



February 2021

W G S H A *Chronicle*



Welcomgroup Graduate School of Hotel Administration

A constituent unit of MAHE, Manipal

Featuring the events of January 2021



RESUMED

Students' Run

Restaurants



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Mission Statement

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

FOREWORD W G S H A Chronicle



Dear Readers,

Greetings from WGSMA on the first issue of 'Chronicle' of this year! We wish you a great year ahead, with good health, happiness and prosperity. We have been through the COVID 19 pandemic for almost a year now. Thankfully, we didn't lose our academic zeal and rigour during these tough times, even with the transition to online mode of conducting classes and exams.

We are happy to inform you that our post graduate students and the senior batches of the undergraduate students are already back in campus and they are completing their practical sessions here which they have missed during the pandemic. Even at home, we have seen students being continuously engaged in classes and assignments, making innovative recipes in their own kitchens, doing housekeeping projects, shooting videos of their work and conducting innovative online events.

A scholarship named 'Chef Floyd Cardoz Scholarship' has been recently endowed in our college by Mr. Sameer Seth, Founder and CEO, Hunger Inc., who runs the popular restaurant "Bombay Canteen" in Mumbai, as a tribute to Chef Flyod Cardoz and his love for teaching, who passed away last year after contracting the novel coronavirus. This scholarship will be awarded to one aspiring culinary student every year, who will be fully sponsored for the tuition fees of the three-year BA (Culinary Arts) Degree course, studying at Welcomgroup Graduate School of Hotel Administration. We appreciate this good initiative from the founders of Bombay Canteen aimed at facilitating high standard training to promising chefs who aspire to make a career in culinary arts. Lt. Gen (Dr) M. D. Venkatesh, Vice Chancellor, MAHE, was the chief guest for the online launching function.

The college faculty were delighted to attend a FDP workshop named 'Lessons in Excellence Lecture Series' with the topic 'Optimisation of Online Education' by Prof (Dr) Sudhir Andrews (D. Litt.), who has been an inspiration to several faculty members since their college days. He has several books on hotel management to his credit and it was wonderful to interact with him face to face after decades of knowing about him in the industry.

Several events like e-poster competition on 'Life and Teachings of Swami Vivekananda' by Department of Dietetics & Applied Nutrition and an online debate competition called 'Tug of Words' by 'The Literary Club' were conducted last month.

Our Student-Run-Restaurants 'Rasoi Mane' and 'Classic Café' and also Student-Run-Bakeshop named 'Ministry of Bakery' (MOB) were made operational too for students' experiential exposure in running commercial ventures like restaurants and bakery. In addition, 'The Gastronomic Club' served exclusive 'Pongal Breakfast', a Western Dinner and Republic Day Lunch in the Mess.

We are proud to announce that three of our faculty members, Dr Meenakshi Garg, Dr Shreelatha Rao and Dr Partho Pratim Seal have been awarded their PhD degrees this month. An addition to our Alumni Publications was a book named 'Hareli – the culinary epic of Chhattisgarh' authored by Mr Adarsh Khare of 30th Course (BHM). Also, Chef Vikas Khanna's film 'The Last Color' is being screened in Amazon Prime and we are proud of his achievements.

Chef K. Thirugnanasambantham

Principal, WGSMA

Introduction to MOOC

Webinar



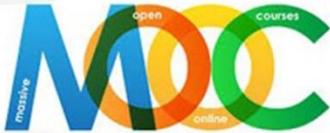
WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



Introduction to MOOC/Coursera

Date: Monday, 11th Jan 2021

Timing: 3:30pm



An Expert Session By



Mr. Adarsh Lathika

Senior Manager - Corporate Strategy
& Planning

Manipal Global Education Services



Hosted By:
Chef K Thirugnanasambantham
Principal, WGSHA

January 11, 2020: Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE organized an expert talk on 11th January on “Introduction to MOOC/Coursera” by Mr. Adarsh Lathika, Senior Manager – Corporate Strategy & Planning, Manipal Global Education Services as part of the module PDEM Evaluation (MOOC) - Massive Open Online Course.

Module leader Mr. Raghavendra G. Assistant Professor (Selection Grade) coordinated the event under the guidance of Chef K. Thirugnanasambantham, Principal, WGSHA.

Mr. Adarsh Lathika started by explaining how Coursera is not an actual MOOC service, since it is not free anymore, like it was initially. He further explained the vast number and variety of courses available for students of MAHE, and how it had progressed from being a limited number of courses for MIT students at the start. He encouraged students to understand the strict rules regarding plagiarism, and not to try and complete the courses in a last minute rush. Speaker gave an overview of how much Manipal students used Coursera, and how we are one of the largest users of Coursera itself. The session ended with a simple Q&A session. Course representative of the batch 33rd course (BHM) Ms. Suraksha Shetty was the EMCEE for the event, and Mr. Aryan Nair thanked everyone in his vote of thanks.

Optimization of online education

Lessons in Excellence Lecture Series

FDP 4.0

FACULTY DEVELOPMENT PROGRAM 4.0

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)

23rd Jan 2021

11:00 a.m. to 12:15 p.m. (IST)

Moderator

Chef K. Thirugnanasambantham
Principal, WGSHA



Higher Education at present is moving towards less content, and more about critical thinking, problem solving, creative thinking, multidisciplinary and innovation. New Pedagogy evolved in the recent past is instrumental in making education more experiential, holistic, integrated, inquiry-driven, discovery-oriented, learner-centred, discussion-based, flexible, and, of course, enjoyable. The gap between the current state of learning outcomes and what is required must be bridged through undertaking major reforms that bring the highest quality, equity, and integrity into the system, through higher education. Highlighting the importance of this magnitude of transformation setting inside the higher education landscape, in this episode of 'Lessons in Excellence' Dr. Sudhir Andrews will be deliberating on yet another relevant topic 'Optimization of Online Education'. The emphasis of this program is to highlight the role of continuing higher education as a significant catalyst for the holistic development of students specific to hospitality education.



January 23, 2021: Welcomgroup Graduate School of Hotel Administration (WGSHA), saw the fourth edition of Lessons in Excellence and faculty development series. The topic of the session was optimization of online education by a Veteran hospitality leader Dr Sudhir Andrews.

Prof Chef Thiru, Principal of WGSHA, delivered the opening remarks and highlighted the need for continued faculty development in the growing trends of online education. The Audience was warmly welcomed by Ms Anusha.Pai, Assistant professor, Accommodation's operations, who anchored the event. Mr Paritosh Dabral, Assistant professor & Coordinator for Master in Hospitality Management (MHM) introduced the speaker for the day and invited him to begin the session. Dr Andrews is currently a Distinguished Adjunct Professor of Management with Auro University, Surat. He is also the Chairman of the Advisory Board. Dr Andrews comes with a rich hospitality experience both in the Industry and academia.

Dr Andrews started by detailing faculty members on new dimensions of online education. According to Dr Andrews, adaptability is the key quality that teachers need to imbibe. He mentioned about the 3 historical events, A new age, the digital age and the halo effect of covid-19. 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 to keep us and our students up to date. 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 encouraged the faculty to inculcate the habit of creating disruption in our minds from the norm and think out of the box. While speaking about the third element of historic change, the covid-19, He said students today are global citizens and we should be able to inspire them to explore the world. Also reiterated on how hotels are looking for ready skills and specialists, and how the highest paying roles are soon going to be the one's directly in contact with the customer/guest. Vote of Thanks was delivered by Vice Principal, Mr Rajshekhar, bringing the event to an end.

E-Poster Competition On Life & Teachings Of Swami Vivekananda

National Youth Day 2021

Department of M.Sc. Dietetics and Applied Nutrition had organized an E-POSTER COMPETITION on the LIFE & TEACHINGS OF SWAMI VIVEKANANDA to commemorate the NATIONAL YOUTH DAY CELEBRATIONS on 12th January 2021, which marks the Birth Anniversary of the great Indian Youth Icon, Swami Vivekananda.

First Prize

Namitha Agnel P J
Thrishala Shetty
Kanakamedala Sai Naga Harshitha
Oshin Josita Lobo
Jane Harriet Miranda
Ruth Mary D'silva
(M.Sc. DAN 1st semester)

Second Prize

Simrah Minhaj
Shriraksha K
Sahana M
Minnu Jose
Esha Bhuiya
Shahista Fathima
(M.Sc DAN 1st semester)

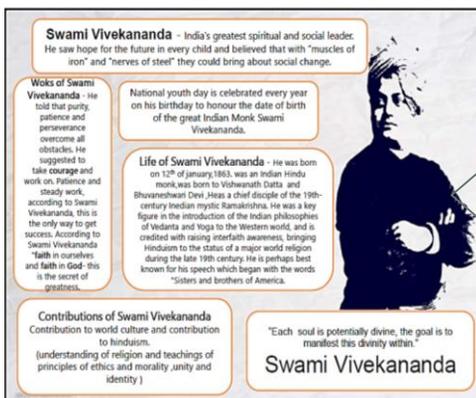


Consolation Prize

Sri Lakshmi S
Dhwani Sonde
Glyna Anisha Dcunha
Ann Melisa Davis
Sana Rafi Ahmed
Chaudhary
Nancy Rachel J
(M.Sc. DAN 1st semester)

Consolation Prize

Prathiksha Kamath H
Sindhu R
Bhoopathi Girija Hasini
Sanjana Sudhir Rao
Narmeen Aamir Rahim
Reshali G P
(M.Sc. DAN 1st semester)



Tug of Words



Online Debate Competition



January 30, 2021: Under the guidance of the Faculty In-charge Mr. Prithvi Roy, Flair"- the literacy Club had organised a Debate Competition entitled "TUG OF WORDS" exclusively for the members of the club. The competition was announced on 25th January. All the interested members were asked to submit their names to the Head of the Club, Chirag Alwani. The topics of the event were given two days prior the event, all of them being related to recent occurrences and trends.

They were as follows:

1. Organic vs Inorganic food?
2. Online classes, better or worse?
3. Hard work vs smart work, what would you choose
4. Climate change: a real thing
5. Will hospitality industry recover after covid-19?
6. Hollywood vs Bollywood, what's your pick?
7. Other sports are as important as cricket, why or why not?

The event was organized on 30th January. It began with a welcome note from our Faculty In-charge, Mr. Prithvi Roy followed by the performance of each of the participants, also judged by Mr. Roy. The session was brought to an end by Mr. Roy's words of appreciation for each of the speakers who had participated in the competition. The results of the competition were declared on 2nd February. Kavya Shree won the First Prize, Chirag Kripalani and Kushie Saraf shared the Second position jointly and Daria Saraf bagged the Third Prize. They were congratulated by the President of the club, Mr. Chirag Alwani and the Faculty In-charge Mr. Prithvi Roy.

Student-Run Bakery

In its Department of Culinary Arts, the Welcomgroup Graduate School of Hotel Administration continually strives to bring out the best in its students through new and innovative teaching methodologies.

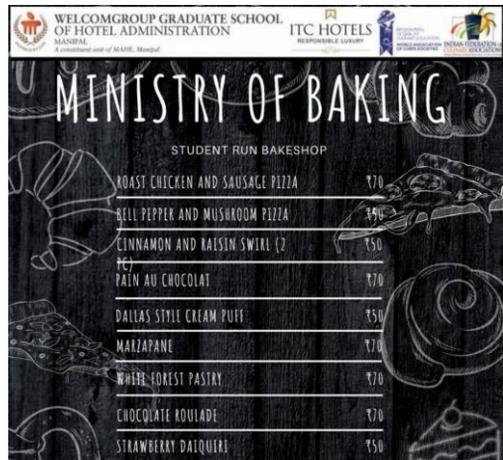
One such initiative is the Ministry of Bakery (MOB), a Student-Run Bakeshop that started in 2019, producing high-quality Cakes, Pastries, Viennoiserie, Cookies, and Savories.

A menu is developed based on the basic sweet and savory baked goods, following which the students are divided into teams and are required to plan and prepare an item from start to finish. During the preparation, the students must ensure proper use of ingredients, minimizing wastage and loss. They also take multiple steps to ensure that these products are prepared under strict HACCP guidelines, which is vital to provide a high-quality product and provide it in a safe and sanitary manner. The resulting products are put on display in the Department of Culinary Arts basement, where there are commercial display counters set up, which give a clean and professional look. The items are marketed and sold to the students and people of Manipal.

This Bakeshop provides a unique insight into planning, preparing, and pricing baked goods, along with developing marketing strategies to sell these products, which is beneficial to the learning outcome of the students as they can apply what they learn theoretically and see the results after which they are capable of making decisions and thinking like an entrepreneur.

The MOB prides itself as one of the finest Bake shops in Manipal and continues to provide high-quality products at reasonable prices.

Ministry of Bakery



Student-Run restaurant

Rasoi Mane @ Classic Cafe

An initiative undertaken by the students of WGSHA- BACA and BHM specialising in the Indian cuisine, where the students follow a cyclic menu that changes every two days portraying various cuisines that originate from different parts of India. The main objective is to provide the students with an opportunity to learn and make guests aware of the wide range of dishes that exist in the Indian cuisine. Apart from that, the students are also able to earn quite a lot of revenue from it by spreading the message through different social media platforms .The restaurant follows all the steps necessary to meet the COVID-19 protocol and has reduced its occupancy to 50 percent. In spite of this situation, the restaurant is able to get a total customer base of at least 17-20 pax per day.

A student run restaurant that serves a wide array of regional cuisines from India.



RAJASTHANI THALI

On 25th and 27th of January, the restaurant served a thali portraying Rajasthani cuisine which included quite a few personal favourites among our customers like the MOHAN MAAS (a spiced chicken curry thickened with coconut and poppy seeds), KADI PAKODA (vegetable fritters stirred in a gram flour and yoghurt based gravy) and ARBI KI SABZI (taro root tossed in a spicy onion tomato masala). The other dishes that were served in the thali included RAJASTHANI PANCHMELDAL (a rich creamy 5-lentil dish) which was accompanied with GATTE KA PULAO (traditional rice preparation made with aromatics and chickpea flour dumplings), AJWAIN PARATHA, AAM KA ACHAR AND PAPAD. They also had DOODHIYA KHEECH (whole wheat grains cooked in sweetened milk) for dessert.



Student-Run restaurant

Continued from previous page

Rasoi Mane @ Classic Cafe



UTTAR PRADESH THALI

On 28th and 29th of January, the menu was based on Uttar Pradesh's cuisine which included a thali containing the customer's favourite GHAR KA MURGH which was cooked to perfection, was juicy and tasted just like the one at home as indicated by its name (home-style chicken cooked with whole spices in an onion based gravy). SOOJI KA HALWA was also one of the favourites (roasted sooji cooked in ghee and milk and flavoured with Indian sweet spices). ALOO KA HALWA (boiled potatoes cooked in ghee, sugar and khoya flavoured with cardamom powder) was the highlight of the thali as this was something new that most of the customers hadn't come across. The guests also enjoyed the BIHARI CHUTNEY (roasted tomato, garlic and green chillies seasoned with salt and lime juice) which was an additional accompaniment in the thali. Apart from the best-selling dishes, the other dishes in the menu that were served included LAUKI KE KOFTE (bottle guard enclosed in besan dough dumpling wrappers and cooked in a spicy gravy), KADHI (onion fritters served in a gram flour and yogurt based gravy flavoured with onion and garlic), RAITA, TORAI KA PAKODA (spiced gram flour batter fried sponge guard served in tempered curd), KADDU KI SABZI (sweet and spicy pumpkin tempered with methi seeds) which were served with NAMAK AUR MIRCHI KA PARATHA (laccha paratha seasoned with salt and chilli powder and is finished with a smear of ghee) and MATAR SEM KE CHAVAL (rice cooked in green peas and beans). A few other accompaniments were MULI TAMATAR LACHA (grated radish and tomatoes flavoured with lemon juice and black salt) and DHANIYA TAMATAR KI CHUTNEY (a spicy and tangy coriander and tomato accompaniment).

Student-Run restaurant

Executive Lunch @ Chaya



The student run on-campus restaurant of Welcomgroup Graduate School of Hotel Administration, Manipal began its operation for this semester on January 25th, 2021 with an executive lunch menu priced at Rs. 300. The restaurant is set up in Chaya, FIVV and has a seating capacity of 20 pax, keeping the COVID protocols in mind. The 3rd year students of Department of Culinary Arts that opted for Specialization in Culinary management were running the lunch operation under the guidance of faculty. For the first week, a continental 4 course menu was designed, including a soup, a starter, a veg/non-veg main course and a dessert. This menu was specially designed to teach the students a variety of dishes using local and seasonal ingredients. Apart from learning food production, restaurant management, marketing, purchase and cost control were also taught through the operation.

The menu included a roasted eggplant and peanut soup that was served with a cheese papadam straw. It was followed by a baked pearl millet croquette that was served with freshly made tomato salsa. The main course had an option of veg and non-veg, in which the vegetarian dish was a crepe trio that had tri-colour crepes, stuffed with cheese and served with a pumpkin coulis. Chicken roulade was served for the non vegetarian option, stuffed with carrots, leeks, chicken mousse and served with pan gravy. A light and refreshing lemon souffle was served for dessert. The operation started at 12 pm and went up till 2 pm. Reservations and bookings were also done before the operation started.

The menu was specially curated to teach the students a variety of different dishes and cooking methods as well as the handling of a busy restaurant. It is a very important part of the curriculum as the students will be joining the hospitality industry and it will be very helpful for them in the future, having experienced the rush and working of a restaurant operation.

Gastronomy Club @ Hostel Mess

After a long lockdown period with all events stalled, the gastronomy club was back in action!

The club welcomed the students back to the college with the special Pongal breakfast in the mess. On this occasion, members of the club also prepared fresh Samosas for the Hostel residents.

The subsequent week, members prepared an elaborate Western Dinner that consisted of an Open-Faced Sandwich, Roast Chicken, Mashed Potatoes, Legumes de Provençal and Herb Rice which was accompanied by Ministry of Bakery's Devil's Feast Cake. It was an instant success as this was a much-needed change for the students dining in the mess.

For Republic Day, members of the club made an elaborate Lunch for the Hostel residents and Faculty members dining in the mess. The menu consisted of Chicken Kali Mirch, Methi Matar Masala, Aloo Gajar Gobi ki Sabzi, accompanied by Tiranga Biryani and Halwa.

All the events were a big success and were appreciated by all the students and the faculty members dining in the mess.



Achievements

@ Faculty



Dr. Meenakshi Garg Coordinator, Dietetics and Applied Nutrition, completed her Doctor of Philosophy in Nutritional Sciences on the topic “Assessment of Dual Burden of Malnutrition in Mother-Child Pairs of the same Household in Udupi, Dakshin Karnataka, India”, in August 2019 from the Indira Gandhi National Open University, New Delhi. She received her PhD degree at the IGNOU convocation on 17th February 2020 at the hands of Shri Ramesh Pokhriyal “Nishank”, currently Hon’ble Minister of Education, Government of India.



Dr. Shreelatha R – Associate Professor and Coordinator Department of Management Studies, WGSHA has been conferred with Doctor of Philosophy in Management from Bharathiar University, Tamilnadu for her thesis “A Study of Industrial Training in Hotel Management Education as a Career Selection Tool: Perspectives of Students in Karnataka”



Dr. Partho Pratim Seal – Aast. Professor- Selection Grade, WGSHA has been conferred with Doctor of Philosophy in Faculty of Hotel Management from Pacific Academy of Higher Education and Research University, Udaipur for his thesis “*Factors Effecting Employee Engagement: A comparative study of four and five star hotels in Kolkata*”

Achievements

#WGSHAFaculty



The maiden article of 2021 by the principal Chef K. Thiru titled "How to fulfill your passion in the hospitality and culinary industry" which shares insights on the trends in the hospitality sector was published in India Today.

Due credits are given to the author and our institute



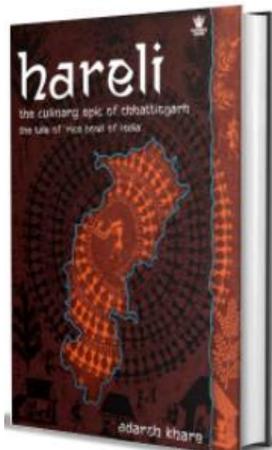
FREE WEBINAR!
Importance of Folic acid in daily life
Registration is open for all!
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DR. MEENAKSHI GARG PhD
COORDINATOR, DEPARTMENT OF DIETETICS AND APPLIED NUTRITION,
WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION (WGSHA)
MANIPAL ACADEMY OF HIGHER EDUCATION (MAHE), MANIPAL

Dr Meenakshi Garg, Coordinator, Dept. of Dietetics and Applied Nutrition, conducted a Webinar on the "Importance of Folic Acid in Daily Life" on the occasion of Folic Acid Awareness Week on 20th January, 2021, as a part of CLIWARE Public Health Awareness Series, an initiative of CliMed Research Solutions.

Alumni Publication

#WGSHAAlumni



The debut book "Hareli" - the culinary epic of Chhattisgarh written by our alumnus Mr. Adarsh Khare from 30th Course (BHM), has been launched on the 26th of January 2021 on Amazon India.

Achievements

#WGSHAAlumni

A film produced by WGSHA Distinguished Alumnus Chef Vikas Khanna, 'The Last Color' was successfully screened on Amazon Prime Worldwide. WGSHA is proud of him for his social concerns and achievements.

#TheLastColor

NOW PLAYING

amazon

prime video



THE LAST COLOR

A FILM BY VIKAS KHANNA





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