



**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)**

21st January, 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

#	Decision	Status
1	Establish career counselling and strengthen placement services. Student Placement Committee constituted.	<ul style="list-style-type: none"> Faculty Team (4 members) constituted for Placement & Career Counselling All the Operational Faculty-Members are involved.
3	Placement cell to conduct training session per year	Ongoing process
4	Mock Fire Drill to be conducted bi-annually.	Achieved



The institution assesses the learning levels of the students and plans special initiatives for advanced learners and slow learners

- Identification and categorization of slow and advanced learners per subject has been done for all courses in WGSHA based on laid down criteria
- Advanced learners are been encouraged to participate in allied academic activities like undergoing MOOC programs, foreign languages, participation in quiz and debates, leading tutorial sessions for slow learners etc.
- Slow learners are encouraged to attend tutorial / remedial sessions for various modules of study. These sessions are led by the concerned module leader and advanced learners.
- Bridge programs are been organized especially in Masters' program for students from non-hospitality background in core areas of hotel sector so that they can cope up with the hospitality subjects.
- Further for slow learners, extra time is been allotted in the examination up to 60 minutes provided their parents have requested for such a facility in the college.





Training on the topic “Awareness on Risk Management” - an initiative of IQAC, MAHE

- MAHE IQAC; organized an online training on the topic “**Awareness on Risk Management**” for the benefit of all the QMRs & Internal Auditors of MAHE and its constituent units & hospitals on **November 11, 2020**.
- **This was attended by Dr Partho P Seal, Dr Meenakshi Garg, Mr. P. Valsaraj, Mr. Ratnadeep Bhattacharyya, Dr. Rajiv Mishra**



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	Partial owing to COVID 2 joined (Dec 2020) 2 joined (Jan 2021)
Task 7 – Increase the scholarships and bursaries for programme 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 programmes 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 2020 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 2020	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	100%
2.2.2	Introduce smooth conduct of examinations and assessment using an online platform	100% of the theory examinations using e-pads and online marking	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	100%
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International and National Ranking - 2020

International Ranking

Rank # 26

CEO World Magazine

National Ranking

Ranked # 1

GHRDC

National Ranking

Ranked # 2

India Today

National Ranking

Ranked # 2

The Week-Hansa Research



Achievements and Rankings

- Ranked # 26th among the world's top 50 Hospitality and Hotel Management Schools in the world, 2020 by CEOWORLD magazine.
- Ranked No.1 as Supreme Hotel Management Institute in India consecutively since 2007 (GHRDC Hotel Management Institutes).
- No. 2 among the Top 10 Hotel Management Colleges by India Today - MDRA Best Colleges Ranking.

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
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ITC HOTELS
RESPONSIBLE LUXURY

WGSMA has once again been ranked #2 among the hotel management colleges in India, by India Today magazine in 'The Best Colleges in India 2020'

INDIA TODAY
CINEMA: THE MALAYALAM NEW WAVE
COVID: THE DRUGS OF HOPE
A DEFINITIVE INDIA TODAY MDRA SURVEY ACROSS 45 MAJOR DISCIPLINES FOR THE COVID WORLD

THE BEST COLLEGES OF INDIA

Chef K. Thirugnanasambantham
Principal, WGSMA

TOP 10 COLLEGES

- 1 INSTITUTE OF HOTEL MANAGEMENT, CATERING & NUTRITION, Pusa, New Delhi
- 2 WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION, Manipal, Karnataka
- 3 INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, Mumbai
- 4 INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, Bengaluru
- 5 INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY & APPLIED NUTRITION, Hyderabad
- 6 BANARSIDAS CHANDIWALA INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, New Delhi
- 7 INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, Chennai
- 8 INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, Lucknow
- 9 ARMY INSTITUTE OF HOTEL MANAGEMENT & CATERING TECHNOLOGY, Bengaluru
- 10 INSTITUTE OF HOTEL MANAGEMENT, CATERING TECHNOLOGY & APPLIED NUTRITION, Kolkata

We are happy to announce that

WGSMA has once again been ranked #2

HOTEL MANAGEMENT COLLEGES ALL INDIA

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

In THE WEEK-HANSA RESEARCH
BEST COLLEGE SURVEY 2020

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

Accreditations of WGSHA

National Accreditation of WGSHA

“India International Skill Center (IISC)”

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



Global Accreditation of WGSHA

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



INDIA INTERNATIONAL SKILL CENTER



National Accreditation of WGSHA

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



Courses Offered in WGSHA

- Bachelor of Hotel Management (BHM)
- Bachelor of Culinary Arts (BACA)
- Master of Science in Dietetics and Nutrition (MSc DAN)
- MSc in Hospitality and Tourism Management (MSc HTM)

Two New Courses proposed for 2020

- Master of Hotel Management (MHM) – commenced in Oct'20
- M.A. in Indian Cuisine and Food Culture – postponed to 2021
 - ✓ One of its kind & unique course with block method of delivery

BHM - Students on roll

Class Year	As on 21.01.2021
1st Year	173
2nd Year	146
3rd Year	173
4th Year	176

M.Sc. DAN - Students on roll

Class Year	As on 21.01.2021
1st Year	64 (69 admitted)
2nd Year	67

BACA - Students on roll

Class Year	As on 21.01.2021
1st Year	187
2nd Year	176
3rd Year	177

M.Sc. HTM / MHM - Students on roll

Class Year	As on 21.01.2021
1st Year (MHM)	32
2nd Year (MSc HTM)	32

Total: 1403 (approx.)



Semester Orientations @WGSHA



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

“Online Hospitality Immersion Program” for 2020 BHM Aspirants



Online Hospitality Immersion Programme Bachelor of Hotel Management (BHM) – 35th Course Day - 1



- 10:00 am Invocation
- 10:05 am Tribute to Founder of MAHE Dr. T M A Pai & Mr. Y C Deveshwar - Ex Chairman ITC Ltd.
- 10:15 am Welcoming by Programme Manager, Mr. Sandeep Srivastava
- 10:20 am Message from Chef K Thiru, Principal, to the 35th Course BHM Students
- 10:45 am Faculty Team Introduction - Vice Principal, HODs and Module Leaders / All Faculty
- 11:00 am Curriculum Presentation by Mr. Narayan Prabhu, Academic Coordinator – BHM
- 11:20 am Presentation by Ms. Shreelatha Rao, Student Welfare Officer, WGSHA
- 11.35 am Introduction to Student Clubs by the Club Coordinators
- 11:50 am Vote of thanks by Programme Manager, Mr. Raghavendra

7th August 2020

Chef K. Thirugnanasambantham
Principal, WGSHA

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Online Hospitality Immersion Programme Bachelor of Hotel Management (BHM) – 35th Course Day - 2



Mr. Prashant Vaid

8th August 2020

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- 10:30 am Overview by Programme Manager – Mr. Sandeep Srivastava
- 10:35 am Subject Introduction: BHM 141 – Fundamentals of Food Production Module Leaders – Chef Prasenjit Sarkar & Chef K. Thiru
- 10:45 am Subject Introduction: BHM 143 – Fundamentals of Food & Beverage Service Module Leader – Mr. Sandeep Srivastava
- 10:55 am Subject Introduction: BHM 145 – Fundamentals of Front Office Operations Module Leader – Mr. Ratnadeep Bhattacharyya
- 11:05 am Subject Introduction: BHM 147 – Fundamentals of Housekeeping Operations Module Leader – Mr. Keith Shirlyvin Nigli
- 11:15 am Subject Introduction – BHM 149 – Business Communication Module Leaders – Mr. Prithvi Roy & Mr. Raghavendra G
- 11.25 am Sports Facilitates and Activities by Chef Sudhakar Nayak & Chef Nischal Kumar
- 11.40 am Welcomgroup Entrepreneurship Development Cell (WEDC) presentation by Ms. H S Sethu
- 11:55 am Introduction of Speaker of Alumni Inspirations
- 12:05 pm Webinar on Alumni Inspirations by Mr. Prashant Vaid, General Manager, Holiday Inn London Heathrow Ariel at LGH Hotels Management Ltd. & WGSHA Alumnus – 12th Course
- 01:00 pm Vote of thanks by Programme Manager, Mr. Raghavendra

Chef K. Thirugnanasambantham
Principal, WGSHA

“Online Hospitality Immersion Program” for 2020 BACA Aspirants



Online Hospitality Immersion Programme

B.A. (Culinary Arts)– 10th Course

Day - 1



10th August 2020

09:30 am	Invocation
09:35 am	Tribute to Founder of MAHE Late Dr. T M A Pai & Late Mr. Y C Deveshwar - Ex Chairman ITC Ltd.
09:45 am	Welcoming by Programme Manager, Chef Raj Mohan D
09:50 am	Message from Chef K Thiru, Principal, to 10 th Course B.A. (Culinary Arts) Students
10:30 am	Faculty Team Introduction - Vice Principal, Chefs & All Faculty
10:45 am	Presentation by Ms. Shreelatha Rao, Student Welfare Officer, WGSHA
11:00 am	Curriculum Presentation by Chef. Kaliappan S, Academic Coordinator – Culinary Arts
11.15 am	QNA
11:50 am	Vote of thanks by Programme Manager, Chef Manish T K

Chef K. Thirugnanasambantham
Principal, WGSHA

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Online Hospitality Immersion Programme

B.A. (Culinary Arts)– 10th Course

Day - 2



11th August 2020

09:30 am	Overview by Programme Manager – Chef Manish T K
Subject Introduction - Theory	
09:35 am	BAC 121: Culinary Foundation Level 1 by Chef Arup Kumar Dhar / Chef K. Thirugnanasambantham
09:45 am	BAC 123: Introduction to South Indian Cookery by Chef Manish
09:55 am	BAC 125: Foundation Course in Bakery Level 1 by Chef Raj Mohan D/Chef Vasanthan Sigamany
10:05 am	BAC 127: Foundation Course in Rooms Division Operations by Ms Anusha Pai / Mr Ratnadeep Bhattacharyya
10:15 am	BAC 129: Business Communication by Mr Prithvi Roy/Mr Raghavendra G
10:25 am	Introduction to Student Clubs by the Club Coordinators
10:45 am	Sports Facilitates & Activities by Chef Sudhakar Nayak & Chef Nischal Kumar
10:55 am	Library facilities by Ms. Jyothi Mallya
11:05 am	Welcomgroup Entrepreneurship Development Cell (WEDC) presentation by Ms. H S Sethu
11:15 am	Introduction of Speaker of Alumni Inspirations by Chef Vasanthan Sigamany
11:20 am	Webinar on Alumni Inspirations by Chef Girish Nayak, Chief Mithaiwala, Bombay Sweet Shop by Hunger Inc., Mumbai & WGSHA Alumnus – 18th Course
11:55 am	Vote of thanks by Programme Manager, Chef. Raj Mohan D

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Principal, WGSHA

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Masters' Programs Orientation – October 2020

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Welcomgroup Graduate School of Hotel Administration

2020-21 Batch

Cordially invites you to

M Sc. Dietetics & Applied Nutrition (M.Sc. DAN)
Master of Hotel Management (MHM)

Online

Orientation Program

Chief guest

Maj. Gen (Retd) B.N. Kaul
Former Chief Administrator, WGSHA

16th October 2020 at 10:00 am

QR Code

Microsoft Teams

Chef K. Thirugnanasambantham, Principal, WGSHA



Expert Alumni Speakers



Mr. Parvinder Singh Bual
General Manager- Taj Falaknuma Palace,
Hyderabad
Alumnus – WGSHA 8th Course (BHM)



Mr. Jasdeep Singh
Chief Operating Officer (COO) ,
Columbia Asia Hospitals, Pvt. Ltd.
Alumnus – WGSHA 10th Course (BHM)

Program Schedule	
10.00 am	Invocation
10.05am	Tribute to Founder of MAHE Late. Dr. T M A Pai & Late Shri. Y C Deveshwar - Ex- Chairman ITC Ltd
10.10 am	Welcome address - Dr. Meenakshi Garg, Coordinator DAN
10.15 am	Orientation address - Chef. K Thirugnanasambantham, Principal
10.20 am	MSc DAN Course overview - Dr. Meenakshi Garg, Coordinator DAN
10.25 am	MHM Course overview - Dr. Senthil Kumaran, Coordinator DAHS
10.30 am	Chief Guest Address - Maj. Gen (Retd) B.N. Kaul , Former Chief Administrator, WGSHA
10.45 am	Expert Session 1 - Mr. Parvinder Singh Bual, General Manager, Taj Falaknuma Palace, Hyderabad
11.15 am	Expert Session 2 - Mr. Jasdeep Singh, Chief Operating Officer (COO) , Columbia Asia Hospitals, Pvt. Ltd
11.45am	Vote of Thanks – Mr. Rajshekhar, Vice Principal

Student Council Installation 2020-21



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
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Tuesday 22th September 2020 #3.00 p.m.

STUDENT COUNCIL INSTALLATION

 Nischal Hebbar N President	 Muskaan Singla Vice President	 Siddhi Maharishi Cultural Secretary	 Vedant Maheshwari Sports Secretary (M)	 Simran Dhingra President	 Nishant Nikam Vice President	 Aditi Rao Cultural Secretary	 Prathvi Suvama Sports Secretary (M)				
 Bhavna Mishra Sports Secretary (F)	 Rajat Jayaprakash Alve Culinary Services In Charge	 Ananya Gupta Club Secretary	 Vrinda Bhatt Food Services In Charge	 Aashna Bhambhani Secretary	 Pearl Boga Sports Secretary (F)	 Thanmayee Culinary Services In Charge	 Sahaj Nagpal Club Secretary	 Dharani G Secretary			
 Ankitha Ashok Pratap House (C)	 Sanaah Mathai Pratap House (VC)	 Krishna Rajesh Ranjit House (C)	 Nandkishor Nair Ranjit House (VC)	 Course Representatives				 Tanish Chawla Tipu House (C)	 Sagarika Joshi Tipu House (VC)	 Siri Hegde Shivaji House (C)	 Bhavik Shah Shivaji House (VC)
 Shraddha Sivagurunathan BHM - 1 st Year	 Chirag V Kirpalani BHM - 2 nd Year	 Suraksha Shetty BHM - 3 rd Year	 Vishal Mohan Konde BHM - 4 th Year	 Kedarnath Angadi M.Sc. HTM 2 nd Year	 Shreya Majumdar M.Sc. DAN 2 nd Year	 Suchrithaa R BACA - 1 st Year	 Aravind Vijayaraghavan BACA - 2 nd Year	 Raghavi Bajaj BACA - 3 rd Year			

Chef K. Thirugnanasambantham
Principal, WGSMA



Student Awards/Recognitions from August to December 2020



Sl. No.	Name	Details	Date
1	Ms Aindrila Som, 2nd year MSc DAN	First prize winner of the food photography contest organised by Farm Harvest Corns, a food industry located in Tamil Nadu, on the occasion of World Food Photography Day. She prepared "Cheesy Corn Fritters"	18th August 2020
2	Ms. Kavya Kotekal and Ms. Nikita Singh	'1st Runner Up' in National Talent Competition in Tourism & Hospitality Sector held through virtual platform	19-20 August 2020
3	Bavika 3rd (Best out of waste) Namratha Shivani 1st, Aindrila Som 2nd (My plate painting), Humaira Shah 1st, Riddhi Slaian 2nd and Alfa Rodrigues 3rd (Essay Writing), Bushra 2nd, Bavika and Namratha Shivani 3rd (Food photography) Sakshi S 2nd (Health chef), Shylashree, Bavika, Shreya M, Rachana, Deekasha Lobo (Slogan writing)	On the occasion of Rashtriya Poshan Maah 2020, in addition to the e-conference, the Department of DAN, WGSMA has also organized creative competitive events based on the Poshan Maah 2020 themes for all the students of MAHE from 5th to 15th September 2020. These included, Slogan Writing Competition; Myplate Concept Painting; Essay Competition; Health Chef Recipe Video; Best out of Waste; Food Photography; Nutrition & Health Awareness Video; Online quiz and an e-poster competition, during the conference.	5th to 15th September 2020
4	Ms. Sanjana G	2nd Prize in Online Poster Making Competition on the topic 'Eat Right, Bite by Bite' on the occasion of Nutritional Week 2020, conducted @ The Department of Food, Nutrition and Dietetics, Milagres College, Mangalore	10 th September 2020
5	Dr Pooja M	3rd Prize in Online Poster Making Competition on the topic 'Eat Right, Bite by Bite' on the occasion of Nutritional Week 2020, conducted @ The Department of Food, Nutrition and Dietetics, Milagres College, Mangalore had organized	10 th September 2020
6	Ms. Anusree	1 st Prize in the digital poster competition held CMS College, Kottayam conducted Nutrizione, an array of competitions held to celebrate National Nutrition Month.	14th September 2020
7	Ms. Shylashree	2 nd Prize in the digital poster competition held CMS College, Kottayam conducted Nutrizione, an array of competitions held to celebrate National Nutrition Month.	14th September 2020





8	Gonella Sri Venkata Kritthika	3rd Prize in the digital poster competition held CMS College, Kottayam conducted Nutrizione, an array of competitions held to celebrate National Nutrition Month.	14th September 2020
9	Sanjana G, Sudeepti Nayak,	International E-conference - Winner of E-poster	23rd and 24th September 2020
10	Sudeepti Nayak, 3rd prize	On the occasion of World Food Day, the Department of Clinical Nutrition and Dietetics of Sri Devaraj Urs Academy of Higher Education and Research, Tamaka, Kolar, had organized a National level e-poster contest	16th October 2020
11	Abhirami Manoor (BACA 10th Course), Aasia Negi (BACA 10th Course), Piyush Koner (BHM 35th Course), Dipti Sharma (BACA 10th Course)	First Place, Eastern Group Dance - Festober	26 Oct 2020
12	Piyush Koner (BHM 35th Course)	First Place, Eastern Solo Dance - Festober	26 Oct 2020
13	Suchrithaa R (BACA 10th Course)	First Place, Eastern Solo Dance - Festober	26 Oct 2020
14	Abhirami Manoor (BACA 10th Course)	First Place, Western Solo Dance - Festober	26 Oct 2020
15	Ranita Ranjan (BHM 35th Course), Maitreyi Koparkar (BACA 10th Course), Shreya Mishra (BHM 35th Course), Ameya Sathyanarayan (BHM 35th Course)	Second Place, Western Group Dance - Festober	26 Oct 2020
16	Ananya Ghoshal (BHM 35th Course)	Second Place, Classical Solo Dance - Festober	26 Oct 2020
17	Dipti Sharma (BACA 10th Course)	First Place, Western Solo - Festober	26 Oct 2020
19	Avik Roy (33rd course BHM)	First Place, Eastern Solo - Festober	26 Oct 2020
31	Sri Laxmi Menon (2nd M.Sc. DAN)	First Place, Classical Solo - Festober	26 Oct 2020
20	Elise Mariana Larive, Ananya Shah, Lavya Ahuja, Gaurang Sharma, Ruthvik Srikanth Rao	Second Place, Western Group - Festober	26 Oct 2020



21	Mayank Mohan (33rd course BHM)	Second Place, Eastern Solo - Festober	26 Oct 2020
22	Dhruv Thapliyal (BACA 9th Course)	Third Place, Instrumental Solo - Festober	26 Oct 2020
23	Sukriti Chawla (BHM 35th Course)	First Place, Monoacting - Festober	26 Oct 2020
24	Anna Jacob, Ananya Ghoshal, Jahnvi Satish Pyati, Smrithi Sajeevan (BHM 35th Course)	First Place, Mad Ads - Festober	26 Oct 2020
25	Khushie Saraf (BACA 10th Course)	Second Place, Improv - Festober	26 Oct 2020
26	Vineeth Menon, BHM 32nd Course	First Place, Bhavageethe singing competition – Karnataka Rajyotsava	1 Nov 2020
27	Joel Dean, BHM 33rd Course	Second Place, Bhavageethe singing competition – Karnataka Rajyotsava	1 Nov 2020
28	Vishwas Dutta, BACA 8th Course	Third Place, Bhavageethe singing competition – Karnataka Rajyotsava	1 Nov 2020
29	Paruchuri Anuhita, M. Sc. Dan 2nd Year	First Place, Janapadha singing competition – Karnataka Rajyotsava	1 Nov 2020
30	Solanki Chakraborty, BACA 8th Course	Second Place, Janapadha singing competition – Karnataka Rajyotsava	1 Nov 2020
31	Sanjana G, M. Sc. Dan 2nd Year	Third Place, Janapadha singing competition – Karnataka Rajyotsava	1 Nov 2020
32	Srilakshmi S Menon, M. Sc. Dan 2nd Year	First Place, Shastriya Sangeetha singing competition – Karnataka Rajyotsava	1 Nov 2020



Students' Laurels



Ms Aindrila Som winner at the food photography contest



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



Students' Laurels



Ms. Sanjana G
2nd Prize

Dr Pooja M
3rd Prize

The Department of Food, Nutrition and Dietetics, **Milagres College, Mangalore** had organized **Online Poster Making Competition on the topic 'Eat Right, Bite by Bite' on the occasion of Nutrition Week 2020 on 10th September**. Three participants from 2nd year MSc Dan, WGSMA participated and out of that Ms. Sanjana G, secured Second place and Dr Pooja M, secured Third place.



CMS College, Kottayam conducted **Nutrizione**, an array of competitions held to celebrate National Nutrition Month. In the **digital poster competition held on 14th September 2020**, Ms Anusree, Shylashree and Kritthika G, students of MSc DAN second year, made a hat trick by bagging the first, second and third prizes respectively. The theme for the competition was "Eat right, bite by bite".

Students' Laurels

14 students from 2nd year MSc DAN and 3 from BACA, participated as panellists in a series of International Webinars organized by the International Chamber of Service Industry as a part of Making Education Relevant- Global confluence of Educators & Motivators. "NEP 2020- Empowering Education System" on 29th September 2020; Ayurveda for Global Wellness on 26th September 2020 on the occasion of World Tourism Day and NEP 2020-Implementation Strategy on 21st September 2020.



Students' Laurels

Winners of the competitions held @Rashtriya Poshan Maah 2020 held at WGSMA



Best out of Waste				My plate Painting - Nutrition Category					
Harshitha M L 1 st MSc DAN	Vijeth Nayak 2 nd MSc HTM	Bavika 2 nd MSc DAN	Namratha Shivani 2 nd MSc DAN	Aindrila Som 2 nd MSc DAN	Nandini Miglani 1 st MSc DAN	Namratha Shivani 2 nd MSc DAN	Aindrila Som 2 nd MSc DAN	Nandini Miglani 1 st MSc DAN	
My plate Painting - Non- Nutrition Category			My plate Painting - Non- Nutrition Category						
Vijeth Nayak 2 nd MSc HTM	Snigdha Sarin 3 rd BACA	Snigdha Sarin 3 rd BACA	Humaira Shah 2 nd MSc DAN	Riddhi Salian 2 nd MSc DAN	Ruth M D'silva 1 st MSc DAN	Alfa F Rodrigues 2 nd MSc DAN			
Food Photography – Nutrition Category				Food Photography – Non- Nutrition Category					
Mandara Shetty 1 st MSc DAN	Bushra Rasheed 2 nd MSc DAN	Bavika 2 nd MSc DAN	Namratha S 2 nd MSc DAN	Arpith 3 rd BACA	Asia Negi 1 st BACA	Prajwal Shenoy 1 st BHM			
Nutrition and Health Awareness Video									
Humaira Shah 2 nd MSc DAN	Alfa F Rodrigues 2 nd MSc DAN	Rick M Philip 2 nd BACA	Kartika K 2 nd BACA	Sai M Nair 2 nd BACA	Jyotsna K 2 nd BACA	Aditya Karnik 2 nd BACA			

The Health Chef – Nutrition Category			The Health Chef – Non- Nutrition Category			
Tanya S 1 st MSc DAN	Sakshi S 2 nd MSc DAN	Varsha Nair 1 st MSc DAN	Ratish B 3 rd BACA	A.P RAGHAV 1 st BACA	Meenakshi Sharma 3 rd BACA	
Winner of Slogan Writing					Winner of Slogan Writing Non- Nutrition category	
Shylashree 2 nd MSc DAN	Rachana 2 nd MSc DAN	Deeksha Lobo 2 nd MSc DAN	Bavika 2 nd MSc DAN	Shreya Majumdar 2 nd MSc DAN	Arpee Patel 1 st BHM	Arindol Dey 1 st BACA
International E-conference - Winner of E-poster						
Sanjana Maiyya 2 nd MSc DAN	Umme Kulsum Dietitian Free lancer	Sudeepthi Nayak 2 nd MSc DAN	Harshitha Raja, Nutritionist Yenepoya University			

Students' Laurels

SUSTAINABILITY CHALLENGES IN GLOBAL FOOD SYSTEM

Population explosion to reach 10 billion by 2050 increasing demand for food

Major aquifers to get exhausted by 2025 leading to severe *fresh water shortage*

Unpredictable *climate change* results in crop damage and food shortage

Rapid urbanization has paved a way towards unhealthy food habits

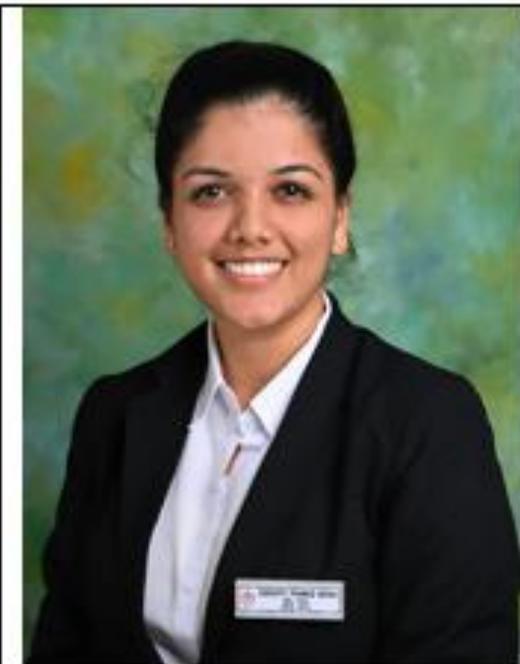
Man made disasters like *pollution* and *deforestation* has worsened food insecurity

Obesity and micronutrient deficiencies due to food *wastage* and *overconsumption*

To achieve sustainable food system....

- Conserve water
- Kitchen gardening
- Food waste management
- Crop rotation
- Go for Organic food

- Sudeepti Pramod Nayak, II year M.Sc. in Dietetics and Applied Nutrition, WGSHA, MAHE, Manipal



Ms Sudeepti Pramod Nayak, 2nd year MSc DAN is a 3rd place Winner in the National e-poster presentation Contest on the theme “Sustainability Challenges in the global food system” organised by the Dept. of Clinical Nutrition and Dietetics, Sri Devraj Urs College of Higher Education and Research, Tamaka, Kolar, on the occasion of World Food Day on 16th October 2020. Sudeepti also received an award of Rs2000/-.



**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



CERTIFICATE OF APPRECIATION

Presented to

Dr. Sanjana G Maiyya
2019 Batch MSc DAN

In recognition of Outstanding dedication in acquiring
91 COURSERA MOOC Courses Certifications
in the Academic Year 2019 –2020

Dr Meenakshi Garg
HOD, MSc DAN
WGSHA, Manipal

Chef Thirugnanasambantham K.
Principal
WGSHA, Manipal



VSO DAAN UTSAV ACTIVITY

"Health Bites" posters released as part of the Daan Utsav Activity



MANIPAL DAAN UTSAV VSO

WELCOM GROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
A Constituent unit of MAHE, Manipal

Super foods To Build Immunity

Coordinated by
WGSHA - VSO Students &
Nutrition and Dietetics Students

Guided by
Chef, K Thirugnanasambantham
Principal, WGSHA

MANIPAL DAAN UTSAV VSO

WELCOM GROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
A Constituent unit of MAHE, Manipal

Traditional Balanced Diet

Coordinated by
WGSHA - VSO Students &
Nutrition and Dietetics Students

Guided by
Chef, K Thirugnanasambantham
Principal, WGSHA

MANIPAL DAAN UTSAV VSO

WELCOM GROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
A Constituent unit of MAHE, Manipal

Myth Busters

Coordinated by
WGSHA - VSO Students &
Nutrition and Dietetics Students

Guided by
Chef, K Thirugnanasambantham
Principal, WGSHA

THIS IS HOW YOUR PLATE SHOULD LOOK LIKE

→

Eat Variety - Eat a combination of wholegrains like wheat, maize, rice, legumes like lentils and beans which are rich in fibre and helps you feel full for longer period of time. You should also try to include food from animal sources such as meat, fish, eggs and milk in your diet along with fresh fruits and vegetables.

- **Yogurt** is probably the best-known dietary source of probiotics that can give our immune system a boost.
- **Turmeric** has anti-bacterial, anti-viral and anti-fungal properties that boost our immune system. We can include 'Haldi Doodhi' in our diet to boost immunity.
- **Ginger** works against micro-organisms. We can include Ginger tea or fresh ginger juice in our diet.

peppercorns

- 1) **Myth:** Frozen foods such as ice-cream causes coronavirus
Fact: People should avoid eating cold/frozen food which might lead regular cold or cough. Other than that, there is no scientific evidence to prove that eating frozen/cold food can cause covid-19.
- 2) **Myth:** Adding pepper to your food can prevent coronavirus.
Fact: Pepper is considered an important ingredient that aids digestion and combats cough and cold. But there is no scientific evidence to prove that it helps prevent/cure covid-19.

- **Citrus fruits** have Vitamin C, anti-viral and anti-bacterial properties that boost immunity and also heat and repair the worn out cells and tissues in our body.
- **Black pepper** is anti-microbial and efficient against cough and cold.
- **Cinnamon** is anti-viral and is efficient against respiratory and seasonal infections. We can prepare cinnamon tea or cinnamon infused water.
- **Chia seeds** or any dry seeds are rich in antioxidants and omega-3 fatty acids, which enhances our immunity.
- Replace butter, ghee and lard with healthier fats like olive oil, soy, sunflower or corn oil while cooking.
- **Choose white meat** like poultry and fish which are generally lower in fats than red meat; trim meat of visible fats and limit the consumption of processed meats.
- **Avoid processed and fried foods** that contain industrially produced trans-fat.

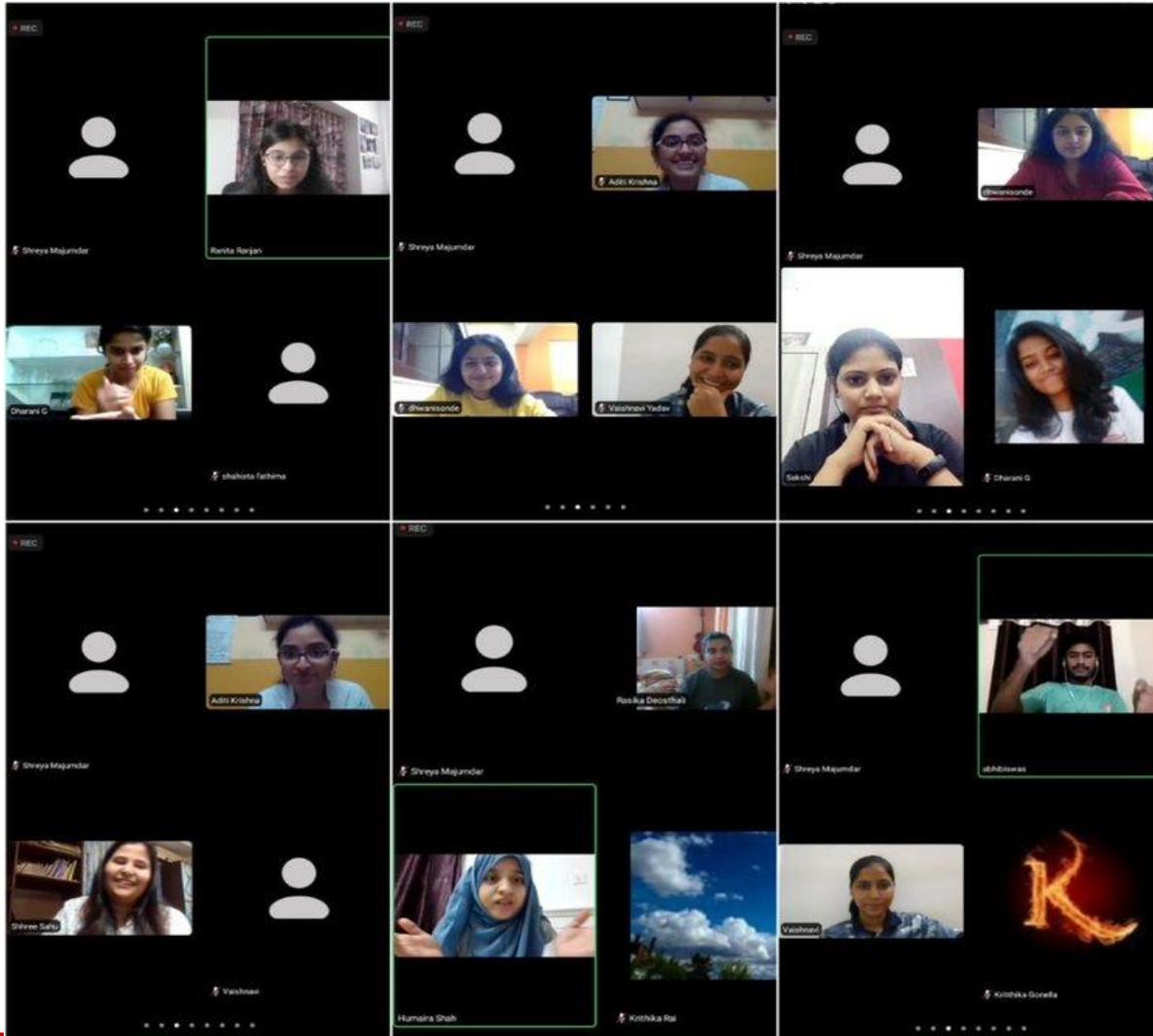
Stay Hydrated

Drink enough water. Drink 9-12 glasses (2-3 litres) of water per day. Limit salt intake to 5 grams (equivalent to a teaspoon) per day. Avoid processed and fried foods that contain industrially produced trans-fat. Limit your sugar intake as well.

- 3) **Myth:** Eating rasam or curry helps prevent coronavirus.
Fact: There is no scientific evidence to prove that rasam helps prevent coronavirus. However, they do provide other health benefits.
- 4) **Myth:** Eating meat can cause coronavirus.
Fact: There is no scientific evidence to prove that coronavirus can spread through consumption of meat. But, meat should always be cooked thoroughly before consumption.
- 5) **Myth:** Eating garlic helps prevent coronavirus.
Fact: Garlic helps in boosting your immune system and has antimicrobial properties. However, there is no scientific evidence to prove that eating garlic helps prevent the spread of coronavirus.

Online Student Engagement Activities

World Diabetes Day November 2020



OPEN MIC

MHM 2020 PRESENTS

OPEN MIC

Jam (Just a minute)

Prose
Turncoat

Stand up comedy

28 DEC 2020

10 AM ONWARDS

DO YOU WANT TO SPEAK UP?
THEN CONTACT US
7293303392 | 8291185961

CHEF K. THIRUGNANASAMBANTHAM
PRINCIPAL, WGSHA



Extension Activities



The wait is finally over for all you fitness enthusiasts as the SPORTS CLUB of WGSMA announces the celebrations of DAAN UTSAV (the joy of giving week) by using the IMPACT app!

Date:
8th October

Stay fit. Do good.

Time:
7 AM - 7 PM



Join us in making
a change!

**RUN FOR A
CAUSE**

In case of further queries, contact
Bhavna: +91 9663312969
Pearl: +91 8850692560
Vedant: +91 9131530167
Prathvi: +91 8296263518

Hosted by
Chef K. Thirugnanasambantham

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

ITC HOTELS RESPONSIBLE LUXURY

ASSOCIATION OF QUALITY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

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

Organizes

WORLD TOURISM DAY 2020



Mr. Rohit Mangal
Managing Editor
Voyager's World / Hotel-Point
(Alumnus-WGSHA 4th Course)



Mr. Anand Bisarya
Director, Elegante World,
New Delhi
(Alumnus-WGSHA 12th Course)



Mr. Vishal Singh
Director of TOFTigers India
(Alumnus-WGSHA 3rd Course)



Mr. Rohit Kohli
Joint Managing Director,
Creative Travel group
(Alumnus-WGSHA 5th Course)

Date : 26th September 2020 Time: 10:00 am to 12:30 pm

Hosted by :WGSHA & CHTR
Chef K. Thirugnanasambantham, Principal, WGSHA

Webinars

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

ITC HOTELS RESPONSIBLE LUXURY

WELCOMGROUP ENTREPRENEURSHIP DEVELOPMENT CELL

Presents

Webinar on

"Motivating Innovators and Entrepreneurs : How can Innovation center Help You"

Resource Person

Dr. Arun Shanbhag
Chief Innovative Officer, MAHE

Date : 04/09/2020
Time: 11:30 - 12:30 Pm

H.S.Sethu
Coordinator WEDC
WQSHA

Chef K. Thirugnanasambantham
Principal
WQSHA

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

ITC HOTELS RESPONSIBLE LUXURY

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
National Member of World Association of Chefs Societies

RECOGNITION OF QUALITY CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

ON THE ROCKS CLUB OF MAHE

ON THE ROCKS

ASSOCIATION OF CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

On the Rocks club Organizes

WEBINAR on

WATER SOMMELIER AS A PROFESSION

By **Ganesh Iyer**

India's First Water Sommelier

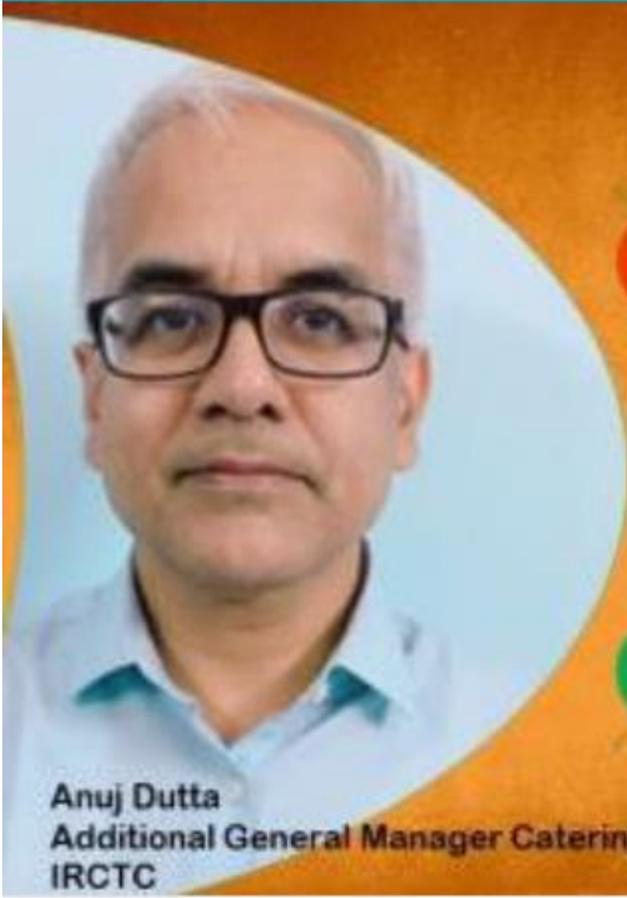
22nd Sept 2020
6 pm to 7.30 pm

Hosted by
Chef K Thirugnanasambantham
Principal, WQSHA

Webinars

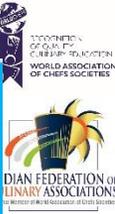
Insights into IRCTC operations: Anuj Dutta

Expert Session



Anuj Dutta
Additional General Manager Catering
IRCTC

- Insights into IRCTC operations
- 21st September 2020
- 12:00 noon
- For students of BHM 32nd course



DEPARTMENT OF DIETETICS AND APPLIED NUTRITION
 Activities Organized in honour of
Rashtriya Poshan Maah 2020

Themes

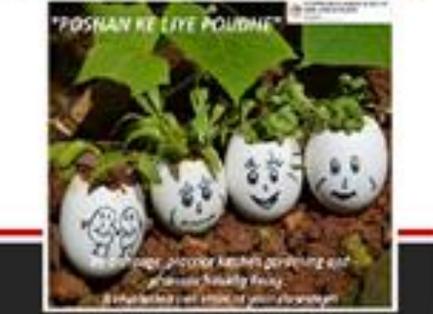
- To raise the awareness and eradication of Children with Severe Acute Malnutrition (SAM)
- Plan and execute the Program for 2020 under the "Pradhan Mantri Ushakanya Scheme"

Chief & In-charge: *[Name]*, Principal, WGSMA
 Dr. Meenakshi Gang, Coordinator, HSR, DAM



*Foods which possess
 positive potency,
 Fill mind with ecstasy,
 Keep body away from
 pharmacy.*

Rashtriya Poshan Maah September 2020



पोषण आहार बनाने से
 स्वस्थ रहे नरत रों
 अपनी मुस्कुराहट से,
 मुस्कुराए रहते रहें।

WGSMA

International E-conference



Dr. Dharini Krishnan

MANIPAL ACADEMY OF HIGHER EDUCATION
WELCOMGROUP Graduate School of Hotel Administration
Department of Dietetics and Applied Nutrition

RASHTRIYA POSHAN MAAH 2020

INTERNATIONAL E-CONFERENCE

"Challenges and Solutions to provide continued Nutrition Care & Delivery for all vulnerable groups owing to the COVID-19 pandemic induced paradigm shifts"

23rd and 24th September 2020

For Registration Click Here:
<https://forms.gle/2i36ec4H7MKINr9QA>



Ms. Meenakshi Bajaj

Hidden Hunger

- Poor physical & mental health
- Reduced working capacity
- Reduced immune system responses
- Poor IQ
- Poor productivity
- Reduced Cognitive Capacity
- Increased Inflammation
- Malnutrition & Immune system
- Increased risk for developing chronic diseases

Dr. Jagmeet Madan



Chef. K. Thiru

Models of nutrition therapy for GDM

There is no definite answer for insulin a healthy system system which for women are more or less similar but their individual needs are different based on the degree of pregnant women's symptoms

0.5 g of carbohydrate
1000 kcal/2000 kcal/Portion Control
21 g of protein
28 g of fiber

Breast Feeding Practices

- Globally, only 44% of infants up to 6 months are exclusively breastfed
- A **report** released by POSHAN
- over the last decade, the rate of breastfeeding in India has risen from 42 percent to 54.9 percent
- **UNICEF** highlights that about **one third of all the districts have EBF levels that are higher than 50 percent**

Dr. A J Hemamalini

Challenges in health systems

Minimum requirements - probable impact - health system

Dr. Helmut Brand

Objective of Growth Monitoring and Promotion

Mr. Manoj Bashyal

INTEGRATED ACTIVITIES WITH ICCG AND SCHOOLS

- Co-veg dinner/breakfast
- School gardens to supplement mid-day meal
- Food festivals on mid-day meal
- Mrs Ramani call local call (Mother earth calls) - To increase consumption of local food

Ms. Chenxiang Rimchi N Marak

Webinars

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

ITC HOTELS
RESPONSIBLE LUXURY

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

ASSOCIATION OF QUALITY HIGHER EDUCATION WORLD ASSOCIATION OF CHIEFS SOCIETIES

Welcomgroup Entrepreneurship Development Cell (WEDC)

Hosts

Webinar on

"Sustainable Tourism Development With Focus On Meeting The Local Culture"

Resource Person

Mr. Stephan Marchal
Co-founder and Director
Himalayan Ecotourism

Date : 28/09/2020
Time: 06- 07 Pm

Location - Gushaini, Himachal Pradesh



H.S.Sethu
Coordinator WEDC
WQSHA

Chef K. Thirugnanasambantham
Principal
WQSHA

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANIPAL
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ASSOCIATION OF QUALITY HIGHER EDUCATION WORLD ASSOCIATION OF CHIEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

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

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ORGANIZES LECTURE SERIES ON

Food Sociology & Anthropology

28th & 29th September 2020
11:00 am to 1:00 pm



Dr. Kurush Feroze Dalal, MA, Ph.D
Archaeologist and Culinary Anthropologist

3rd year B.A. in Culinary Arts

Hosted by :Chef K. Thirugnanasambantham, Principal, WQSHA



Webinars



Webinar on

"Employability Enhancement Certificate Programs"

By **MR. KANAV MATA**
 Consultant, EHL Advisory Services



DATE : 05.10.2020
 TIME : 4 P.M - 5P.M

4th Year BHM, 3rd Year BACA & MSc. HTM

HOSTED BY
CHEF K. THIRUGNANASAMBANTHAM



On the Rocks Club presents

Date and time:
 8th Oct 2020 from 9:30 AM to 10:30 AM IST

"FOOD AND BEVERAGE-INDUSTRY OPPORTUNITIES AND FUTURE WORK FORCE" by



Dr. Kandappan
 Associate Professor
 School of Hospitality, Tourism and Events
 Taylor's university, Malaysia

Participants:
 BHM, BACA and M.Sc.
 HTM students

Hosted by
 Chef K Thirugnanasambantham
 Principal, WGSHA

Webinars



COOKUNICATION
All about delicious talking
'The art of effective communication'

RJ Errol
Radio Jockey
92.7 BIGFM
Mangalore

#October 5, 2020
#10.00 a.m.

Host:
Chef K Thirugnanasambantham
Principal, WGSMA

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

f /wgsha.mu /WGSMA Manipal

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INDIAN FEDERATION OF CULINARY ASSOCIATIONS

ASSOCIATION OF CHEFS SOCIETIES WORLD ASSOCIATION OF CHEFS SOCIETIES

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

Welcomgroup Graduate School of Hotel Administration
Organises Expert Talk On

KASHMIRI PANDIT FOOD HISTORY AND MYTHS

By
CHEF RAHUL WALI

DATE: 15TH OCT 2020
TIME: 02:30 PM

JOIN AT MICROSOFT TEAMS

CHEF K THIRUGNANASAMBANTHAM
PRINCIPAL

Webinars



'WGSHA Entrepreneurship development cell' and 'On the Rocks club' presents Entrepreneur's talk on Bars and Bartending by

Mr. SANDEEP VERMA

Participants
BHM and BA
Culinary Arts
students

10 OCT
2020 2PM
onwards

Hosted by
Chef K Thirugnanasambantham
Principal, WGSHA

Founder & CEO, Institute of Bar Operations and Management
Entrepreneur, Sommelier, Consultant, Mixologist, Trainer



On the Rocks Club presents
A journey through the world of whisk(e)y by
Mr. Uday Balaji, Whisky Advisor

Participants:
2nd, 3rd and 4th
year BHM students

On 8th Oct
2020, 2:30-4PM

Hosted by
Chef K Thirugnanasambantham
Principal, WGSHA



Webinars

EXPERT SESSION

Art of making Fondant Cakes

9th October, 2020 | 9:00am

Hosted by:
Chef K. Thirugnanasambantham
Principal



Shreya Gupta-
Centre Head



Chef Michelle Peris
- Pastry Chef

Organizes

Expert Talk on
THE GAME OF REVENUE

Audience: 2nd & 3rd Year BHM Students

10th October 2020 ⏪ 6:00PM To 8:00 PM



Mr. Vivek Kumar Singh,
Head of Department, Keys Prima
Hotel Parc Estique, Pune



Chef K. Thirugnanasambantham
Principal

Webinars



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
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Organises Expert Talk On

Concierge with the Golden keys



Mr Maxim Mascarenhas

WelcomConcierge, ITC Maratha,
A Luxury Collection Hotel, Mumbai
Learning & Development Officer
Concierge Association of India Western Region



Mr Rocky Saldanha

Concierge Executive,
Trident Nariman Point,
Mumbai



Mr Satish Gaikwad

Chef Concierge,
Taj Mahal Palace,
Mumbai



Mr Nilesh Belapallu

Chef Concierge,
St. Regis,
Mumbai



Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA

14th October 2020
11 a.m. to 01 p.m.

Hear from the Les Clefs d'Or



Organizes

Webinar On

“EVENT MANAGEMENT”



MR. ANAND BISARYA

Elegante World
Delhi, India



14.10.2020, Wednesday



2:30 p.m. to 4:00 p.m.



3rd and 4th Year BHM
3rd Year BACA
2nd Year Msc HTM

Hosted by,

Chef K. Thirugnanasambantham, Principal, WGSMA

Digital and Social Media Club Organises



Food Photography editing workshop on Snapseed (Basics)

by
Adhyayan Sahay
Student - 9th Course B.A. (Culinary Arts)
WGSHA



24th Oct 2020



4:00pm to 5:00pm



For the members of the
DSMC club and other
interested can register to
participate

*Under the guidance of the Principal Chef K. Thiru
& Digital and Social Media Club - Faculty &
Student head*





FINALE TO "FINESSE: Housekeeping Appreciation

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

 **ITC HOTELS**
RESPONSIBLE LUXURY

FINALE TO "FINESSE"



29TH OCTOBER 2020 | WGS HA | 2.30PM

HOUSEKEEPING APPRECIATION WEEK - 2020

I'm Part Of The
HOUSEKEEPING TEAM Therefore I...
get great results
strive for excellence
MAKE A DIFFERENCE
go the extra mile
exceed expectations every day



Dr. Parvadhavardhini
Principal
YIASC College, Mangalore



Ms. Sameera Singh
Executive Housekeeper, Sheraton
New Delhi
(Alumna - WGS HA 13th course)



Ms. Schezaron Mahta
Executive Housekeeper,
The Oberoi Udaivilas, Udaipur
(Alumna - WGS HA 16th course)



Mr. Biswadeep Chowdhury
Executive Housekeeper,
The Westin Mindspace, Hyderabad

Karnataka Rajyotsava (ಕರ್ನಾಟಕ ರಾಜ್ಯೋತ್ಸವ) 2020 Celebrated with Singing Competition



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ITC HOTELS
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Students of WGSHA Cordially Invite you
to the Celebration of

ಕರ್ನಾಟಕ ರಾಜ್ಯೋತ್ಸವ 2020

Karnataka Rajyotsava 2020

This was the day in 1956 when all the Kannada language-speaking
regions of South India were merged to form the state of Karnataka.



1st NOV 2020

11.00 a.m. - 12.15 p.m.

Chef K. Thirugnanasambantham

Principal, WGSHA

facebook.com/wgsha.mu



Program List

- Invocation
- Welcoming
- Message from The Principal
- Glimpse of Karnataka Rajyotsava 2019
- About Karnataka - *by a student representative*
- ONLINE SINGING COMPETITION
- GRAND FINALE
- Announcement of upcoming events
- Vote of thanks

ಕಾರ್ಯಕ್ರಮ ಪಟ್ಟಿ
ಪ್ರಾರ್ಥನೆ
ಸ್ವಾಗತ
ಪ್ರಾಂಶುಪಾಲರ ಸಂದೇಶ
ಹಿನ್ನೋಟ - ಕರ್ನಾಟಕ ರಾಜ್ಯೋತ್ಸವ 2019
ಕರ್ನಾಟಕದ ಬಗ್ಗೆ ವಿವರ - ವಿದ್ಯಾರ್ಥಿ ಪ್ರತಿನಿಧಿ
ಆನ್‌ಲೈನ್ ಗಾಯನ ಸ್ಪರ್ಧೆ - ಅಂತಿಮ ಮತ್ತು
ಮುಂದಿನ ಸ್ಪರ್ಧೆಗಳ ಪ್ರಕಟಣೆ
ಧನ್ಯವಾದ ಸಮರ್ಪಣೆ



WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
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World Diabetes Day 2020 - SUGAR RUSH

**WORLD DIABETES DAY
2020**
THEME: THE NURSE AND DIABETES

SUGAR RUSH

ORGANIZED BY:
**DEPARTMENT OF DIETETICS AND
APPLIED NUTRITION**

CHEF K. THIRUGNANASAMBANTHAM
PRINCIPAL, WGSHA

**14th
November
2020**

Looking forward for a positive response and for further assistance contact the event coordinators. An Email will be sent to the participants after registration.

WAIT NO MORE! REGISTER NOW !!



**REGISTRATIONS CLOSES BEFORE
24 HRS OF RESPECTIVE EVENTS !**

FACULTY ADVISORS:
Dr. Meenakshi Garg
9343163237
Ms. Pallavi M Shettiwar
9591273054
Ms. Swathi Acharya K
9535071393

STUDENT ORGANIZERS:
Ms. Shreyaa Majumdar
9748036033
Ms. Kashvi Parmar
9566013193





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Samvidhan Divas at WGSMA

On the occasion of "Constitution Day", the Principal, Vice Principal and faculty of Welcomgroup Graduate School of Hotel administration (WGSMA), MAHE, Manipal read the Preamble to the Constitution of India thereby reaffirming our commitment to uphold its ideology. Principal, Chef K. Thirugnanasambantham lead the reading of the Preamble to the Constitution of India.



Page: 29



CELEBRATION OF CONSTITUTION DAY (SAMVIDHAN DIVAS)

WEBINAR ON :

ENVISIONING THE CONSTITUTION AS A DOCUMENT

Guest Speaker :

Dr. Nanda Kishor M S.

Associate Professor

Department of Geopolitics & International Relations
MAHE, Manipal



DATE: Nov. 26, 2020

TIME: 4.00 PM

HOSTED BY :

CHEF K. THIRUGNANASAMBANTHAM

Principal, WGSMA

FREEDOM IS A RIGHT NOT A PRIVILEGE



By
Ms. Gurdeep Kaur Shetty
 RD, Senior Dietician, AIIMS
 New Delhi

DEPARTMENT OF DIETETICS AND APPLIED NUTRITION

Organizes Guest Lecture & Demonstration
On

DIETARY INTAKE ESTIMATION & ANALYSIS – DIETCAL SOFTWARE



Date : 12/12/2020
 @2PM
 M.S Teams [Join here](#)

Chef. Thirugnanasambantham
 Principal, WGSMA

Webinars and Workshops



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



Department of Dietetics and Applied Nutrition, WGSMA
 organizes a
Research Methodology E-workshop
Data Analysis using "R"
 for MSc DAN students from 16th -18th December 2020



Data Interpretation

Resource Faculty, PSPH



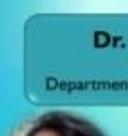
Dr. Asha Kamath
 Associate Director- Prasanna School of Public Health,
 Professor & Head - Department of Data Science,
 PSPH, MAHE, Manipal

Workshop Schedule:

Day 1: 16.12.2020, 2.00 - 5.00pm
Variables and types of scales; Introduction to R
Descriptive Statistics

Day 2: 17.12.2020, 2.00 - 5.00pm
Parametric and Nonparametric tests

Day 3: 18.12.2020, 2.00 - 5.00pm
Correlation and Regression



Dr. Vani Lakshmi R
 Assistant Professor
 Department of Data Science, PSPH, MAHE



Ms. Amitha Puranik
 Assistant Professor
 Department of Data Science, PSPH, MAHE



Dr. Meenakshi Garg
 Coordinator, MSc DAN



Chef. K Thirugnanasambantham
 Principal, WGSMA

Internal Quality Assurance Cell (IQAC) 2020 with representatives from Academia, Industry, Alumni & Parents



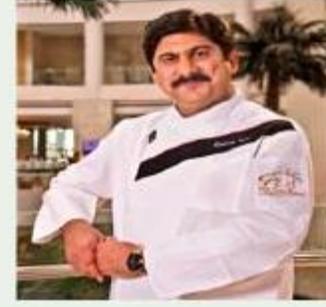
Prof. (Dr.) K Sankaran
Director, Justice K S Hegde
Institute of Management,
Nitte, Karnataka



Mr. Kenneth Pinto
'Accredited Coach'
Former Regional Training
Manager,
Taj Group of Hotels



Dr. Dharini Krishnan
Consultant Dietitian,
Former Chairperson -
RB of Indian Dietetic
Association Former National
President - Indian Dietetic
Association

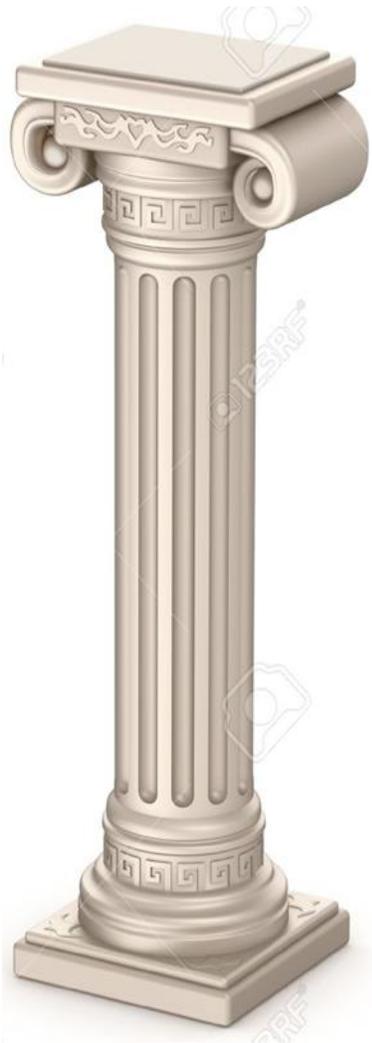


Chef Rakesh Sethi
Corporate Executive Chef,
Radisson Hotel Group,
South Asia



**Dr. Kandappan
Balasubramanian**
Associate Professor,
'School of Hospitality,
Tourism & Events',
Taylor's University, Malaysia

October 10, 2020: The meeting was convened with the primary objective of disseminating information regarding the functioning of Internal Quality Assurance Cell and quality sustenance measures taken by WGSMA in tune with the Manipal Academy of Higher Education quality objectives based on NAAC guidelines.



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 center	IISC, NSDC
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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 2020	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 (discontinued) 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	25	17
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P- 2 Exemplary Research and Innovation



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

	Action Plan	Milestone	Target 2020	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 in process with Govt. of India - 2021
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Details of Scopus Indexed Publications: 2020

National		International	
Indexed	Non - Indexed	Indexed	Non - indexed
3	-	14	

Details of Copyright: 2020

1 copyright received by Dr Meenakshi Garg in November 2020 for an educational booklet called the “Manipal Manual of Adolescent Eating and Exercise”, made in collaboration with faculty from Physiotherapy Department, MCHP, MAHE and Dr H Vinod Bhat, MAHE.



Research Publications: September to December 2020



SL.No.	TITLES	NAME OF THE AUTHOR	NAME OF THE JOURNALS	YEAR OF PUBLICATION	Status	Indexing
1	<i>Visitors' loyalty to religious tourism destinations: Considering place attachment, emotional experience and religious affiliation.</i>	Patwardhan, Vidya, Payini, Valsaraj and Mallya, Jyothi	Tourism Management Perspectives, 36 (2020). pp. 1-13. ISSN 22119736	20-Oct	International	scopus
2	The impact of social capital and knowledge sharing intention on restaurants' new product development	Patwardhan, Vidya and Kumar, Nischal	International Journal of Contemporary Hospitality Management, 32 (10). pp. 3271-3293. ISSN 09596119	20-Oct	International	scopus
3	ROLE OF MANAGEMENT IN THE HOSPITALITY INDUSTRY DURING A COVID-19 OUTBREAK	Pai, Anusha	Pal Arch's Journal of Archaeology of Egypt / Egyptology, 17 (9). pp. 4252-4269. ISSN 1567214X	Nov-20	International	scopus
4	SOFT SKILLS AS A KEY COMPETENCY FOR THE FUTURE LEADERS OF THE HOSPITALITY INDUSTRY	Pai, Anusha	PalArch's Journal of Archaeology of Egypt / Egyptology, 17 (9). pp. 4341-4355. ISSN 1567214X	Nov-20	International	scopus
5	Community of Inquiry (CoI) Framework and Course Design as Predictors of Satisfaction in Emergency Remote Teaching: Perspectives of Hospitality Management Students.	Patwardhan, Vidya and Rao, Shreelatha and K, Thirugnanasambantham and Prabhu, Narayan	JOURNAL OF E-LEARNING AND KNOWLEDGE SOCIETY, 16 (4). pp. 94-103. ISSN 18266223	20-Dec.	International	scopus





Webinars, Workshops, Conferences attended as delegates & resource persons

2020 summary

Category	Numbers
National Conferences Attended	1
Paper presentation at NCs	1
International Conferences Attended	6
Paper presentations at INC	4
Workshops	26
FDPs	49
Seminar / Symposium / Webinar / Others	155
Resource Person / Chief Guest / Session Chair	8
Continuing Education	4



Details of Conferences/Workshops conducted by the Institution: 2020

Particulars	National	International
Continuing Education Programs	1	2
Conferences	06	2
Workshops	30	14
Seminars / Training + Expert Lecture + Cookery demo + Housekeeping week	28	06

Books/chapters authored by faculty members: 2020

Sl. No	Name of the Book	Chapter/s name (if authored, chapters only)	Faculty members	Publisher
1	An SPSS Guide for Tourism, Hospitality and Events Researchers	Importance-Performance Analysis (APA) of Travel Agency Services for Outbound Tourist in India	Partho Pratim Seal & Senthil Kumaran P	Routledge-Taylor & Francis
2	Lecture notes in computer science book series	The Effect of mobile app design features on student buying behavior for online food ordering & delivery	Narayan Prabhu	Springer Cham





Details of Research Grants: 2019-2020



Sl. No.	Project Name	Principal and Co-Investigators	Funding Agencies	Total Grants Received (INR)	Duration of the Project
1	Employing People with Disability to manage employee attrition in Hotels	Senthil Kumaran P & Partho Pratim Seal	IMPRESS ICSSR	1,80,000	July 2019 to October 2020
2	The prevalence study of specific micronutrient deficiencies in school going children aged between 6-16 years in ten cities of India - Multi-centric collaborative research	Dr Suma Nair, Dr Chythra Rao, Dr Meenakshi Garg	King George Medical University, Lucknow	10,00000	July 2019 to July 2020 Project Id : 10001764; UTN: RG0118057
3	Impact of a Technology Based Interprofesional Rehabilitation Program on Children With Autism Spectrum Disorder through Care Giver Training (Multi-centric Interprofessional Study)	Dr. Saleena Ummer Velladath; Dr. Shivani Tiwari, Dr. Sumita Rege, Dr. Sunila John, Dr. Meenakshi Garg , Mrs. Edavana Santhosh Sreelakshmi, Dr. Poornima Panduranga Kundapur, Dr. Muralidhar MK, Dr. Ciraj AM	DBT	24,97000 Applied for in November 2020	One year Project Id : 10002508; UTN : RG11200271



Faculty Members - MOOC/Online Courses (August to December 2020)



Sl No	Name	Details	Year
1	Mr Manan Chakraborty, Assistant Professor-Sr Scale	Completed MOOC on Food and Beverage Management by Universita Bocconi and offered through Coursera	27-10-2020
2	Mr Manan Chakraborty, Assistant Professor-Sr Scale	Completed MOOC on The New Nordic Diet-from Gastronomy to Health by University of Copenhagen and offered through Coursera	25-11-2020
3	Mr Manan Chakraborty, Assistant Professor-Sr Scale	Completed MOOC on Transformation of the Global Food System by University of Copenhagen and offered through Coursera	20-11-2020
4	Mr Manan Chakraborty, Assistant Professor-Sr Scale	Completed MOOC on The Meat we Eat by University of Florida and offered through Coursera	12-11-2020
5	Mr Manan Chakraborty, Assistant Professor-Sr Scale	Completed MOOC on Weight Management: Beyond Balancing Calories by Emory University and offered through Coursera	23-12-2020
6	Mr Vageesh Neelavar Kelkar, Assistant Professor	Completed MOOC on Foundations of Virtual Instruction by University of California, Irvine and offered through Coursera	02-08-2020
7	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Cloud Computing Basics by Learn Quest and offered through Coursera	10-11-2020
8	Mr Prithvi Roy, Assistant Professor	Completed MOOC on COVID-19 Contact Tracing by Johns Hopkins University and offered through Coursera	10-11-2020
9	Mr Prithvi Roy, Assistant Professor	Completed MOOC on The Fundamentals of Hotel Distribution by ESSEC Business School and offered through Coursera	25-11-2020
10	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Leadership and Emotional Intelligence by Indian School of Business and offered through Coursera	10-11-2020
11	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Introduction to Personal Branding by University of Virginia and offered through Coursera	10-11-2020
12	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Communiaction Strategies for Virtual Age by University of Toronto and offered through Coursera	13-11-2020
13	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Wireless Communiacion for everybody by Yonsei University and offered through Coursera	17-11-2020
14	Mr Prithvi Roy, Assistant Professor	Completed MOOC on Fundamental of Management by University of California, Irvine and offered through Coursera	25-11-2020
15	Mr Prithvi Roy, Assistant Professor	Completed MOOC on AI for Everyone by Deeplearning .AI and offered through Coursera	10-11-2020
16	Mrs Pallavi Mahesh Shettigar, Assistant Professor-Selection Grade	Completed the Certificate Course on "Evidence Synthesis" conducted by Public Health Evidence South Asia , Prasanna School of Public health, MAHE	July 20, 2020 to August 01, 2020
17	Mr Ajith Kumar S J, Assistant Professor-Senior Scale	Completed MOOC on Managerial Accounting Fundamentals by Oniversity Virginia and offered through Coursera	31-12-2020
18	Mr Ajith Kumar S J, Assistant Professor-Senior Scale	Completed MOOC on Fundamentals of Financial and Management accounting by Politecnico di milano and offered through Coursera	31-12-2020
19	Mr Manoj Belwal, Assistant Professor-Senior Scale	Completed MOOC on Food and Beverage Management by University Bocconi and offered through Coursera	14-08-2020
20	Mr Manoj Belwal, Assistant Professor-Senior Scale	Completed MOOC on the Science of Well-Being by Yale University and offered through Coursera	28-08-2020
21	Mr. Manoj Kumar Sharma, Assistant Professor-Selection Grade	Completed course on "Industry -Academia Connect: Empowering students and Faculty to be Industry Ready" conducted by Confederation of Indian Industry(CII), Institute of Quality -SMTTC	08/10/2020



Faculty Development Programs: Optimization of online education



Faculty Awards & Recognitions 2020

Awards and Recognition



Best Principal Award to Chef K Thiru



Our Principal Chef K. Thirugnanasambantham K received the "Best Principal Award 2020" at Global Educational Skills MSME & Entrepreneurship Summit Leadership Award 2020 from International Chamber for Service Industry.



Mr. Valsaraj P - Associate Professor and Coordinator of Department of Food and Beverage Service, WGSMA has received the best presenter/oral presentation award (Researcher Category) at the 2nd International Conference on Contemporary Issues- 2020, conducted by Manipal International University, Malaysia on the 25th & 26th November 2020.



Faculty	Details	Date
Mr Dayanand Prabhu	Received "Good Teacher Award -2019" for Excellence in Teaching, WGSMA - MAHE.	20-Feb-2020
Mr. Keith Shirlvin Nigli		
Mr. Manoj Belwal		
Mr. S Anthuvanraj		
Mr. Kaliappan Subramonia Pillay	Received Certificate of Excellence as a Keynote Speaker in the Webinar Titled "Life Management Skills", at Global Confluence of Intellectuals Series conducted by ICSI	10-July-2020
Chef K. Thirugnanasambantham Principal		
Dr Meenakshi Garg, Associate Professor	Elsevier Reviewer Recognition Award by Editors of Nutrition Journal, Elsevier	June and September 2020

Academic – Collaborations with Industry

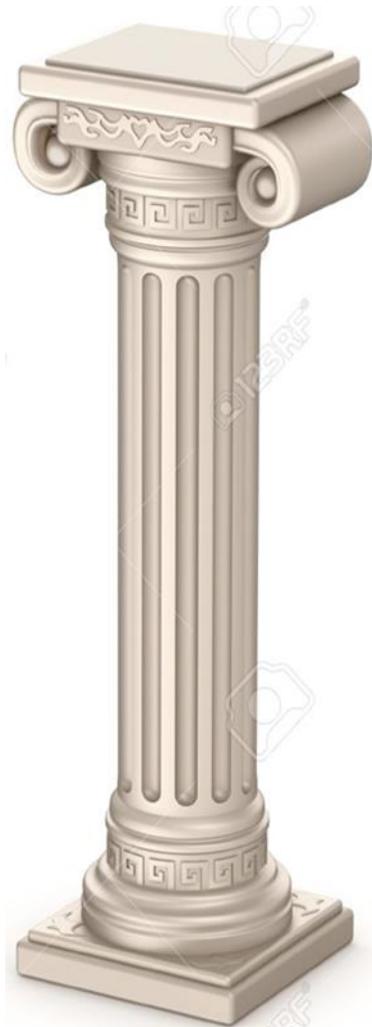
- I. The Hotel Division of ITC (ITC Hotels), Kolkata
- II. The Indian Hotels Company Limited (Taj Hotels), Mumbai
- III. Oberoi Hotels and Resorts, Delhi
- IV. Marriott International Hospitality Company, Bengaluru
- V. Accor Hotels (IBIS & Novotel, Bengaluru), Bengaluru
- VI. Hyatt Regency, Mumbai
- VII. National Council for Hotel Management and Catering Technology, New Delhi
(under 'Ministry of Tourism, Govt. of India')

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





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 2020	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 (3 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 (publications 3)
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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 2020	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**

**HRC Culinary Academy,
Sofia, Bulgaria**

George Brown College, Canada

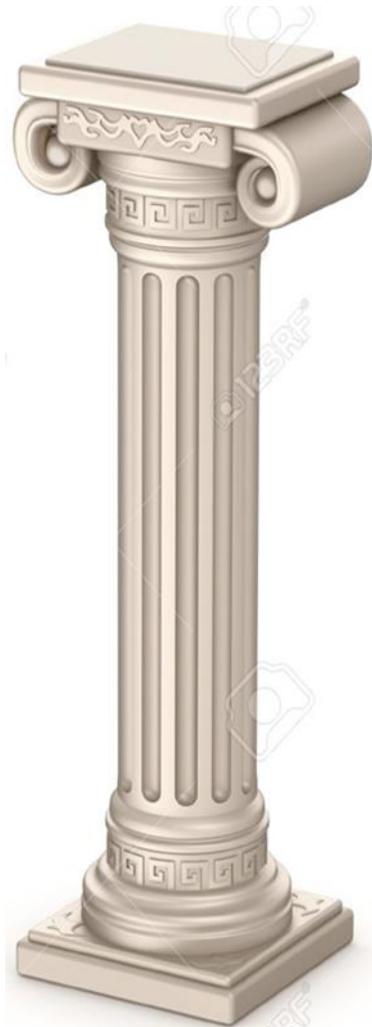
City and Guilds, UK

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

INTRECCI, Italy

CAST Alimenti, Italy





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 2020	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

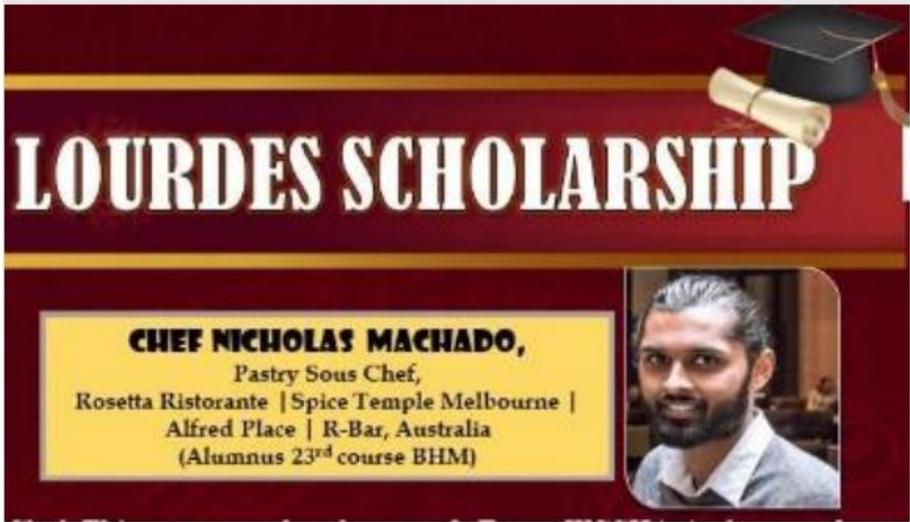
STRATEGY 2: Develop a focused approach to engage external stake holders and strengthen relation with alumni

Task 5: Invite eminent alumni for important campus events

	Action Plan	Milestone	Target 2020	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 (36)

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





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

ITC HOTELS
RESPONSIBLE LUXURY

Launching

**THE
FLOYD CARDOZ
SCHOLARSHIP**



Chef Floyd Cardoz:
The man who redefined
Indian food

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



Chef K. Thirugnanasambantham
Principal, WGSMA

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.

You are cordially invited



Join here to
watch live ->



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

Mr. Sameer Seth
Founder and CEO, Hunger Inc.



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Alumni achievements

The movie 'The Last Color' release in India on December 11, 2020.

The Michelin-star chef, world-renowned TV host, author, and now the movie director, Vikas has come a long way.

Regarding the movie, film critiques mention that "culinary metaphor feels apt for Khanna's cinematic concoction. Each dish is impeccably plated; every scene is filled with frames and movements that exudes allure and purpose". It is awarded as "Best feature film" at Palm Springs International film festival



Chef of the year

Alumnus from 21st Course BHM, Chef Setu Gupta was being conferred with the "Chef of the year Award" during 17th Annual Chef Awards 2020 to celebrate India's Culinary Excellence organized by Indian Culinary Forum (ICF)

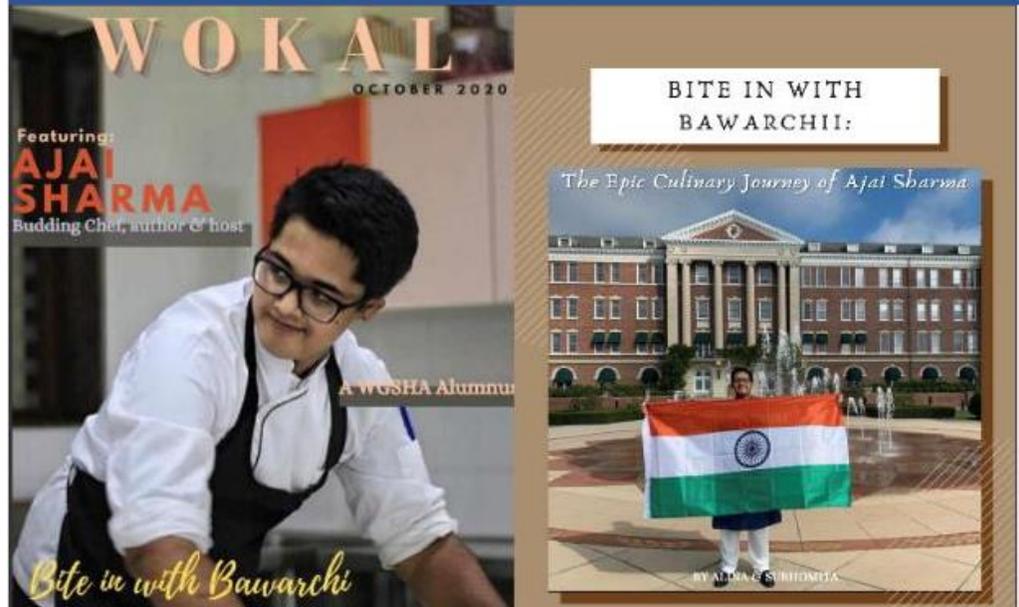


HR of the year 2020



Our alumna from 10th Course (BHM) Ms. Swatee Chaturvedi Director of HR President Mumbai - IHCL SeleQtions on being awarded as HR of the year by Indian Human Capital Summitt & Awards 2020.

Interviewed by WOKAL



Mr. Adarsh Khare

Mr. Adarsh Khare alumnus from 30th Course (BHM), appointed as a Motel Manager - Hill Myna Highway Treat, Chhatisgarh Tourism board. (Govt. Undertaking)



Alumni Mentorship Programme 2020 :1st year BHM



**Mentor Talks:
Leading with
Empathy**

Mentorship Program 2020



Effective Alumni Engagement

Alumni Mentorship Programme 2020 : 1st year BACA



Yashodhara Marar
Hospitality Consultant, Bangalore
Alumna-WGSHA 3rd Course (BHM)



Manu Wahi
Restaurateur, Jammu
Alumnus-WGSHA 5th Course (BHM)



Aatul Jain
CDM CFPF
St. Peter's Healthcare System, Net
Brunswick, NJ
Alumnus-WGSHA 7th Course (BHM)



Divya Prabhakar
Founder, Bengaluru Oota
Company, Bangalore
Alumna-WGSHA 7th Course (BHM)

International Chef's Day

International Chefs Day 2020
E - Conference
20th October 2020 , 9:45 am - 5:00 pm

International Chefs Day 2020
E - Conference
20th October 2020 , 9:45 am - 5:00 pm



Chef Anahita Gustaspi
Culinary Lead, HSBC, UAE &
Alumna-WGSHA 15th Course (BHM)
Session on
'Hospital hospitality'



Chef Niyati Vaid
Co-Founder of Timpano- Fine Italian Delivery Kitchen
& Alumna-WGSHA 18th Course (BHM)
Session on

'A broad spectrum of new opportunities and never heard of careers that have sprung up post Covid'



Chef Kanan Ashar
Senior Chef de Partie at Taj Bengal
& Alumna-WGSHA 18th Course (BHM)
Session on
'The need for multi skilling during this pandemic and changes that IHCL (Taj Group of Hotels) has done to generate revenue'



Chef K. Thirugnanasambantham
Principal, WGSHA



Chef Mrinalinee Majumdar
Resident Director & Executive Chef of The Rajbari Bawali
& Alumna-WGSHA 21st Course (BHM)
Session on
'The Heart of a Kitchen'



Chef Mythrayie Iyer
Head Chef at Lore
& Alumna-WGSHA 1st Course (BACA)
Session on
'Humans of the kitchen'



Chef Nandheetha Varadaraj
Assistant Executive Chef Instructor at Lavonne Academy of Baking Science and Pastry Arts - Bangalore
& Alumna-WGSHA 2nd Course (BACA)
Session on
'My thoughts on my career path'



Chef K. Thirugnanasambantham
Principal, WGSHA

Masters Orientation Program

Expert Alumni Speakers



Mr. Parvinder Singh Bual

General Manager- Taj Falaknuma Palace,
Hyderabad

Alumnus – WGSMA 8th Course (BHM)



Mr. Jasdeep Singh

Chief Operating Officer (COO) ,
Columbia Asia Hospitals, Pvt. Ltd.
Alumnus – WGSMA 10th Course (BHM)

HR Role and Operating Model: Dr. Sandhya Johnson

“The HR Operating Model”

Audience : 3rd & 4th BHM Students and
2nd & 3rd Year BACA Students

 7th September 2020  IST 6:30 PM) -7:30 PM



Ms. Sandhya Johnson,
Managing Director, Ingenium
Global, USA,
Alumna-WGSHA 1st Course (BHM)



Alumni Expert Sessions



Chef Girish Nayak
-18th course WGSHA
-Chief Mithaiwala @ Bombay Sweet Shop

Expert Session

Contemporary Cakes, Pastry Chef's Perspective



Alumni Expert Sessions

QSR—A McDonald's perspective: Philip James

- QSR— A McDonald's perspective
- 24th September 2020
- 11.00 AM
- For students of BHM 32nd course



Philip James
Sr. Manager Training
McDonald's India (North & East)
Alumnus BHM 4th course WGSHA

Alumni Expert Sessions

Webinar on "Gender Sensitization"

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

ITC HOTELS RESPONSIBLE LUXURY

INDIAN FEDERATION OF CHEFS ASSOCIATIONS

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

ORGANIZES WEBINAR ON

"Gender Sensitization"

Ms. Swatee Chaturvedi
Director of Human Resources
Taj Group of Hotels



14.10.2020, Wednesday
3:00 pm to 4:15 pm

1st & 2nd Year BHM
1st & 2nd Year BACA

Hosted by,
Chef K. Thirugnanasambantham, Principal, WGSHA



World Mental Health Day-2020'

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

ITC HOTELS RESPONSIBLE LUXURY

INDIAN FEDERATION OF CHEFS ASSOCIATIONS

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

World Mental Health Day 2020




Ms. Mohini Mohandas
Alumni, 30th Course BHM

4:00pm, 10 October 2020
on ewgsha.manipal

Chef K. Thirugnanasambantham
Principal, WGSHA

Alumni Expert Series

Expert Talk on "Modified Diet - Dietician Perspective"

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

ITC HOTELS
RESPONSIBLE LUXURY

RECOGNITION OF QUALITY
EDUCATION
WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

Remya Rajan
Certified Health Coach
@rm.nutrition4all
Alumni MScDan - 2010- 2012

EXPERT SESSIONS

Modified Diet Menu - Dietician Perspective

22nd September 11:30 am

Chef K.Thirugnanasambantham
Principal

Modern Restaurant Management and customer service

Alumni Talks

Mr. Drona Shee

- 27th Course BHM
- Head Operations, Geist Brewing, Bangalore



28th September
2020
12PM

Hosted by:
Chef
K. Thirugnanasambantham
Principal

Alumni Expert Series

Webinar on “Emerging Foodscapes of India ”

Storytelling in Sales and Marketing !



Organizes Lecture series on

Emerging Foodscapes of India

30th September 2020
2:00 pm to 3:00 pm

Chef Elizabeth Yorke
Chef/Researcher
(Alumna- BACA 1st Course)

3rd & 4th year BHM students
2nd & 3rd year BA in Culinary Arts Students

Hosted by :Chef K. Thirugnanasambantham, Principal, WGSMA

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

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

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

ITC HOTELS
RESPONSIBLE LUXURY

Expert Lecture Series

Storytelling in Sales & Marketing!

Thursday, 1st October 2020 | 3.30pm to 5.30pm

The Brand Story	- Product Story - Brand Positioning - Brand Identity	3.30pm to 4.30pm
A Sales Champion	- Product Story - Brand Positioning - Brand Identity	4.30pm to 5.30pm

Ms. Sarina Menezes
Vice President -Marketing, Communications & PR, Knight Frank India

4th year BHM (32nd Course)

Hosted by: Chef K Thirugnanasambantham, Principal, WGSMA

Speaker Profile

With 28 years in several senior positions in the Hospitality industry, Sarina is passionate about people, customer service and marketing. Her role and contribution has been strategic with a focus on providing successful marketing delivery and growth programs. An accomplished story teller and motivational speaker, her focus areas have been Business Development, Marketing and Corporate communications. She has worked at ITC Hotels, Oberoi Hotels, Prospects in the United Kingdom, Khanna Hotels Pvt Ltd and is now Vice President - Marketing, Communications & PR at Knight Frank India based in Mumbai. An Alumnus of WGSMA, 4th course, she has recently completed her Post Graduate Diploma in Learning & Development from ISTD, New Delhi.

Alumni Expert Series

Affiliation to Hotel Chains



Affiliation to Hotel Chains: Mr. Varun Mohan

by

Mr. Varun Mohan

General Manager — Hyatt Centric
MG Road Bangalore
& WGSMA Alumnus from 19th Course

 **7th October 2020**
3p.m to 4:30 p.m

for 1st year
BHM & B.A. (Culinary Arts)

Affiliation to Hotel Chains: Chef Nikhil Nagpal

Lecture Series on

Affiliation to Hotel Chains

Chef Nikhil Nagpal
Chef - Avartana, ITC Grand Chola
Alumnus – WGSMA 15th Course (BHM)

 Tuesday, 6th October 2020

 3:00 p.m. to 4:30 p.m.

 1st Year BHM (35th Course)
1st Year BACA (10th Course)



LIVE WEBINAR

Expert talk on Revenue Management

28th September 2020 2.30 pm to 3.30 pm
29th September - 1 October 2020 11.30 am to 12.30 pm



by
MR. RAMNATH S
Senior Analyst Feasibility & Development
Finance, Hyatt Hotels, India
Alumnus – 19th Course BHM



Hosted By:
Chief K. Thirugnanasambantham

Candidates:
4th year BHM & 2nd Year Msc HTM students.

Alumni Expert Series

Rendezvous with Chef Sanchit Kapoor



Chef Sanchit Kapoor
Head Chef, Mw Eat Ltd, London
WGSMA Alumnus – 17th course



13th October 2020
11:30 am to 1:00 pm



Embracing Our Heritage

- A journey from Michelin starred restaurants to Regional Indian food

OCT 08
2020
11 am - 12:30 pm

Presents
Webinar on
Restaurant Industry



Chef Hussain Shahzad
Alumnus 20th Course WGS
Executive Chef, O Pedro, Mumbai



Alumni Expert Series

Pre-Placement workshop



Pre - Placement Workshop

BY

MR. KINGSHUK BHADURY
Corporate Trainer, Director & Founder,
Learning Kosh

MS. ANTARA BHADURY
Corporate trainer & Co-Founder,
Learning Kosh



12th October - 14th November 2020

Hosted by
Chef Thirugnanasambantham,
Principal

Alumni Entrepreneurs' Summit 2020



Alumni Entrepreneurs' Summit 2020: WGSHA, Manipal



Welcomgroup Entrepreneurship Development Cell (WEDC)

Invites you to

Alumni Entrepreneurs' Summit 2020

18th November, 2020 - 9 a.m. onwards

Chief Guest Chef Dr. Vikas Khanna
Indian Chef | Restaurateur | Cookbook Writer |
Filmmaker | Humanitarian |
Alumnus - 6th Course BHM

Keynote Speaker Mr. Vikas Mahajan
CEO River Cree Resort & Casino (Canada)
Alumnus - 6th Course BHM

Director of Alumni Relations Dr. Rohit Singh
Director, Alumni Relations, MAHE
Associate Professor
Department of Otorhinolaryngology, KMC



Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA



SCHEDULE

09:00 a.m to 09:05 a.m
Opening of the event and invocation

09:05 a.m to 09:15 a.m
Introduction to WEDC and the event.

Mrs. H.S.Sethu
Coordinator of WEDC

09:15 a.m to 09:25 a.m
Chef Thiru
Message by Principal

09:25 a.m to 09:35 a.m
Message by Dr. Rohit Singh

Dr. Rohit Singh
Director, Alumni Relations, MAHE
Associate Professor
Department of Otorhinolaryngology, KMC

09:35 a.m to 09:40 a.m
Introduction of the Chief Guest

Chef Vikas Khanna
Indian Chef | Restaurateur | Cookbook writer |
Filmmaker | Humanitarian |
Alumnus - BHM 6th course

09:40 a.m to 10:00 a.m
Chief guest address

10:00 a.m to 10:30 a.m
Introduction to the guest of honour

10:30 a.m to 11:00 a.m
Key note address

Mr. Vikas Mahajan
CEO River Cree Resort & Casino (Canada)
Alumnus - BHM 6th course



Mrs. H.S. Sethu



Chef K. Thiru



Dr. Rohit Singh



Chef Vikas Khanna



Mr. Vikas Mahajan



Mr. Gavin Rodrigues

MANIPAL
ACADEMY of HIGHER EDUCATION
(Dedicated to the University under Section 1 of the UGC Act, 1956)

Cultural Coordination Committee
Presents

Gunjan

An Alumni/Student series
A CCC initiative to bring various art forms by our students and alumni

Bollywood Urban Dance Tutorial

By Gavin Rodrigues



An Alumnus of Welcomgroup Graduate School of Hotel Administration, Mr. Gavin has been in top 12 of Dance+3 on Star Plus. He is a choreographer, entrepreneur and a hotelier. He has performed in more than 200 events and was a 3-time winner of Western dance (solo) at UTSAV, MAHE's intercollegiate fest.

Date and time: November 25, Wednesday, 6:30 PM IST.
Web Platform: MS Teams
Join the meeting here
<http://shorturl.at/vwDQS>

For queries: ccc@manipal.edu

Dr. Shobha U. Kasath
Chairperson
CCC, MAHE

Mr. Sambit Dash
Secretary
CCC, MAHE

Alumni Expert Series



Organizes Expert Lecture Series on

1st year
Master of Hotel Management (MHM)
Course Modules

by
Sanjana Muddappa

Assistant Shore Excursions Manager
Celebrity Cruises, Miami, USA.

07 to 17 DEC. 2020
9.30 a.m. to 12.30 p.m



Chef K. Thirugnanasambantham
Principal, WGSMA



Performance of Integrated Management System

Internal Audit Reports: January 2021

F & B Production



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	Academics QMS	Lesson Plan (Daily & Weekly)		C
		Internal assessment components (Planning V/s end semester)		C
		Evaluation/ assessment samples		C
		Attendance details (No Shortage, No. of classes scheduled and taken are as per the planning)		C
		CEP Sheets verified		C
		Remedial classes – not taken since there was no student in ‘slow learner’ category		C
		AMC – Documents are maintained by the University . Not at the institute level it was suggested to maintain a record henceforth with proper signature as evidence		O
2	Lab Kitchen	Calibration – Updated files are available		C
		Waste disposal register – to be signed by HOD – Maintained		C
		Pest Control Register – to be signed by HOD - Maintained		C
		COVID Preparedness among Lab staff – briefing , training , guidelines etc. – advised to maintain records of briefings conducted, attendance and other related documents		O



F & B Production



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
	Lab Kitchen	Stock Register – Invoices have to match with the documentation in the register. Suggested to maintain a copy of the invoice (may be e-copy also) in future		O
		Indent books – maintained		C
		COVID related display boards		C
		HACCP Protocols and display boards		C
		Departmental Administrative Communication (Students, staff, instruction etc) suggested to maintain files henceforth		S
		Risk Analysis – no one in the department received any details/ excel files on Risk Management		O

C= Compliance / Conformance; NC = Non Conformance; O = Observation; S = Suggestion



WGSHA Hostel

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	Hostel	Stock Register		C
		Complaint Register		C
		Room check Register		C
		Monthly water testing report		C
		Electricity consumption report		C
		Room Allotment report		C
		Water consumption report		C
		Condemnation list		C
		Attendance register		C
		Duty Roaster report		C
		Servicing of all Aqua Guards		C
		COVID – 19 preparation : thermal scanning, disinfectant spray machine, placed sanitizer in all places, face shields for all caretakers, face masks & hand gloves for visitors, etc.		C



Computer Support Services

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	QMS			
	a)	No action taken on Documentary process still we are in R. Zero		O
	b)	Service Call register – does not exist – soft copy –excel sheet - seen		C
	c)	Lab users register – Not Visible		O
	d)	Website content register now in email to Mr. Raghavendra		C
	e)	Stock Register – new desk to P s – 14/11/2020 , Bill 30/06/2020		C
2	EMS	Waste Disposal – Condemnation – email 24/08/2020		C



House Keeping



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1.	Academics Process	Course pack, PDF's, Orientation PPT – Course file is well maintained with records of assessment components & parameters, syllabus, lesson plan, CEP marks , remedial classes , slow /advanced learners identified , remedial classes & exams held		C
		One gap is in maintaining attendance shortage actions as hard copy & notes. Mails have been sent. Strategy to overcome shortage needs to be maintained		O & S
	College Housekeeping including classrooms	Regular Maintenance and repair – preparing single list - communicating to the electrical service , MAHE via mails Sometimes Budget constrains do not allow for major modifications –Mic record (E MAHE) – uniform issue register		C
	COVID-19 Related initiatives	Entry point masks, thermal screening , gloves, sanitizers, social distancing marking, display of safety precautions- posters ,signage & digital board, sanitizers & face shields for faculty . SOPs displayed		C
		Suggestions to maintain a repository of all housekeeping/maintenance tasks over the years		S & O



Management Studies



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	QMS	Marinating of Departmental meeting – latest October 08th		C
2		Course Pack of all departmental faculty – lesson plan		C
3		Online Attendance records – SLCM Summary		C
		CEP – Soft copy & hard copy		C
		Remedial classes notes		C
		Teaching guardian meeting – meeting with wards		C
		Semester Orientation PPT		C
		Classes recording folder to be maintained		O



Front Office

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
	QMS Front Office			
1		BHM 145- Fundamentals of front office operations- attendance - softcopy		C
2		Remedial classes		C
3		Slow learner – soft copy verified		C
4		CEP – Soft copy verified		C
5		IDS – Procurement in progress		C
	EMS			
1		Energy consumption in the lab has been almost nil due to lockdown		C



Top Management



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	QMS	<p>Excellence in education : Launched and commenced new program Master of Hotel Management (MHM). Improved student faculty ratio by recruiting 3 more faculty members, conducted events of national repute – WGSMA Quest (2020), FAST (Faculty Assisted study & Training), TIPS (Teachers industry, parent, student), lessons by excellence (FDP), e-Conference of chef’s day , Staff training, Steps to handle slow learner students, establishment of career development cell, maintained consistent top ranking – Ranked 2nd best college of India 2020 and rank 1 private hotel management college (Times Now) , Rank – 2 – The week Hansa Research Best College Survey 2020 , increasing ITC Scholarship from 4.5 to 10 lakhs p. A, lender scholarship of 1 lakh for deserving underprivileged student. Accreditation from India international skill center (IISC), MoU with INTRECCI, Italy, CAST Almenti , Italy.</p>		
2		<p>Exemplary Research and Innovation : PHD enrollment (1), PhD completion (1). 12 Research articles published. Webinar and Entrepreneurship summit conducted</p>		
3		<p>Expanding Research and Internationalization : Partnership with HRC Culinary Academy Europe , Bulgaria , and INTRECCI , , CAST Almenti , Italy.</p>		
4		<p>Effective engagement and alumni relation : More than 18 webinars inviting at least 65 alumni as speakers, Meer a mentor for all courses, Silver jubilee alumni re-union of 7th course BHM Students</p>		



F & B Service

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1	QMS	<p>Academics</p> <ul style="list-style-type: none"> • Course pack & lesson plan • Attendance records • Teaching Notes • Evaluation theory & Practical • Documentation of Practical process • Check list for F & B Service practical • Feedback Mechanism • Feedback action taken report • Slow learner & Fast learner • Rubrics for all practical's 		<p>C</p> <p>C</p> <p>C</p> <p>C</p> <p>O</p> <p>C</p> <p>C</p> <p>O</p> <p>C</p> <p>O</p>





Academic Office

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1.		Students Result file		C
2		Time table File		C
3		Student file- Randomly checked 24th course student file		C
4		Admission File		C
5		Stock Register (Stationery)		C
6		Annual Stationery / Capital budget		C
7		Registered post details (postage expenses)		C
8		Printout Register		O



QMR Office

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1.		Attendance for IQAC meeting file – hard copy		C
2.		Internal audit file, ISO, only 2 files – hard copy		C
3.		Soft copies – MOM IQAC & MRM 2019, Presentation 2019-2020,		C
4.		Activities of IQAC – QUALITATIVE - Data		C
5		FDP –Jan 2020		C
6		NAAC Criteria- there are central one drive link for all documents related to NAAC		O
7		No documents relating to IOE		O



Library



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1.	QMS a)	Purchase of Books Sample : research design by CRESWELL Book recommendation – Dr. Senthil kumaran -10/07/2019 Purchase order sent on 27/07/2020 Educational bill no : 46853 Supplied on 18/12/2020		C
	b)	Issue of Books : Prana Shankar- 18/09/2020 – 05/01/2021 recovered		C
	c)	Journal subscription : Filed invoice – impormatics – 18/03/2020		C
	d)	Internet register – please remove from SOP		S
	e)	Newspaper disposal to Homabellaku		C
2	EMS	Cupboards – cleaning + gel (crystals)– security – lock maintained – headphones encouraged		C



Personnel Office



Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1.	Personnel and training office	List of Training		C
2.		Training of New recruits		C
3.		Training for faculty (centrally done)		C
4		Filing needs space- immediate access is difficult		O

ITI & Placements

Sl. No.	Area of Audit	Observations/Remarks/Findings	ISO Clause ref	Category C/NC/O/S
1		The required data for training may be maintained in excel form for the purpose of analysis – training institutes/ feedback / placements		O
2		List of companies, students allotted , salary pattern feedback		C



Issues concerning relevant stakeholders

Stakeholder Feedback 2020





BHM Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

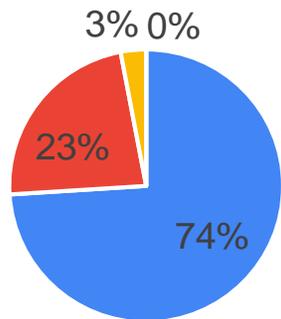


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

1. Administration

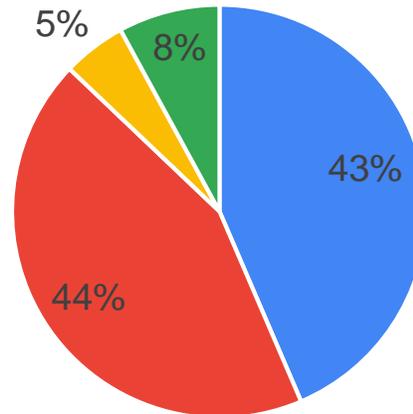
Managing of the institute

- Excellent
- Good
- Satisfied
- Needs Improvement



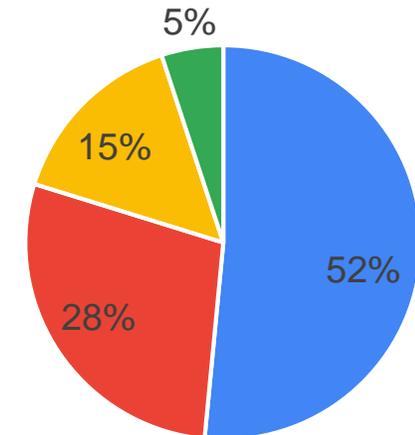
Grievances Handling

- Excellent
- Satisfied
- Good
- Needs Improvement



Student's support

- Excellent
- Satisfied
- Good
- Needs Improvement

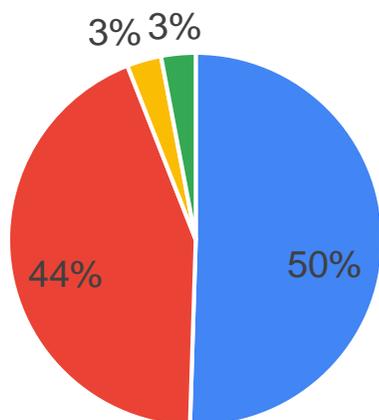


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

2. Academics

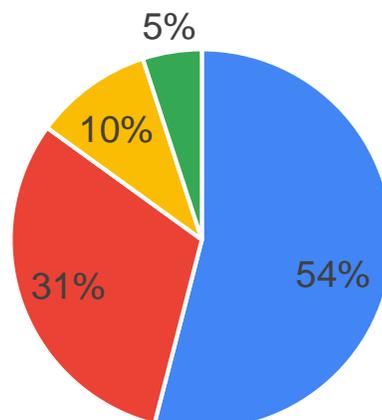
BHM Curriculum

- Excellent
- Good
- Satisfied
- Needs Improvement



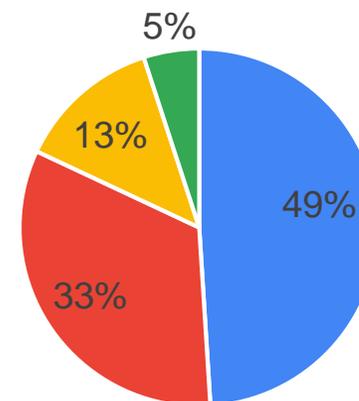
Academic Office Staff

- Excellent
- Good
- Satisfied
- Needs Improvement



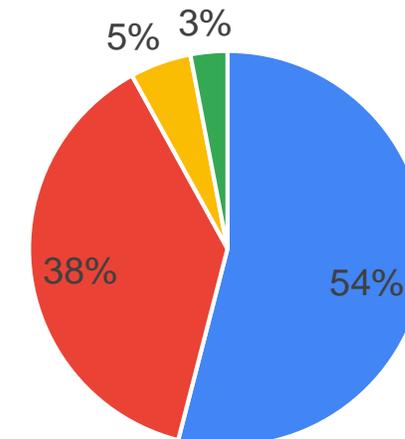
Services from Academic Office (Grade Report, Bonafide Certificate etc.)

- Excellent
- Good
- Satisfied
- Needs Improvement



Examination

- Excellent
- Good
- Satisfied
- Needs Improvement

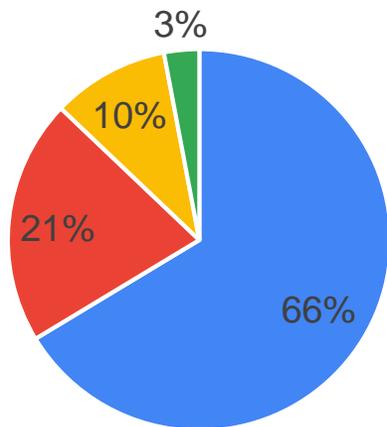


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

3. Faculty

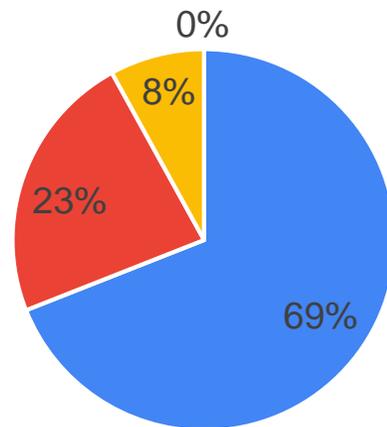
Teaching Methodology

- Excellent
- Good
- Satisfied
- Needs Improvement



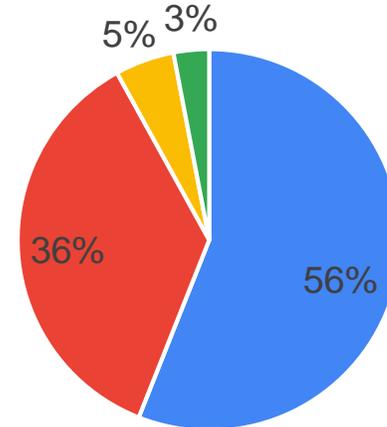
Accessibility of faculty

- Excellent
- Good
- Satisfied
- Needs Improvement



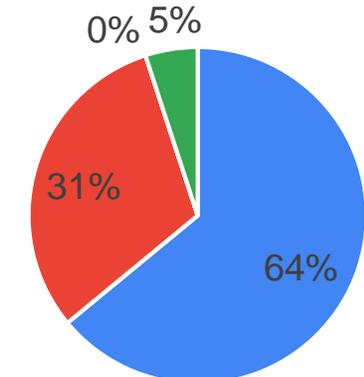
Academic Resources

- Excellent
- Good
- Satisfied
- Needs Improvement



Usage of Information Technology

- Excellent
- Good
- Satisfied
- Needs Improvement

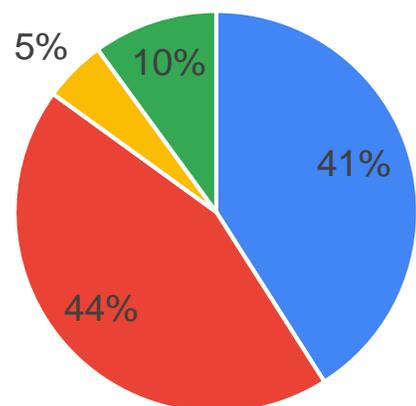


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

4. Placement and Training

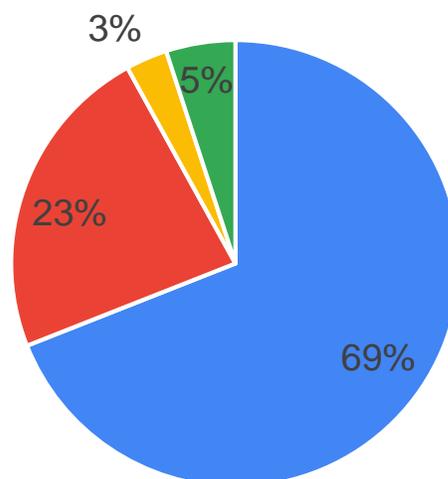
Campus Interview Process

- Excellent
- Good
- Satisfied
- Needs Improvement



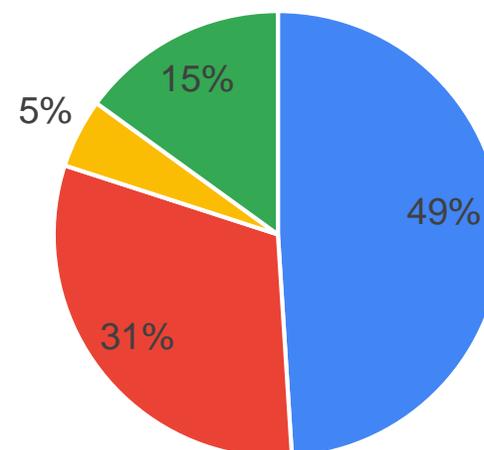
Quality of recruiters

- Excellent
- Good
- Satisfied
- Needs Improvement



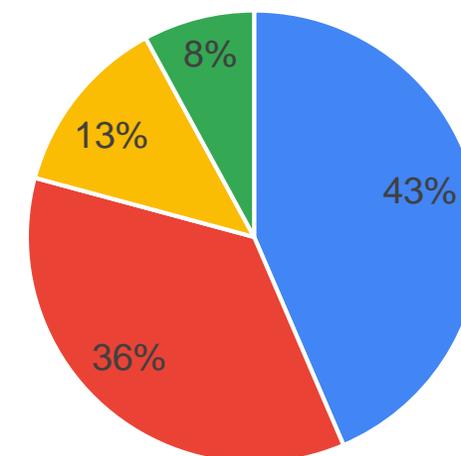
Placement counselling

- Excellent
- Good
- Satisfied
- Needs Improvement



Training process

- Excellent
- Good
- Satisfied
- Needs Improvement

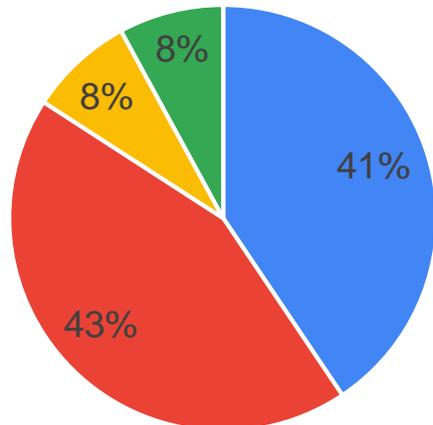


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

4. Placement and Training cont.

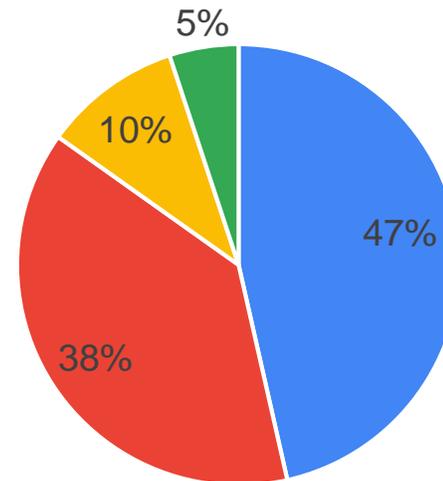
Training Evaluation

- Excellent
- Good
- Satisfied
- Needs Improvement



Industry Academia Interface

- Excellent
- Good
- Satisfied
- Needs Improvement

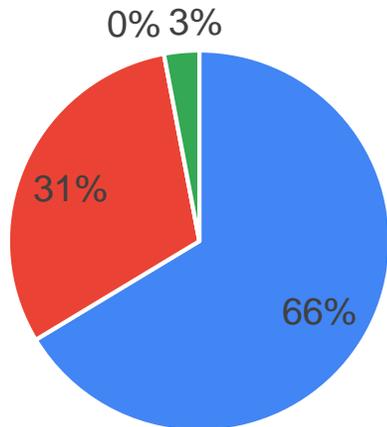


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

5. Events / Co-Curricular Activities

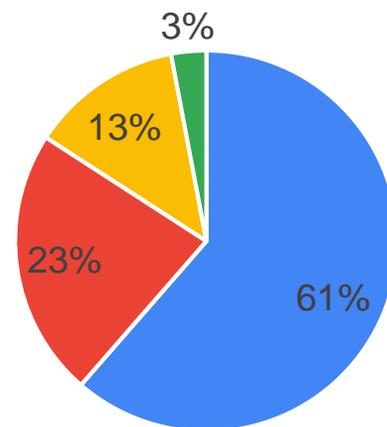
Quality of events organised

- Excellent
- Good
- Satisfied
- Needs Improvement



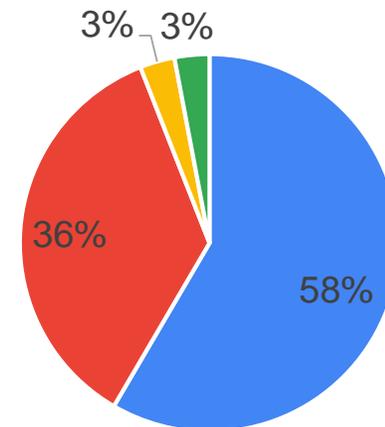
Coordination with University for events

- Excellent
- Good
- Satisfied
- Needs Improvement



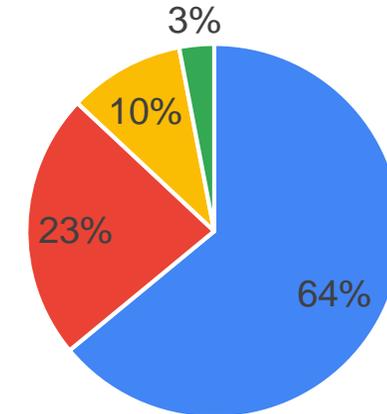
Sports activities and Coordination

- Excellent
- Good
- Satisfied
- Needs Improvement



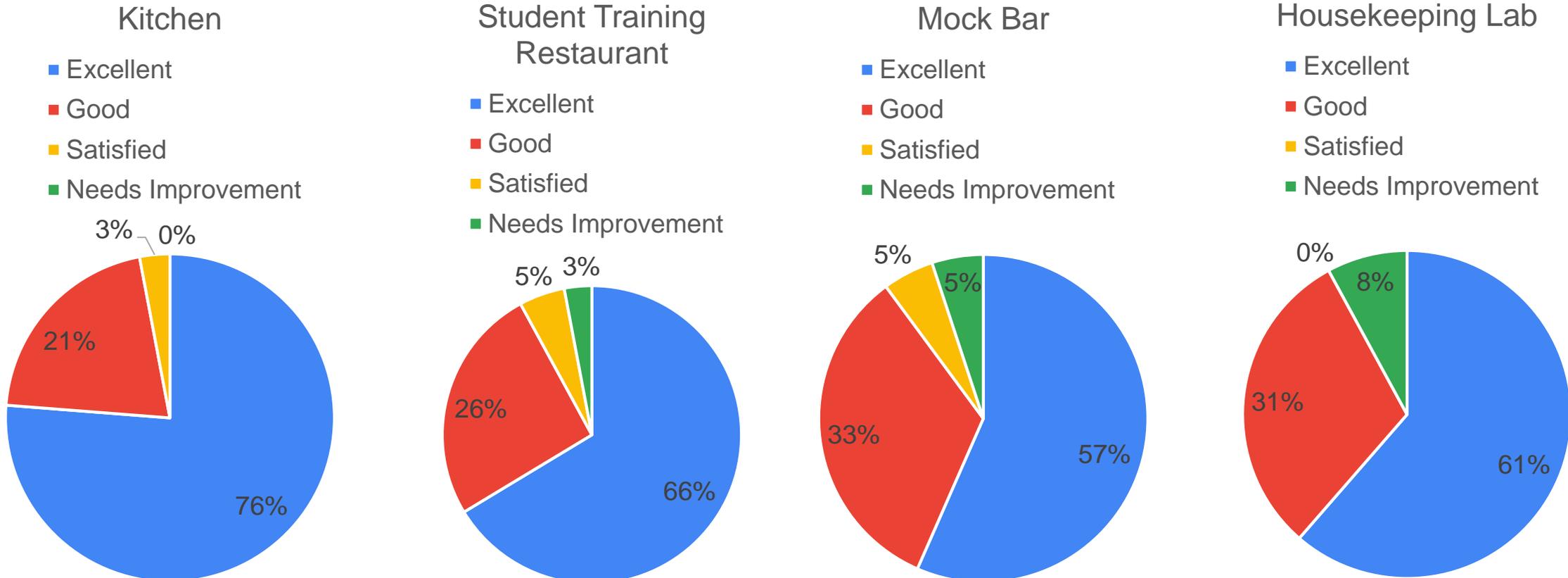
Webinars / Virtual Lecture Series

- Excellent
- Good
- Satisfied
- Needs Improvement



Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities

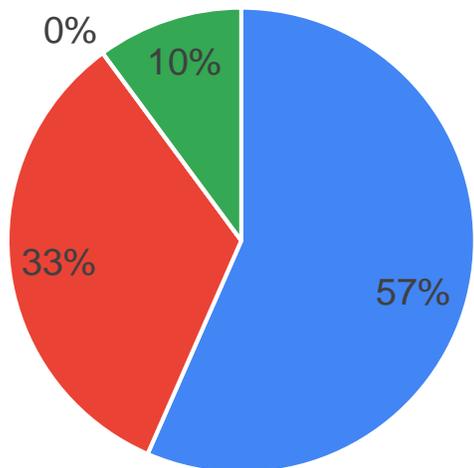


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities cont.

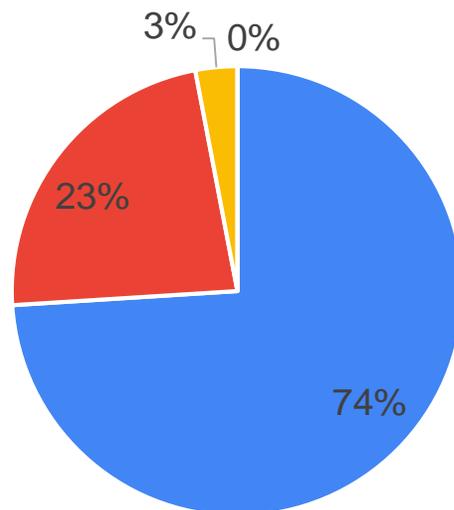
Front Office Lab

- Excellent
- Good
- Satisfied
- Needs Improvement



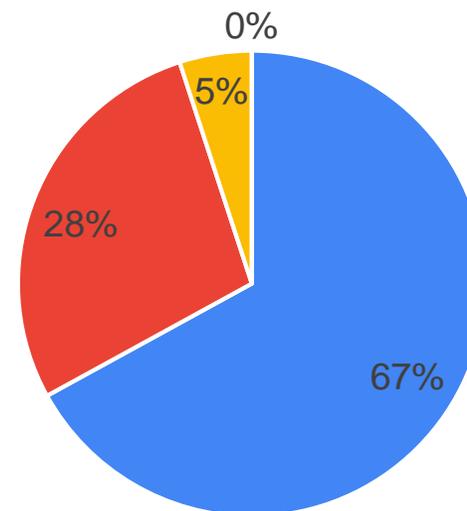
Bakery

- Excellent
- Good
- Satisfied
- Needs Improvement



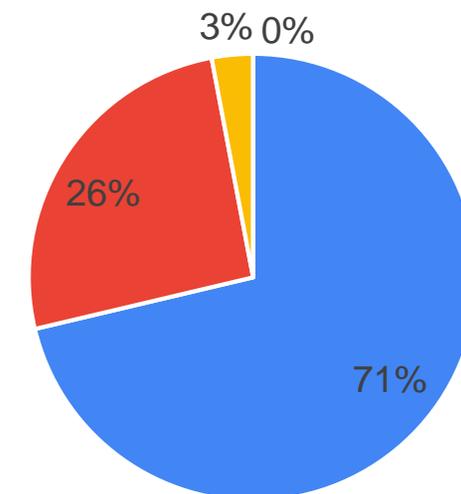
Computer Lab

- Excellent
- Good
- Satisfied
- Needs Improvement



Classroom

- Excellent
- Good
- Satisfied
- Needs Improvement

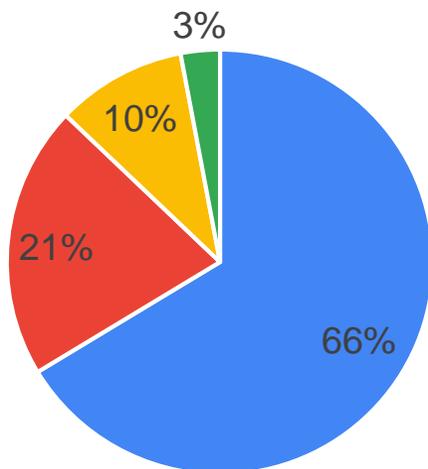


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities cont.

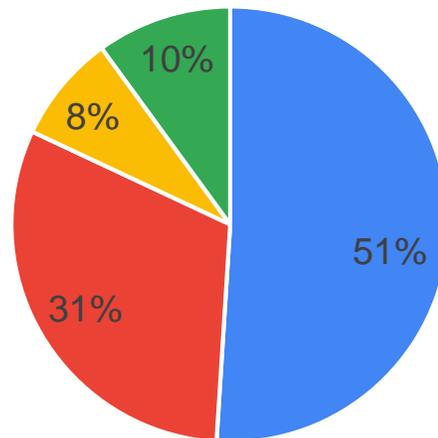
Library

- Excellent
- Good
- Satisfied
- Needs Improvement



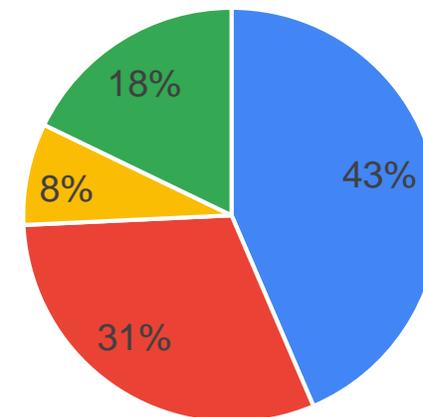
Hostel

- Excellent
- Good
- Satisfied
- Needs Improvement



Mess

- Excellent
- Good
- Satisfied
- Needs Improvement

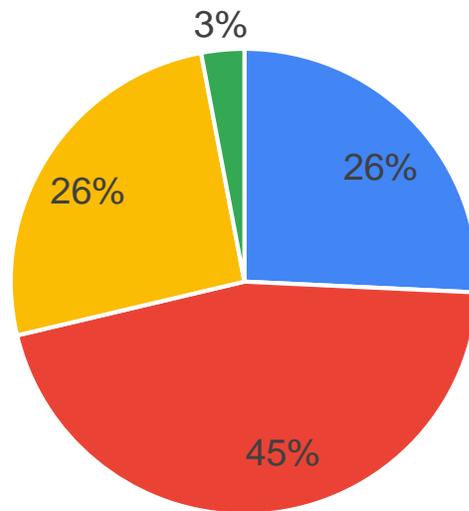


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

7. General

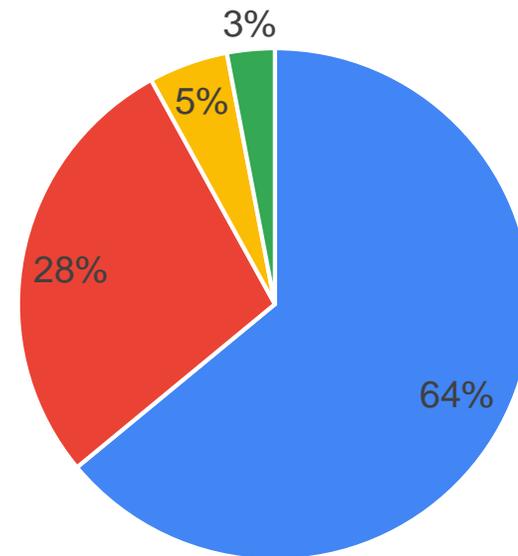
Fee Structure

- Excellent
- Good
- Satisfied
- Needs Improvement



Students environment

- Excellent
- Good
- Satisfied
- Needs Improvement





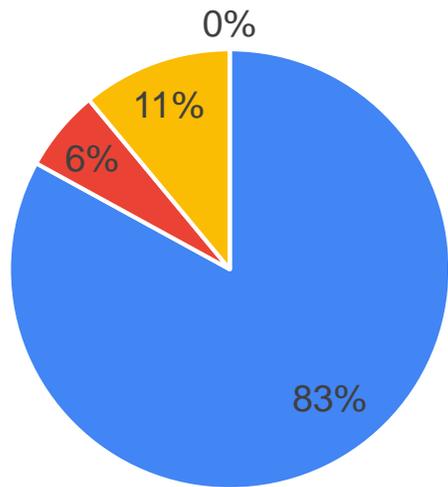
Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020) batch



Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020) batch

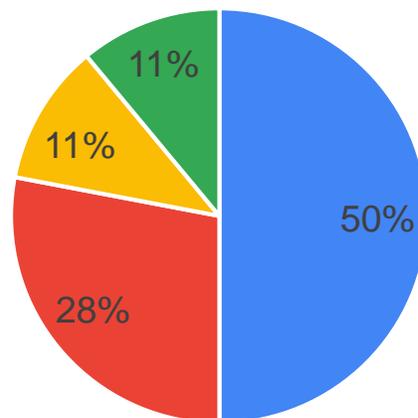
[Admission Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



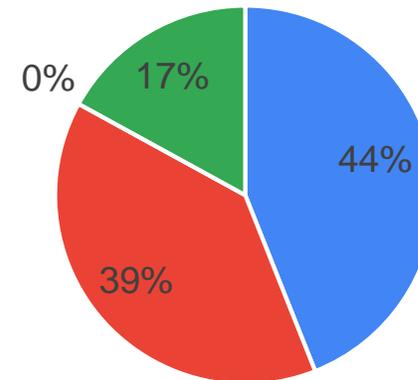
[Grievances Handling]

- Excellent
- Good
- Satisfied
- Needs Improvement



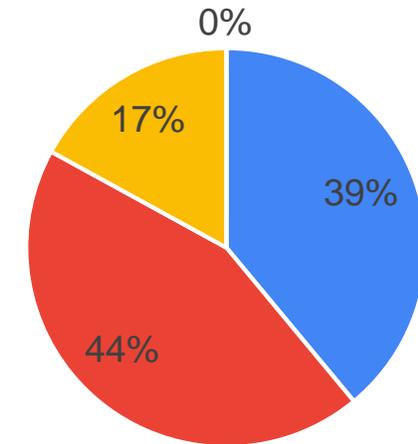
[Students Support]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Student Finance]

- Excellent
- Good
- Satisfied
- Needs Improvement

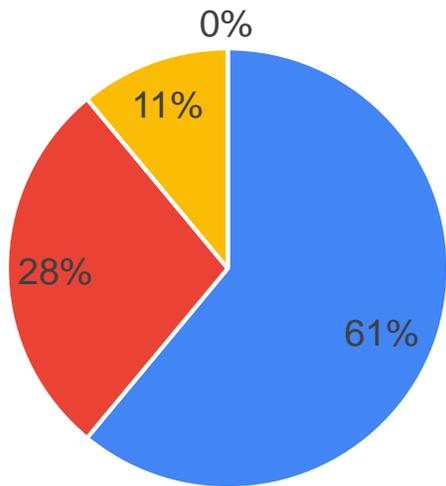


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

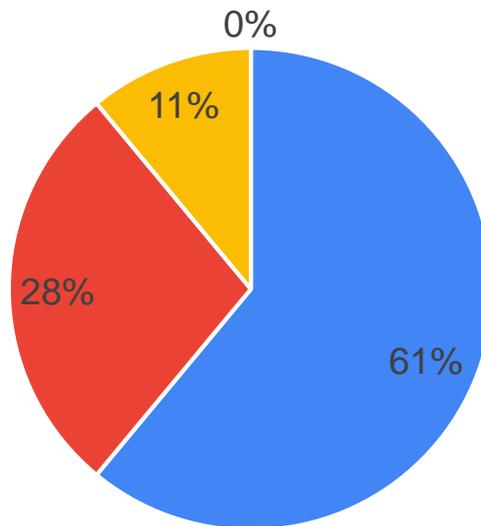
[Communication from Academic Office]

- Excellent
- Good
- Satisfied
- Needs Improvement



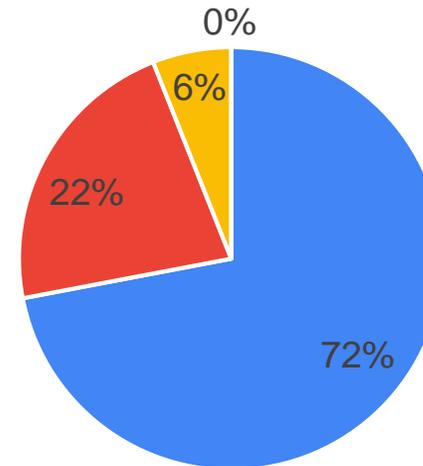
[Examination Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



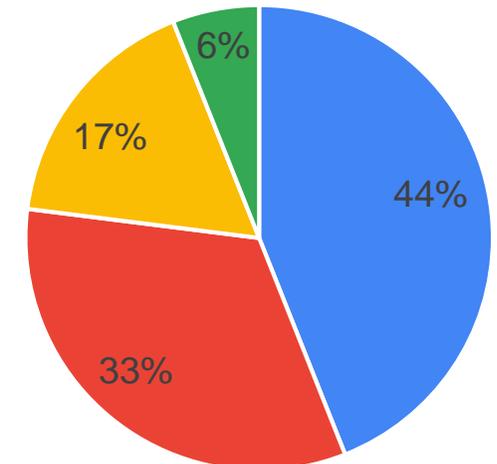
[Classroom Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Hostel Infrastructure]

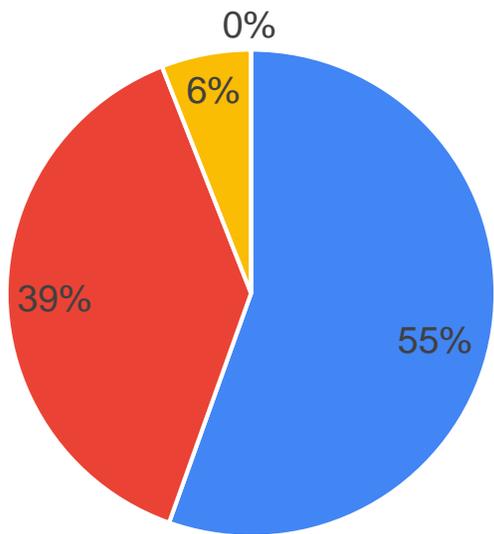
- Excellent
- Good
- Satisfied
- Needs Improvement



Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020) batch

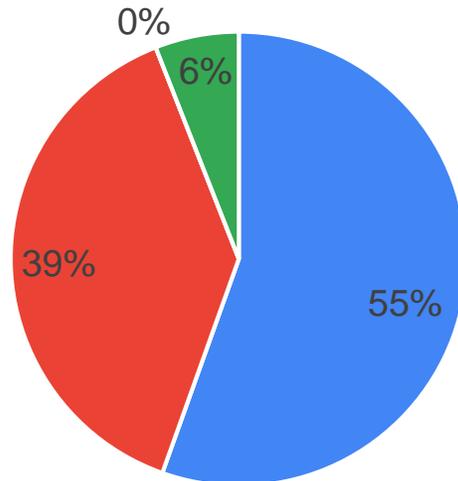
[IT Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



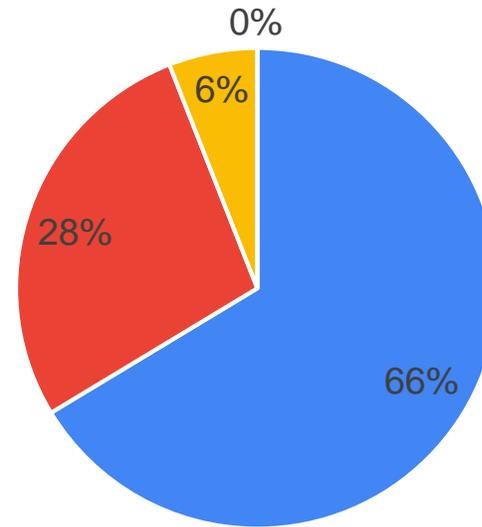
[Practical Lab Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



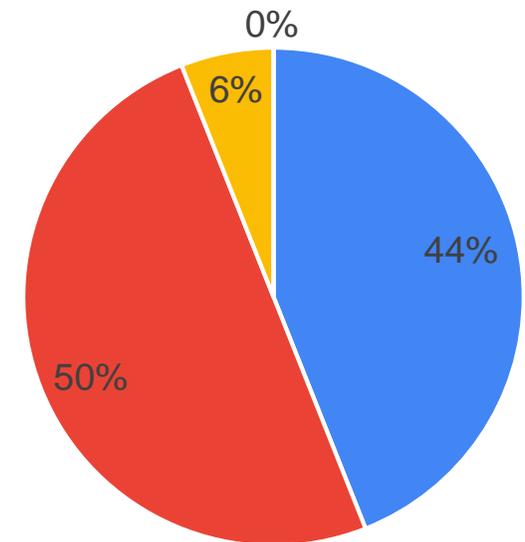
[Campus Facility]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Website]

- Excellent
- Good
- Satisfied
- Needs Improvement

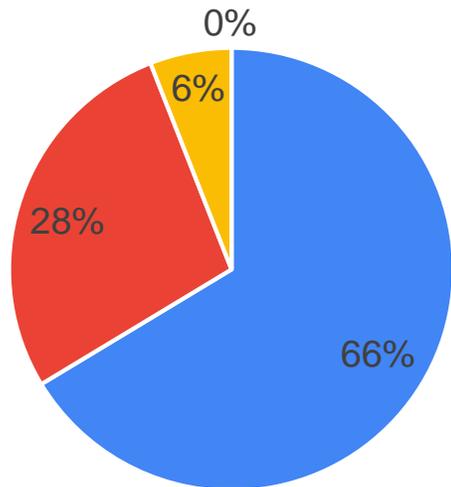


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

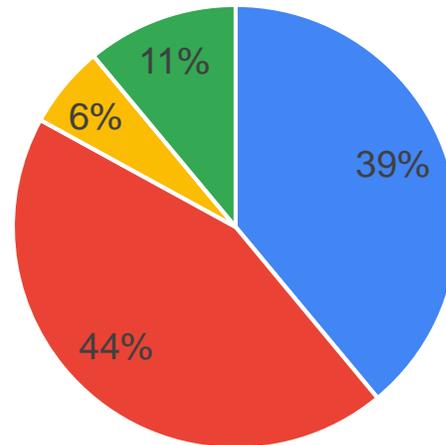
[Events Organised]

- Excellent
- Good
- Satisfied
- Needs Improvement



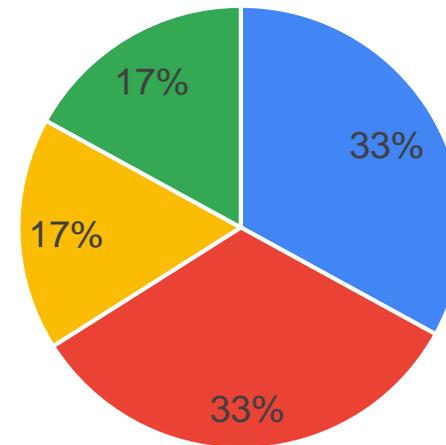
[Training Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Placement Process]

- Excellent
- Good
- Satisfied
- Needs Improvement

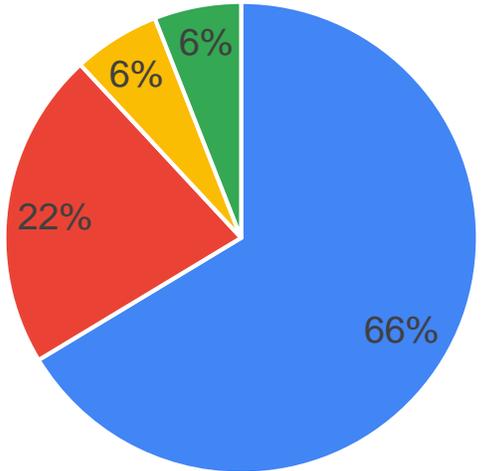


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

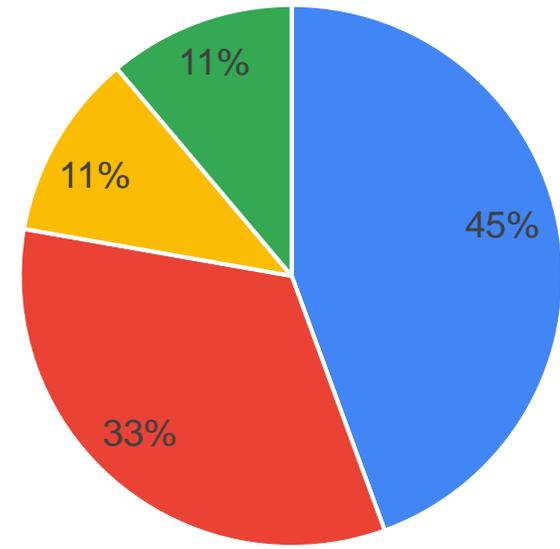
[Student Environment]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Quality of Recruiters]

- Excellent
- Good
- Satisfied
- Needs Improvement

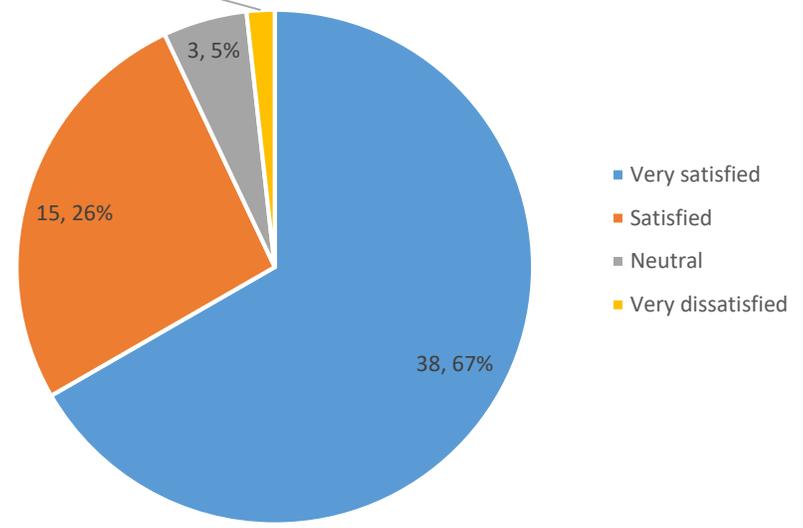


M.Sc. DAN Feedback from 2018 Batch Graduating Students

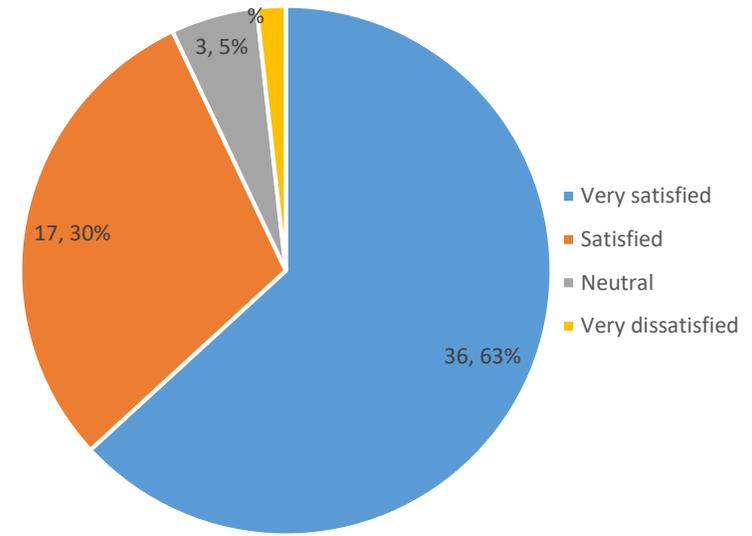
*M.Sc. DAN Feedback form Sent to 2018 Graduating batch students =64
Response Received = 57*

M.Sc. DAN 2018 Graduating batch students Feedback

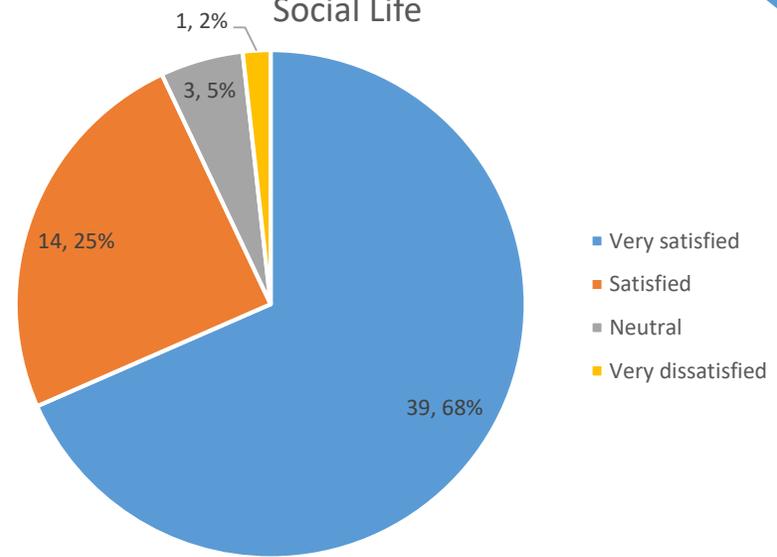
Overall academic experience at WGSHA



Non-academic or student life experience at WGSHA

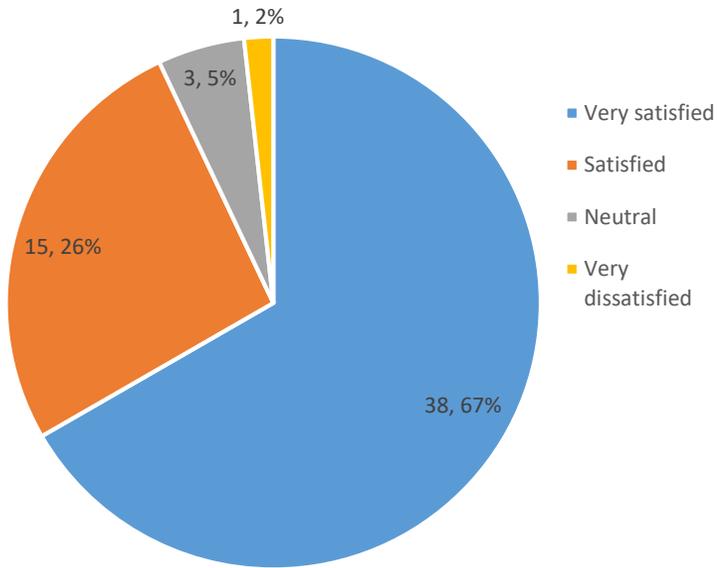


Social Life

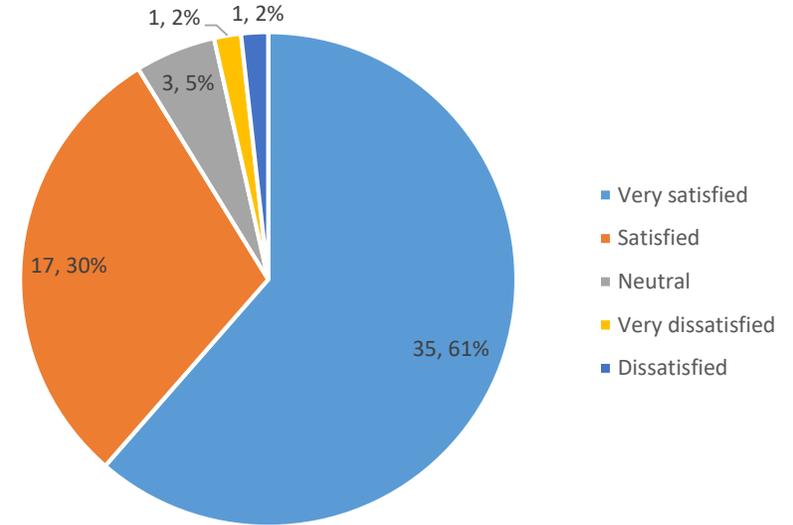


M.Sc. DAN 2018 Graduating batch students Feedback

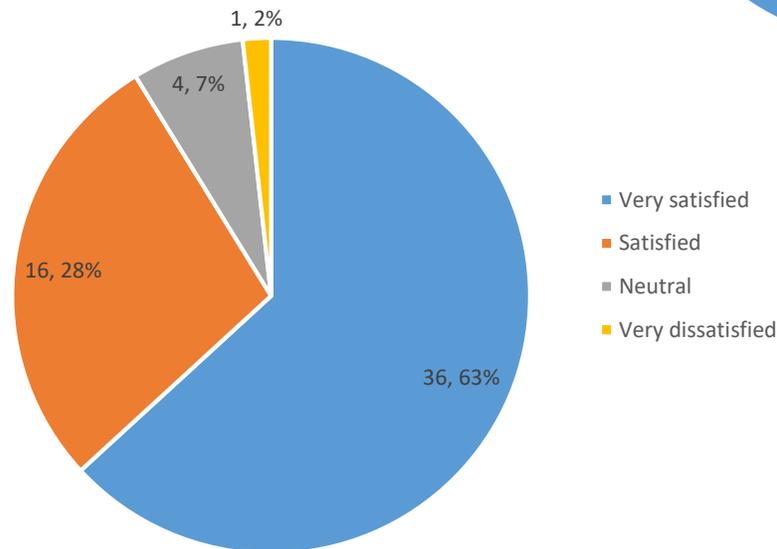
Health care



Cultural and performing arts programs

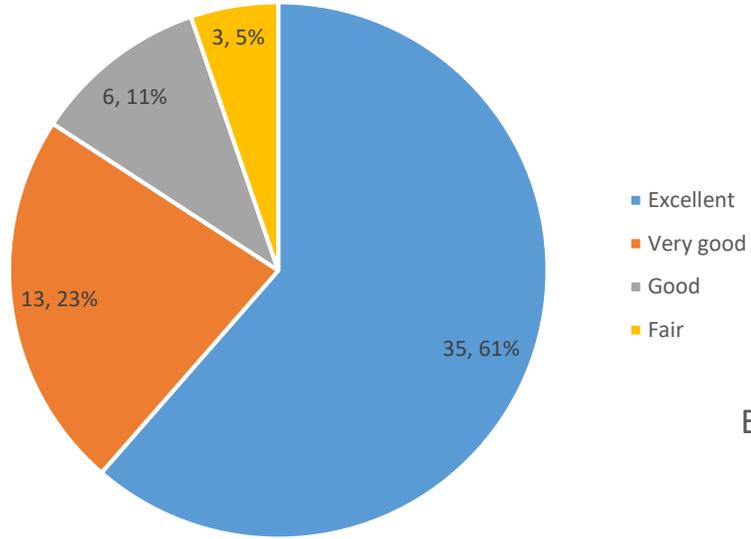


Athletic and recreational activities

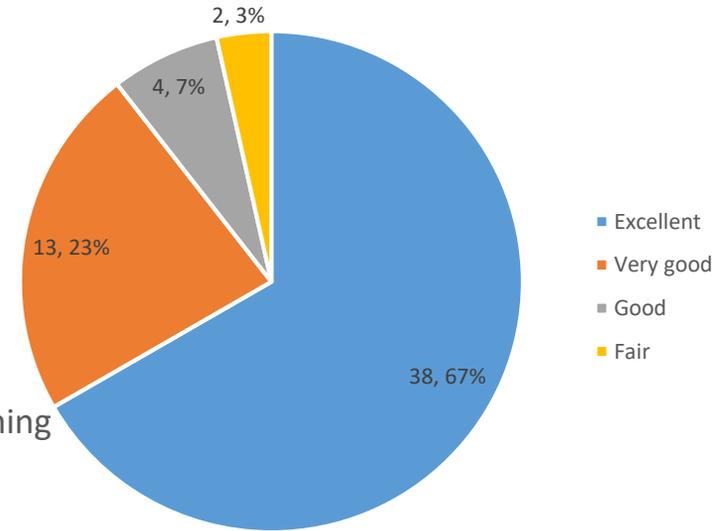


M.Sc. DAN 2018 Graduating batch students Feedback

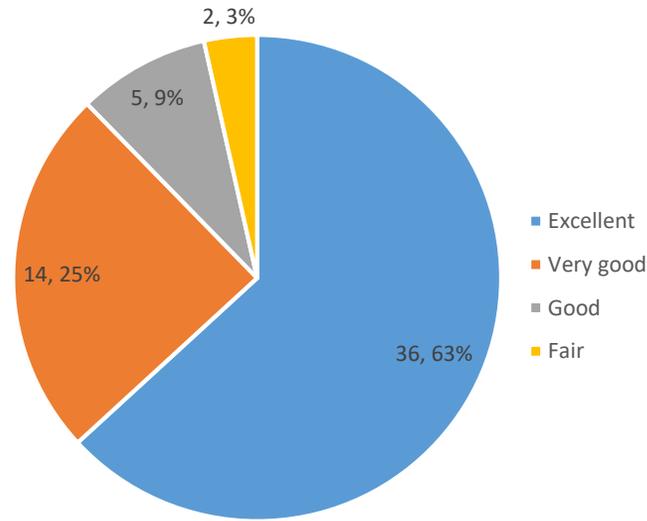
Academic standards in my program



Knowledge , Skills & Attitude imparted to meet the professional requirements

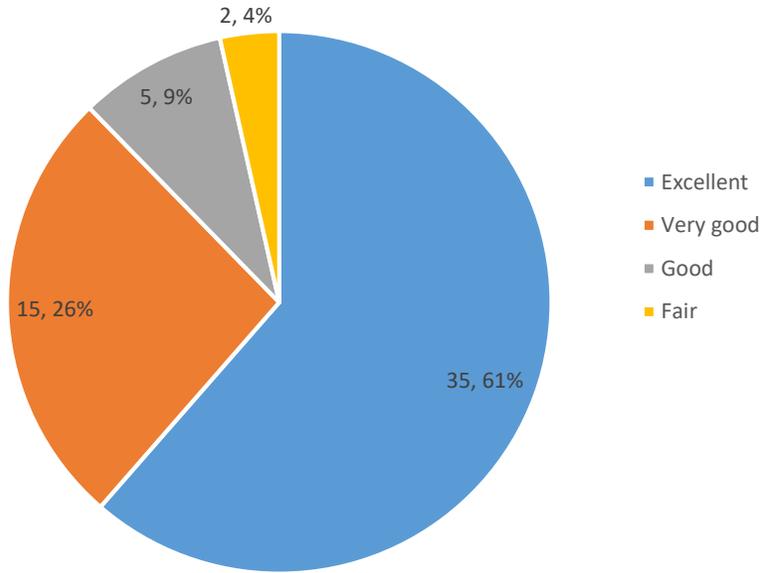


Emphasis & exposure to practical/hands on learning

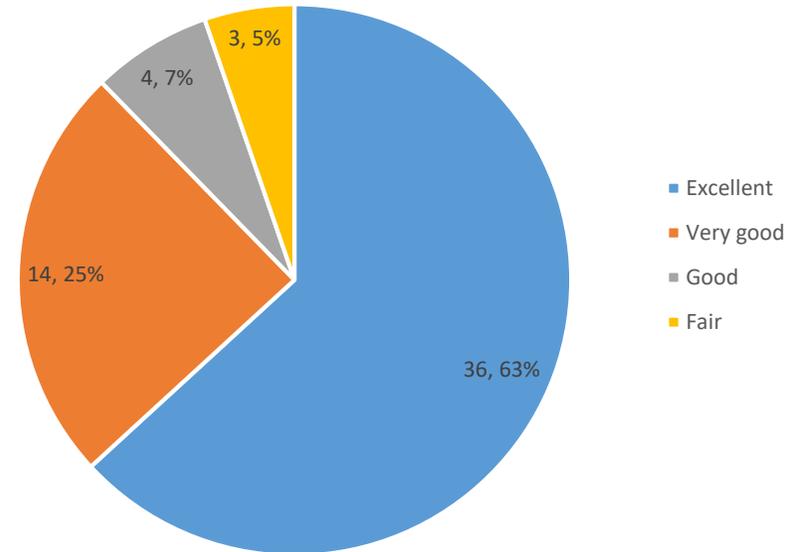


M.Sc. DAN 2018 Graduating batch students Feedback

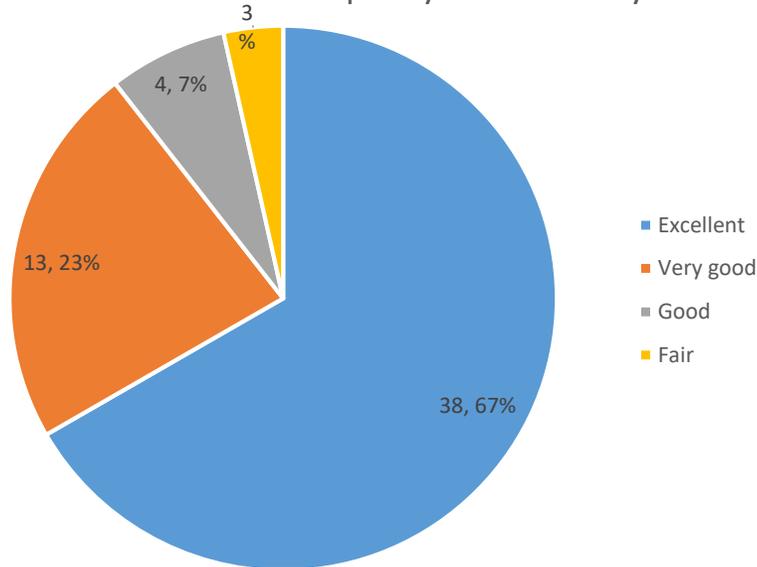
Examination & assessment system overall



Overall program quality

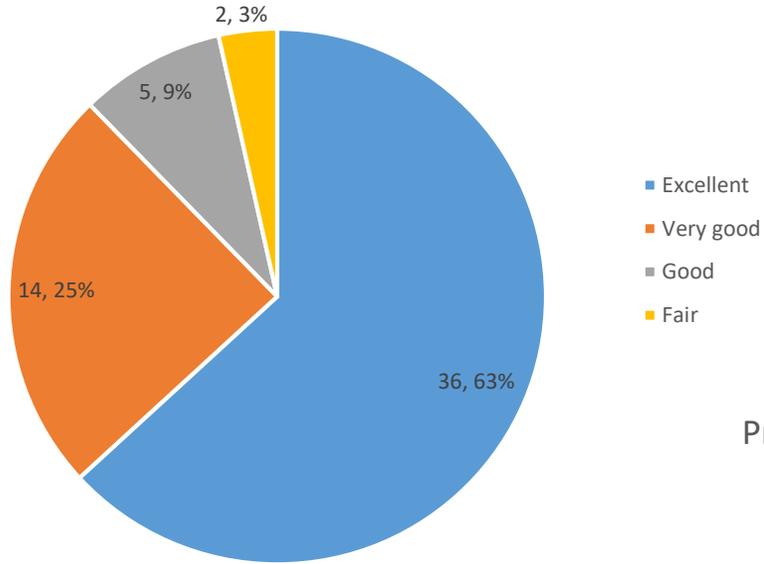


The intellectual quality of the faculty

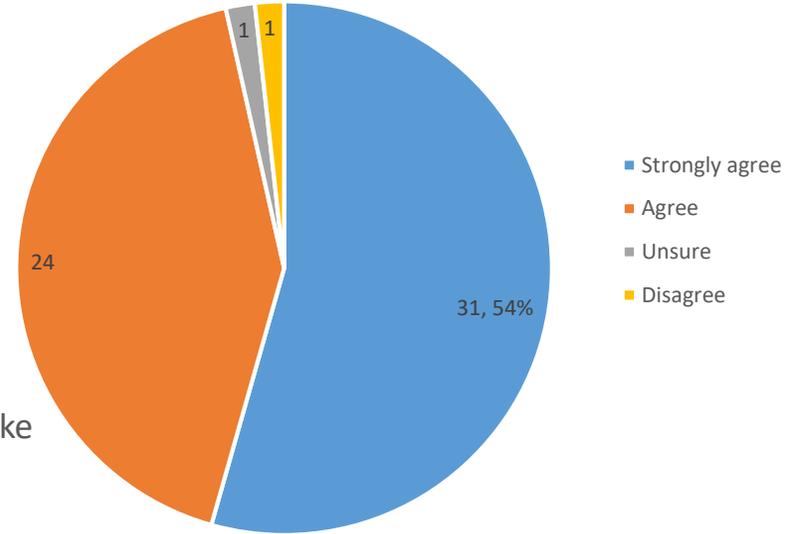


M.Sc. DAN 2018 Graduating batch students Feedback

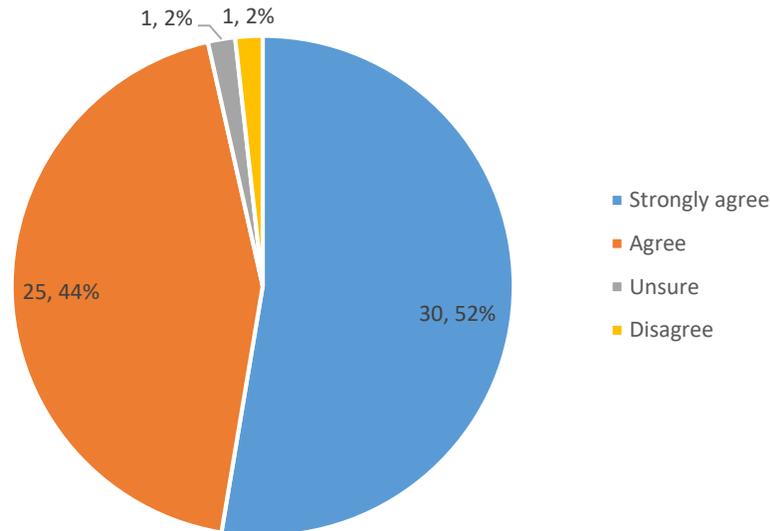
The relationship between faculty and students



Program content supports my professional goals

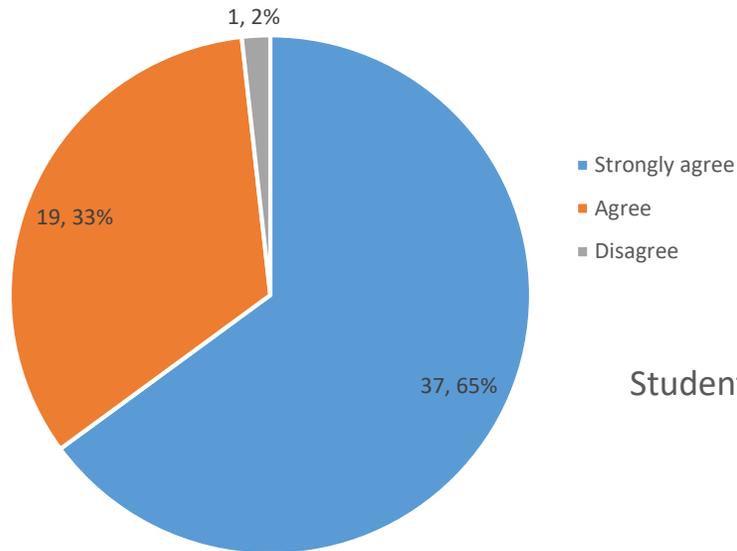


Program structure provides opportunities to take coursework outside my own school

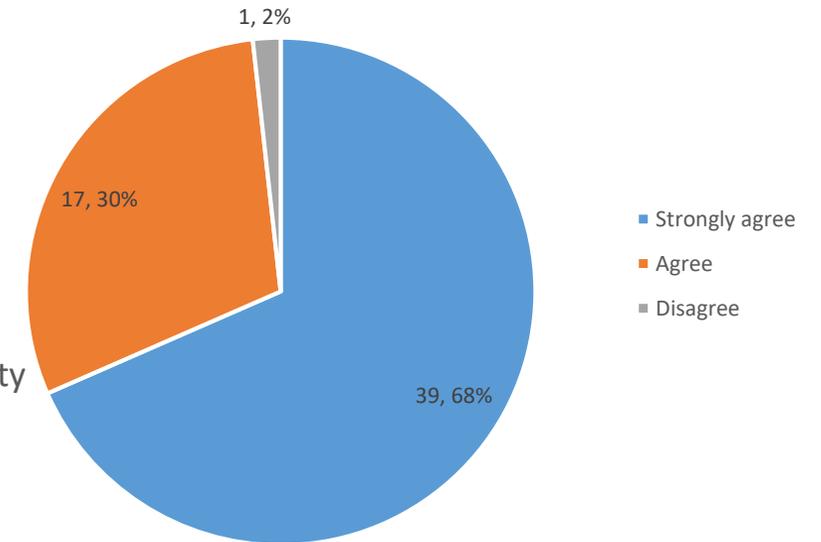


M.Sc. DAN 2018 Graduating batch students Feedback

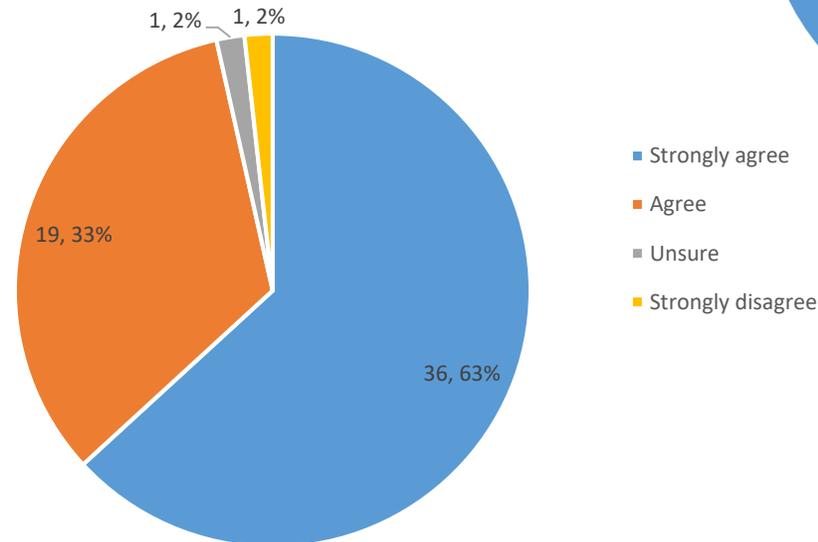
Most of my teachers seemed knowledgeable in their field



Some teachers at WGSHA have had a major positive influence on my academic career

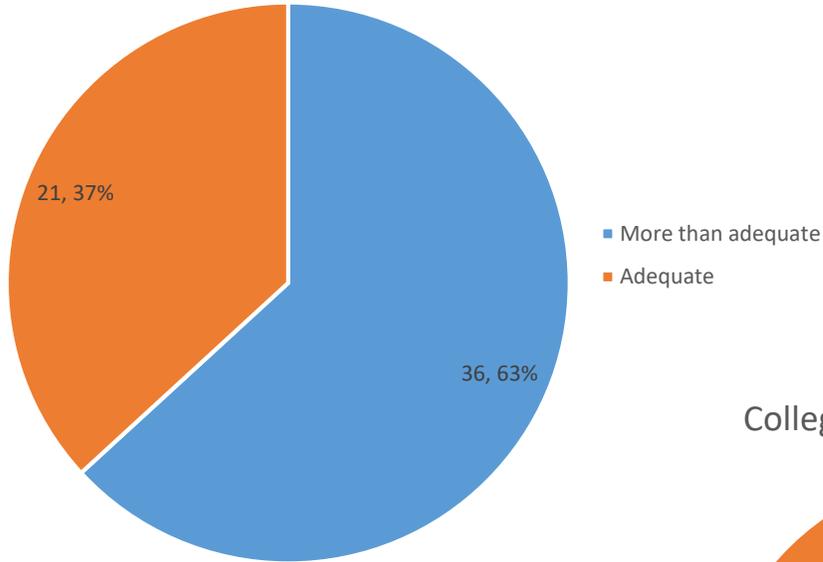


Students in my program are treated with respect by faculty

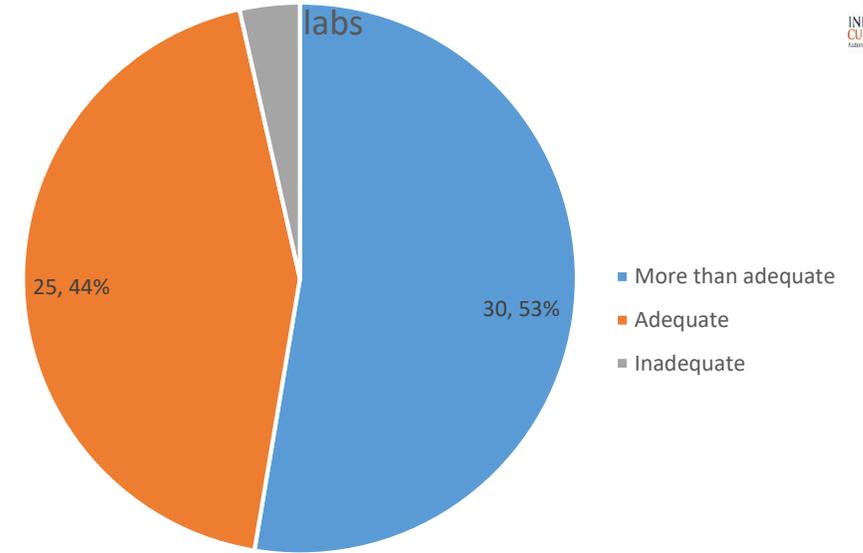


M.Sc. DAN 2018 Graduating batch students Feedback

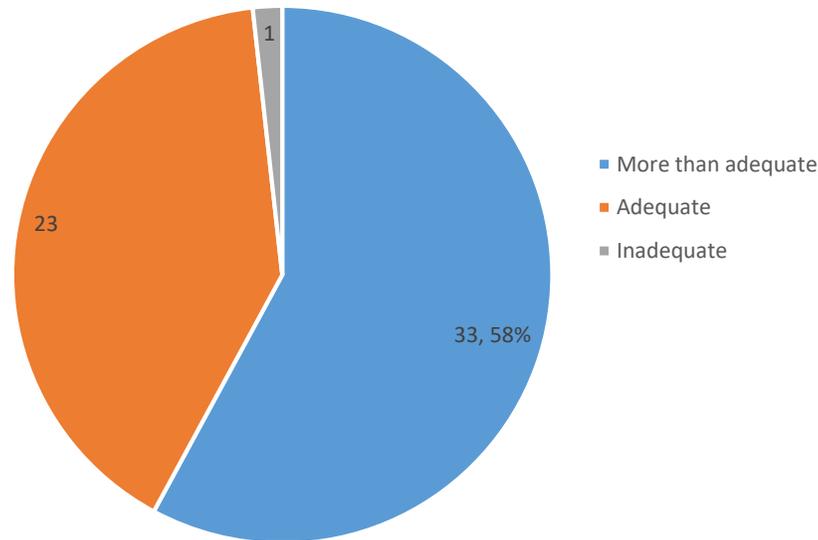
Academic facilities/buildings/space



Practical facilities (kitchen/computer lab/hospital/community field visit/other MAHE labs)

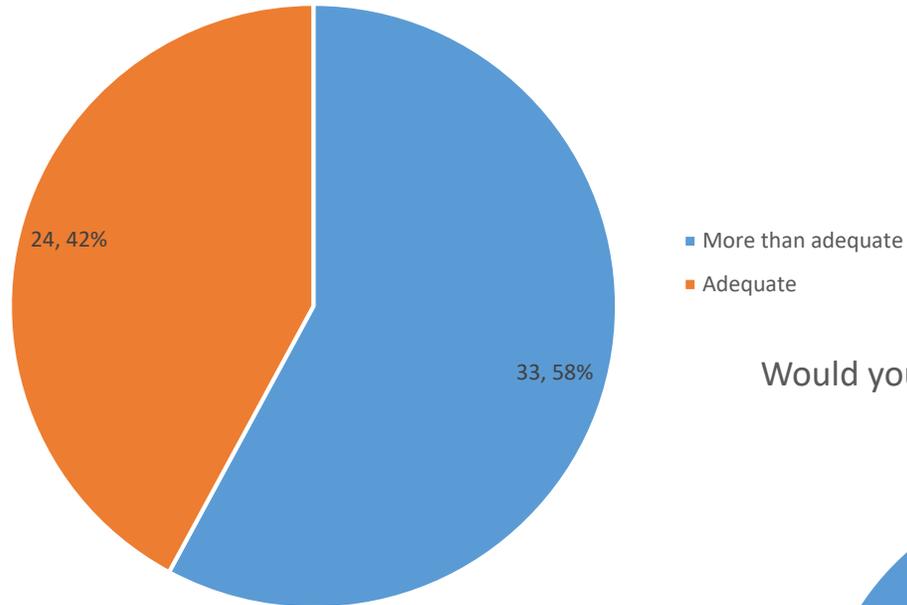


College intranet/internet facilities

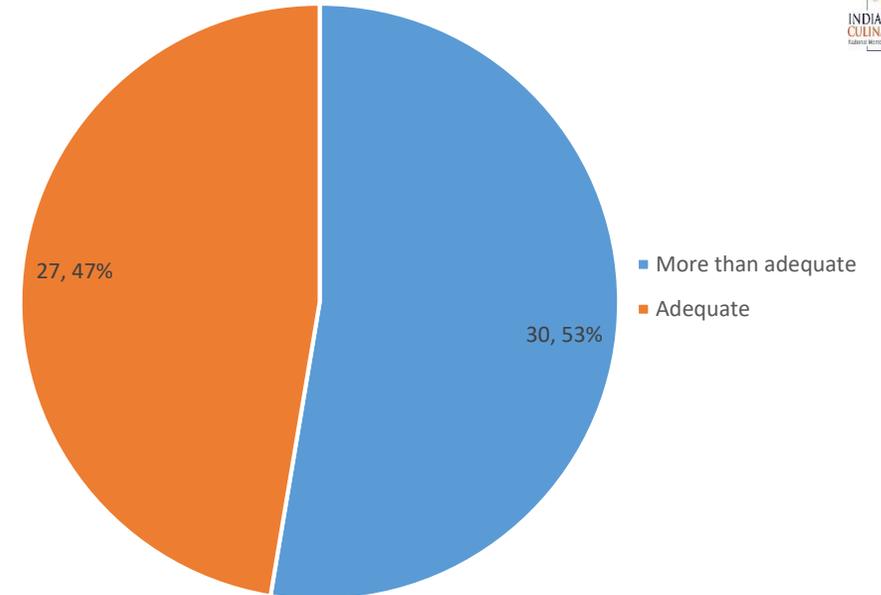


M.Sc. DAN 2018 Graduating batch students Feedback

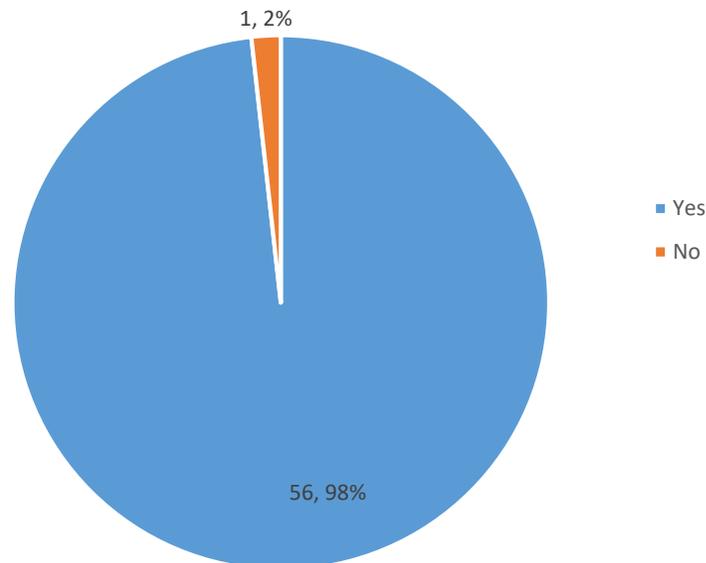
Library resources (WGSHA/Health Sciences)



Services of the College Office



Would you recommend WGSHA to prospective students?





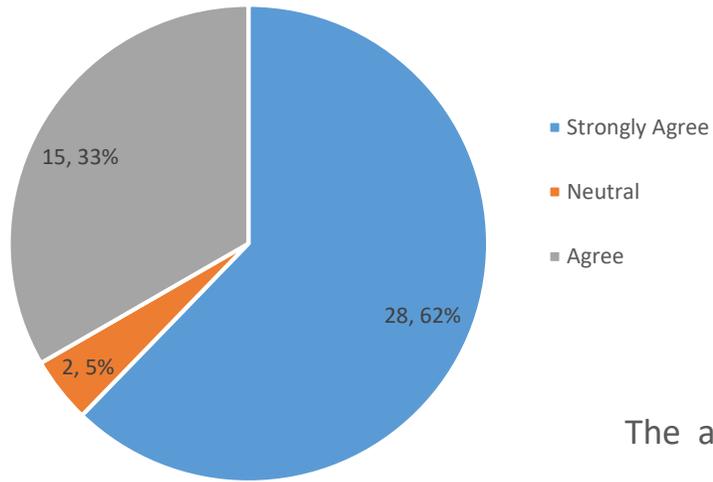
WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



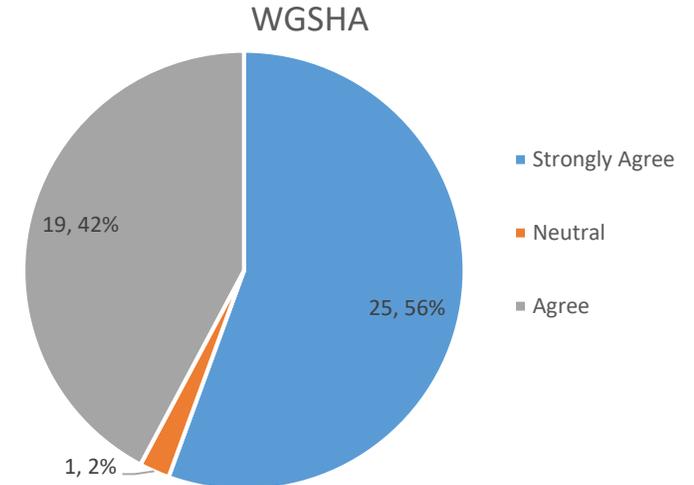
*M.Sc. DAN Parents Feedback form Sent to 2018
Graduating batch student parents and 2019
batch 2nd year student parents (64 + 67) =131
Response Received = 45*

M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

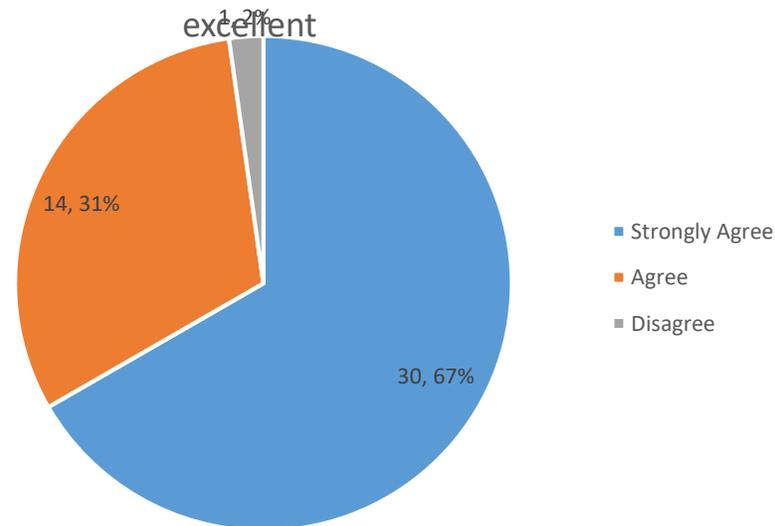
WGSHA is one of the best Professional colleges



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

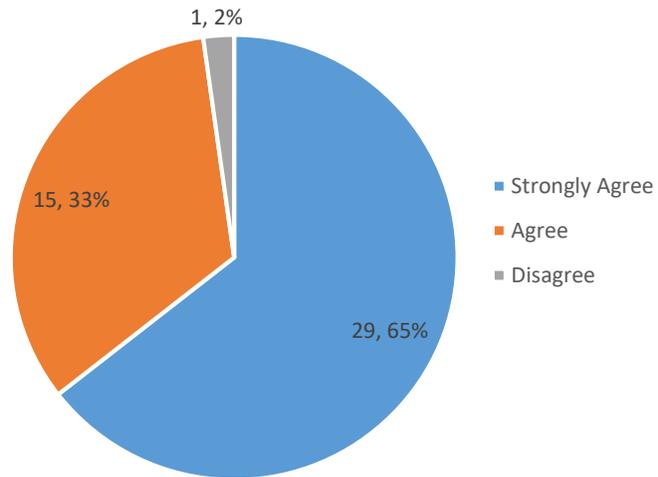


The academic/ personal discipline in WGSHA is excellent

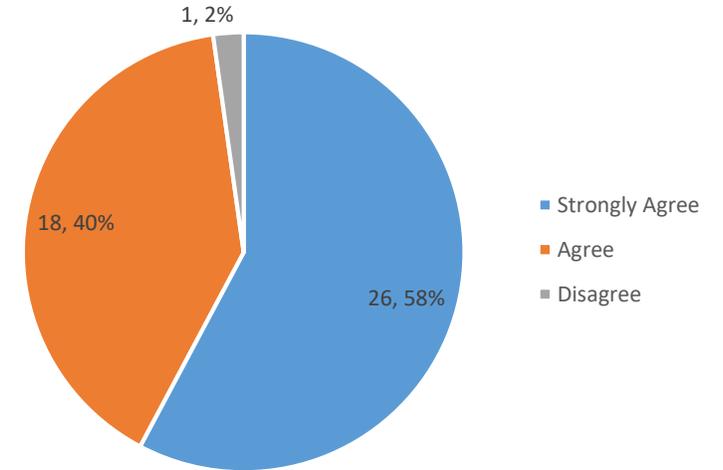


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

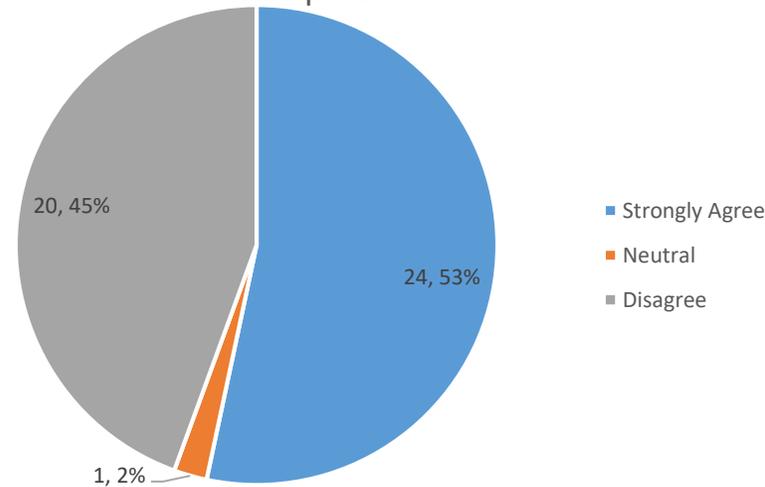
Getting admission for my ward in WGSHA, MAHE is a matter of pride for me



WGSHA atmosphere is conducive for learning

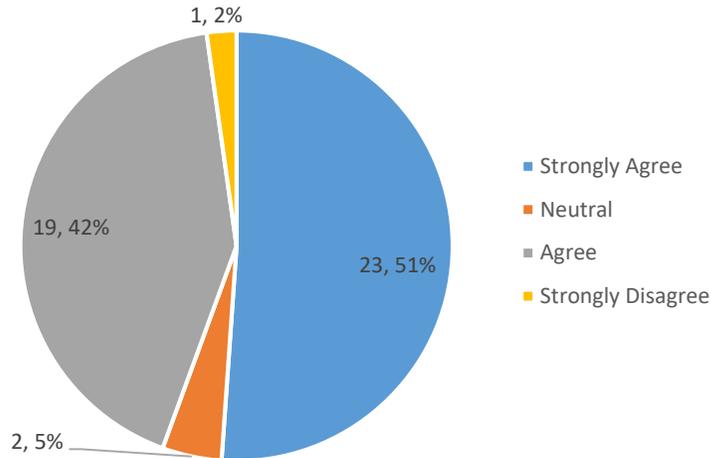


The admission process in WGSHA is fair and transparent

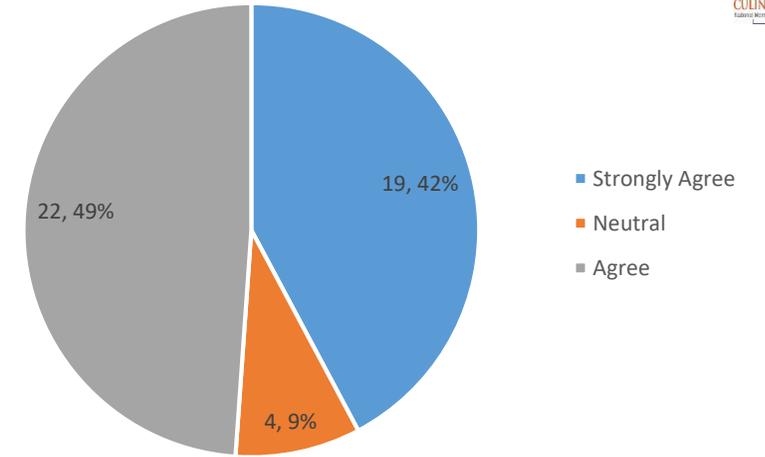


M.Sc. DAN Parents Feedbacks (2018 & 2019 Batch)

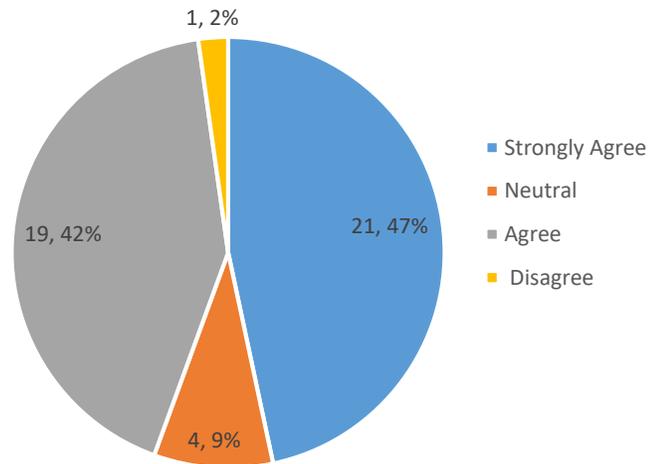
There is a positive change in the behavior of my ward after joining WGSHA



The curriculum has incorporated current/recent trends in the area

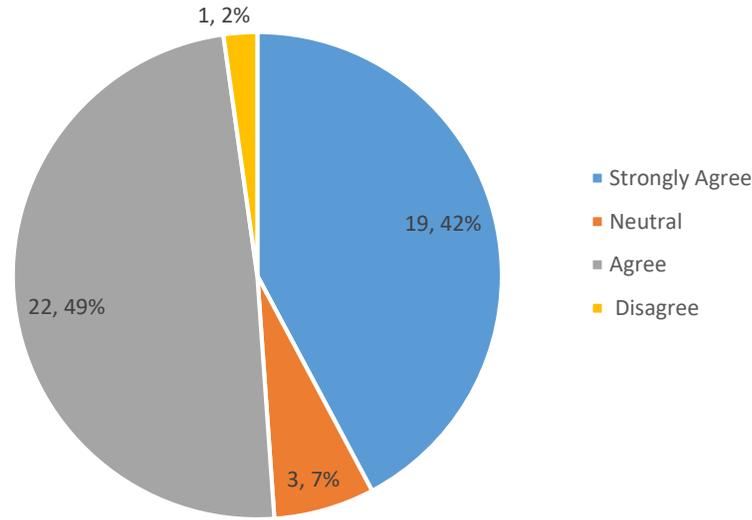


The curriculum of the course is well designed

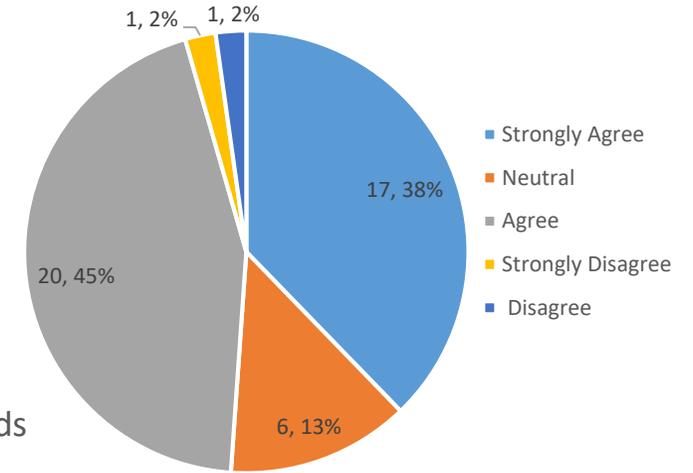


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

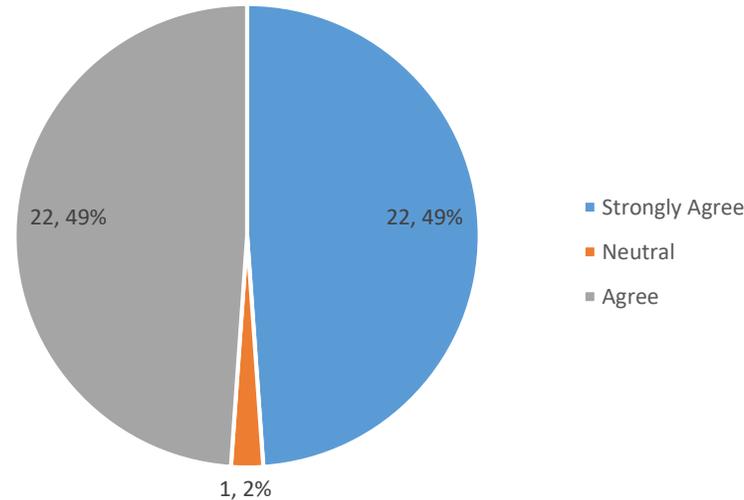
Knowledge , skills and attitudes imparted during the course meet the professional requirements



Employability options are given focus in the curriculum design

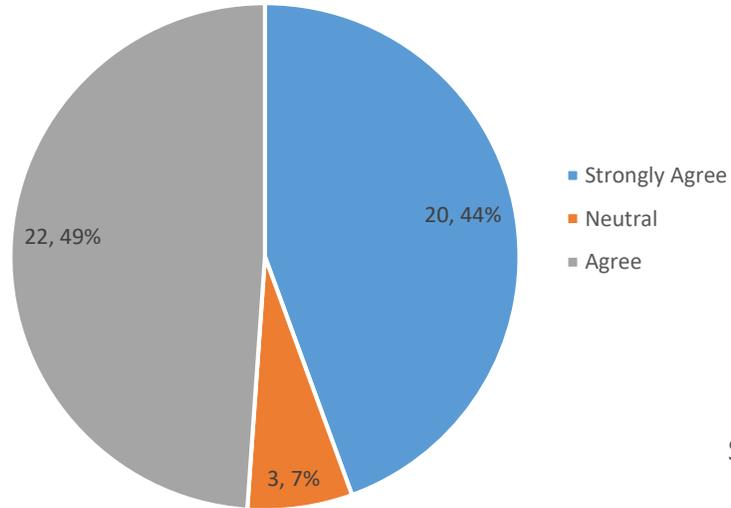


Emphasis & exposure is given to practical/ hands on training

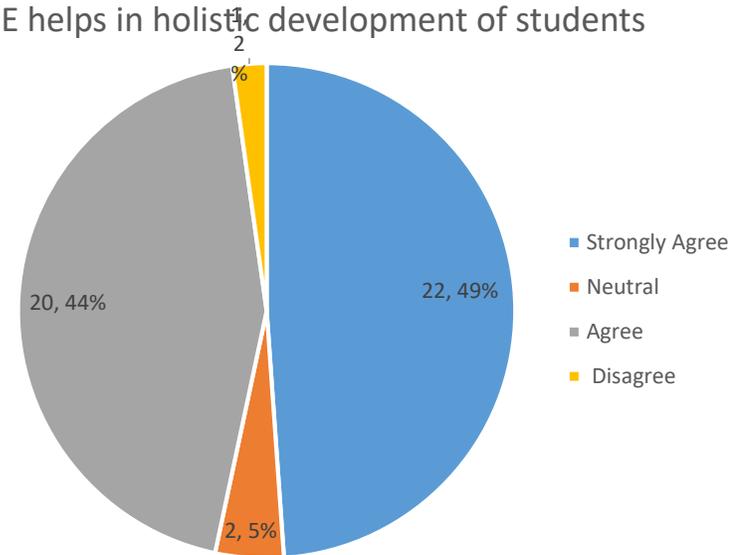


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

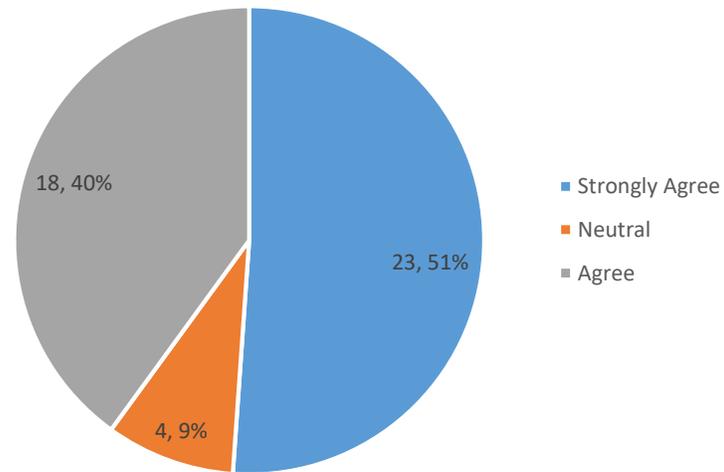
Examination results are declared timely



MAHE helps in holistic development of students

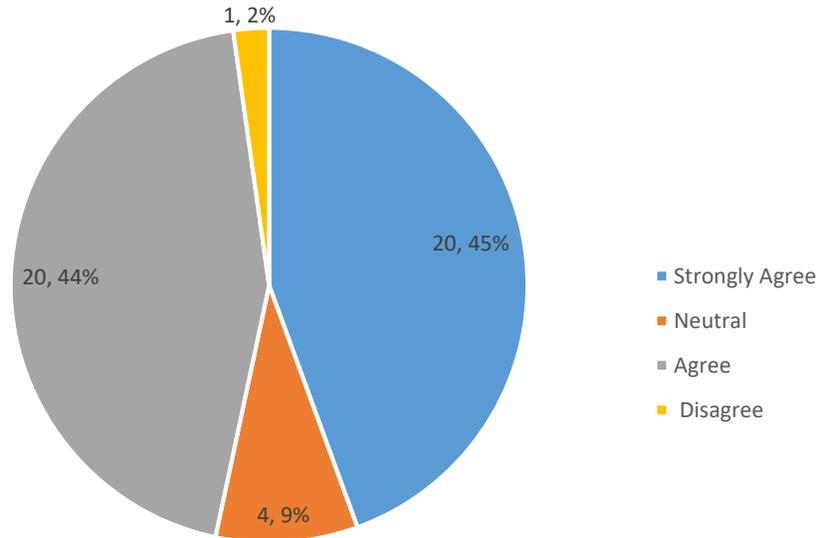


Staff members of WGSMA are cordinal and cooperative

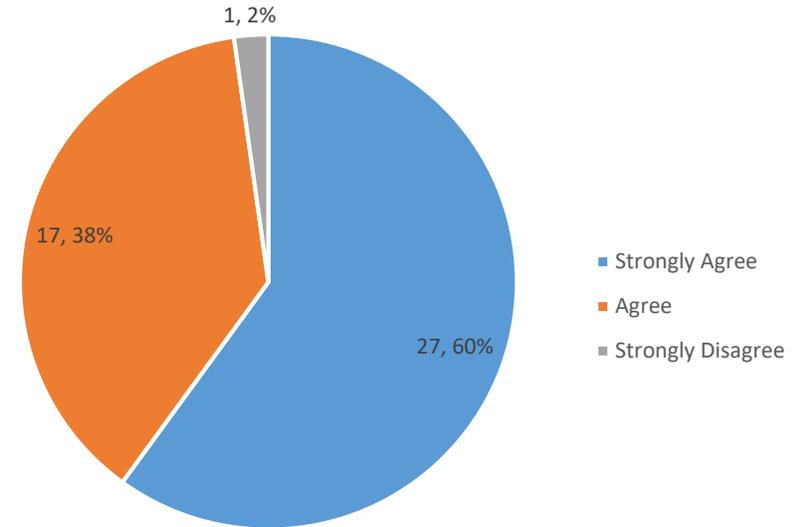


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

MAHE website is very informative and regularly updated



I have great respect towards WGSHA





M.Sc. Hospitality and Tourism Management

Stakeholder Feedback

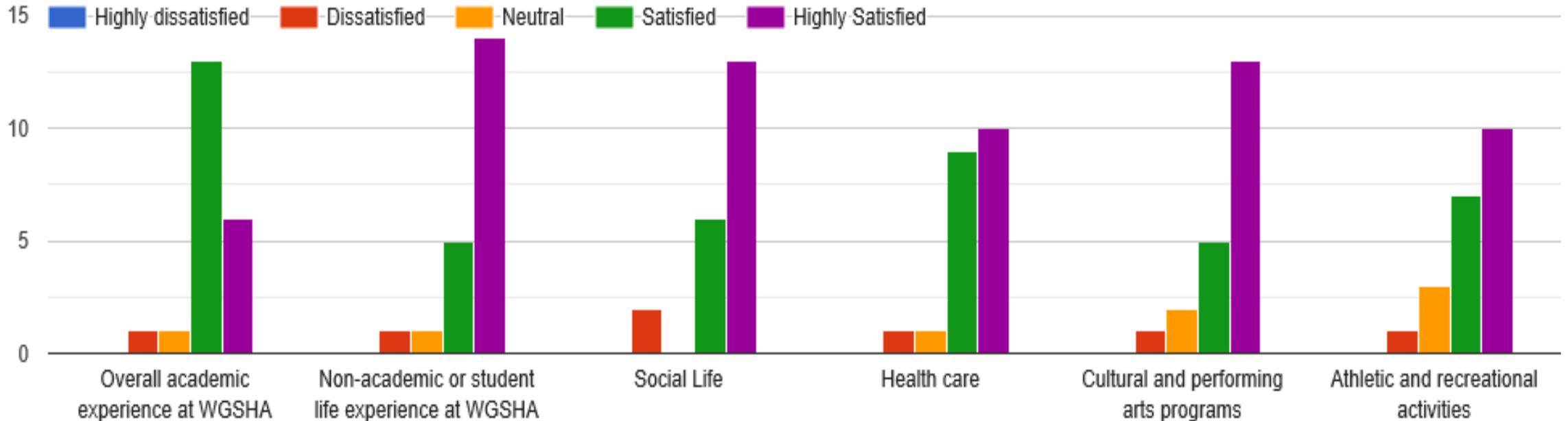




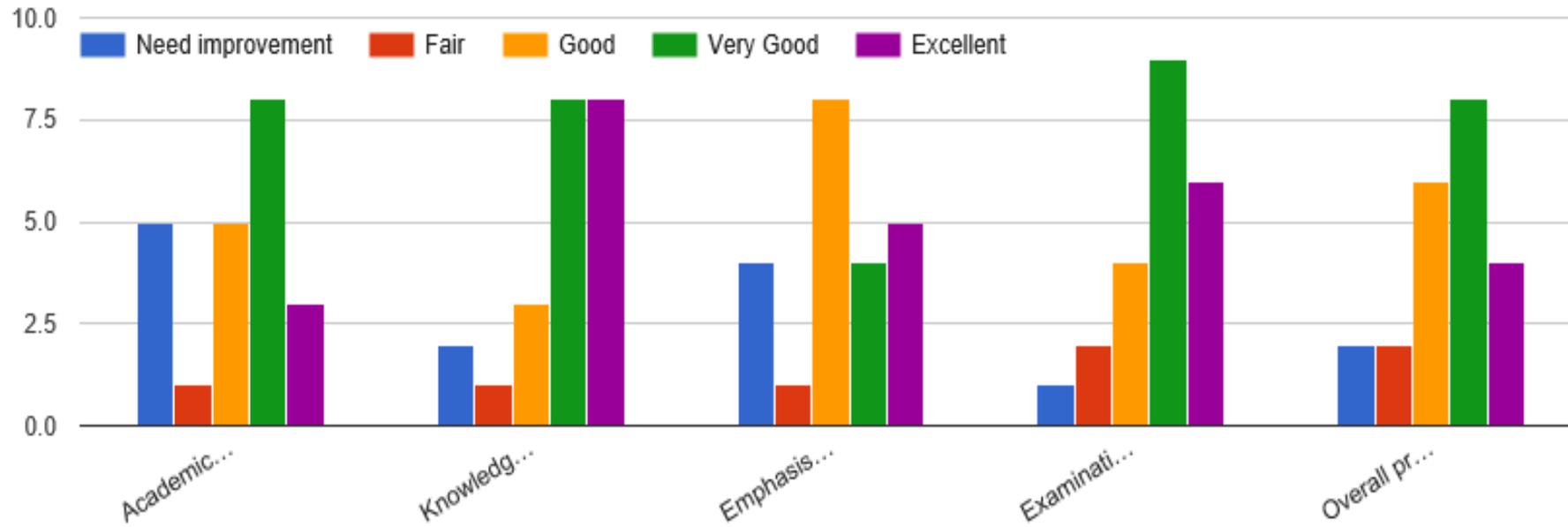
M.Sc. HTM Graduating Batch 2018-2020 Students' feedback



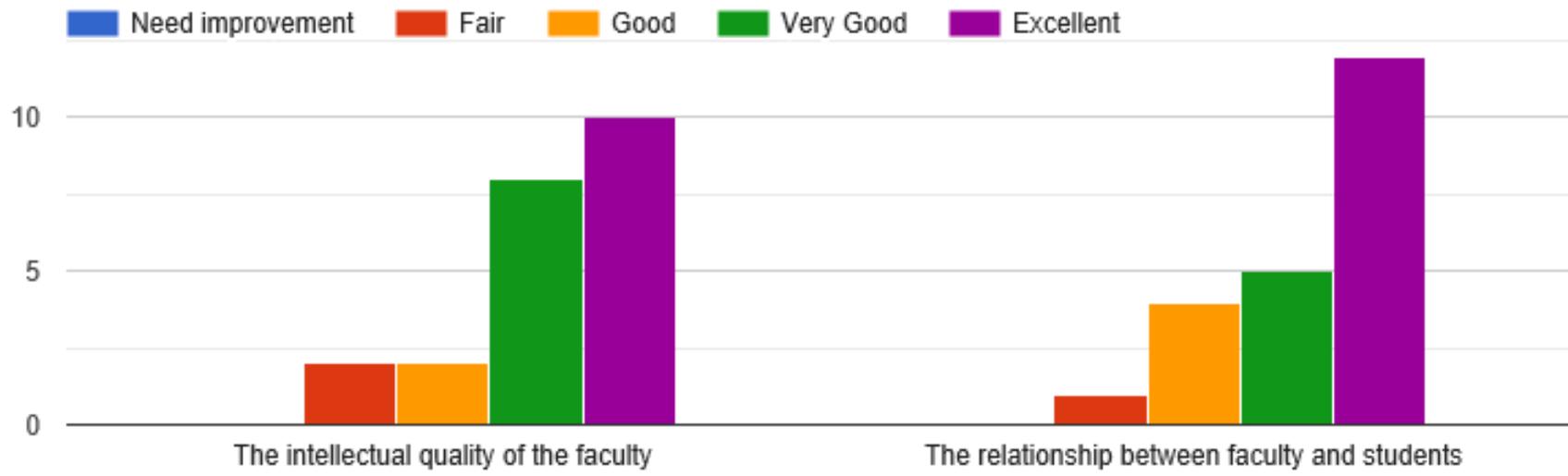
Overall Experience @ WGSHA



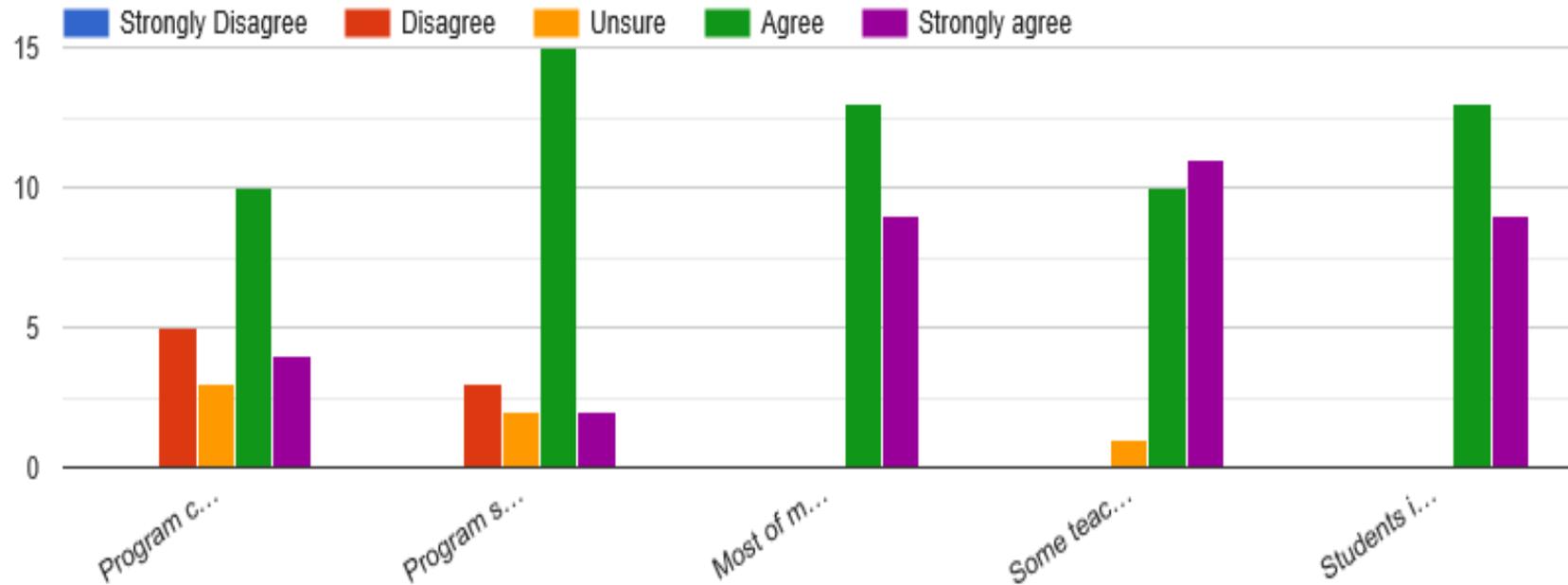
Academic Quality



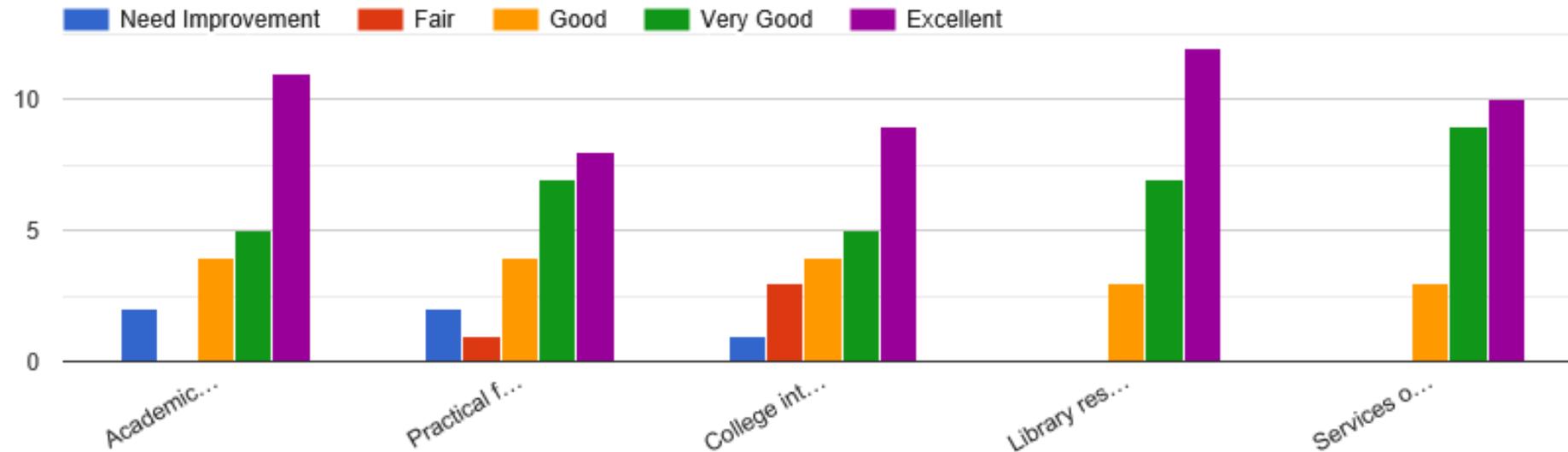
Intellectual environment



Program Content



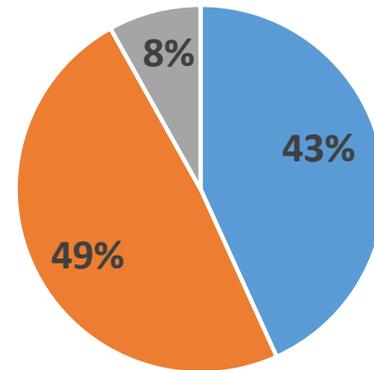
Academic facilities and services



BACA Graduating Batch Students' feedback



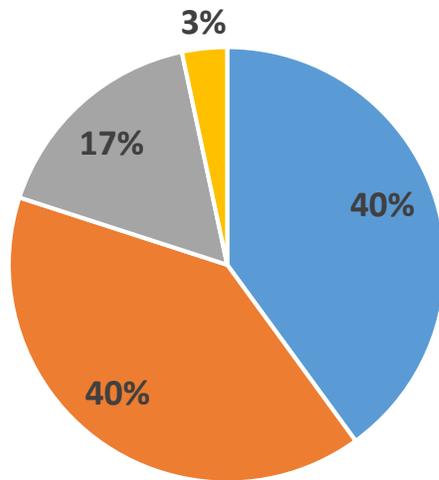
How do you find the relevance of the curriculum of your BACA degree with respect to your current job?



■ Relevant ■ Excellent ■ Poorly Relevant

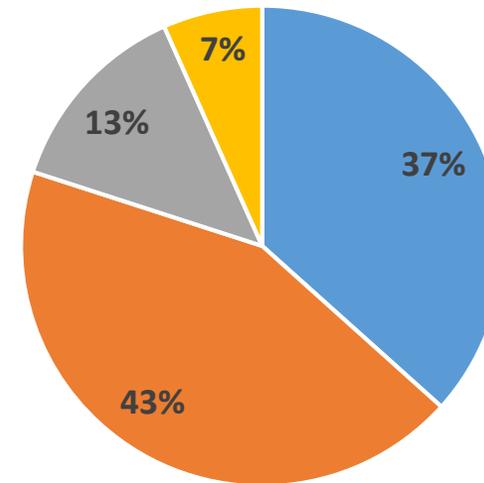
Parent Feedback on Curriculum

[How do you rate the program that your ward is undergoing in terms of the load of the courses in different semesters?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

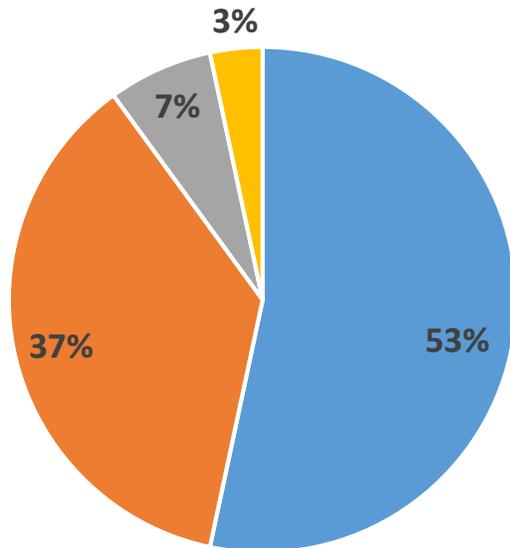
[How do you rate the availability of the Text and reference books in the Market?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

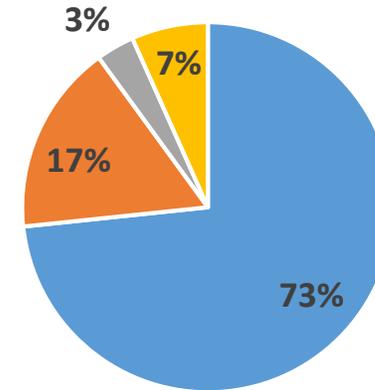
Parent Feedback on Curriculum

[How do you rate the quality and relevance of the courses included into the semester?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

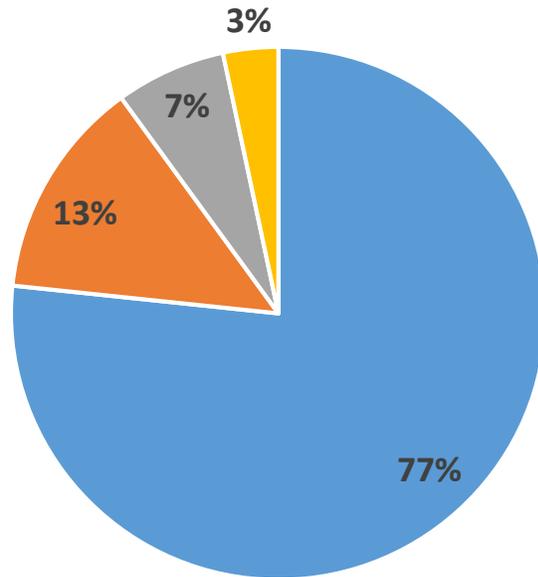
[How do you rate the treatment of the students by the faculty irrespective of the background of the student that includes Gender, cast, community creed etc. in teaching and evaluation?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

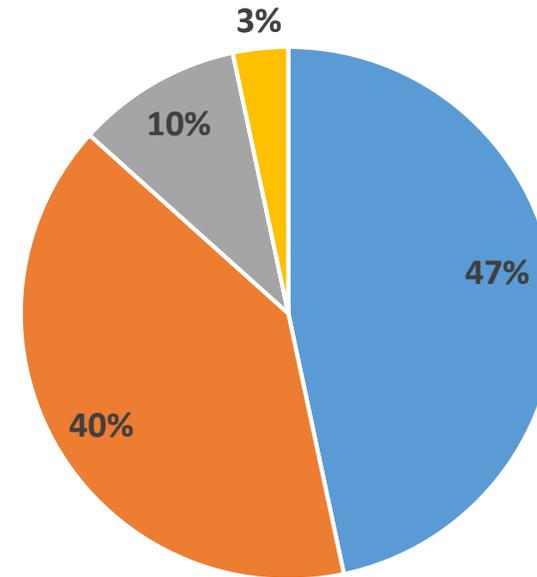
Parent Feedback on Curriculum

[How do you rate ambiance of the College/University for effective delivery of the academic programs?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

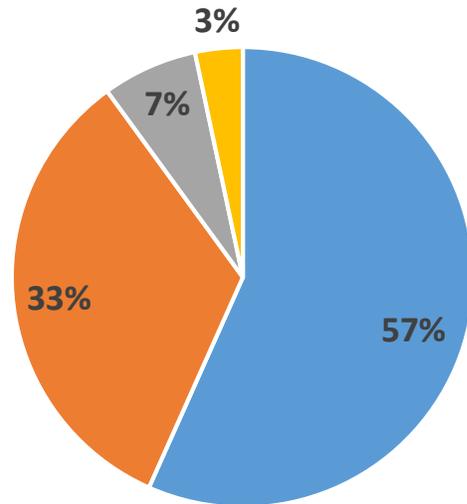
[How do you rate the courses in terms of their relevance to the latest technologies or future technologies?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

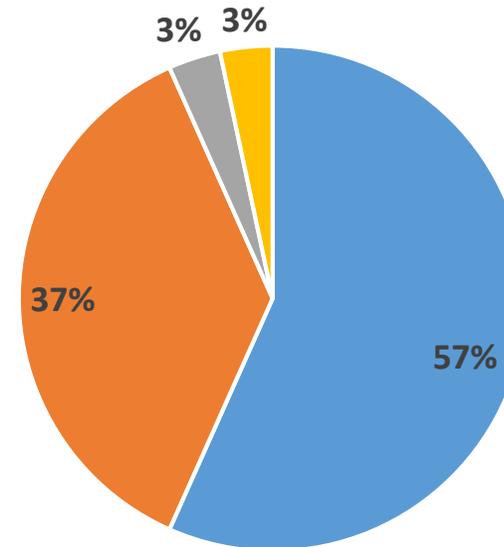
Parent Feedback on Curriculum

[How do you rate the programs based on the comfort of your ward in coping with the workload?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

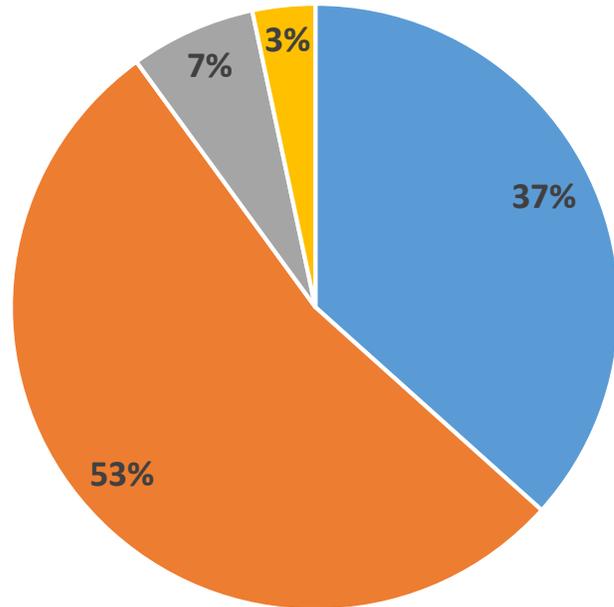
[How do you rate the quality of teaching in the College/university?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

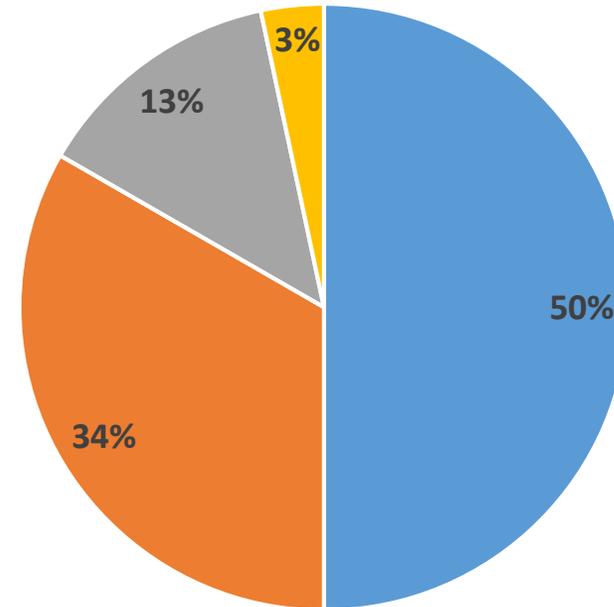
Parent Feedback on Curriculum

[How do you rate the outcomes that your ward has achieved from the courses?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

[How do you rate the transparency of the evaluation system in the College/University?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)



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

(September 2020 – January 2021)

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

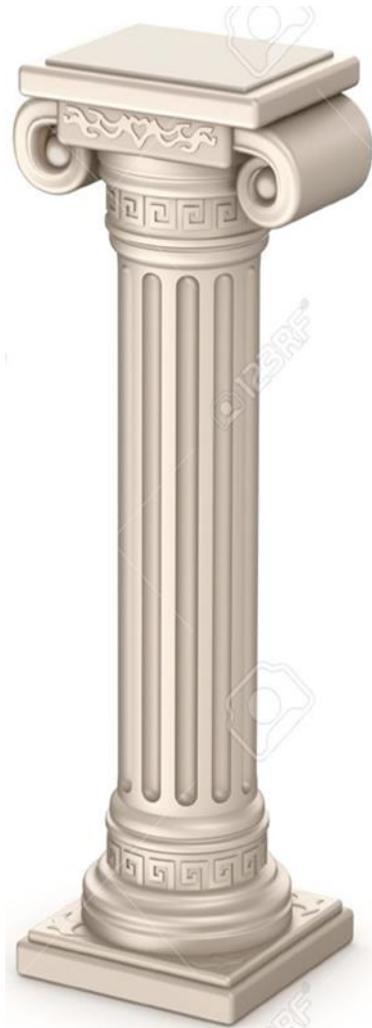
Significant Environmental Aspects

Water Consumption Report of WGS HA Hostel

Month & Year	Previous Reading	Present Reading	Total Unit of consumption*1000/Ltr	Total Amount Rate/ Unit (Rs22)	Average	Justification	Total Occupied
Aug-20	103640	103885	245000	5390	Decrease	Vacation -Covid 19	0
Sep-20	103885	103949	64000	1408	Decrease	Vacation -Covid 19	0
Oct-20	103949	103994	45000	990	Decrease	Vacation -Covid 19	0
Nov-20	103994	104109	115000	2530	Increase	Hostel Maintainace work	0
Dec-20	104109	104162	53000	1166	Decrease	Hostel Maintainace work	0

Electricity consumption Average of WGS HA Hostel

Year	Month	Total Unit Consumption	Increase \ Decrease	Remarks	Total Occupied
2020	September	214	Decrease	Vacation -Covid 19 (Hostel maintenance)	0
2020	October	420	Increase	Vacation -Covid 19 (Hostel maintenance)	0
2020	November	454	Increase	Vacation -Covid 19 (Hostel maintenance)	0
2020	December	214	Decrease	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 2021)





Way Forward

- Food Truck
- Language Café
- Academic Advisory Committee
- Entrepreneurship Development Cell Registration
- Accreditation with Hotel Schools of Distinction (HSD)
- 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
- Hydroponic Vegetable Garden



In Progress

Accreditations with HOTEL SCHOOLS OF DISTINCTION,
C/O INTERNATIONAL SCHOOL OF HOSPITALITY, SPORTS, AND TOURISM
MANAGEMENT ,1000 RIVER ROAD, TEANECK NJ 07666-1914 , UNITED STATES OF
AMERICA :

The global professional development network, bridges the gap between the real world and the classroom by drawing on the insights of its industry partners to prepare students with the skills they'll need to be leaders in the future of hospitality.



Ayudha Pooja



Ayudha Puja celebrated on the tenth day of the Navratri festival, which is traditionally celebrated in India. It is also called "Astra Puja" that is "Worship of Instruments" - Veneration of implements, machines, weapons, books, musical instruments and any other instruments we use in our business or profession. This is to worship and celebrate the tools that enable us to work and perfect our services. Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE, Manipal celebrated Ayudha Pooja this year too, but with necessary care which essential in this pandemic situation.



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

 **ITC HOTELS**
RESPONSIBLE LUXURY

Organises

Staff Training On

Microsoft Forms



Resource Person

Raghavendra G

Assistant Professor (Selection Grade)
WGSMA, MAHE, Manipal



Oct 12, 2020

12 noon to 1 p.m.

Under the guidance of

Chef K. Thirugnanasambantham
Principal, WGSMA



Farewell



October 24, 2020: WGSHA organised a farewell function to the recently retired non teaching staffs – Mr. Sadashiva Anchan who worked as a senior Electrician and Mrs. Leelavathi who worked in College Office as Senior Clerk.

Same day Mr. Ramdas Shetty worked in the Department of College Housekeeping and retired in the month of August 2019 and Mr. Ravichandra Devadiga worked in College Office as General Duty Worker who has been promoted as Library Assistant and transferred to MIT, Manipal recently were also honored.





**WELCOMGROUP GRADUATE SCHOOL
OF HOTEL ADMINISTRATION**
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Thank You



**INDIAN FEDERATION OF
CULINARY ASSOCIATIONS**
National Member of World Association of Chefs Societies



RECOGNITION
OF QUALITY
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