



April 2022

W G S H A *Chronicle*

Welcomgroup Graduate School of Hotel Administration
A constituent unit of MAHE, Manipal

Featuring the events from March 2022



**New Normal
New hopes**



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W G S H A
Chronicle

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FOREWORD

W G S H A
Chronicle

Dear Readers,

The month of March was filled with events that kept all the students busy. We were able to celebrate International Women's Day by involving distinguished ladies who were our alumni by hosting the first-ever Instagram live event Student Engagement and Empowerment Program (SEEP) 1.0. Live interactive session with Ms Surbhi Sahni and Ms Sonika Chaturvedi was centered around the theme "Gender equality today for a sustainable tomorrow". We were able to invite the fresh batch of 36th BHM and 11th BA(CA) to the campus for offline education as Covid 19 subdued its fury. The senior batch on campus welcomed them by organizing a "Meet and Greet" event. Fun-filled event with mouth-watering treats was enjoyed by all.

An expert talk was organized Hospitality 3.0 - The future of Hotels, Restaurants and Travel by inviting Dr. Dimitrios Diamantis - Executive Academic Dean at Les Roches Crans-Montana Global Hospitality, Switzerland. Chef Bala amazed the students with her sessions, both practical and theoretical, on south Indian cuisine from Andhra region. Students from MAIC were tutored by Chef Mrinalinee Mazumdar on Bengali cuisine and the workshop was conducted for three days. Chef Mrinalinee gave the students an insight into how Bengali food is so much more than just the stereotypical fish and rice. Chef Rachit Keerthiman conducted a workshop on Odia cuisine for three days and busted certain myths about Odia cuisine. The next in-store was the two-day workshop on South Indian Cuisine by Chef Sricharan who enlightened students on the thought process that goes behind the operations of a modern kitchen. I am proud to inform you that all of them, Ms Surbhi, Ms Sonali, Chef Mrinalinee, Chef Keertiman and Chef Sricharan are alumni of our college.

Students from the 34th Course BHM were audience to Ms. Prathima Manohar's session on sustainable tourism practices and gave an insight into how innovative sustainable practices can be.

Our students leave no stone unturned when they have to represent their college. Students put their best foot forward in Utsav 2022, the screening for which was done by conducting Drishti.

The month concluded by knowing that our alumnus Mr Yoginder Rana has been promoted as the General Manager of Avista Grande Phuket Karon MGallery, Phuket, Thailand.

More of these in our next issue.

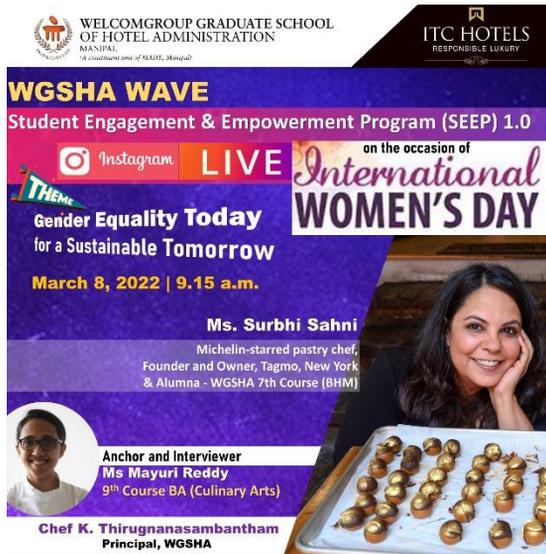


Dr. (Chef) K. Thirugnanasambantham
Principal, WGSMA



08-Mar-2022

WGSHA WAVE Student Engagement - SEEP Empowerment Program,
International Women's Day



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

ITC HOTELS RESPONSIBLE LUXURY

WGSHA WAVE
Student Engagement & Empowerment Program (SEEP) 1.0

Instagram **LIVE** on the occasion of
International WOMEN'S DAY

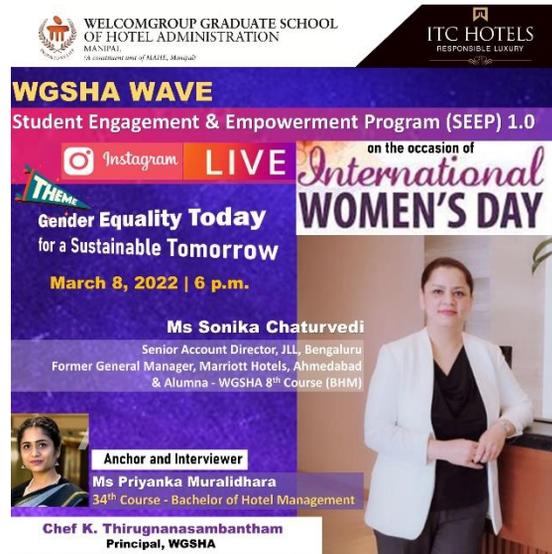
THEME
Gender Equality Today
for a Sustainable Tomorrow

March 8, 2022 | 9.15 a.m.

Ms. Surbhi Sahni
Michelin-starred pastry chef,
Founder and Owner, Tagmo, New York
& Alumna - WGSHA 7th Course (BHM)

Anchor and Interviewer
Ms Mayuri Reddy
9th Course BA (Culinary Arts)

Chef K. Thirugnanasambantham
Principal, WGSHA



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ITC HOTELS RESPONSIBLE LUXURY

WGSHA WAVE
Student Engagement & Empowerment Program (SEEP) 1.0

Instagram **LIVE** on the occasion of
International WOMEN'S DAY

THEME
Gender Equality Today
for a Sustainable Tomorrow

March 8, 2022 | 6 p.m.

Ms Sonika Chaturvedi
Senior Account Director, JLL, Bengaluru
Former General Manager, Marriott Hotels, Ahmedabad
& Alumna - WGSHA 8th Course (BHM)

Anchor and Interviewer
Ms Priyanka Muralidhara
34th Course - Bachelor of Hotel Management

Chef K. Thirugnanasambantham
Principal, WGSHA

On the occasion of International Women's Day 2022, WGSHA hosted its first Instagram Live Event as part of the WGSHA WAVE. Student Engagement and Empowerment (SEE) initiative. Women's Day was celebrated by inviting two distinguished alumni – Ms. Surbhi Sahni and Ms. Sonika Chaturvedi back to their alma mater through the Instagram live event. WGSHA WAVE is a platform that aims to boost student interaction with industry professionals and create a platform to keep students engaged and give them an opportunity to enhance their soft skills. This Women's Day, the theme was "Gender equality today for a sustainable tomorrow" and we had two interactive sessions. The morning session was by Ms. Surbhi Sahni and was moderated by Ms. Mayuri Reddy, from BACA 9th Course and the evening session was by Ms. Sonika Chaturvedi and hosted by Priyanka Muralidhara, from BHM 34th Course.

Chef Surbhi is an alumna of 7th-course BHM WGSHA. An entrepreneur, activist, chef, educator, food & beverage consultant & the creative force behind multiple New York City restaurants, Chef Surbhi has had a stellar culinary journey in New York for over 15 years. For two decades she's been bringing her own unique perspective to modern Indian cuisine, designing menus, developing recipes, and being the creative force behind Devi, Tulsi and Saar Bistro in midtown along with Chef Hemant Mathur. Her career in New York City took off with Tamarind. Later, she went on to open Devi, and then her culinary journey never stopped. During the pandemic, she supported hospitals by sending food for about 20,000-30,000 pax a day. Then she received a contract from the government to cater to the elderly who found it difficult to procure food during the crisis. This is what ultimately led to the creation of Tagmo, though this wasn't her idea initially. She employs women of colour and works with SAPNA to better the lives and careers of these women and give them a platform to showcase their talents and make a name for themselves.

Ms. Sonika Chaturvedi started off the session by speaking about her journey before and after joining WGSHA, she motivated the students about the multiple career opportunities that they have in the hospitality industry and she also spoke about the similarities between the real estate and hospitality sectors as she is currently working with a prominent real estate brand as a Senior Account Director. She inspired all the women by sharing tips on how to thrive in the industry in today's day and age. Ms. Priyanka ended the session by conducting a rapid-fire round with Ms. Chaturvedi where she reminisced about her days at WGSHA and how Manipal has changed drastically since the last time she visited. The session was highly informative and the Instagram audience thoroughly enjoyed this new form of interaction between current students and alumni of WGSHA.

11-Mar-2022

Immersion Program

36th Course - Bachelor of Hotel Management (BHM)
& 11th Course – B.A. (Culinary Arts)



The admitted students of 2021 batches of the 36th Course BHM and 11th Course BA (Culinary Arts) arrived at the campus at WGSHA, Manipal for their practical classes scheduled offline, before which, their admission formalities were scheduled on March 9-10, 2021, after a delay of a few months, due to the pandemic. The college had conducted its theory classes online during the pandemic months.

The process included their completion of admission formalities, which included getting their 'Admission Order' on submission of original mark sheets/certificates and various undertakings to the college. They were also issued their uniforms and other accessories.

The parents were happy to bring their children to Manipal campus finally, after the country witnessed the second wave of the pandemic, which continued to keep them home until March 2021. The parents and students were proud to see their campus infrastructure and all other arrangements made for them.

Principal, Dr (Chef) K. Thirugnanasambantham, interacted with the parents and students in groups, answering their various queries and assuring them of the college's support on all circumstances, academic, medical and other issues. The parents and students also met their mentors in their scheduled timings as allotted, to connect themselves to keep in touch and for guidance to them on their wards' living in the hostel and academic processes of the institution.

17-Mar-2022

Meet and Greet 2022

you are cordially invited to

Meet & Greet
2022



The first-year students of WGSHA walked into their first year of hospitality education on the Manipal campus. Being away from home and settling into the college lifestyle can certainly be a challenge for freshers. To make them feel a little more at home, WGSHA organized a Meet and Greet for the 36th Course BHM and 11th-course BACA on the cool green lawns of Fortune Inn Valley View, Manipal on the 17th of March 2022. On the eve of Holi, this celebration had it all, from music, dance, drama, food, games, and most importantly, amazing colorful memories! With all the ingredients for success, let's see how the event panned out.

The students were welcomed with exciting game counters, such as Coin Drop, Guess the Object and Toss the Ring. The event was marked off with the Dhol team, playing their synchronized beats. Starting off with an address by our beloved Principal, Chef Thiru, was a great step in showing our new batch how approachable and understanding our leader is. This was followed by a cake cutting, symbolic of the sweet memories that the students will make over the course of their next 3 – 4 years at Manipal. The Course Representatives of the two batches, along with their batchmates cut the cake which was then distributed to all at the end of the event. The Master of Ceremony, secretary of the student council, Mr Chirag Kirpalani brought the program to life with a live quiz show where the audience was tested on how well they knew Manipal. Having stayed in Manipal for over a week, this contest was the perfect blend of fun and learning, which tested the students on their knowledge and also helped them better understand their campus.

Pulsating ambiance, flashing lights, and foot-tapping music, set the mood of the party right. A slew of performances was held for the new batch of students. These included performances in dance, music, and dramatics. The cultural show was full of energy, with all years of students combining their talent into one mega recital. The entire performance was based on the theme of Holi, from the songs that were danced on, to the theme of the dramatics script. Even the music was a medley of the sitar, tabla, and keyboard, fused together to form one melodious beat.

WGSHA being synonymous with their mouth-watering treats, one could expect a delightful buffet. And it is safe to say that no one was left insatiate. Just to point out a few dishes were served – Biryani, chocolate cake, golgappas, keema pav, honey chilly potatoes, chicken wings, and much more.

After enjoying the entertainment show, students danced the evening away to the euphonic list of music played by the in-house DJ. Planning such an event can certainly be a task, but the able guidance of the faculty team from all the core departments, definitely made things easier.

All in all, this event was a huge success. Let's hope this marks the start of beautiful college life for our students.

24-Mar-2022

Expert Talk - Hospitality 3.0

The future of Hotel, Restaurants & Travel

Expert session
Hospitality 3.0 –
The future of Hotels, Restaurants & Travel

24th March 2022 | Dr. TMA Pai Auditorium,
9:30 am to 11:00 am | 3rd floor, KMC

Dr. Dimitrios Diamantis,
Executive Academic Dean
at Les Roches Crans - Montana Global Hospitality,
Switzerland

Chef K. Thiruganasambantham, Principal, WGSMA



An expert talk was organized on "Hospitality 3.0 - The future of Hotel, Restaurants & Travel" by Dr. Dimitrios Diamantis - Executive Academic Dean at Les Roches Crans-Montana Global Hospitality, Switzerland on 24-03-22 at Dr. TMA Pai Auditorium, KMC



11th - 12th
Mar-2022

Workshop on Indian Food Culture



Chef Shri Bala demonstrated her expertise in south Indian to the students of Bachelor of Hotel Management (BHM), WGSMA on 11th and 12th March 2022. Demonstration of some exotic regional dishes like Chapa veppudu – a fried fish dish tossed with onions and garlic from the Andhra region was very unique due to a different marination and slow grilling along with the vegetables.

Chef Shri Bala from Chennai is a CA, CS Law Graduate, artisan chef and a trainer in 5-star hotels. Chennai-born Shri Bala has been cooking food ever since she was nine and seeing her interest, her mother suggested her to pursue her bachelors in culinary instead of becoming a Chartered Accountant. But, when she decided to pursue a culinary course, she realized there is no course that caters only to vegetarians. Years later, in 2010, she also pursued a degree in law so that she can also expand her expertise and can also look into the law-related aspect of the work. A 4-day workshop was conducted which was overwhelming and a wonderful experience. The students got to be a part of the amazing theory as well as practical sessions.

Pundu Karamani Kuzhambhu - from the kitchen of the Karaikudi chettians a tangy spicy gravy of whole garlic and Blackeyed beans was demonstrated. Keerai Masala Vadai - A deep fried crispy of dal with spinach was made by the BHM students under the supervision of Chef.

Thalaserry Biriyani – An Arabic influenced biriyani with loads of nuts and raisins and a unique preparation style was demonstrated- by chef. Some of the other dishes which had unique features were Meen Pulichoru - fish in a tamarind rice, Avarai Kozhumbhu - a curry of flat beans, Ilanthai Kuzhambhu - Indian jujubes , dates etc cooked as per the chettinad cooking style.

21 - 23
MAR 2022

Workshop on **Flavors of Bengal**



Day 1: On Monday 21st march'2022, the students of MAIC as part of their subject "poorav se Paschim" got the chance to meet and learn about the flavours of Bengal from Chef Mrinalinee Majumdar. Chef Mrinalinee is resident director of The Rajbari Bawali, Kolkata. She is also an alumna of WGSMA, 21st course BHM. Though her speciality lies in the western cuisine but coming from a Bengali family she is more proficient in Bengali cuisine. On the first day of the workshop, we made home style breakfast dishes coming from that region and also threw light on the concept of "aamish" and "niraamish". The dishes included bhoger khichuri aar bhaja, cholar dal with luchi and so on. While learning about these dishes they even learnt about the kind of ingredients used there. The different cooking techniques they use and also how the taste of the food changes between Bangladesh erstwhile east Bengal and west Bengal. The students got to be a part of an amazing theory as well as practical session. And it just being the first day of the workshop, the students were left with curiosity and excitement for the next.

Day 2: In continuation with our Bengali cuisine workshop on Tuesday- 22nd March 2022, the students of MAIC got the chance to prepare comfort food of Bengali households that are usually prepared during lunch. Chef Mrinalinee Saheli Majumdar took the students on a culinary journey through dishes like shukto, bhaate, doi maach, chosheer payesh and many more regional delicacies.

They also got the chance to see and learn the simplicity of Bengali flavours through the usage of locally available ingredients and spices. The major focus was on the river water fish preparations very commonly made in West Bengal. Post the theory class the students were divided into teams and got to assist in the mise-en-place for each dish.

All in all the second day was packed with learning about ingredients, methods of cooking and the culture of Bengal.

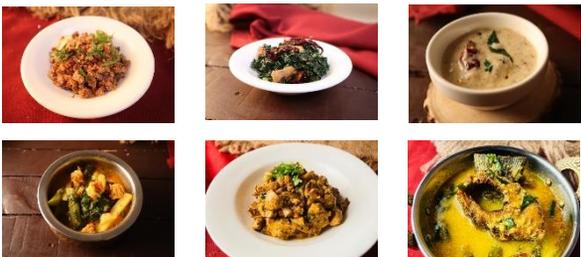


Day 3: On the final day of the Bengali cuisine workshop, the students, along with chef Mrinalinee prepared evening snacks as well as dinner delicacies. Chef Mrinalinee gave the students an insight on how the Bengali food is so much more than just the stereotypical fish and rice. Like the usage of unique ingredients, the origin of the cuisine and the foreign influences on it. They also got to know how a Bengali thali is served and consumed course wise. A few of the dishes prepared included the very popular lebu cha, jhal moori, kosha mangsho, chingri bhapa and so on. She ended the workshop by making a few comfort dishes that are prepared in every Bengali home.

The last three days were loaded with knowledge, experience, enthusiasm, curiosity and excitement. This was an unforgettable experience for the students and something that would stay with them forever.

24 - 26
MAR 2022

Workshop on Odia cuisine



Day 2: On the 2nd day of the Odia cuisine workshop Chef Rachit highlighted the importance and the significance of the temple food of Puri, Orissa. He emphasized on the making of the clay pots, their usage, the method of serving and the manpower that goes behind the entire process. The students got to know how the livelihood of the people is dependent on the functioning of the temple and the food.

He broke some myths about Odia cuisine that left the students pondering about the same.

In the practical session he demonstrated 15-16 dishes, where the students were divided into three groups to make vegetarian and non-vegetarian preparations like Mangsho jholo, dalma, chungdi Kadali monja and many such extraordinary dishes.

The students also explored the traditional cooking techniques followed in Orissa like patro poda, where Sal leaves were used and bati basa which is a one-pot meal preparation.

A few other unique ingredients used by the students today were moringa leaves, pumpkin stalk and leaves, fresh turmeric, banana stem, etc.

All in all today's workshop was completely focused on the temple cuisine of Orissa, the methods of cooking and using the same ingredients in various methods, making it a very interesting theory as well as practical session.

Day 1: On 24th March 2022 the students of MAIC got the chance to participate in an Odia cuisine workshop. The workshop was headed by Chef Rachit Kirteeman, a consultant chef, a digital creator and an alumni of WGSMA. He belongs to Orissa and thus has immense knowledge of the same.

The class began with him giving the students some theoretical input about the geographical location, climate and the structure of land in Orissa. He also introduced indigenous ingredients like elephant apple, Kala Jeera Rice, Sal leaves, Dhano Rice, ambula and so on.

Moving to the practical aspect, the focus today was on the usage of the local ingredients. The students learned and got the chance to prepare Urad dal Badis and sun dry them. They also tasted homestyle dishes like, Oou Khatta, Badi Choor, Chungdi Poi and a few more. He also briefed the students about the traditional methods of cooking followed in the state.



Day 3: The last day of the Odia cuisine workshop was completely focused on rice-based dishes and their accompaniments. On this day the students learned how to make pithas.

Pithas are a very important part of the Odia culture. In fact not only Orissa but also West Bengal, Bihar and Assam consume a variety of pithas. These are rice and urad dal-based main course preparations that are stuffed with different stuffings and are either steamed, deep-fried or pan-fried. We also learned about the significance of Prathamastami and how pithas play an important role there as well. The different types we made were enduri pitha, chakuli pitha, Manda pitha, kakera, etc. These were paired up with ambu khatta and aloo bhaja.

We also tried a unique bhaja preparation with KUMRO phool (pumpkin flower) and learned about its socio-cultural significance.

29 - 31
MAR 2022

Contemporary Southern Indian Cuisine



A three-day workshop was organized for the students of MA Indian Cuisine and Food Culture (MAIC) with Chef Sricharan Venkatesh, former head chef of Nadodi and alumnus of WGSMA from 24th Course BHM.

Day 1: Chef Sricharan has mastered the art of playing with textures, and the style of Indian food while keeping its soul intact. He focuses more on spices and local ingredients like stone flowers, moringa leaves, curry leaves and invents his dishes on the same bases. After a brief interaction with the theory session, the students were divided into teams to bring together a simple menu focused on contemporary starters like egg mousse and jackfruit seed croquettes.

Day 2: On the Second Day Chef Sricharan enlightened the MAIC Students on Plate presentations and various plating techniques. Chef Sricharan gave input on the preparation of curry for Perfect plating. He also gave his insights on the consistency, texture, etc of curry apart from the various thickening agents used in the industry. He also gave input on Specialised equipment and its brands.

DAY 3: On the third day of the workshop the students of MAIC attended the last day of the Modern Indian Cuisine Workshop. Post two whole days of learning from Chef Sricharan was the day when they brought it into the application. The students laid emphasis on different styles of plating and methods of cooking like gelatinization, dehydration and many more. Post the cooking session he along with Chef Thirugnanasambantham tasted all the dishes that were prepared and gave individual feedback. After this he taught the students about spherification and sous vide cooking.

25 MAR 2022

Expert session on Designing Sustainable Hospitality Concepts



A session on Sustainable Tourism Practices was organized for the students of the 34th Course BHM by Ms. Prathima Manoha. She spoke about how sustainable tourism is not only the need of the hour, but is slowly becoming a way of life. Sustainable tourism takes account of the needs of the future generations, and ensures responsible tourism by all stakeholders involved. She stressed on the fact that the destination's success depends on the natural attractions of the place, making sustainable tourism of utmost importance.



With examples of various hotels around the world, Ms. Prathima gave insights into how innovative sustainable practices can be. Via these examples, students learned about the impact that tourism has on a particular location, and the steps taken by these properties to amend their ways of the past. She briefed students on how we can reduce our carbon footprint by going local with our purchases. From the hotel's décor, to the furniture, raw ingredients, marketing campaign, etc., going local can even help develop the economy of the people.

25-Mar-2022

A talent hunt

Drishti 2022

Dance

Solo Singing

Standup comedy



Prowess club of WGSCHA organizes Drishti 2022. Drishti comprises of competitions conducted in UTSAV organized by the cultural coordination committee, MAHE. As a part of this event, the club organized debate, extempore, stand-up comedy, painting, eastern dance-solo, classical dance, solo singing western, and solo singing eastern. Students participated with a positive spirit in these events. Winners of these events represented WGSCHA at Utsav lite in April 2022

Yogi Rana Promoted as General Manager



PROMOTION ANNOUNCEMENT



Congratulations to

Yogi RANA

Promoted to General Manager

Heartiest Congratulations to our Proud Alumnus, Mr Yogi Rana, 13th Course BHM for becoming the General Manager of Avista Grande Phuket Karon MGallery, Phuket, Thailand. He has had an incredible journey in the hotel industry starting as Jr. Sous Chef with ITC hotels to General Manager of Accor Hotels within the span of 20 years. As a versatile Chef, Director Food and Beverage, Hotel Manager, and General Manager, Yogi's contribution to hotel industry is admirable.

Our Principal featured in The Best Address - Luxury Lifestyle Publication

WGSMA principal Chef Thirugnanasambantham K has been featured in "The Best Address - Luxury Lifestyle Publication". The chef was interviewed by journalist Ms. Jyotiee balani

IN CONVERSATION WITH CHEF K THIRUGNANASAMBANTHAM

by Jyotiee Balani | Mar 22, 2022 | Chefs, Hoteliers | 0 comments



WGSMA Student @ Phoenix 2022 Champions

Conducted by Naipunnaya Institute of Management and Information Technology.

Innovative Salad Competition



Sanjukta Sikam
1st position

Innovative Flower Arrangement



Gowri Pal
2nd position

Innovative Mocktail Competition



Dhanani G
2nd position

Innovative Salad Competition



Rishi Bose
Participated

Innovative Flower Arrangement



Mahesh Dhanwan
Participated

Innovative Mocktail Competition



Udesh Arya
Participated

Quiz Competition



Samuel Abhade
Participated



Abhinava Sanilshah
Participated

Chef K. Thirugnanasambantham
WGSMA, Manipal Academy of Higher Education, Manipal

WGSMA Champions at #Phoenix 2022

From 26th February 2022 to 5th of March 2022, students from Welcomgroup Graduate School of Hotel Administration (WGSMA), MAHE, Manipal represented their college by participating in - Phoenix 2022, an annual competition event conducted by the Department of Hotel Management, Naipunnaya Institute of Management and Information Technology, Thrissur. Consisting of a series of events, each one tested the competitive skills and talents of the students as well as their ability to think and act in a creative manner. The students of WGSMA displayed exemplary energy with inspiration in all their competitions to emerge victorious. At the end of the day, WGSMA proudly won all the events by achieving laurels further confirming its unassailable position as the premier hotel management institute in the country.

**Admissions
Open 2022**

**EXPERIENCE EXCELLENCE AT
WGSHA, MANIPAL**

WGSHA Manipal

Driven by Excellence

**Bachelor of
Hotel
Management**

**Bachelor of
Arts (Culinary
Arts)**

**MSc (Dietetics
and Applied
Nutrition)**

**Master of Hotel
Management**

**Master of Arts
(Indian Cuisine
& Food Culture)**

<https://apply.manipal.edu/>

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