



May 2022

W G S H A

# Chronicle

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

Featuring the events from April 2022



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W G S H A  
*Chronicle*

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# FOREWORD

**T**he month of April kicked off to a vibrant start with the Utsav at MAHE. As I mentioned earlier, students put their best foot forward and bagged a couple of prizes. My faculty members are no less in energy and competitive spirit and put up a cultural extravaganza at this event. Ms Shabby Shiri conducted a session on "Managing change at Workplace" and "Developing Interpersonal skills for Success" for the students from MHMCT. She engaged students with various fun activities to drive home the essence of the topics. WGSMA WAVE: Student Engagement and Empowerment Program 2.0 was organized by inviting Mr Ben Joseph, General Manager, Hilton Garden Inn Arlington Courthouse Plaza, Virginia and our proud alumnus on the topic "Back to the future". We invited faculty from our sister institution Ar. Shantanu Chitgopkar is an Associate Professor at the Manipal School of Architecture and Planning who stressed on the topic Design: Restaurants and Guest rooms. Mr Chitnaya VK, Service engineer, Karcher cleaning systems India spoke about the Safe housekeeping practices while handling mechanical equipment.

A session on "Elderly care: Options for hospitality students" was organized for the students of MHM course by Mr. Pankaj Mehrotra, who is a senior living consultant and our alumnus. Considering the increasingly greying population, this emerging niche sector holds promise as an attractive career option for hospitality students. The third wave of SEEP 3.0 was executed by inviting our alumnus Chef Placidus Vijayaraj who shared his entrepreneurial journey. Chef Naditha Varadarajan conducted a workshop on Chocolates and Plated Desserts. On the Rocks club came up with an innovative concept Waste to Wonders.

W G S H A  
*Chronicle*



Digital and Social media conducted Photo Walk, and MAIC students organized a mini brunch and the experience was quite memorable.

As part of the hospitality sector, it is our endeavor to familiarize students with the well-known hotel chains "Affiliation to Hotel Chains" is organized regularly at WGSMA. Ms Nayana Khanna was the resource person. This was followed by a workshop on Local sweets & Snacks Mr Ramakrishna Rao ho has more than 3 decades of experience in Dakshina Kannada and Udupi cuisine. This was followed by a workshop on Bartending by the Flair Mania Bartending Academy (FMBA).

WGSMA Entrepreneurship Development Cell participated with lot of enthusiasm in the Manipal Entrepreneurship Summit (MES).

Chef Thomas Zacharias and Chef Husain Shahzadi brought laurels to themselves and their alma mater by ranking 12th and 10th among India's most reputed top 30 chefs.

**Dr. (Chef) K. Thirugnanasambantham**  
Principal, WGSMA

April 2022

Utsav Lite 2022

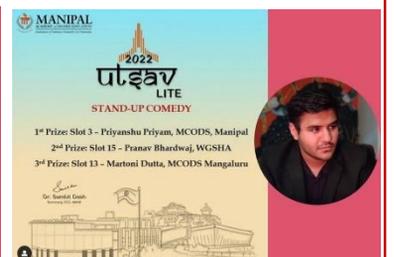
Students and faculty team performed cultural show at Utsav Lite 2022 an annual event held at MAHE



WGSHA Principal Dr. (Chef) K Thiru and Chef Dayananda were felicitated for coordinating the Cooking Competitions held for Utsav Lite 2022



Abhishek Pandit, 36<sup>th</sup> Course BHM won 3<sup>rd</sup> place in Cartooning competition



Pranav Bhardwaj, 11<sup>th</sup> Course B.A. (Culinary Arts) won 2<sup>nd</sup> place in Standup Comedy competition

**WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION**  
MANIPAL  
A member unit of MHHI, Manipal

**ITC HOTELS**  
MANIPAL

Guest lecture

## Managing change in the workplace



**Ms. Shammy Shiri**  
National Trainer, Life Coach, Counselor, HR consultant  
Managing Trustee Universal Knowledge Trust

Hosted by  
**Chef K. Thiruganasambantham**  
Principal, WGSZA

09.04.2022  
0900 hrs- 1315 hrs



The first session of “Managing Change in the Workplace” series was held on 9th April 2022 for the students of MHMCT 2nd Course. The session was conducted by Ms. Shammy Shiri a National Trainer, a life coach, a counselor, and an HR consultant. Her philanthropic skills make her unique and distinct in mentoring people.

The session included discussions about what is change, why do we resist change, and how to manage change in a healthy way. The students were engaged with numerous fun activities that were aimed at providing a deeper understanding of the topic.

The reason behind why it is difficult to implement change as managers in Large organizations was the one that the participants

were most interested in. Ms. Shammy went on to discuss the process of change and gave tips on what a manager should do to implement change in a seamless way. Activities that engaged the students enlightened them on the importance of understanding themselves to be able to accept change and be a change maker; and enabling the participants to give and accept constructive criticism to become effective leaders. The session ended with a case study that the students can work on to effectively reflect on the learning from the session.



The second session was organized on 23<sup>rd</sup> April 2022 about developing interpersonal skills for success for the students of MHM. This was a 6 hours session where along with learning very important lessons, students took part in many fun activities. Ms. Shammy started the session by emphasizing the importance of learning the basics correctly and building a foundation for your knowledge. Through her first activity for the day, she explained the importance of listening to your teammates to be an effective leader, how to utilize resources efficiently, and the power of communication..

It was a great activity to lighten the mood and energize the students. With the help of the second activity, the students understood the importance of analyzing a situation and then estimating the resources required.

The next activity emphasized the importance of our tone and body language during communication. The two-way discussion went on between the students and Ms. Shammy about the verbal and non-verbal cues of communication. Another activity enlightened the students on how to deal with work-life situations when the supervisor is vague about the expectations of the assigned task. Lastly, with the help of a very energizing and fun activity, the whole class played a game with the learning that we should learn from other’s mistakes and move ahead on our career path. The session was a success by achieving the goal of learning made fun by giving students valuable understanding of work-life situations while the students had fun.

April 2022

## WGSHA WAVE 3.0 with Mr. Ben Joseph

The poster is for the WGSHA WAVE 3.0 event. It features a black banner on the left with white text: "WGSHA WAVE Student Engagement & Empowerment program (SEEP) - 2.0", an Instagram logo, and the date "April 12, 2022 7:00 pm. onwards". The top right corner has logos for WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL and ITC HOTELS RESPONSIBLE LAZURRY. A circular photo of Mr. Ben Joseph is in the center. Below it, text identifies him as the speaker: "Speaker BEN JOSEPH General Manager Hilton Garden Inn Arlington Courthouse Plaza Arlington, VA, USA (Alumnus - 8<sup>th</sup> Course BHM, WGSHA)". The main title is "Back to the Future: Conversation with Hotel General Manager" with a QR code below it. At the bottom, logos for various institutions are shown, and the text "Chef K. Thiruganasambantham, Principal, WGSHA" is centered.

The second episode of the Student Engagement and Empowerment Program (SEEP) was organized on 12 April 2022 at 7 PM. The theme of this episode was “Back To The Future” and the guest speaker was Mr. Ben Joseph, General Manager, Hilton Garden Inn Arlington Courthouse Plaza, Virginia, and a proud alumnus of 8th Course BHM. The session was moderated by Mr. Giridhar Balaji of 34th Course BHM. Mr. Ben Joseph started the session by talking about his journey post-WGSHA. He spoke about the challenges he faced during the testing times of Covid-19 where the hotel had to lay off a major chunk of employees and he had to manage the hotel with staffing of only 10 people. He also spoke about how supportive and motivated his team was during these times. An avid reader himself, he explained how students can develop their leadership and team collaborative skills by gaining knowledge through books and other available sources. He said we must lead by example and shared his philosophy of leadership which was quite inspirational. He gave insights on how to manage people efficiently by respecting them and their work. He also spoke about how we should not change our core personality for the sake of work as it defines who we are. He gave an idea of the career opportunities in the hotel industry. The session ended with a fun-filled rapid-fire session where he spoke about his favourite faculty in WGSHA, how he would have been a coach if not a hotelier, etc. The session had many takeaways and the attendees on Instagram appreciated the session.

April 2022

## Design: Restaurant & Guest Rooms

Ar. Shantanu Chitgopkar is an Associate Professor at the Manipal School of Architecture and Planning for the past 8 years and has a vast experience of 21+ years in the industry. During his tenure, he has engaged in diverse issues and has worked on hotels, hospitals, exhibition spaces, and industrial buildings. In today's fast-evolving world, sustainability has become a pressing issue for any project.

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

ITC HOTELS  
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**Organises Expert Talk on**  
**"RESTAURANT DESIGN: A SUSTAINABLE VIEW"**

**AR. SHANTANU CHITGOPKAR**  
Associate Professor,  
Manipal School of Architecture and Planning

**Date & Time:** 14th April 2022 at 11:30 a.m.  
**Venue:** Classroom 203

Chef K. Thirugnanasambantham  
Principal, WGSHA

Mr. P Valsaraj  
Coordinator - F&B Department

Mr. Sachin George  
Event Coordinator

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL  
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**Workshop on**  
**GUESTROOM DESIGN**

For 3<sup>rd</sup> Year Bachelor of Hotel Management

**25 - 30**  
**APRIL**  
**2022**

**Ar. Shantanu Chitgopkar**  
Associate Professor  
Manipal School of Architecture and Planning

**Venue:** Class Room 201

**Chef K Thirugnanasambantham**  
Principal, WGSHA

Head of Schools of Engineering  
MANIPAL

WGSHA has invited Ar. Shantanu Chitgopkar to brief the 3rd year BHM students on how to design a sustainable restaurant”.

To shed light on the fundamentals of designing rooms from concept to actualization, a workshop was organized from 25th to 30th April 2022, for 3<sup>rd</sup>-year BHM students.

April 2022

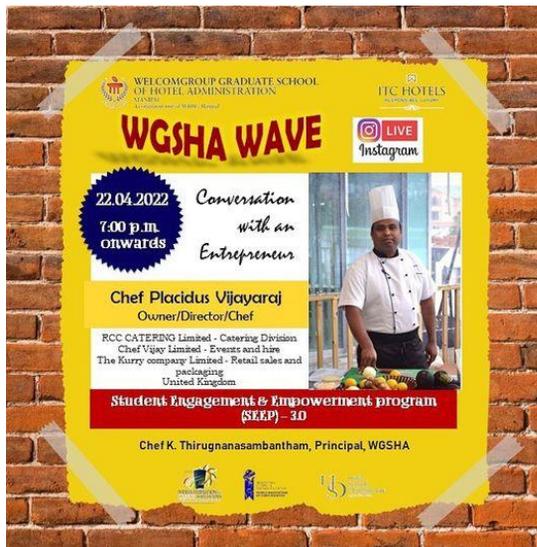
## Safe housekeeping practices while handling mechanical equipment



As part of the Accommodation Operations syllabus, students of 35th-course BHM attended an insightful session on “Safe housekeeping practices while handling mechanical equipment - 2.0” conducted by Mr. Chitnaya VK, Service engineer, Karcher cleaning systems India. Through this session, students learned about the Karcher BD4340 auto scrubber’s various applications which range from simple suction to floor polishing, to the precautions required to maintain the machine’s long life.

22 April 2022

## WGSHA WAVE 3.0 with Chef Placidus Vijayraj



After successfully completing the last three sessions of the “Student Engagement and Empowerment” (SEEP) program, the 3rd episode of SEEP Instagram Live was held on 22<sup>nd</sup> April 2022 at 7 pm.

In this episode, we had our beloved WGSHA alumnus from the 8<sup>th</sup> Course (BHM), Chef Placidus Vijayraj, Owner/Director/Chef of RCC CATERING Limited - Catering division, Chef Vijay Limited - Events and hire, and The Kurry company Limited, the United Kingdom who shared his career journey.

This live event was hosted by our student Ms. Sucharita of the 10<sup>th</sup> Course B.A. (Culinary Arts)

30 April 2022

## Elderly care: Options for hospitality students

A session on “Elderly care: Options for hospitality students” was organized for the students of MHM 2nd course. Mr. Pankaj Mehrotra, who is a senior living consultant, was the resource person. Considering the increasingly greying population, this emerging niche sector holds promise as an attractive career option for hospitality students. Mr. Mehrotra started with aging and the challenges that come with ageing. Subsequently, he went on to discuss the preferences of the elder generation regarding living conditions and situations. The students were able to learn by relating to elders in their own homes and were therefore able to gain a personal and unique understanding of the issues that come with elderly care. Mr. Mehrotra shed some light on residential categories and formats for the seniors that are being followed in India and other countries. He explained the importance, need, and the

emergence of technology through smart homes for the elderly.

The session went into details and specifics of the technologies that can be used and are currently being used considering all the challenges. The amenities and features required for senior living was also discussed briefly. The students got to know about the opportunities for hospitality professionals in this sector. Mr. Mehrotra discussed options like project management, multipurpose senior living facilities, having rooms in hotels as respite centers, and, food and catering services for elderly needs to name a few. The session ended with a very insightful Q&A round.

April 2022

## Workshop on Chocolate and Plated Desserts



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

ITC HOTELS RESPONSIBLE LUXURY

Workshop on

### Chocolates & Plated Desserts

2<sup>nd</sup> Year B.A. (Culinary Arts) & 3<sup>rd</sup> Year Bachelor of Hotel Management (Culinary Specialization)

25 April to 02 May 2022

**Chef Nandheetha Varadarajan**  
R&D Chef for Soklet | Instructor | Consultant  
WGSHA Alumna - 2<sup>nd</sup> Course B.A. (Culinary Arts)

Venue: Prayag - Bakery Lab

**Chef K Thirugnanasambantham**  
Principal, WGSHA

Logos: WGSHA, ITC Hotels, Manipal University, Hotel School of Excellence



The workshop was conducted by Chef Nandheetha Varadarajan, Pastry Chef, Instructor, Consultant & R&D Chef for Soklet (Indian Chocolate Brand) WGSHA - alumna of the 2nd Course of BA Culinary Arts.

She has completed a Diploma in Patisserie from Le Cordon Bleu Canada. Whilst pursuing her diploma, she worked with a German Master Pastry Chef and honed her chocolate skills. Back in India, she joined Lavonne Academy, Bangalore as a Pastry Chef Instructor, where she realised her love for teaching. Along the way she has assisted various international chefs like Chef Andres Lara, Chef Frank Haasnoot and many more



April 2022

## A mini brunch organised by 1<sup>st</sup> Course MAIC



The 1<sup>st</sup> Batch of students of M.A Indian Cuisine and Food Culture (MAIC) hosted on 24th April 2022, Sunday a mini #brunch in #WGSHA mess as a part of the module Mahabhoj headed by Chef Balasubramaniam.

The preparations started a day prior and continued until the next morning. The brunch was served from 11.30 a.m to 2.00 p.m . The brunch menu included a refreshing watermelon cooler along with a wide choice of assorted salads. Live counters were set up for Tempura, Dabeli, Samosa chat, Omelette and Khao Suey. The food spread also included mutton and vegetable biryani served along with mint and garlic raita, salan, assorted bread and paneer Lahori.

A separate Indian dessert section was set up that offered options like Mysore pak, Gulkand Gulab Jamun with Vanilla Ice cream, Cut fruits and Lively made Crispy hot Jalebi. The event received amazing feedback on the food from the students and the student's Chefs got hands-on memorable experience in volume catering and brunch service.

April 2022

## Workshop on Bartending



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

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### Workshop on

# Bartending

For 3<sup>rd</sup> Year Bachelor of Hotel Management  
& MA Indian Cuisine and Food Culture



Mr. Sandilya Kasinadhuni

BHM, Ex F&B Manager,  
Amogh Group of Hotels  
Hyderabad & Freelance  
hospitality trainer



Ms. Kavita Medar

(BHM & SPIRIT SPECIALIST)  
LONDON BOOK OF RECORD  
HOLDER AS the fastest Female  
Bartender in the World



Mr. Srikanth Paknati

BHM & MBA  
Business Administration  
Sprit technology  
Member of Brewers association  
(UK), Director FMBA Hyderabad

25 to 30 April 2022

VENUE: Class Room Shiksha 1



The students of WGSHA had an opportunity to attend a bartending workshop conducted by the Flair Mania Bartending Academy (FMBA) from 25th to 30th April 2022. It gave the students to enhance their basic knowledge of bartending and experience advanced bar juggling and flaring. The trainers started off by speaking about the basics of bartending, spirits, cocktails and more. The instructor also spoke to the students about the wide array of career opportunities the students can have in the beverage industry. Then, they taught the students how to prepare both classic and innovative cocktails while demonstrating tricks and tips that can be used behind the bar. They ended the session by the most mesmerizing display of bar juggling and flair by a World Record Holder and her trainee. It was an informative and enriching experience for the students of WGSHA.

April 2022

## Workshop on Local Sweets and Snacks

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Workshop on  
**Local Sweets & Snacks**  
For 10<sup>th</sup> Course B.A. (Culinary Arts)

26 April to 02 May 2022

Mr. Ramakrishna Rao  
The South Indian Vegetarian Cook, Dakshina Kannada and Udupi Cuisine Udupi

Venue: Kriya Lab

Chef K Thirugnanasambantham  
Principal, WGSHA

Mr Ramakrishna Rao, The South Indian Vegetarian Cook, with a specialization in Dakshina Kannada and Udupi Cuisine, started his career at an early age and served various catering establishments. Further, he moved to Darmavaram in Andrapradesh and worked for 8 years. With the vast experience of more than 38 years in the field of catering and temple cooking, he will be exhibiting his caliber in the field of cooking for the Culinary students at WGSHA

Mr. Rao would be on the WGSHA campus from 26<sup>th</sup> April 2022 to enhance the learning of students about local Sweets and Savouries.

April 2022

## Affiliation to Hotel Chain: IHCL

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
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WEBINAR SERIES

**AFFILIATION TO HOTEL CHAINS**

**IHCL**  
Indian Hotels Company Limited

April 23, 2022  
11:30 a.m. to 1:00 p.m.

36<sup>th</sup> Course BHM & 11<sup>th</sup> Course BACA students

MS. NAYANA KHANNA  
Director of Learning & Development  
Karnataka

As part of the hospitality sector, it is our endeavor to familiarize students with the well-known hotel chains "Affiliation to Hotel Chains" is organized regularly at WGSHA. IHCL (Taj Hotels) is the largest hotel chain in India and one of the employers of WGSHA graduates. Ms. Nayana Khanna, Director, Learning, and Development was the resource person to conduct a webinar on "Taj Hotels" which was held on 23rd April 2022 between 11.30 a.m. and 1.00 p.m.

April 2022

## Waste To Wonder by On the Rocks Club

DEPARTMENT OF FOOD & BEVERAGE SERVICE

On the Rocks Club  
ORGANISES

**Waste to Wonder**  
A sustainability initiative - wine bottle painting session

SATURDAY 23RD APRIL  
VENUE: CHAYA | STARTS AT 2PM



On the Rocks Club, Department of Food & Beverage Service, WGSHA organized "Waste To Wonder" - a sustainability initiative and wine bottle painting session for the students. Students had an opportunity to rewind and spend this Saturday afternoon painting old wine bottles with an intention of reusing them.

April 2022

## Digital Social Media Club Photo Walk to Endpoint Manipal



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



WGSMA - Digital and Social Media Club *Organizes*

Photo Walk  
to Manipal End Point

REGISTER HERE TODAY! >>>>>

SUNDAY 24<sup>th</sup> April 2022 #7 AM to 9 AM

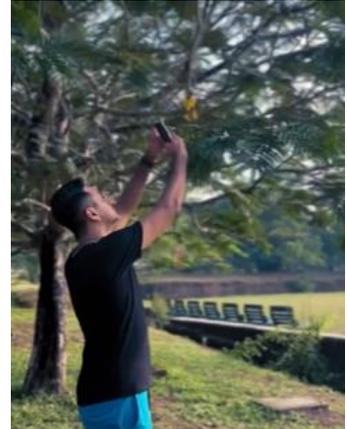


Digital and Social Media Club of WGSMA organized a joyful learning activity 'Photo Walk' to Manipal End Point on Sunday April 24, 2022 for the members of the club.

Students enjoyed learning by sharing the different techniques, and ideas on taking photos on DSLR and Mobile as well.

On the way to Endpoint, students enjoyed watching nature, birds, few pets, the event was fun, joyful, learning, exchange, and a healthy walk to the most loved place in Manipal.

Faculty coordinators Mr. Raghavendra G and Chef Nithish D accompanied and guided the students



April 2022

## WGSHA students innovative ideas shared at Manipal Entrepreneurship Summit (MES)

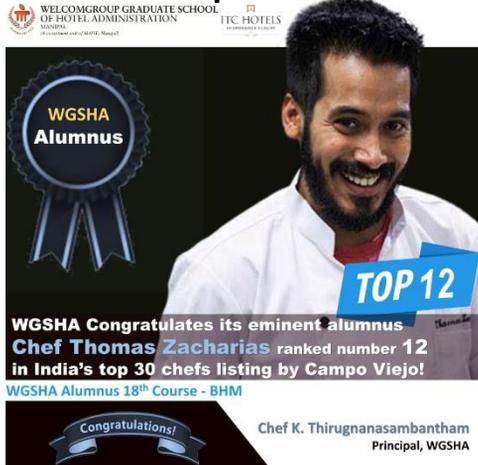
Manipal Academy of Higher Education (MAHE) recognises year 2022 as a year of Innovation and Entrepreneurship (InE). Manipal Entrepreneurship Summit (MES) organised by E Cell of Manipal Institute of Technology (MIT) on the 1<sup>st</sup> and 2<sup>nd</sup> of April 2022.

WGSHA through its Entrepreneur Development Cell (#WEDC) endeavours to promote both Entrepreneurship and innovation.

The members of **WGSHA Entrepreneurship Development Cell (WEDC)** participated with zeal and enthusiasm. This was the culmination of frenzy of innovation and entrepreneurship activities amongst students.



**Chef Zacharias is ranked 12 among India's most reputed top 30 chefs.**



Culinary Culture is a group of passionate research chefs and expert culinary consultants who offer consulting services for food-based businesses. They have instituted Chef Ranking Awards entitled “Food Superstars” for the first time this year. The event celebrates India's great chefs for their contribution to Indian Cuisine. It was an invite-only event in the presence of eminent chefs and industry stalwarts from the country where India’s top 30 chefs were bestowed the Food Superstars award.

India's renowned and adored chef, who is attempting to change the landscape of gastronomy is none other than Chef Thomas Zacharias. The Ex-partner of Bombay Canteen, Chef Zacharias now travels extensively to a remote part of India in search of traditional and original recipes and ingredients. His passion for food, India-inspired cooking philosophy, and achievements in his professional career made him an inspiration to budding chefs. An alumnus from 18<sup>th</sup> Course BHM, Chef Zacharias is ever willing to contribute to the growth and betterment of his alma mater WGSHA. Chef Thiru and Team WGSHA are proud to congratulate him on receiving the prestigious award instituted by Culinary Culture. Chef Zacharias is ranked 12 among India's most reputed top 30 chefs. Heartfelt Congratulations and all the very best to Chef Zacharias. May God bless him with great success in his future endeavours.

**Chef Zacharias is ranked 10 among India's most reputed top 30 chefs.**



Culinary Culture is a group of passionate research chefs and expert culinary consultants who offer consulting services for food-based businesses. They have instituted Chef Ranking Awards entitled “Food Superstars” for the first time this year. The event celebrates India’s great chefs for their contribution to Indian Cuisine. It was an invite-only event in the presence of eminent chefs and industry stalwarts from the country where India’s top 30 chefs were bestowed the Food Superstars award.

It is a proud moment for WSGHA to note Chef Hussain Shahzad, Alumnus 20<sup>th</sup> Course BHM was ranked number 10 in India’s top 30 chefs listing by Campo Viejo for taking Chef Floyd’s legacy ahead through the food at O Pedro. Chef Thiru and Team WGSHA wholeheartedly congratulate Chef Hussain on the laurels. Hussain... you are one of the most excellent examples of success. May you receive many more such accolades in the future. Warmest congratulations on winning this award



**Admissions  
Open 2022**

**EXPERIENCE EXCELLENCE AT  
WGSHA, MANIPAL**

**WGSHA Manipal**

**Driven by Excellence**

**Bachelor of  
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Management**

**Bachelor of  
Arts (Culinary  
Arts)**

**MSc (Dietetics  
and Applied  
Nutrition)**

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Management**

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

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

**Welcomgroup Graduate School of Hotel Administration**

MAHE, Madhav Nagar, Manipal, Karnataka 576104

Website: <https://manipal.edu/wgsha.html>

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