



Jul 2022

# W G S H A *Chronicle*

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

Featuring the events from June 2022

#entrepreneurial  
#innovative  
#skills

UNDISCOVERED



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*Chronicle*

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## ***FOREWORD***

We had a bouquet of events this month which comprised of a pre-placement workshop, an educational trip to Bengaluru, sustainability development goals, a presentation on the neuro-linguistic program so on and so forth. It was a proud moment when we hosted the first-ever "Carnival Alimenter", a competition for capstone projects. Students enjoyed the session on SDG where the experts constantly motivated them to think out of the box. Students who took F&B Service cherished their trip to various breweries in Bengaluru. Our alumni continue to make us proud this month too as Abhirup, Chef Niyati Vaid, and Elizabeth Yorke by their achievements.



**Dr. (Chef) K. Thirugnanasambantham**  
Principal, WGS HA



9<sup>th</sup> Jun 2022

## Carnival Alimenter

Capstone Projects



On 9th June, WGSMA hosted the "Carnival Alimenter", the first of its kind competition of capstone projects by the 1<sup>st</sup> year B.A. (Culinary Arts) students under Welcomgroup Entrepreneurship Development Cell (WEDC), WGSMA. The dynamic event brought out the undiscovered #entrepreneurial and #Innovative #skills of students and challenged them to come out with amazing products and solutions. Judging the event were eminent faculty from #MAHE, Prof Ashwath Rao from the Department of #Commerce, and Professor Zubair from #MIT. It was very encouraging to get very good feedback from the judges. On the demand of many students and the support of principal Dr. (Chef) K. Thirugnanasambantham, WEDC plans to host such events quarterly



06<sup>th</sup> – 10<sup>th</sup>  
Jun 2022

## Pre-Placement Workshop

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

ITC HOTELS RESPONSIBLE LUXURY

### Pre-Placement Workshop

**Mr. PM Naveen**  
Hospitality Consultant, Ex. Taj Hotels

**Mr. Samir Bhardwaj**  
Hospitality Consultant, Ex. Taj Hotels

**Ms. Suma Rao**  
CEO - The People Craft

**Chef Amit Ghosh**  
Professional experienced Chef innovator motivator trainer, Ex. Taj Hotels

6<sup>th</sup> June to 11<sup>th</sup> June 2022

3rd-year BHM (34th course)  
1<sup>st</sup> Year MHM CT (1<sup>st</sup> course)



WGSMA organized a preplacement workshop from 6 till 11 June 2022 for 3 Year BHM and 1 Year MHMCT students. The workshop was organized to help students with their careers in hospitality. The sessions had group discussions, personal interviews, and culinary practicals which help students to prepare themselves for their future.

Industry experts, Mr. P M Naveen, Mr. Samir Bhardwaj; Hospitality Consultants, Ex - Taj Hotels; Mrs. Suma Rao Ganga CEO - The People Craft; Chef Amit Ghosh Professional experienced Chef innovator motivator trainer, Ex - Taj Hotels were the resource persons for this workshop.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
MANIPAL  
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Organises Seminar on

**SDG for the Hospitality Sector**



**Dr M. Dwarkanath**  
Expert Member Technical and Financial Appraisal Committee (TFAC) on R&D Ministry of Environment, Forest and Climate Change

9:30 A.M. to 12:30 P.M. | 6th to 11th June 2022  
at Class Room 302, WGSMA

Dr. (Chef) Thirugnanasambantham K  
Principal, WGSMA

It was a 4-hour session where learning was facilitated through various parameters. Dr. Dwarkanath engaged the students throughout the session with abstract details where it was required to think out of the box. The session started with an overview of sustainability and its importance in our daily lives and especially the hospitality sector. He explained about different 17 sustainability development goals. He also related best practices followed in our industry across the globe with regards to incorporation of sustainability. He laid emphasis of the fact that even a small initiative like using cloth napkin in our restaurants instead of tissue papers makes a lot of difference and we move one step closer towards sustainability. Students contributed in terms of sustainability practices followed at our institute and how we can capitalize on that. Session conclude with essence of management tips from Dr. Dwarkanath to succeed in life.

Session was organized under the leadership of the Principal, Dr. (Chef) K Thirugnanasambantham, and Mr. Paritosh Dabral.

**Perception and Attitude Building**



**Mr. Kuldeep Kumar**  
Founder and Director  
Walks of Varanasi  
& Namastay Varanasi

It was a 6-hour session where learning was facilitated through various activities. Mr. Kumar engaged the students throughout the session with small exercises where it was required to think out of the box. The session started with an activity where everyone had to introduce themselves using witty adjectives. It was an activity to lighten the mood and energize the students. After the activity, he explained to us about perception and how we should not judge other people by their appearance. The next activity emphasized changing perceptions. Later, he went on to discuss types of perception- selective perception, Halo effect, contrast effect, projection, and stereotyping. He then focused on building our attitudes towards different things. Another activity for the day was Rotter's assessment which is a personality assessment through which students realized whether their level of control is internal or external. Next exercise emphasized on perception where Mr. Kumar showed us different optical illusions which were perceived differently by different students. Through different activities he kept the entire session very interactive. It was a very interesting and insightful session. The session was a success by achieving the goal of learning and understanding perception and attitude.

Session was organized under the leadership of the Principal, Dr. (Chef) K Thirugnanasambantham, and Mr. Paritosh Dabral

11 Jun 2022

## Sensory Acuity and Belief System



### Sensory Acuity & Belief System

**Dr Lata S. Patil**

Founder and Director of  
Sudnani Solutions Pvt. Ltd, Chennai  
Corporate trainer and NLP coach

Dr. Lata S Patil began her presentation, by sharing information about what sensory acuity is, and how good our senses are doing what they should do. We were further informed about Neuro-Linguistic Programming (NLP), external and internal kinesthetics, and how one can overcome stress in life so that one can progress further.

We were informed that our brain can change and adapt to situations as quoted by Norman Doidge (1950). We were further informed about our mindsets and that there are two kinds, namely a fixed mindset and a growth mindset. We learned that the largest part of the brain was called Hippocampus.

She further quoted a famous saying by Edward Sapir "The gift of speed and a well-ordered language are characteristics of every known group of human beings".

We were further instructed to follow daily exercises to improve our NLP and further went on to learn about our 5 senses and their importance such as visual(sight), auditory(hearing), kinesthetic(touch), olfactory(sense of smell), gustatory(sense of taste) and the importance of why we have to always be aware of each sense as ignoring a sense and not making use of it may have adverse effects in the long run such as causing arthritis. Hence it is advisable to smell food before eating, touch various surfaces, taste new foods, pay attention to all the various sounds

around us, and so on. In the context of taste, we were also informed about umami as a type of taste, and it means 'yummy' or 'delicious' in the Japanese language.

We were also informed about the placebo effect and nocebo effect which meant positive or negative effects.

We further discussed beliefs. It was informed that belief is something that you feel is true. Delusion is a false belief, but for the person who has these delusions, the context of it is true. In the context of beliefs, we were also taught about the types of beliefs and the NLP categorizes 3 beliefs. Such as:

- Causation Belief: Connection between two events or states. Ex: rain causes traffic jams.
- Meaning Belief: When there is a phenomenon around what we believe. Ex: Fasting.
- Boundary Belief: It is one that makes the limits of an area in the form of a line. Ex: To be a millionaire, believing we are average looking.

The session concluded at around 1:30 PM and we were given various magazines and a square piece of chart paper on which we had to cut out relevant pictures that were aligned without career goals and visions and paste them on the chart paper. We were told to stick or hang this paper on the fridge or on the walls of our homes. We were also requested to take a picture of it and make it our lock screen so that we are constantly reminded and believed that it aids in boosting our morale and reminds us as to what we are working towards and what we want to achieve.

06-10 Jun 2022

Expert Session

25 Jun 2022

IQAC Meeting

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

ITC HOTELS RESPONSIBLE LUXURY

Organises  
**Expert Sessions for BHM, BACA & MHM&CT students**

**06<sup>th</sup>-10<sup>th</sup> June 2022**

**Mr. Akshay Kulkarni**  
Freelancer | Consultant | Mentor | Faculty  
Mumbai.

2 P.M. to 5 P.M.

VENUE: WGSHA Classroom

Principal  
Dr. Chef K. Thirugnanasambantham

Mr. Akshay Kulkarni brings with him more than three decades of experience in the hospitality industry. He has worked in diverse geographies including Europe, Africa, and Asia Pacific. He will be engaging students of BHM, BACA and MHM&CT. Students will surely learn from his rich and diversified experience.



IQAC WGSHA organized its 5th IQAC virtual meeting chaired by the principal, Dr. Chef K Thirugnanasambantham, and the external members - Mr. P.K. Mohan Kumar (Hospitality Expert and Consultant), Ms. @Sangeetha Gandhi Vice President (The Oberoi Centre Of Learning And Development), Dr. Lalitha Ramaswamy (Associate Professor Retd Department of Nutrition and Dietetics, PSG College of Arts & Science, Coimbatore) and Mr. Akshay Kulkarni (Independent Consultant, Hospitality and Education Professional, Mumbai) and Management Representatives Dr. Sandeep S. Shenoy (Director Compliance, MAHE, Manipal) Dr. Christopher Sudhakar (Director Quality, MAHE, Manipal) on 25th June.

16-17 June 2022

Shangri-La at WGSHA Placement Drive

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

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WGSHA welcomes

**Mr. Brammanand Rajkumar**  
Cluster Director of Talent & Culture (Human Resources)  
Shangri-La Barr Al Jissah Resort & Spa,  
Muscat, Oman

SHANGRI-LA  
HOTELS and RESORTS

Chef (Dr.) K Thirugnanasambantham, Principal, WGSHA

Mr. Brammanand Rajkumar Director of Talent & Culture, Shangri-La Al Husn, Muscat & Shangri-La Barr Al Jissah, Muscat will be visiting WGSHA Manipal for Internship interviews on the 16th & 17th of June 2022.

The company presentation is scheduled at 5:30 PM in Chaitya, FIVV on 16th June 2022, followed by Group Discussion and Personal Interview on 17th June 2022.

11-13  
Jun 2022

## Educational Trip to Bengaluru



The Food and Beverage Service specialization batch of 34<sup>th</sup> Course Bachelor of Hotel Management (BHM) visited Bangalore for an educational trip from 11 June to 13th June 2022.

Students visited The Pump House, Bangalore a brewery that now quenches Bengaluru's thirst for a chilled craft beer of an excellent kind. Students had first-hand learning experience about the brewery system, sustainable business model and the technical aspects of managing the pub operations. The Assistant Brewer, Ms. Divya also guided students about the career opportunities in the field of breweries in India.

On 12th June, students visited the Big Banyan Vineyard. Students had the rare experience of witnessing the magical creation of exotic fine wines. Assistant wine maker, Mr. Jacob briefed about wine making followed by a wine tasting session. During the tasting session, they explored some of the best wines The Big Banyan offered.

The trip ended with a stroll down the vineyards as they learned about the vineyard management aspects from the Big Banyan team.



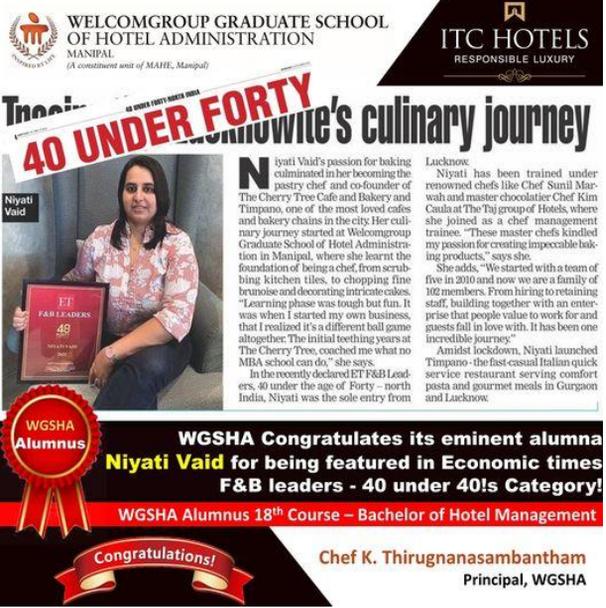
Mr. Abhirup Bandyopadhyay



It is a proud moment for #WGSHA to share the success story of Mr. Abhirup Bandyopadhyay on becoming the General Manager of Holiday Inn Express, HyderabadHITEC City. An alumnus of 20th course BHM, Abhirup was the personification of hard work, diligence, and smartness while at WGSHA. Dr. (Chef) Thirugnanasambantham and Team WGSHA wholeheartedly wish Mr. Abhirup great success in his future career and endeavors. May God Shower him with the choicest of his blessings.

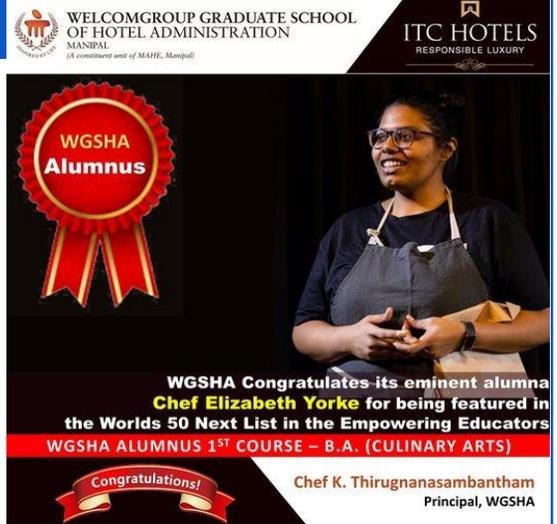
Chef Niyati Vai

Showcasing the determined resolve to evolve, survive and shine, Chef Niyati Vaid was recognized as one of the 40 stars under 40 from North India by Economic Times. This national-level recognition was honored to 40 F&B leaders under 40 who used newer ideas to adapt and evolve in the pandemic. Based on three primary areas-business impacts, contribution to the ecosystem, and relative position in the industry the assessment was done and it is commendable to note that Niyati was selected from the list of 600 contenders. As Niyati mentions "Starting my journey in 2003 at WGSHA, to joining Taj in 2007 and launching our first Bakery and Café in 2010, it has been a truly rewarding and enriching journey". Chef Thiru and team WGSHA are super delighted and proud to congratulate Niyati who has believed in innovation and stood strong despite challenges and become a star in her chosen field. Niyati is the proud alumna of 18th course BHM who started her culinary journey from WGSHA having an incredible journey in the F&B sphere and reached the pinnacle of success with her passion, hard work, and determination. Hearty congratulations to Niyati and May God bless shower with great success in her future endeavours.



**Ms. Elizabeth Yorke**

Friday, 24th June 2022 was a blessed day for Ms. Elizabeth Yorke, the second annual edition of 50 Next (a list of the world’s best gastronomy game-changers) was announced during a live awards ceremony in Bilbao, Basque Country, Spain, and Elizabeth was selected as one among the 50 game-changers in gastronomy – selected from more than 400 candidates by 50 Best and its Academic Partner, the Basque Culinary Center. She is considered one of the innovative thinkers to spark discussions around the Indian Food System. She is credited with the recognition of young educators shaping the future of gastronomy. It is a well-deserved choice for Elizabeth as she was one of the best graduating students from the 1st course of Bachelor of Culinary Arts, WGSHA. It is an extremely happy moment for Chef Thirugnanasambantham K and Team WGSHA to celebrate her success and recognition. We are also proud that Elizabeth always supports her alma mater and involves completely in the academic betterment of the institute. May God bless her with great success and happiness in her professional and personal life.



**Ms Aadya Kumar**

Congratulations Ms Aadya Kumar, 34th Course BHM, and her team for winning the ‘Greatest social impact’ award for developing a mobile platform to assist farmers in getting their products to profitable markets. The University of New Brunswick’s J Herbert Smith Centre for #Technology Management and #Entrepreneurship, in partnership with M-GoK #Bioincubator of Manipal Academy of Higher Education (Manipal, India), announced the winners of the Global Technology Solutions (#GTS) program during the final pitch event, which took place virtually on April 23. GTS is a unique four-month program that unites students from the Manipal Academy of Higher Education and University of New Brunswick offering students a global perspective as they work to solve some

of today’s toughest technology challenges. The program’s first cohort gathered 10 students from MAHE and five from UNB from a wide range of disciplines spanning medicine, dentistry, entrepreneurship, computer science, mechanical engineering and biotechnology.

Students worked in teams to develop innovative solutions to problems within the food security, health innovation, mobility and transportation, potable water, or renewable energy sectors. The Farmers App, developed by the team consisting of Leenus Tafline, Aadya Kumar, and Brandon Saulnier, developed a mobile platform that will assist farmers in getting their products to more profitable markets. This entry has won the “Greatest Social Impact” award.

The team is judged to have presented their need and solution, Farmers App, a mobile platform that will assist farmers in getting their products to more profitable markets, won the “Greatest Social Impact” award. award and it receives \$1,000.



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EXPERIENCE EXCELLENCE AT  
WGSHA, MANIPAL

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