



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION

MANIPAL

(A constituent unit of MAHE, Manipal)

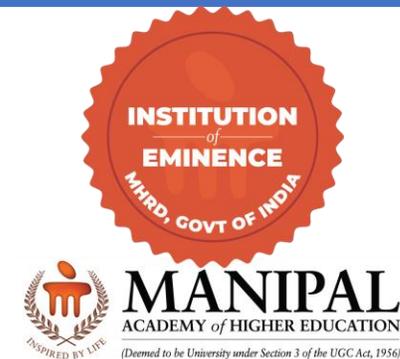


Management Review Meeting

Welcomgroup Graduate School of Hotel Administration, Manipal

(A Constituent Unit of Manipal Academy of Higher Education, Manipal)

16th August, 2021



Agenda

- **Institutional Objectives – Achievement Status**
- **Excellence in Education**
- **Exemplary Research and Innovation**
- **Expanding Reach and Internationalization**
- **Effective Engagement and Alumni Relation & Placements**
- **Performance of Integrated Management System**
- **Issues concerning relevant stakeholders**
- **Changes in internal and external issues relevant to Quality and Environmental Management**
- **New potential opportunities for continual improvement**



Agenda -1 Status Of Actions From Previous Management Reviews



#	Previous management reviews	Status
1	Measuring the Industry academia connection in terms of knowledge, consultancy and productivity. Which helps in projecting the institute's effort towards industry connectivity.	<ul style="list-style-type: none">• Student feedback are collected after every industry academia interface to measure the impact in terms of knowledge and productivity.• Total Number of students opted for placement : 92• Total number of offers : 40
2	Suggestion to continue the virtual connectivity with other organizations and to start some virtual exchange programme with global universities.	SHMS Swiss Hotel Management School Switzerland – MoU Signed Culinary Arts Academy Switzerland Switzerland – MoU Signed Ongoing process- The King's College London





Best Practices Followed In Institution During The COVID-19 Pandemic

- Online Proctored exam conducted for graduating batch
- Virtual Practical sessions conducted for operational subjects
- 39 National and International webinars, workshops, seminars and expert lecture series conducted till date
- Pre recorded videos for Practical classes are developed by faculty members
- Successfully conducted Virtual Farewell for graduating batches.



Pillar Wise Review Of Objectives



P-1 Excellence In Education

To offer education of the highest standards in a congenial environment facilitated by competent academics to every active learner adopting a curriculum accepted nationally and internationally



P-1 Excellence In Education



STRATEGY 1: Offer Inter-Disciplinary Courses in a transparent merit based admission process with a view to produce Global Leaders

	Action Plan	Milestone	Target 2021	Achievement Status
Task 5 – Maintain Academic Faculty : Student Ratio				
1.5.1	Recruitment of additional faculty based on student intake.	Improve the faculty student ratio to meet the regulatory body requirements	8	8 (from Jan 2021)
Task 7 – Increase the scholarships and bursaries for programmes support				
1.7.1	Increase the scholarship portfolio by creation of student bursaries and philanthropic endowments.	Aim to introduce scholarship of ₹ 10 lakh through industry fellowship and alumni endowments	2 lakhs	Achieved
Task 9 – Ensure programme are quality compliant and comply with Internal Quality Assurance Cell				
1.9.1	Conform to Internal Audit under Integrated Management system to comply with 9001 and 14001 standards.	Facilitate programme reviews by professional bodies with focus on standards and employability	Compliance	Compliance (Internal) External Audit not done in 2021 owing to COVID-19



P-1 Excellence IN Education



STRATEGY 2: Maximize Educational Experience by innovative pedagogy, technologically enabled learning, hands on learning experience and smart assessments



Task 1 - Introduce technology enabled learning that is uniformly delivered across all disciplines

	Action Plan	Milestone	Target 2021	Achievement Status
2.1.1	Provide training for staff and students in the use of technology and online platforms	Train 100% of the staff and faculty with the use of online learning platforms	100%	100%

Task 2 – Optimize Learning and Evaluation, which is technology enabled

2.2.1	Modernize learning methods in Indian education scenario for conceptualization and objective assessment	Outcome Based Teaching & Learning (OBTL) through digital class rooms	3	Upcoming WGSHA new academic block
2.2.2	Introduce smooth conduct of examinations and assessment using an online platform	Online Proctored End semester examination conducted for BACA and BHM Final year students	All theory subjects	100%

Task 3 – Cultivate a culture of work integrated learning experience

2.3.1	Enhance industry partnership and design hands on learning programs	Target at least 4 corporates every year	4	1 Achieved Renewal of MoU's are in process
-------	--	---	---	---

National Ranking – 2021



National Ranking

**Ranked
1**

(Supreme Hotel
Management Institute in
India)

GHRDC

National Ranking

**Ranked
1**

(Private Hotel
Management Colleges- All
India)

**Ranked
2**

(Hotel Management
Colleges- All India)

The Week-Hansa
Research

National Ranking

**Ranked
1**

(Private Hotel
Management Colleges- All
India)

Outlook-ICARE
Rankings 2021

National Ranking

**Ranked
2**

(Hotel Management
Colleges- All India)

India Today

Accreditation And Collaboration Of WGSHA

National Accreditation of WGSHA

“India International Skill Center (IISC)”

- National Skill Development Corporation (NSDC)
- Ministry of Skill Development & Entrepreneurship, Govt. of India

INDIA INTERNATIONAL SKILL CENTER



Global Accreditation of WGSHA

World Association of Chefs' Societies (WACS), Paris, France



National Accreditation of WGSHA

Indian Federation of Culinary Associations (IFCA), Chennai, India



HOTEL SCHOOLS OF DISTINCTION



Courses Offered In WGSHA

- Bachelor of Hotel Management (BHM)
- Bachelor of Culinary Arts (BACA)
- Master of Science in Dietetics and Nutrition (MSc DAN)
- Master of Hotel Management (MHM)
- M.A. in Indian Cuisine and Food Culture – Classes commencing from 04th October, 2021
 - ✓ One of its kind & unique course with block method of delivery

BHM - Students on roll

Class Year	As on 24.07.2021
1st Year	173
2nd Year	145
3rd Year	173
4th Year	175

M.Sc. DAN - Students on roll

Class Year	As on 24.07.2021
1st Year	63
2nd Year	67

BACA - Students on roll

Class Year	As on 24.07.2021
1st Year	187
2nd Year	176
3rd Year	177

M.Sc. HTM / MHM - Students on roll

Class Year	As on 24.07.2021
1st Year (MHM)	29
2nd Year (MSc HTM)	32

Total: 1396 (approx.)



Undergraduate Admissions 2021

Selection Process and Current Admission Status – As on August 10, 2021

Online Panel and Personal Interviews:

- **29 rounds of** Interviews conducted for **769** candidates
- **417 candidates** appeared for **BHM** and
- **352 candidates** appeared for **BA (Culinary Arts)**

Remote Proctored Assessments

- Online Test held for **12 days (in 22 batches)**

Total Applications: 1148 (as on 08-08-2021)

Current Status on Admission & Payment of Course Fee (as on August 10, 2021):

- **BHM:** Indian: **176** + Foreign/NRI Admission: **1** = **Total 177**
- **BA (Culinary Arts):** Indian: **189** + Foreign/ NRI Admission: **8** = **Total 197**



BHM Result Analysis - July 2021



34th Course, 3rd Semester	
TOTAL APPEARED	144
PASSES IN ALL SUBJECTS	137
FAILURES	7
% OF PASSES IN ALL SUBJECTS	95.14
% OF FAILURES	4.86

33rd Course, 7th Semester	
TOTAL APPEARED	175
PASSES IN ALL SUBJECTS	174
FAILURES	1
% OF PASSES IN ALL SUBJECTS	99.93
% OF FAILURES	0.57

33rd Course, 5th Semester	
TOTAL APPEARED	173
PASSES IN ALL SUBJECTS	163
FAILURES	10
% OF PASSES IN ALL SUBJECTS	94.22
% OF FAILURES	5.78

33rd Course, 8th Semester	
TOTAL APPEARED	175
PASSES IN ALL SUBJECTS	156
FAILURES	19
% OF PASSES IN ALL SUBJECTS	89.14
% OF FAILURES	10.86

BACA Result Analysis - July 2021



10th Course, 1st Semester	
TOTAL APPEARED	187
PASSES IN ALL SUBJECTS	184
FAILURES	3
% OF PASSES IN ALL SUBJECTS	99.47
% OF FAILURES	1.60

9th Course, 3rd Semester	
TOTAL APPEARED	177
PASSES IN ALL SUBJECTS	177
FAILURES	0
% OF PASSES IN ALL SUBJECTS	100.00
% OF FAILURES	0.00

10th Course, 2nd Semester	
TOTAL APPEARED	187
PASSES IN ALL SUBJECTS	157
FAILURES	30
% OF PASSES IN ALL SUBJECTS	96.64
% OF FAILURES	16.04

9th Course, 4th Semester	
TOTAL APPEARED	176
PASSES IN ALL SUBJECTS	176
FAILURES	0
% OF PASSES IN ALL SUBJECTS	100.00
% OF FAILURES	0.00

8th Course, 5th Semester	
TOTAL APPEARED	177
PASSES IN ALL SUBJECTS	173
FAILURES	4
% OF PASSES IN ALL SUBJECTS	99.79
% OF FAILURES	2.26

8th Course, 6th Semester	
TOTAL APPEARED	177
PASSES IN ALL SUBJECTS	172
FAILURES	5.0
% OF PASSES IN ALL SUBJECTS	99.48
% OF FAILURES	2.82



MHM Result Analysis - March 2021



1st Course, 1st Semester	
TOTAL APPEARED	30
PASSES IN ALL SUBJECTS	30
FAILURES	0.00
% OF PASSES IN ALL SUBJECTS	100
% OF FAILURES	0.00

1st Course, 2nd Semester	
TOTAL APPEARED	30
PASSES IN ALL SUBJECTS	30
FAILURES	0.00
% OF PASSES IN ALL SUBJECTS	100
% OF FAILURES	0.00

M.Sc. HTM Result Analysis - July 2021

2nd Year, 3rd Semester	
TOTAL APPEARED	31
PASSES IN ALL SUBJECTS	31
FAILURES	0
% OF PASSES IN ALL SUBJECTS	100
% OF FAILURES	0

2nd Year, 4th Semester	
TOTAL APPEARED	31
PASSES IN ALL SUBJECTS	31
FAILURES	0
% OF PASSES IN ALL SUBJECTS	100
% OF FAILURES	0



M.Sc. DAN Result Analysis - July 2021

1st Year, 1st Semester	
TOTAL APPEARED	64
PASSES IN ALL SUBJECTS	61
FAILURES	3
% OF PASSES IN ALL SUBJECTS	95.31
% OF FAILURES	4.69

1st Course, 2nd Semester	
TOTAL APPEARED	63
PASSES IN ALL SUBJECTS	62
FAILURES	1
% OF PASSES IN ALL SUBJECTS	98.41
% OF FAILURES	1.59

Placement Status 2021

Total Number of students opted for placement	Total number of offers
BHM(31 st Course) : 42	<ul style="list-style-type: none"> Indian companies: 25 offers Internationally: More than 15 offers
BACA(9 th Course) : 35	
MSc HTM: 15	



MHM And M.Sc. DAN Semester Orientation



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

 ITC HOTELS
RESPONSIBLE LUXURY

M.Sc. Dietetics and Applied Nutrition & Master of Hotel Management

ORIENTATION

Programme

 **11 August 2021, 10:00 to 12:00 noon**

Chief Guest

Ms. SIREESHA CHANDANA
Associate Vice President
Learning & Development and
Employee Engagement
The Indian Hotels Company Ltd
Mumbai, India



Ms. PRACHI THAKUR
Diversity Strategist & Trainer
World Women Tourism, Singapore



Topic: Finding your purpose



Mr. SUMESH GOPAL
Director of Wellbeing,
The Retreat Palm Dubai MGallery by Sofitel



Topic: Developing an attitude for gratitude

Hosted by – Chef K. Thirugnanasambantham, Principal, WGSHA

MHM 2 Semester Orientation

Master of Hotel Management

Semester Orientation

Expert Alumni Speakers



Mr. Sahil Ranaut

Area Director of Revenue Management
South India, Hyatt Hotels Corporation
(Alumnus 20th course BHM, WGSHA)



Mr. Sushant Raj

Assistant Sales Manager – ITC Kohenuur
(Alumnus 20th course BHM, WGSHA)



8th & 9th March 2021



Chef K. Thirugnanasambantham
Principal, WGSHA



Program Schedule

Day-1 - 8th March 2021 - Semester Overview

Agenda	Time	Concerned Faculty
HOI Address	09:15 am	Chef K. Thiru
Coordinator Address	09:45 am	Mr. Paritosh Dabral
MHM 502 - Corporate Finance	10:30 am	Mrs. H.S. Sethu and Mr. Ajith Kumar
MHM 504 - Hospitality Strategic Management	11:00 am	Mr. Sumeet Goyal
MHM 506 - Master Thesis Part 1	11:30 am	Dr. Senthil Kumaran P
MHM 508.1.1 - Fundamentals of Hotel Revenue Management	12:00 pm	Mr. Rohan Jugran
MHM 508.1.2 - Forecasting and Availability Controls in Hotel Revenue Management	12:30 pm	Mr. Shatrunjay Yadav
MHM 508.2.1 - Hospitality Sales and Marketing	02:00 pm	Mr. Shikhar Jaitley
MHM 508.2.2 - Brand Strategy and Management	02:30 pm	Mr. Narayan Prabhu

Day-2 - 9th March 2021 - Expert Talk

Agenda	Time	Concerned Expert
Industry Overview	09:30 am	Mr. Sahil Ranaut
Industry Overview	10:50 am	Mr. Sushant Raj



Students' Laurels



Ms Jayaveena

1st year, MSc DAN, WGSHA

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



Students' Laurels



Subhash Praveen Ullal
8th Course
Department of Culinary Arts
WGSMA - MAHE, Manipal



Sadhika Venkatesh
8th Course
Department of Culinary Arts
WGSMA - MAHE, Manipal



On May 16th, 2021; Two students Sadhika Venkatesh and Subhash Praveen Ullal hosted a quiz for the Literary and Debating Society of National Law School of India University, Bengaluru. @nlsiu_official

NLSIU was the first National Law University established in India to pioneer legal education reforms. The university has remained a leader in the field of legal education in India for over 30 years. NLSIU has been ranked No. 1 in the National Institutional Ranking Framework in 2018, 2019 and 2020.

The Literary and Debating Society of NLSIU hosts weekly events for its members and on 16th May 2021, a Food and Beverage quiz was hosted by the above-mentioned students. The event was named "IncrEDIBLES".

The event happened through a Zoom call and was very well received and appreciated by the participants



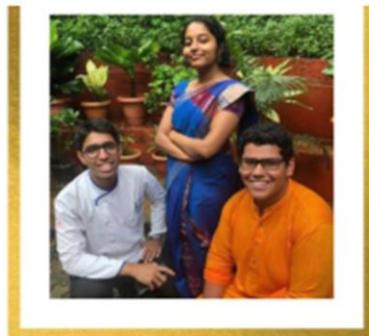
Students' Laurels

WGSHA students into the international finale of Accor Take Off! Challenge

Congratulations



TEAM FLOWER POWER



TEAM CONQUISTADORS

LINEN FOR WOMEN

Accor Take Off! Challenge is a worldwide student competition organized by Accor. The competition enables students to be evaluated by top level Accor Professionals and by recognized school teachers with various cultural backgrounds.

For the last 8 years, Accor has been challenging students from every corner of the globe with various issues connected with the group's activities, such as Loyalty programs, F and B services and lifestyles brands.

This year's Take Off! Challenge is its 10th edition and is based on Accor Hotels in their communities and focus on the human aspect.

16 teams were shortlisted for the Semi Finals from the 165 teams that participated in the competition worldwide. 2 Teams from India, both from W.G.S.H.A., participated in the International Semi Finals which happened on 24th June 2021 and both the teams have aced their way into the International Finale, which is scheduled to happen on September 6th, 2021, in Paris, France.

The teams get to pitch their projects before the Top-Level Management of Accor S.E. in a face-to-face presentation at the Accor headquarters in Paris, France

A team comprising of Siddanth Raina , Neha Mathew Chakola and Lavanya Raja from B.H.M. 32nd Course presented their idea to involve the underprivileged members of the local community in converting hotels' flower waste into incense sticks and fragrance soaps creating a blooming initiative, while saving the planet.

Also another team comprising of Nathan Alston D'Souza , Sadhika Venkatesh and Subhash Praveen Ullal from 8th Course Department of Culinary Arts presented their project which aims to combat one of the largest sources of waste in a hotel, Laundry Linen. Bio-degradable sanitary pads can be made from this waste and given to women who don't have proper access.

The Semi Finals was conducted through a video conference where the Semi Finalists had to pitch their proposal before 17 Jury members of various capacities from the Accor Family.

Extension Activities

Student-Run Bakery

In its Department of Culinary Arts, the Welcomgroup Graduate School of Hotel Administration continually strives to bring out the best in its students through new and innovative teaching methodologies.

One such initiative is the Ministry of Bakery (MOB), a Student-Run Bakeshop that started in 2019, producing high-quality Cakes, Pastries, Viennoiserie, Cookies, and Savories.

A menu is developed based on the basic sweet and savory baked goods, following which the students are divided into teams and are required to plan and prepare an item from start to finish. During the preparation, the students must ensure proper use of ingredients, minimizing wastage and loss. They also take multiple steps to ensure that these products are prepared under strict HACCP guidelines, which is vital to provide a high-quality product and provide it in a safe and sanitary manner. The resulting products are put on display in the Department of Culinary Arts basement, where there are commercial display counters set up, which give a clean and professional look. The items are marketed and sold to the students and people of Manipal.

This Bakeshop provides a unique insight into planning, preparing, and pricing baked goods, along with developing marketing strategies to sell these products, which is beneficial to the learning outcome of the students as they can apply what they learn theoretically and see the results after which they are capable of making decisions and thinking like an entrepreneur.

The MOB prides itself as one of the finest Bake shops in Manipal and continues to provide high-quality products at reasonable prices.

Ministry of Bakery



STUDENT-RUN BAKESHOP	
Risot Chikoo and Dates and Picklers	70
Spinach and Cheese Empanadas	50
Triple Chocolate Leaf Slices	70
Custard Danish	50
Pain Brest	50
Chocolate Chiffon Pie	70
German Chocolate Cake	70
Pineapple Gâteau	70
Tiramisu	70



Student-Run restaurant

Rasoi Mane @ Classic Cafe

This initiative undertaken by the students of WGSMA-BACA and BHM specialising in the Indian cuisine, where the students follow a cyclic menu that changes every two days portraying various cuisines that originate from different parts of India. The main objective is to provide the students with an opportunity to learn and make guests aware of the wide range of dishes that exist in the Indian cuisine. Apart from that, the students are also able to earn quite a lot of revenue from it by spreading the message through different social media platforms. The restaurant follows all the steps necessary to meet the COVID-19 protocol and has reduced its occupancy to 50 percent. In spite of this situation, the restaurant is able to get a total customer base of at least 1700 pax per day.

A student run restaurant that serves a wide array of regional cuisines from India.

RAJASTHANI THALI



On 25th and 27th of January, the restaurant served a thali portraying Rajasthani cuisine which included quite a few personal favourites among our customers like the MOHAN MAAS (a spiced chicken curry thickened with coconut and poppy seeds), KADI PAKODA (vegetable fritters stirred in a gram flour and yoghurt based gravy) and ARBI KI SABZI (taro root tossed in a spicy onion tomato masala). The other dishes that were served in the thali included RAJASTHANI PANCHMELDAL (a rich creamy S-lentil dish) which was accompanied with GATTE KA PULAO (traditional rice preparation made with aromatics and chickpea flour dumplings), AJWAIN PARATHA, AAM KA ACHAR AND PAPAD. They also had DOODHIYA KHEECH (whole wheat grains cooked in sweetened milk) for dessert.

Online Student Engagement Activities

E-Poster Competition On Life & Teachings Of Swami Vivekananda

National Youth Day 2021

Department of M.Sc. Dietetics and Applied Nutrition had organized an E-POSTER COMPETITION on the LIFE & TEACHINGS OF SWAMI VIVEKANANDA to commemorate the NATIONAL YOUTH DAY CELEBRATIONS on 12th January 2021, which marks the Birth Anniversary of the great Indian youth Icon, Swami Vivekananda.

First Prize

Namitha Agnel P J
Thrishala Shetty
Kanakamedala Sai Naga Harshitha
Oshin Josita Lobo
Jane Harriet Miranda
Ruth Mary D'silva
(M.Sc. DAN 1st semester)

Second Prize

Simrah Minhaj
Shriraksha K
Sahana M
Minnu Jose
Esha Bhulya
Shahista Fathima
(M.Sc DAN 1st semester)



Consolation Prize

Sri Lakshmi S
Dhwani Sonde
Glyna Anisha Dcunha
Ann Melisa Davis
Sana Rafi Ahmed
Chaudhary
Nancy Rachel J
(M.Sc. DAN 1st semester)

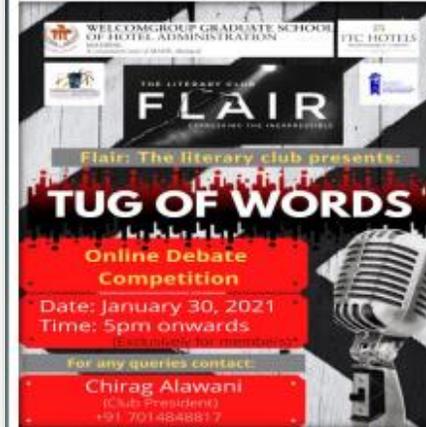


Consolation Prize

Prathiksha Kamath H
Sindhu R
Bhoopathi Girija Hasini
Sanjana Sudhir Rao
Narmeen Aamir Rahim
Reshali G P
(M.Sc. DAN 1st semester)



Tug of Words



Online Debate Competition



January 30, 2021: Under the guidance of the Faculty In-charge Mr. Prithvi Roy, Flair"- the literacy Club had organised a Debate Competition entitled "TUG OF WORDS" exclusively for the members of the club. The competition was announced on 25th January. All the interested members were asked to submit their names to the Head of the Club, Chirag Alwani. The topics of the event were given two days prior the event, all of them being related to recent occurrences and trends.

They were as follows:

1. Organic vs Inorganic food?
2. Online classes, better or worse?
3. Hard work vs smart work, what would you choose
4. Climate change: a real thing
5. Will hospitality industry recover after covid-19?
6. Hollywood vs Bollywood, what's your pick?
7. Other sports are as important as cricket, why or why not?

The event was organized on 30th January. It began with a welcome note from our Faculty In-charge, Mr. Prithvi Roy followed by the performance of each of the participants, also judged by Mr. Roy. The session was brought to an end by Mr. Roy's words of appreciation for each of the speakers who had participated in the competition. The results of the competition were declared on 2nd February. Kavya Shree won the First Prize, Chirag Kripalani and Kushie Saraf shared the Second position jointly and Daria Saraf bagged the Third Prize. They were congratulated by the President of the club, Mr. Chirag Alwani and the Faculty In-charge Mr. Prithvi Roy.

Online Student Engagement Activities



FLAIR: The literary Club Organises

Connecting Tales

(Haiku Jam)

Mr. Chirag Alwani

(Club President)

Mr. Prithvi Roy

(Club In charge)

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



8th May 2021

4:00 pm onwards

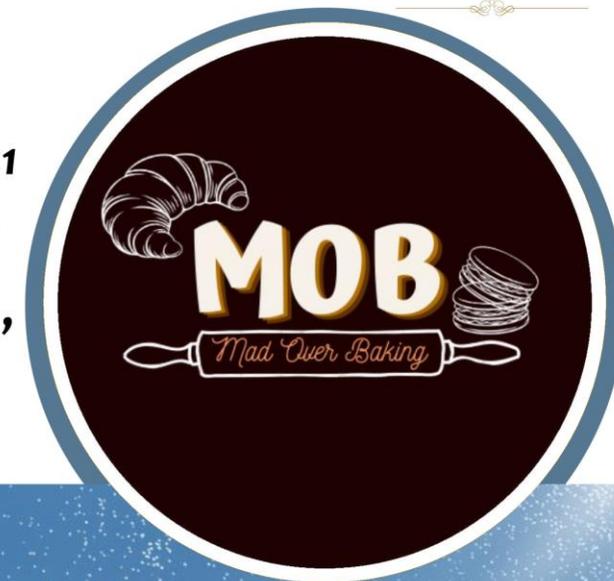


On the occasion of
World Baking Day, 2021

Mad Over Baking Club is
proud to conduct

“WGSHA Bake-Quest”

An online Baking Quiz



Club Head:

Snigdha Sarin

Student Coordinators:

Hritika, Nathan, Krishna, Tushar

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



20th May, 2021

5:30 pm



Online Student Engagement Activities



Food from Food Waste Recipe Writing Competition

For
10th course BACA



5th June , 2021

Hosted by :
Chef Thirugnanasambantham



PHOTOGRAPHY COMPETITION on the theme ECOSYSTEM RESTORATION

In 1972, the UN General Assembly designated 5th June as World Environment Day (WED). In the following years, WED has developed as a platform to raise awareness on the problems facing our environment such as air pollution, plastic pollution, illegal wildlife trade, sustainable consumption, sea-level increase, and food security.

The theme for World Environment Day 2021 is "Ecosystem Restoration". Ecosystem restoration can take many forms: Growing trees, greening cities, rewilding gardens, changing diets or cleaning up rivers and coasts. This is the generation that can make peace with nature.

Tell us what you see through your lens to contribute to restoration of the Ecosystem!

Participants: 35th course BHM students, WGSMA Last date to send the photo: 5th June 2021

Rules of the competition:

- One entry from one participant.
- The photograph must be original, should match the theme and be given a caption.
- The photograph must have good resolution and should be in the JPEG format.
- Basic editing of the photograph is allowed.
- The photograph must be supported by a 100-200 words write up explaining why the photo was chosen.
- Entries after 5th June 2021 will not be considered.

Link: <https://forms.office.com/Pages/ResponsePage.aspx?id=Or2-Kf-xPUyWJAZ-NGDcHwUmZRoqNIRC-TYkLHe-W9UMk3ZMzU2NlCM1MzMUraRzZTNUz0R05LTidw>



Chef K. Thirugnanasambantham
Principal

Online Student Engagement Activities

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

ITC HOTELS RESPONSIBLE LUXURY

*On The Rocks Club,
Department of Food & Beverage Service
Organizes*

*Explore the Unexplored
An innovative cocktail
session
&
Quiz Competition*



**23rd July 2021
3 pm onwards**



INDIAN FEDERATION OF CHEFS ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES
INDIA INTERNATIONAL SKILL CENTER
Hotel Schools of Distinction® a global network
MANIPAL ACADEMY OF HIGHER EDUCATION

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

ITC HOTELS RESPONSIBLE LUXURY

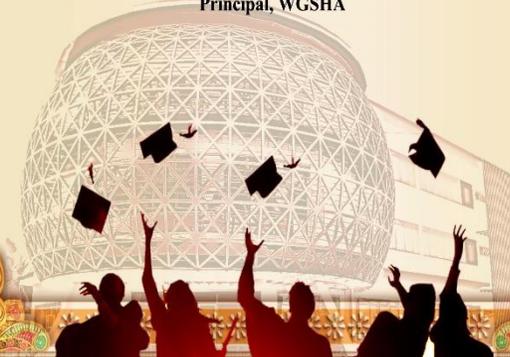
You are cordially invited to

Farewell 2021

for the students of
**8th Course of
B.A. (Culinary Arts)**
on Monday 9th August 2021
at 03.00 p.m.

LIVE

Chef K. Thirugnanasambantham
Principal, WGSMA



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

ITC HOTELS RESPONSIBLE LUXURY

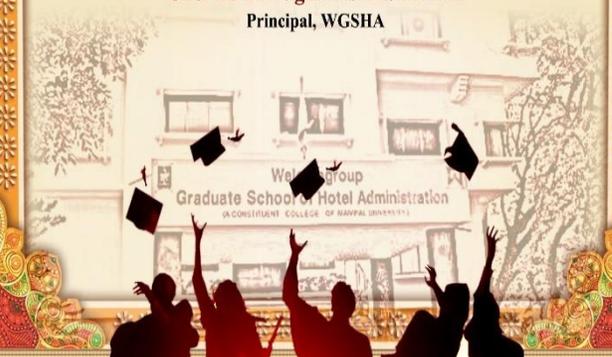
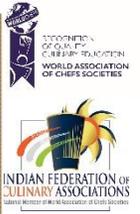
You are cordially invited to

Farewell 2021

for the students of
**32nd Course of
Bachelor of Hotel Management**
on Monday 9th August 2021
at 11.00 a.m.

LIVE

Chef K. Thirugnanasambantham
Principal, WGSMA

VSO DAAN UTSAV ACTIVITY



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



**WGSHA- VSO, Organizes
an awareness program.**



16/06/2021

4:30 pm

Hosted by

Chef K. Thirugnanasambantham

Principal, WGSHA



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



Industry Expert Lecture Series

WORKSHOP ON

“Management Development- Leadership Series”

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

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



Expert Lecture Series

Post COVID - 19: Service Scenario and Service Revamping

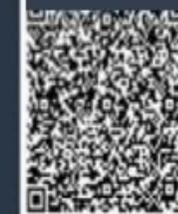
Speaker
Mr. Akash Singh Rathore
 Head of Food and Beverage Operations
 Hilton Garden Inn - Lucknow,
 (Alumnus 22nd Course BHM)

01 March 2021

1 March 2021
 2:15 pm to 3:15 pm

Audience
1st Year BHM & 1st Year BACA

Hosted by
 Chef K. Thirugnanasambantham
 Principal, WGSMA


Industry Expert Lecture Series



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

Introduction to MOOC/Coursera
Date: Monday, 11th Jan 2021
Timing: 3:30pm

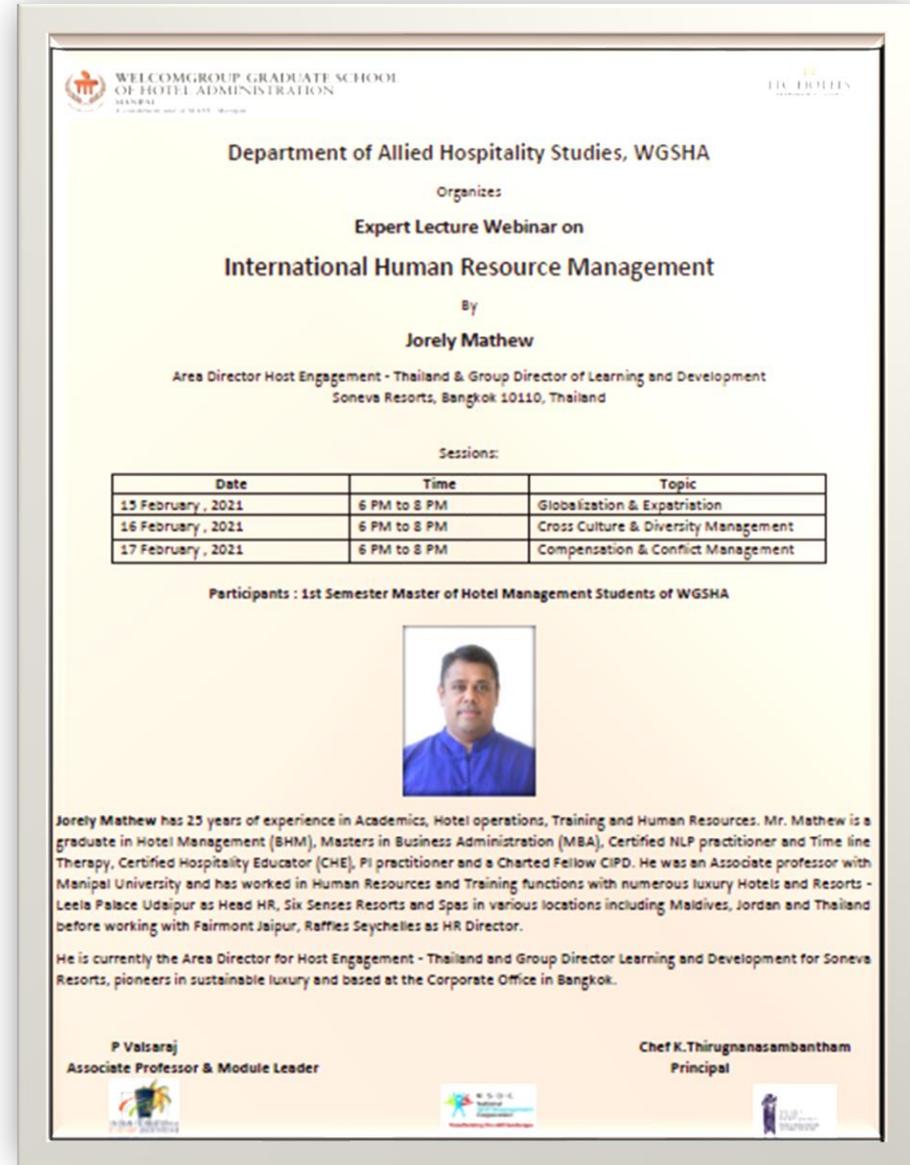
An Expert Session By



Mr. Adarsh Lathika
Senior Manager - Corporate Strategy & Planning
Manipal Global Education Services

Hosted By:
Chef K Thirugnanasambantham
Principal, WGSHA

Logos: N.S.D.C., Association of Quality Culinary Education World Association of Chefs Societies, Indian Federation of Culinary Associations, Manipal Global Education Services, Coursera.



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL

Department of Allied Hospitality Studies, WGSHA

Organizes
Expert Lecture Webinar on
International Human Resource Management

By
Jorely Mathew
Area Director Host Engagement - Thailand & Group Director of Learning and Development
Soneva Resorts, Bangkok 10110, Thailand

Sessions:

Date	Time	Topic
15 February, 2021	6 PM to 8 PM	Globalization & Expatriation
16 February, 2021	6 PM to 8 PM	Cross Culture & Diversity Management
17 February, 2021	6 PM to 8 PM	Compensation & Conflict Management

Participants : 1st Semester Master of Hotel Management Students of WGSHA



Jorely Mathew has 25 years of experience in Academics, Hotel operations, Training and Human Resources. Mr. Mathew is a graduate in Hotel Management (BHM), Masters in Business Administration (MBA), Certified NLP practitioner and Time line Therapy, Certified Hospitality Educator (CHE), PI practitioner and a Chartered Fellow CIPD. He was an Associate professor with Manipal University and has worked in Human Resources and Training functions with numerous luxury Hotels and Resorts - Leela Palace Udaipur as Head HR, Six Senses Resorts and Spas in various locations including Maldives, Jordan and Thailand before working with Fairmont Jaipur, Raffles Seychelles as HR Director.

He is currently the Area Director for Host Engagement - Thailand and Group Director Learning and Development for Soneva Resorts, pioneers in sustainable luxury and based at the Corporate Office in Bangkok.

P Valsaraj
Associate Professor & Module Leader

Chef K.Thirugnanasambantham
Principal

Industry Expert Lecture Series



Webinar Series | Episode 1

Impact of Tourism in India

for BHM 33rd Course Students **17 May 2021**

8.45 am to 9.15 am



Shri. Mohamed Farouk
Director, India Tourism Bengaluru
Ministry of Tourism, Government of India

Microsoft Teams

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



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

ITC HOTELS
RESPONSIBLE LUXURY

Hospitality Strategic Management



Guest Speaker: Ms. Muneza Kagzi

Asst. Professor, TAPMI
Fellow- IIM Rohtak, MBA, BBA

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

24th May to 28th May 2021
10.00 AM to 12.00 noon



Industry Expert Lecture Series



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



EXPERT TALK ON

Role of Executive Housekeeper in a pre-opening property



MR. SREENATH KRISHNAN

PRE-OPENING EXECUTIVE HOUSEKEEPER
 ZULAL WELLNESS RESORT
 AI RUWAIS, QATAR



04th June 2021
 10:45 A.M. - 12:45 P.M.

Hosted by

Chef K. Thirugnanasambantham
 Principal, WGSHA



INDIA INTERNATIONAL SKILL CENTER



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



Guest Lecture

Learning the nuances of hospitality sales



Mr. Sherin Mathew (17th Course, Alumnus)

Commercial Director
 Hilton Hotels & Resorts,
 Chennai, India



05th June-2021 (Sat)
 1700 hrs.- 1900 hrs.

Hosted by

Chef K. Thirugnanasambantham
 Principal, WGSHA



INDIA INTERNATIONAL SKILL CENTER



Industry Expert Lecture Series



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



Guest lecture on

OTA insights: Support & solutions for hospitality industry



Mr Sachin Koshe

Business Development Manager

Indian Subcontinent

OTA Insight Ltd, Chennai

Hosted by

Chef K. Thirugnanasambantham
Principal



28 May 2021

2:30 PM



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



ABILITY & SKILL ENHANCEMENT

Lecture Series

Resource Person

Mr. Senthil Rajamani

Director – Operations
at Xeenius, LLC
Las Vegas, Nevada,
United States



Who am I ? Discovering oneself.



2nd June 2021,

From 9:30 am to 11:00 am (IST)



For 1st Year BHM Students



Hosted by,
Chef K. Thirugnanasambantham,
Principal, WGSMA

Industry Expert Lecture Series



Organizes Lecture series on

Food Sociology & Anthropology

5th, 6th & 7th April 2021
10.00 am to 12.15 pm

05-07 April 2021



←————→

Chef Shri Bala

CA, CS Law Grad, Artisan Chef & trainer in 5 Star hotels concept maker of #The Deccan Sangam Era Food Author by choice, Violinist & mad artist of handmade crafts

2nd year B.A. in Culinary Arts



Hosted by : Chef K. Thirugnanasambantham, Principal, WGSMA



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



Guest Lecture

Insights into services marketing



Dr. Shirshendu Ganguli

Associate Professor-Marketing
T.A. Pai Management Institute,
Manipal.

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSMA



28th May – 02nd June 2021
1430 hrs. – 1630 hrs.









Industry Expert Lecture Series

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

ITC HOTELS RESPONSIBLE LUXURY

7th June, 2021 , 9:30 a.m.-11:00 a.m. IST



Webinar on

EXPERIENTIAL LUXURY: A GLOBAL PERSPECTIVE

Speaker

Prof. Dipra Jha

Scholarly Associate Professor
Assistant Director, School of Hospitality Business Management, Washington State University, Carson College of Business



Hosted by - Chef K. Thirugnanasambantham, Principal, WGSMA

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIA INTERNATIONAL SKILL CENTER

Hotel Schools of Distinction[®] a global network

EXPERT SESSION ON :

Importance of Guest Satisfaction in Hotel Industry



MR. KARN KAPUR

Rooms Division Manager
Shangri - La The Marina, Cairns

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



14th June 2021

10:30 a.m.

Industry Expert Lecture Series



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



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

 ITC HOTELS
RESPONSIBLE LUXURY

INDUSTRY ACADEMIA INTERFACE LECTURE SERIES

by
Mr. Vikram Cotak
Chief Operating Officer
GRT Hotels & Resorts
Chennai



**Topic : Technology acceleration and adaption
to digital transformation in hotel industry post
COVID - 19**

Accredited by

 Hotel Schools of Distinction®
a global network

 WORLD ASSOCIATION OF CHEFS SOCIETIES

 INDIAN FEDERATION OF CULINARY ASSOCIATIONS

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



27th March 2021
10:30 A.M. to 12 noon
@ MS Teams

 WGSHA Faculty members

Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA

Nutrition and Dietetics Expert Lecture Series

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

ITC HOTELS RESPONSIBLE LUXURY

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

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



Dr. Dharini Krishnan PhD, RD
Resource Person

DATE: 26TH FEBRUARY 2021
TIME: 3.30 - 5PM

Dr. Meenakshi Garg
Co-ordinator, MSc DAN

Chef. K Thirugnanasambantham
Principal, WGSMA



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

ITC HOTELS RESPONSIBLE LUXURY

Expert Lecture Series in Nutrition
Department of Dietetics and Applied Nutrition

Medical Nutrition Therapy: A key to management of Type 2 Diabetes



Dr. Asna Urooj, PhD
Professor
DOS in Food Science and Nutrition
University of Mysore
Resource Person

FOR MSC DAN STUDENTS, WGSHA FACULTY & KASTURBA HOSPITAL DIETITIANS

Date: 26th March 2021
Time: 3pm - 5pm

Dr. Meenakshi Garg
Co-ordinator, MSc DAN

Chef K. Thirugnanasambantham
Principal, WGSMA



Nutrition and Dietetics Expert Lecture Series

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

ITC HOTELS RESPONSIBLE LUXURY

Expert Lecture Series in Nutrition

Department of Dietetics and Applied Nutrition

MEDICAL NUTRITION THERAPY IN THYROID DISORDERS



May 10, 2021
2:30- 4:30 P.M.



Hosted by,
Chef K. Thirugnanasambantham
Principal, WGSMA

Dr. Chandan Vinay S, Ph.D, RD
Dietician, ESIC PGIMSR & Model Hospital
Rajajinagar, Bengaluru.



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

ITC HOTELS RESPONSIBLE LUXURY

Expert Lecture Series in Nutrition

Department of Dietetics and Applied Nutrition

Decode Nutrigenome - All you need to know about nutritional genomics and its application



Ms. Janani Tamilvanan
Founder & Director, Institute of Nutrigenetics; Founder, Geneobe Wellness

19th May 2021
10am-12pm



Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



Soft Skills Webinars



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

ITC HOTELS RESPONSIBLE LUXURY

WORKSHOP ON PERSONAL BRANDING

Ms. Deepti Dange
Director and Founder
Persona-Stars Image Management

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

26th - 28th May 2021
2.30 p.m. to 5.30 p.m.

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES
INDIA INTERNATIONAL SKILL CENTER
IISC
Hotel Schools of Distinction®
a global network
INSTITUTION EMINENCE
MANIPAL ACADEMY OF HIGHER EDUCATION



Organizes webinar with

Col K C Menon
Regional Advisor, South India-ICSI
International Chamber for Service Industry

"Story telling for Aspiring Hoteliers"

Participants : 1st year BHM

From March 30th to April 1st , 2021

Hosted by
Chef K. Thirugnanasambantham, Principal, WGSMA

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL
ITC HOTELS RESPONSIBLE LUXURY
INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES
INDIA INTERNATIONAL SKILL CENTER
IISC
Hotel Schools of Distinction®
a global network
INSTITUTION EMINENCE
MANIPAL ACADEMY OF HIGHER EDUCATION



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



Organises

My Journey –
'Adventures inside
and outside the
kitchen'



Prakarshi Pulkit

Ex ITC Sous Chef
Chief Of Innovation, PlantMade

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



18th June, 2021

5:00 p.m.



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



Expert Session on

'Refresh & Reboot- Unplug
the Potential'



Philip Thomas
Chief Executive Officer

Speakers



Manish Kohli
Chief Operations Officer

STARFISH
Empowering Game Changing Ideas

Saturday, 26th June 2021, 10.30 A.M. – 11:45 A.M.



Hosted by - Chef K. Thirugnanasambantham
Principal, WGSMA

Career Planning Webinars



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



Career Planning and Mental Well Being



Mr. Rishabh Tandon
 Area Director HR – North India
 Intercontinental Hotel Group

Hosted by
Chef K. Thirugnanasambantham
 Principal, WGSMA



29th Of June 2021
 1430 hrs






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



Guest Lecture

Crafting A Compelling Brand Story



Ms. Sarina Menenzes
 Vice President-Marketing and Communications, Tailwind Consulting

Hosted by
Chef K. Thirugnanasambantham
 Principal, WGSMA



30th June-21(Wednesday)
 1700 hrs.- 1800 hrs.




Study Abroad Program Webinars



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

ITC HOTELS
 RESPONSIBLE LUXURY

Career Guidance Session




Study Abroad Programme

Hosted by
 Chef K. Thirugnanasambantham
 Principal, WGSMA

24 June 2021
 2:30 p.m.

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

ITC HOTELS
 RESPONSIBLE LUXURY

Career Guidance Session

Study Abroad Programme



Vivek Yadav
 Liaison Officer
 George Brown College
 Canada

Hosted by
 Chef K. Thirugnanasambantham
 Principal, WGSMA

22 June 2021
 2:30 pm

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

ITC HOTELS
 RESPONSIBLE LUXURY

Career Guidance Session

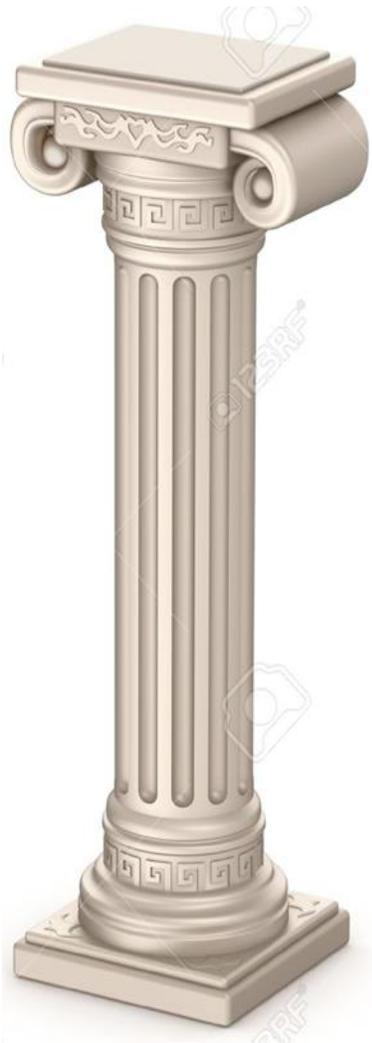
Study Abroad Programme




Nadya Marinova
 Sales and Marketing Manager
 HRC Culinary Academy
 Sofia, Bulgaria

Hosted by
 Chef K. Thirugnanasambantham
 Principal, WGSMA

17 June 2021
 3:30 pm



P- 2 Exemplary Research and Innovation

To attain exemplary model in research and innovation creating a balanced ecosystem that enables interdisciplinary research collaboration to yield demonstrable research impact addressing the societal challenges of national and global importance



P- 2 Exemplary Research And Innovation



STRATEGY 2: Prioritize research themes based on scientific impact and societal challenges (5 year projection till 2022; Baseline 2012-2017 SciVal/Scopus data)

Task 2 - Build capacities and theme specific hubs based on our strengths and offerings

2.2.2	Centre of Excellence (CoE).	To create 1 Centre of excellence in Hospitality, and Tourism	1 as nodal centre	IISC, NSDC
-------	-----------------------------	--	-------------------	------------

STRATEGY 3: Enhance the research input and the impact of research output

Task 1 - Strengthen the scholarly community in both the taught and research courses

	Action Plan	Milestone	Target 2021	Achievement Status
3.1.1	Enhance the quantum of research through increased Ph.D., Enrolments and Fellowships	To target 10 Ph.D. enrolments	2	1 full time (continuing) 1 full time to join 4 faculty enrolments

Task – 2 Emphasis on enhancing the quantum of research and industry grants

3.2.1	Promote a policy to offer additional faculty award research incentive to increase the volume of research publications.	Aim to achieve 1 research articles by each Faculty Member	55	02
-------	--	---	----	----





P- 2 Exemplary Research And Innovation



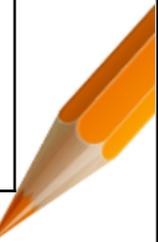
STRATEGY 3: Enhance the research input and the impact of research output

	Action Plan	Milestone	Target 2021	Achievement Status
3.2.3	Strengthen the Grants Office to enhance the quantum of research grants. Float a new policy to increase the research income to academic staff.	Target to achieve research grant of 20 lakhs	15 lakhs	Not achieved

STRATEGY 4: Promote a culture of Innovation and Entrepreneurship

TASK 1 - Provide a stimulus and supportive environment for students and faculty to ideate, innovate and incubate

4.1.1	Revamp the existing technology business incubator to support new ventures	Establish 1 Business Incubator under WEDC	-	Registration under process with Govt. of India - 2021
-------	---	---	---	---



Details of Scopus Indexed Publications: 2021

National		International	
Indexed	Non - Indexed	Indexed	Non - indexed
-	-	3 (Accepted)	1

Details of Copyright: 2021

1 copyright received by Ms. Athira Rajgopal, Dr. Senthil Kumaran P and Dr. Vidya Patwardhan in July 2021 for a research scale/instrument called the “Tourism participation and behavioural intention of persons with disability: A multi factor study”. The copyright certificate was awarded by the copyright office, Government of India.

Research Publications: January to July 2021



SL.No.	TITLES	NAME OF THE AUTHOR	NAME OF THE JOURNALS	YEAR OF PUBLICATION	Status	Indexeing
1	<i>Faculty experiences on emergency remote teaching during COVID-19: a multicentre qualitative analysis</i>	Valsaraj B.P., More B., Biju S., Payini V., Pallath V.	Interactive Technology and Smart Education	2021	Article in Press	Scopus
2	Modeling hedonic motive-based segments of wine festival visitors using decision tree approach	Payini V., Bolar K., Mallya J., Kamath V.	International Journal of Wine Business Research	2021	Article in Press	Scopus
3	Exploring the Mediating Role of Employee Attitudes in the Relationship between High-Performance Work Systems and Turnover Intention among IT Professionals in India: A Serial Mediation Approach	Ramaprasad B.S., Lakshminarayanan S., Pai Y.P.	Global Business Review	2021	Final	Scopus
4	A study about the impact of training on the employees in star category hotels in coastal Karnataka, India	Rajshekhar Philkhana, Dr. K.G.Raja, Kushal Panchal, Rahul Dachapelli	Juni Khyat Journal	2021	Final	Non Scopus

Webinars, Workshops, Conferences attended as delegates & resource persons

2021 summary

Category	Numbers
National Conferences Attended	1
Paper presentation at NCs	0
International Conferences Attended	12
Paper presentations at INC	0
Workshops	25
FDPs	53
Seminar / Symposium / Webinar / Others	37
Resource Person / Chief Guest / Session Chair	2
Continuing Education	4



Details Of Conferences/Workshops Conducted By The Institution: 2021

Particulars	National	International
Conferences	0	0
Workshops	6	0
Seminars / Training + Expert Lecture + Cookery demo + Housekeeping week	25	14



Faculty Members - MOOC/Online Courses (January to July 2021)

Sl No	Name	Details	Year
1	Dr.Shreelatha Rao	Completed MOOC on Data Collection: Online , telephone and Face to face by University of Michigan and offered through Coursera	08-01-2021
2	Mr.Prithvi Roy	Completed online certificate course on "Start well in Hospitality" by Lobster Ink	19-01-2021
3	Mr.Prithvi Roy	Completed MOOC on Introduction to Psychology by Yale University and offered through Coursera	23-01-2021
4	Mr.Prithvi Roy	Completed online non-credit MOOC course on 'Sucessful Presentation' conducted by University of Colorado Boulder and offered through Coursera	24.04.2021
5	Mr.Prithvi Roy	Completed online non-credit MOOC course on 'Successful Negotiation:Essential Strategies and Skills' conducted by University of Michigan and offered through Coursera	28.05.2021
6	Mr Raghavendra G	Completed MOOC on Introduction to Systematic Review and Meta Analysis by Johns Hopkins and offered through Coursera	01-02-2021
7	Mr. Narayan B. Prabhu M.	Completed the 'Fundamentals of Digital Marketing' certification exam from Google Digital Unlocked in association with The Open University and IAB, Europe	04.01.2021
8	Mr Vageesh Neelavar Kelkar	Completed online non-credit MOOC course on 'Academic Information Seeking' conducted by University of Copenhagen & Technical University of Denmark and offered through Coursera	19.05.2021
9	Dr. Senthil Kumaran P	Completed the Certificate Program in Diversity, Equity and Inclusion in the Workplace organised by University of South Florida Muma College of Business	19.06.2021
10	Mr. Paritosh Dabral	Completed the "Wines of Portugal" Online Education Course organised by Wines of Portugal Academy	12.06.2021
11	Mr. Paritosh Dabral	Completed online non-credit MOOC course on 'Research Design:Inquiry & Discovery' conducted by University ofNorth Texas and offered through Coursera	20.06.2021



Research Webinars

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

Organizes Lecture series on
Language of Research

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

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

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

Facilitator
Dr. Vidya Patwardhan

Indian Federation of Culinary Associations
National Skill Development Corporation
Transforming the skill landscape

SESSION ON RESEARCH PAPER WRITING

An Expert Session By:



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

Hosted By:
Chef K Thirugnanasambantham
Principal, WGSHA

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

Webinars Related Case Study Writing

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

ITC HOTELS RESPONSIBLE LUXURY

Centre for Hospitality and Tourism Research (CHTR) organizes Faculty Development Program on Case Study Writing

25th June 2021

3 PM to 5 PM

Dr. Gururaj Kidiyoor
Professor – T A Pai Management Institute, Manipal

Hosted by **Chef K. Thirugnanasambantham**
Principal, WGSHA

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIA INTERNATIONAL SKILL CENTER

IISC

Hotel Schools of Distinction®
a global network

INSTITUTION EMINENCE
AWARD GOVT OF INDIA

MANIPAL
ACADEMY OF TOURISM EDUCATION

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

ITC HOTELS RESPONSIBLE LUXURY

Centre for Hospitality and Tourism Research
Organises Faculty Development Program

“The Role and Contributions of Mini-Cases to Support Teaching Business Subjects”

4th June 2021
06:00 PM

Dr Jay Kandampully
Professor of Service Management
Ohio State University
Columbus, USA

Hosted by **Chef K. Thirugnanasambantham**
Principal, WGSHA

zoom

f LIVE

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIA INTERNATIONAL SKILL CENTER

IISC

Hotel Schools of Distinction®
a global network

INSTITUTION EMINENCE
AWARD GOVT OF INDIA

MANIPAL
ACADEMY OF TOURISM EDUCATION

Webinars Related Case Study Writing



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

ITC HOTELS RESPONSIBLE LUXURY

Centre for Hospitality and Tourism Research (CHTR) Organizes
Faculty Development Program on Case Writing

14th June 2021

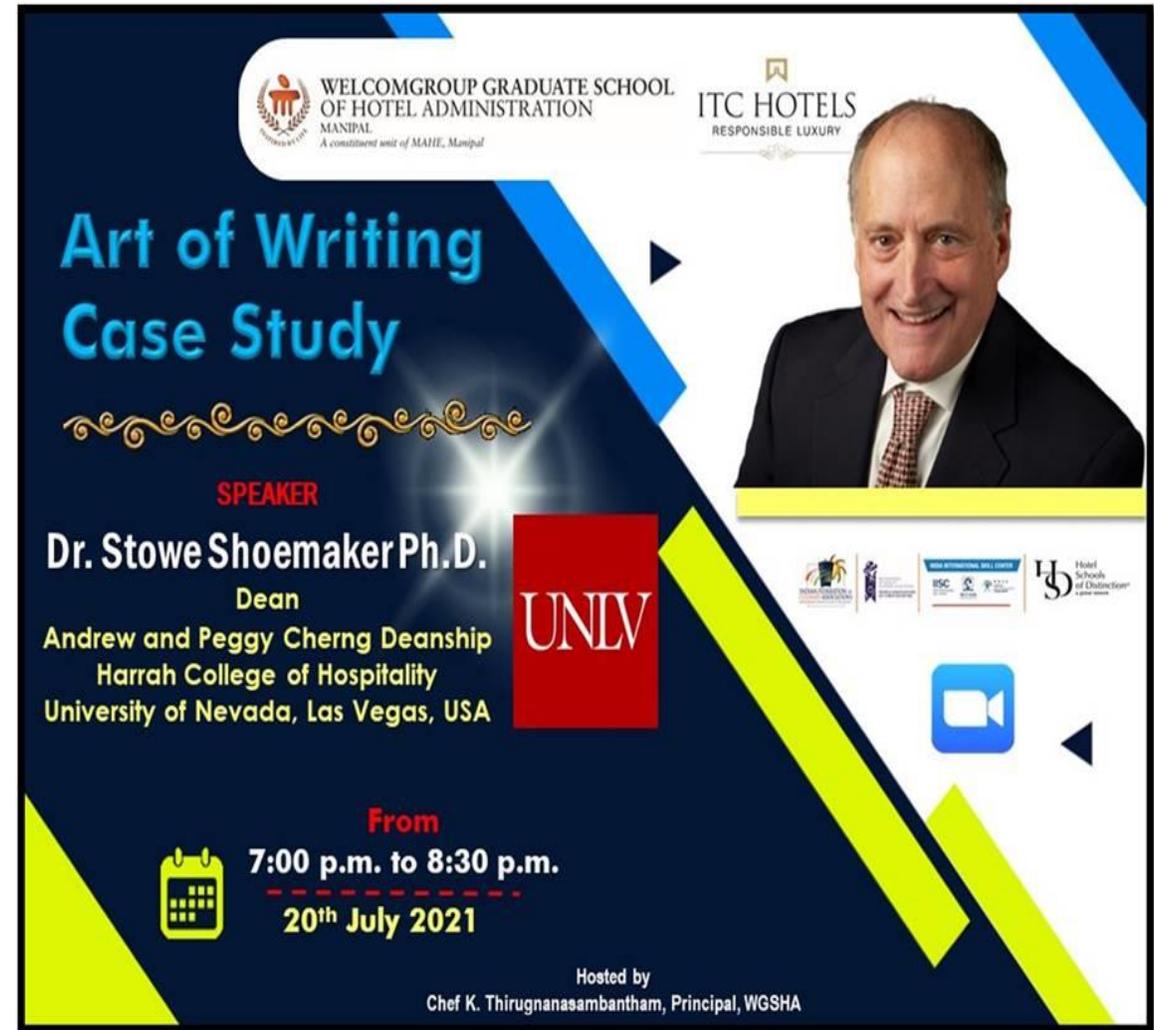
Time: 2.30 PM to 4:30PM

Dr. Venkata Srinivas Kumar
Assistant Professor
School of Management Studies
University of Hyderabad (UoH)

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

INDIA INTERNATIONAL SKILL CENTER
Hotel Schools of Distinction® a global network
MANIPAL

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES



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

ITC HOTELS RESPONSIBLE LUXURY

Art of Writing Case Study

SPEAKER
Dr. Stowe Shoemaker Ph.D.
Dean
Andrew and Peggy Cherng Deanship
Harrah College of Hospitality
University of Nevada, Las Vegas, USA

UNLV

From 7:00 p.m. to 8:30 p.m.
20th July 2021

Hosted by
Chef K. Thirugnanasambantham, Principal, WGSMA

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
WORLD ASSOCIATION OF CHEFS SOCIETIES

Faculty Development Programs: Lessons In Excellence





FACULTY DEVELOPMENT PROGRAM 4.0

LESSONS IN EXCELLENCE



“Optimizing Online Education”



Speaker

DR. PROF. SUDHIR ANDREWS (D. Litt)

The Father of Hospitality Education in India
(Recipient Rashtriya Gaurav Award and Rajiv Gandhi Award of Excellence)



Higher Education at present is moving towards less content, and more about critical thinking, problem solving, creative thinking, multidisciplinary and innovation. New Pedagogy evolved in the recent past is instrumental in making education more experiential, holistic, integrated, inquiry-driven, discovery-oriented, learner-centred, discussion-based, flexible, and, of course, enjoyable. The gap between the current state of learning outcomes and what is required must be bridged through undertaking major reforms that bring the highest quality, equity, and integrity into the system, through higher education. Highlighting the importance of this magnitude of transformation setting inside the higher education landscape, in this episode of ‘Lessons in Excellence’ Dr. Sudhir Andrews will be deliberating on yet another relevant topic ‘Optimization of Online Education’. The emphasis of this program is to highlight the role of continuing higher education as a significant catalyst for the holistic development of students specific to hospitality education.






Moderator

Chef K. Thirugnanasambantham

Principal, WGSMA

23rd Jan 2021

11:00 a.m. to 12:15 p.m. (IST)




**Internal Quality Assurance Cell, WGSMA
conducts Faculty Professional Development Webinar**

“Assessment of Outcomes in OBE”



Resource person

Dr Anand R

Professor, Pulmonary Medicine &
Head, Department of Medical Education, KMC, Mangalore
Deputy Director – Quality & Compliance

Date : 6th February 2021

Time : 3:00 pm to 4:30 pm



Chef K. Thirugnanasambantham
Principal, WGSMA




Faculty Development Programs:

Internal Quality Assurance Cell, WGSHA
conducts Faculty Professional Development Webinar



“Flipped Classroom”

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

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

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

ITC HOTELS
RESPONSIBLE LUXURY

FACULTY DEVELOPMENT PROGRAM 5.0

LESSONS IN EXCELLENCE

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

Speaker
Prof Arend Hardorff
Dean & Member of the Board of Directors
Hotelschool The Hague
Netherlands

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

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA

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



Faculty Development Programs:



Centre for Hospitality and Tourism Research
 Organizes a session on Academic writing

06 March 2021

Topic: "What is the ideal structure of an empirical research paper in management research"



Speaker:
Dr. Nandan Prabhu
 Associate Professor
 Manipal Institute of Management
 Manipal Academy of Higher Education



6th March 2021 | 9.15 am to 10.45 am | Venue: 202 | Participants: WGSHA Faculty members

FACULTY DEVELOPMENT PROGRAM 4 – PART 2

LESSONS IN EXCELLENCE

"Optimizing Online Education"



Speaker
DR. PROF. SUDHIR ANDREWS (D. Litt)
 The Father of Hospitality Education in India
 (Recipient Rashtriya Gaurav Award and Rajiv Gandhi Award of Excellence)

13 March 2021

13 March 2021
 11:00 a.m. to 12:30 p.m. (IST)

LIVE WEBINAR



Faculty Development Programs:



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



Organises two-day workshop on

Aligning Teaching Effectively with Learning Styles

for newly joined faculty by

Ms Sarina Menezes

Tailwind Consultancy & WGSHA Alumna 4th Course (BHM)



21 & 22 April 2021
6 PM to 8 PM

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA



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



IQAC-WGSHA ORGANIZES

Transforming the Higher Education Scenario: NEP 2021

Dr. Mrs. Lalitha Ramaswamy

Advisor, IQAC, Kongunadu Arts and Science College, Coimbatore

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA



24th of July, 2021
11:30 Am – 1:00 pm



Faculty PhD Completion 2021



Dr. Meenakshi Garg Coordinator, Dietetics and Applied Nutrition, completed her Doctor of Philosophy in Nutritional Sciences on the topic “Assessment of Dual Burden of Malnutrition in Mother-Child Pairs of the same Household in Udupi, Dakshin Karnataka, India”, in August 2019 from the Indira Gandhi National Open University, New Delhi. She received her PhD degree at the IGNOU convocation on 17th February 2020 at the hands of Shri Ramesh Pokhriyal “Nishank”, currently Hon’ble Minister of Education, Government of India.



Dr. Shreelatha R – Associate Professor and Coordinator Department of Management Studies, WGSMA has been conferred with Doctor of Philosophy in Management from Bharathiar University, Tamilnadu for her thesis “A Study of Industrial Training in Hotel Management Education as a Career Selection Tool: Perspectives of Students in Karnataka”



Dr. Partho Pratim Seal – Asst. Professor- Selection Grade WGSMA has been conferred with Doctor of Philosophy in Faculty of Hotel Management from Pacific Academy of Higher Education and Research University, Udaipur for his thesis: “Factors Effecting Employee Engagement: A comparative study of four and five star hotels in Kolkata”



Faculty As a Resource Person 2021



VATEL
HOTEL & TOURISM
BUSINESS SCHOOL



Sushant
University

International HOSPITALITY DEANS' SUMMIT

**AUGMENTING HOSPITALITY EDUCATION
"APPROACHES & DETERMINING A COURSE OF ACTION"**

Friday, July 23, 2021

Theme 3
6.00 PM – 6.45 PM (IST)

**EMBRACING TECHNOLOGY - A NEW IMPERATIVE FOR
COMPETITIVE EDGE & SURVIVAL IN HOSPITALITY TUTELAC**

PANELISTS



DR. MICHAEL CHENG
DEAN
CHAPLIN SCHOOL OF HOSPITALITY & TOURISM MANAGEMENT
FLORIDA INTERNATIONAL UNIVERSITY



FIU
Chaplin School of
Hospitality & Tourism
Management



MR. PRATIP MAJUMDAR
DIRECTOR
SCHOOL OF HOSPITALITY & HOTEL MANAGEMENT
SHOOLINI UNIVERSITY



Shoolini
University



CHEF K THIRUGNANASAMBANTHAM
PRINCIPAL
WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
KARNATAKA, INDIA



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



THE HINDU GROUP



SRM

VIRTUAL CONCLAVE FOR CAREER GUIDANCE 2021

Powered by **THE HINDU**

First Media Partner
இந்தரூபம் குழு

HOTEL MANAGEMENT: IMPACT OF PANDEMIC ON THE INDUSTRY AND WAY FORWARD FOR STUDENTS

SRM Institute of Science and Technology (SRMIST) in association with The Hindu Group brings a 15-part webinar series to provide expert career guidance to Class 10, 11 and 12 students.

Join the webinar on
30th May 2021 (Sunday) at 11:00 AM
to hear from the experts
followed by a Q&A session.

Chef K. Thirugnanasambantham
Principal
Welcomgroup Graduate School of Hotel Administration, Manipal



Dr. Chef Damu
Celebrity Chef

Dr. D. Antony Ashok Kumar
Director, Institute of Hotel Management
SRM Institute of Science & Technology (SRMIST)



Pankaja Srinivasan
Freelance Writer (Moderator)



Register for the Webinar at:
<http://bit.ly/SRMISTTH1>
Or Scan QR Code



SRM Institute of Science and Technology (SRMIST), SRM Nagar, Kattankulathur, Chengalpattu District, Tamil Nadu – 603 203.
Phone: +91 (44) 2745550, 2742500, 2720700 | Email: srminstitute@srmist.edu.in | Website: www.srmist.edu.in

UP PHARMACEUTICAL SCIENCES
All India Council for Technical Education

Short Term Training Programme (STTP)

Theme - Innovative Pedagogy to Develop and Implement Skill based Pharmacy Curriculum - A Faculty Perspective

Day 01: 08th March, 2021
PHASE-3

Session 5 Topic: Campus to Corporate



P Valsaraj,
Associate Professor, WGSMA.

Bio: <https://bit.ly/30fC3uh>

Mr. Valsaraj P - Associate Professor as the resource person conducted short term training on "Transformation of students from Campus to Corporate: The role of faculty members" to 225 pharmacy faculty members. The duration of the program was 90 Minutes.

The event was organized by MCOPS, MAHE on March 8, 2021

INSTITUTE OF HOTEL MANAGEMENT GURDASPUR (Punjab)

ONLINE FACULTY DEVELOPMENT PROGRAMME

By



Mr. Manoj Kumar
Assistant Professor
At WGSMA, MAHE, MANIPAL

on
"Outdoor Catering by Students - Challenges, Incidents and Learning Opportunities with reference to Hospitality Institutes."

24/05/2021, 03:00 PM



Google Meet

meet.google.com/hju-vafu-hst

Host: Ms. Dimple, Lecturer

Mr. Manoj Kumar Sharma - Assistant Professor- Selection Grade Food and Beverage Service, was invited for an expert session on "Outdoor Catering by Students- Challenges, Incidents and Learning Opportunities with reference to Hospitality Institutes." during a series of online lectures for our faculty members on the theme of "Skill Enhancement & Experiential Learning - Contemporary need of IHM Faculties" on 24th May 2021.

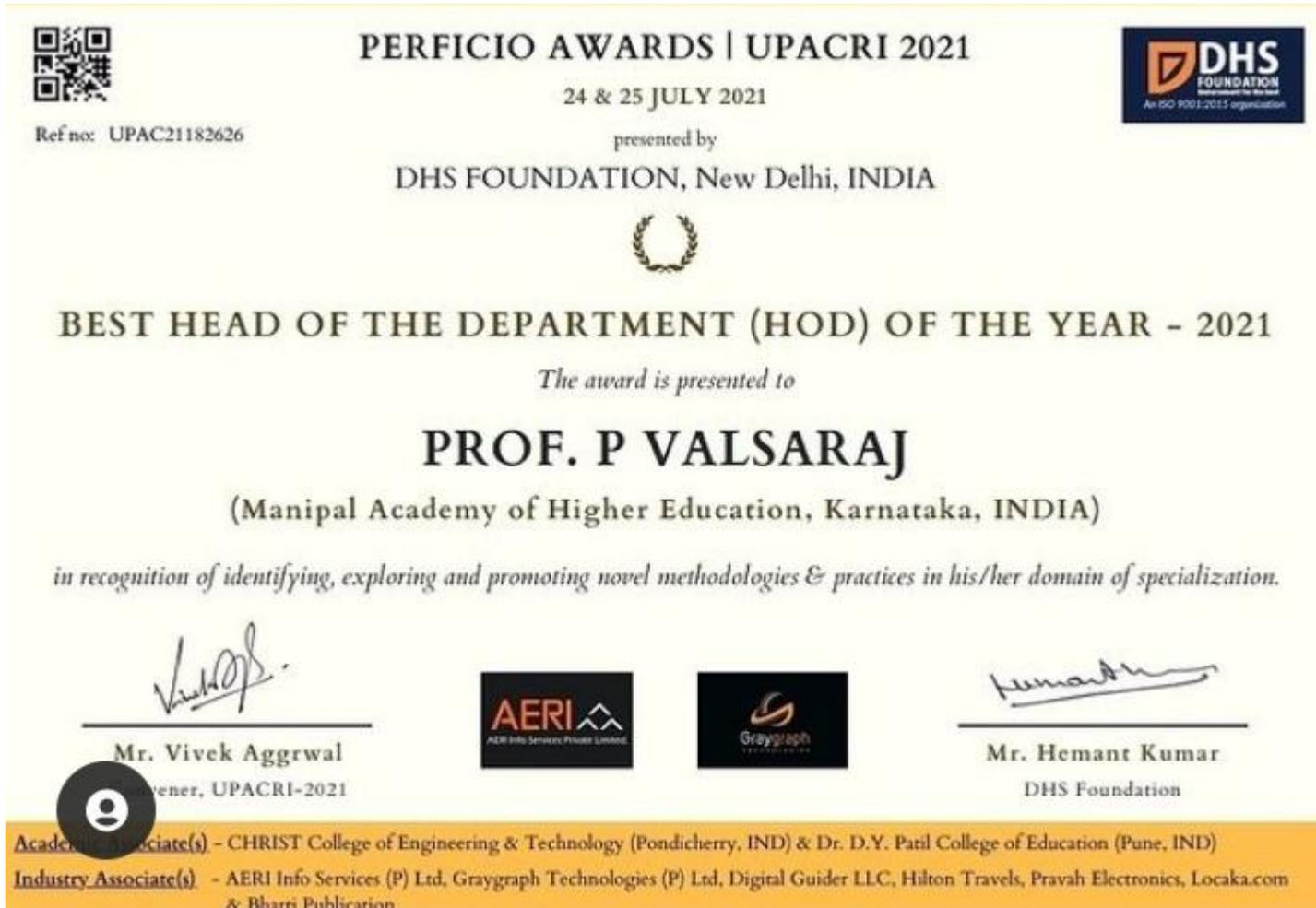
POORNAPRAJNA COLLEGE AND POST GRADUATION CENTRE, UDUPI
NAAC Re-accredited 'A' (3.19 CGPA)
Under the Guidance Of Internal Quality Assurance Cell
Anti-Women Harassment cell
In Association With
National Service Scheme
Organises

An interactive session on
'staying safe & making health & nutrition a priority during COVID 19'

Asst. Prof. Swathi Acharya K,
Dept of Dietetics & applied Nutrition, WGSMA MAHE
Date: 10th June 2021
Time: 3.00pm to 4.00pm
platform: googlemeet

On 10th June session was delivered by Mrs. Swathi Acharya K, faculty from Department of Dietetics and Applied Nutrition, on 'Staying safe and making health and nutrition priority during COVID 19'. This was organized by Anti Women harassment cell and NSI Departments of Poorna Prajna College Udupi. The talk highlighted on the safety and hygiene precautions to be followed during pandemic, nutrients of concern healthy choices of food, antioxidant rich foods advantages and disadvantage and importance of physical activity.

Faculty Achievement 2021



PERFICIO AWARDS | UPACRI 2021
24 & 25 JULY 2021
presented by
DHS FOUNDATION, New Delhi, INDIA



Ref no: UPAC21182626

BEST HEAD OF THE DEPARTMENT (HOD) OF THE YEAR - 2021
The award is presented to
PROF. P VALSARAJ
(Manipal Academy of Higher Education, Karnataka, INDIA)

in recognition of identifying, exploring and promoting novel methodologies & practices in his/her domain of specialization.

Mr. Vivek Aggrwal
General, UPACRI-2021



Mr. Hemant Kumar
DHS Foundation

Academic Associate(s) - CHRIST College of Engineering & Technology (Pondicherry, IND) & Dr. D.Y. Patil College of Education (Pune, IND)
Industry Associate(s) - AERI Info Services (P) Ltd, Graygraph Technologies (P) Ltd, Digital Guider LLC, Hilton Travels, Pravah Electronics, Locaka.com & Bharti Publication



Appointed as Teaching Assistant for MOOCs Course 'FOOD & NUTRITION' in Department of Studies in Food Science and Nutrition, University of Mysore

Academic – Collaborations with Industry

- I. The Hotel Division of ITC (ITC Hotels), Kolkata
- II. Accor Hotels (IBIS & Novotel, Bengaluru), Bengaluru
- III. National Council for Hotel Management and Catering Technology, New Delhi
(under ‘Ministry of Tourism, Govt. of India’)

Under Processing (Yearly renewal) :

- I. The Indian Hotels Company Limited (Taj Hotels), Mumbai
- II. Oberoi Hotels and Resorts, Delhi
- III. Marriott International Hospitality Company, Bengaluru
- IV. Hyatt Regency, Mumbai

Note: All the above partnership are done with the purpose of providing need based academic and industrial training to our students as also to provide industrial exposure to faculty members to keep them abreast of the latest trends & innovation in the industry.

Academic & Research Consultancies

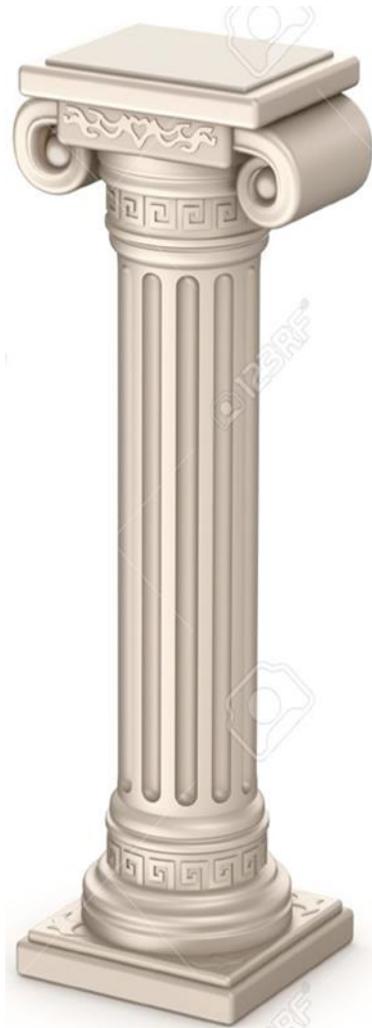


Member ITC's hotel group



Impactful Policy Research
in Social Science

In Process



P- 3 Expanding Reach and Internationalization

To secure global recognition as an internationally reputed organization facilitating knowledge and cultural exchanges recognizing diversity and being inclusive, creating a stimulating environment enabling meaningful collaboration and strategic partnership



P- 3 Expanding Reach and Internationalization

STRATEGY 1: Promulgate Manipal's stated commitment towards internationalization

TASK 1 - Develop high intensity collaborative network by establishing liaison office in key geographic locations.

	Action Plan	Milestone	Target 2021	Achievement Status
1.1.1	Faculty to initiate collaboration in their priority research areas to enhance the number of international partnerships for research engagements	To increase deeper engagements with top organization / universities for High Intensity collaborative activities (Current engagements – 5)	1	Achieved (5 engagement)

TASK 3 - Encourage faculty to take ownership of internationalization and support academic engagements with peers through professional linkages internationally

1.3.1	Encourage the faculty to enhance internationally co-authored research publications through greater cooperation with international partners	To target 25% of research publications, which are internationally co-authored over 5 years	1	Achieved -1 (5 collaborations in progress)
-------	--	--	---	--



P- 3 Expanding Reach and Internationalization



STRATEGY 1: Promulgate Manipal's stated commitment towards internationalization

TASK 5 - Promote student activities and empowerment having a positive impact on global society.

	Action Plan	Milestone	Target 2021	Achievement Status
1.5.1	Promote MAHE as a destination of choice for international students by increasing the number of structured programmes for inbound/outbound students	To target an increase of 20% outbound exchange year on year	4 students	1 Student (Umea Univ.)
1.5.2	Strengthen inbound study abroad programme bringing diversity in course offerings and enhancing inter-institutional partnerships in academic and research vertical. Encourage short-term student participation by identifying mutual areas of interest between partner institutions	Target an increase in 20% of interns year-on-year for traineeship and leadership development (inbound)	2 students	Not Achieved due to COVID-19



International - Collaborations



**International Sommelier Guild
(ISG), USA**

HOTEL SCHOOLS OF DISTINCTION

George Brown College, Canada

City and Guilds, UK

**The SAGES Institute, International,
Surabaya, Indonesia**

INTRECCI, Italy

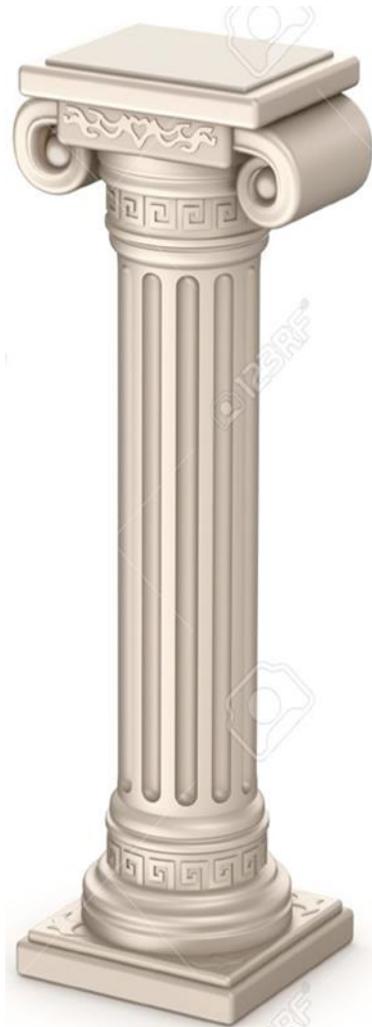
CAST Alimenti, Italy

**Culinary Arts Academy Switzerland
Switzerland**

**HRC Culinary Academy,
Sofia, Bulgaria**

**Swiss Hotel Management School
Switzerland**





P- 4 Effective Engagement and Alumni Relation

To develop a deepening and sustaining relationship with important stakeholders which is mutually beneficial through industry, alumni and societal interactions with a focus on building stronger community

P- 4 Effective Engagement and Alumni Relation

STRATEGY 1: Promote engagements with alumni to enhance Employer Reputation and MAHE's Profile

TASK 1: Convey the University's work and its impact through a range of activities and communication through social media & others

	Action Plan	Milestone	Target 2021	Achievement Status
1.1.1	Involve students, staff, wide spread alumni network and other stake holders to improve reputation	To achieve best score and top rank in the country in employer reputation in national and international rankings	100%	Achieved

STRATEGY 2: Develop a focused approach to engage external stake holders and strengthen relation with alumni

TASK 1: Alumni participation in the admissions process

2.1.1	Involve alumni as brand ambassadors to increase the number of admission through alumni referral	Target 4 Cities with alumni meet during admission process	4 cities	Not Achieved due to COVID-19
-------	---	---	----------	------------------------------

TASK 2: Encourage alumni to participate in teaching learning process

2.2.1	Involve the alumni to be part of teaching/consulting/visiting/adjunct faculty for greater educational experience for students	Target to achieve 10 adjunct/visiting faculty	10	21
-------	---	---	----	----

Task 3: Increase active involvement with the industry through our alumni by creating adjunct faculty positions

2.3.1	Encourage alumni to revisit the campus to deliver guest lectures/keynote address	Arrange 20 keynote address/guest lecture by our renowned alumni by 2022	10	Achieved more than 10
-------	--	---	----	-----------------------

P- 4 Effective Engagement and Alumni Relation

STRATEGY 2: Develop a focused approach to engage external stake holders and strengthen relation with alumni				
Task 5: Invite eminent alumni for important campus events				
	Action Plan	Milestone	Target 2021	Achievement Status
2.5.1	Organize annual lecture series of notable alumni and illustrious faculty members	Target 10 oration lecture series per year by 2022	10	Achieved (21)



Alumni Contributions

LOURDES SCHOLARSHIP



LOURDES SCHOLARSHIP

CHEF NICHOLAS MACHADO,
Pastry Sous Chef,
Rosetta Ristorante | Spice Temple Melbourne |
Alfred Place | R-Bar, Australia
(Alumnus 23rd course BHM)



Chef Nicholas Machado (alumnus 23rd course BHM) initiative to support his alma mater WGSMA by giving LOURDES SCHOLARSHIP, named after his mother “Lourdes” who advocated Nicholas to pursue hospitality education. He will be contributing Rs.1,00,000/- every year towards student’s tuition fee for the duration of his/her course.

Name of the alumnus/ Alumni association	Quantum of contribution (INRs)	Year
Mr. Manjunath Shettigar	15,000	1/2/2020
Chef Nicholas Machado	1,000,00	2020
Chef Flyod Scholarship by Bombay Canteen	20,00,000	2020



Alumni Achievements



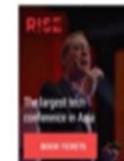
The debut book "Hareli" - the culinary epic of Chhattisgarh written by our alumnus Mr. Adarsh Khare from 30th Course (BHM), has been launched on the 26th of January 2021 on Amazon India.

CHENNAI INSIDER

HERE | THE ACTIVISTS | TOOK THE STRUGGLE BEYOND TO SUCCESS: 'THE GRUB FOOD COMPANY'



Sponsored Ads



The story of Indian Spices - With Nigam, Bengali...

Recent Posts

Took the struggle outside to success: 'The Grub Food Company'

A kitchen with a twist: Ck Perlin's 'Vindaloo'

From Akshita to the red to Sangeeta to red, a journey of food to the Address in 'The Year of Pink Grass'

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

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

Alumni Achievements



WGSHA is proud and congratulates Chef Hari Nayak - WGSHA Alumnus 6th course (BHM) on his new role at 'Sona' - New Indian restaurant in New York - owned by Priyanka Chopra

SONA - a new high end Indian Restaurant in New York has opened doors to the public on Saturday MARCH 27, 2021.

According to LinkedIn post by @iampriyankachopra the kitchen is helmed by the incredible Chef #harinayak, a masterful talent, who has created the most delicious and innovative menu,

Chef Hari has a wide range of experience working in the exquisite kitchens of Bangalore, Bangkok, Dubai, and UAE. Today, more than a chef, he is a restaurateur, author, as well as a culinary consultant. He is one of the most sought-after Indian chefs for his unique style. His culinary skills extend far beyond the kitchen. A savvy restaurateur, Chef Hari Nayak is responsible for the operation and success of several restaurants worldwide.

We are proud to share the happy news of his association with Sona and wish him all the success in this new endeavor.



Alumni Achievements



ROHIT RAMACHANDRAN
CEO of Jazeera Airways

Alumnus – WGSHA
9th Course (BHM)
1994-1997

ALUMNI

SPEAKS

The three important formative years spent at WGSHA (1994-1997) were quite unforgettable. The ideal blend of strong curriculum, good work ethics, lasting relationships, and wholesome fun fueled my passion for an eventful career ahead. The collage and faculty were top notch, and each professor knew each one of us personally - taking strong interest in our academic development. The infrastructure and facilities at the college and hostel were higher than normal, and in the moderate size campus we knew each other well and bound together by social and cultural ties. My active involvement in Music club, reinforced by the hearty encouragement from the institute while attending competitions and festivals across the region is quite endearing.

"To this day, my best friends are my college-mates from 25 years ago!"

Mr. Rohit Ramachandran is credited with being the 1st and only Indian Chief Executive Officer of a Middle Eastern Airline. He currently heads Jazeera Airways, and was responsible for putting it on the path to profitable growth. In addition, he played a pivotal role in putting Air Arabia on the map in Europe & North Africa, as well as the Indian Subcontinent.

Chef Nikhil Nagpal, a seasoned Executive Chef of one of its kind dining places in ITC Grand Chola, the restaurant "Avartana", Nikhil Nagpal invents and curates a well-balanced South Indian cuisine. An alumnus of 15th course BHM, Chef Nagpal, with a wealth of knowledge on food, realized the bold vision for South Indian cuisine and continue to innovate to remain relevant to the field. He is constantly looking inwards and outwards for new ideas which helped the team to obtain 81st position in "Asia's 100 best restaurants in 2021". Kudos to Chef Nagpal and his team to have achieved this feat and Team WGSHA congratulates him for his perseverance and success in achieving this milestone.



Chef Sricharan Venkatesh, Executive Chef at Nadodi, Kuala Lumpur, takes great pleasure in spreading the fragrance of South Indian Food in an International destination. Breaking the culinary boundaries, Chef Sricharan reinvents familiar South Indian flavors found in Malaysia and Singapore and presents them as an experiential experience that is an invigorating adventure for the senses. We are proud to share the achievements of Chef Sricharan, as a member of Team Nadodi in achieving the acclaimed 99th position in "Asia's 51-100 Best Restaurants". This award was to recognize a wider array of establishment across the region that will inspire food lover as they consider their future dining and travel plans. Chef Sricharan is the 23rd course alumnus of BHM. WGSHA.

Alumni Achievements



Chef turned GM; Anshul Sethi joins as GM & Brand Master Chef at Fortune Park Lake City hotel

WGSHA is extremely proud to acknowledge the achievements of our 16th course, BHM Alumnus Chef Anshul Sethi. Anshul took over the position of General Manager & Brand Master Chef at Fortune Park Lake City hotel, Thane Mumbai recently. He had an interesting career ladder of success from Management Trainee to Executive Chef in the career span of 15 years. He was able to manage interesting, high-quality assignments that has a positive impact on the industry and his personal career path. There is nothing more exhilarating to Team WGSHA to recognize his achievements and wish him all the success in the future career and personal life.



Chef Anshul Sethi
WGSHA Alumnus (BHM) - 16th Course

Congratulations!  <https://manipal.edu/>



Congratulations to Ms. Natasha & Mr. Shreyas Mendon – Students of WGSHA, 31st Course BHM for being highlighted on the news!



Natasha and Shreyas Mendon give final touches to their products.

Mouthwatering customised cakes, stuffed buns, loaves from 'Oven Groove'.
DH PHOTOS / GOVINDRAJ JAWALI

NAINA J A
MANGALURU, DHNS

Passion for baking helped two friends, who had just graduated from the Manipal University, turn it into a source of income. For the past six months, Shreyas Mendon and Natasha P have ensured Jewish Bread, 'Babka buns' of Jewish origin, Chocolate Hazelnut Tart, Blueberry Cream Cheese, customised cakes, among others, are a must on the menu of gettogethers, small parties organised in and around Mangaluru. "We are baking at home as accord-

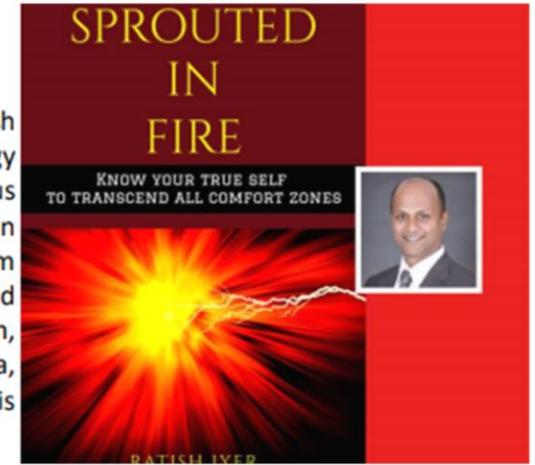
ing to the orders of the customers for past six months," informs Shreyas Mendon. He and Natasha had graduated from Welcomgroup Graduate School of Hotel Administration of Manipal University in 2020. "I had passion for baking since my childhood," he recollects. "With Covid-19 pandemic and fewer job opportunities, Natasha and myself decided to venture into home baking," Shreyas said. They had created FB page and Instagram account – 'Oven Groove' – to showcase their mouth-watering delicacies like Babka buns (a sweet braided bread swirled with fillings). "We also take orders online. But a

majority of orders come from those who have seen our signature dishes on social media. "We are also into customised cakes," says Shreyas with a smile. It is not just a variety of cakes that these two friends offer, but savouries and brownies too. That their dishes are customised to the requirements of customers and taste wholesome, is perhaps what attracts many customers, add Natasha and Shreyas. "We use ingredients of high quality and all products are made at home," says Natasha and added they focus on savouries which are new to the region and had not been prepared by others.

Stuffed buns are one of our best and highest selling product, said Shreyas. A few of the products that 'Oven Groove' offer are Classic Banana Cake, Vanilla Delight, Classic Carrot cake, Brownie Tart, Chocolate Tart, Rasberry Babka Buns, Blueberry Cream Cheese, Dulce de Leche, Assorted Babka Buns, a variety of cookies, including Biscoff Stuffed Cookies, Red Velvet Cookies, Chick and Cheese Quiche, Mushroom Ghee Roast, Cheesecake Brownies, Fudge Brownie and so on. To place orders, contact: Shreyas Mendon – 95911 22303, or Natasha P – 81058 79234.

Congratulations!

WGSHA is happy to congratulate its alumnus Ratish Iyer - General Manager, Bridge People Technology Solutions, Pvt Ltd, Bengaluru and WGSHA Alumnus from 15th course on release of book – 'Sprouted In Fire' A blend of modern and ancient wisdom from around the globe, this book offers fascinating and insightful perspectives on Non-duality, Hinduism, Zen, Martial Arts, Quantum Physics, Ayurveda, Yoga, Holistic Wellness and more! What you want most is outside your comfort zone, even moksha!



PINKVILLA
Home / Lifestyle

EXCLUSIVE: Nutrition tips by a Jaipur based Chef who is helping people on the streets & Covid 19 patients

This pandemic has brought to the front a lot of people who are lending a helping hand to those suffering from Covid-19. Read on to know the story of one such Jaipur-based chef and know some exclusive nutrition tips given by her for Covid-19 patients.

Written By **Samarpita Yashawini** | 93556 reads | Mumbai | Updated: May 8, 2021 04:03 pm



EXCLUSIVE: Nutrition tips by a Jaipur based Chef who is helping people on the streets & Covid 19 patients

ALJAZEERA LIVE

Volunteers like Aparna Garg are cooking for people in home quarantine [Courtesy of Aparna Garg]

THE TIMES OF INDIA OPEN APP

Chef returns from US, distributes food packets to health workers

TNN / Jun 2, 2021, 04:03 IST

TOI

Alumni Expert Sessions



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
 MANIPAL

(A constituent unit of MAHE, Manipal)



Organises webinar with

Deepanker Khosla

Chef | Co-Owner **HAOMA**
 Bangkok, Thailand

WGSMA alumnus from 22nd Course (BHM)

Topic: Prototype of Futuristic Restaurants



Organizes webinar with

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



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

Participants : 3rd year BHM and 2nd year BACA

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



Alumni Expert Sessions



Expert Lecture Series

"Journey from WGSHA to Corporate world"

Speaker

Ms. Priya Chandramouli

Manager - Kearney, Mumbai
(Alumna 22nd Course BHM, WGSHA)

04 March 2021

4 March 2021

10 am to 11 am



Audience
4th year BHM

Hosted by,
Chef K. Thirugnanasambantham
Principal, WGSHA



"Up-close and personal Session"

05 March 2021

5 March 2021

9:30 am to 10:30 am (IST)

Audience:
4 BHM and 3 BACA

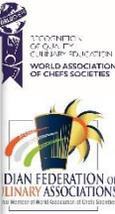
Speaker

Chef Vivek Desirazu

Executive Chef - Restaurant & Catering
Amber India Restaurant
Sanfrancisco, USA
(Alumnus 17 Course BHM, WGSHA)



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA



Alumni Expert Sessions

Expert Lecture Series



by

Mr. Kunal Lamba

Principal – Kunal Lamba
Restaurant Consulting Services,
New York City, USA
(Alumnus- 12th Course BHM, WGSHA)

Restaurant Consultant |
Entertainer | TV personality

Topic : “How WGSHA shaped me into a Multi Faceted Professional in America”

Tuesday, 30th March 2021
5:00 P.M. to 6:00 P.M. (IST)



Audience : 3rd year BHM and 2nd year BHM



Affiliation to Hotels Lecture Series

Mr. Gaurav Singh

Market Vice President –
South & East India,
Bangladesh and Sri Lanka
Marriott Hotels India Pvt. Ltd

(Alumnus- 11th Course BHM, WGSHA)



13th April 2021

11:00 am to 12:00 noon (IST)

1st year BACA and BHM students



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA

Alumni Expert Sessions



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



ITC HOTELS
RESPONSIBLE LUXURY

Alumni virtual lecture series on

Asset Management, Mergers and Acquisitions

by

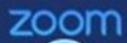
Mr. Girish Shetty

Director Hotel Acquisition –
Global Markets, CP Group
Auckland, New Zealand
(Alumnus- 3rd Course BHM, WGSHA)



28th April 2021, 10.00 A.M. – 11.30 A.M. (IST)

Audience : 3rd & 4th year BHM, 3rd year BACA and MHM Students




Accredited by



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA



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



ITC HOTELS
RESPONSIBLE LUXURY

Organises

Campus to Corporate, by – Tasty Teaching to 9th Course BACA

GYANA VEL RAVINDRANATH



**RESEARCH CULINOLOGIST-
Alumnus 2nd Course BACA**

MENTAL WELLBEING
THROUGH CULINARY
PEDAGOGY AND MINDFUL
EATING



26-04-2021-30-04-2021

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA



Alumni Expert Sessions



Shalini Iyer

TOPIC:
HOSPITALITY INDUSTRY
INSIGHTS & VERTICALS



CONNECT WITH ME

GUEST SPEAKER

ALUMNA
13TH COURSE, BHM, WGSHA
1998-2002

"I look forward to engaging with young minds to share my excitement & passion for the hospitality industry."

Shals

DIRECTOR OF BUSINESS DEVELOPMENT & TRAINING CONSULTANT

NINA & PINTA
CONSULT · CREATE · TRAIN

VICE PRESIDENT:
NCBTA BOARD OF DIRECTORS



**WGSHA
ALUMNI
LECTURE
SERIES**

WEDNESDAY
MAY 12TH, 2021
9:30AM-11AM IST



AUDIENCE: BHM PROGRAM
2ND, 3RD & 4TH YEAR STUDENTS

HOSTED BY
CHEF K. THIRUGNANASAMBANTHAM
PRINCIPAL, WGSHA

INDIA INTERNATIONAL SKILL CENTER



RECOGNITION
OF QUALITY
CULINARY EDUCATION
WORLD ASSOCIATION
OF CHEFS SOCIETIES



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



Organises

**UpClose
& Personal**

with

Ms. Shruti Sain

CFO – Sustainable Technology Solutions
Honeywell, Atlanta, USA
& WGSHA Alumna 13th Course (BHM)



Participants
4th Year BHM | 3rd Year BACA | 1st Year MHM

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSHA



May 14, 2021
7.30 PM



Alumni Expert Sessions



Webinar



9th & 10th June 2021
4:30 pm – 6:00 pm

SPEAKER

MR. AKSHAY VIJAY

(Alumnus 24th Course BHM)

Vice President, Travelio.com,
Jakarta, Indonesia

Topic: "Resource Pricing and Control"



Chef K. Thirugnanasambantham, Principal, WGSMA



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

ITC HOTELS RESPONSIBLE LUXURY

Guest Lecture

Revenue Management : Online Distribution



Mr Richie Joseph
(Alumnus 27th Course BHM)

Revenue Manager,
Trident BKC,
Oberoi Hotels & Resorts
Mumbai



17 & 18 June, 2021

12:30 pm

Hosted by

Chef K. Thirugnanasambantham
Principal, WGSMA



Alumni Expert Sessions



Webinar on

HOTEL FINANCIAL STATEMENT AND CAPITAL INVESTMENTS

Speaker

Mr. Lakshminarayan Srinivasan
(Alumnus 14th Course BHM)

Former Director
Feasibility and Development
Finance, Hyatt Hotels Corporation
Gurugram

Date:
18 & 19 June 2021

Time:
4:30 to 6:00 pm

Mode:



Audience: 2nd Semester students of MHM



Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSMA

Performance of Integrated Management System

Internal Audit Reports: July 2021

ISO Audit

Internal audit check list- New

AAR (MAHE) Program/Department



F & B Production



Academics (Theory/Practical)		Category C/NC/O/S	ISO Clause ref
1	Course Files	O	
2	Attendance records (online / offline)	C	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	C	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	O	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	O	
10	Internal assessment components, rubrics and completion, CEP	C	
11	Slow/Fast learners records/Communication/action plan and outcome	O	
12	Remedial classes/Communication	C	



F & B Production



Academics	(Theory/Practical)	Category C/NC/O/S	ISO Clause ref
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	C	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	

Remarks: 1. Action taken report on virtual class, assessment, feedback to be compiled.
2. Documentation of slow and fast learner classification/Action plan and outcome to be maintained.



F & B Production



Operational areas		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures for Practical	O	
2	COVID Standard Operating Procedures	C	
3	Equipment/Maintenance/Departmental Log Book	C	
4	Stock Register	C	
5	Calibration report	C	
6	Disposal of waste as per environmental norms	O	
7	Gas bank (Food Production)		
8	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms	O	
9	Sustainable Practices initiative	C	
10	Inventory Management	C	

Remarks:

1. HOD/QMR/HOI Signature required on SOP.
2. Category wise waste disposal documents to be made.
3. Expired items to be replaced in medical kit.



F & B Service



Academics (Theory/Practical)		Category C/NC/O/S	ISO Clause ref
1	Course Files	C	
2	Attendance records (online / offline)	C	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	C	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	C	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	C	
10	Internal assessment components, rubrics and completion, CEP	C	
11	Slow/Fast learners records/Communication/action plan and outcome	C	
12	Remedial classes/Communication	C	

F & B Service

Academics	(Theory/Practical)	Category C/NC/O/S	ISO Clause ref
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	C	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	



F & B Service



Operational areas		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures for Practical	C	
2	COVID Standard Operating Procedures	C	
3	Equipment/Maintenance/Departmental Log Book	C	
4	Stock Register	C	
5	Calibration report	O	
6	Disposal of waste as per environmental norms	C	
8	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms	C	
9	Sustainable Practices initiative	C	
10	Inventory Management	C	

Remarks:

1. Wine Chiller Calibration report to be maintained.



Front Office



Academics (Theory/Practical)		Category C/NC/O/S	ISO Clause ref
1	Course Files	C	
2	Attendance records (online / offline)	O	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	C	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	C	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	C	
10	Internal assessment components, rubrics and completion, CEP	C	
11	Slow/Fast learners records/Communication/action plan and outcome	O	
12	Remedial classes/Communication	C	



Front Office



Academics	(Theory/Practical)	Category C/NC/O/S	ISO Clause ref
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	S	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	

- Remarks: 1. Attendance register to be maintained.
2. Documentation of slow and fast learner classification/Action plan and outcome to be maintained.
3. A separate folder to be maintained for special lecture series.



Front Office



Operational areas		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures for Practical	O	
2	COVID Standard Operating Procedures	C	
3	Equipment/Maintenance/ Departmental Log Book	O	
4	Stock Register	C	
8	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms	C	
9	Sustainable Practices initiative	C	
10	Inventory Management	C	

**Remarks: 1. HOD/QMR/HOI Signature required on SOP.
2. Departmental Log Book to be maintained.**



Housekeeping



Academics (Theory/Practical)		Category C/NC/O/S	ISO Clause ref
1	Course Files	C	
2	Attendance records (online / offline)	C	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	O	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	C	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	C	
10	Internal assessment components, rubrics and completion, CEP	C	
11	Slow/Fast learners records/Communication/action plan and outcome	O	
12	Remedial classes/Communication	C	



Housekeeping

Academics	(Theory/Practical)	Category C/NC/O/S	ISO Clause ref
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	C	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	

Remarks: 1. Documentation of slow and fast learner classification/Action plan and outcome to be maintained.



Housekeeping



Operational areas		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures for Practical	C	
2	COVID Standard Operating Procedures	C	
3	Equipment/Maintenance/Departmental Log Book	C	
4	Stock Register	C	
5	Disposal of waste as per environmental norms		
6	Lost and Found Record	O	
7	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms		
8	Sustainable Practices initiative	C	
9	Inventory Management	C	
10	Visitors Record	C	

Remarks:

1. Lost and Found record to be maintained.



INDIA INTERNATIONAL SKILL CENTER



Management Studies



	Academics (Theory/Practical)	Category C/NC/O/S	ISO Clause ref
1	Course Files	C	
2	Attendance records (online / offline)	C	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	C	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	C	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	C	
10	Internal assessment components, rubrics and completion, CEP	C	

Management Studies

	Academics (Theory/Practical)	Category C/NC/O/S	ISO Clause ref
11	Slow/Fast learners records/Communication/action plan and outcome	C	
12	Remedial classes/Communication	C	
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	C	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	



Computer support service

	Academics (Theory/Practical)	Category C/NC/O/S	ISO Clause ref
1	Course Files	C	
2	Attendance records (online / offline)	C	
3	Lesson plan/scheme of work	C	
4	Syllabus Up gradation (Minimum 20%)	C	
5	Question Banks	C	
6	Course pack / handbook	C	
7	Semester orientation PPT	C	
8	Teaching methodology (tools / innovations used)	C	
9	Virtual class structure/feedback/assessment	C	
10	Internal assessment components, rubrics and completion, CEP	C	



Management Studies

	Academics (Theory/Practical)	Category C/NC/O/S	ISO Clause ref
11	Slow/Fast learners records/Communication/action plan and outcome	C	
12	Remedial classes/Communication	C	
13	Teacher-Guardian related records/Communication	C	
14	Special Lecture Series	C	
15	Professional Development activities/Soft Skills/ Personality Development/Physical and mental well being	C	
16	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	



Computer Support Service



Operational areas		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures for Practical	C	
2	COVID Standard Operating Procedures	O	
3	Equipment/Maintenance/Departmental Log Book	O	
4	Stock Register	C	
5	Disposal of waste as per environmental norms	C	
6	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms	C	

Remarks:

1. Departmental Covid SOP to be maintained.
2. Departmental log book to be maintained.



INDIA INTERNATIONAL SKILL CENTER





	Top Management	Category C/NC/O/S	ISO Clause ref
1	Grants and Funding records	C/S	
2	Accreditation/Collaboration/Student exchange program records	C/S	
3	Disciplinary committee records	O	
4	Student affairs	O	
5	Exit interview records	O	
6	Alumni records/alumni feedback and action taken report	O	
7	Student Council records	C	
8	Faculty meeting records	C/S	
9	Performance Appraisal records	C	
10	Student grievance report	O	
11	Minutes of the meeting	C	



Remarks/Observation/Suggestions:

1. Disciplinary committee records to be filed.
2. Students Affairs file to be maintained.
3. Exit interview record to be filed.
4. Faculty meeting files need to be stored.
5. Student grievance report and action taken file to be maintained.
6. Alumni feedback and action taken report records not available.





Career Development Cell and WEDC

Category C/NC/O/S

ISO Clause
ref

1	Career counselling assistance report	C	
2	Higher studies record	C	
3	Placement record	C	
4	Employers feedback/action taken report	C	
5	Industrial training record	C	
6	Career advancement through competitive examinations records	O	
7	Alumni entrepreneurs record (WEDC)	C	
8	Student business plan record (WEDC)	C	
9	Entrepreneurship guidance record	C	
10	Funds and Grants record (WEDC)	C	
11	Minutes of the meeting	C	



Remarks/Observation/Suggestions:





Library		Category C/NC/O/S	ISO Clause ref
1	Disposal of waste as per environmental norms including e- waste	C	
2	Stock Register	C	
3	No. of Journals, Subscription	C	
4	Library Budget Utilisation	C	
5	Staff and library working hours	C	
6	New book/journal records	C	
7	COVID Standard Operating Procedures	C	
8	Book utilisation record (issue/member/year)	C	
9	E book/E Journal subscription and purchase records	C	
10	Sustainable Practices initiative	C	



Hostel and Mess		Category C/NC/O/S	ISO Clause ref
1	Standard Operating Procedures	O	
2	COVID Standard Operating Procedures	C	
3	Stock Register	O	
4	Disposal of waste as per environmental norms including e- waste, biomedical waste, etc.	C	
5	Fire extinguishers, medical kits, safety & hygiene related items to be maintained as per regular requirements plus additionally as per COVID norms.	C	
6	Sustainable Practices initiative	C/O	
7	Hostel attendance register	C	
8	Hostel disciplinary record	C	
9	Maintenance and cleanliness record	C	
10	Action plans on EMS objectives/sustainability practices (Paper, electricity & water consumption related). If not measured at least the steps taken to ensure reduction of consumption per capita	C/S	

Hostel and Mess		Category C/NC/O/S	ISO Clause ref
11	Best Practices	C	
13	Hostel vacant reports	C/O	
14	Lost and found records	C	
15	Student leave records	C	
16	Student sick/medical emergency/hospitalisation record	C	
17	Hostel grievance record	O	
18	Student Feedback/action taken report on hostel and mess facility reports	O	

**Remarks/Observation/Suggestions: 1. Documents to be authenticated by hostel warden.
2. Hostel grievance record to be maintained.**





Academic Office		Category C/NC/O/S	ISO Clause ref
1	Course Files	C/O	
2	Maintaining minutes of all meetings in prescribed format with attendance sheet	C	
3	Display of Anti ragging posters and COVID precautions related signage, displays & posters	C	
4	Student Personal File	C	
5	Results and Feedback analysis i) Results Analysis of all exams of all UG & PG courses and subjects ii) Student Feedback on Faculty /action taken report iii) Student feedback on Subject / Course / Online classes iv) Stakeholders Feedback	C	
6	Action plans on EMS objectives/sustainability practices (Paper, electricity & water consumption related). If not measured at least the steps taken to ensure reduction of consumption per capita	C	
7	Time table file	C	
8	Mid Term and End Semester Exam related documents	C	
9	System of Inward outward communication	C	



Academic Office

		Category C/NC/O/S	ISO Clause ref
10	Stationery Stock Register	C	
11	BoS File	C	
12	Question Paper File	C/O	
13	Syllabus Book/Course Structure	C	
14	Student Scholarship records	C	

Remarks/Observation/Suggestions:

1. Course files not dated properly.
2. Awareness of staffs regarding EMS to be improved.
3. Paper and printer cartridge usage record to be improved.



Personnel office		Category C/NC/O/S	ISO Clause ref
1	Faculty Personal File	C	
2	Faculty Personal Development Program File	C	
3	New Faculty orientation record	C	
4	Records of awards/recognitions received for innovation/discoveries by the teachers/research scholars from recognized bodies	C	
5	Record for faculty provided with financial support to attend conferences/workshops and towards membership fee of professional bodies	S	
6	Faculty and Staff Attendance record	O	
7	Faculty/Staff grievance record	C	





Personnel office

Category C/NC/O/S	ISO Clause ref
C	
O	
S	
O	
C	
C	
O	

8	Faculty and Staff performance/appraisal record
9	Compliance and code of conduct record
10	Staff Training and development program record
11	Best Practices
12	Faculty and Staff benefit package
13	Staff Personal File
14	Adjunct faculty and guest lecture record

Remarks/Observation/Suggestions: 1. Centralized file to be maintained for faculty provided with financial support to attend conferences/workshops and towards membership fee of professional bodies.
2. Record of code of conduct should be available in office in addition to website.
3. Guest lecturers record to be maintained along with the adjunct faculty record.

Issues concerning relevant stakeholders

Stakeholder Feedback 2021



Sl. No.	Observation	Status of actions
1	<p>Revenue generated through consultancy needs to be improved</p> <ul style="list-style-type: none"> Hols to identify consultancy opportunities and encourage faculties in their institutions to explore the same. Revenue generated (consultancy output) during April-June 2021 (for 3 months) 	<p>The second round of the selection process was completed in March 2021 for IMPRESS (MHRD, GOVT. INDIA) projects of Rs. 6 lakhs each. Results awaited.</p>
2	<p>Ratio of research projects/clinical trials per teacher funded by government/industries and non-government agencies during the last five years - Hols to monitor on quarterly basis</p> <ul style="list-style-type: none"> Please update the latest status , 	<p>A funded project with a non-govt organization is ongoing, will be completed in Jan 2022.</p>
3	<p>Inputs from Stake holders: - Resolution of Grievance/ Implementation of Suggestion (sharing the inputs for necessary action as applicable and feasible – HOIs to report about the action planned/ taken)</p> <p>Students :</p> <ul style="list-style-type: none"> One of the Student rep. said that, everything was going well on the campus until the Covid pandemic broke out last year. Now every thing is in confused state, as nobody knows when the even sem will complete and how the exams will be conducted and what about the practicals of last sem. He also pointed out that, there is a lot of confusion about grading for last sem exam. People with less mark who wrote exam in offline mode had secured better grade and people with more mark in online exam had secured lesser grade. Nobody in the institute are able to clarify their doubts. One of the Student rep. emphasized the requirement of latest upgraded equipments in the institute. For eg. Camera One of the Students asked to assist the students in getting back original certificates, hostel advance etc, as they do not know whom to contact in this pandemic era and all the students are at their home 	<p>The examination-related student feedback is irrelevant to WGSHA, as end semester examination for the current academic year was not conducted due to the pandemic. However, in a timely manner, students and their parents had been updated on the academic sessions (theory & practical) periodically. At WGSHA, students grading was carried out as per SOP of MAHE guidelines, and students who were dissatisfied with their grades have an option for grade improvement examination.</p> <p>WGSHA is equipped with a state-of-the-art Food photography lab. With modern equipment which is revamped every year in terms of equipment and technology.</p> <p>Students are been provided with originals after successful payment of the 2nd-year tuition fee as per MAHE SOP. Also in the students' handbook of institute details are provided on faculty in charge with email and phone number.</p>



Sl. No.	Observation	Status of actions
4	<p>Average percentage of students benefited by guidance for competitive examinations and career advancement offered by the Institution - Submission of Quarterly activity report from career guidance cells</p> <p>(And also forward us the Quarterly activity report for the last quarter from career guidance cell in the attached prescribed format)</p>	
5	<p>The Institution has a prescribed code of conduct for students, teachers, administrators and other staff and conducts periodic programmes in this regard</p> <ul style="list-style-type: none"> • The Code of Conduct is displayed on the website • There is a committee to monitor adherence to the Code of Conduct • Institution organizes professional ethics programmes for students, teachers, administrators and other staff • Annual awareness programmes on Code of Conduct are organized <p>- Quarterly report activities reinforcing /improving the code of conduct need to be submitted. Coverage includes compliance to prescribed code of conduct by Students, Faculty, and non-teaching staff. Also to review existing code of conduct benchmarking with peers.</p> <p>Please forward us the quarterly report</p>	<p>A quarterly report has been submitted. Annual awareness program to be organized.</p>



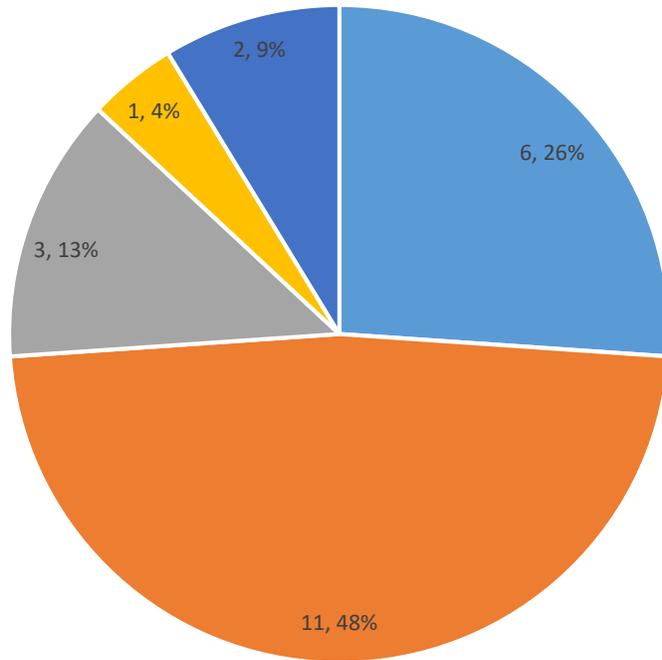


Alumni Feedback on Curriculum 2021



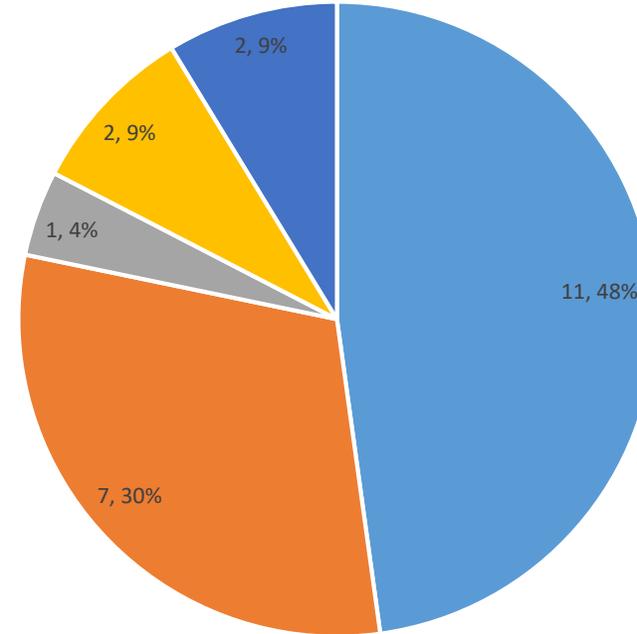
Alumni Feedback on Curriculum - 2021

The individual subjects were useful in carrying out my day to day operations in the industry



Strongly Agree Agree
Neutral Disagree

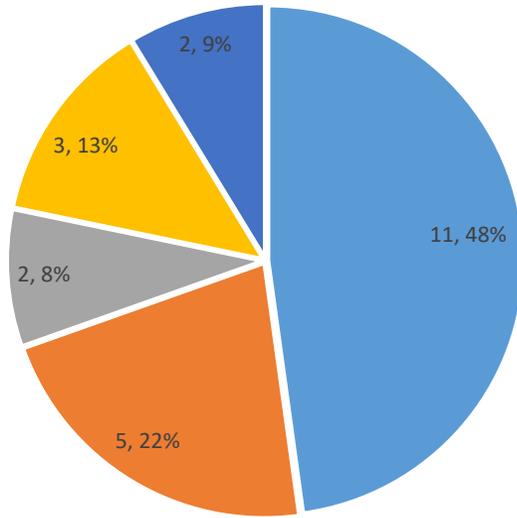
The progressive knowledge from first year to final year was very relevant to the profession I have chosen



Strongly Agree Agree
Neutral Disagree

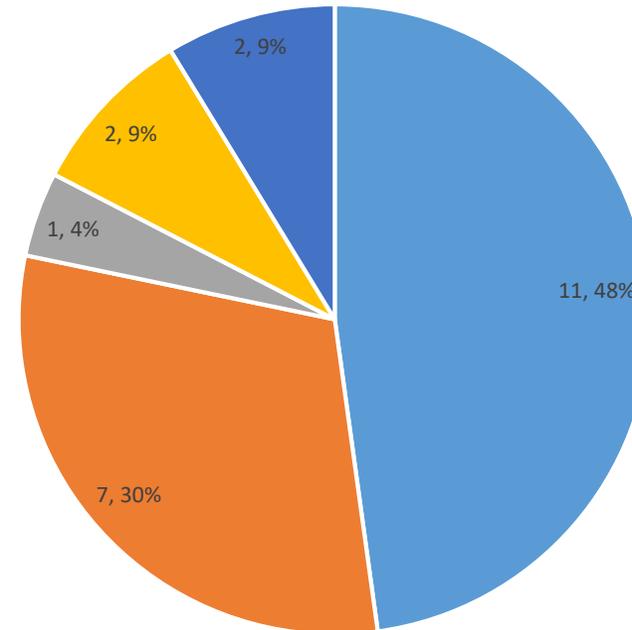
Alumni Feedback on Curriculum - 2021

The theoretical aspects covered in the content was relevant to my profession



- Strongly Agree
- Agree
- Neutral
- Disagree

Practical knowledge acquired was handy in my profession

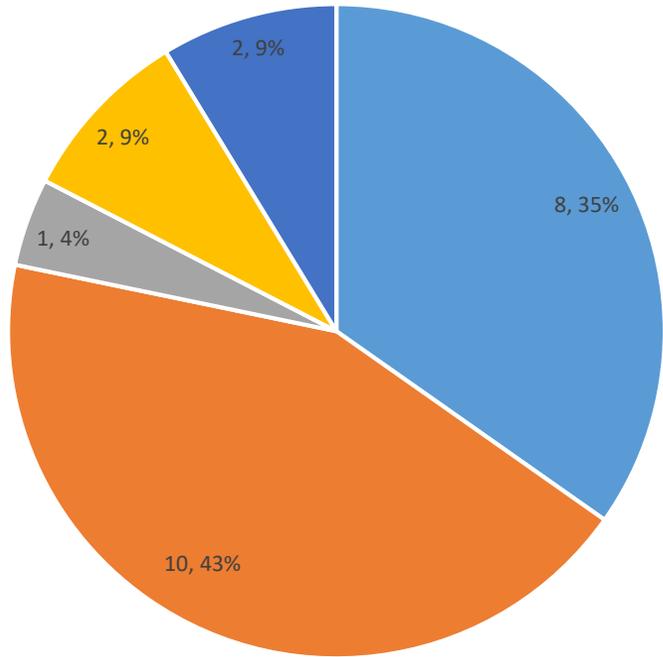


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



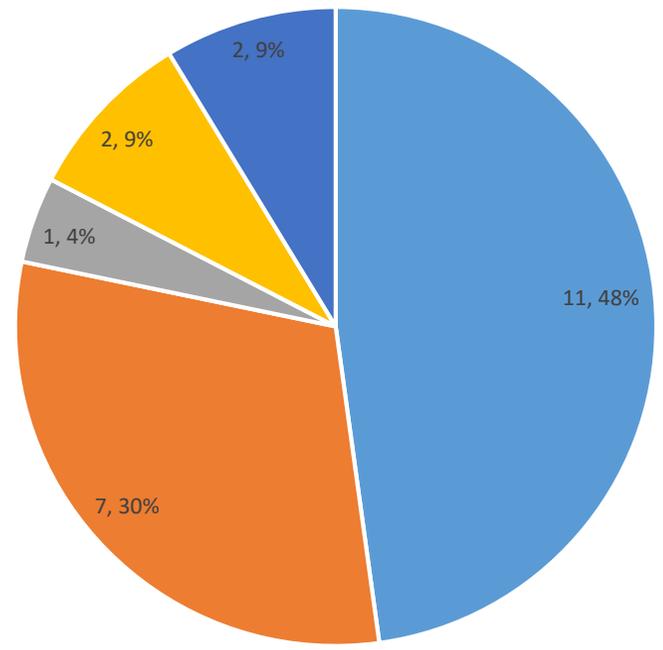
Alumni Feedback on Curriculum - 2021

The problem solving skills provided during the program could be adapted to my current professional requirement



Strongly Agree Agree Neutral
Disagree Strongly Disagree

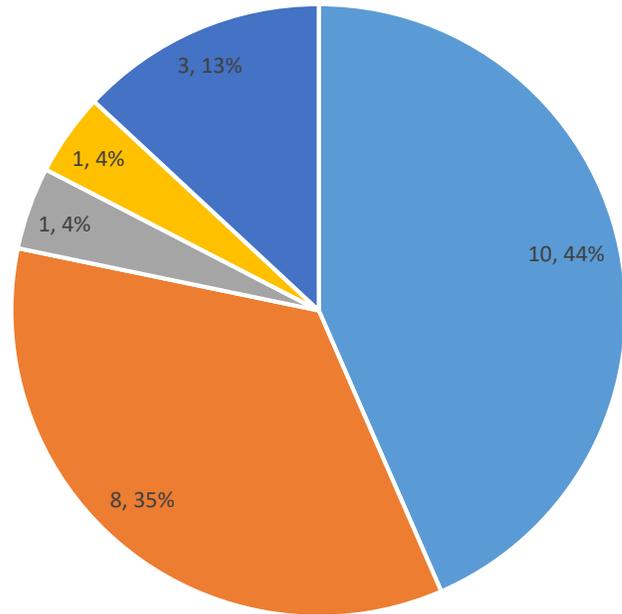
Conceptual skills developed through the course content are useful to my profession



Strongly Agree Agree Neutral
Disagree Strongly Disagree

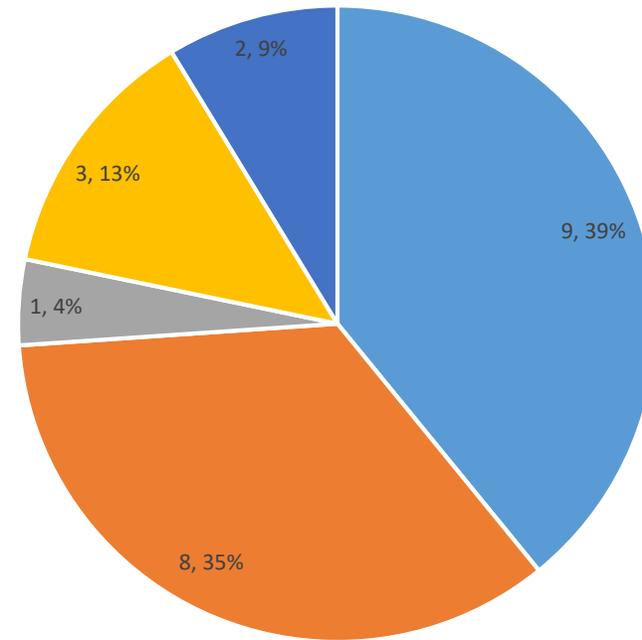
Alumni Feedback on Curriculum - 2021

The student-centric approach in curriculum of the college and the university have been useful as I could learn new things by myself



■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

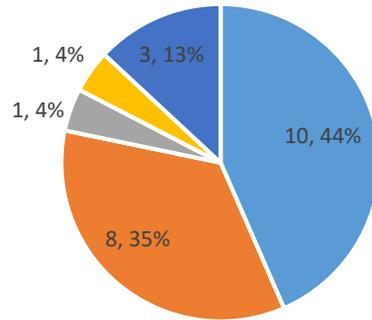
The lifelong learning skills imparted during the program delivery have sustained my desire to learn further



■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

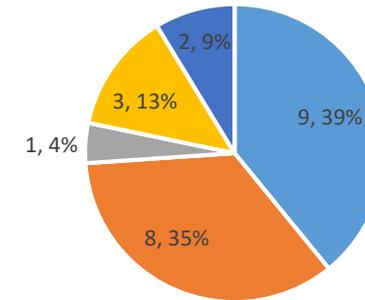
Alumni Feedback on Curriculum - 2021

The student-centric approach in curriculum of the college and the university have been useful as I could learn new things by myself



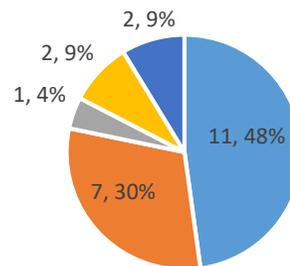
■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

The lifelong learning skills imparted during the program delivery have sustained my desire to learn further



■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree

The communication skills acquired during the course have been useful



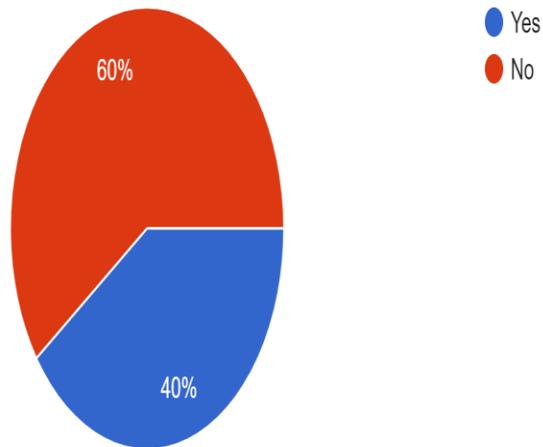
■ Strongly Agree ■ Agree ■ Neutral ■ Disagree ■ Strongly Disagree



Alumni Feedback on Curriculum - 2021

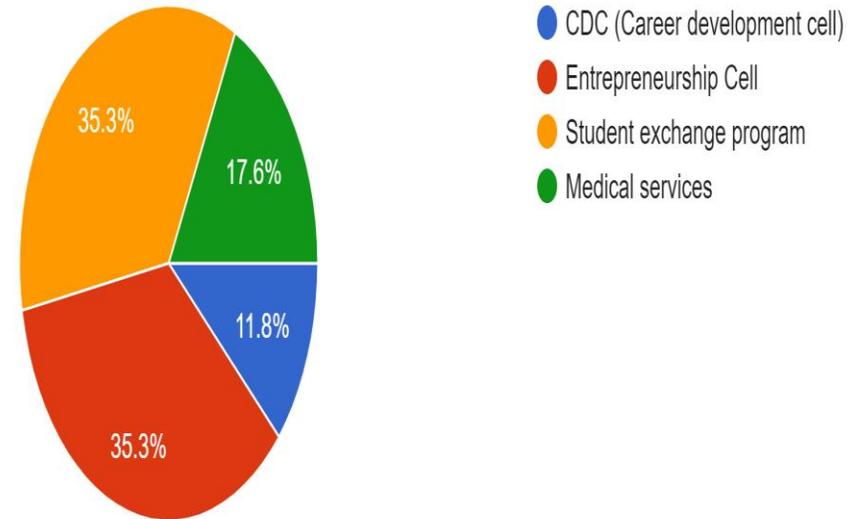
Are you a member of WGSHA Alumni Network

25 responses



Were you aware about the following student support services of the Collège?

17 responses



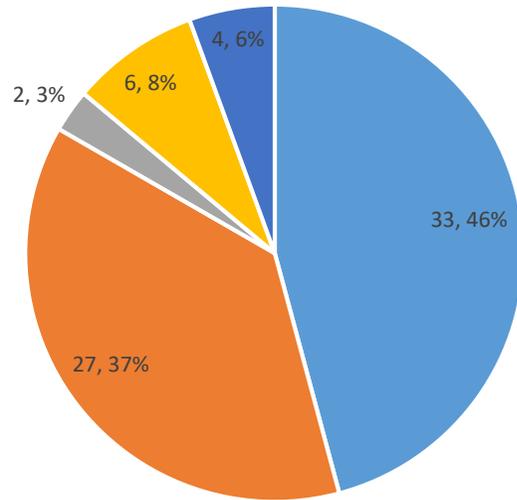


Feedback from Graduating Students 2021



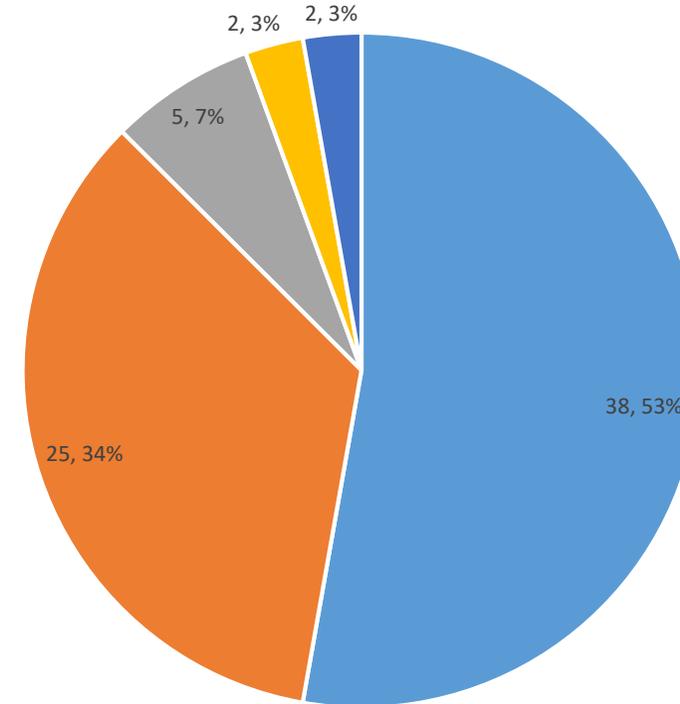
Feedback from Graduating Students

How satisfied are you with your overall education experience at WGSHA



- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral

How satisfied are you with Academic environment of WGSHA

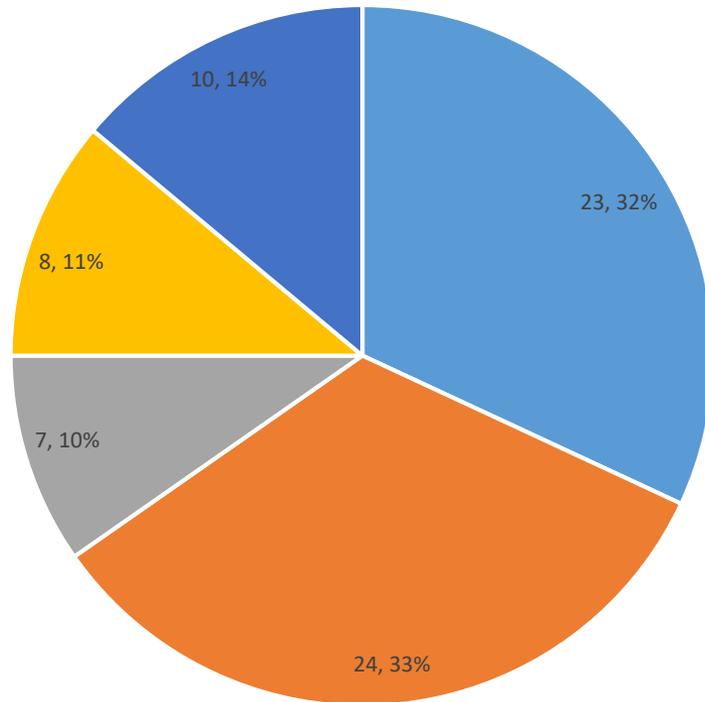


- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral
- Not at all satisfied



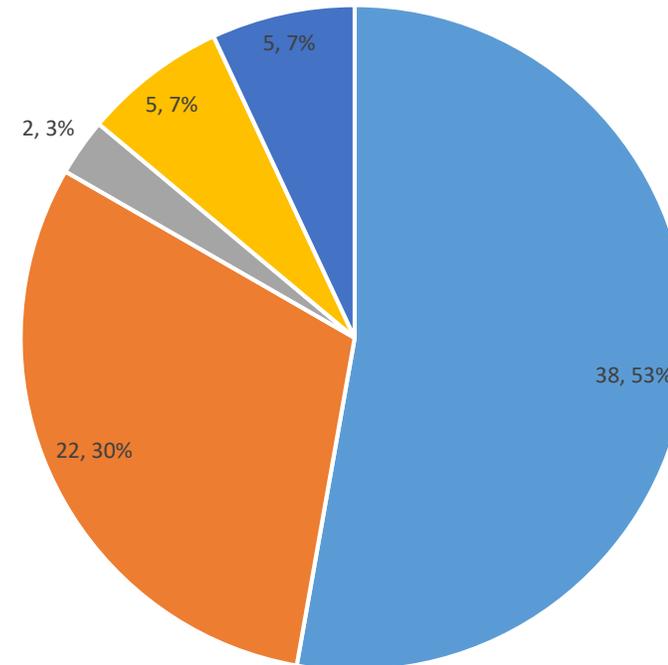
Feedback from Graduating Students

How satisfied are you with elective subjects offered at WGSHA



- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral
- Not at all satisfied

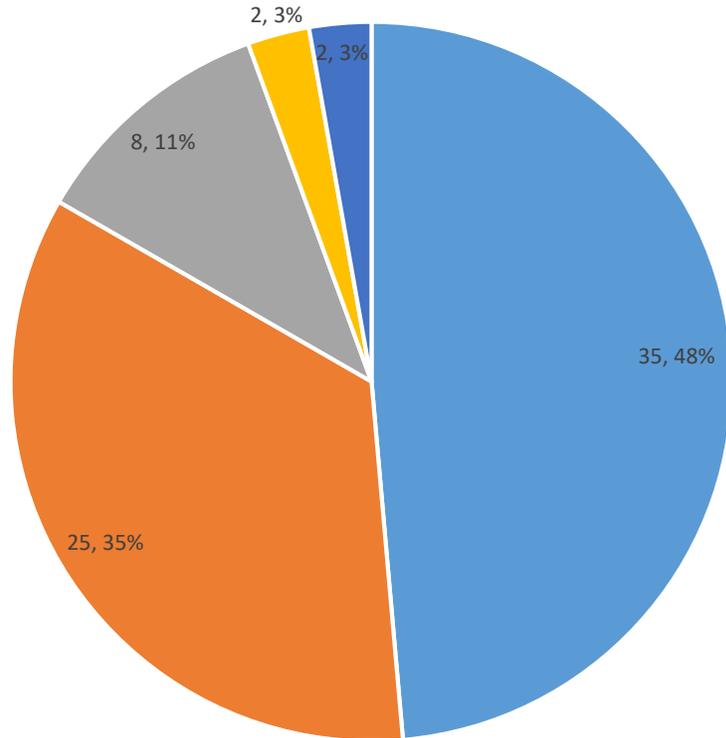
How satisfied are you with choice of courses (BHM/BACA/MSC HTM/MSC DAN) availability of WGSHA



- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral
- Not at all satisfied

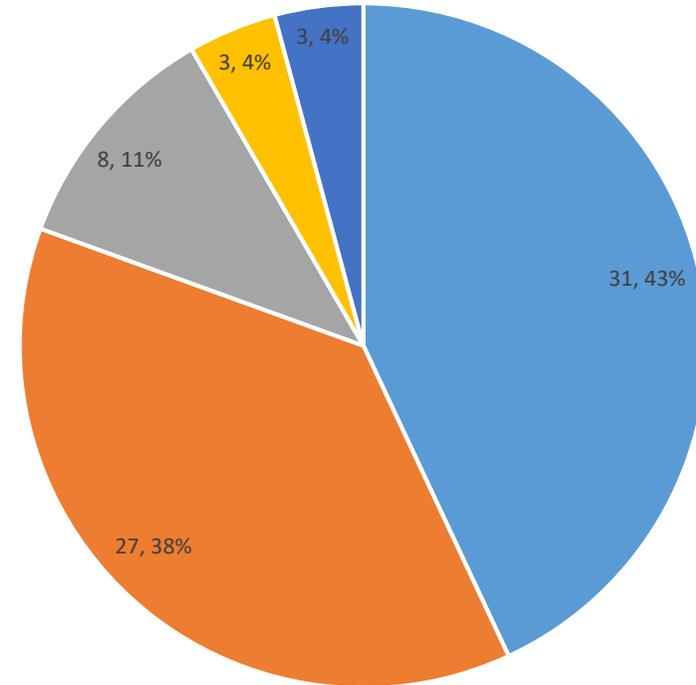
Feedback from Graduating Students

How satisfied are you with course structure offered in WGSHA (CREDITS NO OF HOURS ETC)



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

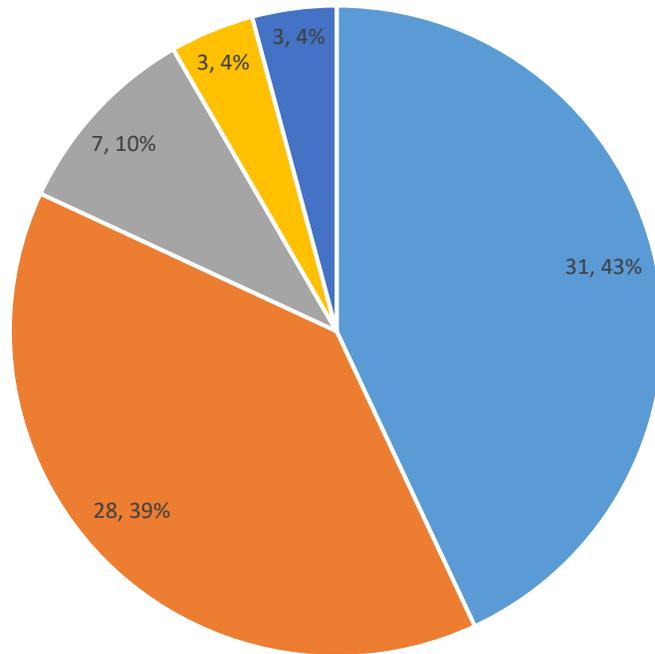
How satisfied are you with quality of faculty of WGSHA



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

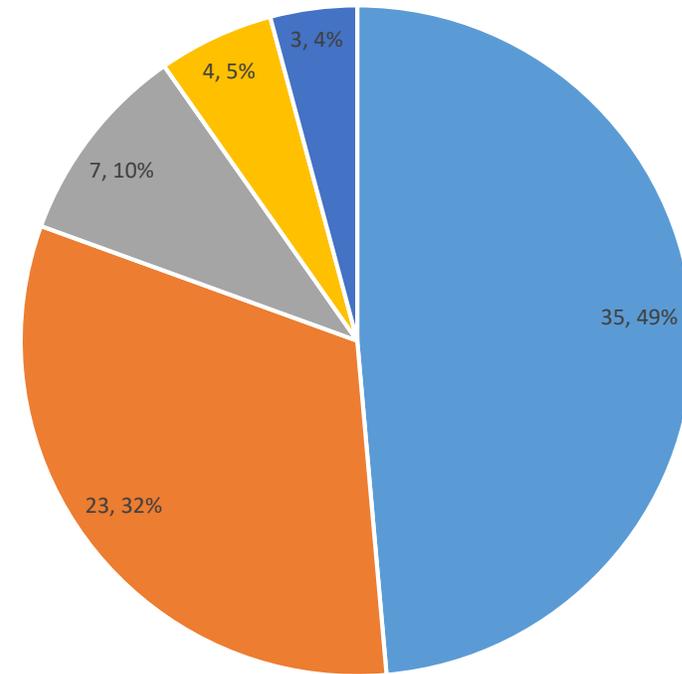
Feedback from Graduating Students

How satisfied are you with accessibility of teaching faculty of WGSHA



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

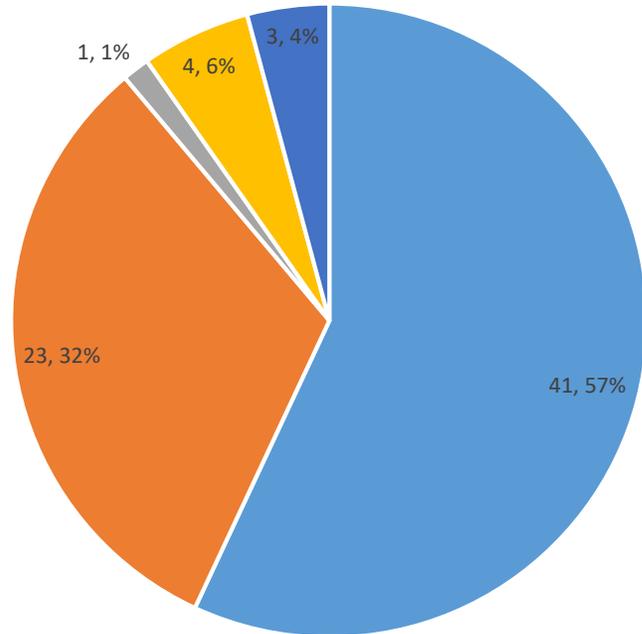
How satisfied are you with behavior of teaching faculty of WGSHA



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

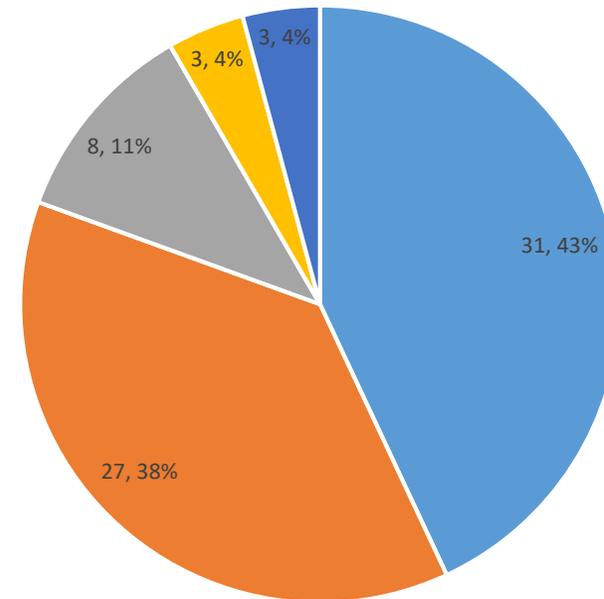
Feedback from Graduating Students

How satisfied are you with practical lab facilities of WGSHA



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

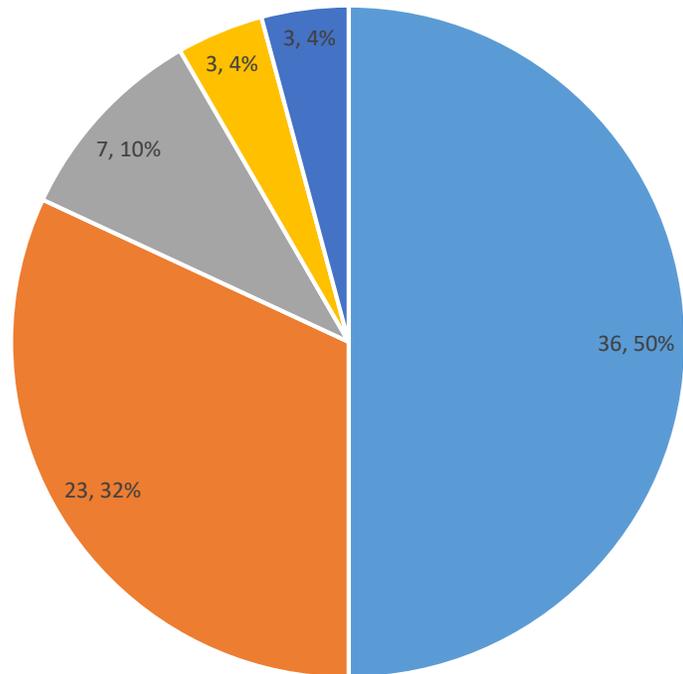
How satisfied are you with library services and facilities of WGSHA



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

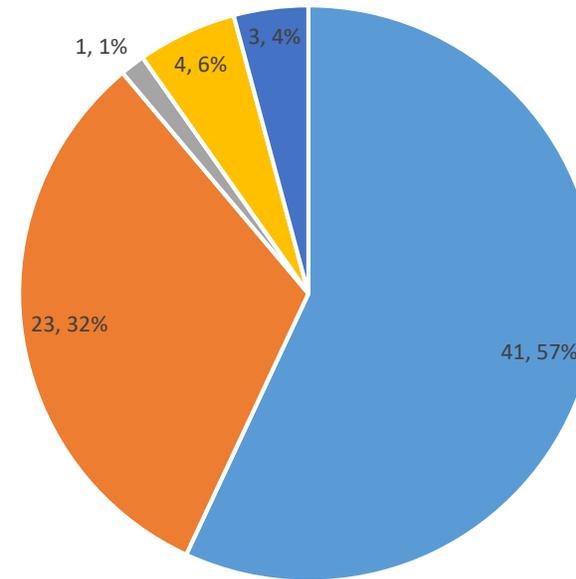
Feedback from Graduating Students

How satisfied are you with online theory classes conducted during Covid-19 Pandemic



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

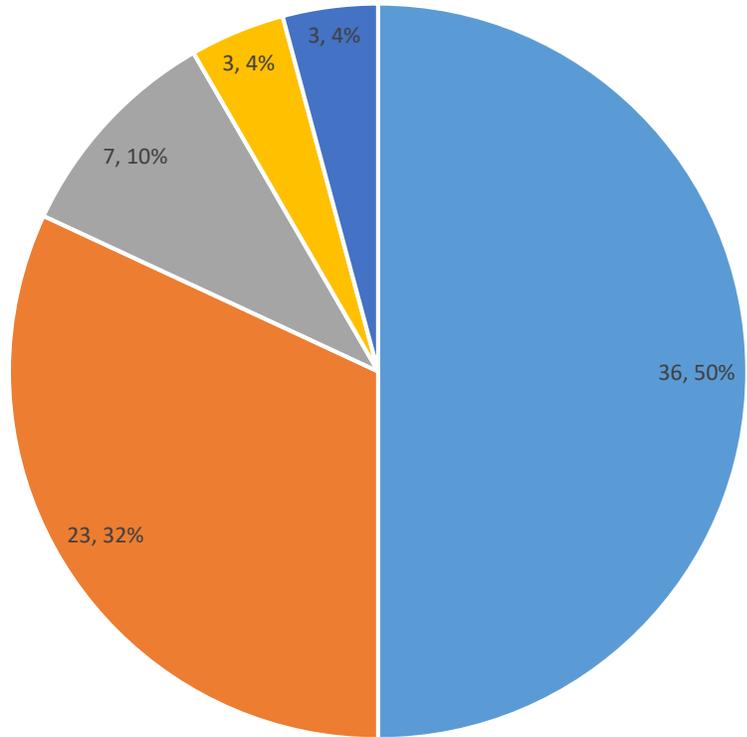
How satisfied are you with online practical demonstrations conducted during COVID-19 pandemic?



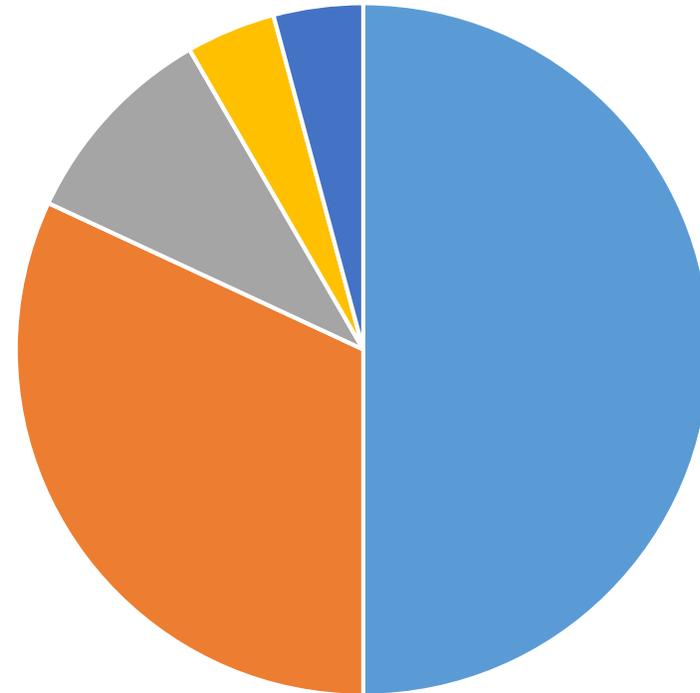
■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

Feedback from Graduating Students

How satisfied are you with extra curricular activities of WGSHA



How satisfied are you with multiple opportunities provided by the institution to learn and excel in career

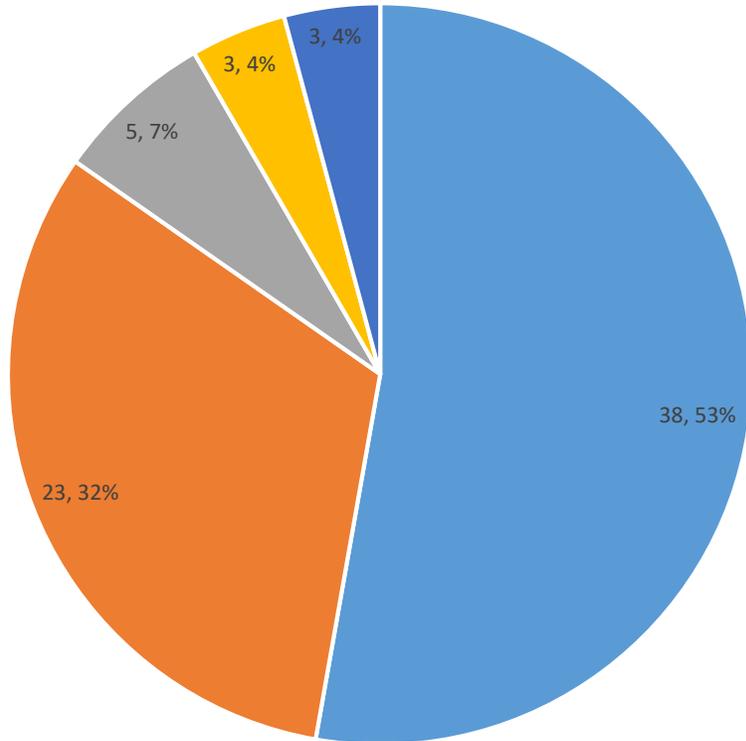


■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

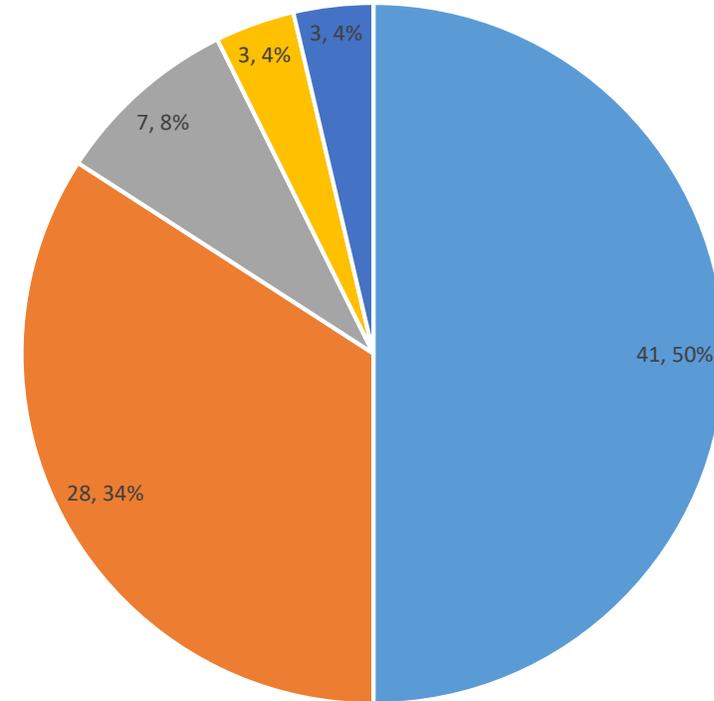
Feedback from Graduating Students

How satisfied are you with the teachers ability to communicate



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

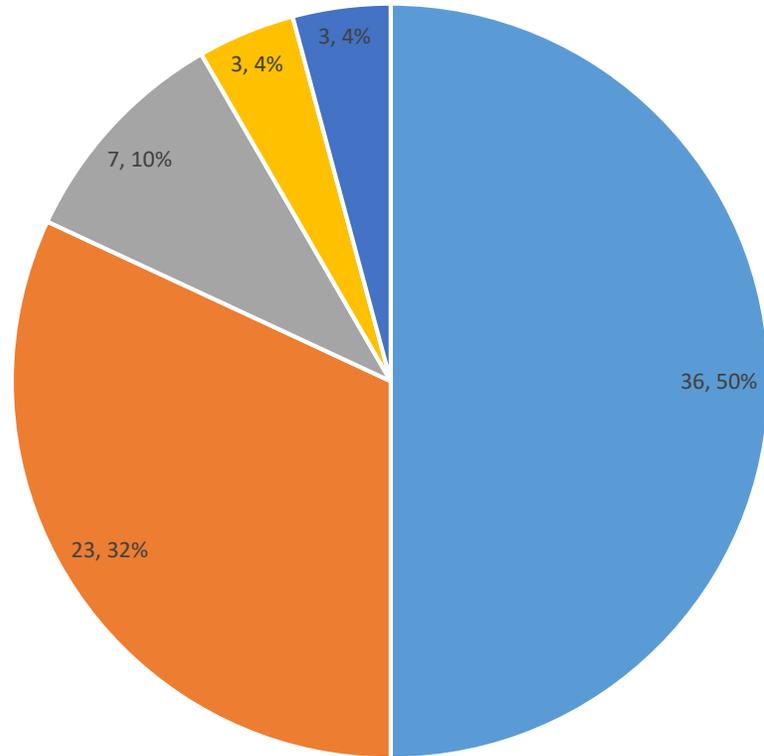
How satisfied are you with the teachers preparedness for the classes



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

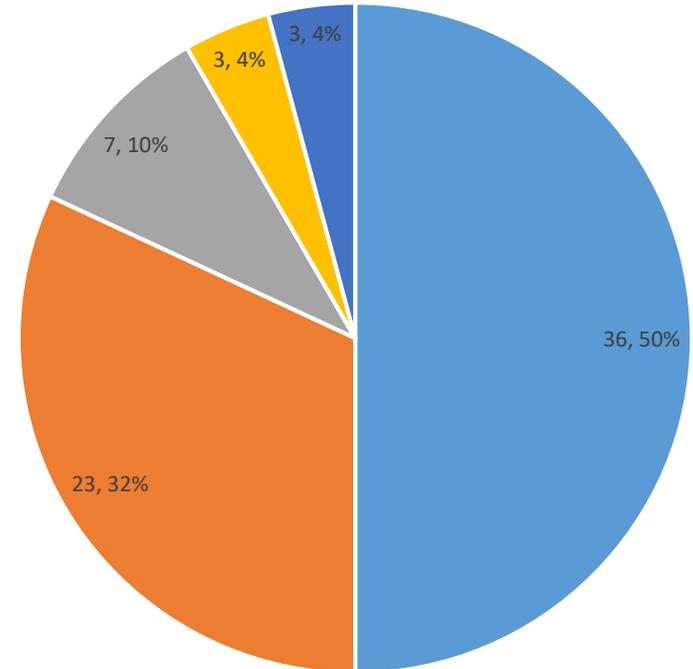
Feedback from Graduating Students

How satisfied are you with information provided by the teachers about expected competencies course outcomes and programme outcomes.



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

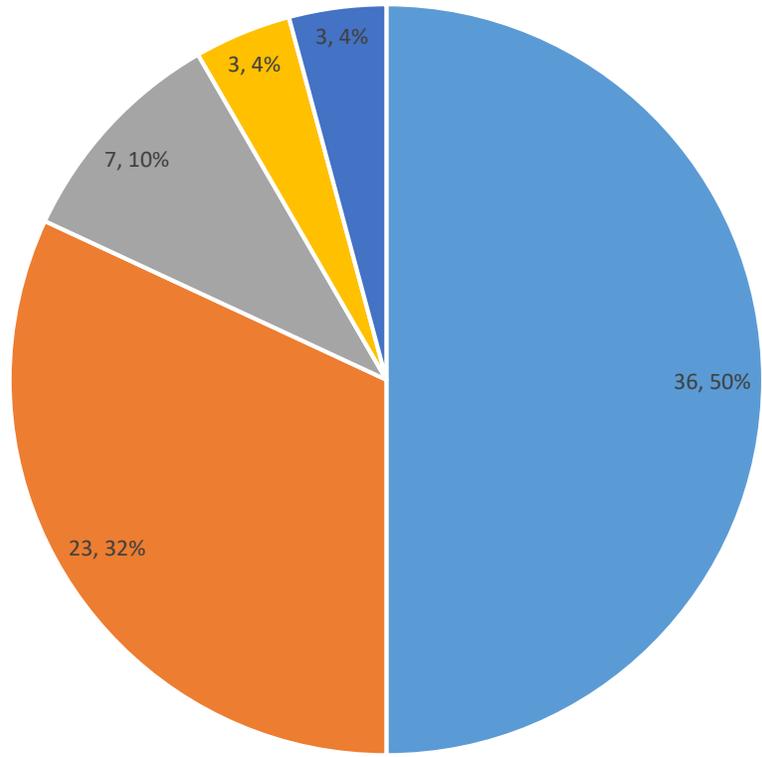
How satisfied are you with the institution's effort to engage students in continuous quality improvement of teaching and learning process]



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

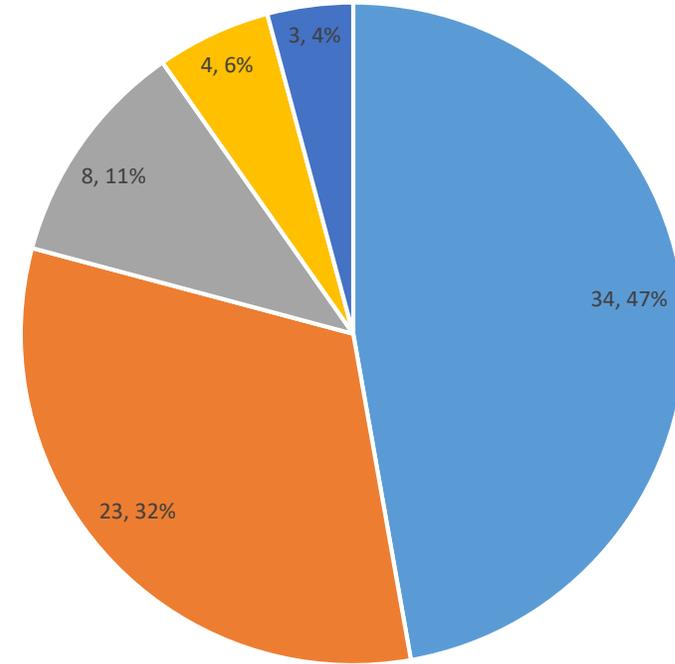
Feedback from Graduating Students

How satisfied are you with Environment of WGSHA



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

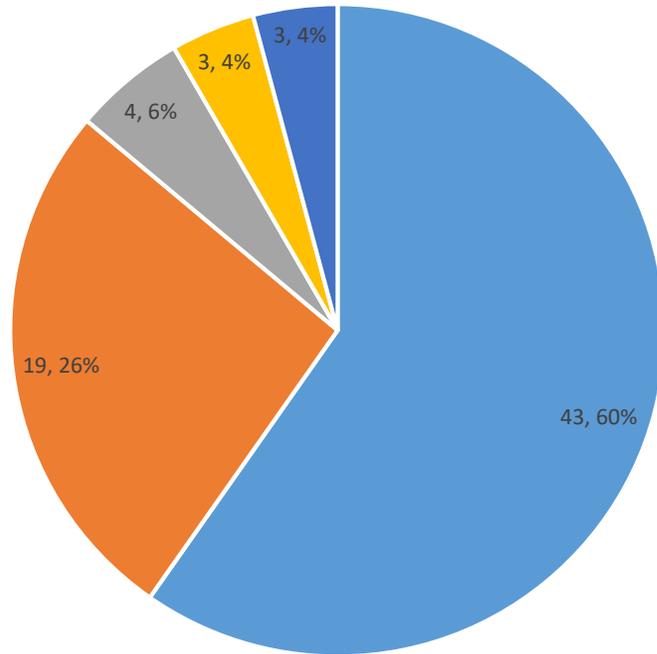
How satisfied are you with scholarship services of WGSHA (If applicable to you)



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

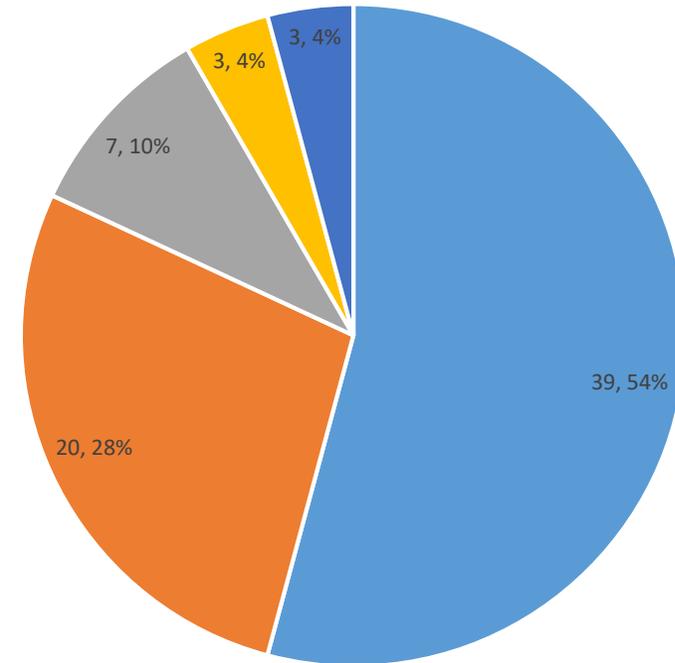
Feedback from Graduating Students

How satisfied are you with career counselling at WGSHA



Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

Safety arrangements for Covid-19 in your institute was adequately taken care

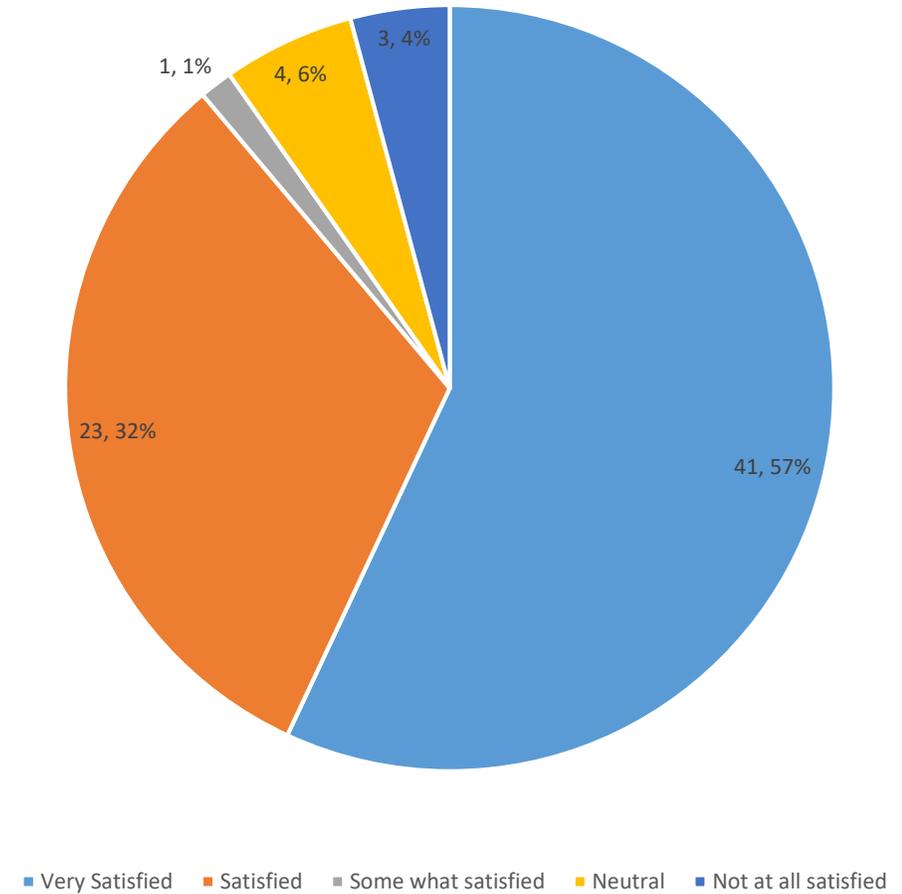
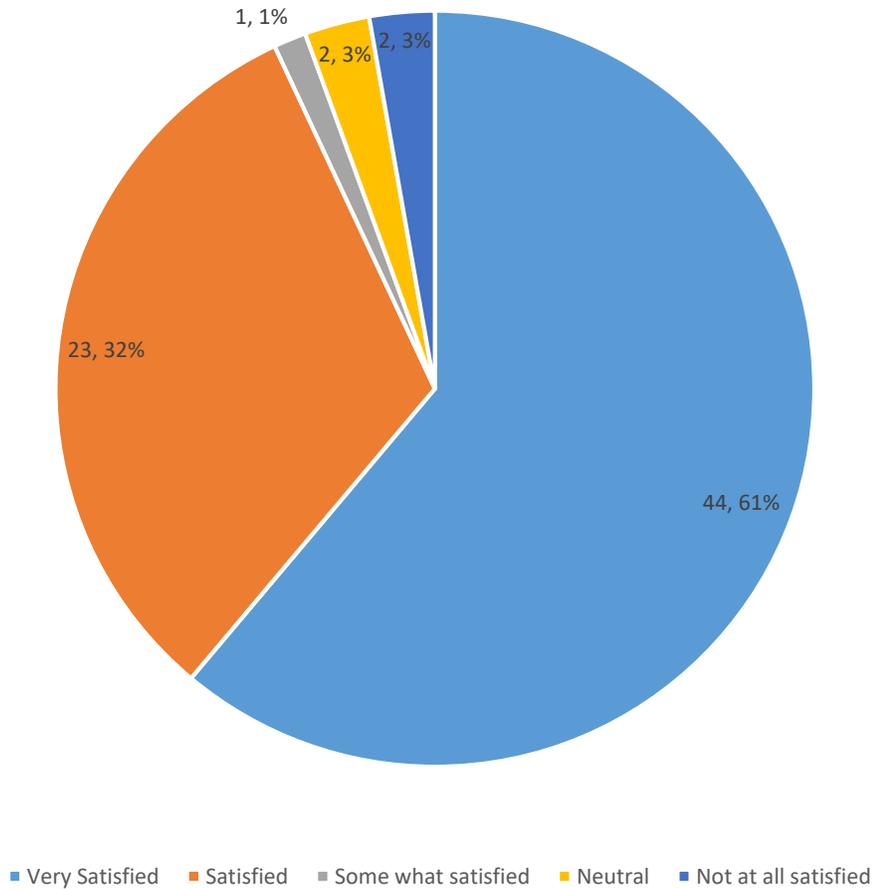


Very Satisfied Satisfied Some what satisfied Neutral Not at all satisfied

Feedback from Graduating Students

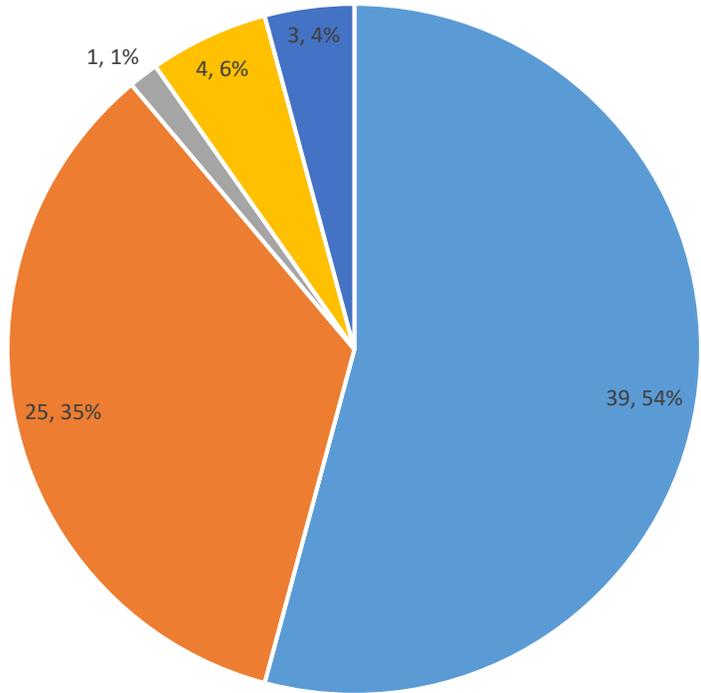
The mentoring process in your institution facilitates you in cognitive, social and emotional growth

How satisfied you are with the support provided by mentors



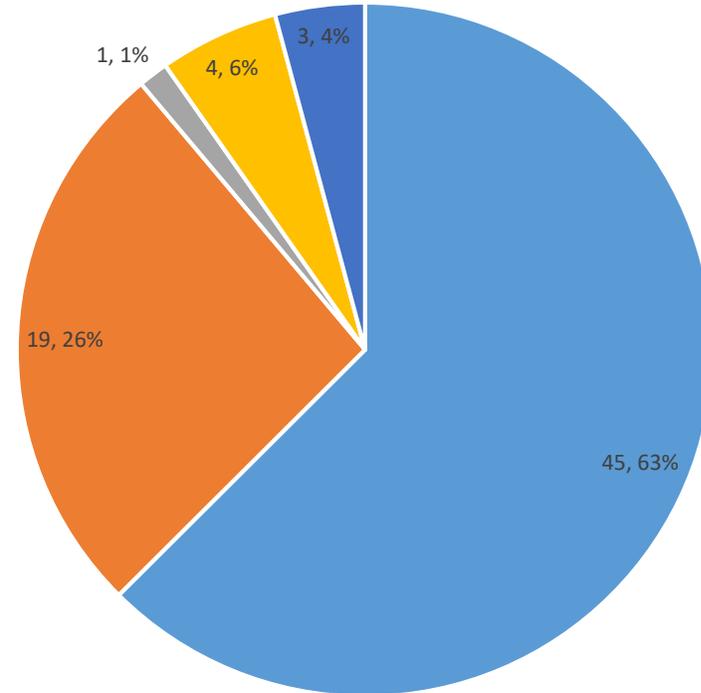
Feedback from Graduating Students

How satisfied are you with extra-curricular activities like culture activities, club competitions, sports etc.?



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

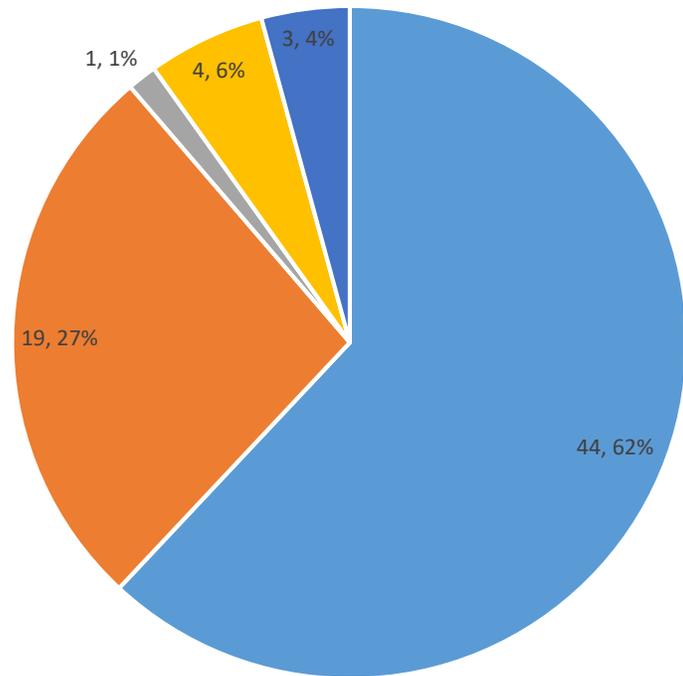
How satisfied are you with the interest taken by the institute in facilitating internship, career development opportunities for students



■ Very Satisfied ■ Satisfied ■ Some what satisfied ■ Neutral ■ Not at all satisfied

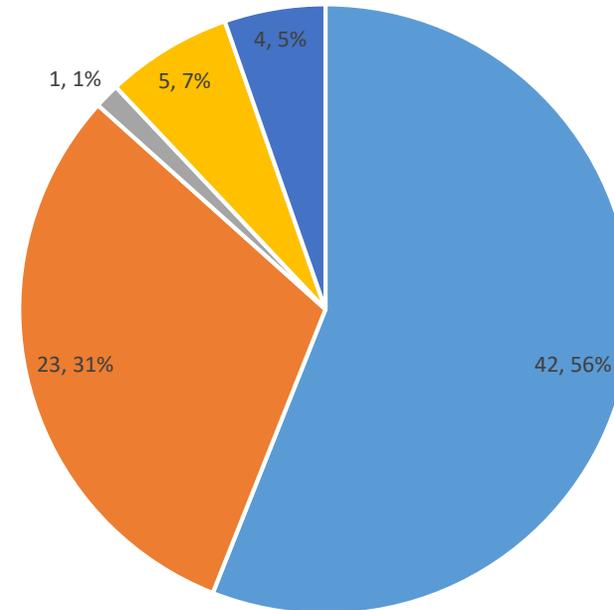
Feedback from Graduating Students

How satisfied are you with the interest taken by the institute in facilitating career development opportunities for students



- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral
- Not at all satisfied

How satisfied are you with the encouragement given by teacher to participate in co-curricular activities.(Workshops, webinars etc.)

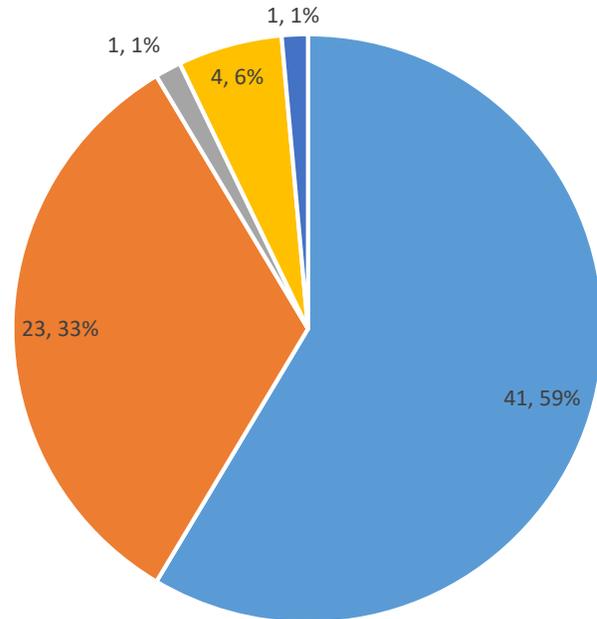


- Very Satisfied
- Satisfied
- Some what satisfied
- Neutral
- Not at all satisfied



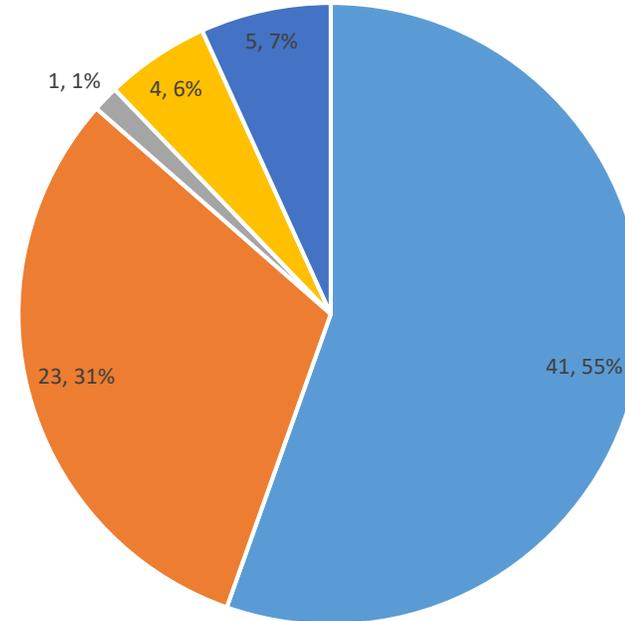
Feedback from Graduating Students

How satisfied are you with WGSHA'S approach to the virtual mode of learning in your overall development (Webinar, expert talks, Industry academia interface and etc.)



Very Satisfied Satisfied Some what satisfied
Neutral Not at all satisfied

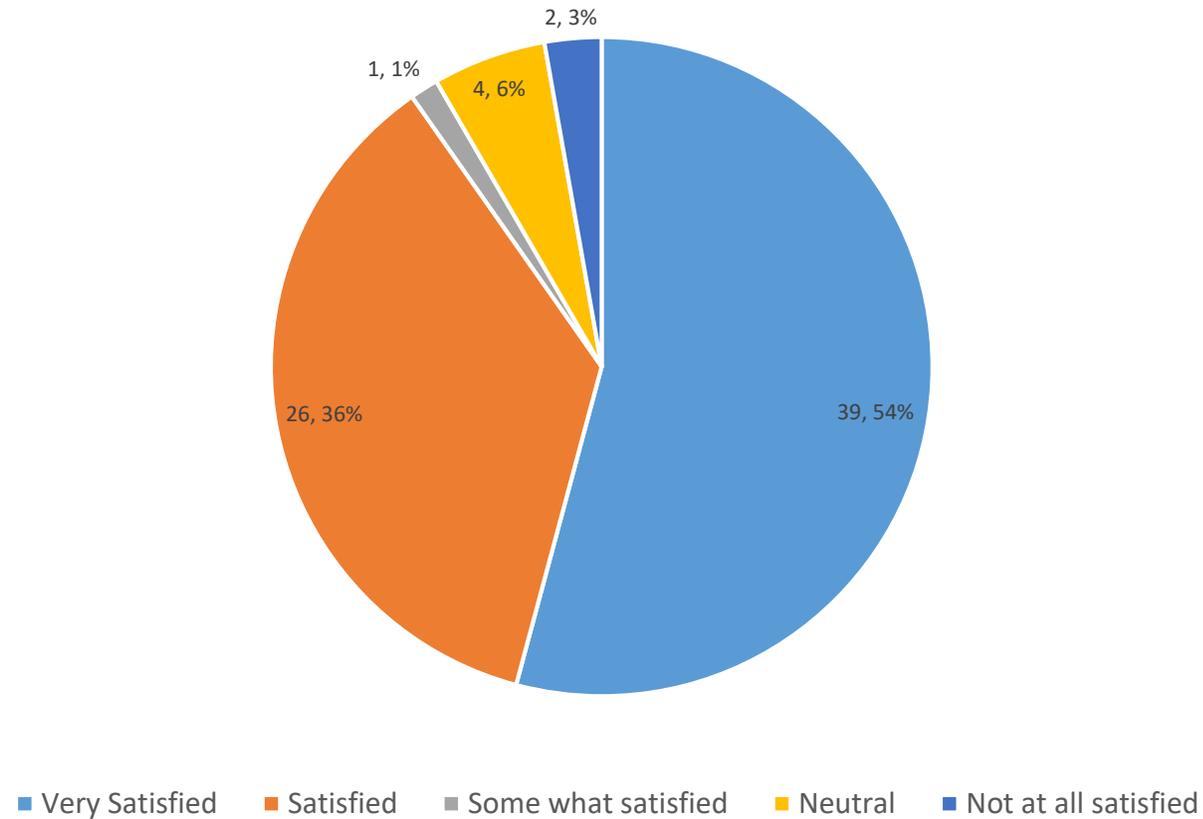
How satisfied are you with the E-Magazine published by various departments in your overall development?



Very Satisfied Satisfied Some what satisfied
Neutral Not at all satisfied

Feedback from Graduating Students

How satisfied are you with the guidance and support by the administration of WGSHA?

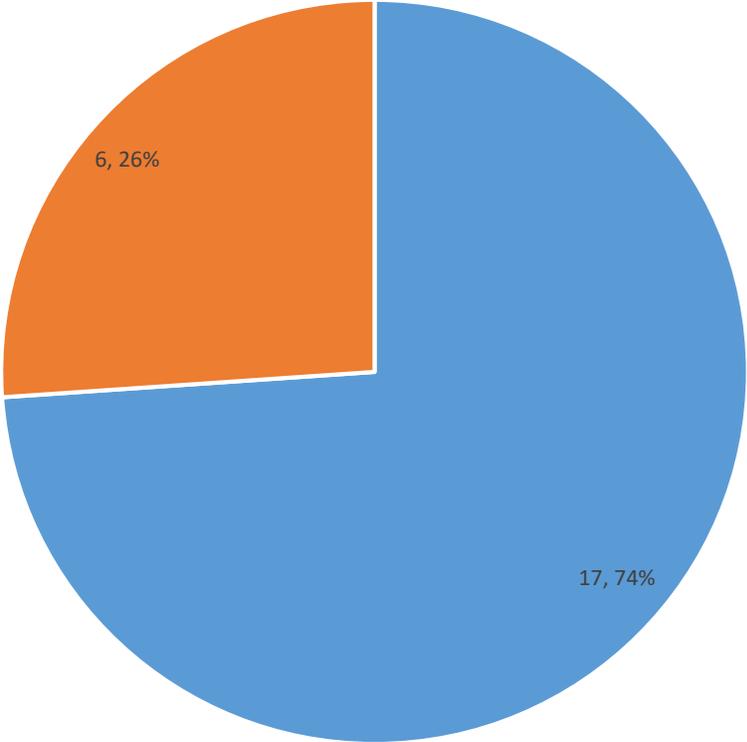


Feedback from Parents



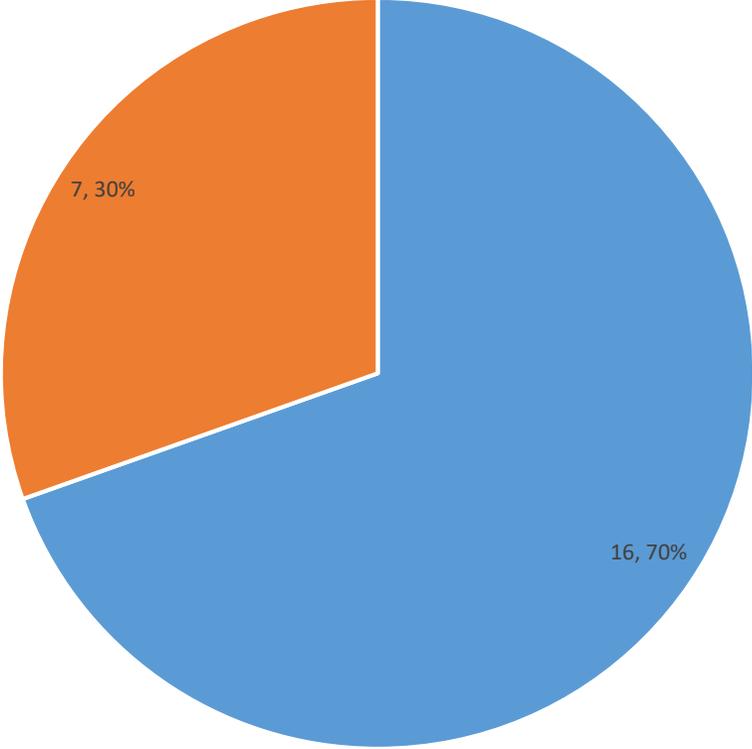
Feedback from Parents

Getting admission for my ward in WGSHA is a matter of pride for me



■ Strongly Agree ■ Agree

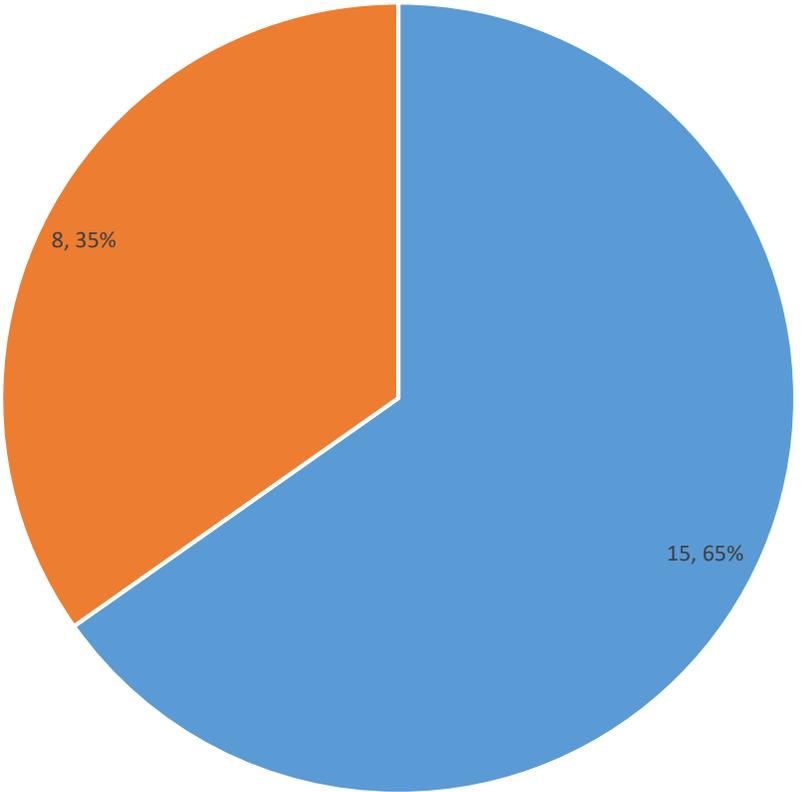
WGSHA'S academic atmosphere is conducive for learning



■ Strongly Agree ■ Agree

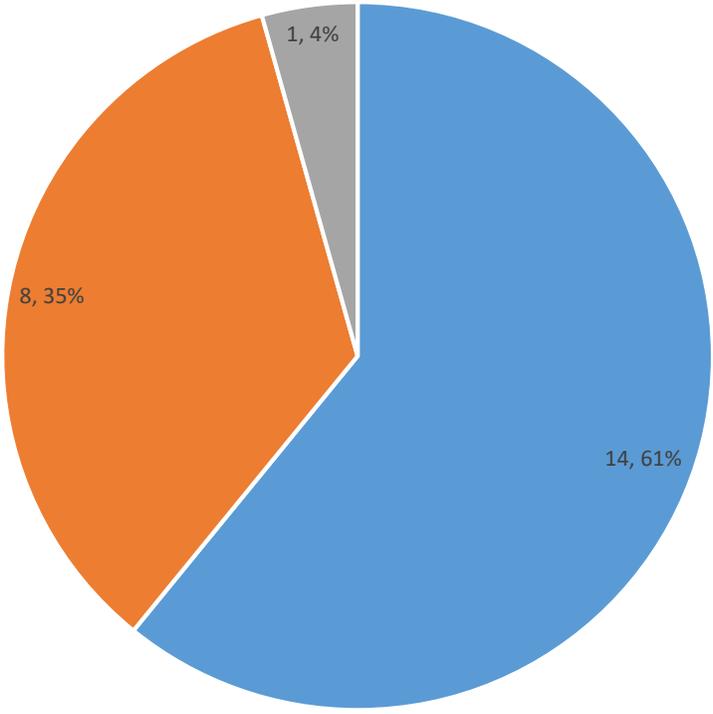
Feedback from Parents

The academic and personal discipline in WGSHA is excellent



Strongly Agree Agree

My ward improved his/her knowledge base through interaction with faculty members at WGSHA

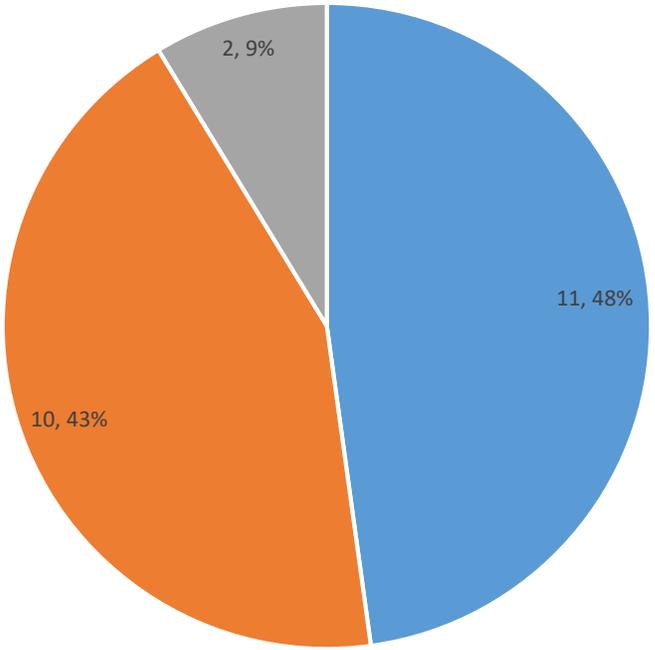


Strongly Agree Agree Neutral



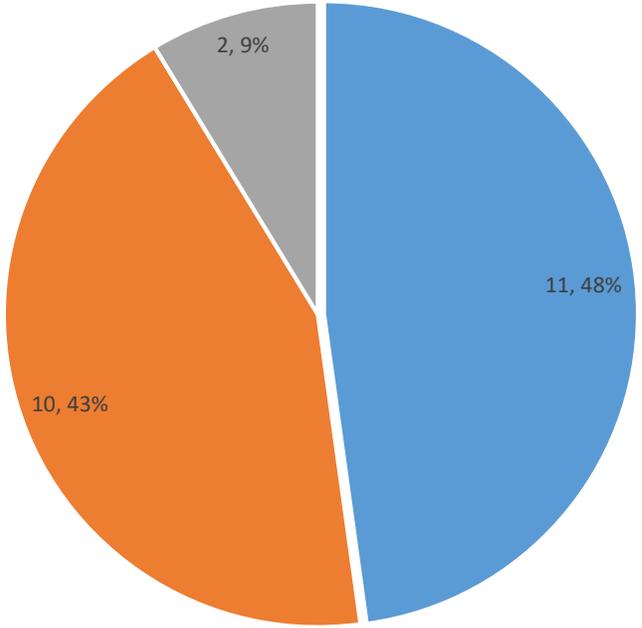
Feedback from Parents

Do you agree that the curriculum of the course is well designed?



■ Strongly Agree ■ Agree ■ Neutral

The curriculum has incorporated current/recent trends in the area

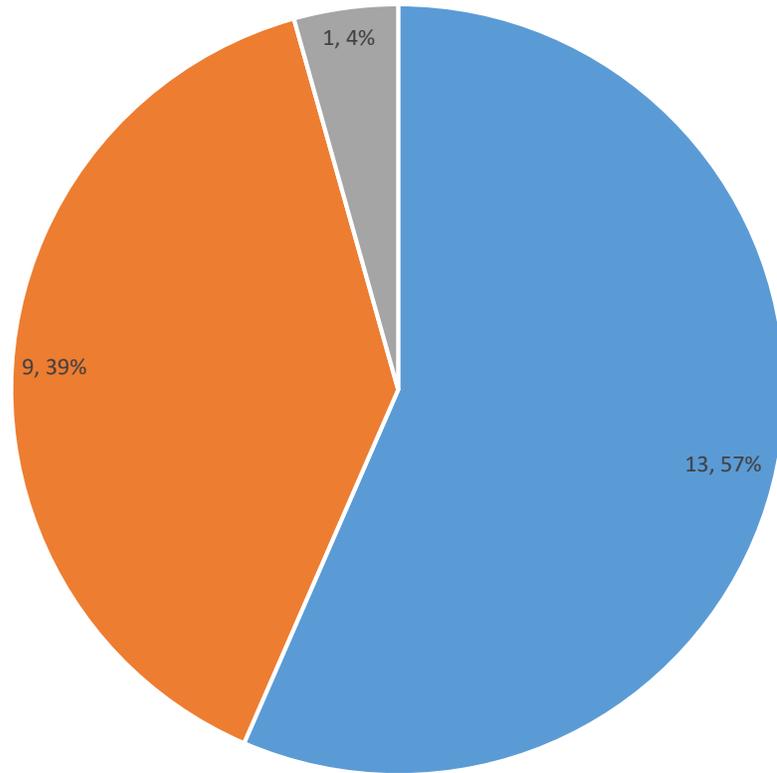


■ Strongly Agree ■ Agree ■ Neutral



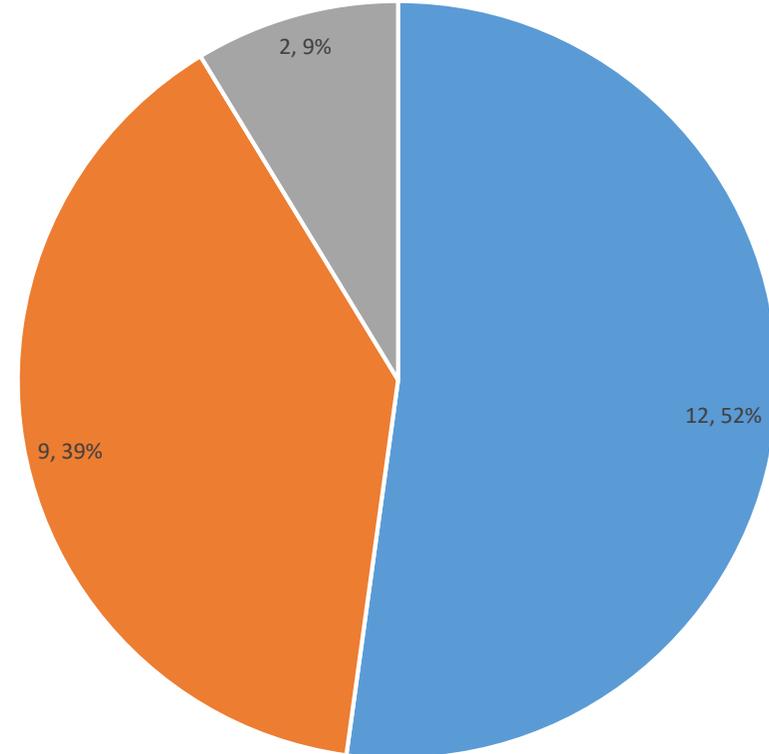
Feedback from Parents

Knowledge, skills and attitudes imparted during the course meet the professional requirements



■ Strongly Agree ■ Agree ■ Disagree

Adequate exposure is given to practical training at WGSMA

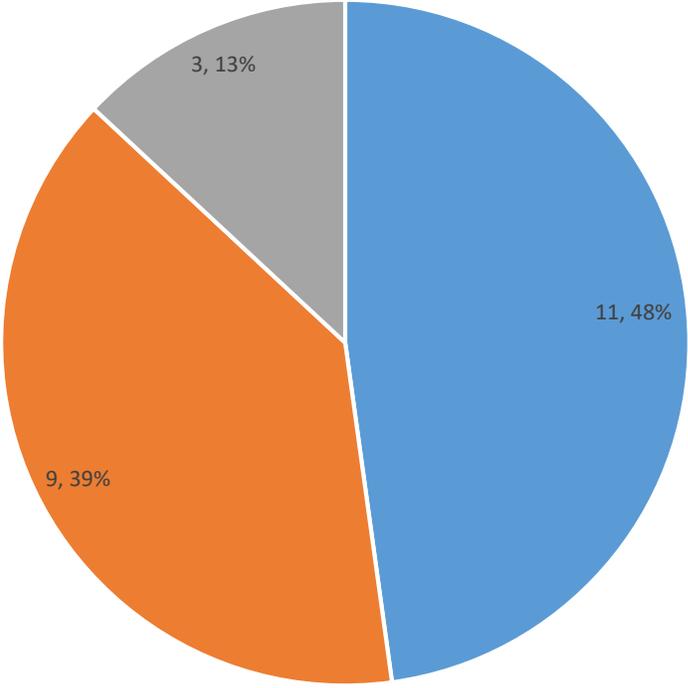


■ Strongly Agree ■ Agree ■ Neutral



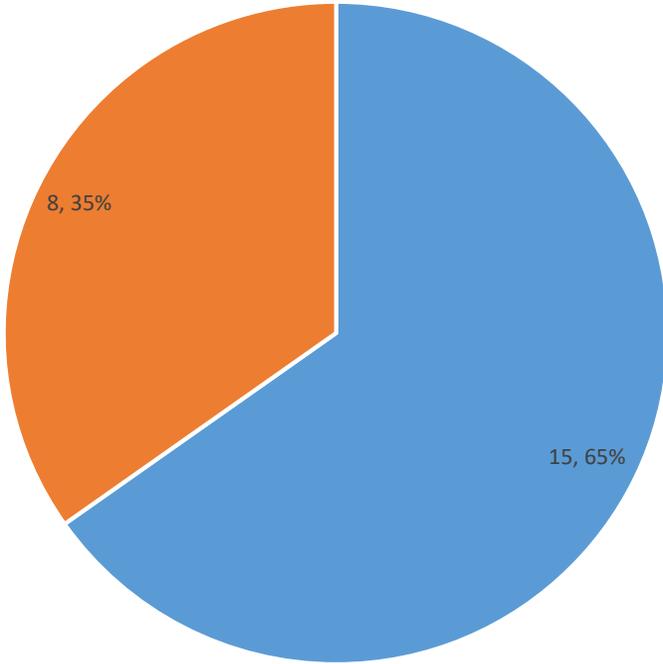
Feedback from Parents

Do you agree Employability options are given focus in the curriculum design?



■ Strongly Agree ■ Agree ■ Neutral

Examination results are declared in a timely manner

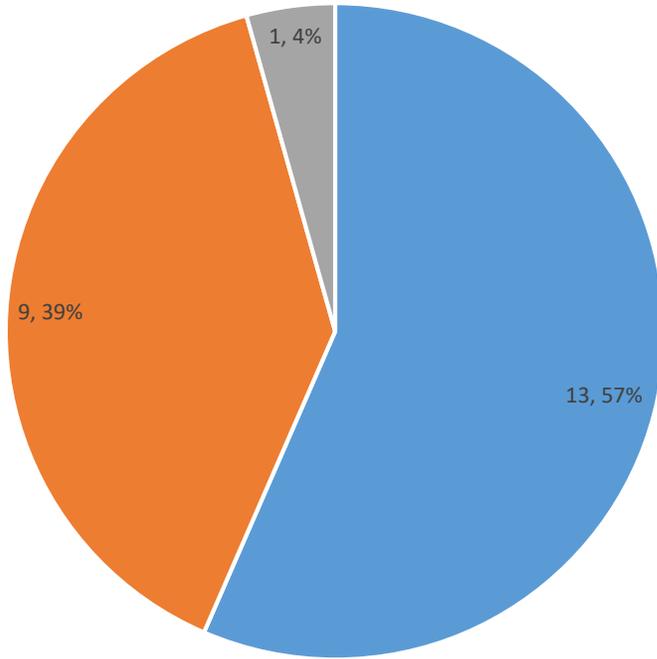


■ Strongly Agree ■ Agree



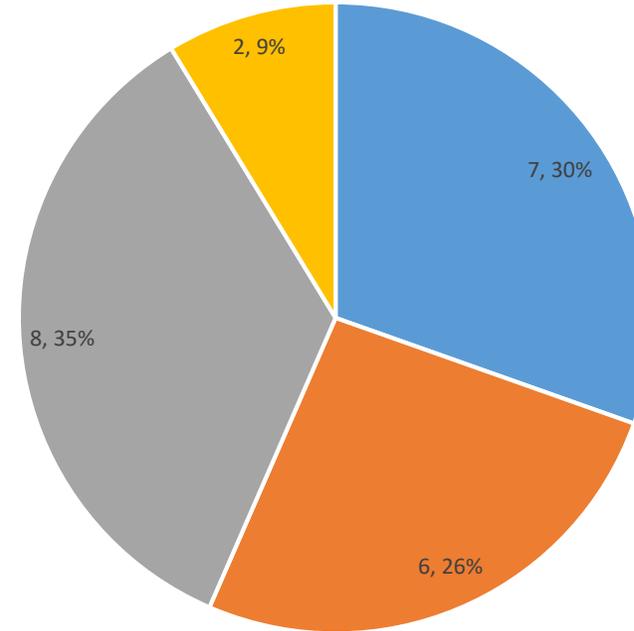
Feedback from Parents

Do you agree that the emphasis is given to the online theory classes during covid-19 Pandemic



■ Strongly Agree ■ Agree ■ Disagree

Do you agree that the emphasis is given to the online practical demonstration's during covid-19 Pandemic

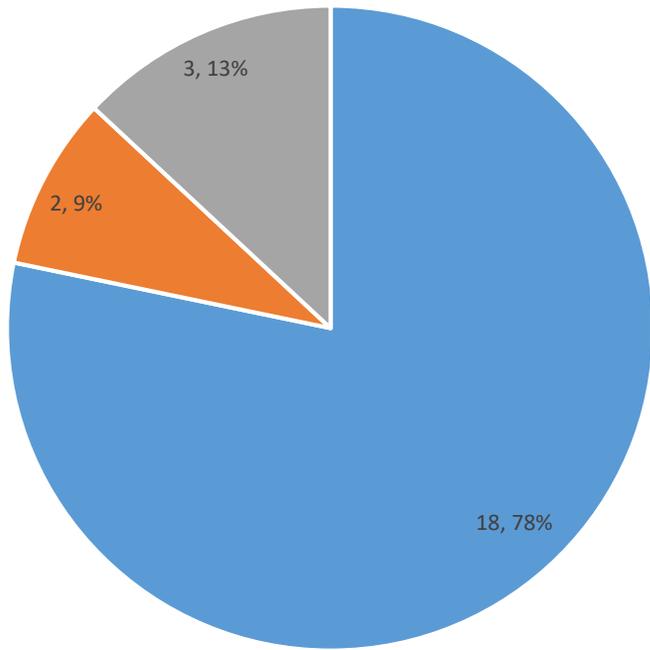


■ Strongly Agree ■ Agree ■ Neutral ■ Disagree



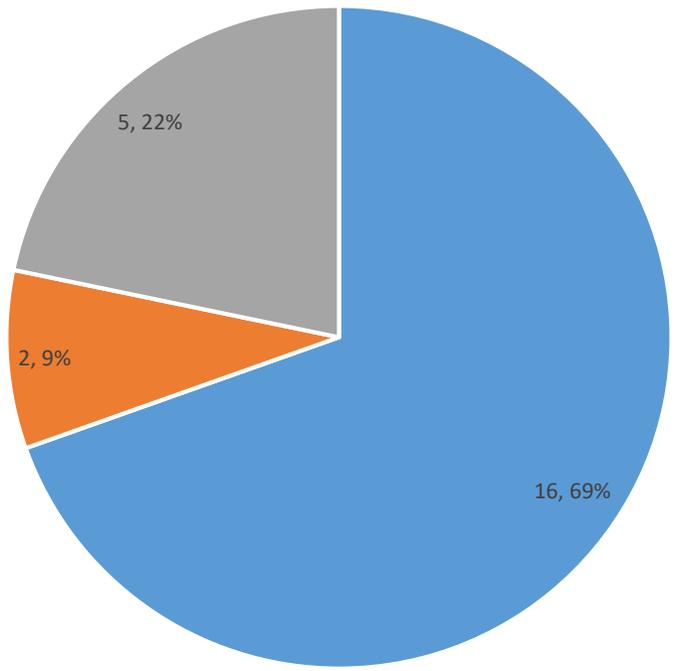
Feedback from Parents

How satisfied you are with the support provided to your ward by mentors through mentor mentee programs?



■ Satisfied ■ Neutral ■ Disatisfied

How satisfied are you with career counselling at WGSHA?]

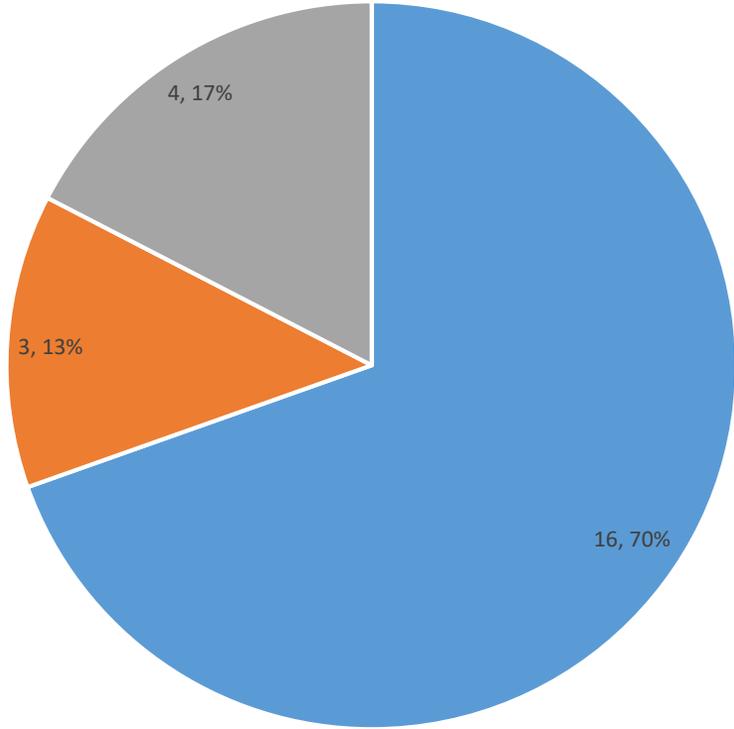


■ Satisfied ■ Neutral ■ Disatisfied



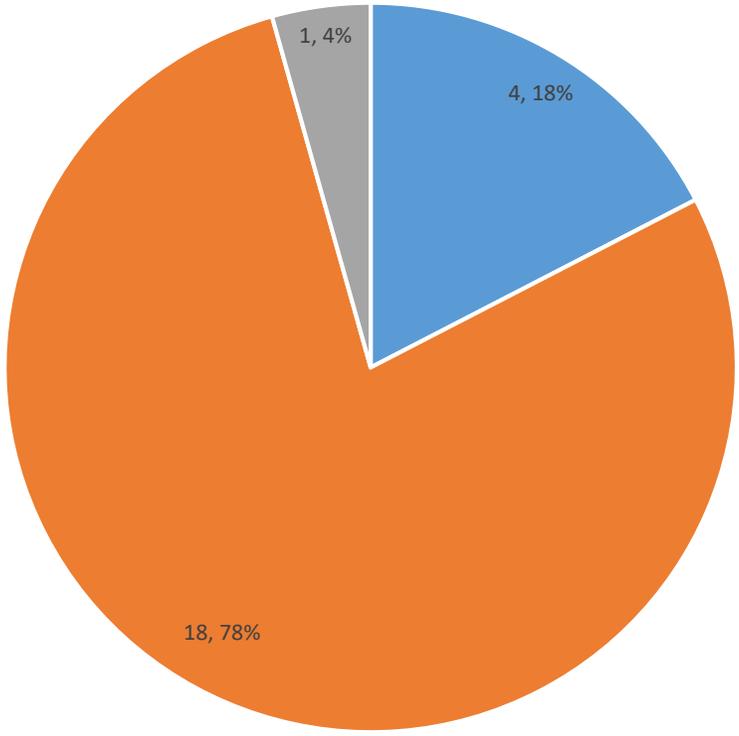
Feedback from Parents

How satisfied you are with the support provided by mentors (Not Applicable to PG programs)



■ Satisfied ■ Neutral ■ Disatisfied

How satisfied are you with scholarship services of WGSMA (If applicable to you)?

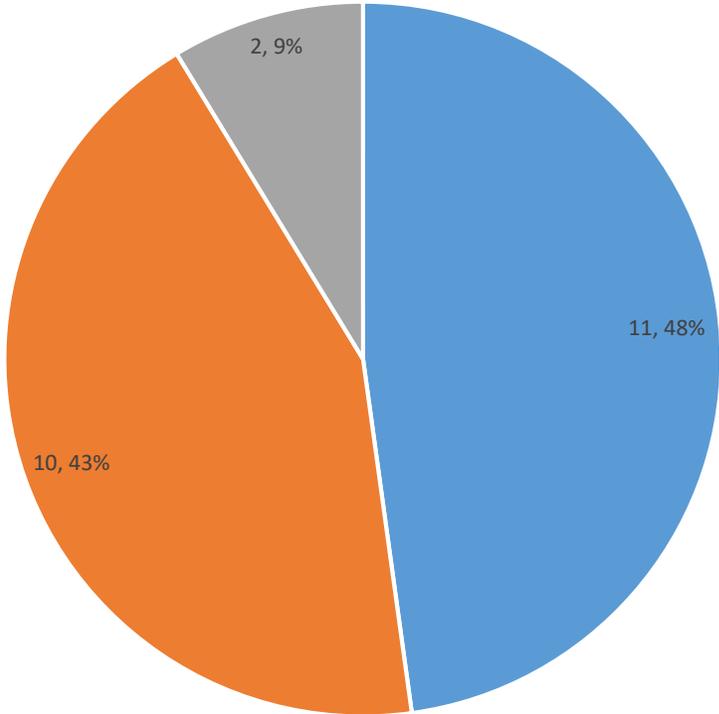


■ Satisfied ■ Neutral ■ Disatisfied



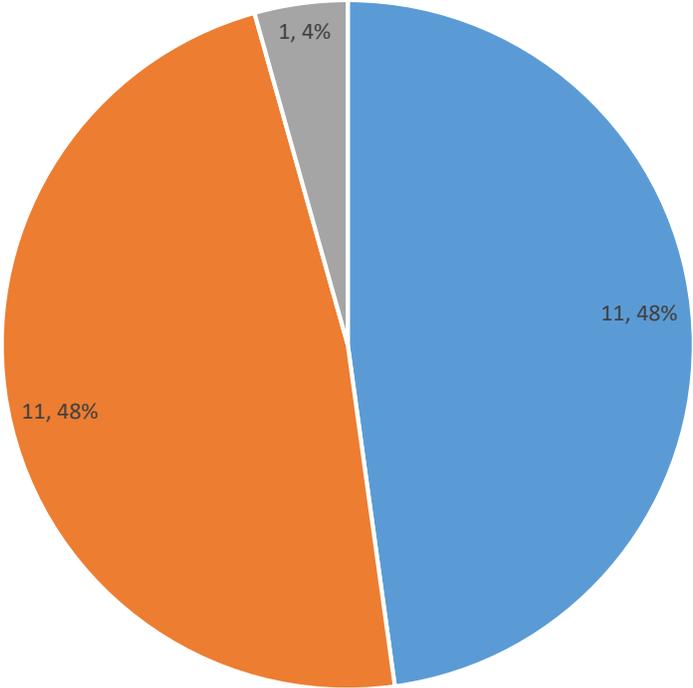
Feedback from Parents

There is a positive change in the behavior of my ward after enrolling at WGSHA



- Strongly Agree
- Agree
- Neutral

WGSHA facilitates in holistic development of students

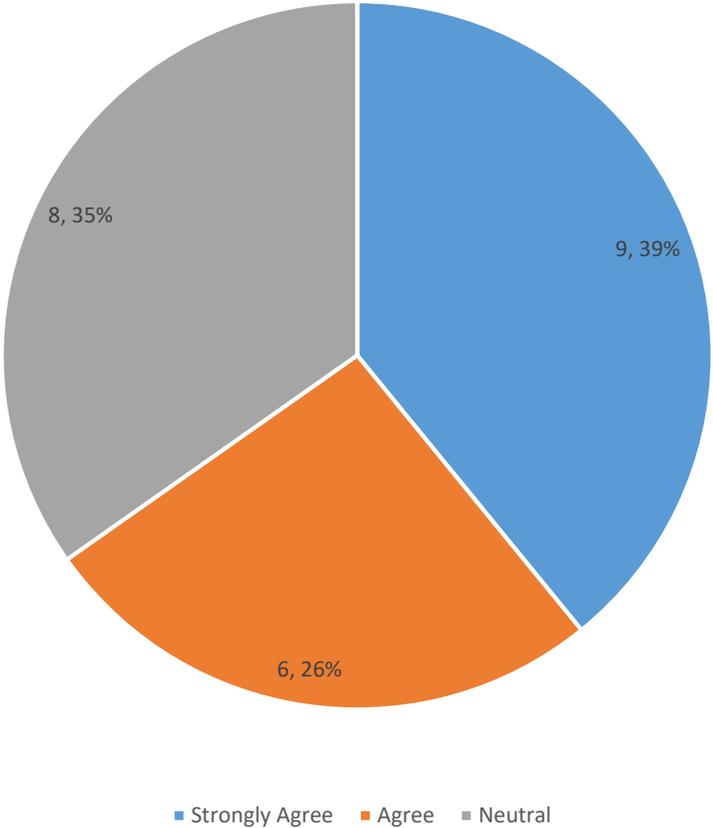


- Strongly Agree
- Agree
- Neutral

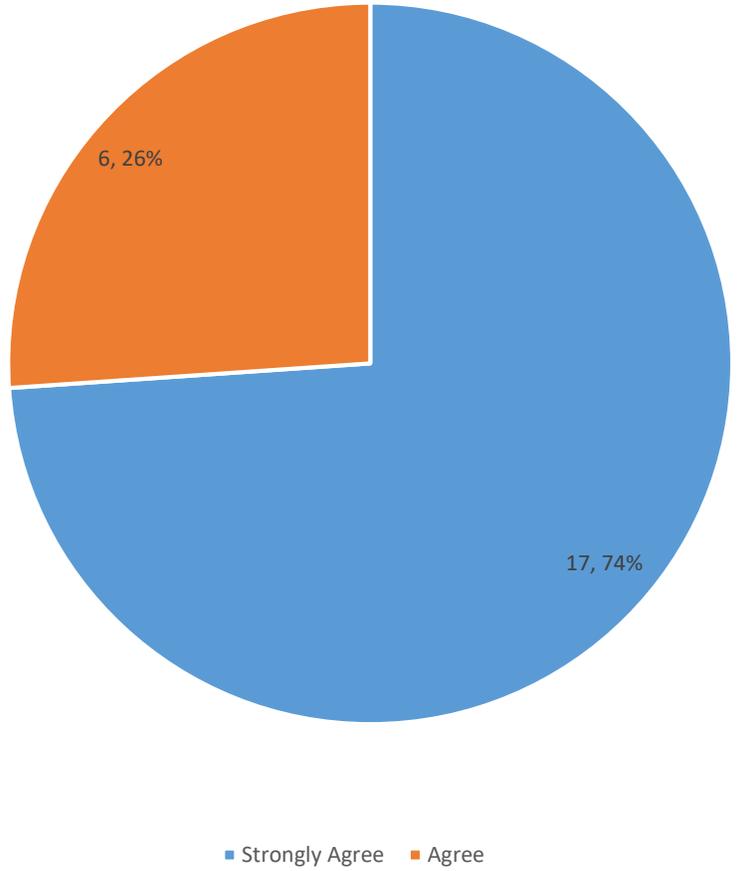


Feedback from Parents

The admission process at WGSHA is fair and transparent

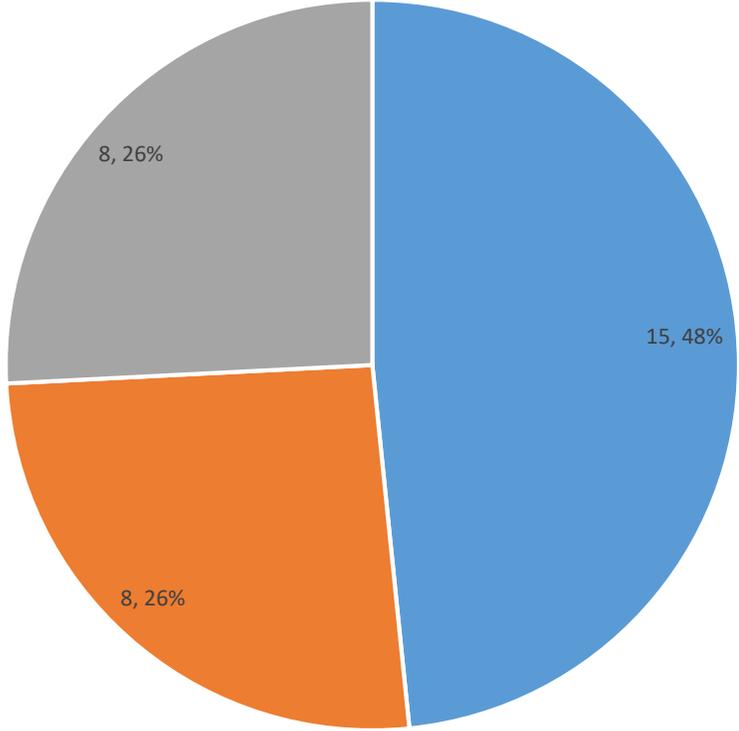


WGSHA is one of the best Professional colleges in India in the field of hospitality education



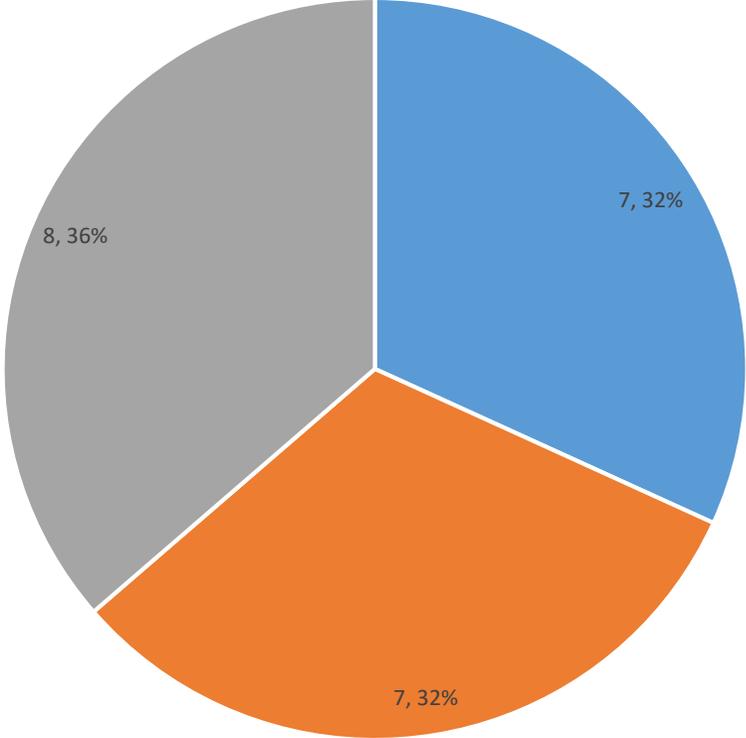
Feedback from Parents

Staff members of WGSHA are cordial and cooperative



■ Strongly Agree ■ Agree ■ Neutral

WGSHA page in MAHE website is very informative and regularly updated]

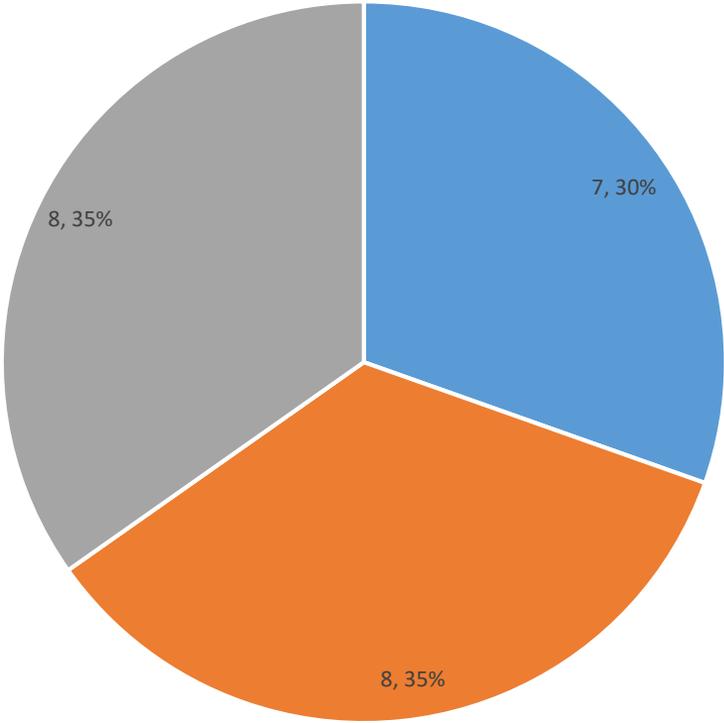


■ Strongly Agree ■ Agree ■ Neutral



Feedback from Parents

Do you agree with that institute have taken safety measures made for your ward during the time of Covid-19 pendamic



■ Strongly Agree ■ Agree ■ Neutral





Changes in internal and external issues relevant to Quality and Environmental Management



Significant Environmental Aspects

Environmental Initiatives:

1. Florescent and CFL light bulbs are changed to LED lights in the hostel premises and class rooms
2. Controlled movement of vehicles are done in the hostel and college premises
3. Vegetable and Herb Organic Garden and plantations are done in the hostel premises
4. Exterior Lights have been replaced with LED Sodium lights
5. Eco-friendly chemicals are used in college and hostel premises

EMS Comparison

(January 2021 – July 2021)

- Paper consumption - **Decreased**: (26500 sheets / 1469 students)
- Electricity consumption in Hostel: **Decreased**
- Water consumption in Hostel: **Decreased**

Significant Environmental Aspects

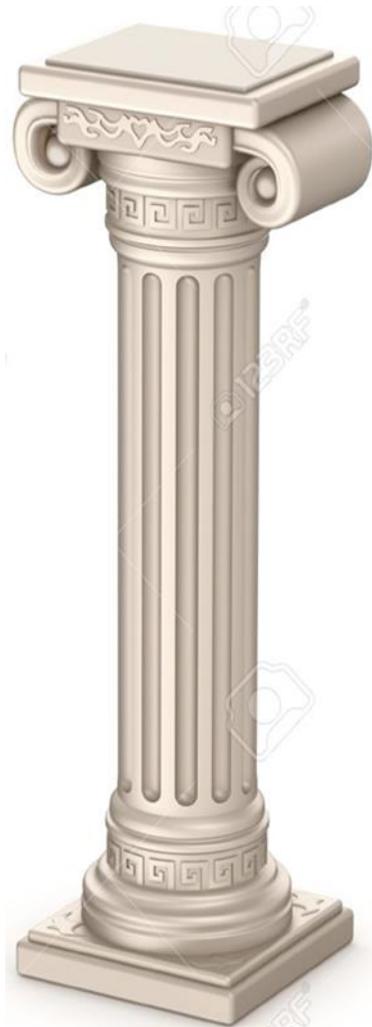
Water Consumption Report of WGS HA Hostel



Month & Year	Previous Reading	Present Reading	Total Unit of consumption*1 000/Ltr	Total Amount Rate/ Unit (Rs22)	Average	Justification	Total Occupied
Jan-21	104162	104796	634000	13948	Increase	Hostel occupancy	48+56 = 100
Feb-21	104796	106184	1388000	30536	Increase	Hostel occupancy	48+56 = 100
Mar-21	106184	107440	1256000	27632	Increase	Hostel occupancy	48+56 = 100
Apr-21	107440	108235	795000	17490	Increase	Vacation -Covid 19 (Hostel Maintainace)	0
May-21	108235	108470	235000	5170	Decrese	Vacation -Covid 19	0
Jun-21	108470	109622	1152000	25344	Increase	Vacation -Covid 19 (Hostel Maintainace)	0
Jul-21	109622	109977	355000	7810	Decrese	Vacation -Covid 19	0

Electricity consumption Average of WGS HA Hostel

Year	Month	Total Unit Consumption	Increase \ Decrease	Remarks	Total Occupied
2021	January	5714	Increase	Hostel occupancy	48
2021	February	6777	Decrease	Hostel occupancy	47
2021	March	6526	Increase	Hostel occupancy	48
2021	April	344	Decrease	Vacation -Covid 19 (Hostel maintenance)	0
2021	May	299	Decrease	Vacation -Covid 19 (Hostel maintenance)	0
2021	June	402	Increase	Vacation -Covid 19 (Hostel maintenance)	0
2021	July	545	Increase	Vacation -Covid 19 (Hostel maintenance)	0



P- 5 Enabling Foundation

*To provide world class infrastructure and
create a technologically advanced
environment for academic and research
excellence*

New WGSHA Building (expected to be completed by December, 2021)



New Scholarship

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

 ITC HOTELS
RESPONSIBLE LUXURY

  NSDC
National Skill Development Corporation
Transforming the skill landscape

Launching THE FLOYD CARDOZ SCHOLARSHIP



Chief Guest
Lt. Gen. (Dr.) M. D. Venkatesh
Vice Chancellor, MAHE

Chief Floyd Cardoz:
The man who redefined Indian food

A pioneer of modern Indian cuisine **Chef Floyd** transformed the global culinary landscape by changing the narrative around what we eat. He believed that the way to evolve as a chef and human being was by helping, inspiring, guiding and listening to those around him.

Chief K. Thirugnanasambantham
Principal, WGSMA

Mr. Sameer Seth
Founder and CEO, Hunger Inc.

You are cordially invited

21st January 2021 **facebook LIVE Streaming** **10.00 am to 10.45 am**

Program list

- * Invocation
- * Welcome address
- * Tribute to **Chef Floyd**
- * Student Testimonials and Experience Sharing
- * Address by *Endowed Scholarship Sponsor* - **Mr. Sameer Seth**
- * Chief Guest address
- * Vote of Thanks

Join here to watch live -> 

 THE BOMBAY CANTEN
INDIAN CAFÉ AND BAR

 O PEDRO
Pork Bar & Restaurant

 BOMBAY SWEET SHOP



Organises

Staff Training On Tips on MS Excel



Resource Person
Raghavendra G
Assistant Professor (Selection Grade)
WGSHA, MAHE, Manipal

FEB 05, 2021
3.30 p.m. to 4.30 p.m.

@Computer Lab, WGSHA

Under the guidance of
Chef K. Thirugnanasambantham
Principal, WGSHA



Way Forward

- Language Café
- Academic Advisory Committee
- Entrepreneurship Development Cell Registration
- Pathway program or Semester Abroad program with 10 Internationally recognized Hospitality School
- Special Interest Group- For collaboration in research, training, academia, product development
- Curriculum design based on new National Education Policy
- Launching Masters in Food Science and Innovation: 2022



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



Featuring the events of October - December 2020



Thank You