



WGSHA Chronicle



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal

DEPARTMENT OF CULINARY ARTS

DEPARTMENT OF ALLIED HOSPITALITY STUDIES

Featuring the events from February to June 2020



BC

Before COVID-19 Situation

After COVID-19 Situation

AC

Best Hospitality and Hotel Management Schools in the World 2020

Ranked #2 'The Best Colleges of India 2020'

World Rank

#26

"Team WGSHA thanks the relentless support of all the stakeholders in contributing to achieve this feat"



INDIA TODAY



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Foreword



Dear Reader,
Greetings!

I am delighted to present our 'WGSCHA Chronicle', which is a perfect amalgamation of nurturing creativity and inspiring innovation, the key elements of successful education. It harnesses the creative energies of the academic community, and distils the essence of their inspired imagination in the most brilliant way possible.

I gratefully acknowledge the contribution all the associated stakeholders in placing us as world's 26th best hospitality & hotel management schools, and India's 2nd best college. I am proud to accentuate that for the first time, 32 colleges participated in our WGSCHA Quest 2020 (*national level, intercollegiate hospitality & culinary mega competition*). We have collaborated with HRC Culinary Academy, Bulgaria for the academic delivery of hospitality & culinary programs. We initiated 'Mentor-Mentee Dinner' to boost the interactions among student mentees and their faculty mentors. We also started the innovative 'Faculty Assisted Study & Training (FAST)' program to enhance the skills & competencies of students. 'Teachers, Industry, Parents, Students (TIPS)' program is introduced to inspire & build confidence among students on the latest industry trends & innovations. We organized 'Silver Jubilee Alumni Reunion' of 7th Course 'Bachelor of Hotel Management (BHM)' apart from various events & activities like - 16 webinars by industry veterans, 2 workshops & 2 culinary demonstrations by international experts, including a two-day national level online Faculty Development Program (FDP) on '*Rethinking Hospitality Education: Industry-Academia Interface*' with more than 100 delegates.

I would like to express my sincere gratitude to ITC leadership for enhancing the yearly merit-cum-means scholarship amount to ten lakhs and for instituting four gold medals envisioned for the deserving & meritorious students. I would also like to express my endless gratitude & indebtedness to venerable Dr. H. Vinod Bhat (the outgoing sixth Vice Chancellor of MAHE, Manipal) for always being the guiding force of our Institute with continued support and facilitation in all our academic endeavours.

Happy Reading!

Sincerely,

Chef K Thirugnanasambantham
Principal

Mission Statement

"To mould young men and women into competent and responsible professionals with pleasing personalities, who would with requisite experience, become leaders in the Hospitality Industry"

Dr. H. Vinod Bhat



Dr. Hattangadi Vinod Bhat, the outgoing sixth Vice Chancellor of MAHE, Manipal, was always instrumental in spearheading the diversion of course offerings, international collaborations and research. He constantly remained the face of the university, world over.

WGSHA is indeed indebted to him for his continued support and facilitation in all its academic endeavours. He throughout remained the guiding force of our Institute with constant guidance, direction, supervision and wholehearted support.

He always cherished the proud moments & achievements of WGSHA in all the possible ways; whether it is the world ranking of the Institute, significant accreditations or students' entrepreneurial accomplishments.

He proudly accredited WGSHA's world ranking as one of the leading factor for MAHE's recognition as 'Institute of Eminence'. He always appreciated our Institute for the global presence of our alumni in various prestigious positions. He incessantly felicitated WGSHA for all its success, and persistently encouraged us for our global ('World Association of Chef's Societies') and national ('Indian Federation of Culinary Association') accreditations. He constantly inspired & boosted the students of WGSHA with confidence in all their entrepreneurial activities like 'Commercial Restaurant' & 'Bakery Operations'.

He always embellished, enhanced, enlightened & enriched the furtherance of hospitality, culinary, tourism & dietetics education at our Institute. He has propelled us towards greater heights, and we owe him our every success. Our humble farewell to him is a measure of the unrestrained flow of love he evoke from our students, faculty-members and staffs.

A big THANK YOU to Dr. H. Vinod Bhat from the entire team-WGSHA!!



Italian Demonstration and Presentation on Study Abroad Programme



On the 8th February, 2020 Welcomgroup Graduate School of Hotel Administration – MAHE, Manipal hosted guests from CAST Alimenti, Italy and Intrecci Academy Italy. The esteemed guests who graced us with their presence included Mrs.Marta Cotarella, CEO of INTRECCI Academy, Mr.Vittorio Santoro, CEO of CAST Alimenti Culinary School, Italy, Chef Maurizio Lai and Mr.Sunny Menon.

The guests were received at the Department of Culinary Arts with a traditional Indian welcome and were seated in classic café for an introductory meeting.

Prior to the demo Mr. Santoro addressed the students about CAST Alimenti, Italy. He talked about the advancing technology used in their college, the courses offered and how they believe in the vision of changing with the times.

Chef Maurizio Lai gave the students a demonstration on the traditional cuisine of his hometown in Sardinia. Chef Lai worked alongside the final year students to prepare for his demonstration of Italian cuisine at the Kriyah kitchen in the new Culinary Arts building. His menu aimed to build a bridge between the cuisines of India along with Italy. The first dish was a representation of autumn; Gnocchi with saffron and ricotta sauce garnished with vegetable crisps. The dish tied together India and Italy through the use of saffron; a common spice in both cuisines. His second dish aimed to highlight the simplicity of Italian cooking. Spaghetti with French beans, confit tomatoes and saffron cream. His final dish taught the students the technique of salt crusting, he prepared a salt crusted fillet of sea bass served with sweet potato, sautéed baby spinach, coated in Chardonnay cream sauce garnished with candied lemon peel and dehydrated olive powder and tied together with tuna bottarga (aged roe). Chef taught the class how to work with the produce of that region without compromising on quality.

Grand show of Annual Day and Annual Awards 2020



Manipal February 20, 2020: Welcomgroup Graduate School of Hotel Administration (WGSHA), a constituent unit of Manipal Academy of Higher Education (MAHE), Manipal, witnessed the celebration of its 34th Annual Day and Awards Ceremony on Thursday, February 20, 2020 at the lawns of Fortune Inn Valley View, Manipal.

The event was graced by the Chief Guest, Dr. H S Ballal, Pro Chancellor, MAHE. Chef K. Thirugnanasambantham, Principal, WGSHA began with the welcome address and received all the dignitaries and guests for the evening. He presented the Annual Report for the year 2019-2020 based on the four pillars - Excellence in Education, Exemplary Research & Innovation, Expanding Reach & Internationalization and Effective Engagement & Alumni Relations.

Chief Guest of the function, Dr. H S Ballal, in his address, appreciated the students and faculty-members of WGSHA for their grooming standards as also for their prominent level of achievements. He also suggested the students to be responsible to the society and inspired them to work hard in silence and let their success make all the noises. Mrs. Vasanti R. Pai (first lady of Manipal), Dr. P L N G Rao (Pro Vice Chancellor - Quality Assurance), Dr. Narayana Sabhahit (Registrar), Dr. Arun Shanbhag (Chief Innovation Officer, Dr. D. Srikanth Rao (Director, MIT Manipal), Dr Geetha Maiya (Director - Student Affairs) and other senior officials from MAHE including Mr. Sanjay Pant (General Manager, ITC-Fortune Inn Valley View, Manipal) graced the occasion with their precious presence and presented the awards to students, staffs and distinguished alumni.



The Awards Ceremony began with the awards for achieving excellence and accolades in academics. Ms. Neethu Mathews won the best outgoing student from M.Sc. Dietetics and Applied Nutrition. Ms. Bachawad Tanvi Rajesh was awarded with the best outgoing student from M.Sc. Hospitality and Tourism Management. Ms. Tabitha Anna Kurien secured first position based on overall performance in Post Graduate Diploma in Culinary Arts. Ms. Ishika Nandan received the ITC Chairman's Gold Medal Award for being the University Topper in BA in Culinary Arts (BACA) and Ms. Kairavi Amit Mehta received the ITC Chairman's Gold Medal Award for being the Best Outgoing Student of BACA. Mr. Amit from Bachelor of Hotel Management (BHM) bagged the Dr. TMA Pai Gold Medal and Ms. Mohini Mohandas received the ITC Chairman's Gold Medal award for being the Best Outgoing Student of BHM. There were also few special awards, which were conferred to students with exceptional records in the field of Culinary Arts, Hospitality, Sports and co-curricular activities. 'Mrs. G. Satyavati Award' for the best outgoing student from BACA was bagged by Ms. Ishika Nandan. 'Ricky Victor D'Souza Award' for overall excellence in Food and Beverage Production was bagged by Mr. Mihir Yasaswi Jayanti. 'Prof. Trevor Dewas Award' for the best scorer in entrepreneurship management was won by Mr. Amit. The best sports person Male was bagged by Mr. Akash Shetty while the best sports person Female was won by Ms. Liu Fung San. Ms. Ishika Nandan again received the 'Chef Vikas Khanna Rolling Trophy' for the best all-round chef student.

The prestigious 'Distinguished Alumni Award and ITC Chairman's Award were conferred to Mr. Sunil Tarneja (alumnus of BHM 5th Course; Regional Manager IRCTC, Jaipur) and Ms. Divya Prabhakar (alumna of BHM 7th Course; Co-Founder, Bengaluru Oota Company) for their contribution to the Hospitality Industry and Society. Both the alumni, while addressing, suggested the students to follow their passion and always aim high for the stars. The Good Teacher Award was presented to Chef Dayananda Prabhu and the Academic Staff Excellence Awards were conferred to Mrs. Leelavathi (WGSHA), Mr. Prakash Poojary (BACA) and Mr. Ravindra R. (BACA). Chef Kaliappan, Mr. Keith, Chef Manoj Belwal and Chef Anthuvan were the special mentions among faculty-members based on the feedback score from students.

The cultural extravaganza had drama and dance performances based on a murder mystery, in a setting where a dance crew visits the Karnataka museum. During the visit, one of the crew member gets murdered, making other crew members the major suspects. The detective in an interesting twist falls in love with the dancer and is in a dilemma. WGSHA unravelled their tale with glimpses of love, hate and everything in between through dance and drama. The students and the faculty members came together with a remarkable performance that mesmerised everyone. After watching some wonderful performances, it was time for culinary delights depicting the Royal Dynasties of Karnataka, which were developed by students and faculty-members based on various eras of Karnataka history. It was a delightful and memorable evening for all.

ITC scholarship Awardees



30th Course – Fourth year BHM

Mohini Mohandas

ITC Chairman's' Gold Medal award for The Best Outgoing BHM Student for the academic session 2015-2019

30th Course – Fourth year BHM



Amit



Mihir Yasaswi J



Tanya



Shunaiana Chhetri

33rd Course – First year BHM



Aahana Bhambhani



Sanjukta Chakravarthi



Sehr Bansal



Harini Y S



Shravan V P

32nd Course – Second year BHM



Lavanya R Raja



Nikita Singh



K Kavya

31st Course – First year BHM



Keya Bakshi



Sreya Dilish



R Amirtha Gandhi

ITC scholarship Awardees



6th Course – 3rd Year BACA Ishika Nandan

University Topper | ITC Scholarship Awardee (Rs. 25,000)

Chef Vikas Khanna award for a chef student based on the academic performance 2016-19

ITC Chairman's Gold Medal Award for Securing University Topper

6th Course – Third year BACA



Kairavi Amit Mehta



Arpita Tripathi



Gagandeep Kaur Gandhi

8th Course – First year BACA



Divya Sarah Varghese



Raghavi Bajaj



Tarini Thakur

7th Course – Second year BACA



Shaun Chris Dsilva



Zenaida Fernandes



Tanchi Emson Lee

Chronicle: Newsletter from WGSHA, MAHE



Silver reunion 7th Course Alumni Meet



Welcomgroup Graduate School of Hotel Administration (WGSHA), a constituent unit of Manipal Academy of Higher Education (MAHE), Manipal organised the Silver Jubilee Alumni Reunion of 7th Course 'Bachelor of Hotel Management (BHM)' on February 21, 2020 at Chaitya Hall, Fortune Inn Valley View, Manipal.

It is the novel initiative of the Institute to invite alumni to the campus in addition to the launch of alumni chapters in the cities of Delhi, Mumbai, Bangalore, and Dubai. The objective of this event is to spread the accolades of WGSHA through successful alumni relations & networking, who are the brand ambassadors of Institute. They not only bring name & fame to the college but also contribute in the growth & development of their alma mater. The success story of WGSHA was shared with the alumni with a request for their continued support through relationship, networking, mentoring, internship, placement and endowments. Institutes visibility, reputation and brand building with global recognition is only possible by strengthening the alumni relations and network.

The 7th course BHM graduates witnessed WGSHA's Annual Day & Awards Ceremony on 20th February followed by their silver jubilee reunion on 21st February, 2020; wherein they relived their college days.

The formal function started with the welcome message by Chef K. Thirugnanasambantham (Principal, WGSHA); wherein he deliberated the future-plan of the Institute in terms of progress & development. Dr. Rohit Singh (Director, Alumni Relations, MAHE) addressed the gathering by informing the accessibility of MAHE alumni portal and inspired them to give back to their alma mater in whatever way possible. The function was followed by alumni introduction; wherein they shared their experiences and good memories and assured to give back to their alma mater in all the possible ways.

Few faculty-members, who taught them during their course period, also shared their memories, which was followed by memento & plaque distribution and gala lunch along with variety-entertainment by WGSHA music club. Dr. Vidya Patwardhan (Alumni Coordinator, WGSHA) and all the Faculty Members were present during the function. It was a delightful and memorable day for all.

WGSHA Quest 2020 National level, Intercollegiate Hospitality and Culinary Competition held

Overall Champion - Institute of Hotel Management Catering Technology and Applied Nutrition, Hyderabad | First Runners Up - Ramaiah College of Hotel Management, Bangalore



Welcomgroup Graduate School of Hotel Administration, Manipal Academy of Higher Education, Manipal, hosted its annual, national level, intercollegiate Hospitality and Culinary competition on February 28 & 29, 2020 in its Manipal campus. WGSHA Quest showcased skills, talents, aptitude and dexterity of students from leading hotel management institutes in the country. Participants experienced the real life scenarios of hotel management operations and the winners proved to be the best in taking on these challenges.

‘It is for the first time that 32 colleges are participating in this mega event’, said Chef K. Thirugnanasambantham (Principal, WGSHA) in his welcome address. He urged the participants to give their best and make their parents, teachers and institute proud. He also advised them to make new friends, explore Udipi cuisine, culture, and visit local tourist destinations.

Dr. Narayan Sabhahit (Registrar, MAHE, Manipal), the chief guest of the inaugural function, congratulated the participants in advance stating that they have already competed & reached a certain level in their college to participate in this mega event. He conveyed his special gratitude to all the industry experts, who inspite of their busy schedule, came to adjudge the various events. He congratulated team WGSHA for being ranked as 26th in the world and emphasized that hospitality industry is one of the largest employer in India.



The competitions held were 'Wow at Every Moment of Truth' (front office role-play), 'Upa Pradesika Ahara - Ek Khoj' (recreation of regional cuisine), 'Zippy Mocktail Making', 'Floral Flourish' (flower arrangement), 'Electica-Quiz', 'Verve-Restaurant Skills' (restaurant service skills), and 'Finesse - Basic Pastry Preparation'.

The events were adjudicated by various industry experts & professionals like - Chef Akshraj Jodha (Executive Chef, ITC Windsor, Bengaluru); Mr. Upender Singh Tomar (Food & Beverage Manager, ITC Gardenia, Bengaluru); Mr. Animesh Gosain (Manager - Housekeeping, ITC Gardenia, Bengaluru); Mr. Sumender Kumar (Housekeeping Manager, Hyatt Centric, Bangalore); Mr. Ashok Shivashankar, (Director Rooms, Sheraton Grand, Bangalore); Chef Vivek Sagar (Head, Skill Competitions & Industry Connect, Tourism and Hospitality Skill Council, New Delhi); Mr. Divyanshu Sharma (Front Office Manager, ITC Kohenuur, Hyderabad); Mr. Vipin Raman (Director, European Bartender School, Mumbai & Partner, Ignia, Goa); and Chef Bijoy Nair (Executive Chef, Taj Bekal Resort & Spa, Kerala).

The participating teams were - AISSMS College of Hotel Management and Catering Technology, Pune; Institute of Hotel Management, Bangalore; Department of Hotel Management, Manipal; University, Jaipur; Ramee Academy of Catering, Tourism & Hotel Management, Tirupati; Symbiosis School of Culinary Arts, Pune; AIMS Institutes, Bangalore; Department of Hotel Management, Christ University, Bangalore; Sheila Raheja Institute of Hotel Management, Mumbai; Ramaiah College Of Hotel Management, Bangalore; Hindusthan College of Arts and Science, Coimbatore; Pinnacle Institute of Hotel Management & Catering Technology, Hyderabad; IAM Institute of Hotel Management, Goa; Institute of Hotel Management Catering Technology and Applied Nutrition, Hyderabad; Trinity College of Hotel Management, Secunderabad; Pioneer Institute of Hotel Management, Hyderabad; Indian Institute Of Hotel Management & Culinary Arts, Hyderabad; Munnar Catering College, Munnar; Mount Royal College, Munnar; Chennais Amirta International Institute of Hotel Management – Bangalore; Leo Academy of Hospitality & Tourism Management, Hyderabad; Westin College of Hotel Management, Vijayawada; International Institute of Hotel Management, Hyderabad; Culinary Academy of India, Hyderabad; T. John College, Bangalore; PES University, Bangalore; International Institute of Hotel Management, Bangalore; PSG College of Arts and Science, Coimbatore; Lourdes Matha Institute of Hotel Management and Catering Technology, Thiruvananthapuram; V L Balakrishna Janakiammal College of Arts & Science, Kovaipudur (Tamil Nadu); ASK Institute of Hospitality Management and Culinary Arts, Bangalore; Army Institute of Hotel Management & Catering Technology, Bangalore; and Oriental School of Hotel Management, Wayanad.

Mr. Manas V Krishnamoorthy (General Manager, ITC Windsor, Bengaluru), the Chief Guest of the valedictory function congratulated the participating teams and appreciated their efforts for the competition.

By the end of the day, Institute of Hotel Management Catering Technology and Applied Nutrition, Hyderabad were declared as overall champions and the overall first runners up were the team from Ramaiah College of Hotel Management, Bangalore.



The winners for each competition were as follows

Wow at Every Moment of Truth - The Front Office Role Play event witnessed students acting on hotel situations given to them. The impromptu role-plays turned quite interesting to watch as students, guests and hotel professionals handled complicated situations. The team from college of Sheila Raheja Institute of Hotel Management, Mumbai were the winners while the first runners up were PES University, Bangalore.

Upa Pradesika Ahara - Ek Khoj : In this culinary competition, participants recreated the sub-regional cuisine and the winners were Westin College of Hotel Management, Hyderabad. The first runner up were AISSMS College of Hotel Management and Catering Technology, Pune.

Zippy Mocktail Making: Mocktail making was an event for students to entice the audience with their bartending skills. The IAM Institute of Hotel Management, Goa; where the winners while the first runners up were Indian Institute of Hotel Management & Culinary Arts, Hyderabad.

Verve-Restaurant Skills: In Restaurant Service Skills students designed their own wine labels and set up lavish covers showcasing their creativity and attention to detail. Symbiosis School of Culinary Arts, Pune were the winners, the first runner up were the students of Institute of Hotel Management Catering Technology and Applied Nutrition, Hyderabad.

Eclecta: For the Quiz competition the winners were from International Institute of Hotel Management, Hyderabad, while the first runners up were Ramaiah College of Hotel Management, Bangalore.

Floral Flourish: This year's Flower Arrangement competition had a concept to embrace sustainability with a theme of International festivals. The Pinnacle Institute of Hotel Management, Hyderabad were declared winners and Sheila Raheja Institute of Hotel Management, Mumbai were the first runners-up.

Finesse - Basic Pastry Preparation: For the pastry competition the winners were from the ASK Institute of Hospitality Management and Culinary Arts, Bangalore and the first runner up were the AISSMS College of Hotel Management and Catering Technology, Pune.

The two-day event ended with an enthralling display of cultural extravaganza by WGSHA students.



New partnership with HRC Culinary Academy, Sofia, Bulgaria

Mr. Frederik Den Hollander & Chef Thiru on accepting the agreement

WGSHA and HRC Culinary Academy, Bulgaria have signed a Memorandum of Understanding regarding the delivery of the following programmes:

Bachelor degree in hotel management – European/USA pathway

First 2 years (4 semesters) at WGSHA followed by a trimester at HRC academy, 9 months of internship in Europe or USA, and final year (2 semesters) at WGSHA.

Bachelor degree in culinary management – European pathway

First 2 years (4 semesters) at WGSHA followed by 1 semester at HRC academy followed by 1-semester internship in Europe or USA.

Bachelor degree with honours in culinary management – European/USA pathway

First 3 years (6 semesters) at WGSHA followed by 1 semester at HRC academy followed by 1 semester internship in Europe or USA.

Mentor-Mentee Dinner



As an effort to boost the interactions among student mentees and their faculty mentors of WGSHA, the college organized a 'Mentor-Mentee Dinner' on February 1, 2020 for the wards of Mr. Ratnadeep Bhattacharyya and Chef Prasenjit Sarkar. The students attended in good numbers and enjoyed the evening filled with fun, laughter, games which encouraged sharing of thoughts and feelings among the attendees, which in turn, created social messages encouraging fellowship, friendship and also safety related concerns for the mentees to carry home. Later, a delicious and tempting dinner was served to the mentees with roast chicken, pizzas, noodles and many more favourite dishes preferred by today's youth.

Faculty Assisted Study & Training



Feb 6, 2020: On inaugurating the FAST (Faculty Assisted Study and Training) program the principal Chef K Thirugnanasambantham said that the FAST program was conceived as an ongoing partnership between students, faculty members and industry mentor that is focused on developing career management and professional skills. In addition to this students benefit from insights to Map to the steps in their career, Identify job opportunities, develop their interpersonal skills and professional communication and Industry needs.



Adventure Club, WGSHA organised Scuba Diving training



Adventure Club, WGSHA organised Scuba Diving training at Netrani Island near Murudeshwar, Karnataka, conducted by West Coast Adventures on February 14, 2020.

'Try Dive' as it was called, out of the several listed programmes from West Coast Adventures was a very exciting experience for the participating students of I year BHM and BA (culinary Arts) and II year of BHM courses of WGSHA along with accompanying faculty member Mr Ratnadeep Bhattacharyya, coordinator of the club.

The students reported early at the centre in Murudeshwar and were taken on a boat to Netrani island in Arabian Sea, about 12 nautical miles from the coast. A detailed briefing on the techniques of Scuba Diving was given by the certified Diving Instructors from West Coast Adventures and on reaching the island, each student was geared up with the diving apparatus and taken down with one diving instructor with each one of them. The amazing underwater dive was thrilling to not only learn the art and skills of diving, but was also an amazing experience swimming with different varieties of fish. With depths ranging from 6 to 40 meters, and visibility between 15 to 30 meters, this island offers excellent diving suitable for certified divers of all experience levels. Netrani is home to the great diversity of fish life common to that area of the Arabian Sea.

Mediterranean Cuisine demo for MIT Revels



The Mediterranean can be divided into three culinary regions: Eastern Mediterranean, Southern Europe, and North Africa.

Eastern Mediterranean cuisine, which encompasses some Middle Eastern cuisine, describes the culinary traditions of Greece, Turkey, Syria, Lebanon, Israel, Palestine, and Egypt. Yogurt and fresh cheeses like feta, halumi, and lebanah feature prominently in Eastern Mediterranean cuisine: yogurt appears in a variety of sauces or as a condiment, while cheese can be either cooked into dishes or eaten raw in a multitude of culinary contexts. The flavour of parsley, sumac, mint, and lemon juice dominate the Eastern Mediterranean cooking palate, while pomegranates and nuts are regular ingredients in sauces and spreads.

Southern European cuisine, which is found in Italy, Southern France, and Spain, Pork is also consumed more by these countries than the rest of the Mediterranean, and is more prevalent than goat, mutton, or lamb. Tomatoes, garlic, capers, anchovies, mustard, anise, and pine nuts are used in a variety of combinations to flavour Southern European dishes.

North African cuisine is characterized by an abundant use of spices. Morocco, Algeria, Tunisia, and Libya all regularly use cumin, coriander, saffron, cinnamon, cloves, chilies, saffron, and paprika in their cooking traditions. Couscous, granular semolina that has the appearance of bulgur wheat with a rice-like texture, is a popular North African grain, accompanying a variety of stews and meat dishes. Lamb, mutton, and goat meat are the dominant protein in North African dishes.

The Chef instructor demonstrated various dishes like Foul Madamas, Chicken Kebab, Baba ghanoush, Pitta Breads, Fattoush salad, participants were told the importance of the various elements used for preparing various dishes. The food was plated in front of them where they learned about the various techniques and style of plating. Later on each participant was allocated with one student facilitator who assisted them for a hands on experience of cooking, tasting, and presentation of food. A survey was conducted in the form of a feedback form. Participants has a great time to inculcate the various trends in preparation of the dishes.

Placement 2019-20

The Leela Palace Bengaluru on 17th February 2020



Ms. Akshita Suri - Head Training



Mr. Jayant Sood-Front Office



PRAVEEN POTTUMUTU
Chief Executive Officer & Founder
Integro Associates Global Inc.
Integro Softwares Inc.
WGSMA Alumnus 8th Course



AMITAVA CHATERJEE
Chief Marketing Officer
Integro Softwares Inc.
WGSMA Alumnus 6th Course



VENKATESH SUBRAMANI
Chief Technology Officer & Co-Founder
Integro Softwares Inc.
Managing Director
i2i Softwares Pvt. Ltd.

Integro Softwares Inc.

10th March 2020



Soft Skills Workshop for Women Managers and Executives of Syndicate Bank



WGSHA conducted one day soft skill workshop for the women managers from Syndicate Institute of Bank Management (SIBM), Manipal on Wednesday 5th Feb 2020. This is the third batch of managers from Syndicate Bank who visited Welcomgroup Graduate School of Hotel Administration and the participants were led through five sessions on Stress and empathy, dining etiquette, professional grooming and communication. This workshop was aimed at Women Empowerment and were was received by participants who were 28 in number



ESCULENT GALA 2020 Over all title for MSc DAN WGSHA



A 26 member team from M.sc DAN participated in inter collegiate fest **ESCULENT GALA 2020** conducted on February 25, 2020 by the Department of Food, Nutrition and Dietetics, Alvas college Mudibidri.

The **WGSHA** team won the overall title.

Pottery making workshop by DAHS



Pottery making workshop was held by Department of Allied Hospitality Studies, WGSHA, MAHE for the MSc Hospitality and Tourism Management students and faculty at WGSHA

WGSHA wins Chef Competition "Winners Rolling Trophy" Odyssey 2020



Feb 28-29, 2020: Odyssey is the gala event hosted by the department of hotel management at Christ (deemed to be University) in partnership with Taj Group of Hotels and Palaces. Odyssey 2020 was the 26th edition of national level, annual fest. "The Cuisiner" or Chef Comp is the flagship event of Odyssey. The event had many prestigious hospitality and catering colleges participating in various competitions held over a period of two days. These events are designed to test both the participants knowledge of fundamentals and innovation.

The WGSHA brigade comprised of students from both the streams BACA & BHM taking part in all the events:6) The Cerveau (Hospitality Quiz)- group of 2 from each department

The competition was intense with WGSHA missing the "Restauranteur" by the barest of margins, and giving a tough competition in the rest of the events.

The Taj Group of Hotels Winners Rolling Trophy CHEF COMPETITION was awarded to our students Mr. Ujjwal Nayak and Ms. Esha Sukhwani from BHM on the basis of commutative scoring of all the rounds.

Workshop: "Academic Writing for Scientific Publication"



The Department of Allied Hospitality Studies has arranged a workshop for Post Graduate Hospitality and Tourism Students. Dr Nandan Prabhu KP, Associate Professor, School of Management to conducted the workshop on "Academic Writing for Scientific Publication" held on 1st February 2020.

Students awareness stop at Manipal Marathon

Healthy Food for Healthy Organs

Here are a few healthy food items from various food groups that can be incorporated in the diet. These essential nutrients are required for healthy growth and development of the body. It is essential to take care of every part of the body to live a long, active and energetic life in order to make a contribution by organ donation.

| | | |
|--|--|--|
| | | Vitamin A, C and E, zinc, lutein, zeaxanthin, and omega-3 fatty acids |
| | | Fiber, Omega 3 fatty acid, MUFA, Folate, Magnesium |
| | | Vitamin A,D,E,K, C and food rich in antioxidants |
| | | Vitamin B1, B2, B6, B12, C, folic acid, pantothenic acid, biotin |
| | | Protein, calcium, water-soluble vitamins and food rich in antioxidants |

<https://www.organindia.org/>
<https://www.mghanfoundation.org/>
<https://indiansdc.org/>
<https://notto.gov.in/>



The Manipal Marathon took place on 9th February 2020 with a theme of "Organ Donation". The students of MSc DAN, WGSHA took the initiative of creating an awareness by putting up a stall. The stall consisted of an anthropometric station where in participants could check their weight and height and a poster on "Healthy food for healthy organs" to promote healthy eating habits in India and the importance of maintaining a healthy body in order to donate healthy organs in the future when in need.

The event was a great success and the stall put up by WGSHA students helped the participants to gain knowledge on the kind of food one must eat and exclude for a healthy happy

Ethics regulation sensitization for MSc DAN



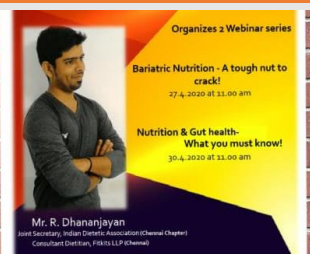
Feb 5, 2020: A session by KMC and KH Institutional Ethics Committee members Dr. Rajesh Krishna Bhandary and Dr. Mahadev Rao was conducted to apprise WGSHA faculty and MSc DAN students before they submit proposals for review. The session highlighted on ICMR Ethics Guidelines, What are the do's and don'ts while planning and conducting the research, SOP for submitting proposals and review of the submitted proposal

Fitness and exercise for MSc DAN



March 2020: Session on Exercise and Fitness for all was organized for M.Sc. DAN students 2019 batch on 12-13 March, 2020. Resource person Ms. Mamatha Shetty, Fitness trainer, MARENA, demonstrated floor exercises to keep one fit. The focus of the demonstration was on Core-strengthening and flexibility

Webinars for 2019 and 2018 batches of MSc DAN



Webinar on Bariatric Nutrition by Mr. Dhananjayan, Joint Secretary, Indian Dietetic Association- Chennai Chapter on 27.4.2020. The objective of the webinar was to highlight on different bariatric surgery methods, when to employ them and how to manage the diet as a short term and long term goal.

Webinar on Planning and Implementation of diets for water sport Athletes by Ms. Sujetha Shetty, 2010 batch M.Sc. DAN Alumna, on 29.4.2020. The objective is about the nutritional requirements of water sports. the webinar focused on how to plan and implement nutritional goals for water sports athletes.

Webinar on Nutrition & Gut health-what you must know by Mr. Dhananjayan, Joint Secretary, Indian Dietetic Association- Chennai Chapter on 30.4.2020. The objective of the webinar was to learn management of diet therapy for lower GIT disorders. Gut health has been related to most of the metabolic disorders, stress and neurological disorders. It is essential to keep abreast of maintaining a good gut health besides other factors.

Webinar on The first 1000 Days with focus on complementary feeding by Ms. Abhilasha V, DAN Alumna, Senior Nutritionist, Cloudnine group of Hospitals on 1.5.2020. The objective of the webinar was to highlight on the importance of nutrition in the first 1000 days with focus on complementary feeding. Nutrition during the first 1000 days is essential for a healthy later life..

International Yoga Day 2020

YOGA FOR IMMUNITY
Yoga improves not only immunity of body, but also mind.

Stress & toxins kills immunity
Yoga kills stress (lowers stress hormones)
Improves nervous & lymphatic system
Yoga increases antibody.

Combined practice of yogasanas, pranayama, meditation can help the person to fight/ prevent from acute & chronic diseases by increasing immunity.

Asanas
*Standing series- Padahasthasana, Prasaritha padottanasana, Trikonasana.
*Supine series- Sarvangasana, Matsyasana, Setubandhasana.
*Prone series- Adhomukha shavasana, Dhanurasana, Bhujangasana.
*Sitting series- Shishuasana, Suptavajrasana, Ardhamatsyendrasana.

Pranayamas
Pranayama fight against anxiety and tension, maintains internal balance and boosts immunity. Pranayama is mainly a systematic breathing activity hence it mainly effective in respiratory disorders. Rate of oxygen consumption improves.

Meditation (Dhyana)
Meditations mainly stimulates brain and nervous system. Since it provides relaxation to both mind and body it preserves bodies strength and vitality. There are many varieties of meditations which can support immunity, they are Omkara meditation, Zen meditation, Vipassana meditation, Cyclic meditation, Chakra meditation etc.

Standing series: Bhastrika, Standing series, Supine series, Prone series, Sitting series.
Pranayamas: Sheetali, Ujjayi, Bramari, Nadi shodhana.

First Prize – E-Poster competition

JUNE 21 INTERNATIONAL YOGA DAY
Yoga is a light which once lit will never dim. The better you practice, the brighter you flame!

YOGA FOR IMMUNITY
Yoga is one of the most effective and time tested natural immunity boosters that can lead to a healthy, sickness-free body.
Yoga lowers stress hormones and strengthens the nervous system while also stimulating the lymphatic system, which removes toxins from the body and helps to bring oxygenated blood to organs.
Yoga calms the mind and can contribute to deeper, regulated sleep, which is crucial for wellness; sleep is one of the most important factors in healing and maintaining a healthy immune system.

Combination of **yogasanas, pranayama, meditation** can help to improve immunity

ASANAS
Standing series- Padahasthasana, Prasaritha padottanasana, Trikonasana.
Supine series- Sarvangasana, Matsyasana, Setubandhasana.
Prone series- Adhomukha shavasana, Dhanurasana, Bhujangasana.
Sitting series- Shishuasana, Suptavajrasana, Ardhamatsyendrasana.

PRANAYAMA:
Pranayama (Breathing Techniques) reduces stress levels and fight against anxiety to boost immune system. Through Pranayama (Breathing Techniques), we control our breathing along with the inhaled and exhaled which help to improve our nervous system, provide more oxygen to our blood and anxiety levels begin to abate. There are mainly 9 Pranayama (Breathing Techniques):
1. Bhramari Pranayama (The Humming Bee Breathing Technique)
2. Kapalabhati Pranayama (Forehead Shining Breathing Technique)
3. Anuloma Viloma Pranayama (Alternate Nostril Breathing Technique)
4. Bhastrika Pranayama (Bellow Breathing Technique - Breath of Fire)
5. Uddaghi Pranayama (Chanting Breathing Technique)

MEDITATIONS
stimulates brain and nervous system; preserves bodies strength and vitality. Omkara meditation, Zen meditation, Vipassana meditation, Cyclic meditation, Chakra meditation etc. helps to improve immune functions

Third Prize – E-Poster competition



Second Prize – Yoga photo competition



Division of Yoga, CIMR < MAHE organized e-poster competition and Yoga photo competition to commemorate International Yoga Day 2020. M.Sc. DAN Students Ms. Sanjana Maiyya and Mr. Sreeraj won First and Third prize in Poster competition respectively and Ms. Divya Naik won Second prize in Yoga Photo competition held as a part of International Yoga Day 2020 organized by Division of Yoga, Centre for Integrative Medicine and Research (CIMR), MAHE, Manipal.

World Blood Donor Day

WORLD BLOOD DONOR DAY
JUNE 14- 2020

"Give blood and make the world a healthier place". A small contribution by a donor can save the life of a receiver . You can become a hero to them. Your one action of kindness, helps save many lives.

DONATE AND BECOME A HERO!!!

Just a small gesture could save a person from a life threatening situation

DID YOU KNOW, that by donating blood your heart health is maintained. The blood viscosity reduces & this reduces the friction of heart vessels!!

Donating blood also means you undergo a mini check-up to know about your blood health!!!! Now that's a bonus!!

MOOKAMBIKA GK
II MSc Dietetics and Applied Nutrition,
WGSHA, MAHE, Manipal



Ms. Mookambika, M.Sc. DAN (2018 Batch) won the best poster award in e-poster competition organized by Department of Immunology and Blood Transfusion, Kasturba Hospital, Manipal, to commemorate World Blood Donor Day 2020.

Student participation @Street play



BHM 2nd year student ANIMAY YADAV had taken part in a street play at VIT Chennai from the 4th to the 8th of February and secured 1st place in the play, also a part of Aaina dramatics. The play was regarding insecurity and the name of the play was “ek sawal khud se”

Student participation @Innovation festival



On 29th of February, MAHE Innovation festival was held in Innovation Centre at MIT campus. This annual competition of the best innovations from MAHE Institutions was held alongside the Manipal Entrepreneurship Summit. In this WGSHA participated and was recognised widely. The product which was displayed is known as ‘Jackwurst’ which is a vegetarian sausage made from raw jackfruit. The idea is to replicate the taste, texture, look and mouth feel similar to meat but without actually having meat in it. The reason behind this innovation was recognising the need of the hour due to the adverse effects of consumption of meat on individual health and that of the environment.

Student team which participated were Pradyumn Nayak, Shaun D’Silva, Noah George, Sahil Joshi and was led by Sanjana Apte. They competed against 41 teams across 11 colleges and had a special mention in the MAHE’s top 5 innovations.

Hospitality Education & Industry: A sneak peek for the next curve



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal

PES UNIVERSITY
Hospitality and Event Management

ITC HOTELS
RESPONSIBLE LUXURY

**Hospitality Education
& Industry:
A sneak peek
for the next curve**

**April 08
2020
at 4.30pm**



Login to be activated by 4.15pm
Introduction-Moderator (4.30 to 4.32)
Prof. Smitha - PES University
Welcome Note-1 (4.32 to 4.34)
Prof. K. Thirugnanasambantham
Welcome Note-2 (4.34 to 4.36)
Prof. V. Jaykumar
Inaugural Address-1 (4.36 to 4.39)
Dr. Vijay Kumar
Dean - Dept. of Management Studies
PES University
Inaugural Address-2 (4.39 to 4.42)
Dr PLNG Rao
Pro Vice Chancellor
(Quality Assurance & Faculty of
Health Sciences), MAHE
Guest Speakers
Mr. Pravesh Pandey (4.42 to 4.47)
Ms. Pavnit Singh Sadana (4.47 to 4.53)
Mr.Parmesh Mohanra (4.53 to 4.58)
Chef Sricharan Venkatesh (4.58 to 5.03)
Q&A: Participants (5.03 to 5.39)
Three questions to each Industry Expert
Three questions each to the Profs.



Mr. Pravesh Pandey
Chief Instigator & Belief Officer
Byg Brewski Brewing Company
Bengaluru



Mr. Parmesh Mohanra
Founder-Hotel Velvette
& Ex-FnB Director
- Shangri Laand Aloft



Ms. Pavnit Singh Sadana
Head - Marketing & Communications
Le Sutra Hospitality, Delhi
Alumna - WGSMA (BHM) 18th Course



Chef Sricharan Venkatesh
Executive Chef
Nadodi's, Kuala Lumpur
Alumnus WGSMA (BHM) 24th Course



Chef K. Thirugnanasambantham
Principal,
WGSMA, MAHE, Manipal



Dr. V. Jaykumar
Professor
Dept. of Management Studies
PES University, Bangalore

A webinar was conducted in association with PES University on Hospitality Education & Industry: A sneak peek for the next curve on Zoom platform. Chef K. Thirugnanasambantham (Principal, WGSMA) and Dr. V. Jayakumar (Professor, Dept. of Management Studies, PES University) hosted the event.



Faculty Assisted Study & Training (F.A.S.T)

Webinar Session
on
Success @ Sales



Mr. Anand Jindal
Senior Director – Analytics
Asia's Pacific at Marriott International, Hong Kong
Alumnus – WGSHA 15th Course (BHM)

10th April 2020 | 11.30 a.m. to 12.30 p.m.

Webinar:
Success@Sales
with Anand
Jindal

On the 10th of April 2020, the 32nd course BHM along with the MSc. HTM students part took in the first webinar of the Faculty Assisted study and Training program. Despite the worldwide pandemic, the students and faculty of WGSHA along with our Principal Chef. Thiru stood at a strong 183 participants eager to imbibe the knowledge and take away valuable insights from our industry expert- Mr. Anand Jindal.

Mr. Jindal is an alumnus from the 15th course of WGSHA and is currently a Senior Director- Analytics at Marriot International, Hong Kong.

Mr. Jindal had prepared an extensive presentation that covered various topics with regards to Revenue management as well as Sales ad Marketing. He began with an extremely motivating thought for us to “Manage our career for learning and the earning will follow”, he used his own career as an example for us to make smart career decisions which will help us “Learn more and give more”. We went on a journey discussing Why this career path?, the requirements for the job, a day in the life of an associate, what success would look like and what employers are looking for.

Keeping in mind that we would be seeking job opportunities in the upcoming few months he extremely thoughtfully put forth some Do’s and Don’ts during our recruitment process and how we can stand out using our executive presence. As the presentation drew to a close Mr. Jindal highlighted the ways in which hotels and restaurants are combating the scenario and what steps they will be taking to benefit the employees, company and most importantly the guests.

Mr. Jindal answered a few questions put forth by a few students with regards to revenue management and we drew to a close on this remarkably informative session.

The poster is for a webinar titled "Food Product Development for Therapeutic Purpose" held on 18th April 2020 from 11:00 AM to 12:00 Noon. It features a photo of Dr. R. Jagan Mohan, Professor and Head of the Department of Food Product Development at IIFPT, Thanjavur, Tamil Nadu. The event was organized by WGSMA, MAHE, in collaboration with ITC Hotels. The poster also mentions Chef K. Thirugnanasambantham, Principal of WGSMA MAHE, Manipal.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL
A constituent unit of MAHE, Manipal

ITC HOTELS
RESPONSIBLE LUXURY

Organises webinar session for
M.Sc. Dietetics & Applied Nutrition
students & all faculty

On
'Food Product Development for Therapeutic Purpose'

18th April 2020
11:00 AM to 12:00 Noon

Dr. R. Jagan Mohan
Professor and Head
Department of Food Product Development,
Indian Institute of Food Processing technology,
Thanjavur, Tamil Nadu

Chef K. Thirugnanasambantham
Principal,
WGSMA MAHE, Manipal

Webinar: 'Food Product Development for Therapeutic Purposes'

A value add Webinar titled "Food Product Development for Therapeutic Purposes" was organised for 132 MSc Dietetics and Applied Nutrition students and all WGSMA faculty on 18th April, 2020. Principal Chef K Thirugnanasambathan welcomed the eminent resource person, Dr R Jagan Mohan, Professor, Indian Institute of Food Processing Technology, Tamil Nadu and everyone to the session. Dr Meenakshi Garg, Coordinator, MSc DAN, introduced Dr Jagan.

He gave us some very practical tips and made us privy to all the novel technologies and products being developed and marketed by IIFPT for various segments of the population in need. The major focus of the Webinar was on innovative food product development (like non-dairy millet milk ice-cream, non-dairy coconut milk ice-cream, neera sugar crystals), principles involved in manufacturing, challenges faced during processing and vision of IIFPT to design more food products in the coming future. One of the most awe-inspiring technologies he showed is a 3D printing machine to make energy protein dense customised food in cartoon character shapes! for children in Anganwadi to provide supplementary nutrition.

Another innovative best practice was the BEST OUT OF WASTE initiative. Many products like edible katoris, plates, spoons and also cheap and healthy snacks have been designed by IIFPT in collaboration with PEPSICO using pomegranate and pulse waste, oats and pomace waste, jackfruit waste, potato and grapes waste.

Dr Jagan expertly handled the doubts and clarifications from students and faculty during the question and answer session. The Webinar concluded with a vote of thanks by Ms Pallavi Shettigar, Assistant Professor-Selection Grade, M.Sc. DAN.

The poster is for a webinar titled "CAREER @ FRONT OFFICE" held on May 13, 2020, from 11:30 a.m. to 12:30 p.m. It features a photograph of Mr. Mrudu Nair, a man in a suit and glasses. The text on the poster includes the logos of WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL (a constituent unit of MAHE, Manipal) and ITC HOTELS RESPONSIBLE LUXURY. It also mentions the Indian Federation of Hospitality Associations and the Manipal University Alumni Association. The speaker is identified as Mr. Mrudu Nair, Senior Duty Manager at Jumeirah at Etihad Towers, West Corniche, and an alumnus of WGSMA 15th Course (BHM).

Webinar on 'Career at Front Office' at WGSMA

On the 13th of May, 2020, the students of WGSMA were privileged to attend a webinar on the Microsoft Teams app, by Mr. Mrudu Nair - as a Senior Duty Manager at the Jumeirah at Etihad Towers, West Corniche. Sir is an alumnus of WGSMA, part of the 15th Course BHM. Mr. Nair started off the lecture by reminiscing about his college days in Manipal, and how great of a campus it was. Mr. Nair spoke about the diversity he experienced in Manipal and the kind of exposure the college provided. Originally aspiring to become a chef, sir spoke about his journey from the Kitchen to Front Office, after gaining some exposure to the industry.

Sir spoke about the rewards and challenges of the industry. He spoke about the harsh truths behind the industry, but how on the other hand, every day was different and had different challenges. Despite being a rewarding industry, one needs to have passion, patience and determination. These points were beautifully brought up in sir's speech. Sir then went on to talk about the challenges the industry is going to face in the coming months, due to the global pandemic. Sir gave us a live demonstration of the safety procedures that his hotel was following. Apart from the usual face mask, all employees were also required to wear gloves and a face shield to protect themselves and guests. This was a very interesting portion of the webinar, as students got to experience. First hand, how the future of the industry was going to shape out to be.

Sir then proceeded to give some insights into the business his hotel was experiencing. He said that although the service residences are at 95% occupancy, the guest rooms were at an all-time low of 0%. Sir continued with his experiences faced in the past. He spoke about how earlier, people staying in hotels preferred privacy over their own security. But the 26/11 attacks in Mumbai changed their perspective, and customers started wishing for more security features in hotels.

The last portion of sir's speech focused on the difficulties that college graduates will face, finding jobs in today's conditions. Sir advised everyone to believe in themselves and their talents, and that it would guarantee them success. The webinar was concluded with an insightful Question & Answer session where sir thoroughly answered everyone's doubts.

The webinar concluded on a rather warm note, with Mr. Nair interacting with his old college professors and reminiscing old times and the memories he shared with them. This was truly a heart-touching moment for all the students to see, as it truly shows us that college days are the best days!



**WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL**
A constituent unit of MAHE, Manipal



Organises

TIPS 1.0

**TEACHERS | INDUSTRY
PARENTS | STUDENTS**



Chief Guest | Inauguration
Dr. H Vinod Bhat
Vice Chancellor, MAHE

14 MAY 2020
10.00 AM
@Microsoft Teams



Mr. Arul Mani
Dean
Executive Education
IHM, Aurangabad



Ms. Sarina Menezes
Executive Vice President
at Khanna Hotels Pvt Ltd,
Mumbai & WGSHA Alumna
(BHM) 4th course



Mr. Manish Sodhi
Chief Executive Officer
at Hotel Sahara Star, Mumbai &
WGSHA Alumnus (BHM)
9th course



Ms. Swatee Chaturvedi
Director of Human Resources
Taj Hotels, Resorts & Palaces
Mumbai & WGSHA Alumna
(BHM) 10th course



Ms. Gunjan Bisarya
Executive Housekeeper
at ITC Maurya, New Delhi
& WGSHA Alumna (BHM)
12th course



Mr. Varun Mohan
General Manager,
Hyatt Centric Bengaluru
& WGSHA Alumnus (BHM)
19th course




Valedictory | Chief Guest
15 MAY 2020
12.15 PM
@Microsoft Teams



Mr. Sanjay Bose
Executive Vice President - HR, ITC Hotels



Chef K Thirugnanasambantham
Principal, WGSHA

A unique program titled “TIPS” (Teachers, Industry, Parents, Students) was launched at Welcomgroup Graduate School of Hotel Administration on 14th May 2020. The program was inaugurated by the Vice Chancellor of Manipal Academy of Higher Education, Dr. H. Vinod Bhat. The first edition of TIPS 1.0: Stakeholder Alignment and Engagement: Tips for Accelerating Hospitality Career, was a two-day program where six eminent industry experts engaged in conversations with the most important stakeholders of hospitality education: teachers, students, and parents. Meeting or exceeding stakeholder expectations and aligning them with the mission of the Institute and University is always the priority at WGSHA. Ever improving our work processes by incorporating known best practices, WGSHA’s endeavour is to deliver the stakeholder, the value, productivity, quality, and the overall effectiveness they desire. This program was an attempt to involve all the stakeholders in a single platform to support the needs and intentions of students on various burgeoning issues related to academics and, most importantly, career prospects to enhance the employability of students. The primary objective of this program was to widen their horizon of 3rd year bachelors of hotel management students on the choice of professional career, current industry trends, inspirational message to parents and confidence building of students. Mr. Arul Mani - Dean, Executive Education, IHM, Aurangabad, Ms. Sarina Menezes - Executive Vice President at Khanna Hotels Pvt Ltd, Mumbai & WGSHA, Mr. Manish Sodhi - Chief Executive Officer at Hotel Sahara Star, Mumbai, Ms. Swatee Chaturvedi - Director of Human Resources, Taj Hotels, Resorts & Palaces Mumbai, Ms. Gunjan Bisarya - Executive Housekeeper at ITC Maurya, New Delhi, and Mr. Varun Mohan - General Manager, Hyatt Centric MG Road, Bengaluru, delivered professional view points on career opportunities in core operational areas of a hotel and inspired prospective hoteliers to choose the right career path with utmost diligence and enquiry. This initiative is unique as the industry experts who partook the sessions are the very own alumni of the institute. The program was concluded on 15th May with cheerful and positive closing remarks from Mr. Sanjay Bose Executive Vice President - HR, ITC Hotels, New Delhi.

WGSMA organises a webinar with Mr. Vignesh Mani



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



Organises
Webinar session on

24 April 2020
11.30 AM to 12.30 PM

**Rise of the
Luxury Serviced
Residences
in the Hospitality Sector**
by **Mr. Vignesh Mani**

General Manager - Oakwood Residence Saigon
Ho Chi Minh City, Vietnam
WGSMA - Alumnus BHM (16th Course)

Participants - 3rd & 4th BHM

Chef. K Thirugnanasambantham
Principal, WGSMA

April 24, 2020: The third and fourth year students of WGSMA, along with faculty members were joined by Mr. Vignesh Mani, general manager of Oakwood Residence- Saigon, Vietnam. Mr. Mani was previously director of sales and marketing for the two Oakwood properties in Bangalore and his past experience include working at Marriott. He holds a Master's in Business Administration from the ICFAI Business School, Hyderabad and is a 16th course alumnus of WGSMA.

Mr. Mani shared his valuable insights on the current business trends in the hospitality industry, along with shedding light on the key players of the industry as well as how to draw the most from every opportunity. He spoke about the ways COVID-19 has affected various aspects within the sector and how the luxury serviced residences or serviced apartment hotels are leading in the business.

The 6 main opportunities for success listed by Mr. Mani:

Learning and picking up foreign language

Specializing in core skills

Checking for opportunities in developing countries

Learning and adapting to new cultures

Keeping an eye for management training programs globally

Learning and being aware of the latest trends.

The webinar session ended with Mr. Mani answering a few questions from the students and faculty.

Webinar on career prospects in F&B



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



A Faculty Assisted Study & Training (F.A.S.T)

Webinar session on

Career Prospects in F&B

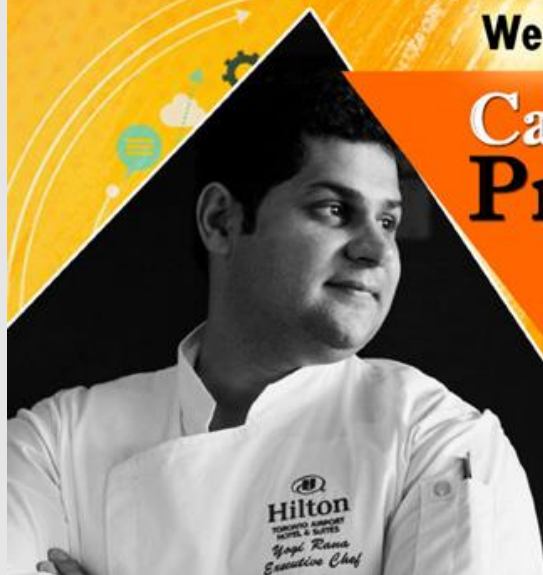
by **Chef Yoginder Rana**

On 25.04.2020
11.30 a.m. to
12.30 p.m.

Participants

3rd BHM,
2nd BACA &
PGDCA

Cluster Director of Food & Beverage
Accor, Phuket, Thailand
WGSMA - Alumnus BHM
(13th Course)



April 25, 2020: WelcomGroup Graduate School of Hotel Administration hosted a Webinar Session by Chef Yoginder Rana, The Cluster Director (Food and Beverage) for Accor, Phuket and a WGSMA alumnus from the 13th course BHM. The topic of the Webinar was “Career Prospects in F & B” and the beneficiaries of the above session were the students of 3rd year B.H.M. and 2nd year B.A.C.A.

The session started very well on time with an opening note by Mr. Paritosh Dabral. This was followed by Introduction of the Chief Guest by our Principal Chef K. Thirugnanasambantham following which was a 50 minutes key note address by the resource person.

Chef Yoginder Rana recalled his days in the college and shared some of the fine moments that he had during the early days of his hospitality education. Chef spoke about diversity of careers in hospitality industry like consultancy, food journalism etc. and asked the students to have an open mind and be mindful while choosing a career option. Chef gave significant amounts of information on the trending career option of Food and Beverage Revenue Analyst. He even spoke about hospitality careers in the West and brought in more clarity by quoting his own life examples. He also discussed and gave an idea about what the hospitality industry is likely to face post this COVID-19 pandemic.

Chef even emphasized on how, working with prominent brands and Michelin stars helps to create a brand value for oneself. He stressed upon taking notes regularly and how it can help in the later stage of one’s career. Chef Rana spoke about the value of grooming and gave us an overall perspective on what exactly an interviewer looks for during the recruitment process.

There was an interactive session post key note address and Chef Rana appreciated the questions asked by the students and answered all of them with his sheer knowledge and wisdom.

The session concluded on time with a Vote of thanks.



Webinar on
Practicing
Emotional
INTELLIGENCE
for the students of 1st BHM & 1st BACA

27 MONDAY
April 2020
11.30 am
to 12.30 pm

Sharon Dalal
Director of Learning & Development
Rose Rayhaan by Rotana, Dubai
WGSHA Alumna BHM (16th Course)

Chef. K Thirugnanasambantham
Principal, WGSHA

Webinar on career prospects in F&B

On the 27th of April, the students of 34th Course BHM and 9th Course BACA were privileged to attend an online seminar on Emotional Intelligence conducted by Mrs. Sharon Dalal, an alumna of the 16th Course BHM, who is currently posted as a Director of Learning and Development at the Rose Rayhaan by Rotana in Dubai. Mrs. Dalal started off the seminar by drawing a comparison between humans and icebergs, saying that humans too, have a lot more to them than just our surface. She explained how to regulate our emotions in order to make them useful. She then went on to explain the 6 second model of Emotional Intelligence or the KCG model. This model focused on three main aspects of Emotional Intelligence, which are:

1. Know Yourself – This aspect of the model emphasizes on the need of having a sense of purpose. Mrs. Dalal started off this segment with a little game. She gave the audience a minute to list out some emotions that they have experienced. On average, most people could list out 8 words, whereas Mrs. Dalal said that there were over 5000 words. This model of Emotional Intelligence helps a person to increase their emotional literacy. She concluded this segment by urging everybody to look at what they wanted to change in themselves, with the help of an example.

2. Choose Yourself – This part focused on being intentional and knowing why one did the activities that they performed. She spoke about how we sometimes are overcome with emotions and perform acts that we regret later. Mrs. Dalal explained that in stress situations, it is the amygdala of the brain which prompts a reaction from the person. She then illustrated her point with the help of a few examples. Ma’am concluded this part of the segment by teaching us the need of counting to 10 before we react. This is because it takes a person 6 seconds to reconnect with their rational side.

3. Give Yourself – The last part of the seminar and the 6 second model was based on the concept of a person knowing their “Ikigai”, which is the reason for being, and knowing one’s purpose. Mrs. Dalal explained the difference between having sympathy and empathy, and said that the model explained by her can help in any situation.

Mrs. Dalal finally made us all introspect as to what our feelings were, what we could do about them, and voicing them out. she concluded the seminar with a beautiful quote, which was – “Live today the way you want to be remembered tomorrow”. This seminar surely helped a lot of students understand the value of Emotional Intelligence, and I am sure that it will greatly help us in bettering our skills in the industry.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MAHE (A constituent unit of MAHE, Manipal)

ITC HOTELS RESPONSIBLE LUXURY

CHEF VICKY RATNANI

GOURMAND
FOOD CONNOISSEUR
CELEBRITY CHEF

WEBINAR
ESSENCE OF CULINARY

21 MAY 2020
11 AM TO 12 PM

Webinar Session with Chef Vicky Ratnani

On 21/05/2020, WelcomGroup Graduate School of Hotel Administration hosted a Webinar Session by Chef Vicky Ratnani, Gourmand, Connoisseur and Celebrity Chef. The topic of the Webinar was “Essence of Culinary” and the beneficiaries of the same were students of B.H.M., B.A.C.A. & P.G.D.C.A.

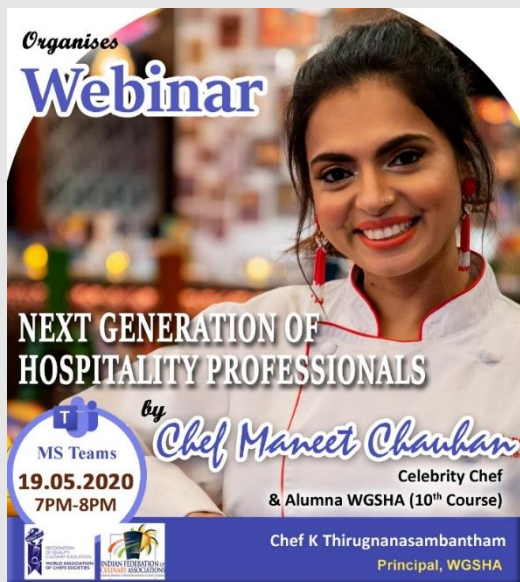
The session started very well on time with an opening note by Chef Arup Dhar. This was followed by Introduction of the Chief Guest by our Principal Chef K. Thirugnanasambantham by presenting before the audience two beautiful videos showing bits and pieces of the life of Chef Vicky Ratnani following which was a 50 minutes key note address by the resource person.

Having over 27 years experience in the culinary industry, Chef Vicky Ratnani is a bundle of knowledge and a seasoned Culinarian. Having 16 years of experience in various Luxury Cruise Lines across the globe, chef started off his address by saying excerpts from how he got into it during the initial stage of his professional career. Cross cultural barriers and language barriers were few of the many difficulties Chef Ratnani faced in his days at the cruise line and hence chef explained to the audience how did he cope up with it and how he overcame it.

Starting from the very bottom of the kitchen brigade to becoming the First Indian Executive Chef of Cunard Cruise Line, his journey is a sheer amalgamation of dedication, far sightedness, perseverance, patience etc. which he explained by quoting various examples and circumstances from his career. Chef also stressed on importance of learning various techniques, various ingredients and passing your knowledge to other chefs. He even gave some ideas about preventive maintenance and breakdown management and also gave a few tips on visual appearances of Ghar Ka Khana.

Off the many feathers to his cap, having gotten a chance to personally cater to the Former President of Republic of South Africa, Mr. Nelson Mandela was surely one of the brightest one. Chef Vicky gave a brief insight on his experience of the same.

There was an interactive session post key note address and Chef Vicky appreciated the questions asked by the students and answered all of them with his sheer knowledge and wisdom.



WGSHA organises webinar with Chef Maneet Chauhan

On the 19th of May 2020, students of the Hotel Management and Culinary Arts courses at WGSHA participated in a webinar "Next generation of Hospitality Professionals", addressed by WGSHA's own alumni Chef Maneet Chauhan, President of Morph Hospitality Group, with numerous accolades and years of experience to her name.

The program began with an introduction to the FAST (Faculty Assisted Study & Training) training implemented by WGSHA to prepare its final year students for campus placements by bringing renowned members of the hospitality industries together to offer their advice and experiences.

Our Principal, Chef K. Thiru then introduced the participants to Chef Maneet Chauhan, detailing her experience and accolades in the industry. Chef Maneet then started the webinar by telling the students about her mantra 'nothing ventured, nothing gained'. She also told the students about how important it is to take risks and seize every opportunity take risks.

Chef Maneet had recalled some of her fondest memories from WGSHA. She also told the students about how everything she has learnt at WGSHA has had a huge impact on her life as well as her career. Chef also reflected on her time at The Culinary Institute of America and how it had shaped her work ethic. She spoke about how she participated in every activity and event and how she stayed true to her mantra.

Chef Maneet told us about how her time spent in America made her realise how she wanted to become the voice of Indian cuisine on a global scale. She had realised the latest food trends such as local food and farmer's markets were concepts that were very common in India and she wanted to do the same in the United states. She spoke about her time working at her uncle's Indian restaurant for 4 years and how it shaped her love for her own cuisine.

Chef Maneet gave the students a lot of words to live by, she had told the students about how attitude plays a key role in their life, she told them about how life will give them various opportunities and it was up to them to make the best of it. She told the students that they should be generous to themselves and learn from their failures.

Chef Maneet also briefly spoke about her journey as a celebrity chef and urged students to learn everything and become great chefs before trying to become a tv personality, she emphasised on how students should get into this industry to become good hoteliers and not celebrities. She also spoke about her various ventures in the food and beverage industry in the United States of America and how she has used her fame and her credibility to change the culinary world and showcase Indian cuisine as much as possible.

Chef Maneet spoke briefly about the current COVID-19 situation, and the importance of using this time to become the best version of themselves. Chef concluded the session by wishing the students all the best in their endeavours and was then followed by a short Q&A session with the students.

Chef Vikas Khanna: Webinar



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



:- WEBINAR :-

by Distinguished Alumnus

Chef Vikas Khanna

Restaurateur | Author | Celebrity Chef | Director

On 1st May 2020
11:30 am to 12:30 pm

Chef. K. Thirugnanasambantham

Principal, WGSHA



A webinar held on 1st May 2020 with WGSHA's Distinguished Alumnus Dr. Chef Vikas Khanna - Restaurateur | Author | Celebrity Chef | Director. He will be addressing aspiring Hotel Management and Culinary Arts students.

Aspiring candidates of Bachelor of Hotel Management (BHM) and BA (Culinary Arts) and their parents participated in this interaction.

Webinar Session with Chef Parvinder Singh Bali



WelcomGroup Graduate School of Hotel Administration hosted a Webinar Session by Chef Parvinder Singh Bali, Corporate Chef- Learning and Development- The Oberoi Center for Learning and Development. The topic of the Webinar was “Spirit of Hospitality” and the beneficiaries of the above session were the students of 2nd, 3rd and 4th year BHM and 2nd and 3rd years of B A Culinary Arts. The session did not commence on time because of technical shortcomings.

The session started with Mr. Parithosh Dabral opening the forum by speaking about previous webinars and this was followed the Introduction of the Chief Guest by our Principal Chef K. Thirugnanasambantham following which was a 40 minutes key note address by the resource person. Chef Bali recalled his previous visits to Manipal and told how WGSHA offers him a memorable experience each time he visits.

Chef Bali, told how the COVID -19 pandemic is a boon in disguise to all the hospitality professionals who barely get anytime to spend with families otherwise. Chef gave a picture of the current situation across the globe and mentioned how each sectors including Information Technology etc. is being affected during this period of crisis. Chef mentioned about Psychological Safety of Work Personnels to increase their Cognitive Human Performance in the future days to come. Chef gave is an insight about how social distancing and high hygiene standards in restaurants and workplaces are going to be very critical. He mentioned about revival, redesigning and restructuring of daily operations of receiving, storage etc. in order to maintain higher degree of safety. He even mentioned about various contaminations through some of the common contact points inside a commercial kitchen such as door knobs etc. and urged us students to think about ways to prevent this. Chef discussed how we as students can make use of the internet and social media wisely by joining online classes and also making use of the new trend of “Instagram live” where many chefs feature easy and basic recipes. He concluded his key note address by telling how Being Minimalistic in all sense can help in tackle this crisis.

This was followed by an Interactive session with Chef Bali and students posed their questions which he answered with his sheer knowledge and wisdom where he discussed how chefs can popularize the use of immunity building ingredients like drumstick leaves, ginger and turmeric amongst the people and promote healthy eating.

Faculty Assisted Study and Training (F.A.S.T)



Chef Thomas A. Gugler
President, **WORLD CHEFS**
(World Association of Chef Societies)



Webinar on
Spirit of Hospitality - II

Tuesday
12
May 2020

1.30 p.m. to 2.30 p.m.

for
Hospitality & Culinary Arts Students

Spirit of Hospitality II: Webinar with Thomas A. Gugler President of Worldchefs

On the 12th of May 2020, students of the final year hotel management and culinary arts courses at WGSHA participated in a webinar "The Spirit of Hospitality II", addressed by the renowned Chef Thomas Gugler, President of the World Association of Chef's Societies, with numerous accolades and years of experience to his name.

The program began with an introduction to the FAST (Faculty Assisted Study & Training) training implemented by WGSHA to prepare its final year students for campus placements by bringing renowned members of the hospitality industries together to offer their advice and experiences.

Our Principal, Chef K. Thiru then introduced the participants to Chef Thomas, detailing his experience and accolades in the industry. Chef Thomas then to present a number of topics relating the spirit of hospitality to food, starting with Middle Eastern food and the traditional Saudi dishes close to his heart, with him spending 17 years in various culinary positions in Saudi Arabia.

Chef Thomas started by describing the "Changing Tastes and Food Trends" which have gradually shaped modern Saudi cuisine, describing them as a melting pot of cultures and cuisines, gradually developed after years of pilgrimages and the intermingling of different cultures. He pointed out the similarities that traditional Arabian cuisine has to Indian and European cuisine, with dishes such as the "Al-Mutabbaq", but also focused on the importance that the local availability of fresh ingredients had on the dietary staples.

Post that, Chef Thomas pointed out the importance of ethnic food in keeping traditions alive, and the adverse effects that the fast food boom has had over the past decades. He spoke about WorldChefs, the organisation he presides over, and its goal to "Help create meals which are both healthier and environmentally friendly", to maintain and improve the culinary standards of global cuisines.

Chef Thomas spoke briefly on the various trends and issues with modern cuisine and fast foods, and the various changes required to help the world and environment. He spoke briefly about the current COVID-19 situation, and the importance of HACCP in relation to it. Chef concluded by declaring the importance of chefs in advocating the various food changes needed to improve our environment, followed by a short Q&A session with the students

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MAHE, MAHE (A constituent unit of MAHE, Manipal)

ITC HOTELS RESPONSIBLE SAFETY

20TH.MAY.2020 | 11AM TO 12PM | All Courses BHM, BACA & PGDCA

CHEF SARANSH GOILA
Chef, TV Host, Entrepreneur, Author

WEBINAR on
THE REALITY BEHIND THE SCREEN
(Real life of a Celebrity Chef)

Chef K Thirugnanasambantham
Principal, WGSMA

Webinar on "The Reality Behind the Screen" with Chef Saransh Goila

On 20/05/2020, WelcomGroup Graduate School of Hotel Administration hosted a Webinar Session by Chef Saransh Goila, Celebrity Chef, TV Host, Entrepreneur and Author. The topic of the Webinar was "The Reality behind the screen".

The session started very well on time with an opening note by Chef Arup Dhar. This was followed by Introduction of the Chief Guest by our Principal Chef K. Thirugnanasambantham following which was a 40 minutes key note address by the resource person.

Chef Saransh Goila, synonymous to his unique take on Butter Chicken which he markets as Goila Butter Chicken told about his inspiration to take up culinary as a profession which was when he made Aloo Parathas for his family.

Failure is a stepping stone to success and Chef Saransh stressed on this point by quoting various examples from his own life and he also told that hitting a rock bottom during the initial stages of one's professional life is a part of a success story in the future.

Being a certified actor, Chef Goila went on to tell how his knowledge about acting and how it helped him get into the television and be part of cooking shows. He even told that it is necessary to take inspiration from existing chefs and create something of your own kind to sustain in the market.

Having created a benchmark and for having standardized an Indian Classic dish, Butter Chicken, chef Saransh told the necessity for any cuisine to evolve every 10 years in order to sustain in the market.

Towards the end of the session principal, Chef K. Thiru suggested to patent the process of Goila Butter Chicken. Chef Saransh happily agreed to it.

There was an interactive session post key note address and Chef Saransh appreciated the questions asked by the students and answered all of them with his sheer knowledge and wisdom.

The session concluded on time with a Vote of thanks.

Interactive webinar held with WGSHA Alumnus Ashish Narang



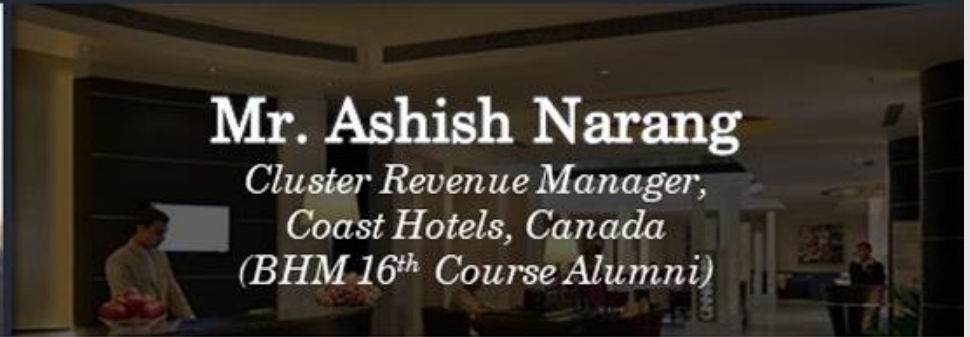
**WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL**
A constituent unit of MAHE, Manipal



Faculty Assisted Study and Training (F.A.S.T)



Mr. Ashish Narang
*Cluster Revenue Manager,
Coast Hotels, Canada
(BHM 16th Course Alumni)*



Webinar On

Topic : “ Digital Marketing Strategy ”



On 23.05.2020



10:00 a.m. to 11:00 a.m.

Manipal May 23, 2020: On the 23rd May 2020, the students of WGSHA were privileged to attend a webinar on the Microsoft Teams app, the students of both BACA and BHM were given an insight on the topic Digital Marketing Strategy by Mr. Ashish Narang working as a Cluster Revenue Manager, Coast Hotels, Canada. Sir is an alumnus of WGSHA, part of the 16th course BHM and graduated in the year 2005.

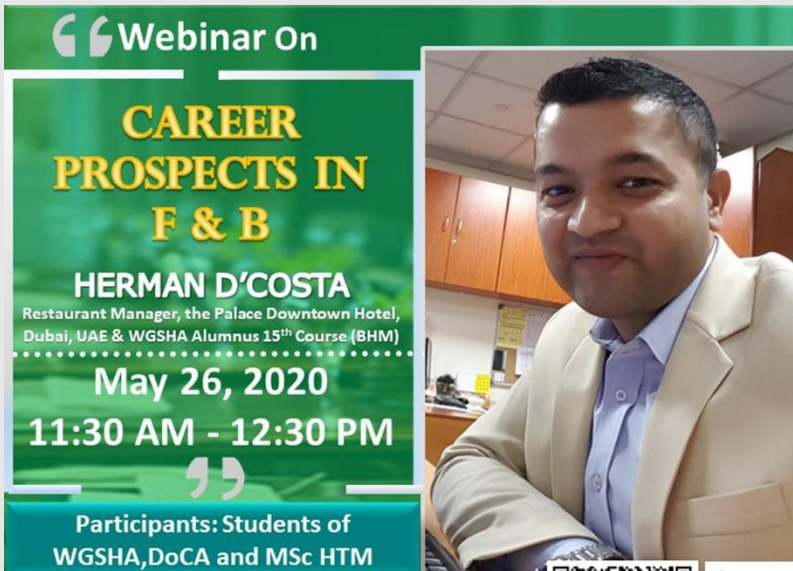
He started off the lecture with how WGSHA has helped him to grow and become a better person and the kind of exposure the college has given him. He gave us an insight about the hotels he has worked after graduating from WGSHA. Sir spoke about the Primary and secondary stake holders of the Hotel Industry, these stake holders hold an important position in the development of the Hotel Industry.

Sir spoke about the Key Departments of the hotel industry namely Front office, Culinary F&B Service and housekeeping when he started working and as the time passed there are many other departments which has a key role to play in the functionality of the hotel.

Mr. Narang dived into the depths of topics like hospitality distribution and marketing landscape, digital distribution channels, effective hotel distribution strategy and many more.

He also spoke about types of digital marketing like email marketing and social marketing. He elaborated on how with the advancement of technology, 80% of mobile users, book hotels online. The session was then followed by a Q&A session where sir answered all the questions in much more detail and depth.

The webinar ended with a vote of thanks.



Webinar On

CAREER PROSPECTS IN F & B

HERMAN D’COSTA
Restaurant Manager, the Palace Downtown Hotel, Dubai, UAE & WGSHA Alumnus 15th Course (BHM)

May 26, 2020
11:30 AM - 12:30 PM

Participants: Students of WGSHA, DoCA and MSc HTM

Webinar on career prospects in F & B by WGSHA Alumnus Mr. Herman D'Costa

May 26, 2020: The students of WGSHA were provided the opportunity to attend a webinar. The guest speaker for this session was Mr. Herman D’Costa, who is an Alumnus from the 15th Course BHM and was an ace student through all 4 years, graduating right at top of his class. This webinar is a part of the ongoing sessions initiated by our Principal, Chef Thiru.

He began his career by working with JW Marriott after graduation, after which he moved on to work with the Royal Caribbean Cruise Lines. He currently works as a Restaurant Manager at Palace Downtown Hotel in Dubai. Throughout his career he has found the key to satisfy a diverse set of clients with his excellent personal skills and ability to identify their needs and provide them with the appropriate resources. With a 15 year experience in his name, Mr. Costa enlightened the students of BHM and BACA on how to build a career in the F&B industry and the career prospects in F&B department.

Mr Costa showed us a very informative video on how we need to “Give ‘em the Pickle”. The video told us that the key to great customer service is – making service your top priority, having the right attitude, being consistent and working as a team. With this, we’d be able to stand out from others. He explained the video further by saying how we need to go out of our way or do that one special thing for the customer. This way we’d be able to gain the trust and loyalty of our customers.

His information on how the industry will have to move ahead collectively to deal with the current situation and embrace the new normal due to the current ongoing pandemic was extremely helpful as a lot of students are about to begin their journey in the industry. He also shed light on how his journey working for the Royal Caribbean Cruise Lines was and how it was different from working in hotels and also informed us what compelled him to join the same. He explained that the job on the cruise lines worked on a contract basis, with each contract lasting for 6-6.5 months. Each job comes with challenges and we have to face this with a good attitude and a calm mind. We need to focus on what we expect to learn from the job and how it’ll be beneficial in the long run.

Mr. Costa’s informative presentation also told us about his journey after the cruise line working for the Emaar Group in Dubai. He brushed upon how he had to go about applying for the new job and what he had in mind while doing the same. He mentioned his roles and responsibilities throughout his career and explained what the challenges he faced were and how he tackled them.

He concluded by focusing on what the students can expect from the industry in the coming years and the problems and challenges people will face in finding jobs, given the current condition. He advised the students that they should not lose hope, but focus on trusting oneself and working towards a goal with dedication which would guarantee success. Webinar ended with a Q/A session.

Organises **WEBINAR**

My life My way

by **RAJAT PARR**
Alumnus - WGSHA 6th Course (BHM)
Sommelier Co-founder of Winery, Domaine de la Cote and three-time James Beard Award winner

MAY 28 2020

09.30 AM - 10.30 AM

My Life My Way - Webinar with Rajat Parr - WGSHA Alumnus

On 28th May, 2020 a webinar was conducted with Mr. Rajat Parr for all the students of WGSHA. The webinar session was a part on the ongoing FAST program initiated by our principal Chef Thiru, in March, 2020. The renowned guest speaker was a distinguished alumnus from the 6th Course BHM.

As a student at WGSHA, Mr. Parr aimed to become a chef. He was enthusiastic about cooking, and worked diligently to form a strong infrastructure for his dream career. He started by telling us about his initial years of struggle. Before getting selected at the CIA, he worked as an MT at Taj, Calcutta for a while.

At the CIA, for the first two semesters he worked at an Indian restaurant, part time to earn pocket money. Mr Parr graduated from the Culinary Institute of America where his interest for wines took hold. After graduating from CIA, he chose to pursue the cellar instead of the kitchen. Flying to San Francisco to conquer his dreams was challenge as he had to borrow money from friends.

Originally he joined Rubicon as a back waiter, and got to work under Master Sommelier Larry Stone only after three weeks. There, he honed his wine knowledge and tasting talent that propelled him to become one the world's most celebrated sommeliers. From years of experience that he shared with us, he emphasized on the fact that, the journey is more important than the destination. And, only the process and the perseverance matter in the long run.

After this, he took over the wine program at San Francisco's landmark Fifth Floor restaurant before moving to join Chef Michael Mina as the wine director. He highlighted the value of mentorship and also stated that giving back to the community is a crucial part of evolving. Fascinated about all things wine, he frequently travelled to wine regions which ultimately translated into bottling his own wines. At first, these were blends selected from wines produced by others, but in a short time, Mr. Parr made his transition from sommelier to wine producer.

In 2018, he launched the Rajat Parr Wine Club, a label of unique and esoteric wines sold directly to members. He presently is a sommelier, co-founder of winery Domaine de la Cote and three-time James Beard award winner. His dedication to achieve goals and willingness to walk the road less taken motivated all of us to do the same. Determination is the key is to success formed the essence of the webinar!

After the presentation, the session was followed by Mr. Parr humbly answering all the questions that the students had, clearing everyone's doubt with utmost enthusiasm and patience.

Live Culinary Demo by Chef K. Thiru - Principal, WGSMA



WGSMA is one of the premier institutes for Hospitality and Culinary education across the globe. Our Principal Chef K. Thirugnanasambantham stands tall as the Holy Trinity of this institute.

Under the able leadership of our principal, right from the onset of nationwide lockdown, WGSMA has been constantly engaging students in knowledge exchange programs by means of launching F.A.S.T. (Faculty Assisted Study Training) and T.I.P.S. (Teacher, Industry, Parent, Student). Through these programs, WGSMA has conducted over 30 webinars and Facebook lives. Some of the eminent speakers hosted by WGSMA includes, *Chef Thomas Gugler, Chef Vikas Khanna, Chef Maneet Chauhan, Chef Vicky Ratnani and Mr. Rajat Parr* to name a few.

On 30/05/2020, we had a culinary demonstration by our principal Chef K Thiru. The demonstration was conducted through a Facebook Live video. It was a 3 course meal demonstration and the key focus was given to role of ingredients, techniques and art of plating. The three dishes that were part of the demo were as follows:

- Reef Cod Mousse filled Tortellini in Nantua sauce served with crispy fish skin, pumpkin blossom fritters, cream espuma and red amaranth micros.
- Sous Vide lamb served in Curry Sauce and Broccoli Cream served with Mint Oil, wafery pomme de terre and Coral Tuile.
- Musk Melon Mousse served with Orange Sauce, Pomegranate Reduction, Caramel and Rose Apple Sorbet.

The key takeaways from the demonstration were, how to make a sabayon, how to make pasta, fritter batter, an espuma with soy lecithin, sous vide cooking and many more.

The Culinary techniques involved in each of these preparations were boldly highlighted and the key nutritive aspects of various ingredients were clearly conveyed to the viewers.

The history of the various components involved in the making of these dishes was also told to the audience. The demonstration was very well received and the session concluded very well on time.

Two Day National Level Online Faculty Development Program: WGSHA Manipal

Two day National level online Faculty Development Program



Rethinking Hospitality Education: Industry - Academia Interface

Day 1: 4th June 2020

Inaugural Function: 9.45 a.m.
Chief Guest: Dr. H S Ballal
Pro Chancellor, MAHE



Day 2: 5th June 2020

Valedictory Function: 1.00 p.m.
Chief Guest: Dr. Narayana Sabhahit
Registrar, MAHE



Mr. Anand Sudarshan
Founder & Director
Sylvant Advisors Private Limited, Bengaluru



Mr. Akshay Kulkarni
Hospitality and Education Professional,
Mumbai



Mr. Vivek Sharma
General Manager, Renaissance Hotels
(Marriott Hotels), Ahmedabad



Ms. Roopashree Mallya
Faculty, Department of Physiology Kasturba
Medical College, Mangalore



Dr. Rajan Saxena
Former Vice-Chancellor, SVKM's
NMIMS, Deemed University,
Mumbai



Mr. Shyam Viswanathan
Educational Consultant, Coimbatore



Mr. Sanjay Jayanth
Director Asia-Pacific, Routes I ASM,
Aviation Week Network, Bengaluru

Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education (MAHE), Manipal organized a two day national level online Faculty Development Program (FDP) on 'Rethinking Hospitality Education: Industry-Academia Interface' on 4th & 5th June, 2020 through Microsoft Teams with a series of webinars on eight contemporary sessions by senior professionals & experts. There were more than 100 faculty members of hospitality & tourism fraternity from across India to partake in this event, which was organized to equip hospitality educators on contemporary teaching & research proficiency that facilitates to bridge the gap between academia and industry.

Chef Thiru (Principal, WGSHA) gave the overview & purpose of the FDP and focalized that a new white paper on the future of higher education predicts artificial intelligence, analytics, virtual reality, and robotic telepresence as the driving forces in shaping the hospitality industry over the next 20 years. He stressed that long-standing models of higher education that prefer tradition & stability will be supplemented, if not displaced, by new models that embrace organizational innovation, responsivity, and adaptation.

Dr. H S Ballal (Pro Chancellor, MAHE, Manipal) inaugurated the event as chief guest and highlighted the concept of lifelong learning and suggested that teachers should practice what they preach; and advised all the hospitality educators to have excellent subject knowledge & communication skills to gain better respect, engagement and interest of the learners. He also cited the notable contributions of Dr. Sarvepalli Radhakrishnan and Pandit Madan Mohan Malviya in the entire teaching-learning process of the country.

Dr. Narayan Sabhahit (Registrar, MAHE, Manipal), as the chief guest for the valedictory function appreciated the entire team of WGSHA & in specific the Principal for organizing such a wonderful FDP and also expressed his gratitude to all the faculty participants from across India for partaking in this event.

Mr. Anand Sudarshan (Founder & Director, Sylvant Advisors Private Limited, Bengaluru) was the keynote speaker of the event and deliberated the futuristic approach of learning-teaching construct in higher education with the use of flipped classroom with engaging contents. He highlighted that technology will be the great enabler with the presence of artificial intelligence & simulations, which necessitates advance assessment modalities for which curriculum and pedagogies needs to be transformed. He even predicted the presence of Cyber/Cloud/Virtual Universities in the impending times to come.

Mr. Akshay Kulkarni (Hospitality & Education Professional, Mumbai) focussed that Educators should be the enablers of learning rather than just pushing the knowledge and the content needs to be completely engaging & interesting. He remarked that teachers should be called as “resource”, as good teacher is a lifelong learner.

Mr. Vivek Sharma (General Manager, Renaissance - Marriott Hotels, Ahmedabad) discussed as how to embrace the change in rebooting the hotels. He accentuated on all the revised standard operating procedures including hygiene & safety norms (both for guests & employees), which needs to be implemented for operational areas of hotels. He even discussed on the excerpts from Times of India, Deloitte, Les Roches - Marbella, Spain; which foregrounds that hospitality business would certainly bounce back very soon in spite of this pandemic.

Ms. Roopashree Mallya (Faculty, Department of Physiology, Kasturba Medical College, Mangalore) deliberated on various contemporary processes of research projects and fortified hospitality educators in transforming themselves to become educational researchers, and also focalized on the techniques of assessment. She accentuated that a good research question should be FINER – Feasible, Interesting, Novel, Ethical and Relevant.

Dr. John Ap (Visiting Professor & Director, Global Centre for Tourism Education & Training, Macao, China) discussed on the various challenges & realities of getting started in research. He emphasized on different steps of research and provided general useful tips to conduct research in a very facilitating manner.

Dr. Rajan Saxena (Former Vice-Chancellor, SVKM's Narsee Monjee Institute of Management Studies, Deemed University, Mumbai highlighted on new paradigms in learning in post COVID Era and stressed that today's teachers are technology immigrants who are dealing with technology natives. He spoke about various disruptive in contemporary higher education and expressed that learning goals, strategies & faculty competencies needs to be aligned with customised & modular curriculum, which are much required in today's digital education by giving due credit to cognitive & emotional intelligence of learners and thereby making the sessions more effective.

Mr. Shyam Viswanathan (Educational Consultant, Coimbatore) deliberated on design and development of learning resources and stressed on design thinking as the need of the hour. He also focussed on different levels blooms taxonomy with prevailing pedagogical examples focalizing on terminal objectives, enabling objectives & design element as the integral part of the contemporary curriculum.

Mr. Sanjay Jayanth (Director Asia-Pacific Routes, ASM Aviation Week Network) foregrounded on the significance of route development on travel & tourism, depicting the present impact on aviation industry, and various futuristic norms & forecasts to regain customers' confidence on air travel and its recovery, which necessitates involvement of all the associated stakeholders in the process.

Webinar on "Alumni Inspirations for 2020 MSc DAN Aspirants"



Prerna Solanki & Sonal Dhanuka
Founder, Nutridiction Fitness Studio, Kolkatta
MSc DAN 2015-17 Alumnae



Fred Kigozi
Assistant Lecturer, Mild May Institute
of Health Sciences, Uganda
MSc DAN 2015-17 Alumnus

Webinar on
"Alumni Inspirations for
2020 MSc DAN Aspirants"
- Diverse Career Opportunities and their Personal &
Professional Growth
16 June 2020 at 9.00 am



Dr. Remy Shanker
Wellness Expert,
New York University, Abu Dhabi
MSc DAN 2013-15 Alumna



Pratik Pokharel
Research Assistant, INSERM,
France & Erasmus Mundus
Excellence Scholar (UK & France)
MSc DAN 2013-15 Alumnus

The poster is for a webinar titled "Alumni inspirations for 2020 MHM Aspirants". It features two speakers: Mr. Amit Talwar, Director of Revenue Strategy at Marriott International APEC, and Ms. Rajni Pillai, Sales & Marketing Manager at ITC Hotels. The event is hosted by Chef K. Thirugnanasambantham, Principal of WGSHA. The poster includes logos for Welcomgroup Graduate School of Hotel Administration, ITC Hotels, and various industry associations like the Association of Quality Culinary Education and the Indian Federation of Culinary Associations. A QR code is provided for registration.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL
A constituent unit of MAHE, Manipal
Institution of Eminence

ITC HOTELS
RESPONSIBLE LUXURY

Department of Allied Hospitality Studies
Master of Hotel Management (MHM) Admission 2020

Webinar on 'Alumni inspirations for 2020 MHM Aspirants'
Diverse career opportunities, and their Personal & Professional Growth

Mr. Amit Talwar
Director of Revenue Strategy - Revenue Management Remote Solutions
Marriott International APEC
WGSHA Alumni - 9th Course

Ms. Rajni Pillai
Sales & Marketing Manager
Regional Sales Office Pune
ITC Hotels
WGSHA Alumni - 8th Course

Host
Chef K. Thirugnanasambantham
Principal, WGSHA

WEBINAR JUN 24 2020 09.15 AM
Microsoft Teams

Associations
ASSOCIATION OF QUALITY CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES
INDIAN FEDERATION OF CULINARY ASSOCIATIONS

QR Code

Webinar on "Alumni Inspirations for 2020 MHM Aspirants"

A webinar is conducted on 24th June 2020, titled Alumni inspiration to MHM Aspirants. The objective the webinar is to give an overview of Manipal Academy of Higher Education (MAHE)- An institute of eminence, current international and Indian ranking, a chronicle of Welcomgroup Graduate School of Hotel Administration since inception, WGSHA advantage, and on the unique pedagogy followed and the program structure of the newly launched post-graduate program in hotel management (MHM) with specialisation in Revenue Management and Sales and Marketing.

Chef Thirugnanasambantham, The Principal has narrated the need and overview of the course. Ms Rajini Pillai, Head of the Sales, ITC, Mumbai, alumina of WGSHA inspired the students by telling her own career path and insisted the students for developing skills essential to be an effective sales and marketing professional. Mr Amit Talwar, a Revenue Management professional of Marriot, also an alumnus of WGSHA has presented the nuances of revenue management. Vast number of students and parents have interacted with the Experts, The Principal and the faculty member of the department through a Q& A session. More than sixty aspirant and forty faculty have participated in the webinar,



Welcomgroup Graduate School of Hotel Administration,
MAHE, Madhav Nagar, Manipal, Karnataka 576104

Website: <https://manipal.edu/wgsha.html>

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