



ITC HOTELS
RESPONSIBLE LUXURY

September 2020

W G S H A *Chronicle*

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

DEPARTMENT OF
CULINARY ARTS

DEPARTMENT OF ALLIED
HOSPITALITY STUDIES

Featuring the events of July 2020

Welcome to the academic year 2020-21!

**THE WEEK-HANSA RESEARCH
BEST COLLEGE SURVEY 2020!**

WGSHA has once again been ranked #2



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Foreword



Dear readers,

Welcome to the academic year 2020-2021.

I warmly welcome our students who will begin their careers with us. With hard work and discipline, I am sure that they will achieve what they intend.

I am happy to share with you that WGSMA, have been ranked the 2nd best Hotel Management College in India, by The Week. I thank MAHE, ITC and all our stakeholders for their continued support.

As always we have begun this academic year with the orientation programme, albeit it was online.

As in the last 6 months, we are continuing to support our students in each and every way possible.

Our alumni did an amazing job to inspire our students. I appreciate their efforts. A number of webinars were conducted which benefited the students greatly.

I request everyone to keep faith in us as we are going through challenging times. Nothing will stop us from giving the best to our students

I wish you all a happy reading.

Sincerely,

Chef K. Thirugnanasambantham
Principal

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”

Semester Orientations @WGSHA



Semester orientations was held for Bachelor of Hotel Management (BHM), B.A. (Culinary Arts), M.Sc. Dietetics and Applied Nutrition (DAN) and M.Sc. Hospitality and Tourism Management (HTM) by our alumnus from 10th Course (BHM), Corporate Trainer and Motivational Speaker Prof. Kingshuk Bhadury

Semester orientation was held for the 2nd,3rd and 4th year Bachelor of Hotel Management (BHM), 2nd and 3rd year B.A. (Culinary Arts), final years of M.Sc. Dietetics and Applied Nutrition (DAN), and M.Sc. Hospitality and Tourism Management (HTM) on August 5, 2020 via MS Teams platform.

Alumnus –WGSHA 10th Course (BHM), Corporate Trainer and Motivational Speaker Mr. Kingshuk Bhadury was the guest speaker.

All these events started with a remarks by principal Chef K Thiru. Coordinators Mr. Narayan Prabhu, Chef Kaliappan, Dr Meenakshi Garg, Dr. Senthil Kumaran P discussed the course structures in detail for the respective courses.

Program managers Mr.Sandeep Srivastava, Mr.Raghavendra G, Mr. Rahul Shedbalkar, Mr. Abhijith, Dr. Vidya Patwardhan, Mr. Vageesh Neelavar Kelkar, Chef Nischal Kumar, Mr. Sachin George Varghese, Chef Raj Mohan D, Chef Manish T K, Chef Manoj Belwal, Chef Ajith nayak, Chef Anthuvan Raj S, Chef Madhusudhanan S, Ms. Pallavi Shettigar and Dr. Rajiv Mishra gave an overview of the respective programs.

Each faculty introduced their subjects and oriented the students to the pedagogy and assessment plan for this semester.

The highlight of the event was an expert session on **“Making the most of 24 hours (prioritization)”** was highly interactive with Mr Kingshuk engaging students in a discussion on Time Analytics Quadrant.

Online Hospitality Immersion Program



Online Hospitality Immersion Program was organized by Welcomgroup Graduate School of Hotel Administration, MAHE, Manipal on 7th and 8th of August, 2020. It was a two-day program, where Day 1 started with a formal welcome address by Chef Thirugnanasambantham, Principal, WGSHA.

Principal started his speech by welcoming everyone. He shared the history of the college. The lasting and meaningful relationship with alumni and other industry leaders, status as the premier school for the hospitality education in the national and international arena.

Principal's speech was followed by faculty introduction, curriculum presentation, presentation by student welfare officer-Mrs. Shreelatha Rao.

The Day 2 program started with subject introduction by module leaders, followed by presentation on sports facilities and activities, and on Welcomgroup Entrepreneurship Development Cell. The most important part of the program was 'Alumni Inspiration' by Mr. Prashant Vaid, an illustrious alumnus from 12th course BHM, WGSHA. He is currently the General Manager, Holiday Inn London Heathrow Ariel at LGH Hotels Management Ltd., London.

Mr. Vaid shared what all he received apart from degree form WGSHA – Friends for life, Network for life, Skills for life, Memories for life and Confidence for life.

Through this program, team WGSHA intends to create an atmosphere that minimizes anxiety, promotes positive attitudes, and stimulates an excitement for learning among students.

Culinary Immersion Programme 2020



Around 180 students with their parents/guardians attended the programme through Microsoft Team online on day 1 and day 2 respectively. Chef K Thiru, The Principal, addressed the parents by thanking them for being stakeholders of WGSHA and he addressed the students with a note of welcoming them.

All the faculty members were presented their self-introduction to the parents and students. In continuation with the introduction, Mrs. Shreelatha Rao - the Student Welfare Officer of WGSHA, briefed the students about the rules and regulations of the institute. Followed by, Chef Kaliappan, Academic Coordinator & Chef Vasantha Sigamany - Head of Culinary Arts, presented a brief on academic structure of the course.

Followed by the subject introduction of all the modules and assignments, their teaching plans and evaluation pattern was explained by the concerned module leaders. The freshmen were introduced to the various clubs of the college.

Our alumni of 18th course (BHM) Chef Girish Nayak - Chief Mithaiwala, Bombay Sweet Shop gave his enlightening and motivating speech lasted for 25 minutes. He expressed his gratitude to all those who taught him during his learning journey and also he added that the traditional sweet makers are eagerly waiting for this generation students to learn the art and to take Indian Sweets next level.

The final vote of thanks was proposed by Chef Raj Mohan also expressed his gratitude to the MAHE & ITC Leadership, Dignitaries, Chief Guest, for graced the occasion and thanked the Parents & Students for being a great audience.

As the program managers for BACA 10th Course Chef Raj Mohan & Chef Manish were the emcee for these two days.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
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INDIAN FEDERATION OF CULINARY ARTS

INDIAN FEDERATION OF CULINARY ARTS

Webinar

For BHM, BA (Culinary Arts) and M.Sc. HTM students

Rendezvous with **Chef Atul Kochhar**
Chef, Restaurateur and Entrepreneur

01.08.2020 5:00 PM - 6:00 PM

Microsoft Teams

Chef K. Thirugnanasambantham
Principal

Rendezvous with Chef Atul Kochhar @WGSMA

Chef Kochhar began his talk with a sneak peek into his college days around 25 years back in one of the prestigious Hotel Management institutes in Chennai and went on to say how his college days in one of the South Indian States made him fall in love with the cuisine of South.

Being the head chef of a restaurant in Mayfair, Chef Kochhar got an opportunity to interact with several Michelin Star Chefs including Chef Marco Pierre White and Chef Gordon Ramsay. A single minded focus on what one wants to achieve is the key to the success of any restaurant and Chef Atul Kochhar, in the year 2001 received his first Michelin Star whilst he was with Tamarind.

Addressing the current pandemic issue and its affect on the Hospitality Industry, Chef told that every scarcity comes with an opportunity and urged the students to think out of the box and come up with new ideas

Chef concluded his address by saying us to not cook for earning a Michelin star but to cook for promoting the cuisine of India.

The webinar ended with a Question and Answer Session and Chef Kochhar answered all the questions with his sheer knowledge and wisdom. The session concluded well on time.



Live demo held on Instagram by *Chef K. Thiru*

Our principal, Chef K. Thirugnanasambantham conducted an online session on Instagram live on August 14, 2020. Chef prepared a soup and a main course dish in a contemporary style, using locally sourced ingredients, focusing on sustainability.

Chef began by demonstrating the soup using ingredients like soursop, fresh turmeric, long pepper (pipili), licorice and tender coconut, all locally sourced and easily available.

It was a stunning soup, with an unusual blend of ingredients that have never been used before.

Chef then moved on to preparing the main course dish which was a layered chicken mousse, made with two different cooking techniques – dry heat and moist heat. He prepared a chutney to go along with the salad using Indian Borage leaves, locally known as sambarballi.

Chef also prepared two different kinds of crisps to accompany the mousse using carrot puree and spirulina, a blue-green algae that's considered a superfood. The chicken mousse was steamed using vetiver roots (khus ki jad) to give it a whole new dimension of flavor.

Both the dishes were plated beautifully using rustic presentation and looked absolutely divine. It was a great learning experience for all the students, especially at this time when they are not in the college. It was great to learn from the very best Chef Thiru.



Welcomgroup Entrepreneurship Development Cell

presents

Webinar on
"Manipal -GOK Bioincubator Assistance to Budding Entrepreneurs"

Resource Person

Mr. Vandith G
Operations Manager

Manipal - GOK BioIncubator



**Manipal-GOK
Bio incubator
assistance to
Budding
Entrepreneur
organised by
WEDC, WGSHA**

On 20/8/2020 a webinar was hosted by Welcomgroup entrepreneurship development cell (WEDC) on topic "Manipal-GOK Bio incubator assistance to Budding Entrepreneur"

The webinar was conducted on behalf of Hospitality and Tourism Entrepreneurship module to infuse the idea amongst the students and budding entrepreneurs under the guidance of the principal of WGSHA – Chef K. Thirugnanasambantham.

In the first segment, the session was started with H.S Sethu madam and continued by Sakshi with introduction of guest speaker (Mr Vandith G). Resource person is an operations manager at Manipal – GOK Incubator, Manipal. Mr Vandith G briefed about the objective of the webinar followed by the topics

Topics covered during the webinar are

Clarity on words, Definition of start-up as per start-up policy of India, Product development process, Types of business structure, Overview of Business Incubator and Webinar innovation support by Government and various organisations was explained, such as NIDHI EIR – Initial funding from NSTB up to 30,000 of fellowship, GOI less than 5 lakhs, Angel investment of 50 lakhs to 2 crore rupees, Venture capital. On the other hand, MUTBI Society and programs was elaborated. Mr Rohith Robinson concluded with brief sum up and vote of thanks to the resource person, organisers and the attendees

Alumni Mentorship Programme 2020 :1st year BHM



The session started with Ms. Sandhya Johnson who stressed on leveraging our strengths. According to her, a strength is something that makes us look forward to doing something, motivates us to do it well, and after finishing, it fills us with a sense of satisfaction and fulfillment. She also explained that these strengths can be further matured by making a developmental plan for ourselves, not solely focusing on our limitations, along with collaborating with people who have strengths complimentary to us.

Mr. Balakrishna Jayasimha then picked up where Ms. Johnson left, talking about emotional intelligence, and the significance of forming meaningful connections with other people. In his opinion, when we enter a new environment, we go through 4 stages: forming, storming, norming, and performing, and it is through these processes, that we discover the true gravity of forming empathetic relations.

Ms. Anjana Guha was our first speaker of the second day, who started on a philosophical note, by asking us the elementary question, "Why do we do things the way we do them?" The key topic of her speech was attention, and how to control it and exercise it effectively.

The evening continued with the session by Mr. Akshay Kulkarni. He also adopted a similar approach as Mr. Jayasimha and spoke on the foundational values of the mentorship program, that is, connect, inspire, and support. He highlighted the importance of being mindful of opportunities, being grateful, and being sensitive to others, as these are the fundamental elements that end up shaping our personalities.

Our principal, Chef K. Thirugnanasambantham, concluded the evening with his vote of thanks. He profusely thanked every mentor for being a part of the program and lauded them for their commitment to the 35th Course of BHM students for the next 4 years.

Alumni Mentorship Programme 2020 : 1st year BACA



Recognised as India's Best and Supreme Hotel School: Welcomgroup Graduate School of Hotel Administration supported by ITC Leadership, organised a 2-day mentorship programme for the new batch of Bachelors in Culinary Arts (10th BACA) to make the candidates familiar with the challenges of hospitality Industry.

The Mentorship Programme was formally opened by Dr. Vidya Patwardhan, The Master of Ceremony who was followed by our Principal Chef K. Thirugansambantham with his inspirational note.

Ms. Yashodhara Marar, BHM 3rd Course: Started as a management trainee with ITC hotels, madam Yashodhara broke the primitive notions and landed as a professional chef. In her influential talk she mentioned, "Coming to WGSHA was a great decision". Furthermore, she added that WGSHA gave her the opportunity to hone her skills and furnished her with wisdom and confidence to successfully make it through to the Management. Speech Summary was formally delivered by Mr. Arindol Dey, 10th Course BA. Culinary Arts.

Mr. Manu Wahi, BHM 5th Course: "Knowledge is never wasted", as sir said, "One should always be ready to gain knowledge because it always helps you in one or the other way." Next he highlighted one should always be open to learn new things in life, going down his memory lane he said although he never liked French as a language but still how it helped him survive in an unknown city. He further added even though he was not from a culinary background but still was always attracted towards the kitchen and was so into cooking that he created many dishes. Speech Summary was formally delivered by Ms. Prakruthi Iyer, 10th Course BA. Culinary Arts.

Chef Atul Jain, BHM 7th Course: Chef Atul spoke about passion of being the most important part of life and how it is the only thing that drive us to our goals. He recalled a memory where people questioned him and his career choices and said that he could have chosen another career where he could have earned more money, but in the end chef neglected their comments and decided that passion and worth more than money. Speech Summary was formally delivered by Ms. Meghana Kamat, 10th Course BA. Culinary Arts.

Ms. Divya Prabhakar: There is a belief that after becoming a Chef or a member of the hospitality industry there isn't a personal life which is wrong. One's professional life becomes an extension of one's personal life as the difficulties and challenges faced are similar and inter-relatable. Speech Summary was formally delivered by Mr. Mihir.G.Shanbhag, 10th Course BA. Culinary Arts.

All the Students and parents enjoyed the Guest Talk, after each and every guest talk over, there was a Q & A session with the Guest Speaker. It was very interactive, even few parents also shot a lot of questions about the industry.

Webinar on Careers in Beverage by Magandeeep Singh: WGSHA

Organises webinar on
Careers in Beverage



Mr. Magandeeep Singh

**Sommelier, Author, Entrepreneur, Trainer,
Founder - Institute of Wine + Beverage Studies.**

SPECIALIZATIONS

- WSET Diploma in Wines and Spirits, UK •
Certified Sommelier, Court of Master
Sommeliers, UK • French Wine Scholar, WSG,
USA - India's Only • Australia A+ Wine Educator,
AUSTRALIA • Head, Indian Sommelier
Championship, INDIA • Director, Institute of
Wine + Beverage Studies, INDIA



28th August 2020
5 p.m. to 6 p.m.

Chef K. Thirugnanasambantham
Principal, WGSHA

WGSHA hosted a webinar with Mr. Magandeeep Singh, Sommelier and co-founder of Institute of Wine and Beverage Studies. The beneficiaries of the webinar were students of B.A. Culinary Arts and B.H.M.

Mr. Singh started his address by differentiating between a sommelier and a wine waiter and he clearly described the role of a Sommelier in a pub, fine dine restaurant, standalone restaurant and Hotels. He further added to this by saying sommelier is a vast subject because what can be eaten, drunk, smoked etc. needs to be known to a sommelier and told that a sommelier is a Modern Genius .

Mr. Singh spelled out the 4 traits of a sommelier which includes Time Travelling, Knowledge of History, Storytelling and Money Making. He says that it is important to understand the mood of a guest and pairing beverages with food is a very personalized thing. It has no rigid rules but it depends on the situation, occasion and mood of the person.

Mr. Magandeeep Singh kept the forum open for question and answer session after his 25 minutes talk. Students posed a lot of questions which Mr. Singh answered with his sheer knowledge and wisdom. The session concluded very well on time with a vote of thank

Business Start-ups and Projects: Start Up Clinic held for M.Sc. Hospitality Tourism Management



Start-up Clinic is an initiative started by MSc HTM, Department of Allied Hospitality Studies for encouraging students to enter business entrepreneurship. The speaker for the Start-up Clinic expert talk on 26 August 2020 was Chef Vishal Atreya, Entrepreneur, The PUMP HOUSE Micro Brewery, Bengaluru.

Ms. Nikhita Alinkeel, introduced Chef Atreya with a warm welcome and highlighted his exceptional achievements and accolades. Chef started the session by talking about his journey as a cook, chef and finally as an entrepreneur while talking about the importance of taking calculated risks. He gave students two very important messages – “Entrepreneurs are not born, but made” and “Simple thought and keep working till the end.” The session continued with him taking questions from the participants and began with talking about the significance of passion in startup concerns.

The inspiring words and countless experiences from Chef Atreya will stay in the minds of the budding entrepreneurs of MSc HTM for a long time. Mr. Mriganga Raj Deori Borah gave a short summary of the entire session and thanked each and every one who could make the session possible.

This session was organised as per the module HTM 609, Business Startup Projects. Faculty leader P Valsaraj and student representative Shivangi Trehan have moderated the session.

Every Athlete matters- during and after Covid-19: Presentation by WGSHA faculty



Dr. Meenakshi Garg, Coordinator MSc DAN and Mrs Swathi Acharya, Assistant Professor (Sr. Scale), MSc DAN, delivered a session as resource persons on the topic 'Do supplements and Nutraceuticals give Sportspersons an Edge? The 3 R's: Realize, Recognize and Regulate' on 10th August 2020 during a Webinar on "Every Athlete matters- during and after Covid-19", via You Tube Live, organized by the Sports Council and Physical Education Department of MAHE.

They created awareness regarding various categories of sports supplements recommended with guidelines from Sports Authority of India and FSSAI; the growing expensive global market of supplements for use by sportspersons; concept of 3R's i.e. how to Realize, Recognize and Regulate the usage of supplements; meeting nutrient needs pre-during-post training/competition from natural whole foods. Detailed explanation was also given on the need and informed use of Protein supplements plus dangers of excess protein consumption with research evidence; advised to use supplements for enhancing performance with caution and under expert nutrition advise. Around 250 Sports Enthusiast registered and participated in this online session.

Ms Aindrila Som winner at the food photography contest



Ms Aindrila Som, 2nd year MSc DAN prepared "Cheesy Corn Fritters" and was declared the Winner of the food photography contest organised by Farm Harvest Corns, a food industry located in Tamil Nadu, on the occasion of World Food Photography Day on 18th August 2020. A picture of one's favourite sweet corn dish was to be uploaded and tag their official page on Instagram or Facebook.

WGSHA Ranking: The Week - Hansa Research- Best College Survey 2020



RECOGNITION
OF QUALITY
CULINARY EDUCATION
WORLD ASSOCIATION
OF CHEFS SOCIETIES



N·S·D·C
National
Skill Development
Corporation

We are happy to announce that

WGSHA has once again been ranked

#2

HOTEL MANAGEMENT COLLEGES ALL INDIA

RANK		Govt (G)/ Pvt (P)	COLLEGE	CITY
2019	2020			
1	1	G	Institute of Hotel Management, Catering & Nutrition, Pusa	Delhi
2	2	P	Welcomgroup Graduate School of Hotel Administration	Manipal
3	3	G	Institute of Hotel Management	Mumbai
4	4	G	Institute of Hotel Management	Bengaluru
5	5	G	Institute of Hotel Management Catering Technology & Applied Nutrition	Chennai

In **THE WEEK-HANSA RESEARCH**
BEST COLLEGE SURVEY 2020

Also #1 Private Hotel Management College in India #1 in South Zone

WGSHA is pleased to inform you all that WGSHA has once again been ranked #2 among the hotel management colleges in India, by The Week - Hansa Research- Best College Survey 2020.

We are also happy to retain the same rank by The Week – Hansa Research - Best College Survey in the last six years.

We take this opportunity to thank MAHE and ITC Leadership for their continuous support and encouragement to our endeavors. We also appreciate and thank all our stakeholders - Students, Parents, Alumni and Industry partners and all those who have directly or indirectly helped us always in all our endeavors.



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