



WGSCHA 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 of July 2020



Workshops

Webinars

Alumni Lectures

Demos by Faculty

WORLD RANKING #26

RANKED #2 'THE BEST COLLEGE OF INDIA 2020'

#1 PRIVATE HOTEL MANAGEMENT COLLEGE

Message from the Principal

WGSHA has been granted accreditation from the India International Skill Centre (IISC)

Publishing Tips in Tourism and Hospitality Journals- Webinar by Mr. Manuel Alector Ribeiro

Principal Chef K. Thiru in a live demo with Bombay Canteen

Careers in Beverage - Webinar held at WGSHA by Mr. Ajit Balgi

Birbal, the Life Coach- A Webinar with Mr. Ratish Iyer

Webinar on 'Entrepreneurship Motivation' by Mr. Srinivasan Murali

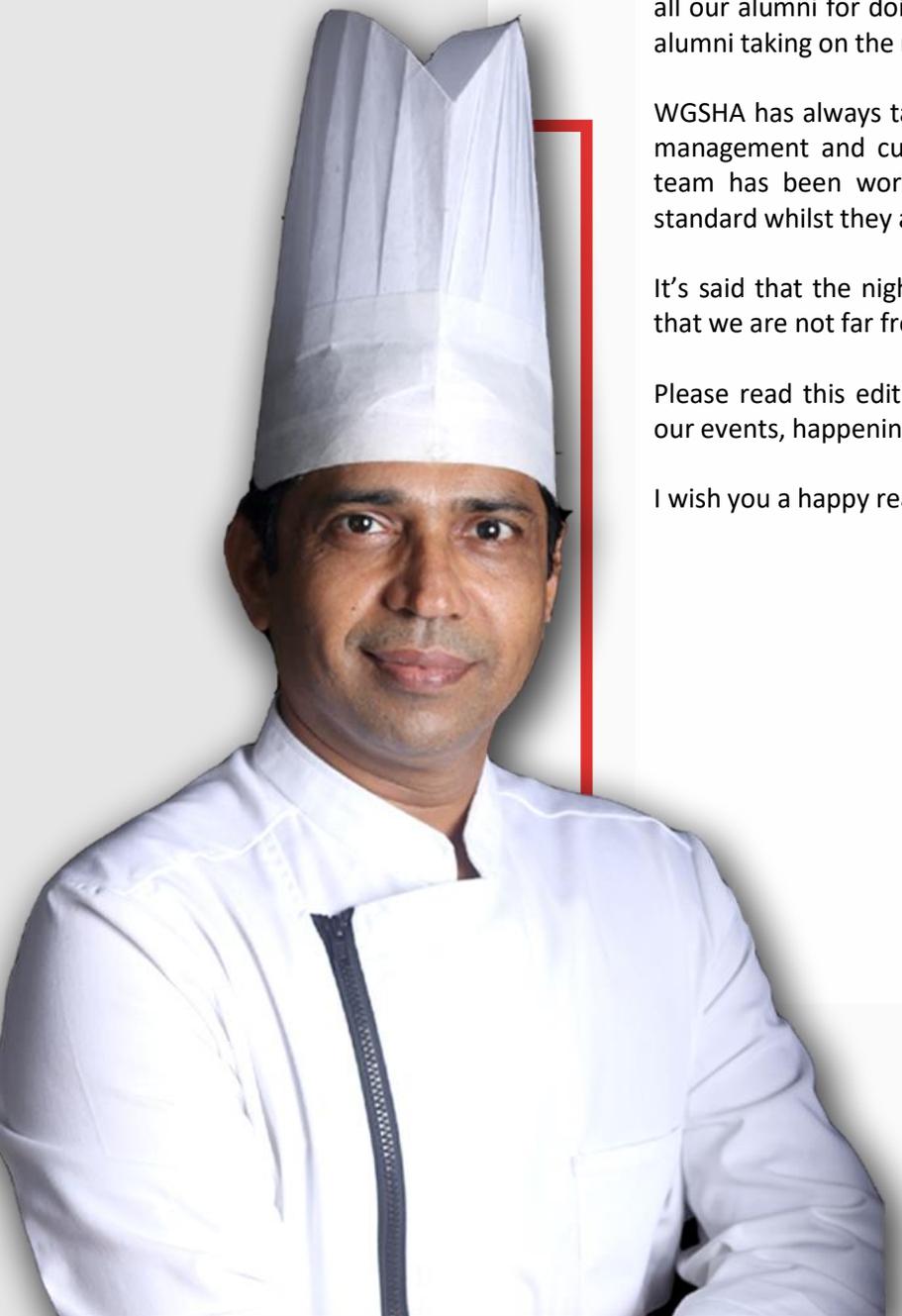
Student Council presents WYSD-2020 Competitions

Webinar held 'Alumni Inspirations' by Mr. Anoop Pandey

Webinar held 'Alumni Inspirations' by Chef Thomas Zacharias

Personality Development and Self-Management at Work

Foreword



Dear Reader,

Greetings,

This edition of WGSHA chronicle gives an insight to all our activities and happenings. In these unprecedented times, we have put in a lot of effort to keep the morale of our students high. We are motivating them, more than ever before. I thank all our alumni for doing their part. It's always good to see our alumni taking on the role of being mentors.

WGSHA has always taken pride in being one of the best hotel management and culinary school in the country. Our entire team has been working extremely hard to keep the same standard whilst they are teaching with new methods etc.

It's said that the night is the darkest before sunrise. I'm sure that we are not far from it.

Please read this edition to get a deeper understanding of all our events, happenings etc.

I wish you a happy reading.

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"

WGSHA gets accreditation by India International Skill Centre of National Skill Development Corporation (NSDC)



The Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education (MAHE), Manipal proudly announced their recent accreditation to the 'India International Skill Centre (IISC)' of 'National Skill Development Corporation (NSDC)' on 6th April, 2020. MAHE has been empanelled as network member and WGSHA along with 'Department of Culinary Arts (DCA)' are empanelled as approved network centres of the esteemed IISC. IISC is incorporated by Ministry of Skill Development & Entrepreneurship, Govt. of India under the 'Skill India Mission' of NSDC, Pradhan Mantri Kaushal Vikas Yojana (PMKVY), and Pravasi Kaushal Vikas Yojana (PKVY).

This accreditation of national recognition reflects and acknowledges WGSHA's expert faculty members, state-of-the-art infrastructure, and contemporary pedagogical methods to deliver internationally benchmarked training and certification programs that are measurable, accountable and of the highest quality.

WGSHA and DCA are granted recognition to provide skill trainings and certifications benchmarked to International Standards meant for the youth seeking global mobility for jobs. Institutes would be imparting training to workers planning to migrate overseas, provide pre-departure orientation training (PDOT) modules, develop placement linkages to international countries, and jointly certify the candidates. It is a rejoicing moment for all the staff members and students of the institute for receiving such accreditation and national recognition.

Publishing Tips in Tourism and Hospitality Journals- Webinar by Mr. Manuel Alector Ribeiro



**WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION**
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Center for Hospitality & Tourism Research (CHTR)

Manuel Alector Ribeiro (PhD) holds a Master's degree in Tourism Management and Development and a PhD in Tourism Management, both at the University of Algarve, Portugal. He has research interests in applied quantitative methods and modelling to community support for sustainable tourism development, pro-environmental behaviour, place attachment, the political economy of tourism, public trust in tourism institutions, emotional aspect of consumption, and gender and entrepreneurship in tourism. His work is published in leading international journals such as *Tourism Management*, *Journal of Travel Research*, *Journal of Sustainable Tourism*, *Journal of Hospitality Marketing and Management* or *International Journal of Tourism Research*. He is currently the editor of the Methodology section of *The Service Industries Journal* and serves in the editorial board of the *Journal of Travel Research*.

Webinar on

Publishing Tips in Tourism & Hospitality Journals



Dr. Manuel Alector Ribeiro, Ph.D.
*Lecturer in Tourism Management
School of Hospitality and Tourism Management
Faculty of Arts and Social Sciences,
University of Surrey
Guildford, UK*

Dr. Vidya Patwardhan
Coordinator, CHTR

Host:
Chef K. Thirugnanasambantham



The Centre for Hospitality and Tourism Research (CHTR), WGSHA, organized a lecture session on "Publishing Tips in Tourism and Hospitality Journals". The resource person of the session was Dr. Manuel Alector Ribeiro. The centre is proud to have a continued research collaboration with Dr. Manuel Alector Ribeiro from School of Hospitality and Tourism Management at the University of Surrey, UK and Dr. Kyle Maurice Woosnam, Warnell School of Forestry and Natural Resources, University of Georgia, USA.

This International research collaboration supported CHTR to publish research articles in top tourism journals. It is an ongoing collaboration where the researchers are in the process of developing research papers for potential publications in the near future.

Today Dr. Ribeiro delivered one of the very comprehensive, informative and useful sessions on publication tips. The session included some of the very important and crucial aspects of publication that included why publication is important for academicians, what are the deadly sins, various challenges, proper positioning before writing, preparation before writing, author guidelines to be followed, and choosing the right journal.

The session also covered the structure of a research article from title to acknowledgement with comprehensive details. Dr Ribeiro touched upon some of the very subtle but most important aspects to be considered while trying to publish in good journals such as dealing with reviewers, how to address reviewer comments, method to be followed while reviewing an article, accepting critical reviews with grace and not to get emotional with negative comments and rejections.

Team WGSHA appreciates the efforts by Dr. Ribeiro in conveying the process in detail and making the budding researchers aware of the hard work, patience, and perseverance expected while trying to publish articles in major journals.

Chef Thiru goes live on Bombay Canteen *Canteen Class*



Bombay Canteen is a progressive Indian Restaurant located in Mumbai, headed by Chef Thomas Zacharias, an alumna of WelcomGroup Graduate School of Hotel Administration. As a part of their Social Responsibility and to narrow down the gap between industry and academia, Bombay Canteen came up with the concept of Canteen Classes around 4 years back where an expert in any one of the aspects of Hospitality Industry is called once a month and asked to speak about his/her field of expertise.

Our principal, Chef K Thirugnanasambantham was invited as a speaker for the 27th Canteen Class on 11th July 2020 which happened through an Instagram Live because of this unprecedented time. The host for the ceremony was Chef Thomas Zacharius and Chef Shehzad Hussain, Executive Chef- O Pedro, who is also an alumna of WGSHA. The hosts fondly greeted our principal as Thiru Sir and the session began with the early days of Chef Thiru's life and how fate took a turn and he went to IHM Chennai.

Chef Thiru recalled his days at Taj Coromandel in Chennai and told how his mentor Chef Natarajan moulded him into being a fine hotelier. Chef Thiru recalls 2 incidents, one of which was how he learnt to make dosa during night shifts and another was cooking Cannelloni Florentine for a banquet of 2000 covers. This was followed by Chef Thiru being chosen to lead Pattio, one of finest restaurants back in those days. Chef recalled serving Caviar and Pate de Foie Gras and told the audience how meticulously the work had to be done considering the premium, the guests paid to dine at this restaurant.

Chef spoke about his journey to be an academician and how WGSHA was a game changer in his career. This was followed by a live demonstration where Chef put forward a Gazpacho inspired cold soup using White pumpkin and a Chicken Main course chicken dish with a very special "WGSHA marination" served with Thumbuli inspired from a Chelsea Bun. Both the dishes emphasised on using local produce to create high quality, elegant looking dishes.

The session was concluded with a fun rapid-fire session followed by Chef Thiru sharing his wisdom on how budding chefs should go about their career.

Webinar: Careers in beverage with Mr Ajit Balgi

Webinar  

**CAREERS
IN
BEVERAGE**

**July
13
2020
11:00 am**

Mr. Ajit Balgi

‘Every great dream begins with a passionate dreamer’. WGSHA organized yet another fruitful webinar on career prospects in beverage industry on 13th July 2020 by one such dreamer, a proud Alumni, who has achieved immense success by hard work and passion, Mr. Ajit Balgi. The webinar centered around the different opportunities available for students and how they can prepare themselves better for it. The session began with a brief introduction of the guest and his career path, which was very inspiring. Being from a nation where the beverage industry is a less discussed topic, the session gave deep insights about the working conditions and growth, in India and overseas.

Beverages, an important aspects of a meal, is a vast subject on its own. Be it beer, wine or any other beverage, a bartender must have in-depth knowledge to influence buying. Hotels are in a lookout for exclusive bartenders who can manage and put up a great show.

The speaker pointed out the human behaviour of looking into short-term results. He rightly said that money and reputation only come with sacrifice and taking risks. With the current pandemic spreading exponentially, he also stressed upon utilizing the time on hand for personal and personality development. Though the income is high, the working conditions are equally challenging. This simply supports the idea that one must work hard to achieve success.

Mr. Balgi also highlighted ancillary branches to the hospitality industry, luxury sales. A person must always imbibe a spirit of salesmanship in order to attract, engage and retain loyal customers. He also spoke on improving writing ability by engaging in food journalism. For students, he rightly stressed upon the importance of having a strong resume to stand out from the crowd. Be it working small shifts at a nearby restaurant or engaging in social media, one must always have something to engage themselves and hone their skills.

All in all, the session was very informative and inspiring to all the participants. Students were able to grasp all the important aspects of the webinar which will definitely help them prepare better for future.

Webinar: Life skills—Birbal the life coach by Mr Ratish Iyer

LIVE WEBINAR

Mr. Ratish Iyer
Alumnus – WGSHA – 15th Course
General Manager
Bridge People Technology Solutions Pvt. Ltd,
Bangalore

For 2nd & 3rd year BHM and BACA Students

Host: Chef K. Thirugnanasambantham
Principal

BIRBAL, THE LIFE COACH

Starters *Life skills with Birbal and its significance*

Main Course *Perception & Truth in current times*

Dessert *Bitter experiences, Sweet Lessons (Q&A time)*

On 17/07/2020, WGSHA organized a webinar by Mr. Rathish Iyer, General Manager, Bridge People Technology Solutions, Pvt. Ltd., Bengaluru and also an alumnus of 15th Course of B.H.M.

The event started with the introduction of the speaker followed by an address by the Principal, Chef K. Thirugnanasambantham. This was followed by a 90 minutes Key note address by Mr. Rathish Iyer.

Having a diverse career span with Hotel, Aviation, Media, Travel and Lifestyle and Trading and Manufacturing Industry, Mr.Iyer started off on a positive note saying, “Pandemic is not an end, but it is just a bend” and told that every bend comes with lots of opportunities and urged us to look for one once we graduate.

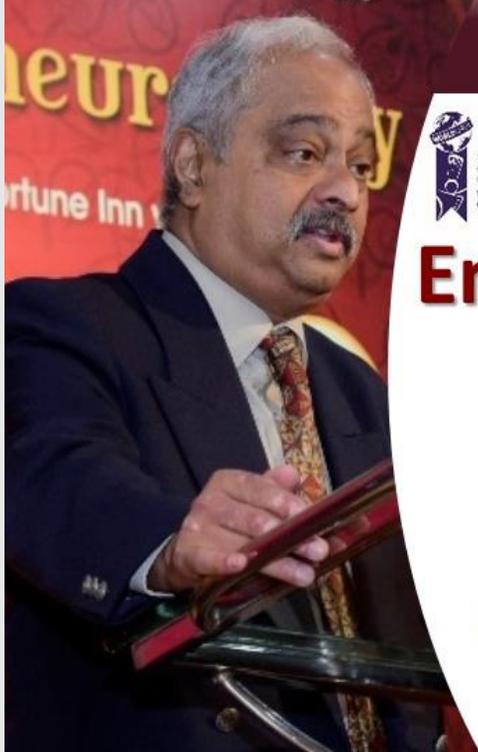
His speech was revolving around 10 core life skill strategies listed by the WHO and UNESCO as: problem solving, critical thinking, effective communication skills, decision making, creative thinking, inter-personal relationship skills, self awareness building skills, empathy and coping with stress and emotions.

It was a very interactive session in which the speaker picked 10 excerpts from the life of Birbal and asked us students to analyze the moral behind it. He went down to explaining the value of network in the corporate world and told, “Your network is your net worth.”

With people suffering to get a stable job amidst the pandemic situation, Mr. Iyer rephrased the popular quote, “Jack of all, Master of none” to “Master of one, Jack of all” by stating of importance to be good at one skill that you posses and how this skill can take you a long way in the path of success.

The address was followed by a Question and answer session. Student’s questions were very well received and were answered with sheer knowledge and wisdom of the speaker. The session concluded very well on time with a vote of thanks.

Webinar on 'Entrepreneurship Motivation' by Mr. Srinivasan Murali



Welcomgroup Entrepreneurship Development Cell (WEDC)

Organises

Webinar on **Entrepreneurship Motivation**

Mr. Murali Srinivasan
MIT Alumni (Seventies)
Owner: MARK DESIGNS, Canada
Engineering Consultant

Date: 23rd July 2020 | Time: 7 P.M. IST

Ms. H.S. Sethu
Coordinator, WEDC

RECOGNITION OF QUALITY & EXCELLENCE BY THE WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
National Federation of the Association of India Chefs

WGSHA, through Welcomgroup Entrepreneurship Development(WEDC) organized an Entrepreneurship Motivation Webinar on the 23rd of August 2020 to motivate WGSHA students towards taking entrepreneurship as an option to employment.

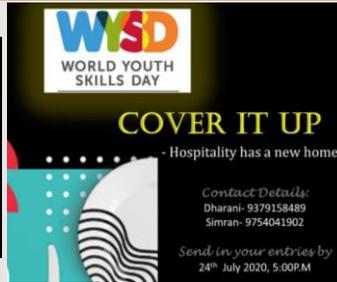
Chef Thiru - Principal, WGSHA gave his message and stressed on the importance of Entrepreneurship in hospitality and culinary field, especially at a time when the industry is hard hit due to the pandemic.

Mr. Murali Sriinivasan, an experienced entrepreneur and a design consultant held the interest of the participants till the end.. The speaker emphasized on importance of not losing ones hopes in difficult pandemic times like this. Highlighting the innovative ways that are required for the culinary industry. He urged the students to write down their objectives clearly, and motivated the students to ideate and think of newer ideas gravitating towards organic healthy lifestyle and food. He stressed consistency in quality of food and service. He also touched upon the importance of mentorship.

The Webinar was well attended with about 200 participants. The feedback was very good and encourages the WEDC to organize more Webinars on to promote entrepreneurship amongst WGSHA students.



Student Council conducted World Youth Skills Day (WYSD) 2020 Competitions



World Youth Skills Day (WYSD) is a day designated by the United Nations, which aims to generate awareness on the importance of technical, vocational, educational and developmental skills relevant to both local and global economies. Principal Chef K. Thirugnanasambantham, a skilled and dynamic leader has made sure that amidst these unprecedented times, students are given quality education.

The Student Council of WGSHA under the guidance of Chef K. Thirugnanasambantham and the faculty conducted various online competitions to sharpen the skills and competitive edge of the students, in order to empower them to be pioneers in the hospitality industry. The theme of the event was “Hospitality at Home” where each course went head to head in a battle that challenged every inch of hotelier in them. The event spanned over a week with six unique competitions that began on July 23, 2020.

The events conducted were as follows:

- **Hospitrvia:** A hospitality quiz on Kahoot that was conducted in two rounds.
- **Crack the deal:** A contest where students had to market a unique product or service to a given panel of customers.
- **Hungry lens:** A food photography contest with ‘comfort food’ as the theme. This competition brought out the inner photographer in the students.
- **Think inside the box:** A mystery box challenge comprising of two rounds where the students had to create an innovate dish with a given set of ingredients.
- **Cover it up:** An event where the students had to come up with a creative cover set up in their homes.
- **In it to win it:** A platform where students showcased various talents like music, dance and drama.

9th Course BACA bagged the first place followed by 32nd Course BHM and 8th course BACA winning the second and third place respectively. The individual event winners are as follows:

Hospitrvia

- 1st place: Aditya Karnik (9th Course BACA)
- 2nd place: Lavanya R Raja (32nd Course BHM)
- 3rd place: Sowmiyan M (9th Course BACA)

Crack the deal

- 1st place: Anoushka Saha (7th Course BACA)
- 2nd place: Aakash Bakshi (34th Course BHM)
- 3rd place: Bakhtawar Mahmood Lari (32nd Course BHM)

Hungry lens

- 1st place: Shone Saji John (8th Course BACA)
- 2nd place: Lavanya R Raja (32nd Course BHM), Avni Murali (32nd Course BHM) & Suryansh Singh Kanwar (33rd Course BHM)
- 3rd place: Pankaj (8th course BACA) & Adhyayan Shetty (9th course BACA)

Think inside the box

- Category: HOT KICTHEN
- 1st place: Mrudul Mohan (9th course BACA)
- 2nd place: Krishna Sharma (8th course BACA)
- 3rd place: Subhash Praveen Ullal (8th course BACA)

Category: BAKERY

- 1st place: Ratish Bala (8th course BACA)
- 2nd place: Naitik Sevak (9th course BACA)
- 3rd place: Rick Mathew Philip (9th course BACA)

Cover it up

- 1st place: Kavya Kotekal (32nd course BHM)
- 2nd place: Neel Patel (9th course BACA)
- 3rd place: Prasheek Krishnan (8th course BACA)

In it to win it

- 1st place: Rick Mathew Philip (9th course BACA)
- 2nd place: Rhea Anil (32nd course BHM)
- 3rd place: Neha Mathew Chakola (32nd course BHM)

Webinar held 'Alumni Inspirations' by Mr. Anoop Pandey



Webinar on

Alumni Inspirations

for
**BHM and BA (Culinary Arts)
Aspirants 2020**

By **WGSHA Alumnus 17th Course (BHM)**
Mr. Anoop Pandey
General Manager
The Westin Sohna Resort & Spa

 **27th July
2020**
4.30 PM - 5.30 PM IST

Host:
Chef K. Thirugnanasambantham
Principal, WGSHA



 <https://bit.ly/2Ehy9Jy>




WGSHA hosted Webinars on Alumni Inspirations, by Alumni of WGSHA for the newly admitted students of Bachelor of Hotel Management (BHM) and BA (Culinary Arts) on July 27-28, 2020. Mr Anoop Pandey, General Manager, The Westin Sohna Resort & Spa, 17th course graduate from WGSHA was invited to speak to the students on July 27, 2020.

The Alumni Speaker of the first day, Mr Anoop Pandey, explained why a professional course and college education are important for an employee in the hospitality industry, which make them learn beyond the academics, gaining experiences on life skills. He said college life defines one's character and prepares them for the future challenges. He stressed on building professional network and partners from college and said that success in professional career will largely depend on how strong one's network is.

He delved on the impact of COVID 19 pandemic and tried to take up the best case scenarios. He said that the focus of the industry will now be on hygiene and sanitation, looking intensely at domestic demand e.g. short road travel to the outskirts, MICE segments etc. and leveraging on loyalty. In effect, we should break the psychological barriers for guests to travel and remain agile and optimistic for the future.

Later, opportunities were given to a few selected students namely Sibin Charlien. D, Gagana S Raj, Shimaya S., Ananya Ghoshal, Vedant Kohli and Gladon Rodriguez to ask their questions directly to the Speaker.

The webinar concluded with a high note of appreciation from all the stakeholders.

Alumni inspirations with Chef Thomas Zacharias



Webinar on

Alumni Inspirations

for

BHM and BA (Culinary Arts) Aspirants 2020

By WGSHA Alumnus 18th Course (BHM)

Chef Thomas Zacharias

Executive Chef & Partner,
The Bombay Canteen, Mumbai

 **28th July 2020**

4.30 PM – 5.45 PM IST

Host:
Chef K. Thirugnanasambantham
Principal, WGSHA

 <https://bit.ly/3g0l8Sx>

Logos: WGSHA, MAHE, WORLD ASSOCIATION OF CHEFS SOCIETIES, INDIAN FEDERATION OF CULINARY ASSOCIATIONS

Chef Thomas Zacharias, Executive Chef & Partner, The Bombay Canteen, Mumbai, 18th course graduate from WGSHA was invited to speak to the students.

Principal, Chef K. Thirugnanasambantham congratulated the new entrants to the WGSHA way of life, for their good results in their 10+2 and also gave his best wishes to those who are still waiting for their results.

He complimented the students for choosing WGSHA and MAHE as their destination for their next level of learning and also thanked the parents and students for trusting the college, even under the current unpredictable circumstances arising due to the coronavirus pandemic.

He mentioned that alumni are the greatest strength for a college and WGSHA was very proud to have a global network of alumni who are very grateful and passionate about their college and have always been very supportive in interacting with the current students.

Chef Thomas Zacharias, Executive Chef & Partner, The Bombay Canteen, Mumbai shared his life's journey from his college days at WGSHA and how his grandparent's cooking inspired him to become a chef. He also mentioned how important the curriculum is for an institute and for students' overall knowledge and skill base. He explained the importance of balancing professional and personal life. Chef Thomas revealed how a dining experience changed his perspective of being a chef and how he dedicated himself to bring out the local culinary cultures to the high-end restaurants. Chef Zacharias's knowledge and insights of the culinary world greatly inspired the newly joined young aspirants of BHM and BA (Culinary Arts). The webinar concluded with a high note of appreciation from all the stakeholders.

Personality Development and Self-Management at work



July 28, 2020: “The most important investment a company or business can make is in its employees. It is the responsibility of a company to ensure the staff is trained, not just in the technical aspects of their job, but in the interpersonal aspects as well”

Keeping this in mind, WGSHA organized a one day refreshing training for the non-teaching staff on 28-07-2020.

This training was an effort to refresh the staff by inculcating soft skills in them. The various topics on which the training was focused are - Grooming standards followed in a workplace, Telephone etiquette, Teamwork, Data Management such as file & Folders, Staff attributes.

The training was organized in the presence of our principal - Chef K. Thirugnanasambantham & Vice-principal Mr. P. Rajshekhar. The resource person was - Mr. Prithvi Roy-Assistant professor-Front Office & Ms. Anusha Pai-Assistant Professor-Accommodations Operations.



Mr. Ajay Nambiar
(Alumnus 1st Course)
Senior CXO, Emaar, Mumbai



Mr. Arnab Saha
(Alumnus 3rd Course)
Head - CEC, IBM, Bengaluru



Ms. Gagandeep Singh
(Alumna 4th Course)
Chef Consultant, Hyderabad



Mr. Sunil Tarneja
(Alumnus 5th Course)
GM, Maharajas Express,
IRCTC, Hyderabad

WGSHA: Alumni Mentors 2019 - 20



Mr. Sujeet Kumar
(Alumnus 3rd Course)
GM, Sheraton Grand, Bengaluru



Mr. Prasanjit Singh
(Alumnus 3rd Course)
Founder, Studio Gourmet, Delhi



Chef Mohammad Ashfaque Qureshi
(Alumnus 3rd Course)
CEO, Grande Cuisines of India, Delhi



Ms. Alka D'Souza
(Alumna 4th Course)
Proprietor, Foxes Fiesta, Goa



WGSHA Alumni Mentors 2020-21



Sandhya Johnson
Managing Director, Ingenium
Global, USA,
1st course BHM



Dr. Balakrishna Jayasimha BK
Emotional Intelligence author,
Trainer, and Yoga Coach
Bangalore & 3rd course BHM



Anjana Guha
Legacy School Bangalore
3rd course BHM



Akshay Kulkarni
Consultant / Mentor / Educator
Mumbai
5th course BHM



Yashodhara Marar
Hospitality Consultant, Bangalore
3rd course BHM



Manu Wahli
Restaurateur, Jammu
5th course BHM



Aatul Jain
Legacy School Bangalore
3rd course BHM



Divya Prabhakar
Founder, Bengaluru Oota Company,
Bangalore & 7th course BHM

-----: Mentors 10th Course B.A. (Culinary Arts) :-----



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