



July 2021

WGSHA Chronicle

ITC HOTELS
RESPONSIBLE LUXURY

Welcomgroup Graduate School of Hotel Administration

A constituent unit of MAHE, Manipal

Featuring the events from MARCH - JUNE 2021



Be a Qualified Practitioner in Hospitality Industry

Welcomgroup Graduate School
of Hotel Administration

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FOREWORD



Dear Readers,

I am happy to present 'WGSHA Chronicle', July 2021 edition to you, covering events, college activities and achievements. As you go through the reflections of our events and activities conducted in the last few weeks, we will continue our efforts on value-based student engagements, beyond the normal academic inputs in classes and the conducting of various assessments via online tools.

We have been able to organize quite a few activities including discussions on post-COVID likely scenarios for the services industry, to many of our successful alumni sparing their time to share their thoughts with our students. We have also launched another scholarship for our students by our alumnus Nicholas named 'Lourdes Scholarship'. Beginning this year, this scholarship will provide Rs. 1 lakh every year to a selected student of BA (Culinary Arts) throughout his 3 years of study.

I am glad to inform you that WGSHA has once again been ranked #2 (overall rank) among the Best Hotel Management Colleges in India, by *India Today*, in India Today Group-MDRA Best Colleges Ranking 2021. We are thankful to *India Today group* and *Marketing and Development Research Associates (MDRA)* for choosing us No. 2 among the country's best hotel management colleges (overall) in this prestigious ranking.

It's that time of the year when our graduating batches of the college would complete their final examinations and would be ready to move on for a bright career ahead. However, this time, the tourism and hospitality industry has been facing severe losses due to continuous lockdowns and other restrictions across the world under the pandemic. This industry is bearing the brunt of COVID – 19 pandemic in a big way with layoffs, dismissals etc. at all levels, from high end hotels to the budget segments, all included. Under these unprecedented circumstances, as much as the apprehensions that our graduating students and their parents are facing, the college is also quite concerned on their getting a foothold somewhere, and beginning their career. We have motivated our students to think of the allied sectors of hospitality too like retailing, food processing etc. so that they may seek entry to these industries which are functional. We have always encouraged entrepreneurship among our students and have also suggested to pursue higher studies to improve their qualifications, especially when the industry is not very forthcoming. We are happy to note that a few renowned hotel groups have restarted their training programmes of the batches they had recruited last year. We want to let



our students take this crisis as an opportunity to do things differently. This pandemic may bring out hidden talents and competencies in our students including surviving skills in the new post-pandemic world.

With the pandemic showing no signs of going from our lives, the education sector has now reluctantly accepted the online mode of teaching and we too will have to work with such tools as the only way to engage with all our students, currently being at home. We are hoping that we would be able to bring in few of our batches back to our campus soon. Happy reading!

A handwritten signature in black ink, appearing to be 'K. Thirugnanasambantham', written in a cursive style.

Chef K. Thirugnanasambantham – Principal, WGSHA

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Post COVID - 19: Service Scenario and Service Revamping

Expert Lecture Series

Post COVID - 19: Service Scenario and Service Revamping



Speaker

Mr. Akash Singh Rathore

Head of Food and Beverage Operations
Hilton Garden Inn - Lucknow,
(Alumnus 22nd Course BHM)

01 March 2021



1 March
2021

2:15 pm to 3:15 pm

Audience

1st Year BHM & 1st Year BACA

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSHA



March 1, 2021: WGSHA organized a webinar on Post COVID - 19: Service Scenario and Service Revamping for students of BHM and BACA 1st year as a component of their subject Affiliation to Hotels on 1st March, 2021 from 2:15pm to 3:15 pm. It commenced with the introduction of the guest Mr. Akash Singh Rathore, followed by the address by Principal Chef K Thiru.

The webinar portrayed how the Hilton hotels, notably Hilton Garden Inn, Lucknow was coping with the new normal A.K.A life post-covid-19. In the session, students were told about the various measures like constant disinfection of the property, new technology like thermal scanners that can read full body temperature as well as internal temperature, shoe disinfection and digital media adoption, like digital keys and E-Menus, thereby creating a contactless dining and room service experience.

The students were briefed on further guidelines like constant temperature checks of the guests, audit meetings for higher safety as well as adaptation of a new greeting to minimize contact. The webinar by Mr. Rathore concluded by detailing out all the new extraordinary measures that go above and beyond to ensure the guests' safety.

The presentation was followed up by a Q&A round, where a lot of interesting questions were discussed, followed by the summary and vote of thanks

Team 'Dekho Apna Desh' visit to WGSHA's Culinary Museum

03 March 2021



March 3, 2021: As part of the 'Dekho Apna Desh' campaign, discovering the beauty of Coastal Karnataka, Mr. Mohamed Farouk, Director, India Tourism, Bengaluru, and seven outstanding women bloggers have visited WGSHA and Culinary Museum on 3rd March 2021.

The 'All Women Bloggers Travel Program' was organized by India Tourism Bengaluru in association with Jungle Lodges & Camp, Resorts and other stakeholders. The program focused on the 'Dekho Apna Desh' Domestic tourism campaign of the Ministry of Tourism, Government of India. Chef K. Thirugnanasambantham, Principal, WGSHA had presented the details of the college, and Mr. Valsaraj, Associate Professor had coordinated the Culinary Museum visit. The team spent around 2 hours and carefully went through the culinary history through examining the vessels and equipment arranged in the museum. Chef Nitish Damodar explained the details of the museum to the team. The team has appreciated the process and procedures WGSHA is following to provide world-class education in the field of hospitality and culinary arts.

Journey from WGSHA to Corporate World: Alumna Priya Chandramouli



Expert Lecture Series

"Journey from WGSHA to Corporate world"

04 March 2021

Speaker

Ms. Priya Chandramouli

Manager - Kearney, Mumbai
(Alumna 22nd Course BHM, WGSHA)

 **4** March
2021

10 am to 11 am



Audience
4th year BHM

Hosted by,
Chef K. Thirugnanasambantham
Principal, WGSHA



March 4, 2021: WGSHA organized an expert lecture series on the Journey from WGSHA to Corporate World by Alumna Priya Chandramouli. Ms. Priya Chandramouli, Manager, Kearney, Mumbai (Alumna 22nd Course), Thursday 4 March 2021 from 10am to 11am, 4th year BHM (32nd course). In the talk, Ms. Priya focused on her journey from WGSHA to corporate world. She also shared her experience at Taj Hotels as trainee and as student at IIM B. Ms. Priya also shared the dos and don'ts in corporate world and how students need to learn new concepts during their journey.

Following students were student volunteers for this virtual talk, MUSKAAN A SINGLA – Master of Ceremony, LAVANYA R RAJA – Speaker Introduction, Q&A by SINDHU KAMATH, K KAVYA, Vishal Konde, BHAVNA MISHRA, NISCHAL HEBBAR, SIDDANTH RAINA, NEHA MATHEW CHAKOLA – Summary and Vote of Thanks.

Up-Close and Personal with Alumnus Chef Vivek Desirazu

“Up-close and personal Session”

05 March 2021



Speaker
Chef Vivek Desirazu
Executive Chef - Restaurant & Catering
Amber India Restaurant
Sanfrancisco, USA
(Alumnus 17 Course BHM, WGSHA)



5 March
2021

9:30 am to 10:30 am (IST)

Audience :
4 BHM and 3 BACA



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA

March 5, 2021: WGSHA organized Up-Close and Personal with Alumnus Chef Vivek Desirazu, Chef Vivek Desirazu is currently Executive Chef – Restaurant & Catering, Amber India Restaurant, Sanfrancisco, USA (Alumnus 17 Course BHM), .

Chef spoke regarding his journey from hotels to restaurants. Highlighted operational differences between Hotel Restaurants and Standalone restaurants. Also insights were provided on working in restaurants abroad and key aspects that need to be followed by aspiring culinary students while working in restaurants.

Following students were student volunteers for this virtual talk, Kanishka Prabhu – Master of Ceremony, Raghavi Bajaj– Speaker Introduction, Q&A by Sarthak Bhardwaj, Jayant Sood, Sadhika Venkatesh, Prithvi Patel, Shreyas Madhavan.

Academic writing "What is the ideal structure of an empirical research paper in management research"

Centre for Hospitality and Tourism Research

Organizes a session on
Academic writing

Topic: "What is the ideal structure
of an empirical research paper in
management research"

06 March 2021



Speaker:
Dr. Nandan Prabhu
Associate Professor
Manipal Institute of Management
Manipal Academy of Higher Education



06th March 2021 | 9.15 am to 10.45 am | Venue: 202 | Participants: WGSHA Faculty members

March 6, 2021: The session on academic writing was organized by The Centre for Hospitality and Tourism Research (CHTR), WGSHA on March 6 2021, for the faculty of Welcomgroup Graduate School of Hotel Administration (WGSHA). In the workshop Dr. KP Nandan Prabhu, Associate Professor, Manipal Institute of Management - MAHE delivered lecture on the topic 'What is the ideal structure of an empirical research paper in management research'.

Dr Nandan Prabhu gave a detailed account on writing an empirical research work. He elaborated upon the nuances of writing a research work aimed towards being published in the top management journals. He emphasized upon the core elements of each component of a research manuscript. He provided valuable suggestions to increase the publications of WGSHA to make institutional level collaborations that will lead to impactful research and increased ranking of the university. Academic writing is an art, and with his profound knowledge and experience he turned this art into a science where everyone can practice and benefit in real life.

The concluding remarks and the future plans on research by WGSHA were given by the Principal Chef K. Thirugnanasambantham

Dr. Partho Pratim Seal – (Asst. Professor - Selection Grade) welcomed and introduced the resource person to the faculty members. The vote of thanks was proposed by Dr. P. Senthil Kumaran – Professor, WGSHA. The workshop was coordinated by Dr. Vidya Patwardhan - Associate Professor and Coordinator CHTR.

Lourdes Scholarship Launched

06 March 2021



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



Launching

The Lourdes Scholarship



 **6** March
2021
2:00 pm to 2:30 pm

Chef Nicholas Jonathan Machado
Executive Pastry Chef for
Elma Restaurant and Solyluna,
Melbourne, Australia
(Alumnus 23rd course BHM)

Lourdes F Machado



Chief Guest

Dr Rohit Singh

Director Alumni Relations, MAHE, Manipal

Program List:

- 2:00 pm - Program Commencement
- 2:02 pm - Invocation
- 2:04 pm - Welcome address by Chef K. Thiru, Principal, WGSMA
- 2:07 pm - Address by Chef Nicholas Machado
- 2:15 pm - Address by Dr Rohit Singh, MAHE
- 2:25 pm - Vote of Thanks



facebook
LIVE Streaming



Chef K. Thirugnanasambantham, Principal, WGSMA

March 6, 2021: WGSMA is proud to organize the launch of 'Lourdes Scholarship' which was held on 6th March 2021 at 2 pm. The chief guest of the program was Dr Rohit Singh, Director Alumni Relations, MAHE, Manipal. We are truly humbled by Nicholas's thoughtfulness to contribute in a meaningful way. It will definitely make a difference for the institution and all of us are very proud him.

The Scholarship will contribute RS.1 lakh to the selected student's tuition every year for the duration of their course. The program will also include a mentorship done Nicholas and faculty during the student's time at WGSMA to help the student gain all the necessary skills that they would require. The program was attended by faculty members, and it was live program in Facebook for the public to attend as well.

International Women's Day 2021

08 March 2021



March 8, 2021: WGSHA celebrated International Women's Day (IWD) 2021

Semester Orientation" for its first batch of (Master of Hotel Management) MHM

08-09 March 2021



WEL.COMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
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Master of Hotel Management

Semester Orientation

Expert Alumni Speakers



Mr. Sahil Ranaut
Area Director of Revenue Management
South India, Hyatt Hotels Corporation
(Alumnus 20th course BHM, WGSHA)

Mr. Sushant Raj
Assistant Sales Manager – ITC Kohenuur
(Alumnus 20th course BHM, WGSHA)

8th & 9th March 2021

LIVE WEBINAR

Chef K. Thirugnansambantham
Principal, WGSHA



March 08-09, 2021: 2nd Semester MHM Orientation was organized by WGSHA to provide an overview to 1st year MHM students. On the 1st day, the session started with the address of the Course Co-Ordinator Mr. Paritosh Dabral followed by respective Module Leaders, who explained their course structure and methods of evaluation. The day ended with a motivational and inspirational speech by The Principal, Chef Thirugnansambantham.

Day 2 began with an expert talk by our alumnus Mr. Sahil Ranaut, who is currently working as Area Director Revenue Management, South India (Hyderabad) with Hyatt Hotels. This was followed by an informative session from Mr. Sushant Raj, who is currently working as Asst. Sales Manager with ITC Kohenuur, Hyderabad. Both the sessions were followed by questions and answers round between students and the speaker and was concluded with the Vote of Thanks. The event was moderated by Mr. Shikhar Jaitley (Assistant Professor-Senior Scale) and Mr. Paritosh Dabral (Assistant Professor-Selection Grade). Kenneth and Takshanda (MHM Students 1st year) extended their support for smooth co-ordination.

Seminar on 'Struggle for freedom'

Struggle for Freedom



Resource Person

Prof. Varadesh Hiregange

Director

Gandhian Centre for Philosophical Arts and Science

Friday 12th March 2021



2:30 PM to 3:30 PM



Classroom # 203



12 March 2021

March 12, 2021: Under the leadership of Chef K Thirugnansambantham, Principal WGSMA and Mr. Rajshekhar, Vice Principal, WGSMA, the Seminar on "Struggle for Freedom" was organized to provide information about the Importance of 12th March in Indian History to 1st year MHM students on 12th Mar 2021. Session started at 2:30 pm with the Opening remarks by Vice Principal Sir (Mr. Rajshekhar), followed by Session by Professor V Hiregange.

Professor Hiregange talked about the struggle for Independence and enlightened us with various examples. The session was followed by a questions and answers round and concluded with the vote of thanks by Mr. Paritosh Dabral (Course Co-Ordinator).

The event was modulated by Mr. Rohan Jugran and Mr. Paritosh Dabral.

The sessions will surely help the students to understand the importance of the Independence of India and the struggle put in by our ancestors. This will prepare them to handle professional and personal life situations in a better and informed manner.

Lessons in Excellence 4.0 (FDP Part 2)

FACULTY DEVELOPMENT PROGRAM 4 – PART 2

LESSONS IN EXCELLENCE

“Optimizing Online Education”



Speaker

DR. PROF. SUDHIR ANDREWS (D. Litt)
The Father of Hospitality Education in India
(Recipient Rashtriya Gaurav Award and Rajiv Gandhi
Award of Excellence)

13 March 2021

 **13** March
2021

11:00 a.m. to 12:30 p.m. (IST)



March 13, 2021: WGSMA organized Lessons in Excellence 4.0 (FDP Part 2)-The session started by introducing faculty members to new dimensions of online education. Adaptability is the key quality that teachers need to imbibe. He said Gen Z students expect trusting relationships, experiential education, personalized development, simplified procedures, and digital payments. He indicated about the need to become techno oriented and invest in the latest software. He highlighted the importance of entrepreneurial development and advised us to encourage students to become job givers than job seekers. He spoke on the digital society and said today's mantra is 'disruption and innovation'. He said students today are global citizens and we should be able to inspire them to explore the world. He reiterated on how hotels are looking for ready skills and specialists. He said in the near future, there will be a paradigm shift where industry will seek support from the academia for bringing in innovations and change. He concluded the session by highlighting three learning methodologies of Pedagogy, Andragogy, and Epistemology and how we should move from pedagogy to andragogy. Andrew's learning methodology matrix was explained where the focus should be on the elements in the Experiential-Real quadrant which included elements of OJT, sensitivity training, research, critical thinking, internships, workshops, Fish Bowl exercises, apprentice training, projects, extempore speaking etc. He said role of a teacher should move from lecturer to facilitator to mentor and the posture should be to nurture the learning community through foster relationships. He presented some robust LMS tools such as blackboard, Moodle, UQualio, Adobe Captive, Cyrus AIM, Open Edx, Skolera ULP, and highlighted importance of developing online tools such as digital publications, case studies, discussion boards, animations, quizzes, e-notes, demos, role plays, chat rooms etc. He also gave an idea of various assessment tools such as online demonstration, student presentations, viva voce, quizzes, student journals, business plans, proctored tests, etc. The session concluded with information on 'recruiter's expectations'. He provided the list of future recruiters needs as well as future soft competencies required to be developed along with the list of employment options available to hotel management students.

“How WGSHA shaped me into a multi-faceted professional in America”



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
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Expert Lecture Series



by

Mr. Kunal Lamba

Principal – Kunal Lamba
Restaurant Consulting Services,
New York City, USA
(Alumnus- 12th Course BHM, WGSHA)

Restaurant Consultant |
Entertainer | TV personality

**Topic : “How WGSHA shaped me into a Multi
Faceted Professional in America”**

Tuesday, 30th March 2021
5:00 P.M. to 6:00 P.M. (IST)



13 March 2021

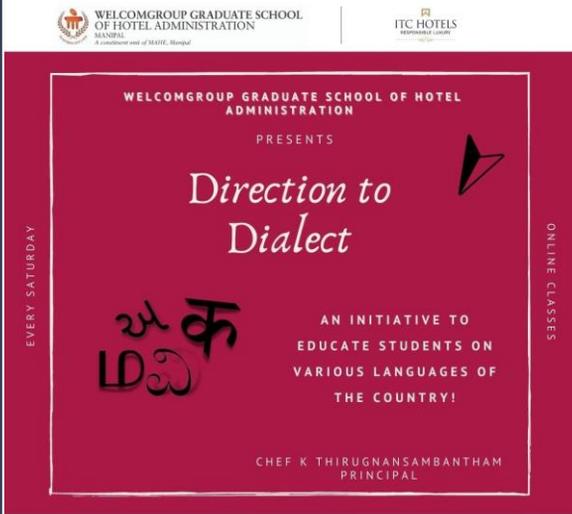
Audience : 3rd year BHM and 2nd year BHM



Chef K. Thirugnanasambantham,
Principal, WGSHA

March 13, 2021: WGSHA organized an expert lecture series on “How WGSHA shaped me into a multi-faceted professional in America” – Kunal Lamba, 30 March 2021 from 5pm to 6pm (IST), 3rd Year BHM (33rd course), 2nd Year BHM (34th course). The talk focused on opportunities, which are available with for hospitality student in abroad especially in western countries. Insights were also provided on the various disciplines that could be opted by students during higher education. Following students were student volunteers for this virtual talk, Rohit Suresh, Vileena Reddy, Sai Rushitha Uppati, Shwetha Shenoy, Prince Melvia, Aman Gopinath, Udiksh Arya, Sanjhana Ragahavan, Karan Pradip Patel, Vitesh Topiwala, Rohan Sheeryad.

Direction to dialect!



March 26, 2021: Direction to dialect is a new initiative conceptualized by our principal Chef K Thirungnanasambantham. Its purpose is to educate students on various languages of the country in order to communicate effectively, a much needed skill for hospitality graduates. The continuous support from the faculty coordinators Chef Nitish Damodar and Chef Manish TK helped us in leading this club. A group of 14 enthusiastic students from 9th Course BACA and 34th Course BHM, took the lead and initiated the language learning club "Direction to Dialect".

26 March 2021

The purpose of the club is to inculcate the knowledge of the Indian languages. With the support of principal Chef K. Thirungnanasambantham, the activities of the club were performed successfully.

We embarked on the language learning journey with Kannada, as it is the State's local language. It is essential to teach this language as it will be easier for the students to converse and understand the language when they are talking to shopkeepers, auto drivers, etc in Manipal. A Google Form was distributed among all students and an overwhelming response of 200+ students was recorded. The sessions were held on Microsoft Teams Platform. A ctive participation by the students of 10th Course BACA and 35th Course BHM.

We created a curriculum that was proposed for five Saturdays starting from the 27th of March 2021. In the first session, held by Dharani G from 9th Course BACA, there was active participation from students. It was an introductory class on the basics of language and language learning. In the following week, the session was held by Karthik Manjappa from 9th Course BACA who gave insights on the local foods, fish, vegetables, fruits in and around Manipal and taught them the Kannada names of the same. The 3rd week was conducted by Shweta Shenoy from 34th-course BHM, this session was an activity-based session where students were tested on the two weeks portions.

The subsequent week was followed by the basic sentence formations and this class was taken by Sharvari Kiran from 34th Course BHM. The next week was about the basics of hospitality conversation and sentences in Kannada which was conducted by Priyanka M from 34th Course BHM. The last and final week was an activity session which was held by Abhigna Kashyap from 34th Course BHM and Amey Mudhol from 9th Course BACA, it was an activity where the students were given a situation and they had to enact the whole scenario in Kannada.

Koushika and Shraddha Rajesh from 34th Course BHM were in the creative team who helped us in making the poster.

To conclude with the Kannada Language classes, students received basic knowledge of the language and they have been provided with certificates for the same.

Medical Nutrition Therapy: A key to management of Type 2 Diabetes

Expert Lecture Series in Nutrition
Department of Dietetics and Applied Nutrition

Medical Nutrition Therapy: A key to management of Type 2 Diabetes

FOR MSC DAN STUDENTS, WGSMA FACULTY & KASTURBA
HOSPITAL DIETITIANS

Date: 12th March 2021
Time: 3.00 - 5pm
Venue: Shiksha-1 (BACA Building)



Dr. Asna Urooj, PhD
Professor
DOS in Food Science and Nutrition
University of Mysore
Resource Person



26 March 2021

March 26, 2021: The Expert Lecture Series in Nutrition (2.0) was organized by the Department of Dietetics and Applied Nutrition, WGSMA, MAHE, Manipal on 26th March 2021 using the MS team platform. Dr. Asna Urooj, Professor, DOS in Food Science and Nutrition, University of Mysore, Dr. Asna was invited to conduct the webinar on Medical Nutrition Therapy: A key to management of Type 2 Diabetes. The faculty & MSc DAN students of WGSMA and Dietitians of KMC Hospital were the audience. The event was moderated by Ms. Srilakshmi, 1st year MSc DAN student. Dr. Meenakshi Garg, Associate Professor & Co-ordinator, MSc DAN welcomed the Resource Person. Dr. Namratha Pai K, Assistant Professor, WGSMA, MAHE introduced the Resource Person to the audience. Dr. Asna Urooj started the lecture by highlighting the physiological and biochemical concepts of type 2 Diabetes. She explained the difference between glycemic index and glycemic load followed by the Medical Nutrition Therapy for Type 2 Diabetes. Dr. Asna lecture focused on starch digestibility, effect of processing, effect of food ingredients (spices) on the glycemic index in relation to Type 2 Diabetes which were all based on her vast research expertise in the field of starch digestibility & Diabetes management. The evidence-based approach to manage Diabetes gave the audience a better understanding.

Industry-Academia Interface Lecture Series Mr. Vikram Cotah

INDUSTRY ACADEMIA INTERFACE LECTURE SERIES

by
Mr. Vikram Cotah
Chief Operating Officer
GRT Hotels & Resorts
Chennai



Topic : Technology acceleration and adaption
to digital transformation in hotel industry post
COVID - 19

Accredited by



27th March 2021

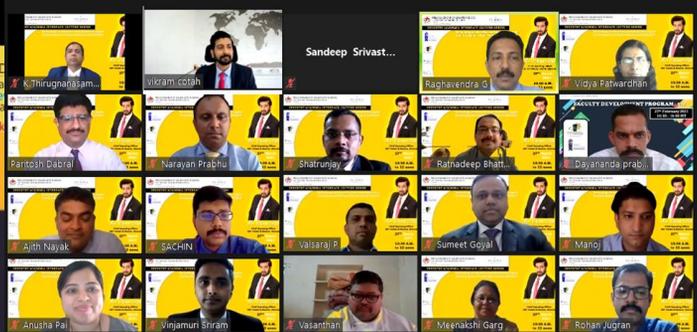
10:30 A.M. to 12 noon

@ MS Teams



WGSFA Faculty members

Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSFA



27 March 2021

March 27, 2021: WGSFA organized Industry-Academia Interface Lecture Series by Mr. Vikram Cotah - CEO, GRT Hotels Chennai, Mr. Cotah drew our attention to the fact that learning is emerging as the new currency. In these times soft skills, upskilling, reskilling, mental wellbeing etc., are becoming increasingly important. To thrive and survive professionals have to be agile, adaptable, aware and have a positive attitude. He touched upon the hybrid model of 3+2+2. He used statistics about recent technological aspects to set stage to discuss the 4th industrial revolution. He took us on a whirlwind tour through 200 years of history from steam to software, along with the ways in which customers' demand for greater technological integration in hospitality products has allowed businesses to slice and dice the customer experience and aim to get it right the first time.

The role that online reviews, digital touchpoints, AI, IoT, machine learning, VR, AR and data science play in customer journey from awareness to loyalty cannot be overemphasized. The point was driven home with a real-life example of a GRT Radisson hotel.

Storytelling for Aspiring Hoteliers



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ITC HOTELS
RESPONSIBLE LUXURY

Organizes webinar with

Col K C Menon
Regional Advisor, South India-ICSI
International Chamber for Service Industry

“Story telling for Aspiring Hoteliers”

Participants : 1st year BHM

From March 30th to April 1st , 2021



**30 March to
01 April 2021**

March 30 – April 1, 2021: An expert talk on “Story telling for Aspiring Hoteliers” was organized by WGSMA, MAHE, Manipal from 30th March – 1st April 2021 using the MS team platform. Colonel. K. C. Menon, Regional Advisor (South India) – ICSI International Chamber for Service Industry addressed and interacted with the 35th Course BHM students in six different sessions. The Program Managers, Mr. Sandeep Srivastava and Dr. Namratha Pai K welcomed the Resource person. The students of 35th course BHM, Mr. Mihir, Ms. Shimaya, Ms. Aavantika, Ms. Tanushri, Ms. Cherry and Mr. Ayush moderated the six sessions. Through the success stories of different people in his friend circle, Col.K. C. Menon shared the qualities which an aspiring Hotelier must have in order to become successful in the future. The key qualities that were highlighted through the stories were professionalism, hard work, dedication, trust, commitment, communication, team work, empathy, culture and having aims and goals in life to reach dreams.

Guest Lecture on “Food Sociology & Anthropology”

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A commitment out of WSHS, Manipal

ITC HOTELS
RESPONSIBLE LUXURY

Organizes Lecture series on

Food Sociology & Anthropology

5th, 6th & 7th April 2021
10.00 am to 12.15 pm

**05-07 April
2021**

Chef Shri Bala
CA, CS Law Grad, Artisan Chef & trainer in 5
Star hotels concept maker of #The Deccan
Sangam Era Food Author by choice, Violinist &
mad artist of handmade crafts

2nd year B.A. in Culinary Arts

Hosted by : Chef K. Thirugnanasambantham, Principal, WGSMA

Hotel Schools of Excellence
INDIAN FEDERATION OF HOTEL ASSOCIATIONS
ASSOCIATION OF HOTEL & TOURISM EDUCATORS
N-S-D-C National Skill Development Corporation
Transforming the skill landscape

April 5-7, 2021:WGSMA organized ,the three day lecture series of Shri Bala started with grains and pulses. The session briefed about different types of rice and ancient rice which include Chak Hao or Forbidden rice, Mapilla Samba, Kullakar, Kichali Samba, Thanga Samba and Poongar. The millets discussed were Ragi, Jowar and Bajra along with Little Millet (Samai), Koda Millet (Varagu) and Foxtail Millet. Pseudo cereal which are neither rice nor millet was also discussed which include Amaranth, Buckwheat and Quinoa. The pulses discussed include green gram, red lentils (masoor dal), horse gram, pigeon gram, and black gram. The second day session was on east and west coast fishing, fish ban and in season fish with emphasis on lady fish and hilsa. The session also discussed about different marinades, chilies, whole spices, coconut and their usage. The third day emphasis was on food taboos which is based on culture, environment, medical reasons, economic reasons, symbolic reasons, and social reasons. The session delved into festival foods and bad food combinations also.We thank Chef Bala for taking out time and enlighten students of WGSMA.

Up Close and Personal Session by alumnus Chef Vasisht Subramanian

Up-close and Personal Session



with
Chef Vasisht Ramasubramanian

Corporate Executive Chef at
Honest Restaurants, USA
(Alumnus- 18th Course BHM, WGSHA)

07 April 2021

7th April 2021 | 9:30 A.M. to 11:00 A.M. (IST)

Accredited by



April 7, 2021: The up close and personal session with Chef Vasisht Subramanian held on 7th April 2021 started with Chef Thiru's welcome address talking about how 'health is wealth' during these times and his fond recollection of Chef Vasisht's college days. It was followed by an introduction of the guest speaker Chef Vasisht Subramanian and his various works throughout his career.

Chef Vasisht was very interested in becoming a chef especially after reading "Kitchen Confidential" and when given the opportunity to go to the State, he took it. He had gone through many hardships as an Indian in the United States and had pushed through the challenges to get to where he is today and did not let any of it get him down.

Chef Vasisht said that his experience at Formula One was surreal, intimidating, and fun. He had worked with great chefs all over the world and handled some of the best produce available. He had learnt that books and clothes are important investments in one's life.

Chef Vasisht thinks a good leader should possess a wide array of skills, mainly communication skills and decision-making. To create a brand-new concept for a brand-new menu he said that one has to first understand the basics, form the budget, take customer feedback, and keep in mind the feasibility of all the dishes. The menu of Honest restaurants had been tailored as per the locality of the restaurant.

Affiliation to Hotel Lecture Series by alumnus Mr. Gaurav Singh



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



Affiliation to Hotels Lecture Series

Mr. Gaurav Singh

Market Vice President –

South & East India,

Bangladesh and Sri Lanka

Marriott Hotels India Pvt. Ltd

(Alumnus- 11th Course BHM, WGSHA)



13th April 2021



11:00 am to 12:00 noon (IST)



1st year BACA and BHM students



Hotel
Schools
of Distinction™
a global network



Hosted by,

Chef K. Thirugnanasambantham, Principal, WGSHA

13 April 2021

April 13, 2021: WGSHA organized webinar session with Mr. Gaurav Singh, Mr. Gaurav Singh shared his fond recollection of his college days. After graduating from WGSHA he went on to join ITC WMI.

Mr. Singh shared the incidence which had ignited his passion in bartending and he further went on to get his first job in food and beverage section. He had worked in different cities ranging from Mumbai, Calcutta, Ahmedabad and Bangalore. After working for a few years in food and beverage operations, he had shouldered the responsibility of a general manager for about 10 years. At present he is holding the position of Market Vice President in Marriott India Pvt Ltd.

Having worked in different cities, Mr. Singh had learned about different aspects of our country regarding its culture, cuisine, language, etc. He still believes that there is a lot more to know and explore.

Mr. Gaurav Singh had shared few tips of college life with the students. He had also shared his experience about his first interview and meeting the Dalai Lama. He discussed about the importance sharing of positive energy with others for better productivity. WGSHA thank Mr. Gaurav Singh for taking out time for the students of WGSHA

Connecting the dots through Literature Review

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
Organizes a seminar on
Connecting The Dots Through Literature Review

Monday 12th April 2021 11:30 AM to 1:00 PM Via MS Teams

Resource Person
Ms Maria Tresita Paul V.
Doctoral Researcher
Bharathiar University, Coimbatore

Hosted By- Chef K Thirugnanasambantham, Principal, WGSMA

12 April 2021

April 12, 2021: WGSMA organized a guest lecture session on “Connecting the dots through review of literature’ has been organised as part of course titled Master Thesis. Ms. Maria Tresita Paul, UGC Senior Research Fellow, of Bharathiar School of Management and Entrepreneur Development, Bharathiar University, Coimbatore, Tamil Nadu has invited to discuss its relevance and the process of doing review of literature for social science research. She has narrate the importance of review its link with core research idea of the paper. She has begun with discussion on research philosophy, reality, perceived reality and actual reality. She has highlighted the process of searching for review, use of scholarly database, importance of theory and narrating research gaps. She has demonstrated the review synthesis using a Microsoft excel file. Details of review of literature has been emphasized using a research article published by the resource person. Vote of thanks was proposed by Ms. Athira Rajagopal, Research scholar at WGSMA.

International Research Symposium: with Hotel School The Hague

The screenshot shows a Zoom meeting interface. At the top, there are video thumbnails for participants: Shikhar Jaitley, vidya patwardhan, and others. The main content area displays a presentation slide titled "Positive Impacts" with a word cloud and a bulleted list of key findings. The chat window on the right shows a discussion about the presentation's focus on challenges and hardiness, with participants like Yasemin Onuc and Ratnadeep Bhattacharyya contributing.

Positive Impacts

- Diversification
- Community involvement
- Technology adoption
- Lean operating procedures
- Total Hotel Revenue Management
- Brand re-engineering
- Changing trust equation
- Rationalization of manpower
- Introduction of WFH in hotel industry
- Sustainability
- Cloud kitchen and Dark kitchen concepts
- Intense safety and hygiene practices
- Training and multiskilling
- Modified business models
- Mindful physical and mental well-being

It is not all doom and gloom

Hotel Industry amid COVID-19 Pandemic: Perspectives of hospitality decision makers on Organizational Resilience

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION

Chat: Commitment | Control | Challenge
From Yasemin Onuc to everyone: 4:42 PM
AQ shows to focus a bit more on the actual response to challenges and hardiness shows a bit more to focus on where you start from (position).
From marie nink de boer to everyone: 4:43 PM
I wonder whether you have information about the background of the managers
From Yasemin Onuc to everyone: 4:43 PM
To be taken into the further study the difference in hotels, not taken along into this study.
From Ratnadeep Bhattacharyya to everyone: 4:43 PM
Applause
From Yasemin Onuc to everyone: 4:43 PM
Thank you Jenny: dap dap!
From Ratnadeep Bhattacharyya to everyone: 4:44 PM
Thank you Noor, Yasemin and Jenny.
From Shatrungsay Yadav to everyone: 4:46 PM
Thank you Jenny !!
From Ratnadeep Bhattacharyya to everyone: 4:46 PM
Chef Thiru is fine Sir!
From Wiergerink, KVI, Dr. to everyone: 5:01 PM
perhaps you can share the link
From Jenny Sok to everyone: 5:01 PM
yes. i would like to see the questions afterwards

15-16 April
2021

April 15-16, 2021: All faculty from Welcomgroup Graduate School of Hotel Administration (WGSHA) participated in the International Research Symposium 2021 organized by Hotel School The Hague.

The purpose of the Hotelschool The Hague research meetings was twofold: to bridge the gap between academic research and professional practice, and to support and enable researchers to turn their studies into high quality publications. The event is running from 1 March 2021 until 2 July 2021.

Chef Thirugnanasambantham and Dr. Vidya presented the paper on Business Resilience, they explained about different recovery measures hospitality industry has taken and also talked about the impact Covid-19 has on the business and people associated with the industry. Their research is still under progress and waiting for more responses.

Farewell bid to Dr. Meenakshi Garg



20 April 2021

April 20, 2021: Dr. Meenakshi Garg has completed 27 years with Manipal group. She started her professional career as a visiting faculty in WGSMA in 1991-92. Then worked as an Assistant Professor and taught Nutrition to MBBS students at the Manipal College of Medical Sciences in Pokhara, Nepal for 10 years. Then returned to Manipal, WGSMA in 2004. She was instrumental in starting the M.Sc. In Dietetics & Applied Nutrition program in WGSMA in 2010. She has to her credit 11 research publications in national/international indexed journals; poster and paper presentations; conducted workshops in Nutrition, Research & Health Education; guided over 90 PG research projects. At WGSMA, she was the coordinator for Department of Dietetics and Applied Nutrition and IQAC.

With a heavy heart, we bid adieu to Dr. Meenakshi Garg on 20th April 2021. Ms. Swathi Acharya initiated the programme by welcoming everyone followed by Chef. Thiru, who shared his memories of Dr. Meenakshi. Ms. Pallavi, Dr. Vidya, Ms. Sethu and Mr. Prithvi also shared their personal and professional journey of Dr. Meenakshi. Dr. Meenakshi expressed her emotional connect with MAHE, WGSMA and her colleagues of so many years. The Farewell concluded with a felicitation.

WGSMA, MAHE will always cherish the service rendered by Dr. Meenakshi over these years.

Aligning Teaching Effectively with Learning Styles by Ms. Sarina



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



Organises two-day workshop on
**Aligning Teaching
Effectively with
Learning Styles**

for newly joined
faculty by

Ms Sarina Menezes

Tailwind Consultancy
& WGSHA Alumna 4th Course (BHM)



21 & 22 April 2021
6 PM to 8 PM

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSHA



**21-22 April
2021**

April 21-22, 2021: Under the leadership of Chef K Thirugnanasambantham, Principal WGSHA and Mr. Rajshekhar, Vice Principal, WGSHA, organised “Train the Trainer” Workshop to provide information on aligning teaching effectively with learning styles to newly joined WGSHA faculty. Session started with the opening remarks by the principal.

The workshop was divided in two days - Day 1 and Day 2. Day 1 focused on Learning and Day 2 on imparting learning. On day1 – Ms. Menezes’s Shared her experience and how she first started with training and her passion for training. She also shared, how learning helps in growth and how important it is for everyone, who is looking for growth in their career. She motivated us with her examples and shared how important it is to share examples from our work experience with the students so that they could connect with us and how to teach student to roadmap their career.

The session moved further with discussion on survival skills required to grow one. And three important questions were shared to understand importance of understanding each learner. We should show the students their true potential and how faculty will influence learning. There are three types of learning styles for students below 18 – Visual, Auditory and Kinesthetic and post 18, their learning style changes.

Day 2 - The second day training started with discussing Fundamentals or Principles of learning and understanding Effective learning. The emphasis was given more to Effective Learning and how the learning should make a difference. Ms. Menezes shared that the change has to be permanent and why anyone should sharpen the skills to make one employable as learning is a process that results in relative permanent change in behavior.

Review of literature – A Scholar's Perspective



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

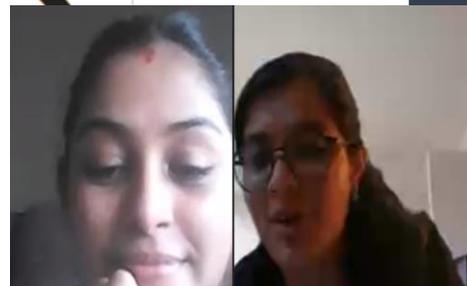


Organizes

Review of Literature - A Scholar's Perspective

Ms Deeksha Sanjay Shetty

Research Scholar, National School
of Technology, Surathkal,
Karnataka



26 April 2021



26 April, 2021

10:30 am to 12:00 noon

Hosted by

Chef K. Thirughnanasambantham

Principal, WGSMA



Hotel
Schools
of Distinction[®]
a global network



April 26, 2021: A guest lecture session on “Literature Review – A Scholar's Perspective’ was organized as part of course titled Master Thesis. Ms. Deeksha Sanjay Shetty, Senior Research Fellow, Department of Management Studies, National Institute of Technology, Surathkal, Karnataka was invited to deliver a guest lecture session to explain the mechanics of writing literature review in a post-graduation thesis. She discussed the meaning, significance, and its role in the research. She emphasized that a researcher has to stand in the shoulder of giants to understand what they have contributed to the existing body of knowledge and possible research gap. She highlighted six steps in writing a literature review. She has elaborated the link between theory, construct, proposition, hypothesis, dependent and independent variables used in the research by citing the evidences from published research works in the area of hospitality.

“Medical Nutrition Therapy in Gastrointestinal Disorders”-By Mr. R Dhananjayan

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

ITC HOTELS
RESPONSIBLE LUXURY

Department of Dietetics and Applied Nutrition
Organizes
Expert Lecture Series
On
Medical Nutrition Therapy in Gastrointestinal Disorders

Mr. R Dhananjayan
Clinical Nutritionist, Dial for a Diet
Joint Secretary, Indian Dietetic Association (Chennai)

For Students and Faculty of Department of Dietetics and Applied Nutrition

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

24th April to 3rd May, 2021
3.00 pm – 5.00 pm

INDIAN FEDERATION OF HOTEL ASSOCIATIONS
IISC
Hotel Schools of Distinction®
MANIPAL

**24 April to
3 May 2021**

April 24-May 03, 2021: Expert lecture series 6.0 on Medical Nutrition therapy in gastrointestinal disorders by Mr. R. Dhananjayan was organized by Department of Dietetics and Applied Nutrition for students of first year M.Sc. DAN as a part of Therapeutic Dietetics module. Mr. Dhananjayan is well experienced Clinical nutritionist at Diet for a Diet and also the Joint secretary of Indian Dietetics Association. His areas of specialization includes clinical nutrition, bariatric nutrition and nutrigenomics.

Principal Chef. Thiru gave an overview on Day 1 of the series. Mrs. Pallavi Mahesh Shettigar moderated the sessions. The series had 6 sessions from 24th April to 3rd May, 2021 which included specific MNT guidelines to be followed in Esophageal disorders, stomach disorders, intestinal disorders, Malabsorption syndrome etc. The resource person engaged the students in active discussions using relevant cases under each topics. The students worked in cohorts to develop interesting menu plans based on cases assigned to them at the end of the session. Students had a great experiential learning during this session.

Asset Management, Mergers and Acquisitions by Mr. Girish Shetty

28 April, 2021

Asset Management,
Mergers and Acquisitions

by
Mr. Girish Shetty

Director Hotel Acquisition –
Global Markets, CP Group
Auckland, New Zealand
(Alumnus- 3rd Course BHM, WGSHA)



28th April 2021, 10.00 A.M. – 11.30 A.M. (IST)



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA



April 28, 2021: WGSHA organized expert session on Asset Management, Mergers and Acquisitions Mr. Girish started by mentioning that Industry has grown leaps and bounds compared to 1991. Earlier focus was on operations, very few students opted for career as sales and marketing.

Then Mr. Girish explained why Mergers & Acquisitions is important for hoteliers? It gives you a different mindset. Domestic as well international acquisition exists. He talked about Accor acquisition of Fairmont. Accor is predominately known for Novotel. He has worked with management teams at New Zealand. Company Owned 15 hotels managed by Accor comprising different brands. First lifestyle property going to open soon in Auckland. Acquisition as curriculum will definitely be intersecting. He has been heading operations and looking at acquisitions and brand growth. Then he talked about Management and franchise hotels operating companies, Flag led growth, one should look at which space its M& A will take into.

In New Zealand, Accor has 15 managed hotels and 1 franchise hotel. Then, he talked about what should be the acquisition strategy, he explained about buying of value assets, we need to look at off market deals and how networking plays an important role into land acquisitions. We need to deal with various owners, institutional investors and IPC(International Property Consultants). Getting an IM(Information Memorandum is extremely important)

M&A is a flourishing career, and we should encourage students to opt for it by providing detailed and relevant curriculum.

Campus to Corporate - Tasty Teaching with Chef Gyanavel Ravindranath

Campus to Corporate –

GYANAVEL RAVINDRANATH (Tasty Teaching) – For BACA 9TH course

**RESEARCH CULINOLOGIST-
Alumnus 2nd Course BACA**

**MENTAL WELLBEING
THROUGH CULINARY
PEDAGOGY AND MINDFUL
EATING**

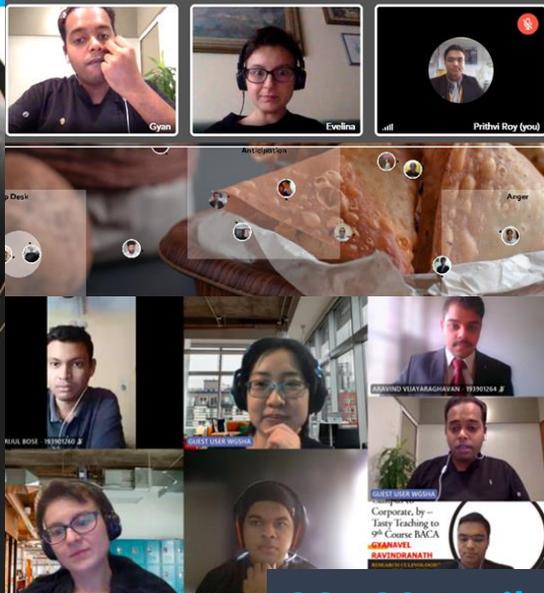
Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



26-04-2021-30-04-2021



**26 - 30 April
2021**

April 26-30, 2021: The sessions on Campus to Corporate for 9th Course Culinary Arts students was conducted in two parts by 'Tasty Teaching' team comprising of Chef Gyanavel Ravindranath along with his colleagues Ms. Evelina and Ms. Vivian. The 'Tasty Teaching' team was formed during a Virtual Culinary Hackathon held on July 2020.

The first session started off on 26th April 2021. 'Tasty Teaching' focuses on the Mental Well-being through Culinary Pedagogy and Mindful eating. The first session was an introductory session about the people who work in Tasty Teaching and how they have been working towards achieving their goals.

In the second part of the session, the students were introduced to a website "Wonder. Me" which was used to conduct fun and interactive activities with the students. The sessions were conducted for five consecutive days and ended on 30th April 2021. To moderate the session's faculty in charge Mr. Prithvi Roy, Chef Arup and Mr. Sumeet were present.

Topics covered in the Guest Lecture

Day 1 - Introduction to Tasty Teaching, introduction to their online teaching platforms and an interactive activity on Padlet with the Students

Day 2 - Teatime Activity, Activity on Padlet about ingredients based on emotions

Day 3 – Dough de-stressing activity and an Activity on Padlet about Music/Sound based on emotions

Day 4 – Quiz about general knowledge and an Activity on Padlet about cooking methods based on emotions

Day 5 – Dough de-stressing part 2 and a video making activity for students based on the sessions which happened during the week

Connecting Tales (Haiku Jam) Flair- Literary Club-WGSHA

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

ITC HOTELS RESPONSIBLE LUXURY

FLAIR: The literary Club Organises

Connecting Tales

(Haiku Jam)

Mr. Chirag Alwani (Club President)

Mr. Prithvi Roy (Club In charge)

Hosted by **Chef K. Thiruganasambantham** Principal, WGSHA

8th May 2021
4:00 pm onwards

THE LITERARY CLUB
FLAIR
EXPRESSING THE INEXPRESSIBLE

INDIAN FEDERATION OF HOTEL ASSOCIATIONS, IISC, WIDA INTERNATIONAL SKILL CENTER, Hotel Schools of Distinction, MANIPAL ALUMNI CHAMBER ASSOCIATION



08 May 2021



May 08, 2021: The literary club planned an amazingly virtual fun activity on 08-05-2021. The event called Connecting Tales (Haiku Jam), the game was very simple and fun to play, as it bought out the creativity inside from the participants. The participants were assigned a number and the moderator then selected a story prefix; each participant then continued the storyline with regards to their previous participants. This helped them to think on their feet, increased their confidence, and broadens their imaginations..

Medical Nutrition Therapy in Thyroid Disorders by Dr. Chandan Vinay S

MEDICAL NUTRITION THERAPY IN THYROID DISORDERS

May 10, 2021
2:30 - 4:30 P.M.



Hosted by,
Chef K. Thirugnanasambantham
Principal, WGSHA



Dr. Chandan Vinay S, Ph.
Dietician, ESIC PGIMSR & Model Hospital,
Rajajinagar, Bengaluru.

Expert Lecture Series in Nutrition

Department of Dietetics and Applied Nutrition



10 May 2021

May 10, 2021: The Expert Lecture Series in Nutrition (2.0) was organized by the Department of Dietetics and Applied Nutrition, WGSHA, MAHE, Manipal on 10th May 2021 using the MS team platform. Dr. Chandan Vinay S, Dietician, ESIC medical college and Model hospital, Rajajinagar, Bengaluru was invited to conduct the webinar on Medical Nutrition Therapy in Thyroid disorders. The faculty & MSc DAN students of WGSHA and Dietitians of KMC Hospital were the audience. The event was moderated by Ms. Simrah Minaj, 1st year MSc DAN student. Chef. Thirugnanasambantham, Principal, WGSHA gave the opening remarks. Mrs. Pallavi Mahesh Shettigar, Co-ordinator of MSc DAN welcomed the Resource Person. Dr. Namratha Pai K, Assistant Professor, WGSHA introduced the Resource Person to the audience. Dr. Chandan Vinay S started the lecture by introducing the role of thyroid gland in the human body and its hormones; role of iodine in production of thyroid hormone and the types of thyroid disorders; the Indian and global scenario of thyroid diseases; etiology, signs and symptoms and medical treatment. He then discussed about the approach involved in planning a medical nutrition therapy for hypothyroidism and hyperthyroidism. He emphasized on energy, protein and fat modulation depending on the type of thyroid disease, importance of iodine and its fortified sources, avoiding anti-nutritional factors which interfere with iodine absorption and ways to bring down their levels in cooking, importance of selenium in thyroid diseases and drug nutrient interaction. He made the session interesting by discussing case studies and ways to approach it through Nutrition Care Process.

Alumni Lecture Series – Hospitality Industry insights and verticals

12 May 2021

Shalini Iyer
TOPIC:
HOSPITALITY INDUSTRY
INSIGHTS & VERTICALS

GUEST SPEAKER
ALUMNA
13TH COURSE, BHM, WGSHA
1998-2002

"I look forward to engaging with young minds to share my excitement & passion for the hospitality industry."

DIRECTOR OF BUSINESS DEVELOPMENT & TRAINING CONSULTANT
NINA & PINTA
CONCEPT · CREATE · TRAIN

VICE PRESIDENT:
NCBTA BOARD OF DIRECTORS

GBA
GOURMET BUSINESS ASSOCIATION
1 NORTH CAROLINA CHAPTER

INDIA INTERNATIONAL
IISC
Skill India

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
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INSPIRED BY LIFE

WGSHA ALUMNI LECTURE SERIES

WEDNESDAY
MAY 12TH, 2021
9:30AM-11AM IST

AUDIENCE: BHM PROGRAM
2ND, 3RD & 4TH YEAR STUDENTS

May 12, 2021: Alumni lecture series on the topic Hospitality Insights and Verticals was conducted in Virtual Mode - Zoom Platform by Ms. Shalini Iyer, Director of Business Development & Training Consultant, Nina & Pinta, North Carolina, USA and WGSHA Alumna 13 Course BHM (1998 – 2002 batch).

Hospitality Insights and Verticals! The session started with an intriguing icebreaker "What is the biggest room in a hotel?" to which the answer was room for improvement! She shed some light on her guiding principles. To be a leader who can make a difference in the life of others. The values being Humble, happy, hungry, hardworking, humor, harmony, high energy, high integrity and hospitable. She also talked about how she walked into a 5-star hotel and decided that this is where she wanted to be. She compared it to a swan in the lake. The results and the happiness it gives you is really warming! Her favorite was falling in love with small successes. The entire presentation was based on who what when how and why. She talked about the current state of the industry. Revenge travel being the new in thing since everybody is itching to get out of homes to travel. She talked about if the suppliers would be ready or if the protocols would be in place for welcoming the pent up travel demand now. She also spoke about cutting down annual budgets to quarterly budgets. Travel organizations and committee lobby or voice and go to the govt to make the decisions to re trigger the business travel engine.

Ms. Shalini Iyer, also spoke about how we can consider management-consulting agencies and how digital marketing is blooming in these times. She ended on a sweet note that said, "have the courage and candor, creativity and curiosity to carve opportunities for yourself. Event Coordinator Mr. Prithvi Roy, Mr. Narayan Prabhu, Mr. Vageesh Kelkar and Chef Ajith were present for coordinating event.

Medical Nutrition Therapy for COVID-19 PATIENTS: CASE SCENARIOS" by Dr. K. Sunitha Premalatha

MEDICAL NUTRITION THERAPY FOR COVID-19 PATIENTS: CASE SCENARIOS

May 13, 2021
2:30- 4:30 P.M.



Hosted by,
Chef K. Thirugnanasambantham
Principal, WGSHA



Dr. K. SUNITHA PREMALATHA MSC ,RD, PhD

AGM CHIEF DIETITIAN, Yashoda Hospital,
Somajiguda, Hyderabad
Co-convenor, Indian Dietetic Association-
Telangana Chapter

Expert Lecture Series in Nutrition

Department of Dietetics and Applied
Nutrition



13 May 2021

May 13, 2021: The Expert Lecture Series in Nutrition (2.0) was organized by the Department of Dietetics and Applied Nutrition, WGSHA, MAHE, Manipal on 13th May 2021 using the MS team platform. Dr. K Sunitha Premalatha, AGM Chief Dietician, Yashoda Hospital, Somajiguda, Hyderabad was invited to conduct the webinar on Medical Nutrition Therapy for COVID-19 patients: Case Scenarios. The faculty & MSc DAN students of WGSHA and Dietitians of KMC Hospital were the audience. The event was moderated by Ms. Anwasha Bhattacharjee, 1st year MSc DAN student. Chef. Thirugnanasambantham, Principal of WGSHA gave the opening remarks. Mrs. Pallavi Mahesh Shettigar, Co-ordinator of MSc DAN welcomed the Resource Person. Mrs. Swathi Acharya K, Assistant Professor (Senior Scale), WGSHA introduced the Resource Person to the audience. Dr. Sunitha started the lecture by recalling the timeline of how COVID-19 spread from China to the world. The pathophysiology of COVID-19 which includes increase in inflammatory markers, fever, cough and detection of ground glass opacity in CT scan of lungs affected by COVID-19 infection were discussed. Further, the mode of transmission and treatment was explained. She then moved on to discuss in detail the Medical Nutrition therapy for ICU patients, difference in the symptomatology of the old and the new strain of Corona virus, nutritional assessment of COVID-19 patients, route and timings of nutrition therapy and nutrition intervention of patients in prone position on both invasive and non-invasive ventilation. Dr. emphasized on the intake of a hypocaloric high protein supplementation for COVID-19. Nutrition care in patients admitted to general ward was also discussed. She made the session interesting by discussing case studies and its management strategies.

Up Close & Personal with Ms. Shruti Sain

14 May 2021

UpClose & Personal

with

Ms. Shruti Sain

CFO – Sustainable Technology Solutions
Honeywell, Atlanta, USA
& WGSHA Alumna 13th Course (BHM)

 Participants
4th Year BHM | 3rd Year BACA | 1st Year MHM

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSHA



May 14, 2021
7.30 PM



May 14, 2021: As a part of the expert lecture series, Welcomgroup Graduate School of Hotel Administration had organised a webinar by Ms. Shruti Sain, CFO Sustainability Technology Solutions, Honey Well, Atlanta, USA and Alumna of WGSHA from BHM 13th course, on May 14th 2021 at 7.30 pm Ms. Takshanda Pandit of first year MHM was the MC for the event. Principal Chef Thiru addressed all members and gave his message on the how Ms. Shruti Sain has excelled in the field of finance and encouraged the students towards exploring the possibilities of shining in management areas. There after Ms. Sanaah Mathai from BHM 32nd Course gave a brief introduction of Ms. Shruti.

Ms. Shruti started her session by showing us her 20 year long professional journey starting from Asst Manager , F&B quality ITC till her current position as CFO in Sustainability Technology Solutions Honeywell , Atlanta USA . She threw light on her inclination towards the financial industry while being a part of the hospitality industry. She gave students a very valuable lesson about how complexities of subjects we learn could be overcome by having a thorough base. Her session helped students realize the importance of having presence of mind and attention to detail in our industry. Later she spoke about her work life at Mahindra SATYAM and various portfolios handled in her career life at Honeywell and gave students some insights on various challenges faced by her and how she overcame them which surely was motivating enough for all the students. Ms. Shruti ended her session by urging students to be authentic and humble in life .

“Mad Over Baking” Club (MOB) Conducted ‘WGSHA Bake-Quest’ on Occasion of World Baking Day 2021!



May 17, 2021: World Baking Day is celebrated on 17th May each year. On this day, people are encouraged to bake for their loved ones, friends and neighbors. Professional Bakers are also encouraged to give away breads and pastries to show their gratitude for the people and their profession!

This year, we at WGSHA, “Mad Over Baking” club (MOB) conducted ‘WGSHA Bake-Quest’, an online Bakery Quiz competition. This competition was divided into 2 levels: Basic & Advanced. The Basic level was open to the First-year students of BHM, BACA, MHM & M.Sc. Dan. The Advanced level was open to second year and above of all course students. Further, the quiz was conducted in 2 rounds: The Elimination round and the Final Round. The elimination round gave 10 students in the basic level and 15 students in the advanced level to move onto the final round from where the top 3 in each level were declared winners!

The quiz was conducted on the Quizizz platform, which uses graphics and music to make the quiz much more fun and interactive. It was a tight battle for the top spots, and the students found it challenging, but at the same time quite fun and interesting.

After 2 rounds of energizing their brain cells, the following students came out on top from each level.

Impact of Tourism in India, By Shri. Mohamed Farouk

Webinar Series | Episode 1

Impact of Tourism in India

for BHM 33rd Course Students

17 May 2021

8.45 am to 9.15 am



Shri. Mohamed Farouk
Director, India Tourism Bengaluru
Ministry of Tourism, Government of India

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



May 17, 2021: WGSMA organized an expert session on 'Impact of Tourism in India' with Shri. Mohamed Farouk - Director, India Tourism Bengaluru , Ministry of Tourism, Government of India for the students of 3rd year Bachelor of Hotel Management (BHM) 33rd Course, WGSMA

Decode Nutrigenome – “All you need to know about nutritional genomics and its application”: Ms. Janani Thiru



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

ITC HOTELS
RESPONSIBLE LUXURY

Expert Lecture Series in Nutrition

Department of Dietetics and Applied
Nutrition

**Decode
Nutrigenome - All
you need to know
about nutritional
genomics and its
application**

Ms. Janani Tamilvanan

Founder & Director, Institute of
Nutrigenetics; Founder, Geneobe
Wellness

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA



19th May 2021

10am-12pm



19 May 2021



May 19, 2021: The Expert Lecture Series in Nutrition (2.0) was organized by the Department of Dietetics and Applied Nutrition, WGSMA, MAHE, Manipal on 19th May 2021 using the MS team platform. Ms. Janani Tamilvanan, Founder & Director, Institute of Nutrigenetics; Founder, Geneobe Wellness, Coimbatore was invited to conduct the webinar on Decode Nutrigenome - All you need to know about nutritional genomics and its application. The faculty & MSc DAN students of WGSMA were the audience. The event was moderated by Ms. Jane Miranda, 1st year MSc DAN student. Mrs. Pallavi Mahesh Shettigar, Coordinator of MSc DAN welcomed the Resource Person. Mrs. Swathi Acharya K, Assistant Professor (Senior Scale), WGSMA introduced the Resource Person to the audience. The application of the concept of Nutrigenetics was explained very well by the speaker by discussing case studies.

Hospitality Strategic Management by Ms. Muneza Kagzi



WELCOMGROUP GRADUATE SCHOOL
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24 May 2021 to
28 May 2021

Hospitality Strategic Management



Guest Speaker: Ms. Muneza Kagzi

Asst. Professor, TAPMI
Fellow- IIM Rohtak, MBA, BBA



24th May to 28th May 2021

10.00 AM to 12.00 noon

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSMA



May 24, 2021: WGSMA is happy to organize Guest Lecture by Prof Muneza Kagzi, TAPMI on Hospitality Strategic Management, Prof Muneza Kagzi elaborated on its Tool and Implementation. Sessions were very well correlated with Hospitality Industry examples like ITC Hotels, Taj, Mc Donald's, Pizza Hut etc. Professor discussed BCG Matrix, GE Mckinsey Matrix, Balanced Score Cards and its implementation. Various company examples were linked with these matrixes to understand its implementation and working in corporate world. Overall session was quite interactive. Lot of fruitful discussions happened between the students. Later learnings were accessed by presentation and written assignment.

“PERSONAL BRANDING” by Deepti Dange



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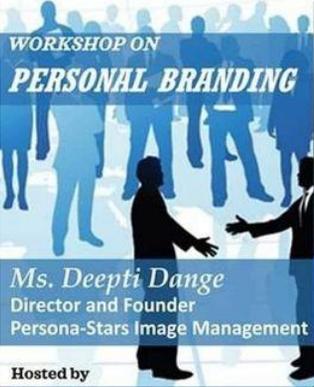
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**WORKSHOP ON
PERSONAL BRANDING**

Ms. Deepti Dange
Director and Founder
Persona-Stars Image Management

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

*26th - 28th May 2021
2.30 p.m. to 5.30 p.m.*

**WORKSHOP ON
PERSONAL BRANDING**

Ms. Deepti Dange
Director and Founder
Persona-Stars Image Management

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



**26 May to
28 May 2021 &
31 May to
04 Jun 2021**



wgsma manipal



Hotel Schools
of Distinction



MANIPAL



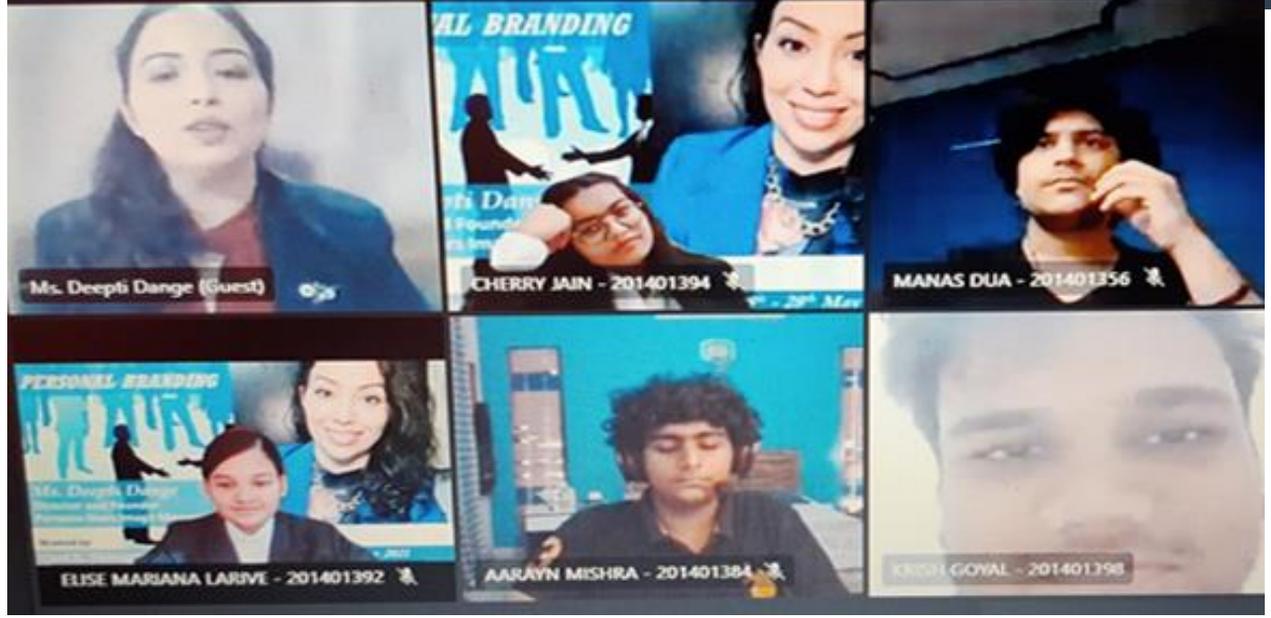
IISC



NIA INTERNATIONAL SKILL CENTER



Hotel Schools
of Distinction



May-June 2021:WGSHA organized workshop on Personal Branding and it was conducted as part of subject, Ability & Skills Enhancement for 35th Course (BHM) and 10th Course (BACA) students. The workshop was focused on Personal development in respect to successful career in Hospitality industry. The session expert was Ms. Deepti Dange, Image, Etiquette, Communication, Grooming & Style Coach, Director and Founder, Persona-Stars Image Management

“Insights into services marketing” being taken by Dr. Shirshendu Ganguli

28 May 2021 to
02 June 2021



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
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Guest Lecture

Insights into services marketing



Dr. Shirshendu Ganguli

Associate Professor-Marketing
T.A. Pai Management Institute,
Manipal.



28th May – 02nd June 2021

1430 hrs. – 1630 hrs.

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



May 28 - Jun 2, 2021: WGSHA is happy to organize the guest lecture on “Insights into services marketing” being taken by Dr. Shirshendu Ganguli. Dr. Ganguli explained about the various aspects of service marketing in relation to the hospitality industry. The week started with the session on understanding the importance of services marketing, what are services, their different characteristics and different schemes of classification. Dr. explained about the 4I’s and 7P’s of service marketing.

Dr. Ganguli highlighted the challenges faced in strategizing of services and also explained the concept of value chain. Professor mentioned about the reasons of service failure and how service providers can minimize the possibility of having a service failure and if at all a failure happens, what are different methods of service recovery. Dr. Ganguli also touched upon how to handle customer complains.

Dr. Ganguli explained the correlation between demand and capacity and what is the effect on each other. Also, he explained the difficulties and challenges marketers faced in pricing services compared to products. He further ventured into service escape. Finally, the week ended on learning different kinds of service encounters.

OTA Insight: Support and solutions for the hospitality with Sachin Koshe

Guest lecture on

28 May 2021

**OTA insights:
Support & solutions
for hospitality
industry**



Mr Sachin Koshe

Business Development Manager

Indian Subcontinent

OTA Insight Ltd, Chennai

Hosted by

Chef K. Thirugnanasambantham
Principal



28 May 2021

2:30 PM



May 28, 2021: Under the leadership of Chef K Thirugnanasambantham, Principal WGSHA and Mr. Rajshekhar, Vice Principal, WGSHA, the Webinar on “OTA Insight: Support and Solutions for Hospitality Industry” was organized to provide information about the Market intelligence tools available in the hospitality industry to 1st year MHM and 32nd Course students on 28th May 2021. Mr. Koshe gave students a look into a live page of the website from the perspective of a revenue manager which clarified a lot of aspects regarding data analytics.

Mr. Koshe also spoke about the significance of maintaining rate parity. Subsequently, sir showed us the working of the Revenue Insight tool and helped us understand some of its operating functions and how we can analyse data more efficiently which in turn can help us generate more business.

The sessions will surely help to understand the importance Market intelligence tools available in the market and how important it has become to keep a track of market(business).

Ability & Skill enhancement: by Senthil Rajmani



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ABILITY & SKILL ENHANCEMENT

Lecture Series

02 June 2021



Who am I ? Discovering oneself.



2nd June 2021,
From 9:30 am to 11:00 am (IST)



For 1st Year BHM Students



Resource Person

Mr. Senthil Rajamani

Director – Operations
at Xeenius, LLC
Las Vegas, Nevada,
United States



June 2, 2021: Ability and Skill Enhancement Lecture series was organized for 35th course BHM students, WGSMA, MAHE, Manipal on 2nd June 2021 using the MS team platform. Mr. Senthil Rajamani, Director of Operations & Business Development, Xeenius Technology USA was invited to conduct the webinar on “Who am I? Discovering Oneself”.

The event was moderated by student Ms. Supriya Shenoy. Following which the principal Chef K Thirugnanasambantham gave the opening remarks. The guest speaker was introduced to the audience by student Mr. Aniketh Kalluri.

The session mainly focused on the professional and life experiences of Mr. Senthil Rajamani. He began the session by sharing the difficulties he had to face to convince his family to take up Bachelor of Science in Hotel Management, Institute of Hotel Management, Goa and join the course since it was budding in the 1990s in India and not many were aware of it. Further, he encouraged the students to join professional networking sites like LinkedIn and connect to Professionals as it is one of the vital skills. At the age of 19years, Mr. Rajamani became the youngest Assistant Restaurant Manager where one of his known family circle gave him the responsibility of managing the whole Bar. He encouraged students to grab every opportunity that knocks their door. He shared stories of how he moved forward in his career path by joining Taj group of Hotels; Blue Room Restaurant, Kenya; working as an Independent Hotelier to becoming the Director of Operations & Business Development. The students were explained about the uncertainties of life and how one can make the best use of it. He highlighted the importance of higher education in career growth. All the stories had a life lesson which Mr. Rajamani explained beautifully to the students. This was followed by a Q&A session. Ms. Apoorva Shetty, 2nd year BHM summarized the session and Ms. Aavantika Bhattacharya delivered the vote of thanks.

Faculty Development Program- By Dr. Jay Kandampully

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ITC HOTELS
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Centre for Hospitality and Tourism Research
Organises **Faculty Development Program**

“The Role and Contributions of Mini-Cases to Support Teaching Business Subjects”

4th June 2021
06:00 PM

Dr Jay Kandampully
Professor of Service Management
Ohio State University
Columbus, USA

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES
INDIA INTERNATIONAL SKILL CENTER
IISC
N.B.C.C.
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INSTITUTION EMINENCE
MANIPAL
ACADEMY OF HIGHER EDUCATION

4 June 2021

June 4, 2021: WGSHA is happy to organize Faculty Development Program on the topic “The Role and Contributions of Mini-Case to support Teaching Business Subjects "By- Dr. Jay. Dr. Jay mentioned that writing should not be intended towards oneself but towards others. We have to give our knowledge away to have a better purpose in our academic life. He explained some of the features of case writing such as key take away, key contributors, lessons and implications, replicability, usability to others and few limitations as a lesson. He explained how we should create a story around a unique idea of a company. Dr. Jay advised the audience on some aspects such as: Limiting the background information, financial info but it should focus on concepts, avoiding negative comments, including some distinctive formulas, strategies, business plans etc., Consulting senior managers for approval, Creation of categories and keeping in mind the length of the case. We thank Dr. Jay for his time and guiding WGSHA faculties on how to write a case study.

Role of Executive Housekeeper: Zual Wellness Resort – By Mr. Sreenath Krishnan



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EXPERT TALK ON

Role of Executive Housekeeper in a pre-opening property



4 June 2021

MR. SREENATH KRISHNAN

PRE-OPENING EXECUTIVE
HOUSEKEEPER

ZUAL WELLNESS RESORT

AI RUWAIS, QATAR



04th June 2021

10:45 A.M. - 12:45 P.M.

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA

June 4, 2021: An expert session on “Role of an Executive Housekeeper in a Pre-Opening Property” was organised for the students of WGSMA by an expert - Mr. Sreenath Krishnan works on MS Teams platform.

Mr. Sreenath Krishnan works as an Executive Housekeeper at Zual Wellness resorts in Qatar. His first assignment abroad was at an Island property in Seychelles. He covered a total of five topics in his talk and started with the introduction to housekeeping. Simplifying the meaning of the word housekeeping and by giving us day to day examples.

Mr. Krishnan went on to speak to us about pre-opening and the stages of pre-opening. While speaking of the stages in pre-opening, he highlighted how financing plays a very important role in the pre-opening of a property, The role of the Executive Housekeeper in the pre-opening of a hotel and careers in Housekeeping.

Students were shown a lot of practical examples from Zual Wellness resorts, and the way they adopt sustainability in all their practices was very inspiring. The expert of the session also shared the mission and vision of his property and showed their one-of-a-kind, Mangrove Conservation Project, Bamboo toothbrushes etc. Mr. Krishnan ended his session with this and patiently answered all the questions the students had.

This was definitely a very informative webinar and the learning tools and practical examples that were used made it a fun session!

Learning the nuances of hospitality sales: Alumnus Mr. Sherin Mathew



WELCOMGROUP GRADUATE SCHOOL
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Guest Lecture

Learning the nuances of hospitality sales

Mr. Sherin Mathew (17th
Course, Alumnus)



5 June 2021

Commercial Director
Hilton Hotels & Resorts,
Chennai, India

Hosted by

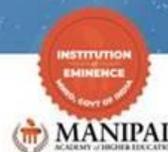
Chef K. Thirugnanasambantham

Principal, WGSMA



05th June-2021 (Sat)

1700 hrs.- 1900 hrs.



June 5, 2021: Mr. Sherin Mathew, who is the commercial director for Hilton Chennai, took a session about the 'Nuances of sales in the hospitality industry'. Some of the major take away from the sessions are - sales in hospitality and how as hotel sales employees, differences between sales and marketing and emphasized the importance of engaging with the customer, hierarchy of the sales and marketing department in the hotel.

Mr. Mathew also described the sales cycle and mentioned that the seven-stage model is the most appropriate for this hospitality industry after which he moved on to the importance and needs of the marketing segments, which he further divided based on three aspects namely — by product, by market and by distribution network. He continued that marketing segments in hotels can be divided into four broad aspects — transient, prominent coma non-revenue, and groups.

This event has been organized focusing students of Masters in Hotel Management, under the guidance of Principal Chef K. Thirugnanasambantham, Vice Principal Mr. Rajshekhar, faculty members Mr. Shikhar Jaitley and Mr. Paritosh Dabral.

Experiential Luxury: A Global Perspective by Prof. Dipra Jha



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
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7th June, 2021 , 9:30 a.m.-11:00 a.m. IST



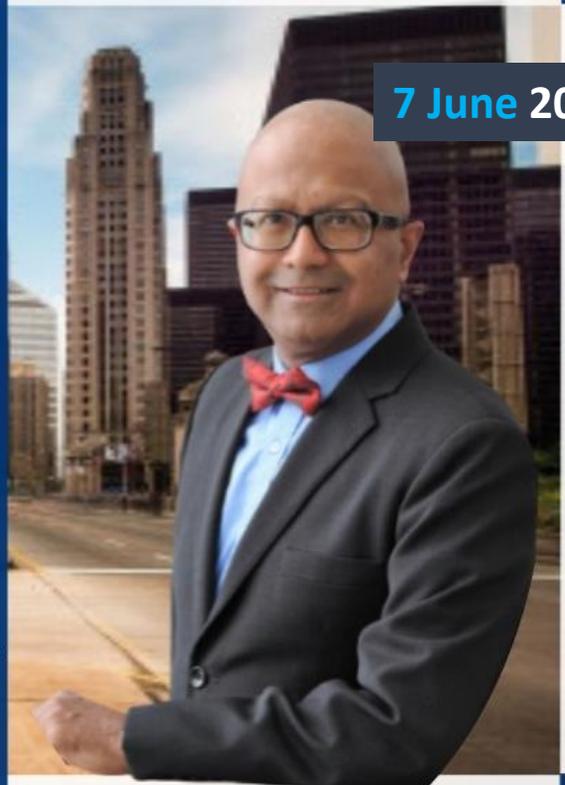
Webinar on

EXPERIENTIAL LUXURY: A GLOBAL PERSPECTIVE

Speaker

Prof. Dipra Jha

Scholarly Associate Professor
Assistant Director, School of Hospitality Business
Management, Washington State University,
Carson College of Business



7 June 2021

Hosted by - Chef K. Thirugnanasambantham, Principal, WGSMA



June 7, 2021: Welcomgroup Graduate School of Hotel Administration (WGSMA) organized an online webinar on “Experiential Luxury: A Global Perspective” by Prof. Dipra Jha who is currently working as an assistant director of the school of Hospitality Business management at Washington State University. Prof. Jha started off by emphasizing the significance of tourism in the city of Washington. He elucidated upon how culture has become a significant factor in any industry.

In his conclusion Prof. Jha stated that the concept of experiential luxury will undoubtedly evolve over time, and that because of its adaptability we will continue to see the enriching experiences in the coming years.

This event has been organized under the leadership of our Principal, Chef K Thirugnanasambantham, our Vice Principal Mr. Rajshekhar, overall co-ordination by Mr. Shikhar Jaitley and Mr. Paritosh Dabral.

Resource Pricing and Control: By alumnus Akshay Vijay



9-10 June 2021

9th & 10th June 2021
4:30 pm – 6:00 pm

SPEAKER

MR. AKSHAY VIJAY

(Alumnus 24th Course BHM)

Vice President, Travelio.com,
Jakarta, Indonesia

Topic: "Resource Pricing and Control"

June 09-10, 2021: WGHA is happy to organize Resource Pricing and Control session for the students of WGSMA. Total duration of sessions was 03 hours split over 2 days. The speaker started with sharing his journey and career growth from WGSMA to Travelio over the last 8 years. The Sessions on both days were very well correlated with Hospitality Industry examples and case studies. Mr. Akshay Vijay explained many Revenue Management examples using Excel sheet workings and created an interest in students to enhance their knowledge on Excel as a Tool for RM. Various examples were linked with case studies and desired goal matrix to understand the Revenue Management implementation and working in corporate world. Students actively participated in the Q&A session on both days and made the session quite interactive.

WGSMA thank Mr. Akshay for the fruitful and engaging discussions happened between the students and the speaker.

Faculty Development Program: Case Writing by Dr. Venkata Srinivas Kumar



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ITC HOTELS
RESPONSIBLE LUXURY



Centre for Hospitality and Tourism Research (CHTR)
Organizes

Faculty Development Program on Case Writing

14 June 2021

14th June 2021



Time: 2.30 PM to 4:30PM

Dr. Venkata Srinivas Kumar

Assistant Professor
School of Management Studies
University of Hyderabad (UoH)

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSMA



June 14, 2021: WGSMA organised a Faculty Development Program on Case Writing by Dr. Venkata Srinivas Kumar. Dr. Venkatesh Kumar discussed intricacies of various components of a case study using the story of Robinhood. He defined a case as representation of reality. He elaborated that a case can be a single page to more than 50 pages describing individuals and organizations. Highlighted that cases emerge from legal studies later spread to other disciplines. Cases are used when there is a huge quantity of data and there is an uncertainty. Dr. Kumar emphasized that a case should narrate the business situation, with adequate information. A case must help the reader to construct the meaning. He explained the various types of case studies. Dr. Kumar also narrated the objectives of case study. Dr. Kumar mentioned the following points to consider while writing case studies: Learning objectives, Where the course will fit into and how the instructor will use the case for teaching purpose. He concluded that a case must be interesting, should have the right length, must align with the learning objectives and it should be handled carefully. We thank Dr. Kumar for his valuable time and sharing his knowledge on Case Writing.

Importance of Guest Satisfaction in Hotel Industry: Mr. Karan Kapur



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
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EXPERT SESSION ON :

Importance of Guest Satisfaction in Hotel Industry

14 June 2021



MR. KARN KAPUR

Rooms Division Manager
Shangri - La The Marina, Cairns



Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA



June 14, 2021: The students of 34th course BHM WGSMA were treated to a webinar on the importance of guest satisfaction in the hotel industry. Mr. Kapur emphasized on the importance of customer satisfaction in the survival and growth of a hotel. Profits and reduced costs are important, but these can be achieved as by-products of excellent customer service. Mr. Kapur spoke about the formula of 3Cs – confidence, confidence and confidence in terms of the guest journey, emotional connection and communication with the guests. Mr. Kapur also presented some statistics, which really opened everyone's eyes about the importance of customer satisfaction. Lastly, Mr. Kapur spoke about how a customer's journey extends even beyond his/her stay in the form of feedback, and how valuable this can be to the growth of the hotel. All in all, the insights provided by sir will definitely linger in the minds of the students and make them worthy professionals in this dynamic industry

Revenue Management Online Distribution: Mr. Richie Joseph



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ITC HOTELS
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Guest Lecture

Revenue Management : Online Distribution

17, 24 June 2021



Mr Richie Joseph
(Alumnus 27th Course BHM)

Revenue Manager,
Trident BKC,
Oberoi Hotels & Resorts
Mumbai



Hosted by

Chef K. Thirugnanasambantham
Principal, WGSMA



June 17-18, 2021: Under the leadership of Chef K Thirugnanasambantham, Principal WGSMA and Mr. Rajshekhar, Vice Principal, organised the Webinar on “Revenue Management: Online Distribution” was organized to provide information about the applications used in Online distribution in the hospitality industry to 1st year MHM students. It was a two-day seminar, conducted on 17th and 24th June, 2021.

The sessions will surely help students to understand the importance online distribution and it helps to keep a track of the market(business).



My Journey- “Adventures inside and outside the kitchen”



WELCOMGROUP GRADUATE SCHOOL
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Organises

My Journey – ‘Adventures inside and outside the kitchen’ Prakarshi Pulkit



18 June 2021

Ex ITC Sous Chef

Chief Of Innovation, PlantMade

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



18th June, 2021

5:00 p.m.



June 18, 2021: WGSHA is happy to organize a session on My Journey- “Adventures inside and outside the kitchen” .Mr. Prakarshi Pulkit is a WGSHA graduate from 1st course BACA. He had started his career with ITC HMI soon after his graduation. He was a sous chef with ITC hotels before he became the Chief of Innovations at Plant Made in January 2020.

Mr.Prakarshi gave an elaborate description about his journey at ITC hotels, the tough decisions of starting his own venture and subsequently how he joined Plant Made. He is currently also the Chief of Innovations at Four Pursuits Ventures. Mr.Prakarshi talked about his journey, expectations about his dream hotel job and life in some of the best hotel kitchens of India. He also discussed about the leap into entrepreneurship - what not to do, overcoming failures and transitioning to the outside world. It was a great opportunity for the students to learn how to build a sustainable business, product development and food research.

Hotel Financial Statement and Capital Investments



Webinar on

HOTEL FINANCIAL STATEMENT AND CAPITAL INVESTMENTS

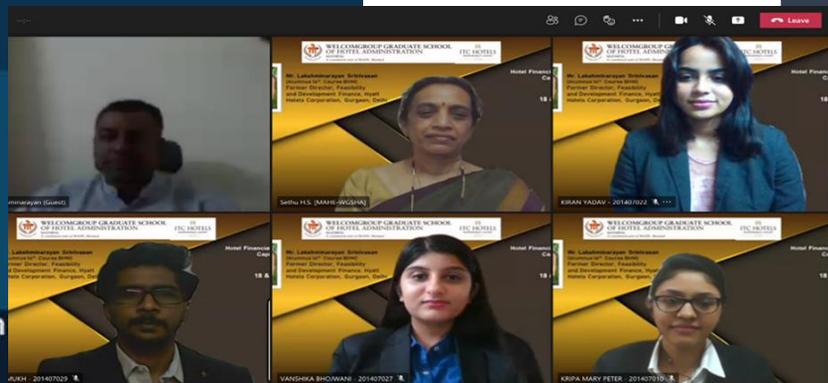
18-19 June 2021

Speaker

Mr. Lakshminarayan Srinivasan
(Alumnus 14th Course BHM)

**Former Director
Feasibility and Development
Finance, Hyatt Hotels Corporation
Gurugram**

Audience: 2nd Semester students of MHM



June 18-19, 2021: A session on “Hotel Financial Statement and Capital Investments” was organized for the students of Master of Hotel Management at WGSMA, MAHE. The expert speaker was Mr. Lakshminarayan Srinivasan who is WGSMA alumnus from the 14th-course BHM. He began his career in 2003 at Hotel Leela Venture LTD as an outlet executive, and there was no turning back from there. Over the past 17 years, Mr. Lakshminarayan has taken up various job profiles, including Assistant Vice president for Jones Lang LaSalle, Assistant general manager for chalet hotels and director for Hyatt Hotels Corporation. He has provided consultation for various assignments during this time, including projects in Bhutan, Nepal and UAE, devised multiple strategies, was actively involved in asset management, and customized portfolios for management reporting are a few of the responsibilities amongst an enormous array. The sessions concluded with question and answer sessions. The speaker advised the students go through as many books, online reports and content available about hospitality performance and hospitality capital investment subject. The students were advised to be well versed with the world of capital investment and hotel financial statements beyond what was academically required. Only this would enable them to enter career in hospitality finance.

Faculty Development Program on Case Study Writing: Dr. Kediyoor



WELCOMGROUP GRADUATE SCHOOL
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Centre for Hospitality and Tourism Research (CHTR) organizes
Faculty Development Program on Case Study Writing



26 June 2021

Dr. Gururaj Kidiyoor

Professor – T A Pai Management Institute, Manipal

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA



June 26, 2021: WGSMA is proud to organize an FDP on the topic Case Study Writing by Dr. Gururaj Kidiyoor Professor of Marketing at the T A Pai Management Institute, Manipal. The presentation began on case study and its usage in management education was quite inspiring. The highlight on benefits of case writing, publications of cases in various journals will assist in publishing in future. The insights on types of cases both real life case and arm chair cases which are based on secondary resource were been briefed upon. The difference between case and case study addressed will help us to write cases in a superior manner. The structure of a case and how a case study is made for entrepreneurs were key take away from his session. We thank Dr. Gururaj for his time and sharing knowledge on the case writing session.

Refresh & Reboot – Unplug the Potential



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
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Expert Session on

'Refresh & Reboot- Unplug the Potential'

26 June 2021



Philip Thomas
Chief Executive Officer

Speakers



Manish Kohli
Chief Operations Officer

STARFISH
Empowering Game Changing Ideas

June 26, 2021: Welcomgroup Graduate School of Hotel Administration organised a session on Refresh & Reboot – Unplug the Potential, The session began with Mr. Philip talking about his journey and inspiration behind Starfish. He spoke about the lack of innovative ideas and adequate financial support required for a successful entrepreneurial project in India and how a disruptive idea can become a huge business model, provided it gets the right elevation. Mr. Kohli spoke about his journey in the hospitality industry and how it has become extremely important for students to become flexible and to adapt to the surroundings. He explained the importance of the theme 'reboot & refresh' and what role technology is playing in the current market. Giving various examples, both the speakers emphasized on the importance of persistence, perseverance, and resilience to create a sustainable idea that stands out from the rest and is not only relevant in the present, but also in the future. The session concluded with an interactive Q&A session. It was very inspiring and covered many important aspects of entrepreneurship, especially with the current pandemic causing turbulence to the hospitality industry. WGSMA wishes star fish all the best for there future endeavors.

Career Planning & Mental Well Being

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL
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ITC HOTELS
RESPONSIBLE LUXURY

Career Planning and Mental Well Being

Mr. Rishabh Tandon
Area Director HR – North India
Intercontinental Hotel Group

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA

29th Of June 2021
14:30 hrs.

INDIAN FEDERATION OF UJALA ASSOCIATIONS
INDIA INTERNATIONAL SKILL CENTER
IISC
Hotel Schools of Distinction*
MANIPAL
ACADEMY OF GLOBAL EDUCATION

29 June 2021

June 29, 2021: WGSHA organised guest Session on topic “Career Planning and Mental Well Being” by Mr. Rishabh Tandon Area Director HR- North India, Intercontinental Hotel Group. Mr. Tandon shared a presentation on sustaining in present scenarios. Various discussions were made during sessions on Mental Well being and how to keep yourself focused throughout. Various career options were also discussed which one can take in these pandemic times and yet keep them ahead of the race. Higher studies are a good option other than being geo-mobile and flexible for job. Students can also focus to multi-skill themselves.

Crafting A Compelling Brand Story



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



Guest Lecture

Crafting A Compelling Brand Story

30 June 2021



Ms. Sarina Menezes

Vice President-Marketing and
Communications, Tailwind
Consulting



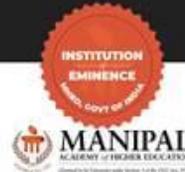
30th June-21(Wednesday)

1700 hrs.- 1800 hrs.

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



June 30, 2021: WGSHA organized a guest lecture for BACA 2nd year students to have an understanding on the branding concepts and storytelling suitable for culinary requirements. The resource person, Ms. Sarina Menezes, is an expert in taking such sessions and she customize her sessions based on the audience. Ms. Sarina explained the importance of a story for every brand and how crucial it is for every marketer to communicate the story for a brand to its target audience. That will make the bonding extremely strong. She also explained different ways in which you can give a human touch to your brand. She narrated wonderful stories of various brands like Taj, KFC, Paper boat etc., to help students understand the concepts.

The sessions was organized by Mr. Shikhar Jaitley(Assistant Professor) under the guidance of our principal Chef K Thirugnanasambantham.

Study Abroad – Lecture series

 <p>WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL <small>(A constituent unit of MAHE, Manipal)</small></p> <p>ITC HOTELS <small>RESPONSIBLE LUXURY</small></p> <p>Career Guidance Session</p>   <p>Study Abroad Programme</p> <p>Hosted by Chef K. Thirugnanasambantham <i>Principal, WGSHA</i></p> <p>24 June 2021 2:30 p.m.</p>	 <p>WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL <small>(A constituent unit of MAHE, Manipal)</small></p> <p>ITC HOTELS <small>RESPONSIBLE LUXURY</small></p> <p>Career Guidance Session</p> <p>Study Abroad Programme</p>  <p>Vivek Yadav Liaison Officer George Brown College Canada</p> <p>Hosted by Chef K. Thirugnanasambantham <i>Principal, WGSHA</i></p> <p>22 June 2021 2:30 pm</p>	 <p>WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL <small>(A constituent unit of MAHE, Manipal)</small></p> <p>ITC HOTELS <small>RESPONSIBLE LUXURY</small></p> <p>Career Guidance Session</p> <p>Study Abroad Programme</p>   <p>Nadya Marinova Sales and Marketing Manager HRC Culinary Academy Sofia, Bulgaria</p> <p>Hosted by Chef K. Thirugnanasambantham <i>Principal, WGSHA</i></p> <p>17 June 2021 3:30 pm</p>
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A series of sessions to facilitate study abroad were conducted to facilitate WGSHA students' transfer to institutes that partner with WGSHA. Representatives from our partner institutions in Switzerland, Bulgaria, Canada, and Italy participated in these sessions and presented their institutes to students, interacted with students and answered questions. This event was a part of WGSHA's commitment to continued professional development of its students.



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



ITC HOTELS
RESPONSIBLE LUXURY

Career Guidance Session

Study Abroad Programme

23rd June 2021 **Time: 4:30 p.m.**

Mr. Connor Lamb
Assistant Dean
Swiss Hotel Management School
IHTTI School of Hotel Management



Speakers

Mr. Alain Müller
Assistant Dean
Culinary Arts Academy Switzerland









Hosted by - Chef K. Thirugnanasambantham, Principal, WGSHA



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



ITC HOTELS
RESPONSIBLE LUXURY

Career Guidance Session



LE CORDON BLEU

SPEAKER

MR. SHAM SINGH
Sales & Marketing Manager,
Le Cordon Bleu, India

STUDY ABROAD PROGRAM

29th June 2021
11:30 am to 12:30 pm

4th year BHM & 3rd year BACA







Hosted by - Chef K. Thirugnanasambantham, Principal, WGSHA

Expert Sessions by faculty

MANIPAL COLLEGE OF PHARMACEUTICAL SCIENCES
MANIPAL
A constituent unit of MAHE, Manipal

अभिलेख भारतीय तकनीकी शिक्षा परिषद
All India Council for Technical Education

Short Term Training Programme (STTP)
Theme : Innovative Pedagogy to Develop and Implement Skill-based Pharmacy Curriculum – A Faculty Perspective

Day 01: 08th March, 2021 **PHASE-3**

Session 5 Topic: Campus to Corporate

P Valsaraj,
Associate Professor, WGSMA.

Bio: <https://bit.ly/30fC3uh>



Mr. Valsaraj P - Associate Professor as the resource person conducted short term training on "Transformation of students from Campus to Corporate: The role of faculty members" to 225 pharmacy faculty members. The duration of the program was 90 Minutes.

The event was organized by MCOPS, MAHE on March 8, 2021

INSTITUTE OF HOTEL MANAGEMENT GURDASPUR (Punjab)

ONLINE FACULTY DEVELOPMENT
PROGRAMME

By

on

"Outdoor Catering by Students –
Challenges, Incidents and Learning Opportunities
with reference to Hospitality Institutes."

24/05/2021, 03:00 PM

Mr. Manoj Kumar
Assistant Professor
At WGSMA, MAHE, MANIPAL



Google Meet

meet.google.com/hju-vafu-hst

Host : Ms. Dimple, Lecturer

Mr. Manoj Kumar Sharma - Assistant Professor- Selection Grade Food and Beverage Service, was invited for an expert session on "Outdoor Catering by Students- Challenges, Incidents and Learning Opportunities with reference to Hospitality Institutes." during a series of online lectures for our faculty members on the theme of "Skill Enhancement & Experiential Learning - Contemporary need of IHM Faculties" on 24th may 2021.

POORNAPRAJNA COLLEGE AND POST
GRADUATION CENTRE, UDUPI

NAAC Re-accredited "A" (3.19 CGPA)
Under the Guidance Of Internal Quality Assurance Cell

Anti-Women Harassment cell
In Association With
National Service Scheme
Organises

An interactive session on
"staying safe & making health &
nutrition a priority during COVID 19"



Asst. Prof. Swathi Acharya K,
Dept of Dietetics & applied Nutrition, WGSMA MAHE
Date: 10th June 2021
Time: 3.00pm to 4.00pm
platform: googlemeet



On 10th June session was delivered by Mrs. Swathi Acharya K, faculty from Department of Dietetics and Applied Nutrition, on 'Staying safe and making health and nutrition priority during COVID 19'. This was organized by Anti Women harassment cell and NSS Departments of Poorna Prajna College Udupi. The talk highlighted on the safety and hygiene precautions to be followed during pandemic, nutrients of concern, healthy choices of food, antioxidant rich foods advantages and disadvantages and importance of physical activity.

Students Achievements



Subhash Praveen Ullal
8th Course
Department of Culinary Arts
WGSHA - MAHE, Manipal



Sadhika Venkatesh
8th Course
Department of Culinary Arts
WGSHA - MAHE, Manipal

On May 16th, 2021; Two students Sadhika Venkatesh and Subhash Praveen Ullal hosted a quiz for the Literary and Debating Society of National Law School of India University, Bengaluru. @nlsiu_official

NLSIU was the first National Law University established in India to pioneer legal education reforms. The university has remained a leader in the field of legal education in India for over 30 years. NLSIU has been ranked No. 1 in the National Institutional Ranking Framework in 2018, 2019 and 2020.

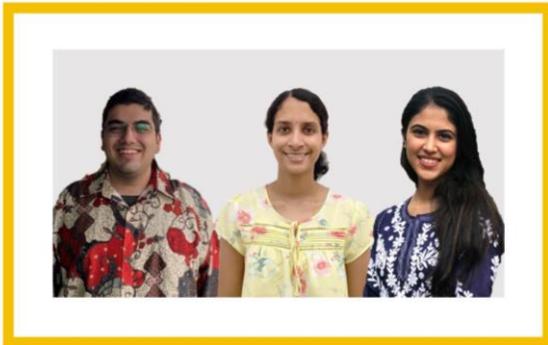
The Literary and Debating Society of NLSIU hosts weekly events for its members and on 16th May 2021, a Food and Beverage quiz was hosted by the above-mentioned students. The event was named "IncrEDIBLES".

The event happened through a Zoom call and was very well received and appreciated by the participants

Students Achievements

WGSHA students into the International finale of Accor Take Off! Challenge

Congratulations



TEAM FLOWER POWER



TEAM CONQUISTADORS

LINEN FOR WOMEN

Accor Take Off! Challenge is a worldwide student competition organized by Accor. The competition enables students to be evaluated by top level Accor Professionals and by recognized school teachers with various cultural backgrounds.

For the last 8 years, Accor has been challenging students from every corner of the globe with various issues connected with the group's activities, such as Loyalty programs, F and B services and lifestyles brands.

This year's Take Off! Challenge is its 10th edition and is based on Accor Hotels in their communities and focus on the human aspect.

16 teams were shortlisted for the Semi Finals from the 165 teams that participated in the competition worldwide. 2 Teams from India, both from W.G.S.H.A., participated in the International Semi Finals which happened on 24th June 2021 and both the teams have aced their way into the International Finale, which is scheduled to happen on September 6th, 2021, in Paris, France.

The teams get to pitch their projects before the Top-Level Management of Accor S.E. in a face-to-face presentation at the Accor headquarters in Paris, France

A team comprising of Siddanth Raina , Neha Mathew Chakola and Lavanya Raja from B.H.M. 32nd Course presented their idea to involve the underprivileged members of the local community in converting hotels' flower waste into incense sticks and fragrance soaps creating a blooming initiative, while saving the planet.

Also another team comprising of Nathan Alston D'Souza , Sadhika Venkatesh and Subhash Praveen Ullal from 8th Course Department of Culinary Arts presented their project which aims to combat one of the largest sources of waste in a hotel, Laundry Linen. Bio-degradable sanitary pads can be made from this waste and given to women who don't have proper access.

The Semi Finals was conducted through a video conference where the Semi Finalists had to pitch their proposal before 17 Jury members of various capacities from the Accor Family.

Alumni Achievements

Principal, Chef K Thirugnanasambantham and Team WGSHA is proud to share the heartening news of one of the Alumnus from 3rd course BACA (Culinary Arts), Mr Aman Dhar relentlessly supporting #COVID patients with food and medical aids. We are happy to share the news article published in The Observer, a British newspaper published on Sundays praising the efforts of Aman and his family members. They have started this the initiative to support the COVID positive residents in a block of around 100 houses in their vicinity. Their efforts are greatly appreciated by entire community and the results, as we all can witness highlighted in The Observer. May Aman continue his good work and receive many more accolades for his selfless service to the community.

The Observer
Thursday, May 13, 2021

COVID IMPACT

3

As govt & RWA fail, residents step in

Deliver meals, medical aid to Covid patients

By Dhruv Raghav

New Delhi: As the government and the residents' welfare association (RWA) have failed to assist Covid-19 patients of a DDA apartment complex, the residents have stepped in to help their neighbours.

Residents of Gomti Apartments, Kalkaji, have started stocking oxygen cylinders, beds, sanitisers, gloves and personal protective kits to build a Covid care centre within the apartment complex. The citizen group calls itself Gomti Knights.

Aman Dhar, a resident of the apartment complex, and his mother Payal are credited with starting the initiative.

"The crisis deepened its roots on the 20th of last month. My phone was constantly buzzing with texts and calls for help. With the help of a childhood friend who is into the gas business, I had started providing oxygen cylinders. We purchased 200 cylinders at double the price and started providing free oxygen," said Dhar, admin of Gomti Knights.

"I had to enter Covid-positive (people's) homes to set up oxygen cylinders and concentrators for patients because their family members had no idea how to fix medical grade cylinders and (control) the flow of oxygen."

The group also started deliver-



The security personnel have been disinfecting the complex on the directive of Gomti Knights. This was done after the municipality's sanitation drive failed | Courtesy: Aman Dhar

ing meals to homes that have Covid patients. It follows a procedure to monitor the health of patients. As soon as the group comes to know of a new patient, he/she and their family are added to a WhatsApp group. They keep in touch with them on the messaging app and share potential leads to Covid resources.

"There were at least 60 houses infected, with all family members, including children, in a block of 100 houses. My mom and my grandmother started cooking for

senior citizens and people under home quarantine," Dhar said.

Richa Nautiyal, whose husband recently recovered from Covid, said they were not part of the group earlier but are now more than willing to extend their support. "My husband was hospitalized last month. When he was admitted, there was no crisis, but now it is bad. When we came back, I was added to the group, which extended a helping hand," Nautiyal said.

Dhar shared: "We made a back-

end team of mostly people infected with Covid who were in home isolation. They gave us verified leads and managed patient data and medical records. The numbers were growing so rapidly that we needed help. We connected with gurdwaras. They helped us with oxygen distribution and refilling. Our team calls a family member of the patient to get updates and to help them with treatment."

A list of doctors and nearby pharmacists has been circulated on the WhatsApp group. The doctors, available in shifts, and can be consulted on the phone. The pharmacists can be contacted for delivery of medicines.

"When the situation is difficult and your government is not in the front, we citizens have to step in to help. We have worked out plans to provide medical assistance. Whenever someone tests positive, we get to work and try to provide as much help as possible, like finding out available beds, delivering oxygen cylinders and medicines to houses," said Dr R.P. Tiwari, a resident.

Gomti Knights has also been collecting donations: "We have collected over Rs 1 lakh," Dr Tiwari added. The group has also been updating the expenditure to ensure the donations do not get swindled.

The RWA has not been cooperative. It has shown little interest in helping the group. When asked for space to store oxygen cylinders and other Covid supplies, the RWA refused, the residents claimed.

Dr Tiwari said the RWA had

failed to provide PPE kits and sanitiser to security personnel. "We are providing sanitiser and PPE kits."

The security personnel have been disinfecting the complex on the directive of Gomti Knights. This was done after the municipality's sanitation drive failed due to a lack of disinfectant.

Contrary to what the residents said, the RWA claimed it is taking all necessary steps to safeguard its personnel and the residents. "We have barred the entry of all unauthorized personnel, including maids, cleaners and drivers. We have restricted access to the society by keeping only two gates open," P.C. Gautam, general secretary of the RWA said. The guards have been provided sanitiser and thermal guns but no PPE kits "because it is not necessary".

Dhar said: "The RWA only recently started cooperating, after they received multiple calls from people personally, but there was a time when we had no help."

On Gomti Knights, Gautam said: "Although, we've been kept out of the group, we have done our part. We have provided support. They use our vehicle to deliver food to houses. The fund Gomti Knight has created is separate from the RWA's and is voluntary. We can't spend the RWA's money on this."

Covid cases seem to be declining in the capital, but the city is still reporting about 300 deaths daily. Although decreasing, the positivity rate is still at an alarming 14%.

dhruv.r@ijpm.org

Alumni Achievements



WGSHA is proud and congratulates Chef Hari Nayak - WGSHA Alumnus 6th course (BHM) on his new role at 'Sona' - New Indian restaurant in New York - owned by Priyanka Chopra

SONA - a new high end Indian Restaurant in New York has opened doors to the public on Saturday MARCH 27, 2021.

According to LinkedIn post by @iampriyankachopra the kitchen is helmed by the incredible Chef #harinayak, a masterful talent, who has created the most delicious and innovative menu,

Chef Hari has a wide range of experience working in the exquisite kitchens of Bangalore, Bangkok, Dubai, and UAE. Today, more than a chef, he is a restaurateur, author, as well as a culinary consultant. He is one of the most sought-after Indian chefs for his unique style. His culinary skills extend far beyond the kitchen. A savvy restaurateur, Chef Hari Nayak is responsible for the operation and success of several restaurants worldwide.

We are proud to share the happy news of his association with Sona and wish him all the success in this new endeavor.

Alumni Achievements



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MANIPAL**
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ITC HOTELS
RESPONSIBLE LUXURY

ROHIT RAMACHANDRAN
CEO of Jazeera Airways

The three important formative years spent at WGSMA (1994-1997) were quite unforgettable. The ideal blend of strong curriculum, good work ethics, lasting relationships, and wholesome fun fueled my passion for an eventful career ahead. The collage and faculty were top notch, and each professor knew each one of us personally - taking strong interest in our academic development. The infrastructure and facilities at the college and hostel were higher than normal, and in the moderate size campus we knew each other well and bound together by social and cultural ties. My active involvement in Music club, reinforced by the hearty encouragement from the institute while attending competitions and festivals across the region is quite endearing.

"To this day, my best friends are my college-mates from 25 years ago!"

Alumnus – WGSMA
9th Course (BHM)
1994-1997

ALUMNI

SPEAKS

Mr. Rohit Ramachandran is credited with being the 1st and only Indian Chief Executive Officer of a Middle Eastern Airline. He currently heads Jazeera Airways, and was responsible for putting it on the path to profitable growth. In addition, he played a pivotal role in putting Air Arabia on the map in Europe & North Africa, as well as the Indian Subcontinent.

With over twenty years of Aviation experience, Mr. Rohit has worked with four major Airlines on three continents, and showcases an entrepreneurial spirit that belies his age of 46 years. Mr. Rohit's last 4 years have been with Jazeera Airways – as Chief Executive Officer – where he led an ambitious program of restructuring the company, dramatically reducing the cost structure, renegotiating major costs (including aircraft leases), network expansion, fleet renewal, significant increases in seat factor & yield, while maintaining a close focus on P&L. Under his leadership, the airline posted a net profit in excess of USD 50 Million for a 13 aircraft operation. The airline has practically double its fleet to 13 aircraft by end of last year, compared to just 2 years ago.

Mr. Rohit is in the unique position of having rich domain knowledge in full-service conventional airlines, as well as hybrid & low-cost carriers. Rohit has also held several non-executive Board Memberships. He has augmented his rich experience in developing new & emerging markets and channels of distribution by earning his Bachelor's Degree in Hotel Administration from MAHE Manipal in (India), MBA in International Marketing from the University of Leicester UK, Change Management from IMD Switzerland, and Aviation Law from Cranfield University UK. Mr. Rohit was elected as a Fellow of the Royal Aeronautical Society in 2020. We wish Mr. Rohit best of luck for his continuous success.

Alumni Achievements

Congratulations

Chef Nikhil Nagpal

Seasoned Executive Chef of one of its kind dining places in ITC Grand Chola, the restaurant "Avartana", Nikhil Nagpal invents and curates a well-balanced South Indian Cuisine. An alumnus of 15th course BHM, Chef Nagpal, with a wealth of knowledge on food, realized the bold vision for South Indian cuisine and continue to innovate to remain relevant to the field. He is constantly looking inwards and outwards for new ideas which helped the team to obtain 81st position in "Asia's 100 best restaurants in 2021". Kudos to Chef Nagpal and his team to have achieved this feat and Team WGSMA congratulates him for his perseverance and success in achieving such accolades.

CONGRATULATIONS!

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANGALORE
A commitment unit of WGSMA, Mangalore

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CHEF NIKHIL NAGPAL

WGSMA ALUMNUS - 15TH COURSE (BHM)

Congratulations

Sricharan Venkatesh

Passionate about the culinary profession, Chef Sricharan Venkatesh, Executive Chef, Nadodi, Kuala Lumpur, takes great pleasure in spreading the fragrance of South Indian Food in an International destination. Breaking the culinary boundaries, Chef Sricharan reinvents familiar South Indian flavors found in Malaysia and Singapore and presents them as an experiential experience that is an invigorating adventure for the senses. We are proud to share the achievements of Chef Sricharan, as a member of Team Nadodi in achieving the acclaimed 99th position in "Asia's 51-100 Best Restaurants". This award was to recognize a wider array of establishments across the region that will inspire food lovers as they consider their future dining and travel plans. Chef Sricharan is the 23rd course alumnus of BHM, WGSMA.

CONGRATULATIONS!



CHEF SRICHARAN VENKATESH

WGSMA ALUMNUS - 24TH COURSE (BHM)

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Alumni Achievements

Chef turned GM; Anshul Sethi joins as GM & Brand Master Chef at Fortune Park Lake City hotel



Chef Anshul Sethi
WGSHA Alumnus (BHM) 16th Course

Congratulations!

INSTITUTION
EMINENCE

<https://manipa.edu/>



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Kudos to Mr. Yeshvin Mathew, owner of “The Grub Food Company” for single handily building career and making a mark in the hotel industry. An alumnus of 23rd course BHM, Yeshvin took the road less travelled to become the “boss of his own”. As the story goes, it is his devotion, determination, and perseverance resulted in what is seen today when his business and brand expanded beyond the national boundaries. Team WGSHA congratulates Mr. Yeshvin and wish him great success in his future endeavours.

WGSHA is extremely proud to acknowledge the achievements of our 16th course, BHM Alumnus Chef Anshul Sethi. Anshul took over the position of General Manager & Brand Master Chef at Fortune Park Lake City hotel, Thane Mumbai recently. He had an interesting career ladder of success from Management Trainee to Executive Chef in the career span of 15 years. He was able to manage interesting, high-quality assignments that has a positive impact on the industry and his personal career path. There is nothing more exhilarating to Team WGSHA to recognize his achievements and wish him all the success in the future career and personal life.

CHENNAI INSIDER

Home / The Achievers / Took the struggle staircase to success: The Grub Food Company!



Sponsored Ads



The story of Sagna Speechie –
Wish Blogger, Deepika!...

Recent Posts

Took the struggle staircase to
success: 'The Grub Food Company'!

A ticket to solve your queries: Dr
Perithe Venkatappan

From Arakitha in the reel to Irmayra
in reel, acquire yourself to the
Access to 'Six Years of Pure
Gruca'

*Many a times, renowned chefs make great food but not
successful restaurants.*

Yeshvin Mathew

Born and brought up in Chennai, the typical backbencher, Yeshvin Mathew definitely did not stick to the stereotypes. Having pursued Hotel Management from the Welcomgroup Graduate School of Hotel Administration, Karnataka, this gentleman wanted to set a mark in the industry with his own rules. Having worked in different restaurants under chefs for free, Yeshvin Mathew is proud to fall back on his self-made journey. He is currently, the owner of The Grub Food Company and has his brands set up in Coimbatore, Pondicherry, Chennai and Kuala Lumpur.

Alumni Achievements

FOR THE VERY FIRST TIME

A CULINARY MELA
WITH THE FINEST INDIAN CHEFS
FROM NEW YORK TO AUCKLAND

#IndianLivesMatter

ADITYA KUMAR JHA ANUP PAWAR ALTAMSH PATEL ARKADEB BANIK PRIYAM CHATTERJEE AKIL AHMED
YUGAL KISHOR PRASHANT CHIPKAR VIKESH SINGH NIKHIL BRITTO ANAS QURESHI HAREESH GOPALAN
NIGEL LOBO SAMEER TANEJA PAUL KINNY AARTHI SAMPATH ROHIT SHARMA RITU DALMIA
VINU RAVEENDRAN SANDEEP AIL MEGHA KOHLI JETIN JOSHI VIVEK SINGH ANKIT BHARDWAJ TRISHA HENAULT
PRADEEP KHULLAR MONISHA BHARADWAJ HIMANSHU SAINI HARI NAYAK URVICA KANOI
RADHIKA KHANDLWAL PRATEEK SADHU VINEET BHATIA GARIMA ARORA RANVEER BRAR ASHISH KUMAR
SURJAN "CHEF JOLLY" SINGH MANISH MEHROTRA PRASA MANICKAM MANJUNATH MURAL MANAV TULI
AKSHAY BHARDWAJ SANJAY THAKUR PROJECT CHAIWALA ASHWANI KAW

OUT THIS SUMMER



Alumni Achievements

Congratulations to Ms. Natasha & Mr. Shreyas Mendon – Students of WGSHA, 31st Course BHM for being highlighted on the news!

Passion for baking brings out mouthwatering delicacies at 'Oven Groove'



Natasha and Shreyas Mendon give final touches to their products.



Mouthwatering customised cakes, stuffed buns, loaves from 'Oven Groove'.
DH PHOTOS / GOVINDRAJ JAVALI

NAINA J A
MANGALURU, DHNS

Passion for baking helped two friends, who had just graduated from the Manipal University, turn it into a source of income.

For the past six months, Shreyas Mendon and Natasha P have ensured Jewish Bread, 'Babka buns' of Jewish origin, Chocolate Hazelnut Tart, Blueberry Cream Cheese, customised cakes, among others, are a must on the menu of gettogethers, small parties organised in and around Mangaluru.

"We are baking at home as accord-

ing to the orders of the customers for past six months," informs Shreyas Mendon. He and Natasha had graduated from Welcomgroup Graduate School of Hotel Administration of Manipal University in 2020.

"I had passion for baking since my childhood," he recollects.

"With Covid-19 pandemic and fewer job opportunities, Natasha and myself decided to venture into home baking," Shreyas said.

They had created FB page and Instagram account — 'Oven Groove' – to showcase their mouth-watering delicacies like Babka buns (a sweet braided bread swirled with fillings).

"We also take orders online. But a

majority of orders come from those who have seen our signature dishes on social media. "We are also into customised cakes," says Shreyas with a smile. It is not just a variety of cakes that these two friends offer, but savouries and brownies too.

That their dishes are customised to the requirements of customers and taste wholesome, is perhaps what attracts many customers, add Natasha and Shreyas.

"We use ingredients of high quality and all products are made at home," says Natasha and added they focus on savouries which are new to the region and had not been prepared by others.

Stuffed buns are one of our best and highest selling product, said Shreyas.

A few of the products that 'Oven Groove' offer are Classic Banana Cake, Vanilla Delight, Classic Carrot cake, Brownie Tart, Chocolate Tart, Rasberry Babka Buns, Blueberry Cream Cheese, Dulce de Leche, Assorted Babka Buns, a variety of cookies, including Biscoff Stuffed Cookies, Red Velvet Cookies, Chicken and Cheese Quiche, Mushroom Ghee Roast, Cheesecake Brownies, Fudge Brownie and so on.

To place orders, contact: Shreyas Mendon - 95911 22303, or Natasha P - 81058 79234.

Congratulations!

WGSHA is happy to congratulate its alumnus Ratish Iyer - General Manager, Bridge People Technology Solutions, Pvt Ltd, Bengaluru and WGSHA Alumnus from 15th course on release of book – 'Sprouted In Fire' A blend of modern and ancient wisdom from around the globe, this book offers fascinating and insightful perspectives on Non-duality, Hinduism, Zen, Martial Arts, Quantum Physics, Ayurveda, Yoga, Holistic Wellness and more! What you want most is outside your comfort zone, even moksha!

SPROUTED IN FIRE

KNOW YOUR TRUE SELF
TO TRANSCEND ALL COMFORT ZONES

RATISH IYER

Alumni Achievements



Home / Lifestyle

EXCLUSIVE: Nutrition tips by a Jaipur based Chef who is helping people on the streets & Covid 19 patients

This pandemic has brought to the front a lot of people who are lending a helping hand to those suffering from Covid-19. Read on to know the story of one such Jaipur-based chef and know some exclusive nutrition tips given by her for Covid-19 patients.

Written By [Samarpita Yashaswini](#) | 93556 reads | Mumbai | Updated: May 8, 2021 04:03 pm



EXCLUSIVE: Nutrition tips by a Jaipur based Chef who is helping people on the streets & Covid 19 patients



Volunteers like Aparna Garg are cooking for people in home quarantine [Courtesy of Aparna Garg]



Chef returns from US, distributes food packets to health workers

TNN / Jun 2, 2021, 04:03 IST

TOI



Girish Shetty

Alumnus – 3rd Course BHM

Kia Ora.

It has been an extremely challenging and slow journey in the last few years post Covid Globally for the Hospitality Industry.

Change has been a constant and learning to deal with any situation is something which the Hospitality Professional should be geared towards.

Learning has been experiential with the way we conduct business within our Industry.

Customers have been looking forward to travel domestically and opening borders in a measured manner will be crucial to some countries.

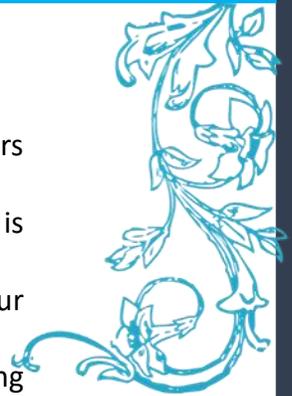
Have been fortunate to live and work in a country like New Zealand where the impact of Covid has been minimum due to a small population of 5 million Kiwis.

Supporting with Isolation facilities across our managed and owned hotels and ensuring high standards to guests is important.

Empathy and managing both Internal and external customers should be practiced at all levels.

Vaccination roll out and looking forward to living with COVID will be the NEW NORM Globally.

Hope to meet and visit WGSMA soon.



Girish Shetty

Director Hotel Acquisition – Global Markets

CP GROUP

