



March 2021

WGSMA *Chronicle*

ITC HOTELS
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Welcomgroup Graduate School of Hotel Administration

A constituent unit of MAHE, Manipal

Featuring the events of February 2021

WGSMA **Manipal** **Admissions** **Open**

BHM Bachelor of Hotel Management

BACA Bachelor of Arts Culinary Arts

MSc DAN MSc in Dietetics & Applied Nutrition

MHM Master of Hotel Management

MA ICFC MA Indian Cuisine and Food Culture

FOREWORD

W G S H A
Chronicle



Dear Readers,

'WGSHA Chronicle' is back again covering events and achievements of February, 2021

We are once again witnessing the onslaught of COVID 19 pandemic across the country and more so in Dakshin Kannada and Udupi districts here. Despite that, we have continued with our practical classes in our campus and held several online events during the month.

We began the month's events with a workshop with Dr Rajasekharan Pillai K, Professor, Manipal Institute of Management for our IV year students followed by a Staff training programme on MS Excel. Our very own alumni, Mr Vignesh Raj, Assistant Housekeeping Manager, Conrad, Bengaluru, held an Expert Talk on 'An insight into the Housekeeping Department' for the I year BHM students.

An interesting FDP Seminar on 'Assessment of Outcomes in OBE' was conducted by Dr Anand R., Professor, Pulmonary Medicine and Head, Department of Medical Education, KMC, Mangalore. A Fire Prevention Workshop by Mr. Leslie Joseph Dsouza, Chief Fire Safety Officer, MAHE, brought in good insights and awareness to our students.

The 'Management Development Leadership Series' by WGSHA alumna, Ms Sarina Menezes for Master of Hotel Management students was well received with the brainstorming sessions and conflict situations. Further, a "Research Paper Writing Expert Session" by Dr K P Nandan Prabhu for our III year BHM students and an Expert Lecture on "International Human Resource Management", by Mr Jorely Mathews, Area Director, Host Engagement – Thailand, for our post graduate students gave in-depth knowledge on the topics addressed.

An IQAC Faculty Professional Development Webinar on Flipped Classroom by Dr Ciraj A. M., Professor of Microbiology, MMMC and Deputy Director, CCEID, MAHE was a very interactive and informative session. Another WGSHA alumni, Mr Deepankar Khosla, Chef and Co-owner, *Haoma*, Bangkok presented an energetic Webinar on 'Prototype of Futuristic Restaurants'. As part of 'Hotel Affiliation Lecture Series', Mr Prakash Viswanathan, Cluster Commercial Director, Hilton – Indonesia and also our alumnus, spoke about the brand Hilton Hotels and Resorts. More Webinars were conducted in the same month, namely, 'Working in restaurants and hotels –A comparison & career paths' by one more of our alumnus, Chef Vipul Gupta, Creative Culinary Head, Moghul Caterers, NJ, USA; 'Story telling' session for aspiring hoteliers was conducted by Col K. C. Menon, Regional Advisor – South India – ICSI, International Chamber for Service Industry; 'Promotion of Local & Indigenous foods with a focus on Dietary Diversity' a webinar for the M.Sc. (Dietetics & Applied Nutrition) students; FDP titled 'Will blended learning become future of Hospitality Education?' by Prof Arend Hardorff, Dean & member of the Board of Directors, Hotelschool The Hague, Netherlands. All of these sessions gave both students and faculty great insights into the industry and the world around us.

Notable student achievements in the month were Ms. Muktha Shenoy and Mr. Uday Prabhu, WGSHA Alumni, B.A. (Culinary Arts), for being honoured in Innovation and Entrepreneurship Ecosystem – MAHE, 'Exemplary Student Achievement'; Award for National Record in Swimming to Ms. Jayaveena, student of I year MSc (DAN), WGSHA; Mr. Yashwin Mathew alumnus of 23rd Course, BHM was featured in the magazine '*Chennai Insider*'.

Happy Reading!

Chef K. Thirugnanasambantham – Principal, WGSHA

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Lecture on 'Language of Research'

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

Organizes Lecture series on
Language of Research

Presenter
DR RAJASEKHARAN PILLAI K
Professor
Manipal Institute of Management, MAHE,
Manipal

Audience: BHM 4th Year
Venue: Class Room # 302

1st February 2021
Time: 9:00 am to 10.30 am

Chef K. Thirugnanasambantham
Principal, WGSMA

N S D C
National Skill Development Corporation
Transforming the skill landscape

Facilitator
Dr. Vidya Patwardhan

February 1, 2021: Dr. Pillai K addressed the 32nd course students on the basics of research methodology. Dr. emphasized on the importance of having a clear understanding on various key words to be remembered while undertaking research. It was a very apt session for beginners in research who are pursuing their undergraduate dissertation work. A heartfelt appreciation from Chef Thiru, students of 32nd course and team WGSMA for taking time and efforts to share his knowledge and experience. An appreciation certificate was given to Dr. Rajshekharan Pillai K for the expert session on "Language of Research".



Tips on MS Excel Staff Training 1.0



WELCOMGROUP GRADUATE SCHOOL
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Organises

Staff Training On

Tips on MS Excel



Resource Person

Raghavendra G

Assistant Professor (Selection Grade)
WGSMA, MAHE, Manipal



FEB 05, 2021

3.30 p.m. to 4.30 p.m.

@Computer Lab, WGSMA

Under the guidance of

Chef K. Thirugnanasambantham
Principal, WGSMA

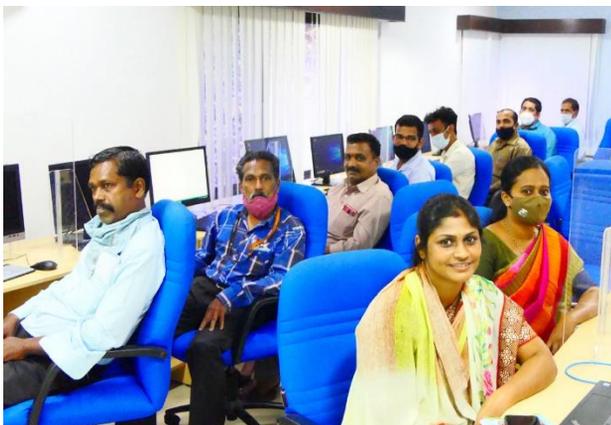


February 5, 2021: With the objective of providing continuous training and development for its employees, WGSMA organizes regular workshops and training programs for its non-teaching staff. This time, for sharpening skill sets, improving employee efficiency and productivity, a series of workshop on Microsoft Excel was planned.

The first part of this workshop series was held on Friday, 5th February 2021 by faculty Mr. Raghavendra G - Assistant Professor (Selection Grade) under the guidance for Chef K. Thirugnanasambantham – Principal, WGSMA.

In the first session – Introduction, features, importance of Excel in the workplace, basic functions and types of reference in MS Excel were discussed.

The workshop was coordinated by Mr. Varadaraj G Bhat and Ms. Srilatha Nairy.



An Insight into the Housekeeping Department



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Expert Talk on: An Insight into the Housekeeping Department



By,

Mr. Vignesh Raj

(Assistant Housekeeping Manager
at Conrad, Bengaluru)



February 6, 2021: An expert talk with the Assistant Housekeeping Manager of Conrad Bengaluru, Mr. Vignesh Raj, was organized at WGSMA. He spoke to the students of the 35th Course regarding the basics of housekeeping department and how important the housekeeping department is in the hotel industry as well as other industries too. He did stress upon that housekeepers are now referred to as ‘custodians of the hotel’ and this very word, upgrades and adds value to the profession. He spoke about how the scenario has completely changed from where people did not opt for this department, to a time where there is a great potential for growth and reach great heights in one’s career in this department. He spoke about the great sense of responsibility attached to this profession. He also stressed upon the need to be empathetic and having the ability to talk and handle all types of guest in this field.

Mr. Vignesh Raj is our alumni from the 27th course.

Assessment of Outcomes in OBE: FDP Webinar

Internal Quality Assurance Cell, WGSHA
conducts Faculty Professional Development Webinar

“Assessment of Outcomes in OBE”



Resource person

Dr Anand R

Professor, Pulmonary Medicine &

Head, Department of Medical Education, KMC, Mangalore

Date : 6th February 2021
Time : 3:00 pm to 4:30 pm



Chef K.Thirugnanasambantham
Principal, WGSHA



February 6, 2021: Outcome based education (OBE) is student-centered instruction model that focuses on measuring student performance through outcomes. Outcomes include knowledge, skills and attitudes. Its focus remains on evaluation of outcomes of the program by stating the knowledge, skill and behavior a graduate is expected to attain upon completion of a program and after 4 – 5 years of graduation. In the OBE model, the required knowledge and skill sets for a degree is predetermined and the students are evaluated for all the required parameters (Outcomes) during the course of the program. The program’s Master of ceremony, Mr. Prithvi Roy gave introduction of the session and kick started the event. Principal, Chef K Thiru, welcomed the guest speaker Dr. Anand R and all faculty members present. The introduction of the speaker was given by Dr. Meenakshi Garg, Coordinator, M.Sc. DAN.

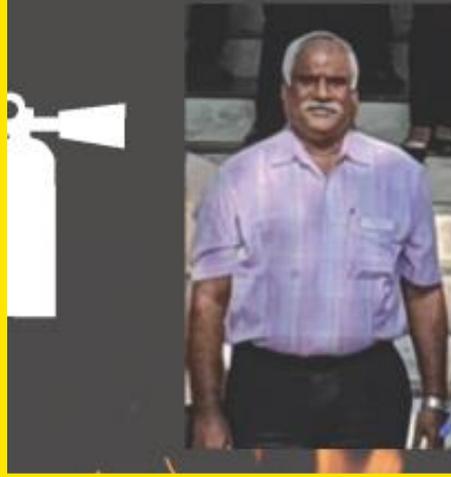
Dr. Anand spoke in detail about the assessment of outcomes in OBE. He started with the Introduction to OBE and the purpose of the assessment. He explained the difference between evaluation and assessment. Then, we discussed the purpose of the assessment. Dr. Anand stressed the fact that a well-designed assessment is about motivating students. He made faculty aware of the formative assessment and summative assessment and the various aspects involved in them. He stressed the fact that formative assessment is about feedback for both teacher and student for continuous improvement and learning. Dr Anand also provided insights on how to validate the assessment process and different techniques used in formative assessment including ‘one minute paper’ and ‘think pair share’ techniques. He then mentioned various myths about formative assessment and provided details about the design considerations in the assessment. He also touched upon ‘Bloom's taxonomy’ and the importance of asking the right questions. We then had a fruitful discussion about the assessment methods used during practical sessions. At last, he concluded his talk by mentioning the four key characteristics of assessment.

The Q and A session was moderated by Dr Meenakshi. Summary of the session was made and compiled by our faculty members Mr. Vageesh Kelkar -Assistant Professor, Food and Beverage Service. The vote of thanks was proposed by our Vice Principal Mr. P Rajshekhar. Faculty members also shared the feedback and enjoyed the session.

Fire Prevention Workshop

Fire Prevention workshop

Mr. Leslie Joseph Dsouza
Chief Fire Safety Officer, MAHE



February 6, 2021: WGSMA organized a workshop on 'Fire Prevention' on January 30th and February 6th, 2021 from 10 am to 11 am. Mr. Leslie, our resource person, explained that fire is a triangle of heat, oxygen and fuel. It just takes an ignition to this triangle to start a fire. Then, he explained that there are 6 different types of fires, namely solid, liquid, metals, chemical, electrical and kitchen. Sir went on to talk about the ways one could fight these 6 types of fires –

1. Solid – Use only water to extinguish
2. Liquid – The 3 types of liquids that start fires are oil, petroleum and diesel. To extinguish these, use a foam type extinguisher, or a mixture of soap and water
3. Chemical – The flame of a chemical fire is blue in colour. Carbon dioxide extinguishers are best for putting such fires out
4. Metals – Use the dry powder extinguishers available in the market. These will leave a mark on the metal's surface, indicating to not touch its hot surface.
5. Electrical – Use carbon dioxide or dry chemical (DCT) extinguishers
6. Kitchen – He spoke about how these type of fires are most important for hotel management students. He explained that a fire could start in the kitchen by oil getting too hot and reaching its flame point. If this occurs, we must slide a plate over the vessel that is on fire. We must be careful to not just drop the plate on the top, as this will not cut out the fire completely

Then he showed in demonstration as in how to use different kinds of extinguishers.

Management Development Workshop - Leadership Series



WORKSHOP ON

“Management Development- Leadership Series”

Resource person
Ms. Sarina Menenzes
Tailwind Consulting
Alumna of WGSMA- 4th Course BHM

Date : Saturday 6th , 13th and 20th February 2021
Time : 14:30 to 16:30
Audience : 1st Year MHM Students

February 6-20, 2021: A Management Development Workshop on Leadership Series was organized for the enhancement of 1st year MHM students during the month of February 2021. Events were conducted by Ms.Sarina Menenzes, an alumna of WGSMA and also Vice President Marketing & Communication(Knight Frank) and Founder(Tailwind Consulting).

Events commenced with aspects of Strategic Management comprising of SWOT analysis of oneself and also highlighting the importance of Change Management with the involvement of a case study for better learning and evaluation. This was followed by a session on Conflict Management which encompasses the issues associated with conflicts at work places and subsequent methods to deal with them. Students were given conflict situations which they brainstormed as a team and presented in the next session. The last session explained the nuances of negotiation and how influence can play a vital role during negotiations.

The event organized under the guidance of the principal Chef K. Thirugnanasambantham, was modulated 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.

These sessions will surely enhance the managerial skills of the students and will prepare them to handle professional and life situations in a better and informed manner.

Session on Research Paper Writing



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SESSION ON RESEARCH PAPER WRITING

An Expert Session By:



Dr KP Nandan Prabhu
Associate Professor
Manipal Institute of Management - MAHE

Hosted By:

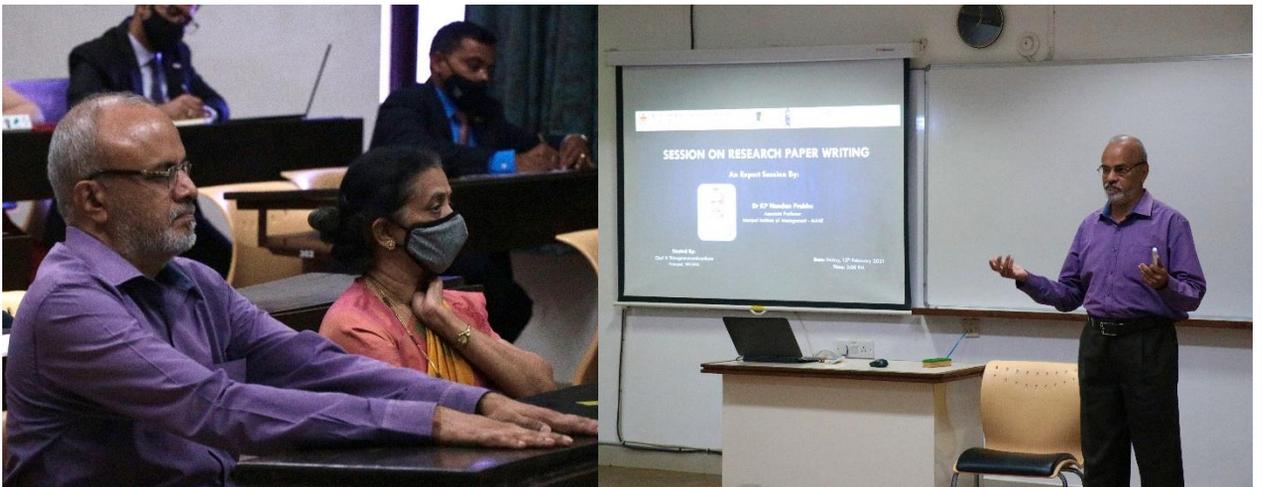
Chef K Thirugnanasambantham
Principal, WGSMA

Date: Friday, 12th February 2021
Time: 3:00 PM

February 6-20, 2021: WGSMA organised an expert session on Research Paper writing for the students of 33rd Course BHM, as part of curriculum by Dr. Nandan Prabhu (Assoc. Professor) from Manipal Institute of Management. Dr. Prabhu began the session by talking about how research is beneficial, as it allows people to study and understand new concepts and how publishing high-grade research can be financially rewarding too!

Session also covered the different types of variables, such as Independent Variables, Mediating Variables, Moderating Variables and Dependent Variables. The next topic was Conceptual Framework, which covered Abstract and Specific Concepts. The various ways of collecting data, such as questionnaires and interviews, and then spoke about SPSS, which is a statistical tools package used to analyse data were also discussed.

Dr. Prabhu explained the various subdivisions of the Introduction, Literature Review and he also suggested the resource books that could help to understand how to conduct better research and write better research papers.



Expert Lecture on International Human Resource Management



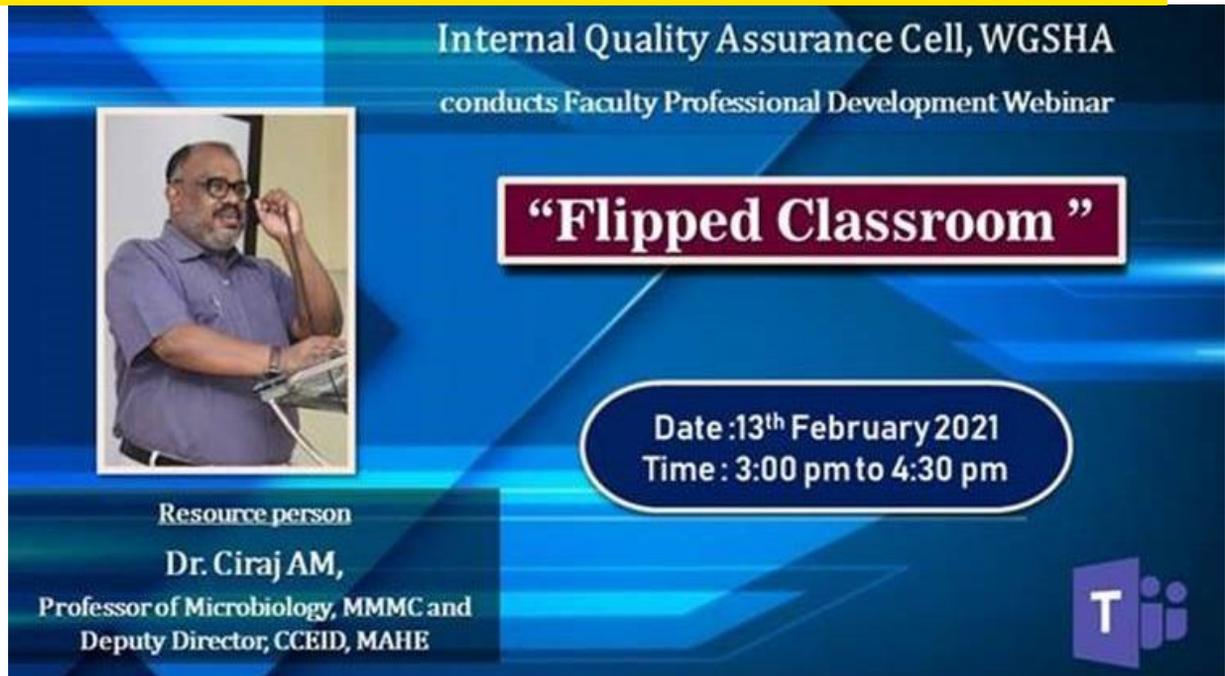
February 15-17, 2021: The first day of the expert series was definitely amazing.

Mr Jorely started off the session giving the students a gist of the work culture outside India. Making them familiar with expatriation, repatriation, organization culture and a lot more. He also discussed challenges faced by HR at an international level. The first session was a great kick start to the sessions coming ahead.

The second day was all about culture and diversity. Mr Jorely explained how many factors like attitude, language, rituals, food, faith, etc. are key aspects of culture. He also spoke about how to manage cross cultural teams, the main factor being respecting and celebrating the differences. He also explained behavioral analysis on predictive index which was something new learnt by the students.

The third and the final day the students got an in-depth knowledge regarding compensations. Session started off with a simple question by Mr Jorely "What according to you does compensation mean?" and by the end of the session he made sure everyone knew everything about it. Mr. Jorely explained in the best and easiest way possible about factors determining compensation, types of compensations, functional turnover, how to retain staff, talent management, collective bargaining and a lot more. All the three sessions were of the best help to the students. Mr. Jorely spoke with his knowledge and experience which all the students found super insightful.

Flipped Classroom: FDP Webinar



Internal Quality Assurance Cell, WGSMA
conducts Faculty Professional Development Webinar

“Flipped Classroom”

Date :13th February 2021
Time : 3:00 pm to 4:30 pm

Resource person
Dr. Ciraj AM,
Professor of Microbiology, MMMC and
Deputy Director, CCEID, MAHE



February 13, 2021: Flipped Classroom is a pedagogy that has been heard by many, albeit not practiced a lot. This session was aimed to help faculty understand the modalities of the same and how to use it effectively in the classrooms.

To take us through this workshop, we were privileged to have Dr Ciraj AM as our guest speaker. The day's session was started with a brief overview of Flipped Classroom pedagogy by Master of ceremony, Mr Vageesh Kelkar. Dr. Meenakshi Garg, Coordinator, MSc DAN, welcomed everyone and formally introduced the speaker.

Dr. Ciraj provided insights on flipped learning as a pedagogical approach and began the session with a very valid question of the hour, 'flipped learning after a flipped classroom?' In this context, Sir explained flipped learning is a pedagogical approach with direct instruction, which, moves from the group learning space to individual learning space and transforms into a dynamic, interactive learning environment, where the educator guides students as they apply concepts. Dr. Ciraj explained four pillars of flipped learning viz. Flexible environment, learning culture, intentional content, and professional educator. He also explained that flipped learning provides access to tools, an avenue for engagement, ownership of learning, collaborative competence, support and mentoring, feedback, and guidance. Guiding steps for flipped classrooms were discussed which include – to plan, develop, share, review, revise and repeat. It was an informative and interactive session to understand the need of such pedagogy as an effective tool in getting the students ready for workplace.

The Q and A session was moderated by Dr Meenakshi, Summary of the session was made and presented by Chef Prasenjit Sarkar, and the vote of thanks was proposed by our Vice Principal Mr. P Rajshekhar. Faculty members shared their feedback after the session.

Live demo by Chef Thiru for the DIES Training Course: Management of Internationalisation



February 19, 2021: Our principal Chef K Thiru, conducted a live demo at the DIES Training course on Management of Internationalisation 2020 - 21 jointly organized by MAHE and Leibniz University Hannover, Germany.

The session began with a brief insight about WGSHA, followed by an introduction on Indian cuisine, cooking methods and spices. Chef started the demo with a Tamatar Shorba. He talked about the history & significance of Shorba, and how it differs from other Soups. Meanwhile, an introductory video of the college was shown.

Chef continued the demo by preparing a unique combination of poultry and shellfish with a yellow tandoori marinade. Tiger prawns and chicken supreme were marinated and cooked using different cooking methods. A yellow gravy was also prepared, to serve as an accompanying sauce with the dish.

In the meantime, Chef plated the Shorba with lavash that was flavoured with Indian spices. This was followed by the preparation of a Red Tandoori Marination. Cottage cheese was marinated, cooked and served along with a salad. Chef explained the various Tandoori Marinations and how they are used to prepare a multitude of traditional Indian dishes.

After the plating and presentation, a Q&A session was held. The students were very inquisitive and asked numerous questions that Chef answered. It was a great learning experience for all the students as it gave them important insights about Indian Cuisine and Culture.

Prototype of Futuristic Restaurants



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Organises webinar with

Deepanker Khosla

Chef | Co-Owner HAOMA
Bangkok, Thailand

WGSMA alumnus from 22nd Course (BHM)

Topic: Prototype of Futuristic Restaurants



February 23, 2021: Chef started the session by paying gratitude to his alma mater, WGSMA, which was such a delight to everyone's ears. He then spoke about his journey since he graduated from college – he started out in ITC Hotels, then started his own food truck and travelled all around South East Asia, gaining extensive knowledge about indigenous ingredients, then finally settling in Bangkok where he converted an old house into Haoma. He then proceeded to explain how important the society is to him and the fact that his restaurant's goal is to nurture the community they are in. He then spoke about all the different ways Haoma is different from other restaurants and why it is the perfect example of restaurants should look like in the future. Haoma has an organic farm beside the restaurant where they produce their ingredients, their menu changes based on local and seasonal ingredients, they have a backyard fish farm (aquaponics system) where they also produce their own fish whose feed is produced by scraps from the kitchen and they also have a rain water harvesting system from which they procure their water. Apart from all of this, they also have vertical farming inside the restaurant where they grow produce, to ensure no space is wasted and the guests are able to see what they are about to consume.

Chef then spoke very passionately about the 'Pillars of Haoma' who are six people who helped make the restaurant what it is today. These are the ones who drive the produce of the restaurant and Chef emphasized the importance that has to be given to the people who grow the produce that one eats. Chef then spoke about Haoma's mission for 2021 which is to install hybrid wind and solar panels which will lead to them using only renewable resources for electricity in the restaurant. He concluded the session by explaining that no one should ever forget where they came from because they wouldn't be where they are in the present if it wasn't for their own unique journey. After the talk, chef answered questions put forth by enthusiastic students with diligent care. He spoke about the financial impact of sustainability in your restaurant, the Neo-Indian dishes he prepares, how Covid-19 has affected businesses, importance of biodiversity, the huge impact of technology in sustainability and lastly, gave invaluable advice about working abroad to the bright young chefs in the audience.

Hotel Affiliation Series on Hilton Hotels and Resorts



February 24, 2021: WGSHA conducted its 3rd session of the Hotel Affiliation Series on Hilton Hotels and Resorts. We had a guest speaker, Mr. Prakash Viswanathan who is the Cluster Commercial Director for Hilton Indonesia and is also an alumnus of WGSHA from the 15th batch BHM. Mr. Viswanathan spoke to the students about the history of Hilton hotels, its current growth rate, and the 2030 goals Hilton has. He started his talk by telling the students how important experience is for a person in the hospitality industry. We were introduced to the history of Hilton hotels and resorts. It was first founded in the year 1919 by Conrad Hilton in Cisco Texas, and the first hotel to be built under the Hilton name was made in 1925 in Dallas, Texas. He continued to tell us more about the history and told us that after the year 2000 the Hilton industry grew rapidly and has been growing ever since with 18 brands under it, which are classified into 5 main categories – Luxury, Lifestyle, Full Service, Focused Service, and All Time Share. Then he told us about the mission and Vision of the Hilton hotels and resorts, that is, “TO FILL THE EARTH WITH THE LIGHT AND WARMTH OF HOSPITALITY: - BY DELIVERING EXCEPTIONAL EXPERIENCE AT EVERY HOTEL TO EVERY GUEST AT ALL TIMES.”

Besides running the 18 brands Hilton also has a loyalty program called the ‘HILTON HONORS’ with 112 million customers currently. He continued his talk by telling us about how Hilton works toward a sustainable environment by keeping in check the carbon emissions, the wastage of resources, etc. He told us how the Hilton hotels fought the pandemic by introducing the Hilton Clean Stay ensuring all its guests were safe even during the pandemic.

Hilton gave the world a lot of firsts from cold running water at all times, air conditioners, televisions, special amenities for women, to introducing the world to eggs benedict, the chocolate brownies, and the famous Pina Coladas. He also told us that Hilton was among the big 5 hotel companies to complete 100 years in the hospitality industry in 2019; From one hotel in Dallas to 6,500 hotels all over the world. He concluded his talk by telling us about the 2030 goals Hilton has set and is working towards achieving and these goals are, a 61% reduction in carbon emissions, 51% reduction in food waste and to double their investment in social impact.

Working in restaurants and hotels – A comparison & career paths: Webinar

Organizes webinar with

Chef Vipul Gupta
Creative Culinary Head,
Moghul Caterers, NJ, USA
(Alumnus 16 Course BHM)



Working in restaurants and hotels – A comparison & career paths.

Participants : 3rd year BHM and 2nd year BACA

Wednesday 24th February 2021
6:30 to 7:30 pm IST

February 24, 2021: WGSHA organised an expert session by its very own alumnus Chef Vipul Gupta. This session was conducted for the students of 3rd year BHM and 2nd year BACA. The topic for his session was – “Working in Restaurants & Hotels – A Comparison & Career Paths”.

Chef began the session by talking about how every individual would have their own preference, which could be either hotels or restaurants. He mentioned how he had personally left the hotel industry to open up a restaurant, but later changed his mind and returned to the hotel industry.

It was followed by a brief explanation of how his professional career had developed after graduating from WGSHA. He emphasized on how every subject is important in building one’s career. He educated as to how important it is to understand marketing techniques for different products. He even spoke about how the hotel industry as a whole is booming in our country. He talked about how different people like different work places, how some people prefer to work in hotels where as some of them would want to work in restaurants.

Lastly, he answered all the questions related to internships and jobs, which were put forward by the Students. One of the questions that was proposed was if we should gain some industry experience, hence work for some time or directly go for higher studies after our graduation. Chef answered all the questions to the point, with appropriate examples from his experience.

Storytelling for Aspiring Hoteliers



February 24, 2021: “Storytelling session for aspiring hoteliers” was conducted by Col K.C Menon, from 25-02-2021 to 27-02-2021, for the students of 10th course BACA, in several batches. The webinar started with an introduction to the speaker, followed by an informative and enlightening talk which included several real-life stories by Col K.C. Menon.

The session began with the inspiring story of Chef M. Rajan, a retired chef of ITC Grand Central. Chef Rajan was as a symbol of peace and calmness. We learnt about the importance of building a good rapport with the guests of our restaurant, which was indeed the secret to Chef Rajan’s success as a chef. The next story described the journey of Chef Ashwin. He being an aspiring chef, was rejected in his management trainee interview as a chef. However, Col K.C. Menon, identifying his talent in sales, suggested him to join his team. With the inputs he had given, in a year, Chef Ashwin was later posted in ITC Maurya and later in the restaurant “Avartana” in ITC Grand Chola. Lakshman Singh Negi’s story followed. He was given the responsibility of cleaning the cafeteria through lunch, snack and dinner operations. However, as days passed by, the chefs found his keen interest in the Tandoor, and he was later given a job there. With a good amount of training, he later moved on to the Kebab and Curries Section of the Kitchen.

Col Menon then narrated the story of Dataram Nautiyal, a successful restaurateur in Japan. His story enlightened us about the importance of picking up the right qualities of a professional, understanding the business and its customer, hard work and dedication, to run a flourishing restaurant. Col Menon also emphasised on several unforgettable interviews, that he was a part of, which included the ones of Chef Ashwin and Edwin D’Souza. The incidents of Edwin D’Souza and the orthopedic surgeon, accentuated the importance of “Empathy”. The story of Jim-The Doughnut Vendor, exhibited a unique business ethic, which boosted his career to heights. It involved the display of trust on his customers, where they picked up their own change after paying for their order.

The lecture was concluded with a Q and A session.

Promotion of Local & Indigenous foods with a focus on Dietary Diversity

Department of Dietetics and Applied Nutrition
Expert Lecture Series Webinar for MSc DAN students

“PROMOTION OF LOCAL & INDIGENOUS FOODS WITH A FOCUS ON DIETARY DIVERSITY”



Dr. Dharini Krishnan PhD, RD

Resource Person



DATE: 26TH FEBRUARY 2021

TIME: 3.30 - 5PM

Dr. Meenakshi Garg
Co-ordinator, MSc DAN



Chef. K Thirugnanasambantham
Principal, WGSMA

February 26, 2021: It is our privilege to have one of India's most renowned Nutritionist, Dr. Dharini Krishnan to deliver a thought provoking and inspirational talk on “Promotion of Local & Indigenous foods with a focus on Dietary Diversity”. Dr. Dharini Krishnan is Director of D.V. Living Sciences Enterprise Pvt. Ltd. And Secretary, Eco Science Research Foundation, Consultant dietitian at various clinics, a genetic consultant and former National President of Indian Dietetic Association and Former chairperson of Registration Board of Indian Dietetic Association, Former Chennai Chapter President of Indian Dietetic Association besides her other accolades. Dr. Namratha M Pai, Assistant Professor, Dept of DAN, was the Master of ceremony. Dr. Meenakshi Garg, coordinator, Dept of DAN, welcomed the delegates and introduced the resource person. Principal Chef. Thirugnanasambantham, expressed his views on promotion of indigenous foods. Dr. Dharini Krishnan, drew everyone's attention towards indigenous foods with real life situations. The session began with highlight on importance of indigenous foods over the popular foods that are marketed these days like Kiwi, oats, etc. She made us re-think and self-evaluate our diet as compared to what our grandparents ate in those days which made them stay fit at 90, which she rightly quoted as “90 not out”. She emphasized on the shift in production of whole grains versus refined products. In the past decade there has been a rise in the production of sugars and refined food products that has led to increased incidence of obesity and other non-communicable diseases. It is therefore important to promote the intake of more varieties of indigenous foods. She encouraged students and faculty from nutrition and culinary background to revive the forgotten recipes using indigenous ingredients. She also advised them to recreate newer recipes to promote its use and consumption. The session was truly motivational.

The talk was followed by a Q & A session moderated by Mr. Lohith MS, Assistant Professor, Dept of DAN. Ms. Reshali, Ms. Tanya, Ms. Shiraksha, Ms. Shruthi S, Ms. Pratiksha Kamath, Ms. Juhi Fathima, Ms. Neeraja, Ms. Andrea - Students of M.Sc. DAN had interesting questions which was explained well by the resource person in a simple manner that they understand. Mrs. Pallavi Shettigar, Assistant Professor- Selection Grade, Dept of DAN, summarized the session and Mrs. Swathi Acharya K, Assistant Professor- senior scale, Dept of DAN delivered the vote of thanks.

Will blended learning become future of Hospitality Education !!: FDP 5.0



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FACULTY DEVELOPMENT PROGRAM 5.0

LESSONS IN EXCELLENCE

**!!Will blended learning become
the future of Hospitality
Education!!**



Speaker

Prof Arend Hardorff

Dean & Member of the Board of Directors
Hotelschool The Hague
Netherlands

WGSHA has created a central place where academicians could gain new insights and knowledge by interacting with acclaimed leaders of hospitality industry and higher education. These expert sessions on post-pandemic planning, strategizing and executing new academic processes to stay ahead truly supports in improvising quality of education. At the same time, the use of technology in education has led to the rise of a new approach towards blended learning as a continuation of emergency remote teaching. It is time to implement blended learning to further alleviate the effectiveness of pedagogy in hospitality education. An acclaimed leader of hospitality education, Prof Arend Hardorff will address faculty members on online and blended learning, evaluations, and share his personal leadership experiences as a hospitality educationalist in the 5th edition of Lessons in Excellence.



Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA

27th February 2021
14:30 - 16:00 IST



February 27, 2021: In continuation with the FDP program and Lessons In Excellence, on 27 Feb 2021, from 14:30hrs to 16:00 hrs IST. #WGSHA organized session FDP 5.0 - Will blended learning become the future of Hospitality Education?

Session was conducted by Professor Arend Hardorff - Arend Hardorff who is Dean and member of the Board of Directors at Hotelschool The Hague, Netherlands .

Through the seminar Professor Hardorff highlighted how the shift towards blended learning has become imperative for the success of all professional education institutes. He strongly feels blended learning is here to stay and we should embrace it as it will only add more flexibility in our ability to deal with any future crisis. He emphasized on the importance of 'Socialisation' and 'Subjectification' to be relevant educators in the post pandemic era.

He mentioned the importance of "Sticky Campus" and how the campus can be a motivator for the students and to enhance our engagement with the students, we should be prepared to modify our classrooms to adapt to the changing requirements of blended learning and social distancing.

He reiterated that with the changing times now the "educators have to become curators" and it is of utmost important for the faculty to "learn from the students" and engage with them to enhance their overall creativity and personality for the professional success ahead. He concluded with message which resonated with values of WGSHA to build innovative, creative and strong professionals who will succeed in all forms of life and careers at global level.

Students Achievements

Muktha Shenoy – Sprinkle on Top

Alumna- 6th Course B.A. (Culinary Arts)

Recognised by Innovation and Entrepreneurship Ecosystem - MAHE for starting 'Sprinkle on Top', a boutique brand that sells vegetarian cakes and cup cakes



Ms. Muktha Shenoy

WGSHA alumna, B.A. (Culinary Arts) – 6th Course was honored at the Innovation and Entrepreneurship Ecosystem – MAHE for 'Sprinkle on Top', a boutique brand that sells vegetarian cakes and cupcakes. She was honored by Dr. M D Venkatesh - Vice Chancellor, MAHE.

Uday Prabhu – CrustyZ

Alumnus - 6th Course B.A. (Culinary Arts)

Recognised by Innovation and Entrepreneurship Ecosystem - MAHE for starting 'CrustyZ' in lockdown time, which turned into a successful brand.



Mr. Uday Prabhu

WGSHA alumnus, B.A. (Culinary Arts) – 6th Course. was honored at the Innovation and Entrepreneurship Ecosystem – MAHE for starting 'CrustyZ' in lockdown time, which turned into a successful brand. He was honored by Dr. M D Venkatesh - Vice Chancellor, MAHE.

Ms Jayaveena

1st year, MSc DAN, WGSHA

Received the best sports person award for the year 2019 from the Chief Minister of Tamilnadu, Shri Edapadi K Palanisamy on 20th February 2021



"Exemplary Student Achievement: Award for National Record in Swimming"

Ms. Jayaveena, 1st year MSc DAN, WGSHA She received the best sports person award for the year 2019 from the Chief Minister of Tamilnadu, Shri Edapadi K Palanisamy on 20th February 2021.

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Mr. Yashwin Mathew alumnus of 23rd Course (BHM) featured in the magazine **Chennai Insider**.

Owner of **"The Grub Food Company"** for single handily building career and making a mark in the hotel industry.

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