



February 2020

# W G S H A Chronicle

**ITC HOTELS**  
RESPONSIBLE LUXURY

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

DEPARTMENT OF  
CULINARY ARTS

DEPARTMENT OF ALLIED  
HOSPITALITY STUDIES



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## 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”*

# Foreword

Dear Reader,

Greetings

Wish you all a very happy new year. 2019 was a successful year for the college. We have certainly delivered with our set targets. I am confident to share with all of you that 2020 comes with WGSHA being at its best.

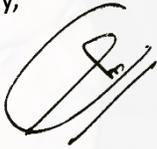
The institute is dedicating all its resources to hone the talent of today and tomorrow.

We take great pride in all we do at WGSHA. A throw back to the overall events of the last year shows me that the students and the faculty have benefited in leaps and bounds. I take a lot of pride in our faculty and students. We will continue to deliver excellence in all we do and continue keeping ourselves at top.

There are a lot of exciting news coming up this year. You will certainly discover them in the coming months.

Happy reading.

Sincerely,



Chef K Thirugnanasambantham  
Principal



Meet – a – Mentor is an alumni mentor program, where students are given guidance from WGSHA alumni that is from the previous BHM batches. This is a unique program offered at WGSHA that no other college offers. The meet a mentor program is truly an enriching experience for all the students and helps in their all-round development, as they can always rely on their mentors for their guidance and supervision.



**Mr. Ajay Nambiar - Alumnus 1<sup>st</sup> course & Senior CXO, Emaar, Real Estate Developers, Mumbai**

The session started with his memories of Manipal and WGSHA. He stressed the importance of “getting one’s hands dirty” in the initial years and that is the need of the hour. The key aspects highlighted are: Learn everything to be a JOAT (Jack of all trades), Involvement extra-curricular activities, Networking, Embracing technology, Have fun



**Mr. Arnab Saha - Alumnus 3<sup>rd</sup> course & Head, Client Experience Centres, IBM, Bangalore**

He shared his life experiences from the time he chose hotel management and his experiences in diverse fields of hotels, automobiles, and information technology. He highlighted the role of mentor. The key aspects discussed are:

Trust and respect in relationships, Importance of seeking guidance, Eye for detail, Reading, Building relationships, Collaboration, Knowing people by name, He reminded the students that the technology is only an “enabler”. What is learnt in WGSHA will always come to their rescue even when the path changes.



**Mr. Sujeet Kumar - Alumnus 3<sup>rd</sup> course & General Manager, Sheraton Grand Bangalore, India**

The title of his presentation was “Upskilling for Success”. He provided tips on learning the tricks of the trade. Some of the crucial aspects he touched upon include:

Importance of learning basics, Aspects of hoteliering that included security, revenue, profitability, Having smart goals, Multiskilling

His success mantras include: Do not compare but compete, When life gives you choices/options take all, Have knowledge and not just understanding

Some of the quotations that he shared with videos and examples are: Do it by the book... But be the author, If it does not challenge you... It won't change you, Assumption is termite. It is best to nip it in the bud, The best way to predict the future is to create it yourself, If you think it is impossible then it is for you, If it were easy... it would have been done already, Multiple projects lead to multiple successes.

He ended the session with interesting “Sujeet’s Laws” of success and belief.





**Mr. Ashfaque Qureshi - Alumnus 3<sup>rd</sup> course & CEO Grande Cuisines of India, New Delhi**

He spoke about professionalism and said don't use the word 'problem' better to use the word "challenge'. One needs to believe in the idea of 'democracy within oneself' he added.

The key highlights are: Importance of questioning, Learning is always two ways, Guru Shishya Parampara, Importance of having short term and long term goals, Managing challenges, Empowering oneself.

He ended the session with his personal stories during his stint with ITC hotels and the lessons learnt.



**Ms. Gagandeep Singh - Alumna 4<sup>th</sup> course & Former Executive Chef, ITC Rajputana, Udaipur and Chef Consultant**

She started the session by giving tips on being independent, gaining confidence, improving performance and overall personality development. She shared her journey as a chef at ITC hotels and the learnings. Her key points were: Make use of the choices, Usage of resources, Not losing focus, Lead by example, Self discipline and control, Gaining experience from small things, No substitute to hard work, To be passionate. Concluded by requesting students to be "proud hoteliers" carrying forward the tradition of hospitality.



**Mr. Prasanjit Singh - Alumnus 3<sup>rd</sup> course & Managing Director and Founder, Studio Gourmet, Delhi**

He shared his enriching experience of the hotel industry, spoke on his professional life filled with making mistakes, learning from mistakes, new learnings, challenges, and taking risks that gave him an idea of 'what to do and what not to do' to succeed in one's professional career. He is thankful to Manipal for teaching him life skills, people skills, and multi-dimensional way of dealing with challenges. He gave an incredible glimpse of "Food & Beverage concepts and trends 2020" which includes restaurant design trends, Design predictions, Colors of 2020, plant based meals, regional cooking, single dish concepts, small plates, various cuisines of the world, dessert trends, trendy spices and herbs, and cocktail trends.



**Mr. Sunil Tarneja - Alumnus 5<sup>th</sup> course & GM, Maharajas Express, IRCTC, Jaipur**

He urged students to strengthen their bonds by getting their activities in sync and progress in personal and professional life. His key words were "turn-learn-implement". He advised students to have the drive and passion to move on and have the will to succeed. He shared his interesting experiences from starting from hotels, airlines and railways to handling bureaucrats in the business.

The key points are: No set rules, Out of the box thinking, Finding out one's own solutions, Be creative, Be passionate, Be open to learn from everyone around you

He concluded the session with an important personalized message on mentoring through a brief video.

## Tea tasting seminar



January 13, 2020: The students of year 1 BHM were treated to a tea tasting seminar by renowned tea sommelier, Mr. Souvik Nandy of the University of Calcutta. Mr. Nandy gave us a brief history of tea, and how its cultivation came about in India. Tea leaves are obtained from the plant – *Camellia Sinesis*, which was new information for many students. Sir also explained that tea tree oil, which is used in many products, is actually derived from a different species of plant native to Australia.

According to Mr. Nandy, the art of drinking tea began in China about 4000 years ago, but started in India only in the year 1823, by a British officer named Robert Bruce. After this, he informed about the tea board of India, and the number of tea plantations officially registered under them (87). The students also learned about the “Champagne of teas – Darjeeling tea”.

Following this, he explained the processing of tea leaves, which begins with the process of plucking the leaves, withering them in the tea factory, rolling them to give shape, oxidizing them, and finally drying out the excess moisture content present in the leaves. Then, the types of teas were categorized – White, Green, Oolong, Black and Puerh. He explained the level of oxidation of each, which is partially oxidized for Oolong tea and fully oxidized for Black tea. The students were shocked to learn that one kilogram of Oolong tea can be sold for up to 3 lakh rupees. Mr. Nandy also mentioned that tea should be stored in an airtight container, away from any spices, as it is susceptible to any odour.

Finally, the students were invited table by table to taste the varieties of teas laid out on the buffet table. These varieties included – White tea, Green tea, Oolong tea, Black tea and Puerh tea. They were kept in this order because the flavor of these teas increased from start to finish, making it easier to taste their components. All in all, this was a very informative and entertaining seminar.



## Food Photography and Styling Workshop



On the 13th of January 2020, the students of Culinary Arts had the opportunity to attend an extremely educational workshop on the basics of Food Photography and Food Styling by Chef Michael Swamy and Ms Mugdha Savkar.

The workshop began with understanding the role of a food stylist and a photographer in a restaurant and in a chef's life. Important aspects such as food media, prior research, planning a framework, selecting tools and props, plating techniques etc were discussed as well.

Following the informative theoretical class, an interactive practical session was conducted to understand how to work with different ingredients and crockery in regard to aspects such as lighting and angles.

To end the workshop, a review of the class's prior work was discussed to make improvements in order to help us with everyday classes in food photography and styling



## Hotel Operations Lecture Series

### Culinary



January 13-17, 2020: Celebrity Chef and Entrepreneur Chef Alex Sanchez motivated and inspired the students to dream big and always have an eagerness to learn. Chef deliberated on qualities and attitude a chef should possess. The highlights of it include punctuality, never giving excuses at work, calling up sick and to read a lot from the books about chefs and their work.

He shared his own story of his aversion to food and how a visit to Italy has changed his perception, his first restaurant Americano in Mumbai starting with how the restaurant was conceptualized, location selected and how the restaurant name was chosen, the design of the restaurant was made to meet the need of his clientele which include the exterior of the restaurant as well as the interior of the restaurant, and also the kitchen layout. He also described about his precision of choosing his cutlery and custom designed crockery which he has introduced in his outlet.

He also suggested the students to find their end goals and work towards it. In that journey he emphasized that they should find the right mentor who will help them guide to face challenges head on.

### Food & Beverage Service



January 13-17, 2020: Ms. Malvika Sahay, Hotel Operations Manager, Port Muziris – A Tribute Portfolio Hotel, also an alumna of 20<sup>th</sup> course of BHM gave inputs on various opportunities available for them in the future in the various departments of the hotel. She stressed that the industry is expanding in the near future and urged all of them to grab the opportunity. She addressed the first and second year BHM students

January, 2020

### Sales & Marketing



January 13-17, 2020: Mr. Ronny Soni, Senior Manager, Sales & Catering Implementation Planning & Delivery, Marriott International and alumnus from WGSHA 20<sup>th</sup> course of BHM program (2005-2009) provided insights to students on Sales & Marketing, Revenue Management pertaining to hotels for 1<sup>st</sup> and 2<sup>nd</sup> year BHM.

### Sales & Marketing



January 13-17, 2020: Mr. Shatrunjay Yadav (Front Office Manager, Hyatt Centric, Bengaluru) addressed the year 1 & 2 BHM students. He focused on the brand Hyatt including “World of Hyatt - Loyalty Program” along with values & behaviours of the company and discussed all about 32 hotels of Hyatt in India. Also he added CSR initiatives of the company and focused on all the important aspects of front office in today’s contemporary market. He explained the current trends & innovation of the hospitality industry with special focus on ‘front office’.

## Personal Branding

January 13-17, 2020: As part of workshop Series organized by WGSHA from 13 to 17 January 2020, Dr. A C Balaji, Head of Animation Department, School of Communication, MAHE was the expert to conduct workshop on Personal Branding for the year 1 BA (Culinary Arts) and PG Diploma in Culinary Arts students as part of the Expert Lecture Series held. The session covered major key roles of the Personal branding including Intellectual property, Authenticity, Consistency, Visibility, Connection etc., and students had hands on experience on their own LinkedIn account.



## School & College Drug Abuse



January 13-17, 2020: As part of workshop series organized by WGSHA Dr. Shreekumar Menon Head, Centre for Narcotics & Psychotropic substances, MAHE provided insights to students of year 1 BHM, year 1 & 2 BA (Culinary Arts) on the origin of drugs, various forms of drugs, various motives for addictions to drugs, and its effects on the human body.

He also explained the various measures that can be taken to avoid abusing drugs by a young peer group.

## Food and Ayurveda



January 13-17, 2020: Year 1 BA (Culinary Arts) had a lecture on "Food and Ayurveda" by Dr. Krishna Raghava Hebbar, Associate Professor, Division of Ayurveda, MAHE. He spoke about Paaka Shastra (Indian Culinary Arts), origin and aim of Ayurveda and threw a light upon Tridoshas and the effect that food and lifestyle have upon the three biological forces.

He also highlighted prevention of diseases by lifestyle and food, the classification of food, variety of superior ingredients and dishes along with their therapeutical benefits. The lecture concluded with a Q & A session discussing relation of veganism and Ayurveda, relevance of Ayurvedic food in today's fast food culture and order of eating in Ayurveda.

# Placement



**Experts were:**

**Mr. Varun Mohan**

GM Hyatt Centric, Bengaluru

**Ms. Priya Mohan**

HR Manager

Date: 23 January 2020



**Experts were:**

**Mr. V. Kothandaraman**

Corporate Manager - Brand Standards

**Mr. Thiyagarajhan**

Corporate Human Resources Manager at

GRT Hotels & Resorts

Date: 20 January 2020



**Experts were:**

**Chef. Juan Martinez**

Executive Chef (Gaylord Texan Resort & Convention centre)

**Mr. CARLOS MORALES** – Human Resources Manager

(Gaylord Texan Resort & Convention centre)

**Vaibhav Gupte & Ravi Kumar** – Director - Jojo International



**Experts were:**

**Swati Eshwari**

Deputy Manager- People Resources

McDonalds India | Hardcastle Restaurants Pvt Ltd.



# Chronicle: Newsletter from WGSHA, MAHE

## ANNUAL SPORTS 2019 - 20



January 25, 2020: Welcomgroup Graduate School of Hotel Administration, held its annual athletic sports meet at the MIT ground, Manipal. Students from WGSHA, Department of Culinary Arts and Department of allied health sciences attended the event and participated in large numbers in various field and track events organized. The preparation for this event started a few days prior with the preliminary heats conducted for each house as a part of the selection process. The chief guest of the sports meet was Dr. Dilip G Naik who engaged himself in the faculty games conducted and addressed the gathering and mentioned how he has never seen such a turnout for a sport meet and told the students to always have the same approach in life. The Principal, Chef Thirugnanasambantham addressed the students and told them about the importance of eating right and exercising. During this annual meet WGSHA also announced the establishment of the Fit India club which aims to make the students more aware of their eating habits and their exercise patterns and engage them in some form of exercise. The closing ceremony of the event consisted of the prize distribution of individual championships which were won by Chaitanya from 3rd year BHM and Janet from 4th year BHM, and the overall championship trophy was won by Maurya house.

### WGSHA Alumni meet UAE Chapter held at Dubai with ex-faculty Fr. Lobo



Chronicle: Newsletter from WGSMA, MAHE  
Hostel Festivals

Lohri/Pongal



Fresher's Day  
2019-20





## EBSCO Database session

January 11, 2020: EBSCO Database session was conducted for the year 4 BHM students. Mr. Srinivasa, Training Manager, EBSCO Information Services was the resource person

## Guest lecture

Department of Allied Hospitality Studies has organised a guest lecture on "Scope for Qualitative Research in Hospitality and Tourism". The objective of the guest lecture is to give an insight into Qualitative research for the postgraduate student of hospitality and tourism as it will support the students to pursue the research work to be undertaken as part of their curriculum. Mr Anil Raj, Assistant Professor, Manipal College of Nursing, MAHE, Manipal has presented the foundations of qualitative research such as approaches, data collection methods and scope for publication using examples from both health science and hospitality context. The student appreciated the session as it is very interactive and interesting.

## TACO CARTEL a stall at "Under 25 summit"

January 19, 2020:

Welcomgroup Entrepreneurship Development Cell (WEDC), gave an opportunity to develop students Entrepreneurship skills to put up a stall at the "Under 25 Summit" held at Manipal, which is platform to inspire million of students for the discovery of career. The Students from 7th course BA (Culinary Arts) put up a stall by the name of 'Taco Cartel' a Mexican theme where Foods such as Tacos, Mexican pots, sides and Indo-Mexican chaats were served.



## Guest talk

January 15, 2020: Guest talk was organized for for the Post Graduate Hospitality students by Mr Ronny Soni (Senior Manager, Sales & Revenue Process and Training, Marriott hotel) on placement opportunities in revenue management & hotel sales. Also Ms Malvika Sahay, Hotel Operation Manager, Tribute Portfolio Hotel, Kochi has delivered a lecture on the importance of continuous learning.



### Understanding dynamics of MetaPrograms: Non-teaching Staff training



January 3, 2020: Training is an opportunity to magnify the knowledge base of all employees. To provide an opportunity to all, training and development provides both the institute as a whole and the individual employees with benefits that make the cost and time a valuable investment. With this objective a workshop on 'Understanding dynamics of MetaPrograms' was held on Saturday at Welcomgroup Graduate School of Hotel Administration, MAHE, Manipal for the non-teaching staff of the institute.

Session was conducted by Mrs. Suparna Shetty, CEO of Eterna Infotech Pvt Ltd., was unfathomable along with her team Ms. Sahara Asif, Ms. Marita Lobo and Ms. Anuradha Rao.

Principal Chef K Thirugnanasamantam, Vice Principal P. Rajshekhar, Coordinator – Management studies Ms Shreelatha Rao were present at the occasion. The formal function was compered by Ms. Leelavathi. The workshop was coordinated by faculty Raghavendra G, Personnel department – Mr. Varadaraj Bhat and Shreelatha Nairy.



### Secret of Success: Motivational talk by Sri Anantha Shayana



January 22-24, 2020: Sri Anantha Shayana Dasa, a former analyst at Amazon India turned life coach, motivational speaker a spiritual practitioner and presenter of spiritual science at ISKCON. It was an initiative by the college to motivate and inspire the students of various courses regarding academics and its key of Success. It also guides them about importance and benefits of higher education, goals and aim in life.

Session was not just interactive but full of activities in which the whole class participated actively, which made the session more fun and interesting for the students .

He focused on spirituality and religious approaches in life by ending the session with a ten-minute peaceful meditation , which helped students gain mental peace for some time in a day of struggle and hard work.

Students were highly delighted as the session was full of fun and energy. Programme was co-ordinated by faculty Mr. Prithvi Roy.

## Substance Abuse Awareness Program



January 11, 2020: To educate students of WGSHA-BHM year 1 about the negative effects of substance abuse, management of Welcomgroup Graduate School of Hotel Administration (WGSHA) & the department of Psychiatric/Mental Health Nursing, MCON organised a program regarding "AWARENESS OF SUBSTANCE ABUSE". To Support this noble cause Manipal has received a grant from National Institute of Social Defense, Ministry of Social Justice and Empowerment, Government of India.

Speaker experts were Mrs. Flavia Sharlet Noronha, Dr. Ashwini Kumar, Dr. Rayan c. Mathias, Dr. Thippeswamy V. Course coordinator of year 1 BHM Chef Arup Kumar Dhar & Mr. Prithvi Roy-WGSHA were present to coordinate the programme.

### Dietary counselling session by Department of Medicine, KMC

As part of Training Programme for Young Diabetes, Organized by the Department of Medicine, KMC Manipal on January 11th 2020, Dietary counselling session was delivered by Mrs. Swathi Acharya and Dr. Meenakshi Garg and healthy snacks distribution was done by Chef. Dayanand Prabhu and Chef. Manish.



### Expert talk at PPC Udipi

January 30, 2020: Mrs. Swathi Acharya K faculty from Department of Dietetics and Applied Nutrition, WGSHA conducted a session on "Nutrition and Lifestyle" at Poornaprajna College, Udipi on the occasion of 'Fit India Campaign' for the Ladies forum students. The talk highlighted on the aspects of Healthy eating, Nutrients of concern specific to girls, ill effects of consumption of junk food and impact on health, importance of physical activity and its benefits for healthy living



## Alumnus Gautam Kadan

Alumnus Gautam Kadan and his entire crew in evacuating Indians from Wuhan #CoronaVirus



## Ms Anuja Soneta

Alumna Ms Anuja Soneta (MSc DAN, WGSHA 2017 batch), won 1<sup>st</sup> prize in the Oral paper presentation in Swarna Padak award-Experimental Nutrition category at the recently concluded IDACON2019. The 52nd Annual National Conference of Indian Dietetics Association which was held from 19th to 21st December 2019 with the theme - 'Explore frontiers, Empowering Nutrition and enriching lives'.

She presented her master's dissertation research paper under the guidance of Dr Meenakshi Garg, titled "Assessing the effectiveness of supplementation of Drumstick and Amaranth Leaves Powder on Blood Glucose Levels".



## Ms. Prashasthi Shetty

Prashasthi Shetty alumna from M.Sc. HTM 9th Course (2016-18) batch who participated in Miss South India Queen 2019 and has won two subtitles namely, Miss Heritage and Miss Vivacious. South India Queen of 2019 was held on 23rd October 2019 Sankey Events, Rotary Club of Bangalore Rotary Club of Hassan Hoysala



## WGSHA to launch two PG courses in 2020

They are M.A. in Indian Cuisine and Master of Hotel Management

**SPECIAL CORRESPONDENT  
MANIPAL**

Welcomgroup Graduate School of Hotel Administration (WGSHA), a constituent of Manipal Academy of Higher Education (MAHE), will start two programmes next academic year.

Addressing presspersons on Thursday, Meher Yaru, principal of WGSHA, said the two-year

work at hotels, restaurants, cruise liners, pursue higher studies and research, or start entrepreneurial ventures.

The course will be open for people with BHM, B.Sc. in Catering Technology, and B.Sc. in Catering Science and Culinary Arts.

Second

two-year Master of Hotel

Management (MHM), in-

cluding six months of

practical school-based

experience. The course

will be open to students

with BHM/B.Sc. in Hotel

Management/BBA/B.

Com/B.Sc., with a mini-

mum score of 50% in their

qualifying examination.

The programme offers

extensive skills to students

to run Sales and Marketing

and Revenue Management

divisions of hospitality in-

stitutions of any kind in-

dependently and efficiently.

The students may also opt

for a career in teaching

and research if they do not

want to pursue careers in

hotels, he said. The course

will be open to people

with BHM/B.Sc. in Hotel

Management/BBA/B.

Com/B.Sc., with a mini-

mum score of 50% in their

qualifying examination.

**WGSHA in  
NEWS**

international standards, he said. The students will experience a block method of delivery of various subjects and will spend three weeks with each module. These subjects will include breakfast cookery, Ayurvedic cookery, volume cooking, regional Indian cookery, travel and food, vegetarian cooking, Indian savouries and snacks, Indian sweets, modern Indian cookery, and food and media.

After graduating, the student will be qualified to

# ACADEMIC CALENDAR

# 2020 February

SUN		2	9	16	23
MON		3	10	17	24
TUE		4	11	18	25
WED		5	12	19	26
THU		6	13	20	27
FRI		7	14	21	28
SAT	1	8	15	22	29



20 - Annual Day 2020

21 to 22 - 3rd Food Festival  
(BHM 4 Year & 3 Year - Section B)

28 to 29 - WGSHA Quest 2020

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