



June 2022

W G S H A *Chronicle*

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

Featuring the events from May 2022



WGSHA

PLACEMENT DRIVE

2022



ITC HOTELS

Career Calling ...

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W G S H A
Chronicle

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May 2022

Laurels from Alumni, Students and Faculty

FOREWORD

We kickstarted the month with the placement drive with ITC Hotels visiting us. The first-year undergraduate students were addressed by Dr. Swarup Sinha Principal, ITC Hospitality Management Institute, ITC Hotels Division who shared critical points on personality and attitude. Mr Nilesh Mitra, Vice President- Talent Management, ITC Hotels Division had an interactive session with my faculty members and members of the Student Council. Members of the WGSHA Entrepreneurship Development Cell visited Access Livelihood, Kollur along with students to take up the Hospitality Entrepreneurship research activity.

MAIC students had the opportunity to learn Indian Sweets from Chef Surjeet of Ocean Pearl Mangaluru. These students also attended a two-day workshop conducted on regional savories of Konga Nadu conducted by Mr Kumaravel and Mr Suresh Kumar currently working with Anandas, Coimbatore.

Efforts of my faculty members and students saw coming out with an impressive performance at the Jackfruit Mela and Agno fest. Three cheers to them.



Dr. (Chef) K. Thirugnanasambantham
Principal, WGSHA



May 2022

Placement Drive of ITC Hotels at WGSHA



Start from zero to prepare before you take up a new assignment - Dr. Swarup Sinha Principal, ITC Hospitality Management Institute, ITC Hotels Division said while addressing the first-year students of Bachelor of Hotel Management and B.A. (Culinary Arts).

Dr. Sinha shared many critical points on personality and attitude to future industry leaders.

May 2022

Industry-Academia interface
Mr. Nilesh Mitra, ITC Hotels



To set and reach mutually inclusive goals and objectives it is important to have an interactive and collaborative arrangement between academic institutions and business corporations. Faculty at WGSHA had an Industry-Academia interface on 13.05.2022 with Mr. Nilesh Mitra, Vice President - Talent Management, ITC Hotels Division

May 2022

Up-close and personal
Mr. Nilesh Mitra



Up-close and personal session was scheduled with Mr. Nilesh Mitra Vice President, Talent Management at ITC Limited - Hotels Division with the members of the WGSHA Student Council.

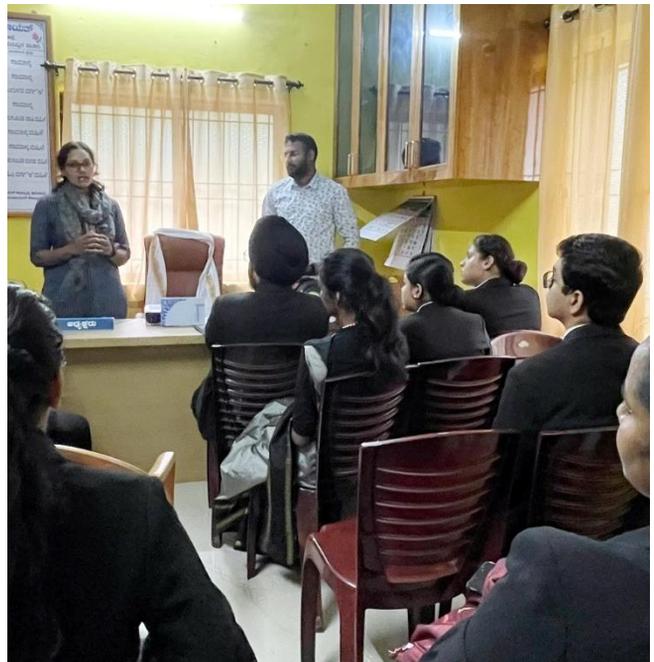
May 2022

WEDC members visit Access Livelihoods, Kollur
Hospitality Entrepreneurship Research Activities



WGSHA Entrepreneurship Development Cell (WEDC) organised a field trip for our students to Kollur for hospitality Entrepreneurship Research activities in collaboration with Access Livelihoods as part of a project. The visit was supervised by the faculty team of WGSHA led by the coordinator WEDC - Ms. H S Sethu and under the guidance of our principal Chef Thirugnanasambantham K.

The main objective was to promote entrepreneurship and engage the residents of Kollur, in developing it into a tourist spot and also for knowledge sharing for providing hospitality training to the existing hotel owners to increase their service skills. The ALC team made a presentation for the WGSHA team and explained the existing problems and bottlenecks in improving Temple Town. The presentation was followed by a question and answer session



On 26th May 2022, the students of M.A. in India Cuisine and Food Culture (#MAIC), had an Indian **Sweets Workshop**. We had Chef Surjeet from Ocean Pearl, Mangalore with over 10 years of experience in making traditional Indian sweets as an expert to conduct this workshop and comes.

He taught the students an array of Northern and East Indian sweets. A few dishes learned and practiced by the students were, Ras Malai, Rasogulla, Gulab Jamun, Peda, Kalakand, Date roll, etc.

It was an informative experience for the students as they got an opportunity to learn the art of making Mithais from the best.

The students of MA Indian Cuisine and Food Culture (MA ICFC) have got an opportunity to attend a two-day #workshop on regional savories of Konga Nadu. Conducted by Mr. Kumaravel and Mr. Suresh Kumar, who is currently working in Anandas, Coimbatore, Tamil Nadu. Both the chefs have an experience of over 10 years.

The dishes that will be demonstrated to the students are ghee Mysore Pak, Carrot Mysore Pak, Bombay halwa and Mundiri halwa, Boondi mixture, masala peanuts, and many more.

The students are eager to learn this art from the expert and also take inspiration from their experience.

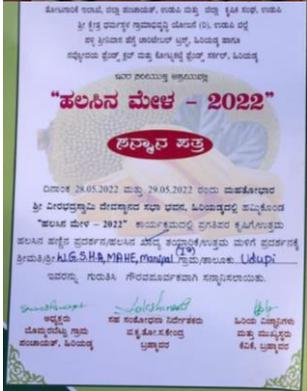


May 2022



WGSHA stall won the best stall award

Jack Fruit Mela 2022 – Hiriadka, Udupi



Welcomgroup Graduate School of Hotel Administration (WGSHA) of MAHE participated and our stall was the center of attraction in a public event Jackfruit Mela 2022 held at Hiriadka just 7kms away from Manipal on Saturday May 28 2022.

The exhibition cum sale was organised by Bommarabettu village panchayat, Hiriadka, Keladi Shivappa Nayaka University of Agricultural and Horticultural Sciences, Shivamogga in collaboration with Zonal Agricultural and Horticultural Research Station, Brahmavar in collaboration with Agricultural Diploma College, Brahmavar, Krishi Vigyan Kendra, Brahmavar and Agriculture Department and Zilla panchayat Udupi in association with District Krishika Sangha, Udupi, Sri Dharmasthala Gramabhivruddhi project, Udupi, WGSHA and few other organisations.

WGSHA stall won the best stall award in this mela. Students experienced the importance of the local market, people, culture and many unique learning.

May 2022

WGSHA won 1st runner up at
AGNO FEST 2022



WGSHA won 1st runner-up at AGNO FEST 2022 organized by St. Agnes College, Manguru. Our students got 1st Prize in Photography and Content writing, 1st prize in Sand up comedy, and 1st Prize in Fashion Show.





Students and faculties from #WGSHA participated in the recently held Manipal Fit-A-Thon on May 8, 2022 to honour **Mother's Day** and also to create awareness about **Breast and Cervical Cancer**. Our student Ms. Lishita from 2nd Semester Bachelor of Hotel Management (BHM) won the 10K Run.



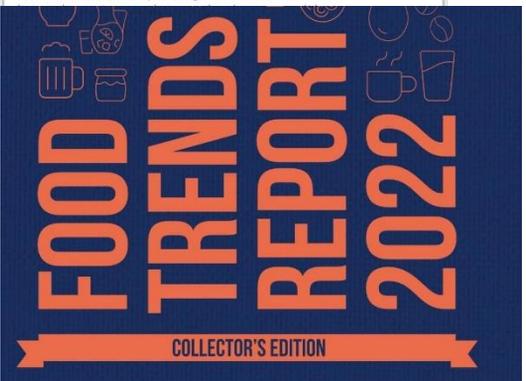
It is with great pride we share that our alumnus Chef Vipul Gupta from 16th Course - BHM, for being featured at Time Square, New York as one of the Culinary Icons of India
Congratulations!

WGSHA is pleased to share our principal thoughts on 'Hospitality Education Looks at Revamp' published in the cover story of the second edition of ENGAGE magazine by Consocia Advisory for the Hotel Association of India. **Dr. (Chef) K. Thirugnanasambantham** spoke about the recent developments and educational requirements of the hospitality sector.

VViews shared by our principal in **Godrej Food Trends Report 2022**. - 'A Compendium of Culinary Inputs from 200+ food experts'



a Master's Degree in Indian Cuisine and Culture, covering regional, micro and temple cuisines, Indian halwai, and more. Today, consumers want to be aware about the history of a dish and the origin of its ingredients. Chefs and culinary experts active in the digital space are pushing this evolution by sharing their knowledge with the masses. Hospitality students need to



**Admissions
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Arts)**

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