



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

  
**ITC HOTELS**  
RESPONSIBLE LUXURY



# WGSHA CHRONICLE

December 2022 - December 2023



# Foreword



Dear Readers,

Welcome to the annual edition of WGSHA Chronicle capturing events from December 2022 to December 2023.

Firstly, we would like to reflect on our annual day and awards ceremony in 2022 and 2023, which was a tremendous success. Our students and faculty members put in a lot of hard work and dedication to make this event a memorable one.

In another exciting development, we announced a collaboration with the Emirates Academy of Hospitality Management, UAE, and WGSHA. This partnership promises to open up new opportunities for our students, and we are excited to see the benefits that it will bring. WGSHA launched a Dubai Chapter in Dubai, UAE to strengthen our alumni network. We celebrated festivals starting from Christmas, Pongal, Onam, Ganesh Chaturthi, Navratri, Karnataka Rajyotsava and many more.

In addition, we are proud to share the achievements of our students and alumni. They continue to make us proud through their academic excellence, leadership, and extracurricular accomplishments. Their dedication and hard work have resulted in numerous accolades, and we are thrilled to see them excel in their chosen fields.

WGSHA inaugurated the new academic block with state-of-the-art infrastructure and cutting-edge technology with all modern facilities to equip students with professional nuances. The institute had the opportunity to welcome one of its outstanding alumni Chef Vikas Khanna who was recently in India for the shoot of Master Chef. Che Vikas interacted with the students and faculties and also launched the Centre for Indian Cuisine and Food Culture. For the first time in the history of this institution, WGSHA students prepared hi-tea for 5000 guests for the 31st MAHE Convocation. The event received appreciation from the MAHE Leadership Team and the guests.

We hope that this issue will provide you with a glimpse into the vibrant and dynamic community that we have here at WGSHA. We are committed to providing our students with a well-rounded education that nurtures their academic, social, and emotional growth. We thank our faculty members, students, alumni, and parents for their continuous support in making our institute one of the most sought-after Hotel Management colleges in the country.

Happy reading!

**Dr. (Chef) K. Thirugnanasambantham**

Ph.D., M.Sc., M.B.A, M.I.H

Principal, WGSHA

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## Annual Day & Awards Ceremony 2022



The Annual Day & Awards Ceremony of the Welcomgroup Graduate School of Hotel Administration (WGSHA), a constituent unit of Manipal Academy of Higher Education, unfolded on December 6, 2022, at Fortune Inn Valley View, Manipal. The distinguished gathering featured eminent personalities, including Chief Guest Mr. Sanjay Bose, Executive Vice President of Human Resources & Learning & Development in the Hotels Division at ITC Limited, Dr. H S Ballal (MAHE Pro Chancellor), Lt. Gen. (Dr.) M. D. Venkatesh (Vice Chancellor), Mr. Anil Chadha (Divisional Chief Executive, Hotels Division, ITC Limited), Dr. Narayana Sabhahit (Pro Vice Chancellor-Technology & Science), Dr. Giridhar Kini (Registrar), Dr. John Niser, and Dr. Ralf Burbach, representatives from Hotel Schools of Distinction, alongside other esteemed ITC and MAHE Officials.

Dr. Chef K. Thirugnanasambantham, WGSHA's Principal, presented the comprehensive annual report for 2022, showcasing the college's accomplishments, such as accreditations, rankings, collaborations, and students' achievements in national and international competitions. Special mentions were made for the participation of WGSHA's student, Ms. Thanmayee Nalamothu, in World Skills Special Edition, 2022, and the selection of Principal Dr. Chef Thiru and Mr. Paritosh Dabral as Team India Experts.

Mr. Sanjay Bose praised WGSHA for its remarkable achievements and its role in providing a platform for students to showcase their talents. He encouraged students to pursue internships globally, particularly at ITC and other branded hotels.



The awards ceremony acknowledged outstanding students from the past three years, a period marked by the inability to conduct the event due to the pandemic. The evening featured the presentation of significant accolades, including the prestigious ITC Chairman's Gold Medals for top performers in BA (Culinary Arts) - recipients being Tanchi Emson Lee, Divya Sarah Varghese, and Sai Motupali Nair. Recognizing excellence in the Bachelor of Hotel Management (BHM) program, ITC Chairman's Gold Medals for Best Outgoing Students were bestowed upon Rushali Mahesh, Lavanya R Raja, and Sanjukta Chakravarthi. Additionally, outstanding students in BA (Culinary Arts) - Melroy Sylvester Barboza, Raghavi Bajaj, and Rijul Bose - received ITC Chairman's Gold Medals for their achievements.





Furthermore, the ceremony highlighted the distribution of ITC Scholarships to class toppers. The event also featured prestigious endowment awards, including the Chef Vikas Khanna Trophy awarded to Sadhika Venkatesh, the Ricky Victor D'Souza Memorial Awards presented to Taksh Bhojwani and Rajat Alve, the Prof. Trevor Devas Cash Prize given to Nischal Hebbar, and the Mrs. G. Sathyavathi award honoured Tanchi Emson Lee and Divya Sarah Varghese, among others.

Mr. Anil Chadha, Divisional Chief Executive of the Hotels Division at ITC Limited, was honored with the prestigious Distinguished Alumnus Award for 2022. The award was conferred upon him by Dr. H S Ballal, Lt. Gen. (Dr.) M. D. Venkatesh, and Mr. Sanjay Bose. In his acceptance speech, Mr. Anil Chadha reminisced about his college days, acknowledging

the growth of the institution, and highlighting the strong bond observed between Mr. Y C Deveshwar and MAHE Chancellor Dr. Ramdas M Pai during the college's silver jubilee. He emphasized the importance of having a dream and diligently following it.

Vice Principal Dr. P. Rajshekhar concluded the evening with a gracious vote of thanks, marking the successful culmination of WGSHA's Annual Day & Awards Ceremony.

A delicious dinner prepared by the budding young chef students and Chef faculty was served after the cultural extravaganza. WGSHA, with its glorious history of over three decades, has been ranked among the top hotel management schools in the world and has assumed a leadership role in the hospitality education and research.









## Site Inspection Visit by Hotel Schools of Distinction Team



The Welcomgroup Graduate School of Hotel Administration (WGSHA) welcomed a distinguished two-member team from Hotel Schools of Distinction (HSD), USA, on December 05-07, 2022, for a site visit aimed at assessing WGSHA's application for full membership to the esteemed organization. The team comprised Dr. John Niser, Director of Hospitality and Tourism Management at Fairleigh Dickinson University, USA, and Dr. Ralf Burbach, Head of the Hospitality Management Discipline at Technological University Dublin, Ireland.

The comprehensive evaluation included interviews with faculty members and students, an extensive tour of the college premises, academic audits, and inspections of university facilities. During a meeting with the Vice-Chancellor, Dr. Niser and Dr. Burbach expressed their satisfaction with WGSHA's infrastructure, pedagogy, research initiatives, and extension work. Discussions covered potential collaborations, including joint research, staff and student exchange programs, and the possibility of organizing summer schools.

A notable highlight was the team's attendance and active participation in WGSHA's Annual Day program on December 06, 2022. The cultural show and the extravagant buffet presented by the students left a lasting impression. During this event, the team had the opportunity to meet Mr. Anil Chadha, Divisional Chief Executive of ITC's hotel business and a WGSHA alumnus. They conveyed their appreciation for ITC's commitment to nurturing future generations of hospitality professionals.

With this accreditation, WGSHA is set to become the sole hospitality institute in the Asia-Pacific region accredited by the Hotel Schools of Distinction (HSD), USA, joining an exclusive global group of only nine hospitality management institutes.



## Mr. Sanjay Bose's Visit to the New WGSHA Building

Mr. Sanjay Bose, Executive Vice President of HR at ITC Hotels, undertook a visit to the soon-to-be-opened new WGSHA building on December 07, 2022. The state-of-the-art facility boasts world-class infrastructure set to enhance the educational experience for students.

During his visit, Mr. Bose expressed amazement at the 5-star facilities provided to the students within this

institute. The new WGSHA building is poised to offer a cutting-edge environment for learning and development, aligning with industry standards and providing students with a top-notch educational experience. The visit marks a significant milestone in the evolution of WGSHA's infrastructure and commitment to providing excellence in hospitality education.



## Bella Italia - Simulation II by WGSHA's 11th Course B.A. (Culinary Arts) Students

A culinary journey to Italy came to life on December 10, 2022, as the 11th Course B.A. (Culinary Arts) students of WGSHA orchestrated an exquisite fine dining experience at Fortune Valley Inn View. Operating under the theme "Bella Italia - Simulation II," the event promised an authentic Italian gastronomic adventure coupled with an ambiance designed to transport guests directly to the heart of Italy.

The simulation, carefully curated and executed by the students, showcased their culinary skills, creativity, and attention to detail. The immersive atmosphere aimed to provide diners with not just a meal but an entire Italian dining experience. From delectable dishes to the overall ambiance, every aspect was meticulously planned to capture the essence of Italian fine dining.

"Bella Italia - Simulation II" is a testament to the commitment and proficiency of WGSHA's 11th Course B.A. (Culinary Arts) students, offering a glimpse into the future talents emerging from the prestigious culinary program. The event not only served as a practical application of their culinary education but also demonstrated their dedication to providing a memorable and authentic gastronomic journey for all attendees.



## Workshop on Personal Branding for MHMCT and MAIC Students

As part of the Pre-placement preparation drive, a comprehensive workshop on Personal Branding was conducted on December 13, 2022, from 2:30 pm to 5:30 pm. The workshop catered to the students of the Master of Hotel Management and Catering Technology (MHMCT) 2nd Course and MA Indian Cuisine and Food Culture (MAIC) 1st Course. Dr. A.C. Balaji, the Head of Animation at the Manipal Institute of Communication, MAHE, facilitated the session.

Dr. Balaji, with his expertise, guided the second-year students who are on the brink of entering the industry, emphasizing the importance of personal branding. The workshop delved into the intricacies of personal branding, exploring how platforms like LinkedIn can be leveraged as valuable tools for networking and self-promotion. Discussions included essential insights on the dos and don'ts in the social media space to construct a positive professional reputation.

During the session, Dr. Balaji generously shared various tools, tips, tricks, and techniques to assist students in crafting unique resumes and profiles. The interactive nature of the workshop allowed students to clarify doubts regarding both offline and online aspects of the industry. The engagement and enthusiasm of the students were palpable as they absorbed valuable workplace skills.

The workshop concluded with a vote of thanks to Dr. A.C. Balaji, acknowledging his impactful contribution to the students' understanding of personal branding. The session not only enhanced the students' knowledge but also equipped them with essential skills crucial for their future endeavors in the professional world.



## Fastest PMS Check-In Competition by Front Office Department at WGSHA

The Department of Front Office at WGSHA orchestrated the dynamic "Fastest Check-In on PMS" competition on December 13, 2022, exclusively for the Bachelor of Hotel Management (BHM) 35th and 36th Courses. This engaging competition involved a spectrum of parameters, encompassing guest profile creation, reservation processing, room assignment, and the pivotal guest check-in process.

The primary objective of the competition was to execute the guest check-in on the Property Management System (PMS) within the shortest possible timeframe. The event not only tested the students' proficiency in handling various aspects of front office operations but also emphasized the importance of efficiency and quick turnaround in guest services.

Students from the 35th and 36th BHM courses actively participated in the competition, showcasing their enthusiasm and dedication to mastering the intricacies of the PMS check-in process. The spirited involvement of the participants contributed to the vibrant atmosphere of the event.



The "Fastest PMS Check-In Competition" by the Front Office department not only fostered healthy competition among the students but also provided them with a practical platform to apply their knowledge and skills in a simulated real-world setting. The event's success was a testament to the department's commitment to experiential learning and skill development in the field of hotel management.



## Christmas Lunch Hostel Festival at WGSHA

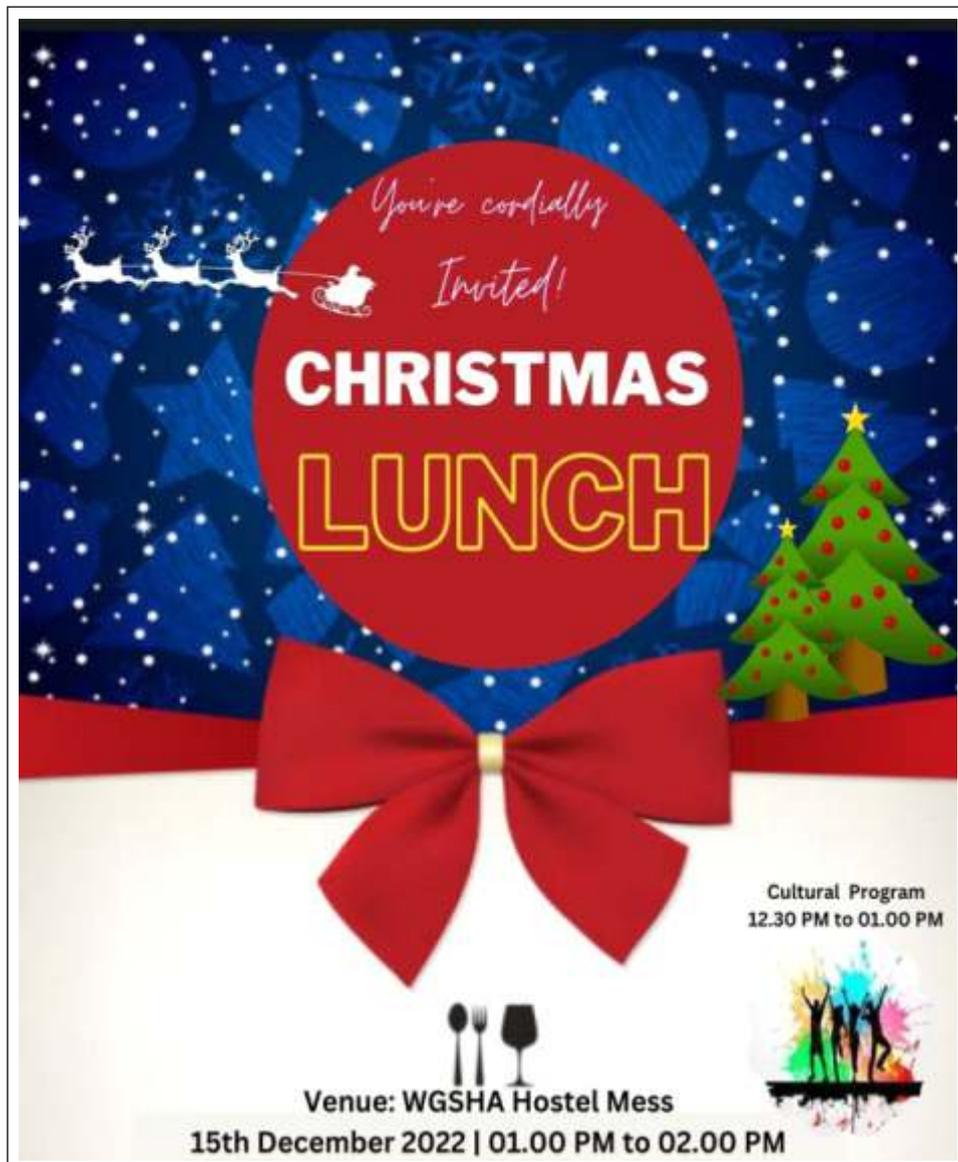
In the spirit of the festive season, WGSHA organized a heartwarming event, the "Christmas Lunch Hostel Festival," on December 15, 2022, at the WGSHA hostel. The event aimed to bring together students for a festive celebration, emphasizing the core values of hospitality and generosity associated with the Christmas season, particularly through the act of sharing food.

The Christmas Lunch provided a platform for students to experience the joy of giving and sharing, creating a sense of camaraderie within the WGSHA community. The event was not only an opportunity to savor

delicious festive fare but also to foster a spirit of togetherness and goodwill.

A highlight of the festival was the musical performance by talented students, adding a delightful and entertaining element to the Christmas celebration. The festive tunes and joyful melodies contributed to the overall festive ambiance, enhancing the sense of community and merriment.

The success of the "Christmas Lunch Hostel Festival" lay in its ability to create a festive atmosphere, promoting unity and the joy of giving among the students. The event resonated with the principles of WGSHA's commitment to hospitality education and community-building.





### Chef Deepankar Khosla's Haoma Bangkok Receives MICHELIN Green Star

In a moment of unparalleled pride and joy, Chef Deepankar Khosla, an alumnus of the 22nd Course BHM at WGSHA, stood beaming at the MICHELIN Star Revelation Ceremony during the official release of the MICHELIN Guide Thailand 2023 edition. Chef Khosla, the Chef-Owner of Haoma Bangkok, achieved a significant milestone as his restaurant was announced as the recipient of the prestigious MICHELIN Green Star.

Haoma, renowned as Thailand's sole sustainable restaurant, claimed the coveted Michelin Green Star award, a recognition reserved for establishments committed to sustainability in their day-to-day operations. This includes a focus on minimizing food waste and highlighting the use of local and seasonal ingredients.

Expressing his joy, Chef Deepankar Khosla remarked, "It is the result of our six years of hard work, efforts, and relentless commitment to sustainable practices and improving the ecosystem of the restaurant industry."

Chef Thiru and the entire WGSHA team extend their heartfelt congratulations to Chef Deepankar for this remarkable achievement. It's noteworthy



that Chef Khosla becomes the second alumnus from WGSHA to receive this prestigious standing, following in the footsteps of Chef Vikas Khanna. This achievement not only reflects the individual excellence of Chef Deepankar but also underscores the commitment of WGSHA alumni to making a significant impact in the culinary world, promoting sustainability and innovation.<sup>2</sup>



## Mr. Sukrit Sabharwal's Volunteering Success at 44th Chess Olympiad

The Chess Olympiad, recognized as the premier event in the global chess community, witnessed a historic gathering of players from 187 countries at its 44th edition. The success of this colossal event was significantly attributed to the efforts of the All-India Chess Federation (AICF).

In a delightful announcement, we take pride in sharing the achievement of Mr. Sukrit Sabharwal, a student from the 36th Course (BHM), who played a crucial role as a volunteer at the 44th Chess Olympiad. The event saw an unprecedented participation of 187 countries, making it a monumental success under the management of the AICF.

Sukrit Sabharwal's selection as a volunteer, following a rigorous two-round interview process along with 400 other dedicated volunteers, underscores his commitment and competence. From the inaugural day of the Olympiad, Sukrit began his volunteer duties, working closely with the head of the volunteer team, Mr. Prateek Mohan.



This achievement not only reflects Sukrit Sabharwal's dedication but also highlights the involvement of WGSHA students in diverse and prestigious events beyond the realms of hospitality. The volunteering experience at the Chess Olympiad serves as a testament to the well-rounded capabilities and versatile contributions of WGSHA students in various domains.





## Faculty Development Workshop on Grooming, Team Building, and Dining Etiquette at WGSHA

On 10th January 2023, as part of the Faculty Development Program, Welcomgroup Graduate School of Hotel Administration (WGSHA) organized a comprehensive workshop on 'Grooming, Team Building (Cooking), and Dining Etiquette' for the MIT Leadership and HoDs team. The event aimed to enhance the professional development and interpersonal skills of the faculty members.

The session commenced with opening remarks by Principal Chef (Dr.) K. Thirugnanasambantham, setting the tone for an engaging and informative workshop. To foster team cohesion, an ice-breaking session kicked off, encouraging participants to introduce their teammates in innovative ways.

Dr. Parul Gupta and Mr. Rakshith Kamath conducted grooming sessions tailored for Ladies and Gentlemen, respectively. The sessions covered crucial elements such as projecting the right image, attire selection for various occasions, and presenting oneself in the best possible manner.

The team-building segment, led by Chef (Dr.) K. Thiru, Chef Nithish Damodar, and Chef Manish T K, took a unique approach through a cooking session.

Participants were assigned culinary mise-en-place tasks, followed by a culinary quiz organized using the chit-system. Teams, consisting of five members each, had 25 minutes to complete tasks like peeling onions/potatoes, rolling chapatis, and whipping cream.

Chef (Dr.) K. Thiru further conducted a live demonstration of three dishes, including Bisi Bele Bath and kebabs, focusing on forgotten grains and local seasonal vegetables. Teams were evaluated based on time management and the quality of their work, followed by a prize distribution for the winning teams.

The workshop also included a dining etiquette session facilitated by Mr. Vaibhav Bhardwaj, Mr. Sachin George Varghese, and Mr. Vageesh Kelkar. Participants were familiarized with the proper etiquette to be followed during a formal meal, followed by a formal lunch prepared by MA (IC) students. The learned etiquette was put into practice, with faculty members providing guidance.

The event was a holistic initiative, promoting not only professional development but also fostering a sense of camaraderie and teamwork among the faculty members at WGSHA.





# Webinar on "Cultural Contexts in Hospitality" by Prof. Dipra Jha

On January 30, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted an enlightening webinar titled "Cultural Contexts in Hospitality," featuring Prof. Dipra Jha. Prof. Jha, a Scholarly Associate Professor and Assistant Director at the School of Hospitality Business Management, Washington State University - Carson College of Business, led the session via the Zoom platform.

The participants included students from the 2nd year of Bachelor of Hotel Management (BHM) and Master of Arts in Indian Cuisine and Food Culture (MAIC), as well as 1st-year students from Master of Hotel Management & Catering Technology (MHM&CT) and MAIC. Faculty members from WGSHA were also actively engaged in this insightful event.

The webinar delved into the intricate topic of cultural contexts in the hospitality industry. Prof. Dipra Jha provided valuable insights into the concepts of low-context and high-context cultures, offering real-time examples of their application in the global hospitality sector. The session aimed to broaden the participants' understanding of how cultural nuances significantly impact hospitality practices worldwide.



This event served as a platform for students and faculty members to gain knowledge from an esteemed expert in the field, fostering a deeper appreciation for the cultural dimensions within the hospitality industry. The webinar exemplified WGSHA's commitment to providing enriching educational experiences and staying connected with global perspectives in the ever-evolving landscape of hospitality.



# Culinary Bootcamp - WGSHA Hosts Students from Maryland University

On January 12, 2023, the Department of Culinary Arts at Welcomgroup Graduate School of Hotel Administration (WGSHA) played host to students from Maryland University for an enriching half-day demonstration of South Indian cooking. This event marked the revival of a decade-long connection between Maryland University and WGSHA, which had been interrupted for two years due to the pandemic.

The program commenced with registration and a brief introduction to South Indian cuisine, setting the stage for an immersive culinary experience. Despite the disruption caused by the global health crisis, the resumption of this longstanding connection was met with enthusiasm from both institutions.

Each Maryland University student was assigned a dedicated kitchen station and presented with a thoughtfully curated South Indian menu to prepare. The hands-on experience allowed participants to engage with the culinary intricacies of South Indian cooking, creating a delectable five-course feast. The



students collaborated in organizing the cuisine, which was later served for supper, providing a comprehensive experience from preparation to consumption.

The Culinary Bootcamp provided Maryland University students with a unique and memorable encounter with South Indian cuisine, fostering cultural exchange and practical culinary skills. The event exemplified WGSHA's commitment to nurturing global connections and promoting experiential learning in the realm of culinary arts.



# Strategic Partnership Unveiled Between EAHM and WGSHA

In a momentous occasion, Welcomgroup Graduate School of Hotel Administration (WGSHA) proudly announces a significant collaboration with The Emirates Academy of Hospitality Management (EAHM) in the UAE. This partnership encompasses a broad spectrum of initiatives, including student exchange programs, joint research endeavors, summer schools, cultural programs, study tours, and a focus on pedagogic effectiveness.

The alliance marks a pivotal milestone for WGSHA, opening avenues for cross-cultural learning, research collaboration, and enhanced educational experiences for students. This strategic partnership reflects a

commitment to fostering global perspectives within the hospitality education domain.

The collaborative efforts between WGSHA and EAHM are poised to elevate the standards of hospitality education, providing students with enriching opportunities to broaden their horizons and engage in collaborative learning experiences. The partnership stands as a testament to both institutions' dedication to excellence in education and the holistic development of students in the dynamic field of hospitality.



## Educational Field Trip Explores Hospitality Insights for MHM&CT Students

Welcomgroup Graduate School of Hotel Administration (WGSHA) organized an enriching educational field trip on January 25, 2023, offering valuable insights into the practical aspects of the hospitality business for students of the MHM&CT 3rd course. The trip involved visits to prominent hotels in Hyderabad, providing students with the opportunity to interact with managers and gain firsthand knowledge.

The students explored ITC Kohenur and the Westin Mindspace Hyderabad, where they received informative briefings about the properties before embarking on a comprehensive show-around. Mr. Abhinav Singh, Head of Sales and Marketing at ITC Kohenur, engaged with students, sharing expertise on topics such as relationship building, key account management, service recovery, negotiation, and crisis management.

At the Westin, Mr. Sunil Chandran, the Director of Rooms, shared valuable insights about the

significance of internships in shaping a successful career in the hospitality industry. He emphasized the importance of having a MAP—Mentor-Attitude-Passion—to achieve professional success. Ms. Romi P., the Human Resources and Training Manager at the Westin, advised students to build a strong knowledge base during their college years and integrate it with practical experience in the workplace.

In addition to the hotel visits, students explored iconic landmarks in the city, including the Salar Jung Museum, Char Minar, Hussain Sagar, Birla Temple, and the old city. The educational field trip concluded with a sumptuous traditional dinner at a renowned restaurant in the old city, providing students with a holistic and immersive experience. The trip not only enhanced their understanding of the hospitality industry but also enriched their cultural awareness.



# Culinary Skill-Enhancing Workshop by Chef Vijud Kirubakaran Lincoln at WGSHA



From January 12 to 16, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) orchestrated a four-day-long culinary skill-enhancing workshop for the 12th course B.A. Culinary Arts students. The workshop featured Chef Vijud Kirubakaran Lincoln, a distinguished alumnus of WGSHA, who shared his fine culinary skills and professional journey with the aspiring chefs. Chef Lincoln not only narrated his post-graduation experiences but also imparted valuable life lessons learned along the way.

Chef Vijud Kirubakaran Lincoln's culinary expertise lies in blending modern techniques with indigenous ingredients. During the workshop, he curated a special tasting menu using locally sourced ingredients like Maasi, Mohinga, stingray, lamb shank, and more. The students had the opportunity to practice the art of preparing and presenting handmade pasta under the guidance of the Chef.

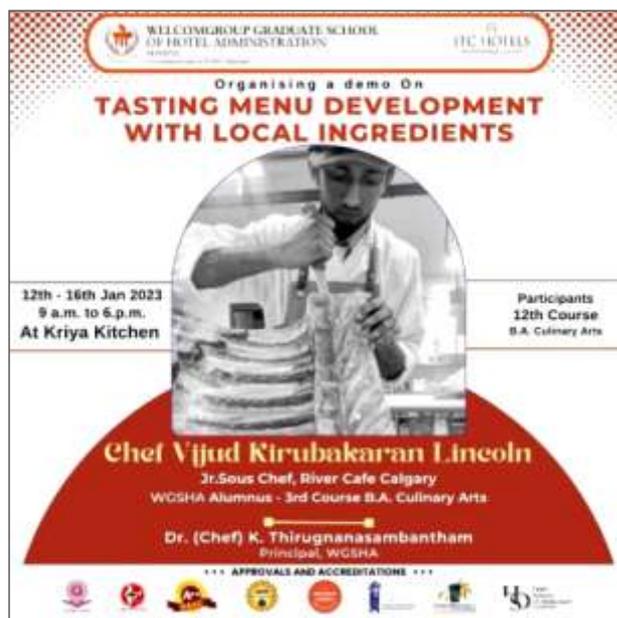


The event was not only a platform for skill enhancement but also served as a source of motivation for students. Chef Lincoln, currently serving as the Jr. Sous Chef at River Café in Calgary, emphasized the importance of hard work and expressed gratitude for the foundation laid by

WGSHA in shaping his career. His journey inspired the students to strive for excellence and put forth their best efforts in every assigned task.

The workshop concluded as a resounding success, leaving the students motivated and equipped with new culinary skills. It served as a testament to WGSHA's commitment to providing students with real-world insights and fostering a spirit of excellence in the culinary arts.

WGSHA in shaping his career. His journey inspired the students to strive for excellence and put forth their best efforts in every assigned task.



## Personal Branding Workshop by Dr. A C Balaji at WGSHA

From January 12 to 16, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a comprehensive workshop on personal branding, featuring Dr. A C Balaji, an esteemed expert and Associate Professor & HOD - Animation at Manipal Institute of Communication, MAHE.

Dr. Balaji commenced the session by emphasizing the significance of LinkedIn profiles as a crucial professional tool in the contemporary environment. He provided a step-by-step guide on crafting compelling and relevant LinkedIn profiles to attract the attention of recruiters for suitable opportunities.

Throughout the workshop, Dr. Balaji shared valuable insights on personal branding and its relevance in the modern world. Students gained exposure to methods of enhancing their visibility through various media platforms and applications. The session included practical demonstrations on creating professional resumes, along with guidance on making a strong impact on LinkedIn profiles to increase visibility and appeal to potential employers.

Dr. Balaji introduced students to essential resources like Resume Worded for score checking, Canva for creating cover photos, and other tools to design impressive LinkedIn profiles and resumes. The workshop aimed to instill the importance of building a robust and distinctive reputation through actions such as networking, content development, public speaking, and active participation in professional and personal spheres.



Organized under the leadership of Principal Dr. Chef K Thirugnanasambantham, Vice Principal Mr. Rajshekhar, and the coordination of Mr. Paritosh Dabral and Mr. Shikhar Jaitley, the event proved to be a valuable resource for students in shaping their professional identities and standing out in today's competitive landscape.



# National Voters' Day 2023 Debate Competition at WGSHA

In commemoration of National Voters' Day 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal, organized an insightful debate competition. The event aimed to raise awareness about the significance of voting, fostering a deeper understanding of the electoral process among students.

The competition featured engaging topics, including the mandatory nature of voting, the role of social media in influencing voters, the impact of a single vote, the efficiency of electronic voting machines, and the proposition to increase the voting age to 21 years.

Sixteen students from the 12th course BA(CA) formed four teams, passionately debating these critical subjects. The winning team comprised members M Shruthi, Kunal Chowdhary, Rahul Chettri, and Cindra Anil.

Faculty judges Dr. Preeti Agrawat, Mr. Paritosh Dabral, and Chef Raisa lent their expertise to the event, ensuring a fair evaluation. The competition, coordinated by Ms. Swati H. Deshani and Chef Nithish Damodhar, received guidance and support from Dr. Chef K Thirugnanasambantham - Principal WGSHA and Dr. Shreelatha Rao - HOD Management Studies. The spirited event successfully achieved its goal of promoting electoral awareness and active citizenship.



# National Voters' Day 2023 Poster Making Competition at WGSHA

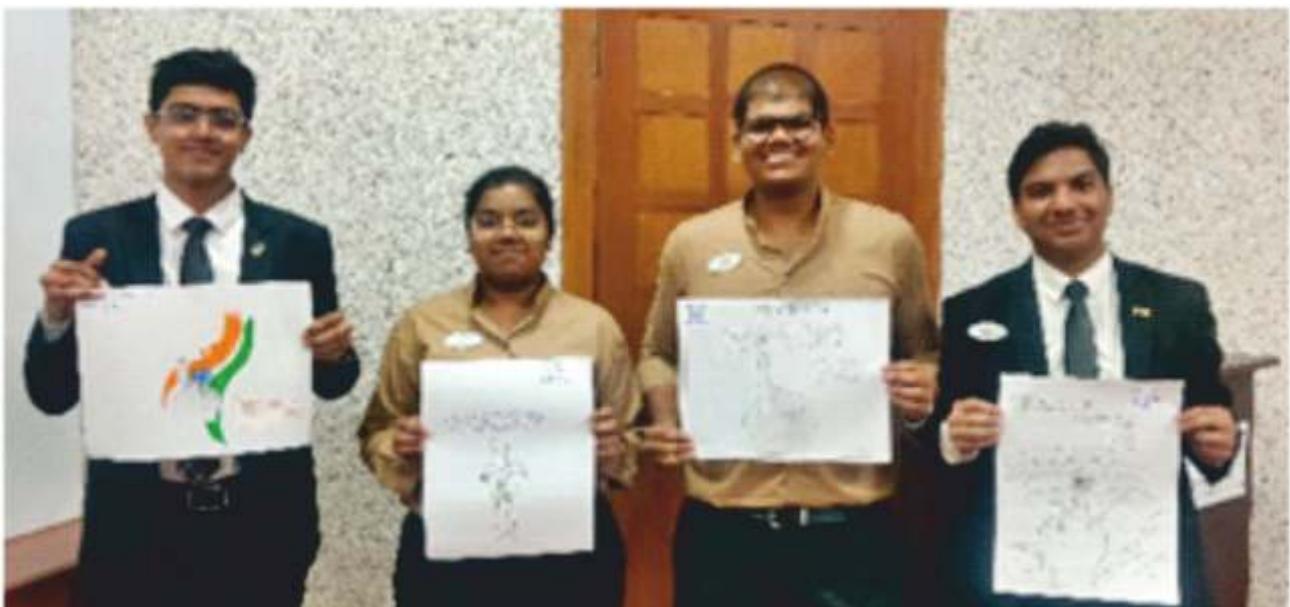
On January 25, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) embraced the spirit of democracy by commemorating National Voters' Day through a vibrant Poster Making Competition. This event, organized to honor the foundation of the Election Commission of India, aimed to instill the significance of voting among the young students at WGSHA.

The theme for this year's National Voter's Day, "Nothing Like Voting, I Vote for Sure," served as the focal point for the creative expressions of the participants. This theme was thoughtfully chosen to allow participants to convey their personal feelings and aspirations regarding their active participation in the electoral process through the powerful medium of visual art.

The competition unfolded with enthusiasm as students unleashed their artistic talents, translating their thoughts on the importance of voting onto

canvases. The vibrant and expressive posters served not only as a testament to the creative prowess of WGSHA's students but also as a visual reminder of the crucial role each individual plays in shaping the democratic fabric through their votes.

The event encapsulated the commitment of WGSHA to nurturing informed and responsible citizens, emphasizing the democratic values that form the backbone of our nation. The Poster Making Competition successfully achieved its goal of blending artistic expression with civic awareness.



# Visit of Madhava Kripa School Students to WGSHA Campus

On January 27, 2023, the vibrant and aspiring students of Hospitality and Culinary Arts from Madhava Kripa School (MKS), Manipal, embarked on an enriching journey as they paid a visit to the esteemed Welcomgroup Graduate School of Hotel Administration (WGSHA) campus.

The visit unfolded with the students immersing themselves in the diverse academic facilities that WGSHA has to offer. Navigating through the corridors of knowledge, they gained insights into the world of hospitality and culinary arts, exploring the state-of-the-art infrastructure and learning spaces.

The interactive session with faculty members provided a platform for the MKS students to engage in meaningful conversations, seeking guidance and knowledge from experienced professionals in the field. Additionally, interactions with current WGSHA students allowed for a glimpse into the vibrant student life and the collaborative learning environment that WGSHA fosters.

The visit was not only an educational endeavor but also a source of inspiration for the aspiring young minds who aspire to make their mark in the dynamic world of hospitality. WGSHA extends a warm welcome to Madhava Kripa School students and looks forward to seeing these budding talents flourish in the realm of hospitality and culinary arts.



# Millets - "The Wonder Nutricereal" by Dr. Asna Urooj

On January 29, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) organized a captivating session titled "Millets - The Wonder Nutricereal: A Perspective on Utilization and Health Benefits." The enlightening seminar, conducted by Dr. Asna Urooj, Professor at the Department of Food Science and Nutrition, University of Mysore, Mysuru, aimed to explore the nutritional richness and health advantages of millets.

Dr. Asna commenced the session by categorizing various millets cultivated worldwide, delving into their nutrient profiles and suitability across different age groups. She provided insights into global and Indian millet production trends, highlighting challenges faced by India despite being a leading producer. The nutrient-dense nature of millets, boasting exceptional fiber, protein, and micronutrient content compared to conventional cereals, was extensively discussed. Dr. Asna presented evidence-based analyses of millets' nutraceutical properties, emphasizing their potential in managing diseases, particularly diabetes.

The session further covered diverse processing techniques for millets, elucidating their impact on nutritional composition and emphasizing nutritionists' role in enhancing nutrient bio-accessibility. Dr. Asna



underscored the functionality of millets as potential functional foods for improving public health, calling attention to the urgent need for research in these domains.

The expertly coordinated session, led by Ms. Pallavi Mahesh Shettigar, Head of the Department of Dietetics and Applied Nutrition (DAN), received guidance from Dr. Chef K Thirugnanasambantham, Principal, WGSHA. Dr. Priyanka Yeshwant, a student from the 13th course M.Sc DAN, adeptly moderated the event, contributing to its success.



# Faculty Development Program 9.0 on Current Research Trends in Nutrition and Hospitality Industry

On January 28, 2023, the Department of Dietetics and Applied Nutrition at Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education (MAHE), orchestrated the Faculty Development Program 9.0. This insightful session delved into the realms of current research trends in the Nutrition and Hospitality industry, featuring esteemed resource person Dr. Asna Urooj, Professor at the Department of Food Science and Nutrition, University of Mysore, Mysuru.

The event commenced with a warm welcome extended by Mr. Rajshekhar P, Vice Principal of WGSHA, acknowledging the significance of the FDP in fostering academic growth. Dr. Asna Urooj initiated the session by underlining the pivotal role of scientific evidence-based research in understanding the importance of food. She accentuated key themes such as consumer-driven trends, wellness, convenience, authenticity, and sustainability as catalysts for identifying research areas.

Dr. Asna elucidated on the evolving landscape of Nutrition research, encompassing topics like dietary diversification score, dietary inflammation score, body composition, sarcopenia, and nutrigenomics. In the realm of Hospitality research, she explored emerging trends such as tourism, sustainability, molecular gastronomy, AI in gastronomy tourism, mindfulness, E-technology, molecular mixology, and the application of ultrasound in culinary sciences.

The session not only broadened horizons but also highlighted the vast array of opportunities in Nutrition and Hospitality Research. Mr. Rajshekhar P, in acknowledgment of Dr. Asna Urooj's valuable insights, presented her with a token of appreciation. The event was expertly coordinated by Ms. Pallavi Mahesh Shettigar, the Head of the Department of Dietetics and Applied Nutrition, under the overarching guidance of Dr. (Chef) K Thirugnanasambantham, the Principal of WGSHA. Dr. Namratha Pai K adeptly moderated the event, ensuring a seamless and enlightening experience for all participants.



## WGSHA Hostel Festival - Lohri and Pongal Celebrations

Welcomgroup Graduate School of Hotel Administration (WGSHA) embraced the spirit of cultural festivities with a lively Hostel Festival, celebrating Lohri on January 13th and Pongal Lunch on January 14th. The event was inaugurated by Vice Principal Dr. Rajshekhar, who conveyed a heartfelt message on the significance of these occasions. Students and faculty came together to mark the festivities, fostering a sense of unity and cultural richness within the WGSHA community. The celebrations included traditional rituals, vibrant decorations, and a delightful feast, creating a joyous atmosphere that resonated with the spirit of Lohri and Pongal.



### WGSHA Contingent Clinches Third Prize in MAHE Republic Day Parade 2023

In a proud moment for Welcomgroup Graduate School of Hotel Administration (WGSHA), its contingent secured the Third Prize in the MAHE Republic Day Parade 2023. The dedicated team of students showcased exceptional teamwork and commitment, earning accolades for the college. This victory continues WGSHA's legacy of excellence in Republic Day and Independence Day Parades at MAHE. Heartfelt congratulations to the participating students, led by Contingent Commander Jay A Wadhwa, for upholding the tradition of WGSHA's parade successes. The following students took part in the Republic Day

Parade- Jay A Wadhwa (Contingent Commander), Dandu Sai Himaja, Aryan Sachanandani, Abhijit A, Madhav Nagpal, Dhriti Baid, Aviral Mishra, Aman Kashyap, Keerthan Krishna S Naik, Aniket Poojary, Saksham Sharma, Omkar Mahajan, Nishchay Patel, Dhruvad Kumar Choudhury, Harsh C D, Parth Gupta, Vaibhav Ladwa, Agamveer Singh Renu, Itabrata Roy Chowdhury, Kaushika S, Shruthi M, Rishank Kamra, Zeeshan Sulaiman, Navil Maxim Dsilva, Meera Shiva Priyadarshi.

Team WGSHA commends their hard work and dedication, reinforcing its commitment to excellence.



## Alumni Achievement

### Chef Mythrayie S Iyer Wins San Pellegrino Young Chef 2023 Regional Title

Team WGSHA extends hearty congratulations to Chef Mythrayie S Iyer, an esteemed alumna and university gold medalist from the first course BA in Culinary Arts, for clinching the prestigious "San Pellegrino Young Chef 2023" title for the Africa, Middle East, and South Asia region. Chef Mythrayie's culinary prowess and dedication have earned her this



remarkable accolade. The WGSHA family wishes her the best of luck as she advances to the Grand Finale in Milan. We take immense pride in her achievements and are confident in her continued success on the global culinary stage.

## WGSHA's Community Outreach at Shri Uma Maheshwar Temple, Shivapady



Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE, Manipal, a premier institution in India, stands out for imparting comprehensive hospitality education that integrates theory with practical learning. As part of its curriculum, WGSHA actively engages in Community Outreach Programmes, exemplifying its commitment to social responsibility. From February 22 to March 5, 2023, WGSHA students participated in the Athirudra Mahayaga at Shri Uma Maheshwar Temple, Shivapady. Involved in Temple Service Duty, students served food, managed reception, prasadam distribution, and cultural committees, gaining valuable hands-on experience. Faculty coordination ensured a seamless contribution. WGSHA extends gratitude to event organizers for this meaningful community collaboration.

## Experiential Learning at Sri Venugopalakrishna Temple

On February 24, 2023, students engaged in experiential learning through volunteer service at the Prathista Mahotsava and Brahma Kalashostava of Sri Venugopalakrishna Temple, MIT Campus, Manipal. They observed bulk food preparation and gained valuable experience in planning hospitality for a public gathering.



## Workshop on Rajbari Cooking by Chef Mrinalinee S. Majumdar



Chef Mrinalinee S. Majumdar, serving as the Resident Director of the prestigious 300-year-old luxury Heritage Boutique property, The Rajbari Bawali, brings a wealth of experience to the role. With a robust background in Operations, Management, and Business Development within the global hospitality industry, Chef Majumdar showcases a proven track record of excellence. Her leadership contributes significantly to the success and reputation of The Rajbari Bawali as a distinguished destination for luxury and heritage. An exclusive workshop, shedding light on the culinary richness of Bengal. The event aimed to familiarize students with the distinctive regional culinary flair, providing them with an immersive experience in the diverse and vibrant gastronomic traditions of Bengal. The workshop, a testament to WGSHA's commitment to holistic culinary education, allowed students to explore and appreciate the unique flavors and techniques associated with Bengal's culinary heritage.

## Culinary Exploration in Bengali Cuisine Workshop with Chef Mrinalinee Majumdar

In the concluding session of the Bengali Cuisine Workshop, students collaborated with Chef Mrinalinee Majumdar of The Rajbari Bawali to craft evening snacks and dinner delicacies. Chef Majumdar provided insights into Bengali cuisine beyond the stereotypes, emphasizing unique ingredients, historical origins, and foreign influences. The workshop covered the art of serving and consuming a Bengali thali course-wise. Notable dishes included lebu cha, jhal moori, kosha mangsho, and

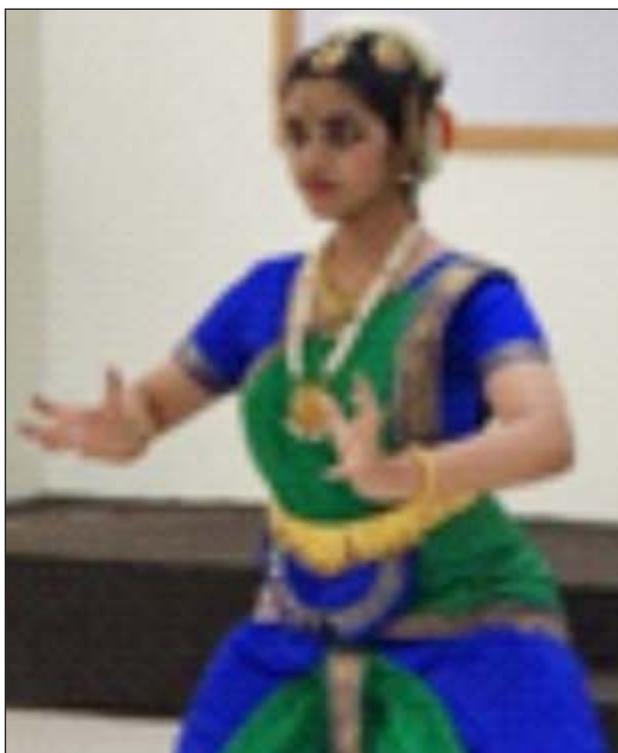


chingribhapa. Chef Majumdar concluded by sharing comfort dishes found in every Bengali home, enriching the students' understanding of the diverse and nuanced Bengali culinary heritage. The last three days were loaded with knowledge, experience, enthusiasm, curiosity, and excitement. This was an unforgettable experience for the students and something that would stay with them forever.



## WGSHA's Drishti 2023: Unveiling Cultural Excellence

Welcomgroup Graduate School of Hotel Administration (WGSHA) exemplifies the belief in honing diverse talents through its annual cultural extravaganza, Drishti - the precursor to Utsav. Running until March 4th, the event featured a spectrum of activities spanning dance, music, art, drama, and public speaking. Drishti serves as a platform where the finest talents emerge to represent WGSHA at Utsav 2023, epitomizing the college's commitment to unleashing the true potential of its students in a myriad of fields.



## Flavors of Odisha by Chef Rachit at WGSHA, Manipal

WGSHA, Manipal, hosted "Flavors of Odisha" curated by Chef Rachit Kirteeman, Chef Consultant, and Culinary Content Creator. An alumnus of WGSHA's 21st course (BHM), Chef Rachit brought the delectable cuisine of Odisha, showcasing the rich culinary heritage of the Land of Lord Jagannath.



## Necessity of Digital Transformation in Hospitality Post-Pandemic

The hospitality and tourism sectors bore the brunt of the recent pandemic, underscoring the imperative for digital transformation across industries. Despite existing technology, the hospitality sector has yet to fully harness its potential. In this context, Mr. Prasad Patil, Founder of Go Yaana, addressed the crucial intersection of digitalization and the future of hospitality. Emphasizing the untapped potential, he discussed how technology, when integrated



seamlessly with operations, can optimize revenue, outreach, and publicity. The discussion shed light on the evolving role of technology for hospitality professionals navigating a post-pandemic landscape.

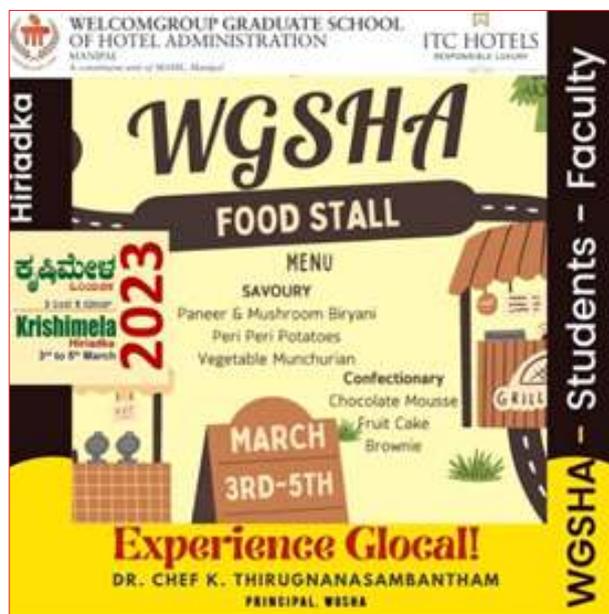
## WGSHA's Exclusive Online Expert Session with Ms. Payal Kulkarni

Welcomgroup Graduate School of Hotel Administration (WGSHA) is thrilled to announce the initiation of online expert sessions featuring Ms. Payal Kulkarni, Area Director of Human Resources at Park Hyatt Abu Dhabi Hotel and Villas, covering Abu Dhabi and Jordan. The sessions aim to acquaint graduating students with the selection criteria for Management Trainees across leading hotel chains. Ms. Payal offered specialized insights for students aspiring to build careers in the Human Resource department. Tailored for final-year students in various programs, this event provided valuable guidance for a successful start to their campus recruitment journey.



## WGSHA Students Engage at Krishimela 2023 in Hiriadka

WGSHA students are actively participating in Krishimela 2023 at Hiriadka, manning their own stall. This hands-on experience allows them to observe numerous entrepreneurs, gaining insights into strategies, business opportunities, and innovative ideas. The initiative fosters practical learning and entrepreneurial spirit among the students.



## Guest Lecture on Career Building by Mr. Abhishek Kumar

On March 4, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a guest lecture for 3rd-course students of the MHM&CT program. Mr. Abhishek Kumar, Human Resources Manager at TrueBlue India, brought over 13 years of progressive experience in HR. The session focused on Career Building, offering students valuable insights from his rich and diverse expertise in team building and skills development. It was an enriching opportunity for students to glean insights from an industry expert.



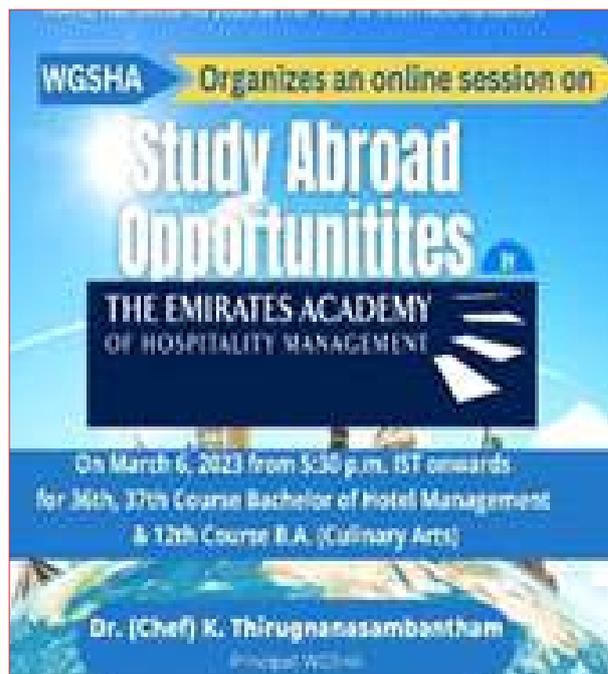
## Tarang Kitefest by Volunteer Services Organization

On March 5, 2023, the Volunteer Services Organization hosted "Tarang Kitefest." The event showcased a vibrant display of kites, adding a splash of color to the sky. Participants and spectators alike enjoyed the festivities, fostering community spirit and joy.



## Exploration Session on Study Abroad Opportunities for WGSHA Students

On March 6, 2023, a session was organized for hospitality and culinary arts students to explore study abroad and semester opportunities. Representatives from our partner school, Emirates Academy of Hospitality Management UAE, presented the academy's programs and pathways, offering insights into academic life at EAHM. This initiative aligns with WGSHA's commitment to providing industry-relevant learning experiences, fostering global perspectives for students aiming to excel in the hospitality profession.



## WGSHA's Bargrains Emerges Victorious at 'The Grand Challenge Udipi 2019'

In a triumphant feat, 'Bargrains - The Energy Bomb' by Welcomgroup Graduate School of Hotel Administration (WGSHA) secured the top spot at 'The Grand Challenge Udipi 2019.' This groundbreaking energy bar, meticulously crafted from wholesome grains, millets, and Jaggery, not only proved to be a unique culinary creation but also a beacon of health. Aligned with the event's theme, "Empowering the Under-served," Bargrains targets children under 5, offering a nutritious alternative. The team's exceptional effort earned them a prestigious cash prize of INR 10,000. Looking forward, they aspire to collaborate with the government to integrate these wholesome bars into school meals, ensuring a



healthier future for underprivileged children. Guided by Chef (Dr.) K. Thirugnanasambantham, the interdisciplinary team's dedication and innovation promise a positive impact on childhood nutrition.

## WGSHA's M.Sc. Dietetics Students Shine in Fit Woman Cyclothon

In celebration of International Women's Day on March 7, 2023, students from M.Sc. Dietetics and Applied Nutrition at WGSHA actively participated in the Fit Woman Cyclothon organized by MAHE. Embracing the event's spirit, these students exemplified strength and enthusiasm, pedaling through the journey with smiles that radiated the power of womanhood. The quote, "A strong woman knows she has strength enough for the journey, but a woman of strength knows it is in the journey where she will become strong," resonated deeply with their empowering participation.



## WGSHA's Past Pre-Placement Sessions Equip Students for Success

From March 7th to 11th, 2023, final-year students of Bachelor of Hotel Management, Bachelor of Culinary Arts, and M.A. Indian Cuisine & Food Culture at WGSHA engaged in Pre-Placement Sessions. Facilitated by retired industry stalwarts like Mr. Kenneth Pinto and Team, these workshops aimed to enhance students' interview skills for the campus recruitment in March 2023. Covering aspects such as self-introduction, extempore speaking, mock-group discussions, interviews, and kitchen trade tests, the sessions provided comprehensive preparation, ensuring students were well-equipped for success in the competitive hospitality industry.



WEL COMGROUP GRADUATE SCHOOL  
OF HOTEL ADMINISTRATION  
MADRAS  
A member of WELCOM

ITC HOTELS

**WGSHA PRESENTS PRE PLACEMENT SESSION**  
MR. KENNETH PINTO AND TEAM



**MR. P.M. NAVEEN**  
Retd. F&O



**MR. RAJENDRA LOUZADO**  
Retd. F&O & Vice President  
Operations, ITC Fortuna



**CHEF FIRDOUS DARUWALLA**  
Retd. Chef, Taj Mumbai



**MR. SAMIR SHARADWAJ**  
Ex General Manager, ITC



**CHEF HIMANSHU SARJU**  
Ex. Executive Chef,  
Shree Hotel



**MS. RASHMITA PATRAIK**  
Facilitator, Instructional  
Designer, Veda Arth



**MR. KENNETH PINTO**  
Ex. HR Officer & Corporate  
Trainer Coach

**Date: 21-26 Aug 2023**  
**Time: 8:30am-5:30pm**

Dr. ICheri K. Thiruganasambantham  
Principal, WGSHA







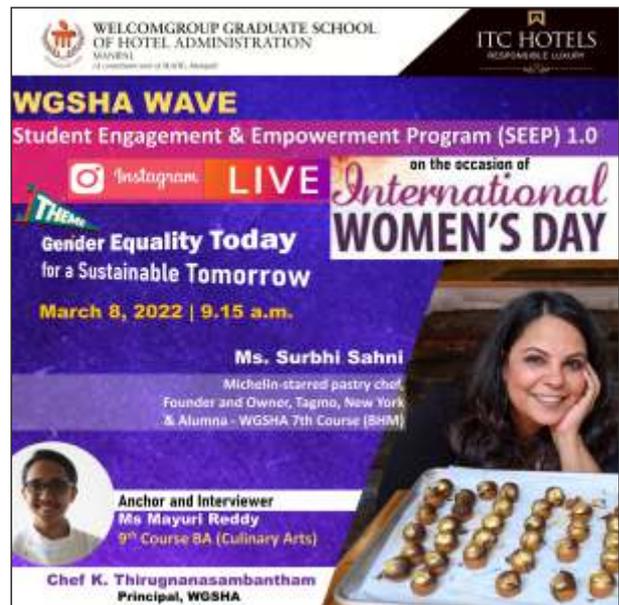



WGSHA CHRONICLE

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# Launch of WGSHA WAVE - Student Engagement and Empowerment Program (SEEP) 1.0

Welcomgroup Graduate School of Hotel Administration (WGSHA) takes pride in unveiling "WGSHA WAVE" - the Student Engagement and Empowerment Program (SEEP) 1.0. The inaugural episode featured an Instagram Live Stream with Ms. Surbi Sahni, a Michelin-starred pastry chef, Founder, and Owner of Tagmo, New York, and WGSHA Alumna (7th Course - BHM). The event, held on International Women's Day, March 8, 2022, at 9:15 AM, centered around the theme "Gender equality today for sustainable tomorrow." WGSHA WAVE aims to inspire and empower students through engaging sessions with accomplished alumni.



# WGSHA Triumphs at The ODYSSEY 2023 Competition

In a resounding success, teams from the 36th course Bachelor of Hotel Management (BHM) and 2nd-course MA Indian Cuisine and Food Culture (MAIC) at WGSHA clinched numerous accolades at The ODYSSEY 2023

competition hosted by the Department of Hotel Management at Christ University Bangalore on March 9th and 10th, 2023. Guided by faculty member Mrs. Anusha Pai and under the leadership of Principal Dr. Chef K. Thirugnanasambantham, the teams showcased exceptional talent, emphasizing the significance of teamwork and intelligence in achieving remarkable success.



## Guest Lecture at WGSHA Explores Literature Review Strategies

In a resounding success, teams from the 36th course Bachelor of Hotel Management (BHM) and 2nd-course MA Indian Cuisine and Food Culture (MAIC) at WGSHA clinched numerous accolades at The ODYSSEY 2023 competition hosted by the Department of Hotel Management at Christ University Bangalore on March 9th and 10th, 2023. Guided by faculty member Mrs. Anusha Pai and under the leadership of Principal Dr. Chef K. Thirugnanasambantham, the teams showcased exceptional talent, emphasizing the significance of teamwork and intelligence in achieving remarkable success.



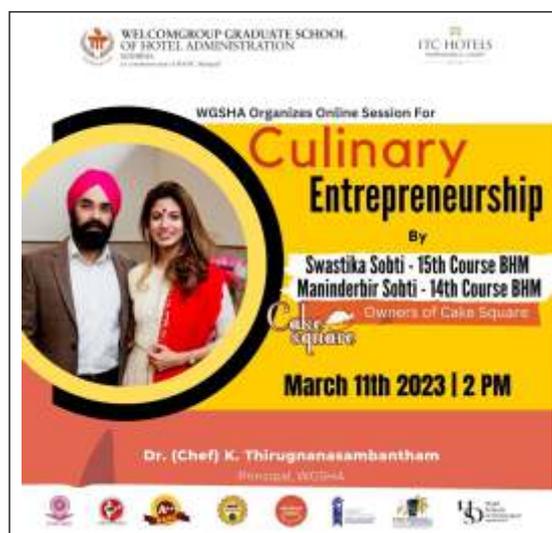
## WGSHA Facilitates Mentorship Program with Key Connect

Welcomgroup Graduate School of Hotel Administration (WGSHA) concluded a Mentorship Program in collaboration with Key Connect, spearheaded by Mr. Akshay Kulkarni, CEO of Green Views Hotels Pvt. Ltd. and WGSHA Alumnus (5th Course BHM). The program, which ran from Thursday, 9 March 2023, to Wednesday, 15 March 2023, was tailored for 1st-year BA in Culinary Arts and 1st-year BHM students. With the primary objective of fostering constructive and positive interaction, the mentorship initiative successfully provided valuable guidance and support to students through the mentorship of an esteemed alumnus.



## Successful Online Session on Culinary Entrepreneurship at WGSHA

WGSHA conducted a compelling online session on Culinary Entrepreneurship featuring its esteemed alumni and Cake Square owners, Ms. Swastika Sobti (15th Course BHM) and Mr. Maninderbir Sobti (14th Course BHM). The insightful session, held on March 11, 2023, at Classroom Shiksha II, offered valuable entrepreneurial perspectives to the audience.



## WGSHA Successfully Hosts Student Council Installation Ceremony

WGSHA executed the Student Council Installation Ceremony on Saturday, 11 March 2023, at Lawns - Fortune Inn Valley View, Manipal, starting from 6 PM. The event marked the formal induction of the new student council, fostering leadership and collaboration among the students.



## Insightful Guest Lecture on Customer Acquisition at WGSHA

On the 11th of March 2023, WGSHA organized a guest lecture for 3rd-course students of the MHM & CT program, featuring distinguished industry expert and WGSHA Alumna (3rd Course MSc HTM), Ms. Sanjana Muddappa. With over 8 years of progressive experience in hospitality and tourism, she shared insights into Customer Acquisition. Drawing on her expertise in corporate sales, key account management, and networking, Ms. Muddappa provided students



with valuable lessons from her diverse career. The past event was a testament to WGSHA's commitment to offering students exposure to industry leaders.

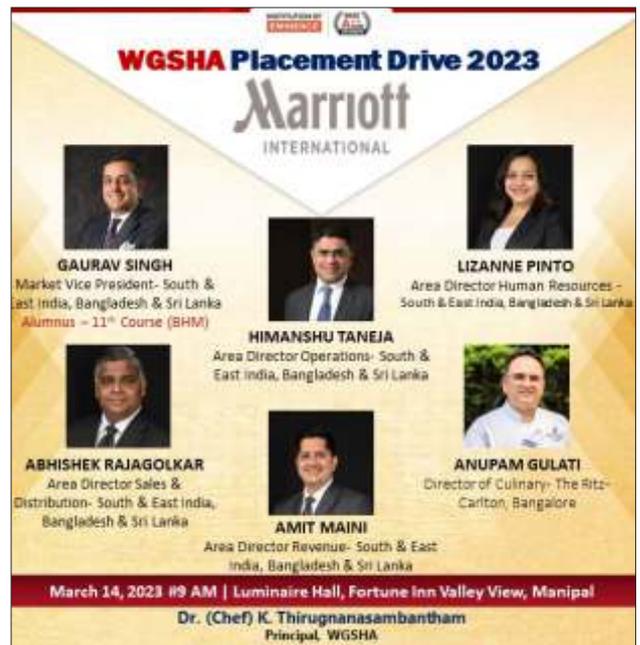
## Team WGSHA Celebrates Successful Completion of Industrial Training

On the 11th of March 2023, TeamWGSHA joyously welcomed and celebrated the triumphant culmination of Industrial Training for the 34th Course students of Bachelor of Hotel Management and 10th Course students of BA (Culinary Arts). The event, brimming with jubilation, served as a heartfelt acknowledgment of the students' successful internship completion. WGSHA extends hearty congratulations and best wishes to these accomplished individuals for their future endeavours this year and beyond. The event encapsulated the spirit of achievement and camaraderie within the WGSHA community.



## Marriott International Conducts Placement Drive at WGSHA

From the 13th to the 15th of March 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a placement drive featuring esteemed panel members from Marriott International. The event provided students with valuable opportunities to interact with industry professionals, showcasing WGSHA's commitment to facilitating career avenues for its students.



## Successful Reopening of Ministry of Bakery (MOB) at WGSHA

On the 15th of March 2023, the Ministry of Bakery (MOB), a student-run bakeshop at Welcomgroup Graduate School of Hotel Administration (WGSHA), successfully reopened its doors at the New Culinary Arts and Museum building. The past event marked a delightful return of MOB, providing the WGSHA community with delectable treats and showcasing the students' culinary expertise.



## WGSHA's Successful Dubai Outreach Event

On March 17, 2023, in a strategic move aimed at augmenting its international presence, Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education, hosted a highly successful event at Atrium Hotel, Dubai. The primary objective was to enhance WGSHA's global reputation and attract a diverse community of international students. WGSHA's commitment to enhancing its global existence and attracting international students was effectively showcased during the event. Prospective undergraduate and postgraduate students were warmly invited to consider WGSHA for their education. The event provided valuable insights into the unique learning experience and vibrant campus life in Manipal, India. WGSHA's active presence in Dubai demonstrated its dedication to making relevant information easily accessible to potential students in the region, reinforcing its global visibility. Attendees had the opportunity to explore WGSHA's journey as an



internationally acclaimed hospitality and culinary management institute in India. The session aimed to inform and inspire prospective students. The event generated excitement and interest among prospective students, encouraging them to explore the enriching academic and cultural experiences offered by WGSHA.

## WGSHA Workshop on Flavors of Bengal

From March 21 -23, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal, hosted an exclusive workshop, "Flavors of Bengal," for MA (Indian Cuisine & Food Culture) students. The workshop aimed to impart regional culinary skills under the guidance of Chef Mrinalinee, the Resident Director of the prestigious 300-year-old luxury Heritage Boutique property, The Rajbari Bawali. With extensive experience in Operations, Management, and Business Development within the global hospitality industry, Chef Mrinalinee's session contributed to the holistic culinary education at WGSHA, providing students with insights into the diverse and vibrant gastronomic traditions of Bengal.

The poster is for a workshop titled "Flavors of Bengal to Impart Regional Culinary Skills" for MA (Indian Cuisine & Food Culture) students. It is organized by the Welcomgroup Graduate School of Hotel Administration, Manipal, in collaboration with ITC Hotels. The workshop is led by Chef Mrinalinee Saheli Majumdar, Resident Director of The Rajbari Bawali, Kolkata, and a WGSHA Alumna - 21<sup>st</sup> Course (BHM). The principal of WGSHA, Chef K. Thirugnanasambantham, is also mentioned. The dates are 21-23 March, 2022, at WGSHA.

## Exploring Bengal's Culinary Delights with Chef Mrinalinee Majumdar



On Monday, 21st March 2023, as part of their curriculum in "Poorav se Paschim," MAIC students had the privilege of delving into the rich flavors of Bengal in a workshop led by Chef Mrinalinee Majumdar, Resident Director of The Rajbari Bawali and WGSHA Alumnus. Despite her expertise in Western cuisine, Chef Mrinalinee, hailing from a Bengali family, shared profound insights into Bengal's culinary treasures. The first day featured a delightful exploration of home-style breakfast dishes, including Bhoger Khichuri, Cholar Dal with Luchi, shedding light on "aamish" and "niraamish" concepts. Students eagerly anticipate the upcoming sessions filled with culinary revelations.



## WGSHA Welcomes ITC Hotels for Placement Drive

On March 21, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) eagerly welcomed delegates from ITC Hotels for a placement drive at Dr. TMA Pai Auditorium (3rd Floor) at 9:30 AM. The event provided students with a valuable opportunity to interact with representatives from ITC Hotels, a renowned brand in the hospitality industry, and explore potential career prospects.



## Unlocking the Potential of Millets: WGSHA Hosts Expert Session on Millet Processing Innovation

On March 24, 2023, the Department of Dietetics and Applied Nutrition at WGSHA was excited to host an expert session on "Millet Processing Innovation." Dr. R. Jagan Mohan, Professor and Head of the Department of Food Product Development at the National Institute of Food Technology, Entrepreneurship, and Management (NIFTEM), shared valuable insights. The session aimed to explore millets' nutritional significance and their role in achieving Sustainable Development Goal 2 - "Zero Hunger." Dr. Mohan shed



light on how millet, known as "Siridhanya" or rich grains, could surpass rice and wheat in nutritional value, addressing food security issues and fostering entrepreneurship in the global food system.

## Empowering Minds: WGSHA Hosts Guest Lecture on Cognitive Behavior Therapy

On March 22, 2023, WGSHA was delighted to present a guest lecture for MSc Dietetics and Applied Nutrition students. The session, titled "Cognitive Behaviour Therapy for Health Promotion," was led by Dr. Sebastian Padickaparambil, Associate Professor, and Head of the Department of Clinical Psychology at Manipal College of Health Professions. Dr. Padickaparambil delved into the power of



constructive thinking, feelings, and actions, emphasizing the influence of cognitive behavior therapy in promoting mental health and well-being.

## WGSHA Welcomes Taj Hotels for Placement Drive

On March 24, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) extended a warm welcome to the members from Taj Hotels for an exciting placement drive. The event was scheduled to take place at Luminaire Hall, Fortune Inn Valley View, Manipal. It was a fantastic opportunity for students to engage with Taj Hotels, a prestigious name in the hospitality industry, and explore promising career possibilities.



## Illuminating Insights on International Business and Challenges

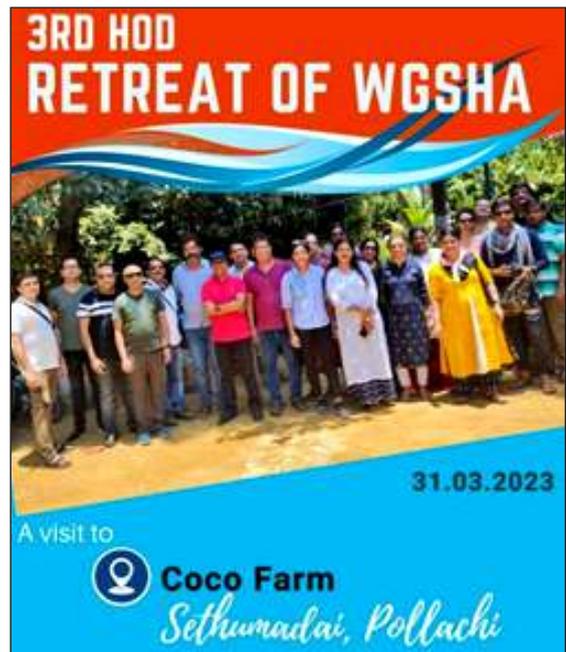
In a quest to broaden the horizons of MHM&CT students, a distinguished guest lecture was orchestrated on March 25, 2023. Dr. Suhan Mendon, an esteemed Associate Professor at Manipal Institute of Management, MAHE, graced the occasion. With over two decades of teaching experience and a significant role in international affairs, Dr. Mendon delved into the intricacies of International Business and Challenges. Students were enriched by his



profound insights, establishing a valuable connection between theory and real-world scenarios.

## WGSHA HOD Retreat at Coco Farm: Nurturing Team Unity

Embarking on a journey of camaraderie and growth, Team WGSHA is set to partake in the 3rd HOD Retreat at Coco Farm from 31st March – 2nd April 2023. Nestled in the scenic landscapes of Pollachi, Coimbatore District, Tamil Nadu, this retreat promises a blend of reflection, team-building, and strategic planning. It's an opportunity for heads of departments to foster unity, share insights, and chart the course for future excellence.



## WGSHA Alumni Chapters: Strengthening Bonds Across Borders

In alignment with the strategic vision of Manipal Academy of Higher Education (MAHE), Welcomgroup Graduate School of Hotel Administration (WGSHA) initiated the establishment of its alumni chapters in Delhi, Mumbai, Bangalore (2019), and the USA (2021). These chapters aim to engage alumni as brand ambassadors, fostering their involvement in various institute activities. Embracing this vision, Chef Thiru and Team WGSHA extended this network to Dubai in a physical meet-up at Fortune Atrium Hotel, Khalid Bin Al Waleed Rd - Bur Dubai - Dubai - United Arab Emirates on March 18, 2023. This initiative underscores the commitment to constructive relationships, enriching the global WGSHA community. Anticipating a meaningful amalgamation for the shared cause of enhancing WGSHA's international reputation.



# WGSHA Alumni Chapter Dubai Inauguration: A Global Reunion

March 18, 2023:

On March 18, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) marked a historic moment with the launch of its Alumni Chapter in Dubai, hosted at the esteemed "Fortune Atrium" in Bur Dubai. The event witnessed the joyous reunion of 51 illustrious graduates spanning from 1990 to 2018, representing diverse professions across Dubai, Abu Dhabi, Sharjah, and beyond. Principal Chef Dr. K. Thirugnanasambantham, Dr. Rajshekhar, Dr. Vidya Patwardhan, Dr. Shreelatha Rao, and Mr. Raghavendra graced the occasion, sharing nostalgic moments and celebrating WGSHA's growth. The event showcased a commitment to mutual support, exemplified by the



creation of the "Alumni Endowment Fund" in honor of Mr. Kapil Ahuja, demonstrating the alumni's dedication to their alma mater's legacy. As the alumni community expands, the vision includes becoming brand ambassadors, fostering mentorship, and supporting various initiatives for future hoteliers. WGSHA thrives not just as an institute but as a lifelong network for its proud graduates.



# WGSHA Alumnus Chef Nikhil Nagpal Shines in Asia's Best Restaurant List

On March 30, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) proudly celebrates the outstanding achievement of Chef Nikhil Nagpal, a distinguished alumnus from the 15th Course BHM. As the custodian of ITC Hotels' signature restaurant brand, Avartana, Chef Nikhil has secured the remarkable 30th position in Asia's Top 50 Restaurants, marking Avartana's debut on this prestigious list. Adding to this accolade, Avartana has been honored with the "Highest New Entry Award." This recognition is a testament to Chef Nikhil's culinary prowess and



dedication. WGSHA extends heartfelt congratulations to Chef Nikhil Nagpal, anticipating continued success and recognition in the culinary world.

## WGSHA Hosts Insightful Session on Wilderness Medicine and Tourism

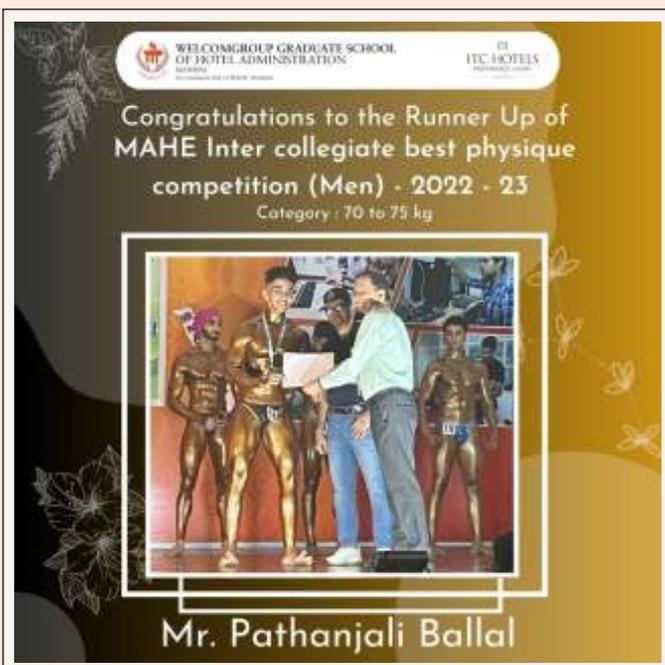
Welcomgroup Graduate School of Hotel Administration (WGSHA) organized a highly informative expert session on Wilderness Medicine and Wilderness Tourism for Bachelor of Hotel Management (BHM) students on March 31, 2023. Dr. Freston Marc Sirur, Assistant Professor in the Department of Emergency Medicine at KMC Manipal, led the session. The event aimed to enlighten students about the unique aspects of providing medical care in remote and challenging environments. Dr. Sirur's expertise in emergency medicine provided valuable insights into the intersection of healthcare and wilderness settings, enhancing students' understanding of the emerging field of wilderness



tourism. The session was a commendable initiative to broaden students' perspectives on safety and medical considerations in the context of adventure tourism.



## Mr. Pathanjali Ballal Clinches Silver in MAHE Inter-Collegiate Best Physique Competition



On March 31, 2023, in a commendable display of physical prowess, Mr. Pathanjali Ballal secured a silver medal in the MAHE Inter-Collegiate Best Physique Competition 2022-23. The competition, held at the MIT Library Auditorium by MSLS, Manipal, witnessed Mr. Ballal's exceptional performance in the 70-75kg category. His dedication to fitness and outstanding physique earned him this well-deserved recognition, showcasing the spirit of athleticism at its best.

## Field Trip to Laundry Line by Yenepoya and Vivanta by Taj: A Practical Insight into Hospitality Management

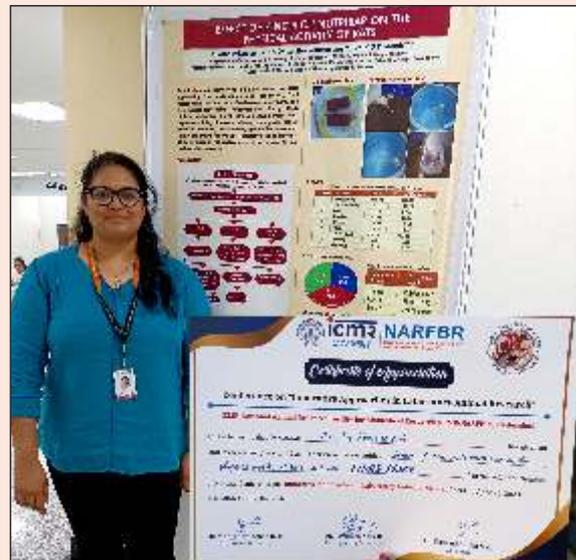
On April 25, 2023, as part of their academic curriculum, 22 final-year BHM students specializing in Accommodation Management embarked on a field trip to Laundry Line by Yenepoya and Vivanta by Taj Mangalore. The objective of the excursion was to provide students with practical exposure to the intricacies of the hospitality industry, focusing on the operational aspects of the laundry and housekeeping departments in hotels.



## Faculty achievements

### ICMR-NARFBR Conference on Innovative Approaches in Laboratory Animal Research

On April 24, 2023, the ICMR-National Animal Resource Facility for Biomedical Research (NARFBR) organized a conference, "Innovative Approaches in Laboratory Animal Research," in commemoration of World Laboratory Animal Day. Among the scientific sessions, a poster competition attracted participants from Veterinary Medicine, Pharmacology, the Pharma industry, Biotechnology, Biochemistry, and Genetics. **Dr. Anusha Priyadarsini**, faculty from Dietetics and Applied Nutrition, presented a poster titled "Effect of Zinc-rich Nutribar on the Physical Activity of



Rats" during one of the sessions and clinched the 3rd prize. This recognition highlights the valuable contributions to advancing laboratory animal research methodologies.

## Expert Session on Guest Account Management at WGSHA

On May 3, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a highly informative expert session on "Guest Account Management - Best Strategies for Hotel & Guest Relations Management: Key to a Successful Business" by Mr. Shatrunjay Yadav. The session provided valuable insights into effective guest account management strategies, emphasizing the crucial role it plays in ensuring the success of hotel and guest relations management. The event showcased WGSHA's commitment to offering students and professionals industry-relevant knowledge through expert sessions.



## Unravelling the Dynamics of Hotel Safety and Security

On May 8, 2023, in a bid to enlighten Bachelor in Hotel Management students, WGSHA orchestrated an enlightening online expert session on the "Emerging Role of Safety and Security Department in Hotels." The session, held on May 8, 2023, featured Mr. Irshad SM, Cluster Security & Safety Manager at Hilton Hotels, Doha & Qatar, as the distinguished speaker. Mr. Irshad shared invaluable insights into the evolving responsibilities within hotel safety and security departments, offering students a nuanced



understanding of the contemporary challenges and advancements in this crucial domain.

# WGSHA's Beverage Masterclass Extravaganza

From May 2nd to 6th, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) conducted a groundbreaking Beverage Masterclass for its students, featuring an array of specialized sessions. This unique initiative brought industry experts to WGSHA, providing hands-on training in Cocktails, Beers, Flair, Tea, Coffee, and Wine & Cheese.

## Tea and Coffee Tasting Workshop

Led by Ms. Anamika Singh and Mr. Suhas Dwarknath, the workshop delved into the world of tea and coffee, offering insights into varieties, processes, and industry trends. Students had the opportunity to taste and understand the nuances of different tea leaves and coffee beans.

## Beers Masterclass

Conducted by Mr. Chandrashekar Hirlekar, an expert in F&B Operations Management, the session explored the art of beer-making, fermentation processes, and the dynamic landscape of craft beers. Students not only gained theoretical knowledge but also experienced the appreciation of various beers.

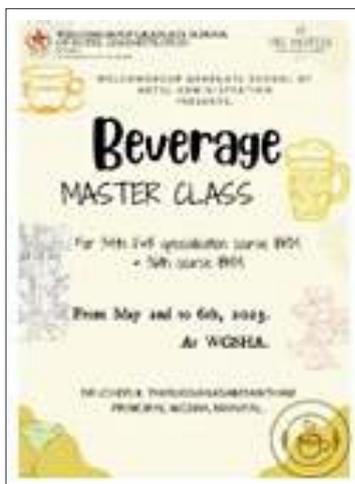
## Cocktails Masterclass

The excitement continued with two dynamic sessions on cocktails. Mr. Avinash Kapoli, Founder at Cocktail Kompany, and Mr. Rohan Carvalho, Beverage Professional and Founding Partner at Bar Square India, shared their expertise. Students learned the basics, styles, and the art of crafting innovative cocktails. Practical sessions allowed them to showcase their creativity.

## Wine & Cheese Masterclass

Conducted by Dr. V Jaykumar, a seasoned wine sommelier, the session covered the fundamentals of wine, including tasting and pairing with cheese. Dr. Jaykumar's extensive experience provided valuable insights into identifying wine notes and flavors.

This Beverage Masterclass, a first of its kind at WGSHA, exemplifies our commitment to enriching students' learning experiences by bringing the best industry practices directly to them. The sessions were not only informative but also served as a platform for students to hone their skills and explore career opportunities in the diverse world of beverages.



## Successful Placement Drive by cookd at WGSHA

On the 3rd of May 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) joyfully hosted a placement drive featuring esteemed panel members from cookd. The event, held at the AV Room, witnessed a positive response from students eager to explore career opportunities with cookd. The placement drive marked another successful endeavor in WGSHA's commitment to connecting students with prominent industry players.



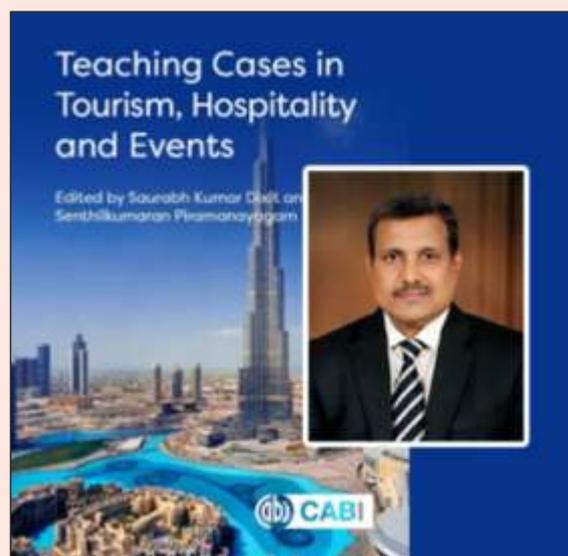
## Acknowledging Outstanding Achievement in Research

In a momentous achievement, **Mr. Vageesh Kelkar**, Assistant Professor at WGSHA, has secured the 'Second Best Paper Award' at ICETOA, TAPMI, from March 17th to 19th, 2023. His paper, 'Resident Empowerment for Sustainable Tourism: A Bibliometric Analysis,' co-authored with Dr. Giridhar Kamath from MIT's Department of Humanities and Management and Ms. Jyothi Mallya from WGSHA, reflects exceptional research prowess. This recognition not only highlights Mr. Kelkar's scholarly contributions but also highlights the collaborative excellence within our academic community, positioning WGSHA as a hub for impactful research in sustainable tourism.

## Faculty achievements

### "Teaching Cases in Tourism, Hospitality, and Events" Published by Dr. Senthil Kumaran

In a significant academic contribution, the book "Teaching Cases in Tourism, Hospitality, and Events," edited by Dr. Senthil Kumaran of Welcomgroup Graduate School of Hotel Administration, Manipal, and Dr. Saurabh Kumar Dixit from NEHU, Shillong, has been recently published by CABI, UK. This comprehensive volume encompasses twenty-eight teaching cases accompanied by meticulously crafted teaching notes, addressing a critical gap in extensive case studies within the realm of Tourism, Hospitality,



and Event management. The publication is poised to greatly benefit scholars, educators, and students engaged in these fields of study.

## Tamara Leisure Experience Conducts Placement Drive at WGSHA

On May 15, 2023, WGSHA hosted a placement drive featuring esteemed panel members from Tamara Leisure Experience. Tamara Leisure Experience, renowned for its commitment to excellence in the hospitality sector, brings its expertise to the forefront in facilitating the placement process for WGSHA students. The Placement Drive serves as a platform for mutually beneficial engagement, connecting talented individuals with promising career paths in the dynamic world of hospitality.



## WGSHA and Tamara Group Forge Partnership for Sustainable Hospitality

In a landmark move, Welcomgroup Graduate School of Hotel Administration (WGSHA) has inked a pivotal Memorandum of Understanding (MoU) with Tamara Group, a distinguished hospitality brand headquartered in Bangalore, India, boasting properties in South India and Germany. Executed on May 15, 2023, by Mr. Vempazhathrail Mathew Manoj, Senior Vice President – Operations of Tamara Group, and Dr. (Chef) K Thirugnanasambantham, Principal of WGSHA, the collaboration paves the way for Tamara Leisure Experiences Pvt. Ltd.'s innovative Responsible Hoteliers Internship Program. Geared towards nurturing sustainability enthusiasts, the initiative aims



to shape a cadre of professionals committed to responsible practices in hospitality. The partnership is set to foster knowledge exchange through demonstrations, lectures, awareness programs, industrial visits, and joint organization of annual professional competitions.

# WGSHA's Entrepreneurship Drive Ignites Innovation with 'Culinary Canvas 2023'

Welcomgroup Graduate School of Hotel Administration's Entrepreneurship Development Cell (WEDC) has once again catalyzed student innovation through the intra-college event, 'Culinary Canvas 2023.' Held on May 18th and 19th, 2023, the initiative aimed to inspire and propel students toward developing cutting-edge products in the food and beverage sector. Focused on fostering entrepreneurial spirit, the event saw enthusiastic participation from 20 teams within WGSHA, each presenting innovative ideas judged by criteria such as innovation, justification, content, confidence, and query handling. Renowned figures in the culinary world, Chef Savio, and Dr. Zubeer, graced the occasion as judges on May 18th, while Ms. K.V. Kanchana, COO of Network of Indian Cultural Enterprises (NICE), led a session titled "Creating an Ecosystem for India's Cultural Enterprises" on May 19th. The competition not only showcased entrepreneurial prowess but also served as a culmination of academic learning in Culinary Entrepreneurship, with top ideas earning certificates and trophies.



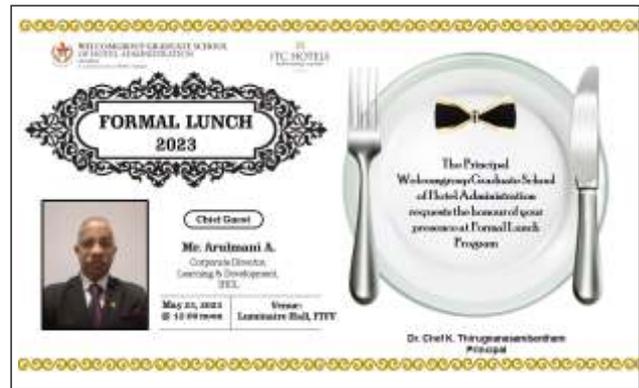
# WEDC Facilitates Insightful Seminar on Cultural Entrepreneurship

On May 19, 2023, the Welcomgroup Graduate School of Hotel Administration's Entrepreneurship Development Cell (WEDC) hosted a seminar, "Creating an Ecosystem for India's Cultural Enterprises," featuring Ms. K.V. Kanchana, COO of the Network of Cultural Entrepreneurship (NICE), as the expert. Attended by 280 students and 20 faculty members from the 37th Course BHM (first year) and 12th Course BACA (first year), the seminar aimed to explore the synergy between culture and entrepreneurship. Ms. Kanchana underscored the economic significance of cultural entrepreneurship, emphasizing innovative approaches to bridge cultural and business realms. The interactive session provided a platform for clarifications and intriguing questions. The event served as a valuable insight into leveraging cultural heritage for sustainable businesses, fostering networking, and aligning students with the potential of cultural entrepreneurship. Principal Dr. (Chef) K. Thirugnanasambantham's vision for innovation and entrepreneurship through WEDC was evident, promising to elevate WGSHA in these domains.



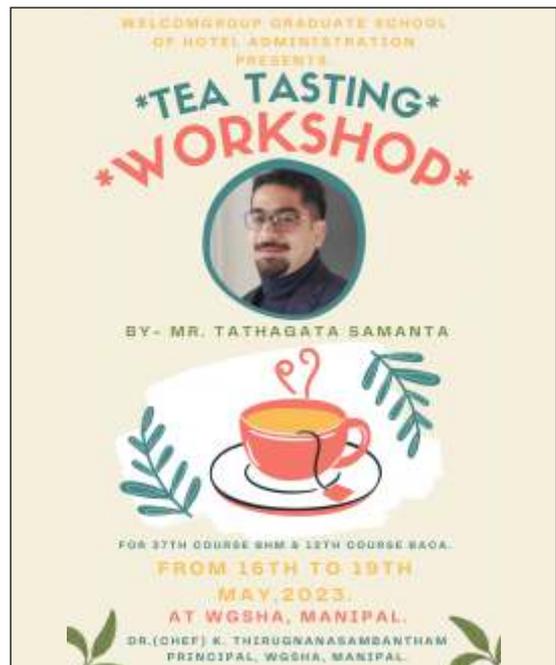
# Formal Lunch 2023 at WGSHA

The highlight of the event was the presence of our esteemed Chief Guest, Mr. Arulmani A, Corporate Director - Learning & Development at The Indian Hotels Company Limited (IHCL). With great pleasure, we welcomed Mr. Arulmani A, a seasoned professional in the hospitality industry, whose insights and experiences added immense value to the occasion. The Formal Lunch marked the culmination of years of hard work and dedication by the graduating students. It provided a platform for the students to celebrate their achievements, bid farewell to their alma mater, and embark on the next phase of their professional journey. The occasion honoured the 10th Course BA Culinary Arts and the 34th Course Bachelor of Hotel Management graduates. Their journey at WGSHA was marked by academic excellence, practical skills, and a commitment to the principles of hospitality.



## WGSHA Hosts Successful Tea Workshop for BHM and BACA Students

Welcomgroup Graduate School of Hotel Administration (WGSHA) orchestrated a successful Beverage Master Class on Tea for the students of BHM 12th Course and BACA 12th Course. Led by Mr. Thathagata Samanta, Tea Sommelier from The Asian School of Tea, the workshop delved into fundamental aspects of Production, Preparation, and Pairing of Various Tea Varieties. Students gained valuable insights into the intricate world of tea, enhancing their knowledge and appreciation for the beverage. The event was a flavorful exploration into the art and science of tea, enriching the students' culinary education.



## Floral Arrangement Workshop Blossoms with Knowledge at WGSHA

The Housekeeping Department at Welcomgroup Graduate School of Hotel Administration (WGSHA) organized a two-day Floral Arrangement Workshop, featuring renowned expert Jonin SanyoNamitha Suresh, President of Ikebana International, Bangalore chapter. The workshop, catering to students from the 34th Course BHM specializing in Accommodation Management and the 36th Course BHM, aimed at imparting a comprehensive understanding of flower arrangement techniques, with a specific focus on distinguishing Ikebana from Western styles.



The inaugural day provided an insightful introduction to the art, emphasizing balance, harmony, and aesthetics. Namitha Suresh elucidated the historical background and principles of Ikebana and Western styles. Ikebana, rooted in Japanese tradition, prioritizes minimalism and negative space, while Western styles emphasize fullness, symmetry, and color balance. The workshop delved into various differentiators, covering aesthetic approaches, design principles, and the significance of containers.

Namitha Suresh showcased diverse arrangements, demonstrating low long, equilateral triangle, and Ikebana styles. The hands-on second day enabled participants to apply theoretical knowledge, creating their low long and equilateral triangle arrangements under Namitha Suresh's guidance. Participants gained deeper insights into principles, techniques, and aesthetics, fostering an appreciation for nature's beauty.



In conclusion, the workshop proved enriching, providing theoretical knowledge, hands-on experience, and valuable feedback from Namitha Suresh, enhancing participants' flower arrangement skills and understanding of Ikebana and Western styles.

## WGSHA Empowers Students with Jamovi Statistical Data Analysis Workshop

Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a two-day workshop on Statistical Data Analysis using Jamovi from May 26 to 27, 2023, exclusively for students of the 34th Course BHM. Conducted in the Seminar Hall of the new WGSHA building, the workshop featured Dr. Asha Kamath, Professor and HOD of the Department of Data Science at Prasanna School of Public Health, MAHE, and Dr. Vani Lakshmi R., Editorial and Social Media Coordinator at PSPH, MAHE, as resource persons.

Dr. Asha Kamath initiated the session by elucidating the fundamentals of data and statistics, emphasizing their significance in informed decision-making across industries. She covered various data types, variables, and systematic data collection methods. Dr. Vani Lakshmi introduced Jamovi, guiding students through the software's basic functions and facilitating hands-on practice. Attendees, including WGSHA faculty, delved into statistical tests using a dataset, gaining practical insights into the software's application.

WGSHA Organizes  
A Workshop On

### Statistical DATA ANALYSIS USING jamovi

**Dr. Asha Kamath**  
Associate Director, PSPH  
Professor & Head - Department of Data  
Science, PSPH, MAHE

**Dr Vani Lakshmi R**  
Assistant Professor  
Editorial & Social Media Coordinator  
PSPH, MAHE

May 26-27, 2023  
2 to 4 PM

Seminar Hall,  
WGSHA's New Building

for the students of  
Bachelor of Hotel Management (BHM) 34th Course

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



This workshop significantly augmented the students' skill set, providing them with practical knowledge essential for future applications in statistical data analysis.

## WGSHA Hosts 'Sophisticated Soiree' - A Night of Elegance and Glamour



On May 31, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) orchestrated a mesmerizing event, 'Sophisticated Soiree,' at Luminaire Hall. The formal ball epitomized glamour and sophistication, with students embracing the theme in their black-tie ensembles. Gentlemen showcased impeccable suits, while ladies adorned stunning evening gowns, maxi dresses, and sarees, elevating the evening's charm. The enchanting atmosphere of Luminaire Hall set the stage for mingling, dancing, and the creation of delightful memories. This Formal Ball, living up to its name, provided students with an opportunity to revel in the finer things in life, fostering an appreciation for elegance and creating lasting impressions.



## WGSHA Bids Adieu to 10th Course BA Culinary Arts with Farewell Bash

Welcomgroup Graduate School of Hotel Administration (WGSHA) hosted a heartfelt Farewell Party on June 10, 2023, bidding adieu to the talented students of the 10th Course BA Culinary Arts. The event marked a memorable send-off for these budding culinary enthusiasts, celebrating their journey and accomplishments at WGSHA. Laughter, nostalgia, and well-wishes filled the air as students and faculty came together to make the farewell a truly special occasion.





## WGSHA Hosts Grand Indian Culinary Experience for German Consul General

Welcomgroup Graduate School of Hotel Administration (WGSHA) played host to a distinguished guest, Mr. Achim Burkart, German Consul General, South India. The culinary team at WGSHA curated a contemporary Indian dining experience, skilfully blending flavours from Tamil Nadu and Karnataka. The immersive journey on the plate was well-received, showcasing a confluence of passion and influence. Mr. Burkart lauded WGSHA not only for its culinary prowess but also for its commitment to academic excellence, praising the world-class infrastructure, state-of-the-art culinary museum, and the organic garden that adds a unique dimension to the educational experience.





## WGSHA Unveiled its New Building

In a momentous occasion, WGSHA revealed its new building, epitomizing academic excellence and innovative strides in hospitality education. The inauguration, featuring a Ganahoma ceremony, sought blessings for success and prosperity. The state-of-the-art facility, valued at 50 crores, underscored

WGSHA's dedication to cutting-edge education. Boasting modern amenities, advanced labs, and conducive learning spaces, the building provided an unparalleled experience. This milestone was achieved through tireless efforts and unwavering support from stakeholders. While this marks a soft opening, the official inauguration will be announced shortly, inviting students, alumni, parents, stakeholders, and well-wishers to join in the celebration. Together, let's embark on a future filled with achievements and opportunities.



## Educational Excursion to Wonderla Amusement Park, Bengaluru

On June 12, 2023, students from the IV Year BHM (34th course), specializing in Front Office Management, embarked on a captivating field trip to Wonderla Amusement Park in Bengaluru. Part of their experiential learning journey, the visit aimed to deepen their comprehension of hospitality and entertainment operations. A group of 30 students and 3 faculty members received insights from the park's guest relations department, delving into the intricacies of theme park operations. Certificates recognizing their industrial visit preceded an immersive exploration of High Thrill rides, Land Rides, and Water Rides. The trip not only elucidated the challenges in theme park management but also

emphasized the significance of the games and entertainment market within the broader tourism industry. With picturesque views of the Western Ghats during the journey and cultural stops in Madikeri and Bylakuppe, the students garnered valuable insights. Chef (Dr.) K. Thirugnanasambantham, Principal of WGSHA, remains a guiding force in fostering experiential learning and diverse exposure for students.





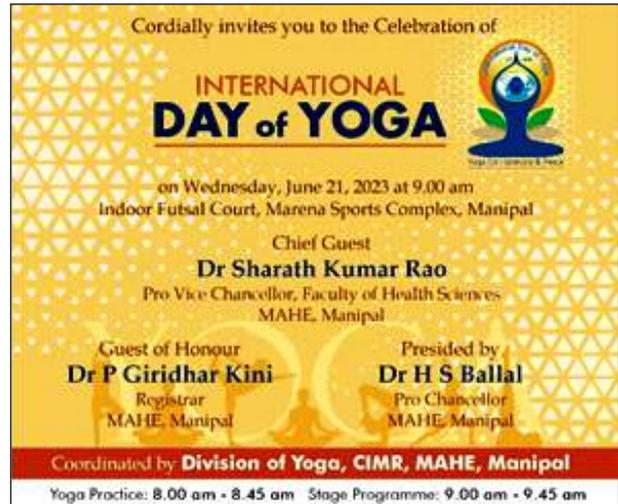
## WGSHA Bids Adieu to 34th Course BHM with Joyful Farewell Extravaganza

On June 21, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) orchestrated a Farewell Party for the 34th Course Bachelor of Hotel Management (BHM). Contrary to traditional farewells, this event was a celebration filled with pomp, excitement, and joyful reflections on the graduating batch's four years in Manipal. The festivities commenced with engaging games, including "How well do you know your students" and "A trip down the memory lane of WGSHA," fostering camaraderie and nostalgia. Dance and music performances added grandeur to the occasion, culminating with heartfelt messages from graduating students, faculty, and the respected Principal. The event concluded with a sentimental video compilation, leaving a lasting positive impression on the departing students.



## International Day of Yoga Celebration at MAHE, Manipal

The Manipal Academy of Higher Education (MAHE), Manipal, joyously celebrated the International Day of Yoga on June 21, 2023, with a series of engaging activities aimed at promoting physical and mental well-being among the staff and students. The day commenced with a practical Yoga session conducted by Dr. Annapoorna K, Professor & HOD, Division of Yoga. The serene Indoor Futsal Court at Marena Sports Complex served as the perfect backdrop for the session, held from 8:00 a.m. to 8:45 a.m. Participants, including staff and students, immersed themselves in the rejuvenating practice under the expert guidance of



Dr. Annapoorna K. Following the invigorating Yoga session, a stage program unfolded to further commemorate the International Day of Yoga.

## Experiential Learning Unleashed at Oyster Opera Theme Village, Kasaragod

The 34th Course BHM students specializing in Food and Beverage Service embarked on an enriching 2-day educational field trip to Oyster Opera Theme Village in Kasaragod. This immersive experience seamlessly blended education with unforgettable memories. The journey encompassed exploration in sustainable resort management, cultural immersion, relishing local delicacies, navigating oyster farming, engaging in thrilling activities, staying in heritage cottages, and culminating in a lively night with a sizzling barbecue and live music. This holistic trip not only broadened the students' understanding of their specialization but also created indelible memories, showcasing the pinnacle of experiential learning.



# Training on Mastering Soft Skills & Etiquette in the Workplace

A staff training session on "Mastering Soft Skills & Etiquette in the Workplace" was organized by WGSHA on July 8, 2023. The event commenced with the welcome address delivered by our



principal Chef, Dr. K. Thirugnanasambantham. An icebreaker session ushered the program, setting the stage for an engaging and participatory experience. An environment that promoted learning and development was created by the guests' warm welcome and feeling of purpose. Our presenters, Mr. K. Rakshith Kamath, and Dr. Parul Gupta, skilfully navigated the nuances of workplace etiquette and soft skills throughout the program, offering insightful thoughts and practical advice. The importance of soft skills in the workplace and how they enhance technical expertise and promote overall professional success was explained to the participants. The workshop promoted stimulating conversations.

## The Curriculum Conclave 2023

The Curriculum Conclave 2023 at WGSHA was organized to develop an internationally benchmarked, industry-equipped curriculum to nurture students into excellent healthcare professionals in the field of nutrition and dietetics. The conclave provided an opportunity to a diverse group of professionals and students to collaborate and create a comprehensive curriculum.

Dr. Raghunatha Rao is a Scientist 'F' employed by the National Institute of Nutrition (NIN) of the Indian Council of Medical Research (ICMR) in the Extension & Training division offered insightful sessions on the most recent findings and advancements in the field of dietetics and applied nutrition.

Dr. Lalitha Ramaswamy - Associate Professor and Head of the Department of Clinical Nutrition at Kongunadu Arts & Science College in Coimbatore contributed her expertise in the academic and clinical aspects of nutrition and has been instrumental in shaping the curriculum.

Dr. Suparna Ghosh-Jerat - Program Head of Nutrition at The George Institute for Global Health in New Delhi with her rich experience and global health perspective, contributed to developing a curriculum that aligns with international standards.

Dr. Daphnee Lovesley - Chief Clinical Dietitian and Head of the Department of Dietetics at Apollo Hospitals in Chennai with her practical experience in the healthcare industry contributed to creating a curriculum that emphasizes real-world applications and prepares students for the field's challenges.

Ms. Rajeswari Prem - Assistant Dietitian at the Homi Bhabha Cancer Hospital and Research Centre in Visakhapatnam, provided insights from a clinical setting which have been valuable in designing a curriculum that addresses the specific needs of patients with various health conditions.



## MHM&CT – 2nd Course - Farewell - 2023

AsDieu sets off on a new adventure filled with obstacles and step-by-step education. Students are entering a new journey of opportunities and career enterprises with a sense of excitement and joy, but as they leave the positive vibes behind, they are met with a cloud of nostalgia and memories.

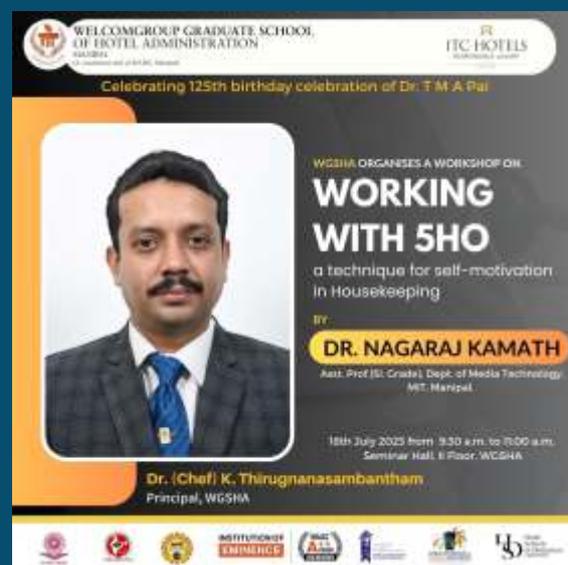
To bid goodbye to 2nd Course MHMCT students as they embark on new endeavours, WGSHA organized a farewell event on July 19, 2023. WGSHA is confident in its ability to equip its students for professional success.

The WGSHA team wishes to congratulate all of our graduates on their successful completion of the master's program and their exciting launch into new life adventures.



## Workshop on Working with 5HO

Considering improving culture, and productivity, and supporting workplace safety, WGSHA regularly conducts staff training. WGSHA organized a workshop called "Working with 5HO - a technique for self-motivation in Housekeeping" for all WGSHA housekeeping staff and lab attendees on 18-07-2023 from 9.30 to 11 AM by Dr. Nagaraj Kamath - Asst. Prof. (Sl. Grade), Dept. of Media Technology, Manipal Institute of Technology Manipal



## Faculty Refresher Training in ITC hotels

Continuing with our latest initiative for Faculty Refresher Training in ITC hotels, the team at ITC Grand Chola, Chennai has recently completed their refresher schedule in 2 phases in July 2022.

WGSHA appreciated ITC Hotels, ITC & MAHE leadership for this great opportunity and the wonderful hospitality during the stay. The visits to the signature restaurants were refreshing.

The College wholeheartedly thanks the Manipal Academy of Higher Education (MAHE) and MAHE Leadership for encouraging such training programs.

With prompt support from Mr. Sanjay Bose Executive

Vice President-Human Resources and Learning & Development - ITC Hotels, and Mr. Zubin Songadwala, Area Manager-South, ITC Hotels & General Manager, ITC Grand Chola, Chennai coordinating this programme, Principal, Dr (Chef) Thirugnanasambantham K the faculty reached one of the most iconic ITC hotels.

We cherish this wonderful time spent inculcating new skills, knowledge, and experience. All of us are looking forward to such enriching experiences in the future.

The program ended with a valedictory meeting where Mr. Zubin Songadwala who interacted personally with the faculty and presented the certificates.



## 2023 KGCH-MAHE Exchange Student Program

“Unveiling New Horizons: Embracing Culinary Excellence through the 2023 KGCH-MAHE Exchange Student Program, Where Global Connections Flourish!”

As a part of Students Exchange Program, students of WGSHA visited Korea Global Chef School for learning best practices in the culinary field. These kind of events provide students exposure to international cuisine and master the art of cooking different cuisines.



## World Skills ASEAN 2023



For a memorable meal, the quality of the service is something that guests often remember as much as the food and beverage served.

This competition focused on the role of front-of-house staff in a range of food and beverage operations. Competitors must have good practical skills and a sound understanding of different styles of food & beverage service; formal & casual dining, table, table theatre, gueridon & silver service, cocktail & mocktail preparation & service, as well as knowledge & appreciation of wines, liqueurs & spirits.

Competitors in Professional Restaurant Service must be able to display good social skills, excellent personal presentation as well as safe and hygienic working practices. Dr. (Chef) K. Thirugnanasambantham, Principal and Mr Paritosh Dabral, Assistant Professor – selection grade from Welcomgroup Graduate School of Hotel Administration of Manipal Academy of Higher Education, was selected as the national expert for the World Skills Competition 2023, Singapore.



## Diet & Technology

Sharing misinformation on social media is very common, and people unintentionally obscure the message. After some time, unknowingly, that becomes the truth. So spreading awareness is very important. Considering this, an awareness program on "Diet & Technology" was organised for the senior citizens at "Udupi Hiriya Nagarikara Samste (R), Ajjerkad, Udupi" on 1st of July 2023 as part of research topic #GEP - Gerontechnology Empowerment Program.

Manipal Academy of Higher Education Manipal College of Nursing, Manipal Academy of Higher Education, Welcomgroup Graduate School of Hotel Administration (WGSHA) came forward for the support and also experts Dr. Chef. K. Thirugnanasambantham, Shashi Yn, Pallavi Shettigar shared their expertise.

The session was exciting and interactive, as the participant groups too had a few Professional Doctors and Experts from various fields.



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**Diet and Technology**  
 For Senior Citizens

**ಮುಖ್ಯ ಅತಿಥಿ**  
**Dr. Chef. K. Thirugnanasambantham**  
 Dr. Chef. K. Thirugnanasambantham, Director, Manipal College of Nursing, Manipal Academy of Higher Education, Manipal

**ಅತಿಥಿಗಳು**  
**Dr. Shashi Yn, Dr. Pallavi Shettigar**  
 Dr. Shashi Yn, Dr. Pallavi Shettigar, Manipal College of Nursing, Manipal Academy of Higher Education, Manipal

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- ಸ್ವಾಗತಿಸುವ ಸಂಸ್ಥೆ -  
 Dr. K. Thirugnanasambantham | Dr. Shashi Yn  
 Dr. Pallavi Shettigar

ಆಯೋಜಿಸಿದ ಸಂಸ್ಥೆ: ಮನಿಪಾಲ್ ಅಕಾಡಮಿ ಆಫ್ ಹೈಯರ್ ಎಜುಕೇಷನ್ ಮನಿಪಾಲ್ ಕಾಲೇಜ್ ಆಫ್ ನರ್ಸಿಂಗ್, ಮನಿಪಾಲ್ ಅಕಾಡಮಿ ಆಫ್ ಹೈಯರ್ ಎಜುಕೇಷನ್, ಮನಿಪಾಲ್

## Awareness program on Cyber Safety, Security, and Privacy

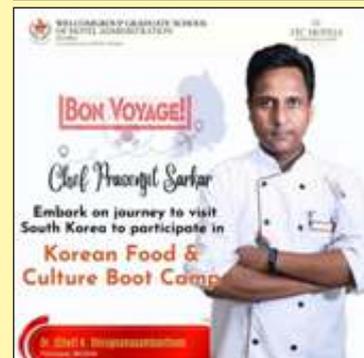
On 8<sup>th</sup> of July 2023, an awareness program on Cyber Safety, Security, and Privacy was organized under Senior Citizens' Forum Byndoor and Shiroor and Rotary Club Byndoor, at Rotary Samudaya Bhavana Byndoor. Udupi Cyber Crime Police Inspector Mr. Manjunatha (SI, CEN), was the resource person. Dr. Shashi Yn was the Chief Guest who briefed the importance of technology and awareness for day to day life.



## Korean Food and Culture Boot Camp

We are proud to share that Chef Kshama - HOD of Culinary Arts & Chef Prasenjit - Assistant Professor (Selection Grade) accompanied 15 students to a Culinary boot camp in South Korea, to interact with culinary leaders, academic experts, and industry professionals. The primary aim of the boot camp was to accustom themselves to Korean cuisine and culture.

The event was conducted from 21-28th July 2023 in association with the Korea Global Chef High School. This was one-of-a-kind industry-academia interface, which will help cultivate international industry connections and heighten cultural affiliations, which are of utmost importance to stay abreast with the industry. It heightens the academic experience for our faculty, which we, at WGSHA strive to achieve and deliver to the young hospitality students, by interacting with professionals and learning their methods, teaching pedagogies and technologies. This interface highlighted necessary updates in our curriculum, and we will continue to adapt to the hospitality practices worldwide.



## International Chefs Day

On 2<sup>nd</sup> September 2023 WGSHA in collaboration with Avatar Hotel participated in International Chefs Day bike ride celebrations initiated by Chef Alan D'Mello. Chef Alan ignited the importance of celebrating International Chefs Day among WGSHA students. Chef Dr. Thirugnanasambantham K, Principal of WGSHA pledged to provide support to Prajna Vocational Skill Training Centre, Mangalore. Principal and WGSHA students distributed food parcels to residents and staff of Prajna Skill Training Centre. Hotel Avatar hosted a special lunch for WGSHA students.



## Workshop on Revenue Management Strategies

The Workshop on Revenue Management Strategies, featuring Mr. Rohan Jugran from Cesim as the esteemed Resource Person, was successfully conducted by the Welcomgroup Graduate School of Hotel Administration (WGSHA) from 4<sup>th</sup>– 6<sup>th</sup> of September, 2023. The event aimed to provide valuable insights and knowledge regarding revenue management strategies to participants from MHM 3<sup>rd</sup> semester and BHM 6<sup>th</sup> semester students.

The workshop proved to be an enlightening and enriching experience for the students. The well-structured sessions, coupled with Mr. Jugran's expertise and guidance, ensured that attendees gained valuable knowledge and practical insights into revenue management strategies.

The resource person imparted a hands-on experience on revenue management to faculty members and students of WGSHA.



## Guest lecture on My First Corporate Step by Dr. Kingshuk Bhadury

A session on "My First Corporate Step" by @kingshukbhadury Corporate Trainer and Business Process Consultant, Learning Kosh (Alumnus WGSMA 10th course BHM) was scheduled from 1 August 2023 till 5 August 2023 for 4th Year BHM students (35th course) at WSGHA. This workshop aimed to demystify the complexities of incorporation, equip participants with essential knowledge, and enable them to make informed decisions that will lay a strong foundation for their campus placements.



## Guest Lecture "Leap Ahead" by Dr. Kingshuk Bhadury



On 2nd August 2023, Welcomgroup Graduate School of Hotel Administration organized an enlightening guest lecture titled "Leap Ahead." The distinguished guest speaker for the event was Dr. KingshukBhadury, an alumnus of our institution, currently serving as Corporate Trainer, and Business Process Consultant. The lecture was for students 37th course BHM, and was graciously hosted at the behest of our college's principal, Dr. Chef K. Thirugnanambantham.

Dr. Bhadury placed paramount emphasis on three pillars of personal growth: appearance, behaviour, and communication - the ABC of life. This trinity, he argued, forms the bedrock of success. Progressing onward, he excavated into the three unswerving constants for achievement: people skills, persuasion skills, and prioritizing skills. Employing a series of engaging games, he adeptly illustrated the significance of these facts.

The session unfolded as an interactive symphony as Dr. Bhadury illuminated the fact that we all are salesmen; wherein effective selling is based on 10% communication skills while 90% is vested in conviction. This conviction, he elucidated, derives from an unwavering belief in one's product.

## Up Close & Personal session by Mr. Jorely Mathew



An Up Close and Personal session by Mr. Jorely Mathew Group Director of Learning and Development & Corporate Host Engagement, Soneva, Bangkok was scheduled on Friday, 04 August 2023, and Saturday, 05 August 2023 for 4th Year BHM and 3rd Year BACA students at WGSMA both days. The session was an immersive and enlightening experience designed to create a unique opportunity for young minds to interact with inspiring individuals from various fields. The session aimed to go beyond traditional lectures and textbooks, offering students an up-close and personal encounter with accomplished professionals, thought leaders, and role models. By facilitating candid conversations, sharing personal experiences, and providing valuable insights, this transformative session seeks to ignite passion, foster self-discovery, and motivate students to pursue their aspirations with unwavering determination.

## Farewell 12<sup>th</sup> Course M.Sc. DAN Students

It is time to bid farewell and wish good luck to the graduating batch of the 12th Course M.Sc. Dietetics and Applied Nutrition (DAN) on Friday, 11th of August 2023. We hope they will continue to be a shining example of hard work and achievement.



## SICA Workshop 2023



SICA South Indian chefs' association, for the first time conducted the culinary competition which is



accredited by WACS World Association of Chef's Societies with participants from chefs from various countries. Students from WGSHA participated in various competitions conducted in the month of September. As part of the competition students were given a chance to be part of a workshop which provided them various techniques in presentation. Also, the workshop enhanced their knowledge in presentation skills by providing them the knowledge of international standards for competitions as well as for their future professional careers.

## Independence Day Celebrations

WGSHA students participated in the Independence Day Parade 2023 held at MAHE, Manipal and WGSHA Contingent won Third Best Contingent Award. It was truly a proud occasion for all of us at WGSHA to be a part of the Independence Day Parade 2023 and be able to demonstrate the patriotic feeling for our country with zeal and enthusiasm.



## Admissions 38<sup>th</sup> Course BHM & 13<sup>th</sup> Course BA (Culinary Arts)

On the Day 1 of Admissions 2023, 16th August 2023, students and parents from the 13th Course BA (Culinary Arts) had a detailed interaction with the principal of the institute Chef Dr. Thirugnanasambantham K with a presentation. Students from the 38th Course of BHM completed their formalities of admission.





Parents and students of the 38<sup>th</sup> Course BHM and 13<sup>th</sup> Course BA (Culinary Arts) were appraised with an overview of WGSHA campus life, academic guidelines, and student expectations by the Principal Chef Dr. Thirugnanasambantham K at Dr. TMA Pai Hall on the 16th and 17th of August 2023.

## Alumna Achievement



Ms. Shagun Sethi (Alumna 13<sup>th</sup> Course BHM) has been honoured with the Women's Leadership Award for her immense contribution to the MICE Industry at The MICE Conference Expo and Awards

conducted on 17th August 2023 in New Delhi. It is indeed a proud moment for WGSHA to witness the achievement, glory, and success of its students being recognized and appreciated on such a prestigious platform. Ms. Shagun graduated in the year 2002 from WGSHA and started her professional journey with ITC Hotels in Sales & Marketing. With her commitment and passion to excel, she has worked with multiple hotels and organizations in various capacities in the last two decades. Presently she is working with ITC Maurya as Head of MICE and Events, New Delhi.

WGSHA will always be proud of you Ms. Shagun for your contribution and dedication towards the hospitality and MICE industry. We wish you success in all your future endeavours and may you achieve greater heights in years to come.

## Orientation 2023 BHM 38th Course and BA (Culinary Arts) 13th Course-WGSHA@Dr TMA Pai Hall 18th August 2023

To welcome and acclimate new batches of 2023, that is 38<sup>th</sup> Course Bachelor of Hotel Management (BHM) and 13<sup>th</sup> Course BA (Culinary Arts), The Orientation Program was conducted at WGSHA on August 18, 2023. The event was presided over by Dr. (Chef) Thirugnanasambantham K, who welcomed all the invited dignitaries, students, and parents. The Vice Chancellor of MAHE Lt. Gen. (Dr.) M. D. Venkatesh was the Chief Guest, Mr. Gaurav Singh (Market Vice President South and East India, Bangladesh & Sri Lanka) was the Guest of Honour. We had eminent alumni speakers Mr. Nitin Tandon, Mr. Ankur Handa, Chef Thomas Joseph, Chef Nandheetha Varadaraj.



## Fruitful Steps towards Sustainability: Planting for a Greener Tomorrow”



In resounding commitment to nurturing both young minds and a greener planet, Dr. Chef Thirugnanasambantham K Principal, WGSHA inaugurated WGSHA's first-ever Fresher's batch

Fruit Sapling Planting Ceremony, “the SDG Stewardship” through United Nation’s Sustainable Development Goals. With an atmosphere brimming with enthusiasm and purpose, the event unfolded as students, parents, and faculty members converged to plant the seeds of change and cultivate a sustainable future.

The ceremony commenced with the program overview by Associate Professor Valsaraj P followed by the inspirational address from the Principal, emphasizing the importance of aligning educational pursuits with environmental stewardship. Guided by the principles of the United Nations’ Sustainable Development Goals, participants engaged in the session that shed light on the significance of embracing a sustainable lifestyle.



## Rain Walk 2023

A unique, traditional and most awaited activity for the newly joined batches 38th Course BHM & 13th Course BA (Culinary Arts) at WGSHA, "Rain Walk 2023" was scheduled on 19th August 2023 starting from WGSHA to Manipal Endpoint at 6 AM. Students, faculties and parents took active participation in this event. Fun filled games and activities were conducted at end point park followed by delicious breakfast at WGSHA Mess.





## Immersion Program

The immersion program organised for 38<sup>th</sup> Course BHM comprised of several educational and informative sessions for all the students. On 21st August 2023, the program began with an overview by the program managers, Chef Nitish & Ms. Simi. The students of 38<sup>th</sup> Course BHM were made to understand the

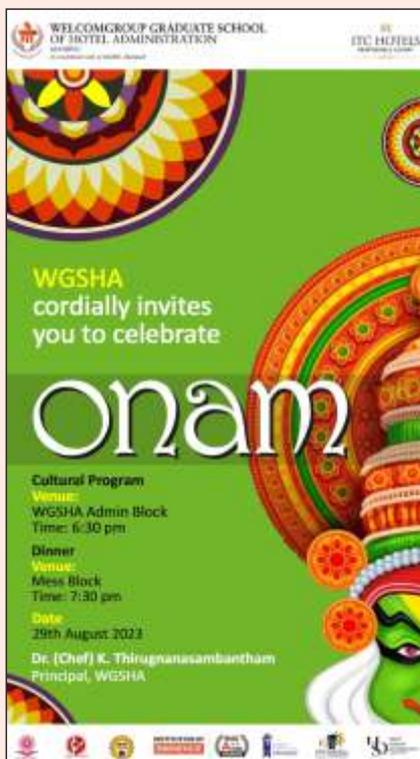


functioning of the role of Program Managers and also a brief about the course and curriculum design. The students were also briefed about the discipline and expectations from the students during their tenure at WGSHA.

## Pre-Placement Workshop



Considering the objectives of preparing students to face various challenges in their future professional journey confidently, WGSHA organised a Pre-Placement workshop by Mr. Kenneth Pinto and his team from 21st to 26th August 2023. This workshop exposed students to the various nuances of different parameters of campus placement selection process and equipped them with necessary tools to perform better in their upcoming campus placements.



## Onam Celebrations 2023

Festivals are an excellent way of bringing people together from different cultures, religions, and backgrounds to celebrate in a spirit of peace, unity, and togetherness.

Onam is marked by various traditions, rituals, and customs passed down through generations.

WGSHA's celebrated Onam 2023 with a splendid display of unity and diversity! Students from various courses came together on 29<sup>th</sup> Aug Tuesday to partake in this joyous event. The vibrant pookalam designs, mouth-watering Sadya feasts, and energetic Chendamelam performances showcased the richness of traditions and cultural harmony.

WGSHA's annual Onam celebrations are a vibrant blend of traditions, uniting diverse students in the spirit of joy. These celebrations embody the essence of hospitality, bridging cultural gaps and instilling values of respect and a global perspective. Beyond the festivities, Onam at WGSHA is about building bonds and preserving cherished traditions.





## Alumni Laurels

Chef Rachit Kirteeman (Alumnus 21st Course BHM) curated a menu with hand-picked ingredients from the coastal cuisines of Odisha and Kolkata for the six-course set meal titled "The Odisha Table" for the Gorme's delightful culinary experience at Glenburn Penthouse Dinner on 25th August'2023. Chef Rachit's contribution in elevating the local coastal cuisines of the Odisha region is admirable. A few of the key ingredients from the Odisha region are straw paddy-grown mushrooms, Red ant, and Ambula (sales dun-dried mango). Some of the delicacies that were put for tasting are thin gravies, fragrant rice, a refreshing palate cleanser, various chutneys, and desserts. Chef Rachit has conducted various workshops for students at WGSHA. He graduated in 2010 and has done commendable work promoting the local coastal cuisine of Odisha. Congratulations Chef Rachit on this phenomenal journey and WGSHA will always be proud of you.





## Teachers' Day Celebration

This Teachers' Day (September 5, 2023), members of the Student Council of WGSHA organized an event to appreciate and to pay a tribute to all their faculties who always contribute to the success and wellbeing of the students. Students created wonderful memories for the teachers to cherish.



## Student exchange program

As part of the student exchange program, Boston University Henry M. Goldman School of Dental Medicine Boston University students visited the WGSHA Culinary Museum on the 9th of September 2023 . They had an opportunity to learn coastal cuisine along with the students of Masters in Indian Cuisine and experience a sumptuous Coastal Meal curated by the students. The culinary significance of menu items was explained by Ms. Manjiri who ushered the students to prepare the dish.



# Janmashtami Celebrations

Krishna Janmashtami is celebrated with great zeal and enthusiasm every year at WGSHA. The traditional MatkiPhod ritual is performed with great co-ordination. Human pyramid which symbolises strength and team work is a great visual treat. Overall, students enjoyed the fun filled Janmashtami celebrations.



## Navigating the Dual Burden: An Up-Close and Personal Perspective

The session on “Navigating the Dual Burden: An Up-Close and Personal Perspective” was conducted by Dr Meenakshi Garg, Consultant Nutritionist and Former Co-ordinator of Dietetics and Applied Nutrition department, WGSHA in Shiksha 7 of WGSHA Admin Block on 11th September 2023. The session began with the discussion on impact of malnutrition in India. Dr. Meenakshi explained the incidence and prevalence of malnutrition in India. She explained the burden of undernutrition and overnutrition in India and how it impacts the economy and growth of the country. She explained the role of Nutritionists in prevention and management of malnutrition. She threw light on the management of micronutrient deficiencies and its management. The session was highly interactive and student centric.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
IITC HOTELS

**"Navigating the Dual Burden: An Up-Close and Personal Perspective"**

Audience:  
2<sup>nd</sup> year M.Sc. DAN

11<sup>th</sup> September 2023  
2.30 pm – 3.30 pm

Shiksha 1,  
WGSHA Admin Block

**Dr. Meenakshi Garg**  
Consultant Nutritionist  
Former Co-ordinator - MSc DAN, WGSHA  
& MAJIE FAIMER Fellow 2018

**Dr. Chef K. Thirugnanasambantham**  
Principal, WGSHA

## Up-Close and Personal Session for Ladies

An "Up-Close and Personal Session for Ladies" by Ms. @Didhiti Chopra, Learning and Development Specialist, Hyatt Regency, Pune (WGSHA Alumna, 25th course BHM) was scheduled on Monday, 11 September 2023 at Luminaire Hall, at fortune valley view Manipal for the students of 2<sup>nd</sup> Year BA (Culinary Arts), BHM, MSc DAN and MHMC&CT. Session focused on the challenges faced by women and strategies to overcome those challenges and how to be a successful working professional.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
ITC HOTELS

**"Up-Close and Personal Session for Ladies"**

Audience:  
2nd Year BACA, BHM, M.Sc. DAN, MHM&CT

11<sup>th</sup> September 2023

Luminaire Hall, FVV

**Ms. Didhiti Chopra**  
Learning and Development Specialist, Hyatt Regency, Pune  
WGSHA Alumna - 25<sup>th</sup> Course (BHM)

Dr. Chef K. Thirugnanasambantham  
Principal, WGSHA

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
ITC HOTELS

**"Mastering the Culinary Craft: An Up-Close and Personal Perspective"**

Audience:  
2<sup>nd</sup> year BA Culinary Arts

11<sup>th</sup> September 2023

WGSHA Academic Block

**Chef Girish Nayak**  
Chief Mithaiwala, Bombay Sweet Shop, Mumbai  
WGSHA Alumna - 18<sup>th</sup> Course (BHM)

Dr. Chef K. Thirugnanasambantham  
Principal, WGSHA

## Mastering the Culinary Craft: An Up-Close and Personal Perspective

A session on "Mastering the Culinary Craft: An Up-Close and Personal Perspective" by Chef Girish Nayak - Chief Mithaiwala, Bombay Sweet Shop Mumbai (Alumnus 18th course BHM) was scheduled on Monday 11th September 2023 for 2nd year BA Culinary Arts students. Chef narrated his struggle of being a successful entrepreneur. He described his journey was tough but since his goal was clear, he was able to strive through tough times. He advised young students to be always hungry for learning and be passionate in whatever field one wants to work.

## Navigating the Hospitality Industry: Insights for our Students

A session on "Navigating the Hospitality Industry: Insights for our Students" was scheduled on Monday, 11 September 2023 for BHM and MHM&CT students with the following resource persons namely Mr. Rohit Pradeep Chand - Cluster Director of Revenue -Remote Revenue Management, London, Millennium Hotels and Resorts, Singapore (WGSHA Alumnus, 19th-course BHM), Mr. Rahul Pavithran - Director of Sales, Grand Hyatt, Gurgaon (WGSHA Alumnus - 20th course BHM), Mr. Abhirup Bandyopadhyay @abhirupb1 - General Manager, Holiday Inn Express, Hyderabad, Hitech City (WGSHA Alumnus - 20th course BHM). Session focused on the professional journey faced by these highly motivated individuals, challenges faced, strategies which worked for them and their advice to young hospitality professionals in order to be a successful and above all be a good human being. Gratitude is an extremely important ingredient for success.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION  
ITC HOTELS

**"Navigating the Hospitality Industry: Insights for our Students"**

Audience:  
4<sup>th</sup> year BHM & 2<sup>nd</sup> year MHM&CT

11<sup>th</sup> September 2023

WGSHA Academic Block

**Mr. Rohit Pradeep Chand**  
Cluster Director of Revenue - Remote Revenue Management, London  
Millennium Hotels and Resorts, Singapore  
WGSHA Alumnus - 19<sup>th</sup> Course (BHM)

**Mr. Rahul Pavithran**  
Director of Sales, Grand Hyatt, Gurgaon  
WGSHA Alumnus - 20<sup>th</sup> Course (BHM)

**Mr. Abhirup Bandyopadhyay**  
General Manager, Holiday Inn Express Hyderabad, Hitech City, Hyderabad  
WGSHA Alumnus - 20<sup>th</sup> Course (BHM)

Dr. Chef K. Thirugnanasambantham  
Principal, WGSHA



## Sustainability, Food Innovation and Circular Economy

A session on "Sustainability, Food Innovation and Circular Economy" by Chef Elizabeth Yorke was scheduled on Tuesday, 12th September 2023 for 1st year BA Culinary Arts students. Chef Elizabeth is doing a lot of work in the space of sustainability and food innovation. Session captures various elements of sustainability and food innovation and students had a great learning outcome and also changed their perspective about food.

## Post Graduate Orientation 2023

The orientation program was organized in Luminaire Hall of Fortune Inn Valley View on 12th September 2023 welcoming the new batches of M.Sc Dietetics and Applied Nutrition, Masters of Hotel Management and Master of Arts in Indian Cuisine and Food Culture of 2023-25 session. The program began with an invocation song, lighting of lamp and by paying floral tribute to Dr. TMA Pai. The event was continued by the welcome address by Dr. Rajshekhar, Vice Principal, WGSHA and Principal's address by Dr. Chef K Thirugnanasambantham. Chief Guest of the event Dr. Narayan Sabhahit, Pro-Vice Chancellor, Technology and Science, MAHE congratulated the new batches of students. He assured that MAHE offers the best of education and

infrastructure at par with University requirements. He emphasized how WGSHA is an integral part of Manipal Academy of Higher Education. He mentioned how students from every corner of the country come to pursue their education and how their feedback about the University ensures more students join MAHE. The Guest of Honour Dr. Meenakshi Garg addressed the new batches of students. She focused on the health issues prevalent in India such as the double and triple burden of malnutrition and diabetes. She emphasized the role of a Nutritionist in every arena of health care.

Invited dignitaries addressed the students by sharing their life sessions. Ms. Abhilasha V, an



alumna from the 5th Course of Post Graduate Diploma in Dietetics, shared her professional journey from the two internships at Sagar and Amrutha hospital to being a Dietician at Columbia hospital and currently being the Chief Clinical Nutritionist and HOD of the Cloudnine Group of hospitals, Bengaluru. She shared how WGSHA plays a vital role in shaping the career and emphasized how college-based learning is different from the reality of professional life.

Ms. Didhiti Chopra is an alumna of WGSHA from BHM 25th course who is currently the Learning and Development specialist, Hyatt Regency, Pune. She shared her professional journey and highlighted how the education and training received at WGSHA helped her shape her career. She emphasized on hard work, commitment, confidence and grooming etiquettes to create an identity in the hospitality industry. She emphasized on networking and connecting to experts in the field that will help in career development and growth.

Ms Elizabeth Yorke is an alumna from the 1st course BACA. She shared her journey from where she transformed from being a Chef to a Food researcher. Ms Elizabeth Yorke is a founder and her initiative "Saving Grains" has found a way to make a difference by upcycling spent brewery grains into bakery goods in Bengaluru. She is the co-founder of Edible Issues, a collective that is fostering thought and conversation on the Indian Food System.

Chef Girish Nayak- Chef Girish Nayak is the alumnus from 18th course BHM. Though his parents were

from medical background, he stood by what he aspires. He is currently working as a Pastry Chef at Bombay Sweet shop, but proudly calls himself a MITHAIWALA. He proudly shared his journey of exploring smallest of sweet meat makers of India and how he learnt the intricacies of preparing basic sweets and taking them to a contemporary level.

Mr Rohit Pradeep Chand- Mr Rohit Pradeep Chand, our alumnus from 19th course BHM, shared his journey from his first job of telephone operator to the Cluster Director of Revenue – Remote Revenue Management, London and Millennium Hotels and Resorts, Singapore. He owed his success to WGSHA and the network that he built here in Manipal. He proudly declared WGSHA as his family, and not just an institution.

Mr. Rahul Pavithran is an alumnus of the 20th course BHM. He started his talk on how he has reached to serving as the Director of Sales, Grand Hyatt Gurgaon. It was an interactive session where he advised the students to maintain a balance between studies and co-curricular activities.

Abhirup Bandopadhyay is our alumnus of the 20th course BHM. He proudly shared his journey and the hand-holding given by WGSHA throughout his professional life. He discussed the critical importance of networking in fostering professional growth. As he quoted "Networking serves as the map that guides you along the way, helping you navigate the twists and turns, and discover new routes you might not have considered."





## Fuelling Future Generations: An Up Close and Personal Perspective

An exclusive, up close and personal session with Ms. Abhilasha V, Chief Clinical Nutritionist and HOD at Cloud nine Group of Hospitals, Bengaluru (Alumni PGDD 5th course) was organised exclusively for our second-year students of M.Sc. Dietetics and Applied Nutrition. Session focuses on the nutritional aspects for our future generations and also it was an informative session for the all the students who aspire for a rewarding career in the field of dietetics and applied nutrition.



## Post Graduate Immersion Programme 2023

Welcomgroup Graduate School of Hotel Administration (WGSHA) organised an Immersion Program on 13th & 15th September 2023 for its Post Graduate Batches of 2023 - M. Sc. Dietetics & Applied Nutrition - 14th Course | Master of Hotel Management - 4th Course | M.A. in Indian Cuisine & Food Culture - 3rd Course.

Sessions on - Student Wellbeing, Cultural Studies, Emergency Management, Outdoor Studies, Managing Stress, Oral Hygiene, First Aid, Relationship Education and the Importance of Research were scheduled in this program. Students had an insightful and enriching experience from these sessions.





On September 13, 2023, Welcomgroup Graduate School of Hotel Administration (WGSHA) marked World Suicide Prevention Day and organised Immersion Program-Student Wellbeing and Prevention of Sexual Harassment at Workplace. Dr. Geetha Maiya, Director of Student Affairs MAHE, Ms. Karuna Devadiga and Mr. Calvin Dsouza MAHE Student Counselors were the resource persons.

## First Aid Workshop

On September 13, 2023 a comprehensive First Aid Workshop was organized as a part of the student immersion programme for the students of MSc- Dietetics and Applied Nutrition, Masters in Hotel Management and Master of Arts in Indian Cuisine and Food Culture at Chaitya Hall, WGSHA. The workshop aimed to educate participants about essential first aid techniques and procedures, with a focus on addressing common emergencies such as wounds, bleeding, fractures, snake bites, nosebleeds, and burns.

The workshop addressed the dangers of snake bites and appropriate first aid measures. Attendees learned immobilizing the affected limb to reduce venom spread, keeping the bitten limb at heart level and to avoid cutting or sucking the wound.



A session on "Professional Grooming Standards for the Hospitality Industry" by Ms. Sumita Kaul, Co-Owner, Lakme Saloon and Lakme Academy and also WGSHA alumna from the 6th Course (BHM) was organised on Thursday 14th & 15th September 2023 for 1st year BA (Culinary Arts) and Bachelor of Hotel Management (BHM). Grooming is an integral part of the hospitality industry and at WGSHA we take extreme care to ensure all our students are well groomed.



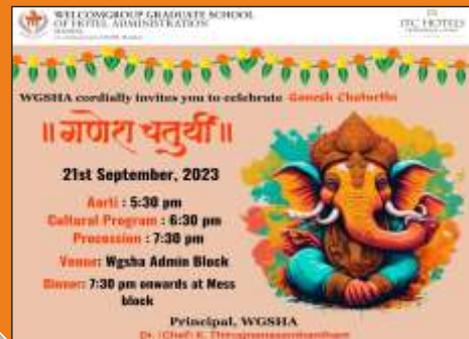
## Ex-Chief Administrator Book Launch

WGSHA is happy to share that Major Gen. B N. Kaul (Retd), AVSM VSM, our Ex-Chief Administrator, launched his first book "Army Life: Combat to Corporate" on September 17, 2023, as memoirs of his journey from being in the Indian Army to his Corporate roles in several esteemed organizations including WGSHA, MAHE, Manipal. The book is available on Amazon, India and copies will be kept in our library too. We congratulate him for publishing this inspiring book that motivates all readers.



## Ganesh Chaturthi Festival

WGSHA celebrated its annual festival, Ganesh Chaturthi - one of the country's major festivals celebrating the birth of Lord Ganesha, the God of Wisdom, prosperity, and good fortune. Students actively participated in Sthapna, Aarti, Cultural Program, Visarjan, followed by Dinner. Our Principal seeks blessings from Lord Ganesha for granting peace and prosperity for everyone.



## Workshop on Grooming for success

A workshop on Grooming for success with Sarina D'Silva Menezes Head and Vice President - Marketing & Corporate Communication, Oberoi Realty (WGSHA Alumna - 4th Course BHM) was scheduled for 2<sup>nd</sup> Year BHM and BA Culinary Arts students at WGSHA admin block on 22 and 23 September 2023. The session focused on "Emotional Intelligence for Leaders SMART Goal Setting" and "Persistence is my Superpower."



## Faculty Development Program 12: Enhancing Digital Competencies in Teaching and Personality Development

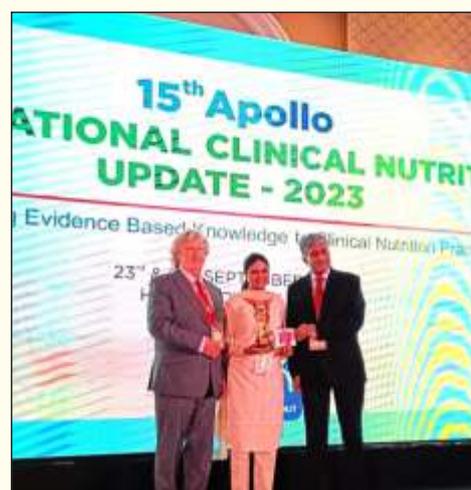
At WGSHA, we take extreme care to ensure our faculties are always updated with latest tools and technology to facilitate appropriate learning to the students and also develop their professional skills. Considering above agenda, FDP was scheduled from 23<sup>rd</sup> -24<sup>th</sup> September 2023 in association with TA Pai Management Institute, Manipal. Following were the key areas of focus:

1. Enhance Personal Effectiveness.
2. Offer digital Tools for Interactive Classroom Teaching, assessment, and feedback tools.
3. Build positive relationships with students and colleagues.



## Faculty Achievement

Dr. Namratha Pai K, Assistant Professor, Department of Dietetics and Applied Nutrition, WGSHA has been awarded the Certificate of Recognition for winning second prize in the Poster Presentation category for her research work entitled "Use of Patient Generated-Subjective Global Assessment tool to assess the impact of medical nutrition therapy in subjects with head and neck cancer" at the 15th Apollo International Clinical Nutrition Update 2023 on the theme Translating Evidence Based Knowledge to Clinical Nutrition Practice – Crystal with Global Experts held on 23rd – 24th September 2023, Novotel, Cavelossim, Goa. WGSHA congratulates Dr. Namratha Pai K for her achievement.



## Trainingsession on Bibliometric analysis by Dr. K Rajashekar Pillai



Department of Dietetics and Applied Nutrition, WGSHA organized an exclusive hands-on training session on Bibliometric analysis on September 25, 2023, led by Dr. K Rajashekar Pillai, a distinguished Professor and the In-charge Director at Manipal Institute of Management, MAHE. Dr. K Rajashekar Pillai is a renowned expert in the field of research, with a wealth of knowledge and experience. The session aimed at providing:

- Learning application of bibliometric analysis to nutrition research.
- Insights into the latest trends in nutrition publications.
- Acquiring practical skills to analyse and visualize nutrition-related data.
- Exploring the impact of research in Dietetics and Applied Nutrition.



## World Tourism Day Competition

To mark the momentous occasion of World Tourism Day (27th September 2023), WGSHA curated a set of engaging activities under the theme "Tourism & Green Investments" in collaboration with Udupi Coastal Tourism, Karnataka Tourism. These activities featured a captivating Debate and quiz Competition to create awareness among students with regards to sustainable tourism.

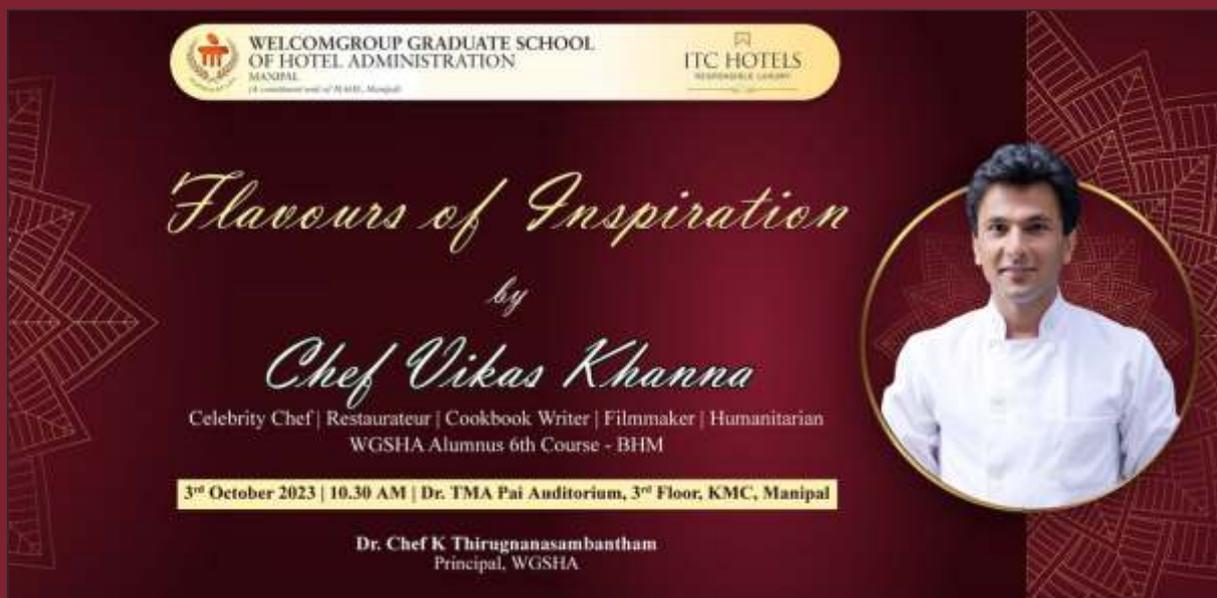
## ITC Hotels WGSHA Placement Drive 2023

Placement session 2023-24 commenced at Welcomgroup Graduate School of Hotel Administration, Manipal with ITC Hotels from 25th to 29th September, 2023. The recruitment team was headed by Mr. Nilesh Mitra (Vice-President, Talent Management). The panel comprised of Dr. Swarup Sinha (Principal, ITC HMI), Chef Vijay Malhotra (Executive Chef, ITC Royal Bengal), Mr. Rajat Singh (Area Head, Revenue Management South) and Mr. Maurice Sarkar (L&D Manager, ITC Kohenuur). The process was started with company presentation by Dr. Swarup Sinha on the evening of 25th September for the students of 35th Course BHM, 11th Course BACA, 2nd Course MAIC and 3rd Course MHM.



October 3, 2023

## Chef Vikas Khanna Visit to WGSMA

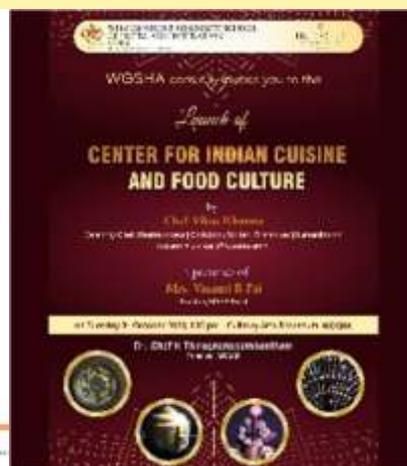


Chef Vikas Khanna, our very own alumnus from the 6th Course BHM visited WGSMA new campus on 3rd October 2023. Our Principal welcomed him at the airport to offer an experience exclusively curated for our distinguished alumnus. Chef Vikas addressed the young hospitality professionals and shared his life lessons which will serve as an inspiration to all the students. Our 2nd year BA (Culinary Arts) student, Mr. Sumukha K S from Mysuru presented a hand-spun khadi fabric to Michelin Star Chef Vikas Khanna on his recent visit to his alma mater - WGSMA on 3rd October

2023 in the presence of our Principal Dr. Chef K Thirugnanasambantham.

Sumukha's father and artist, Mr.K.JSachidananda, and his family exclusively use hand-spun khadi fabric. They strongly believe that being a proud ambassador of Indian Cuisine Chef Vikas Khanna would consider endorsing "Khadi" a source of national pride. On special request, Sumukh and his father will be presenting a Chef Coat to Chef Vikas made out of Khadi fabric. It will be a momentous occasion to watch our very own alumnus wearing a "Khadi Chef Coat"!

Chef Vikas also inaugurated the **"Centre for Indian Cuisine & Food Culture"** at WGSMA, MAHE.



October 6, 2023

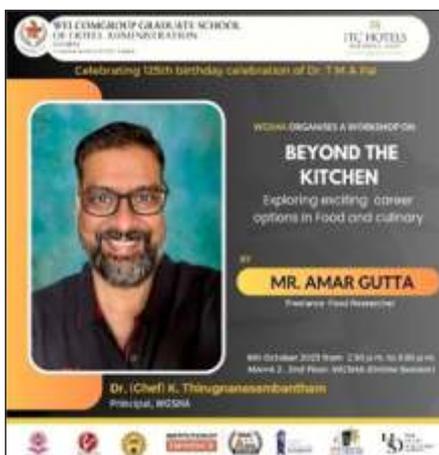
## Meet & Greet; 38th Course BHM & 13th Course BA (Culinary Arts)

On October 6, 2023, freshers from the 13th-course BA (Culinary Arts) and 38th-course BHM at WGSHA experienced a vibrant Meet and Greet. The event featured three rounds of activities, including Dodgeball, Quiz, and a treasure hunt. Team 5 emerged as winners "freshers of the year". The day continued with a student installation ceremony, prize distribution for winners, a cultural program, and a delicious Biryani dinner, marking a memorable start to their college journey.



October 6, 2023

## Beyond the Kitchen with Mr. Amar Gutta

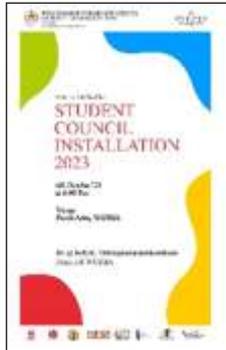


At WGSHA, we organized an incredible session for diving deep into the world of flavours and careers that extend beyond the kitchen. The session was led by Mr. Amar Gutta, a shining example of passion and dedication. He transitioned from a successful career in technology following his culinary dreams. He is a prominent freelance food researcher, contributing his expertise to famous food shows like "Food Memoirs with Chef Hemant Oberoi," "Chakle India," "RaajRasoi Aur Anya Kahaniya," and more.

During this session, Mr. Gutta shared his experiences, insights, and valuable knowledge about careers that extend beyond traditional kitchen roles. Whether one aspires to be a food researcher, food product developer, food marketer, or food stylist the options are many. The session shed light on various career possibilities within the culinary world.

October 6, 2023

## Student Council Installation for the year 2023-24



WGSHA witnessed the commencement of the Student Council Installation for the year 2023-24, which took place before the symmetrical walls of the WGSHA admin block. At 5:45 p.m., all council members gathered to receive their respective badges and sashes, which serve as symbols of the responsibilities that come with the title that they have secured.



Our Principal, Dr. Chef K. Thirugnansambantham, addressed the audience and shed light on what it means to be a council member and how important it is to be a representative of the student body and execute our duties to the best of our ability, always keeping in mind the betterment of the college and welfare of the students.



This was followed by the oath taking ceremony, in which members of the Student Council vowed to uphold the honour of the institution and to be fair and conscientious in the fulfilment of all their duties. Then the Newly elected presidents addressed the crowd.

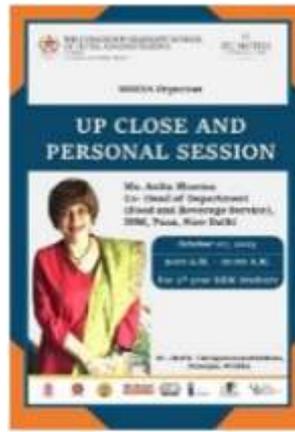
The evening concluded with beautiful singing and lively dance performances displayed by members of Prowess, the Cultural Club, as well as a surprise dance choreography prepared by the Student Council itself, which served as a memorable ending to a significant occasion.

October 7, 2023

## Up Close and Personal session with Ms. Anita Sharma

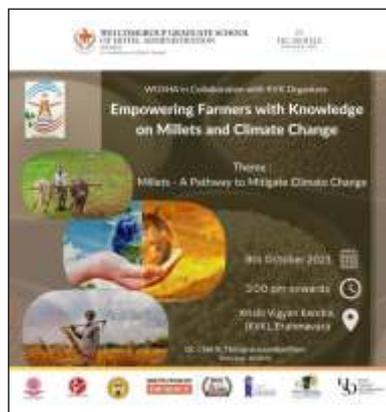
(Ex. Head of Department, Food and Beverage Service, IHM - Pusa, New Delhi)

An Up Close and Personal session with Ms. Anita Sharma (Ex. Head of Department, Food and Beverage Service, IHM - Pusa, New Delhi) was organized at WGSHA for 4th Year BHM students at Seminar Hall, WGSHA Admin Block from 9am till 10:30am on Saturday, 07 October 2023. The session was focused on "UNDERSTANDING MOTIVATION & MOTIVATING YOURSELF" and also on Campus Interview and way forward for students. The session also provided insights on startups for youth and ways to capitalize on the opportunities.



October 9, 2023

## "Empowering Farmers with Knowledge on Millets and Climate Change"



As a part of International Year of Millets 2023 and Poshan Abhiyan, the Department of Dietetics and Applied Nutrition organized an education program for the rural farmers at Krishi Vigyan Kendra (KVK, Bramavara) on the topic entitled. "Empowering Farmers with Knowledge on Millets and Climate Change" on Monday 9th October 2023 at 3pm at KVK Brahmapara.

### Concept Note:

United Nations has announced 17 Sustainable Goals(SDGs) to end poverty, protect the planet, and improve the lives and prospects of every human globally. Responsible consumption and production (SDG 12) of millets will align with other SDGs -mitigating climate changes (SDG 13), supporting resilient agriculture(SDG 15), fighting hunger and contributing to food and nutrition Security(SDG 2), promoting good health and wellbeing (SGD 3), improves the livelihood of farmers (SDG). Department of Dietetics and Nutrition, WGSHA, takes the privilege of educating the farmers on millet production, climate change, and SDGs.



October, 2023

## WGSHA Placement Drive- Marriott International, Indian Hotels Company Limited (TAJ), Park Hotels & Hyatt Hotels



We are delighted to extend a warm welcome to Marriott International, IHCL(Taj), Park Hotels, and Hyatt Hotels Team as a valued recruiter to our esteemed institution. As we strive to foster an environment of academic excellence and professional growth, their presence plays a crucial role in connecting our talented graduates with exciting career opportunities.

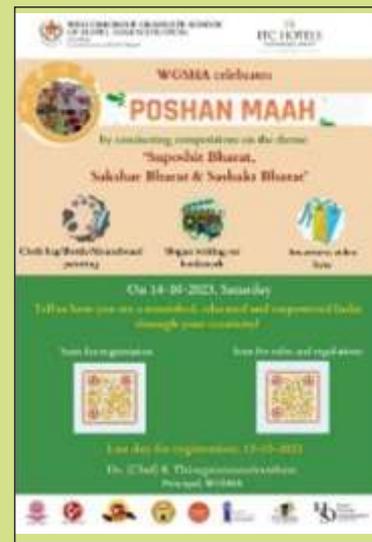
At WGSHA, we take immense pride in nurturing bright minds and empowering them with the knowledge and skills needed to excel in their respective fields. Our students are equipped not only with academic achievements but also with a strong sense of leadership, innovation, and adaptability.

Marriott, Taj, Park, and Hyatt Hotels' participation in our recruitment process signifies their commitment to identifying and embracing top-tier talent. We believe that the unique blend of academic rigor and practical experience our students possess will undoubtedly contribute to the success of their organization.

October 14, 2023

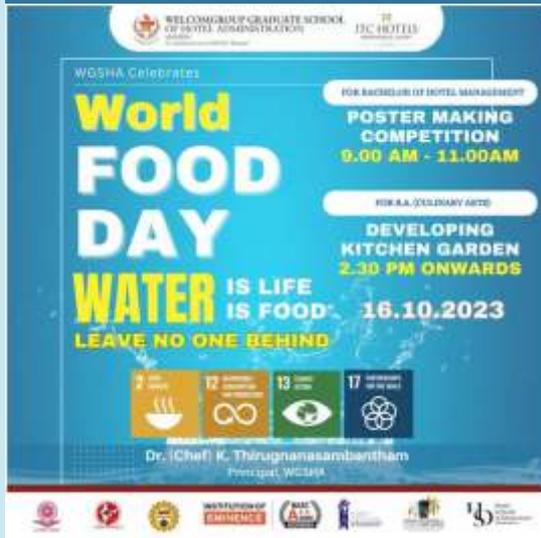
## Poshan Maah 2023

The Food and Agriculture Organization and the United Nations have recognized 2023 as the International Year of Millets to create awareness about millets' health and nutritional benefits. In India, the Ministry of Women and Child Development celebrates PoshanMaah every year. The theme for PoshanMaah 2023 is "Suposhit Bharat, Sakshar Bharat, Sashakt Bharat," which translates to "Nutrition-rich India, Educated India, and Empowered India." In view of these two celebrations, the Department of Dietetics and Applied Nutrition, WGSHA conducted theme-based competitions such as Clothbag/ Mountboard/ Bottle painting, Slogan writing on a bookmark, and awareness Videobyte for students to kindle their creative and talented young minds.



October 16, 2023

## World Food Day 2023



Each year, on October 16th, World Food Day is observed in commemoration of the founding anniversary of the Food and Agriculture Organization (FAO) of the United Nations. The theme for this year's World Food Day is "water."

Water is a fundamental element for sustaining life on our planet. It constitutes more than 50% of our bodies and encompasses 71% of the Earth's surface. However, only 2.5% of this water is freshwater, which is suitable for drinking, agriculture, and most industrial purposes. Water plays a pivotal role in the well-being of people, economies, and the environment, serving as the cornerstone of our food production. Notably, agriculture is responsible for 72% of global freshwater consumption, underscoring the significance of this resource. Nevertheless, like all-natural resources, freshwater is finite and must be conserved.



As World Food Day 2023 dawns upon us, Welcomgroup Graduate School of Hotel Administration (WGSHA) in Manipal stands ready to embrace a theme that resonates deeply with our collective responsibility - "Water is life, water is food. Leave no one behind." This powerful theme underscores the vital role of water in our food systems and the imperative of ensuring that no one is excluded from the benefits of good nutrition. WGSHA has organized a duo of impactful events to mark this occasion: Developing a sustainable kitchen garden with First-year culinary students and a theme-based live poster competition with First-year BHM students.



October 17, 2023

## NSDC Recognition, Kaushal Bhawan, New Delhi

On October 17, 2023, a grand ceremony was held at Kaushal Bhawan, New Delhi, to honor the medal-winners and their experts. This ceremony was graced by the presence of Shri Dharmendra Pradhan, the Hon'ble Minister for Education and Skill Development and Entrepreneurship, Government of India.

The National Skill Development Council recognized Dr (Chef) Thirugnanasambantham K, Principal of Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE, Manipal, for the institution's significant contributions to the training of WorldSkills contestants at the institute and presented him with a plaque.



WGSHA congratulates Mr. Paritosh Dabral Assistant Prof (Selection Grade), faculty member at WGSHA, who served as the expert for Restaurant Service skills at the WorldSkills 2022 Special Edition held in Switzerland. Under his supervision, Mr. Subrat Patel, competitor for Team India, underwent rigorous and comprehensive training at WGSHA, Manipal and won the Medallion for Excellence in the Restaurant Service event.

Mr Paritosh Dabral, Expert Team India for Restaurant Service Skills, and Mr Subrat Patel, competitor for Team India, and Winner of Medallion of Excellence WorldSkills special edition 2022, Lucerne, Switzerland. Both are being felicitated on October 17, 2023, by Shri Dharmendra Pradhan, the Hon'ble Minister for Education and Skill Development and Entrepreneurship, Government of India. A grand ceremony was held at Kaushal Bhawan, New Delhi.

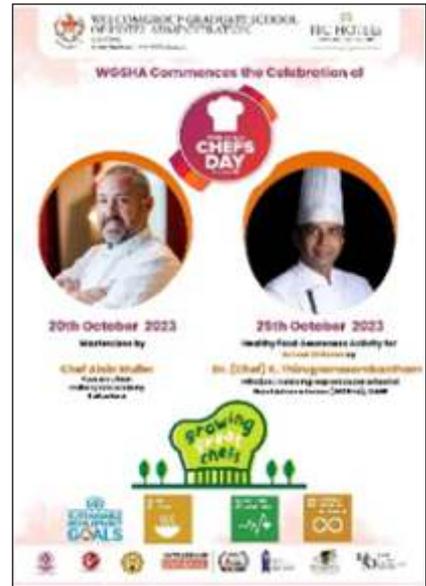
Team WGSHA, MAHE and ITC Leadership appreciated Mr. Paritosh for his able guidance, patience, and passion for excellence.



October 20, 2023

## International Chefs Day

At the Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal Academy of Higher Education (MAHE), International Chefs Day 2023 was celebrated with tremendous enthusiasm, involving Sagri Govt. Primary school children in a unique and essential activity promoting awareness of millet-based healthy food choices. Dr. (Chef) Thirugnanasambantham K the esteemed Principal of WGSHA, spearheaded the event, ensuring the young participants had a memorable and educational experience.



This event was dedicated to raising awareness about the importance of cultivating healthy eating habits in school children Under the theme "Growing Healthy Chefs". WGSHA orchestrated an engaging and interactive gathering to celebrate International Chefs Day, aiming to impart knowledge about the significance of a well-balanced diet, nutrition, and culinary skills from an early age.

The impact of International Chefs Day 2023 at WGSHA, MAHE, on the young participants was truly profound. The event served as a platform for children to gain insights into the value of millet-based food, balanced nutrition, culinary expertise, and the responsible use of locally sourced ingredients. Dr. Thirugnanasambandam K and the entire team at WGSHA have effectively nurtured a sense of responsibility towards one's health and the environment through this engaging and informative celebration.



October 19, 2023

## Annadaan-2023

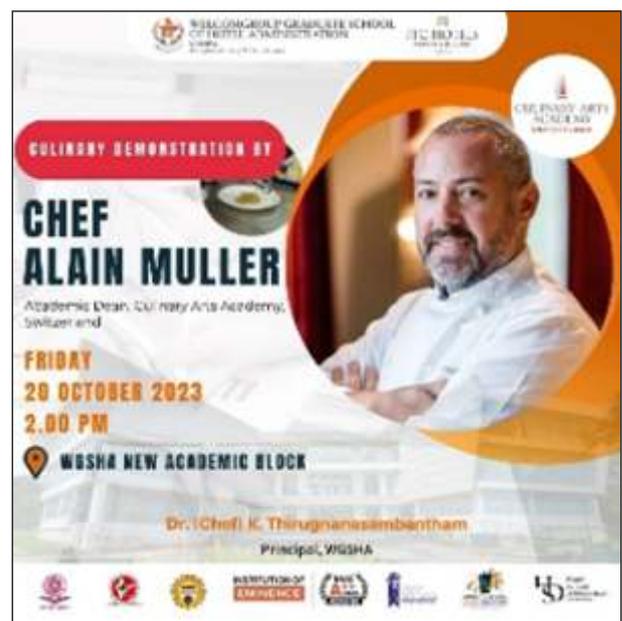
On the auspicious occasion of “Daan Utsav 2023” – Welcomgroup Graduate School of Hotel Administration, one of the constituent units of Manipal Academy of Higher Education, Manipal celebrated “Annadaan-23” on 19th October 2023 to promote “Healthy Millets, Healthy People”. WGSHA- VSO Students (Volunteers Service Organisation) and Final Year B.A. Culinary students actively participated in preparing nutritious dishes using millet to promote healthy eating and lifestyle. As we are celebrating the International Year of Millets (IYM 2023), this is our small contribution to the noble cause. Our Principal Dr. Chef. K Thirugnanasambantham, Dr. Rajshekar (Vice Principal), and the faculties in charge Chef. Anthuvan, Chef Peter, and Chef Narendra served food to orphanage children of Krishnanugraha Children Fit Institute and Adoption Centre, Santhekatte, Udupi, Karnataka. WGSHA will continue to indulge in such practices to create awareness about the importance of Millets, healthy eating, and promote social development and well-being.



October 20, 2023

## Culinary Demonstration by Chef Alain Mueller, Culinary Arts Academy Switzerland

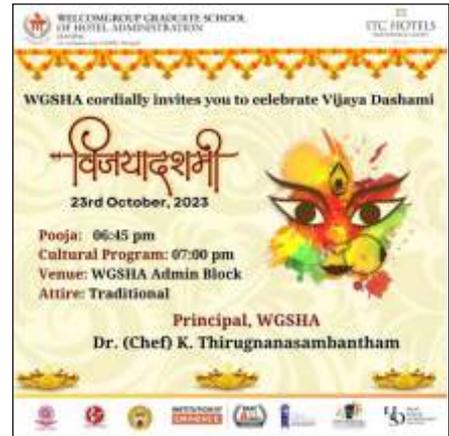
Chef Alain Mueller, Assistant Dean at Culinary Arts Academy Switzerland conducted a culinary masterclass for our students. This exceptional event was designed to strengthen academic collaboration and foster culinary excellence. Our distinguished partner, the Culinary Arts Academy Switzerland, joined hands with us in this endeavor. This unique collaboration was set to elevate the culinary arts to new heights. With this masterclass, we aimed to create a global platform for culinary students to connect, learn, and exchange ideas. Prepare to embark on a culinary journey of innovation, skill, and international flavor with Chef Alain Müller.



October 23, 2023

## Vujauadashmi Celebrations 2023

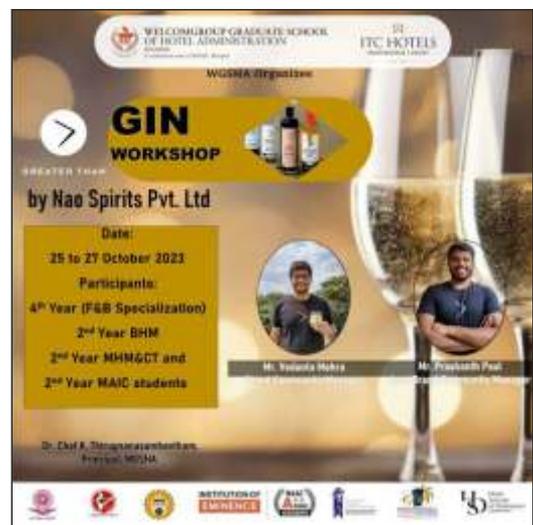
WGSHA organised the "Vijaya Dashami" celebration on Monday, 23rd October 2023 to mark the victory of goodness over evil. Students and faculties indulged in various cultural program to celebrate the momentous occasion. Event concluded with dinner.



October 25 to 27, 2023

## GIN Workshop by Nao Spirits Pvt Ltd

Get ready to embark on a journey through the fascinating world of gin. Our workshop delved into the history, production, and different types of this versatile and beloved spirit. Students learned about botanicals, distillation techniques, and the art of crafting exquisite gin-based cocktails. A Gin Workshop was scheduled from 25 to 27 October 2023 for students of WGSHA by Nao Spirits Pvt. Ltd, a leading craft gin company with Mr. Vedanta Mehra, Brand Community Manager, and Mr. Prashanth Paul, Asst. Brand Community Manager as resource people. The workshop was conducted at Restaurant -1, WGSHA admin block.



October 20, 2023

## PoshanMaah 2023

The Food and Agriculture Organization and the United Nations have recognized 2023 as the International Year of Millets to create awareness about the health and nutritional benefits of millets. In India, the Ministry of Women and Child Development celebrates PoshanMaah every year. The theme for PoshanMaah 2023 is "Suposhit Bharat, Sakshar Bharat, Sashakt Bharat," which translates to "Nutrition-rich India, Educated India, and Empowered India." In view of these two celebrations, the Department of Dietetics and Applied Nutrition, WGSHA conducted theme-based competitions such as Clothbag/ Mountboard/ Bottle painting, Slogan writing on a bookmark, and awareness Videobyte for students to kindle their creative and talented young minds. Enthusiastic participants from across all courses of WGSHA participated in the event. The event was judged by external and internal faculty who are experts in the field of art and crafts. Dr. Shubha H S from MIC and Mr. Santhosh Nayak from DOC were the external judges for the event.



October 28, 2023

## Affiliation to Hotels Lecture Series

As a part of the hospitality sector, we endeavour to familiarize students with well-known hotel chains.

Soneva was founded on shared passions and masters of innovation, a thriving community working hand in hand with the environment to craft beautiful, beyond bespoke experiences where discovery is a way of life. Soneva owns and manages SonevaFushi (Baa Atoll) UNESCO Biosphere Reserve, and one of the largest islands in Maldives and Soneva Jani (Noonu Atoll) in the Maldives, is one of the world's lowest density resorts, as well as Soneva Kiri (Koh Kood) in Thailand.



Soneva Secret (HaaDhaaluAttol) tentative to open by 2024 is one of the first resorts in HaaDhaaluAttol featuring overwater island villas, including the Maldives' only floating villa. Soneva Resorts also manages a two-bedroom luxury yacht, the Soneva in Aqua, which is owned by Mr. SonuShivadasani, the founder of Six Senses Resorts

We were fortunate to have Mr. Jorely Mathew Group Director, Learning and Development and Corporate Host Engagement, Bangkok, Thailand, Ms. Gayatri Salhotra, Group Talent Acquisition Manager, Soneva to conduct a session on "Soneva" on 28th October 2023 at 3 pm in Luminaire (FIVV).

October 15-17, 2023

## Faculty achievements



Two faculty members of WGSMA, Dr. Senthilkumaran Piramanayagam and Dr. Partho Pratim Seal participated in the international conference titled the 4th International Conference on Tourism, Gastronomy, and Tourist Destination (TGDIC 2023) held between 15th to 17th October 2023 in Malaysia. Their research papers titled "Resolving a Paradox Between Unemployment and Employee Attrition: Analysing Employers' Perspective in Recruiting Differentially Abled" and "The Generation Effect: Identification of Guest Hotel Attributes using Conjoint Analysis" have been awarded as the Best Research Paper – First Runner Up and the Best Research Paper -Second Runner up" respectively. Moreover, Dr Partho Pratim Seal has been recognized as the best presenter at the conference. We wish them success in all their future endeavours.

November 1 to 3, 2023

## Hospitality Ensemble 2023

Students of 2nd year 37th Course BHM and 12th Course BA (Culinary Arts) participated in Hospitality Ensemble 2023 held at Banarasidas Chandiwala Institute of Hotel Management and Catering Technology, New Delhi. This intercollegiate event took place from 1st November till 3rd November comprising 15 competitions curated for future hoteliers. It provided an excellent platform for innovation and presented an opportunity to interact with peers and industry professionals.

We are proud to inform that WGSHA won 2 first positions, 3 second positions and 2 third positions in the 22nd Chandiwala Hospitality ensemble.



November 2, 2023

## Training and workshop on "Techniques and Methods of Nutritional Assessment"

The Department of Dietetics and Applied Nutrition of WGSHA in collaboration with ICMR-NIN organised hands-on training and workshop on "Techniques and Methods of Nutritional Assessment", a 3-day event at Seminar Hall, WGSHA Admin building from 2nd to 4th November 2023. Resource persons for the session were Dr N Arlappa, HOD & Scientist G (medical), Mr K Sreerama Krishna, Technical officer (anthropology), Dr T Aruna Talari, Scientist B (DABS), Division of Public health nutrition, ICMR-National Institute of Nutrition.

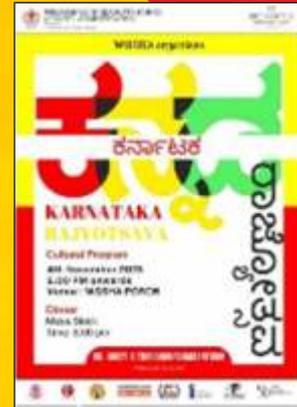


Evaluation of nutritional status is critical and helps to identify the nutritional imbalance of a person and the underlying causes leading to pathological conditions. The various assessment methods and the accuracy of the assessments are paramount to addressing the triple burden of malnutrition among the population. National Family Health Survey (NFHS-5- 2019-2021) states that the rate of obesity is more (3.4%) prevalent among children under 5 years of age in India compared to the (2.1%) NFHS-4-2015-2016. A similar trend is observed among the adult women (24.0%) and men (22.9) population compared to NFHS-4, women (20.6%) and men (18.9%) in the country. Obesity is one of the major triple burdens of malnutrition issues and an increasing concern globally.

November 4, 2023

## Karnataka Rajyotsava Celebrations

Karnataka Rajyotsava, also known as Kannada Day, marks the day when our beloved state, Karnataka, was formed. It's a day to honor the rich history, diversity, and achievements of our incredible state. WGSHA celebrated and witnessed mesmerizing performances, including Yakshagana, tiger dance, tamte beats, and many more on this auspicious occasion.



November 6, 2023

## Culinary Nutrition- Nourishing Health and Environment

The Department of Dietetics and Applied Nutrition hosted an expert session by Dr. Poornima Mukkaniyil, Director of Dronagiri Ayurveda Solutions Private Limited. The session focused on Culinary Nutrition- Nourishing Health and Environment. The event aimed to provide insights into the dynamic intersection of culinary arts and nutrition. The concept of Culinary Nutrition emerges as a powerful force, contributing not only to personal well-being but also to environmental sustainability. This holistic approach to food encompasses the nutritional value of ingredients, the art of preparation, and the broader impact on the planet.

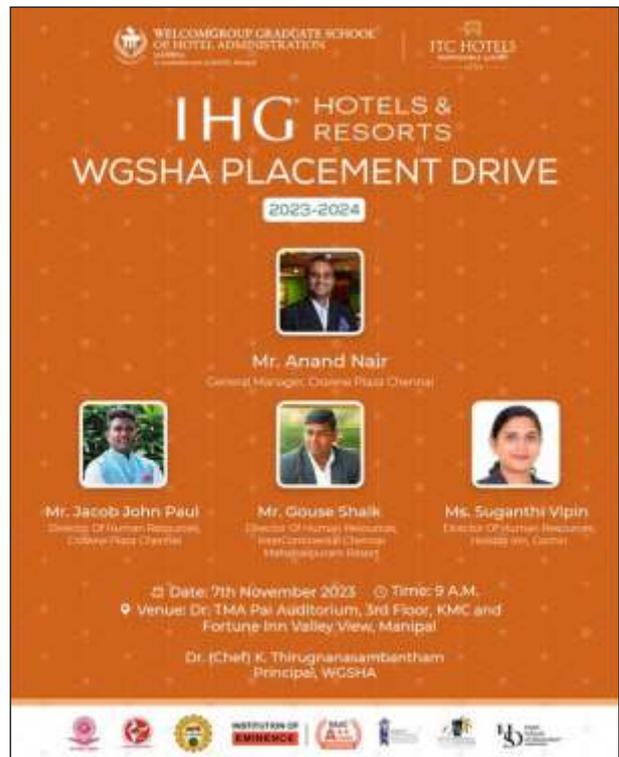


November 7, 2023

## WGSHA Placement Drive- IHG Hotels & Resorts

Welcomgroup Graduate School of Hotel Administration (WGSHA) extended a warm welcome to IHG Hotels & Resorts for their participation in the Placement Drive scheduled for the academic year 2023-24. The involvement of IHG Hotels and Resorts in this recruitment effort was of great value to our students as they commenced their professional journeys.

IHG Hotels & Resorts is widely recognized for its commitment to achieving high-performance standards. We strongly believe that students who become part of the organization will flourish in an atmosphere that fosters creativity and development.



November 8, 2023

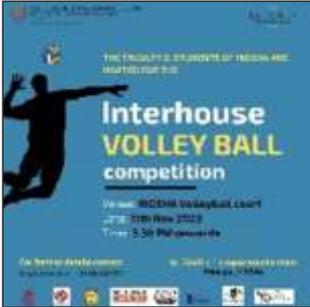
## Fruit Mixing Ceremony 2023



Welcomgroup Graduate School of Hotel Administration (WGSHA) opened doors of happiness and celebrations with the grand fruit-mixing ceremony. Smt. Vasanti R Pai, the First lady of MAHE, MAHE Leadership Team, Heads of the Constituent Units, and other invited dignitaries participated with full zeal and enthusiasm in the fruit mixing ceremony to mark the arrival of Christmas. The event was scheduled on the 8th of November 2023 from 4.00 PM onwards at Restaurant 1 of at WGSHA Academic Block.

November 11, 2023

## Inter-house volleyball tournament



WGS&AH conducted Interhouse Volleyball Competition, held on 11th November, 2023 organized by the Sports Secretaries under the guidance and support of Chef K Thirugnanasambantham, Chef Nischal B Kumar, Chef Peter Raizii, and Chef Shree Harsha G L Upadhyaya. Each house had men's and women's team representation, competing for gold. Congratulations to our winners!



November 15, 2023

## Practical recommendations of supplements

Ms. Shona Prabhu, Co-founder of NutrifyMyDiet in Bengaluru and an alumna of the 5th PGDD course, conducted a session focusing on the practical recommendations of various supplements for athletes. During the session, she shared insights on the effective impact of supplements on performance. She provided real-time experiences from her work with team sports, including her previous involvement with the Delhi Capitals IPL team and the Indian Hockey team. The session was impactful and offered valuable learning from an industry expert.



November 17, 2023

## World Diabetes Day



World Diabetes Day is celebrated on 14th November of every year. This day serves as a beacon for illuminating the need to create awareness of Diabetes and its management. The Department of Dietetics and Applied Nutrition, WGSHA conducted expert sessions on this year's theme Access to Diabetes care. Health Experts Ms. Shilpa Joshi, Dr. Mukhyaprana M Prabhu and Dr. Usha Rani were invited to conduct sessions for M.Sc Dietetics and Applied Nutrition students on 17th November 2023 under the series "Nourish and Flourish: an initiative to increase nutrition and health literacy". Ms. Shilpa Joshi, Head of Metabolic Nutrition, Fitterfly Health Tech Pvt Ltd explained the use of various devices that help in monitoring the glucose levels in diabetics, carbohydrate counting and insulin dose calculation. Dr. Mukhyaprana M Prabhu, Professor, Department of Medicine, KMC explained the major causes for Therapeutic inertia in Diabetes care and how a multidisciplinary team is essential in its management. Dr. Usha Rani, Associate Professor, Department of Social & Health Innovation, PSPH explained how Health literacy can be improved among the diabetic population through the combined efforts of a multidisciplinary team. The session was highly informative and imparted great knowledge to the audience.



November 20, 2023

## Sensory Evaluation and Shelf Life Studies



The Department of Dietetics and Applied Nutrition organized an expert session on 20th November 2023 by Dr. Asna Urooj, Professor and Chairperson, Dept of Food Science and Nutrition, University of Mysore on Sensory evaluation and shelf-life studies for Food products and Nutrition in extreme conditions under "Nourish and Flourish", an initiative to increase nutrition literacy. The morning session was on the topic sensory evaluation and shelf-life studies. Various sensory methods using the sense organs and methods that are available for analysis were explained by the speaker. The hedonic scale, which is the degree of liking a product was also explained. New concepts like FCP (free choice profiling) which is used in sensory evaluation, E-nose and E-tongue which are technological advancements in the field were also explained to the students. The methods followed in shelf-life studies and various intrinsic and extrinsic factors that affect the shelf life were explained. The session ended with a Q&A round. Afternoon session was on Nutrition in extreme conditions wherein how various extreme situations affected health and nutritional status of individuals was highlighted upon. The speaker in detail explained individual circumstances of mine workers, deep sea submarine workers, astronauts in space etc. and how nutritional requirements change according to the environmental conditions. Various forms in which food is made and packed for such conditions were also highlighted with several pictures and examples. The session ended with a very interesting Q&A round and it was a fruitful one for all attendees.

November 21, 2023

## Up Close and Personal with Alumni

Up Close and Personal with #Alumni was held at Welcome Group School Of Hotel Administration (WGSHA), Manipal on 21st November 2023.

We had with us, Mr. Pankaj Mehrotra, Senior Living Consultant - Elder Care Advisor (WGSHA Alumnus – 4th Course, BHM)

Ms. Niyati Tajpuria Founder & Chef - The Cherry Tree Cafe & bakery and Timpano- The Pasta Shop (WGSHA Alumna – 18th Course, BHM)

Mr. Esspee Singh MD & Principal Consultant, Red Mint Hospitality, Chef-Entrepreneur- Hospitality Cons... Ver más



November 21, 2023

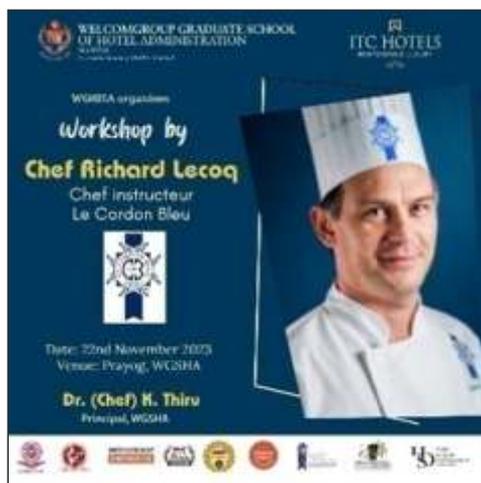
## Innovation Day 2023

Innovation day-2023 with a theme "Unlocking the creativity in the world of Hospitality, Culinary Arts and Nutrition" was conducted on 21st November 2023 at Seminar Hall, WGSHA Admin Block. Jury members comprised of Dr. Manesh Thomas and Dr. Mohammad Zuber from MAHE, Mr. Pankaj Mehrotra, Chef Niyadi Vaid, Chef. Satinder Paul Singh, Mr. Nishant Vijayakumar (WGSHA Alumni). The opening note was given by Principal Chef. Dr. K. Thirugnanasamtham and there were 12 student teams and 2 faculties who presented their innovative prototypes and products for the competition and they were evaluated by the jury members. The participants were enthusiastic to present their ideas and jury members were stringently scrutinizing the participants. The inputs and feedbacks by the jury members were well received by the participants constructively.



November 22, 2023

## Pâtisserie workshop by Chef Richard Lecoq



A Pâtisserie workshop in association with Le Cordon Bleu Paris was scheduled for the students of 2nd Year BA Culinary Arts (12th Course) on 22nd November 2023 from 10AM onwards at Shiksha-11 and Prayog Lab, Dept of Culinary Arts Building WGSHA by Chef Richard Lecoq from Le Cordon Blue Paris.

Chef Richard Lecoq is originally from Paris, and his skills made him shine in cuisine and pastry. Chef Lecoq successfully completed his "Certificat d'Aptitude Professionnelle" (CAP) and his "Brevet d'Études professionnelles" (BEP) in pastry in 1997.

He worked at the Pâtisserie de l'Église in Paris from 1998 onwards, before enriching his experience by joining the prestigious Dalloyau, where he occupied several positions from 2000 to 2004,

He returned to his passion for teaching by joining the team of Chefs at Le Cordon Bleu Mexico, where for 9 years, he taught pastry and boulangerie.

In 2022, Chef Lecoq joined the team of Chef Instructors at Le Cordon Bleu Paris. Students had a great opportunity to learn the nuances of Pâtisserie from a renowned Chef like him.

November 22, 2023

## Entrepreneurship Conclave - 2023



On 22nd November 2023, WGSHA organized the Entrepreneurship Conclave 2023 at TMA Pai hall. The program started with an invocation to God, followed by a floral tribute to the founder TMA Pai. Chef Thiru welcomed the chief guest Prashanth Rao Aroor, Executive Director, Shanker Vittal Founder, The Avatar Hotel, guest of honor, Mr. Pankaj Mehrotra, Senior living consultant and other guest Dr. Manesh Thomas, CEO Manipal-Govt of Karnataka-Bioincubator 3) Dr. Mohammad Zuber, Chief Innovation Office, MAHE, 4) Mr. Pankaj Mehrotra, 5) Chef Niyadi Vaid, Founder and Chef-The Cherry Tree Bakery 6) Chef. Satinder Paul Singh, MD and Consultant, Red Mint Hospitality 7) Mr. Nishant Vijayakumar, CEO and Founder Brownie Heaven.

All the guest speakers gave insights on how to develop a business with less investments and the nuances faced during the career growth etc. Students participated enthusiastically and cleared the doubts with the respective guest speakers in each session. A book Saffron Saffairs was launched by an alumnus student chef Ajai Sharma, who works in Newyork, which was honored by Principal, vice principal and all the guest speakers. Finally, the program ended with prize distribution for the faculties and students who presented their prototypes on the innovation day followed by vote of thanks.

November 25, 2023

## 'The pivotal role of nutritionists in athletes' success

The Department of Dietetics and Applied Nutrition hosted a specialized online session featuring Ms. Vani Bhushnam, Sports Scientist (Sports Nutrition), Sports Authority of India, New Delhi, on 25 November 2023. The session focused on 'The pivotal role of nutritionists in athletes' success'. This event aimed to provide students with an information of how a Sports Nutritionist provide a personalized nutrition plan for athletes to optimize performance, aid recovery, and prevent injuries.



November 25, 2023

## Prof (Dr) T G Sitharam, Chairman (AICTE) Visit to WGSHA



WGSHA had the honour and privilege of hosting the Chief Guest of the 31st Convocation of Manipal Academy of Higher Education; Prof (Dr) T G Sitharam, Chairman, All India Council for Technical Education on 25th November 2023. Our Principal Dr. Chef K Thirugnanasambantham @chef\_k.thiru welcomed the Chief Guest and MAHE Leadership Team. Dr. Sitharam visited our classrooms, labs, kitchens, and culinary museum and was impressed by the state of art infrastructure and the facilities of the new academic block. Our students have prepared handcrafted local Udupi Brahmin Cuisine with curated delicacies like Hesaru bele Kosambari, Chithranna, Gulla Huli, Hesaru bele Payasa etc for our dignified guests.

Sir, enjoyed the hospitality of WGSHA students and appreciated the efforts and initiatives taken by faculties to nurture students' culinary interests and passion. Sir, wished blessings for the great future for our students and college. It was a momentous occasion for all of us to witness such a great and dynamic leader.

November 26, 2023

## Convocation High Tea Arrangements by WGSHA

This year under the leadership of our dynamic Principal Dr. Chef K Thirugnanasambantham, WGSHA created history by preparing a meal for 5000 guests for the 31st Convocation of Manipal Academy of Higher Education. Collective efforts from students and faculties was well appreciated by MAHE leadership team and the guests. It was truly a proud moment for all of us. The success of the event proved that nothing is impossible if one has the right spirit and passion to achieve it. Our cultural team kept the audience entertained with their charismatic performances while they were having delicious culinary delights prepared by our students. This was a great achievement for all of us at WGSHA.



## Embarking on a culinary journey of creativity!



Final-year students at WGSHA had the privilege of joining forces with acclaimed Master Chefs Garry Mehigan, Matt Preston, and George Calombaris across three dynamic cities – Gurugram, Mumbai, and Bangalore. Guided by our accomplished alumnus Chef Aditya Murali Shankar, the 12-day spectacular unfolded a culinary narrative, delving into innovative recipes and artful food presentation across a seven-course menu. An indelible experience marked by passion, teamwork, and an explosion of flavours.

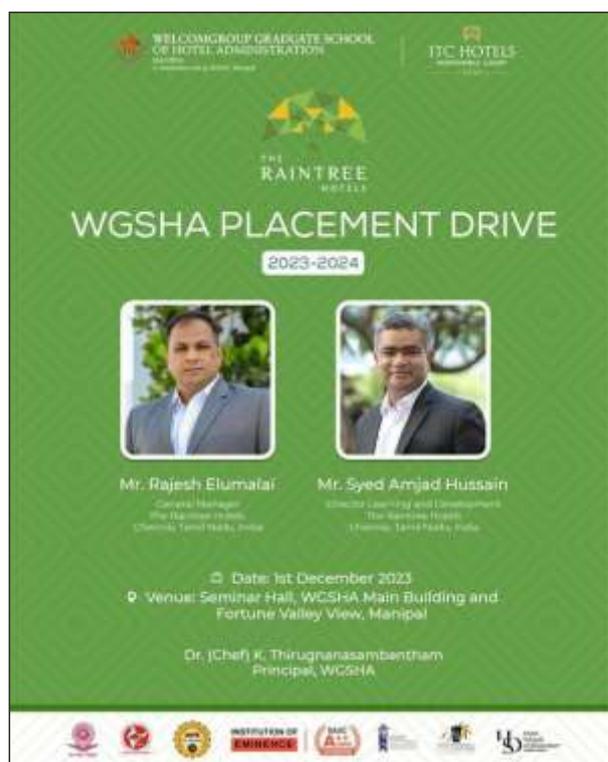


## WGSHA Placement Drive: Raintree Hotels

The Raintree Hotels participated in the Welcomgroup Graduate School of Hotel Administration's (WGSHA) Placement Drive 2023-24. Our students benefited significantly from The Rain Tree Hotels' participation in this recruitment initiative as they embark on their professional careers.

We'd like to extend our heartfelt congratulations to every student who participated in this undertaking. It is crucial to consider that this opportunity serves as a platform to demonstrate one's competencies, expertise, and potential for the future.

The Rain Tree Hotels have gained significant acclaim for their steadfast dedication to attaining elevated performance. It is our firm conviction that students who join our organisation will thrive in an environment that nurtures innovation and progress.



# Faculty Development Programme: Innovations in Hospitality from around the World

This faculty development program focused on the dynamic intersection of innovation and technology in the ever-evolving hospitality industry. Mr Daly, shared with the audience his insights on how hospitality businesses are using cutting-edge technologies to enhance guest experiences and gain a competitive edge.



Mr. Daly touched upon the following points and their impact on hospitality businesses and customers.

**Emerging Technologies:** The transformative potential of technologies like Artificial Intelligence (AI), Big Data, Robotics, and Internet of Things (IoT) in the hospitality industry. Examples included humanoid robot, AI-powered chatbots for personalized service, data analytics for predicting guest preferences and optimizing resource allocation, robots for automating repetitive tasks, and IoT-enabled smart rooms for immersive guest experiences.

**Operational Efficiency and Sustainability:** The speaker highlighted how technology is streamlining operations and promoting sustainability. Cloud-based property management systems, automated revenue management tools, and smart energy management systems are driving cost savings and reducing environmental impact.

**Redefining Guest Engagement:** The session explored how technology is fostering deeper guest engagement. Interactive tools like virtual reality (VR) tours, augmented reality (AR) menus, and mobile apps for contactless ordering and feedback are creating a more personalized and memorable journey for guests.

Mr Daly's presentation was followed by a lively Q & A session in which many faculty members interacted with Mr Daly.

## WGSHA Annual Day & Awards Ceremony 2023



WGSHA celebrated its Annual Day & Awards Ceremony 2023 on 07th December at Fortune Valley View Lawns, Manipal. The event was graced by our Chief Guest Mr Sanjay Bose, Executive Vice President and Head - HR at ITC's Hotel Group and Lt. Gen. (Dr.) M. D. Venkatesh, MAHE Vice Chancellor as Guest of Honour. Our Principal, Dr Chef Thirugnanasambantham K Principal, WGSHA, presented the Annual Report for the year 2023.

He highlighted the college's events and achievements of the year, including WGSHA's accreditations, rankings, collaborations, placements, awards, prizes, accolades won by students in international and national competitions, international study tours, guest visits, glimpses of the college events, festivals, theme lunches, etc. He also mentioned the conferences, workshops, and FDPs organized by the college, consultancies, faculty patents, copyrights, research publications, recognitions, accolades, etc., through the strategic pillars of MAHE.

The event was attended by MAHE Leadership Team, Heads of the constituent units, distinguished guests, students and parents.

This annual day we celebrated with a special theme of "Traversing Taste Trails: A Culinary Odyssey through Bikaner, Indore, and Bhubaneswar" to highlight the importance of our ancient culinary traditions.

Faculties, staff, and students received recognition for their outstanding performances. The cultural team entertained the audience with amazing performances. The event draws curtains with delicious vegetarian meals prepared by our students.



# WGSHA Placement Drive: Oberoi Hotels and Resorts



Oberoi Hotels and Resorts participated in the Welcomgroup Graduate School of Hotel Administration's (WGSHA) Placement Drive 2023-24. Our students benefited significantly from Oberoi Hotels and Resorts participation in this recruitment initiative as they embark on their professional careers.

We'd like to extend our heartfelt congratulations to every student participating in this undertaking. It is crucial to consider that this opportunity serves as a platform to demonstrate one's competencies, expertise, and potential for the future.

Oberoi Hotels and Resorts have gained significant acclaim for their steadfast dedication to attaining elevated performance. It is our firm conviction that students who join our organisation will thrive in an environment that nurtures innovation and progress.

## WGSHA's Cake-Baking Workshop



WGSHA's cake-baking workshops are a valuable skill development initiative for PUC and undergraduate students. Participation in these creative activities not only enhances abilities but also sparks interest in culinary arts and hospitality. Beyond knowledge transfer, the workshops promote hands-on experience, teamwork, attention to detail, and creativity. These skills are not only beneficial for culinary careers but also essential in diverse professional paths. The initiative provides a holistic approach to education, cultivating a well-rounded skill set applicable to various career opportunities.

The workshop was organised for the students of Mahatma Gandhi Memorial College (MGM), Udupi - Mahatma Gandhi Memorial College Udupi.

# WGSHA Placement Drive GRT Hotels

WGSHA extended a warm welcome to GRT Hotels and Resorts for their participation in the 2023-24 Placement Drive. Their attendance marks the start of a thrilling journey for our students. The involvement of GRT Hotel in this recruiting effort was extremely useful to our students as they begin their professional journeys.

GRT Hotels is widely recognized for its commitment to achieving the highest standards of quality, and we firmly believe that students who become part of our team will flourish in an atmosphere that fosters creativity and development.





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



*One team, One dream!*

