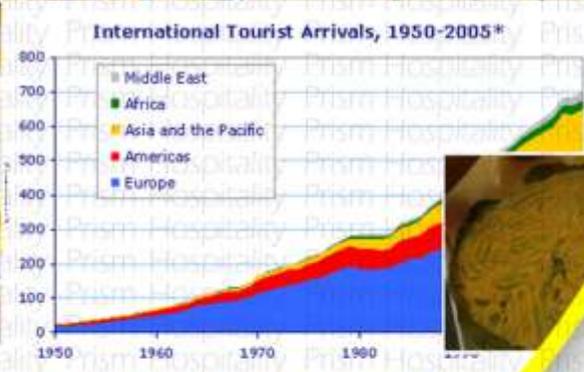




Hospitality Prism



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Welcome to the new academic year. A new look with new faces in the campus. The 6th edition of the Hospitality Prism carries information of UK-Bournemouth city through the travelers diary, the sun temple and the temple of Khajuraho under the pride of India, the findings of new



Neptune moon and the pop up restaurant under the current affairs. The tourism 2020 vision a historical perspective of world tourism is included in the WTO fact sheet. The beautifying facts of whitening the teeth and remedy for weak eye sight is featured in the finger tips. The local focal finds two dishes -Patrode and patoli that are consumed by the local people during the rainy season.

A brief account of the famous Biriyani Adda restaurant is included in the food for thought section of the magazine. The influence of green building concept in the hospitality and reality space is discussed under green corner

I am sure that this issue will be well received among the readers

With warm regards,

- Prof. Y G Tharakan

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Traveler's Diary

U K Bournemouth



What do you think of when someone mentions historic landmarks, fish and chips, vintage cafes beach, nightlife, parks etc., You might think of UK, but these things don't give the whole picture because they say nothing about the UK people. Last summer, I got a real taste of UK life and self-reliance when I spent two weeks with a host family in the Bournemouth.

After much preparation and many last-minute errands, my departure time arrived. Needless to say, I was pretty nervous. All I knew about my host family was that it consisted of parents and three kids. I knew I was staying in a place called Wimborne in central Bournemouth.

My host father picked me up at the train station and drove me to Wimborne. Arriving in Wimborne, I knew I couldn't have asked for a better setting. There was one store, a bakery, a church and something most Swiss towns require: a train station.

I couldn't have asked for a better host family, either. They made me feel like part of their family. I don't have brothers or sisters, so living with the family of three kids was quite different, but I genuinely enjoyed the company of host's siblings.

One of the best things about living with a host family was not feeling like a tourist. I wasn't traveling around Europe seeing the major sights; I was immersed in a different culture. I participated in my family's day-to-day activities, whether helping to pick berries in the garden or going to friends' houses.

During my stay I also visited places like Bournemouth aviation museum, Christ Church, Poole Harbor, Bournemouth International Center, Tower park and Shell bay night clubs. While on my two day trip to London I saw London eye, Buckingham Palace, London Bridge, Wax Museum, Wembley Stadium, Undergrounds and Big Ben.

While some aspects of the UK culture are similar to India's, there are lots of differences, too. The trick for me was to keep an open mind. Sometimes I caught myself thinking, What are they doing? For example, my host family left their windows open - without screens – all the time. At first I thought, Oh my gosh! all the bugs are going to get in and eat me alive. Why don't they close the windows and turn on the air? But then I realized there weren't many bugs and I really enjoyed the fresh air. The environment in UK is a lot cleaner too.

While there, I participated in a week-long Bournemouth beach community service project which was the main reason I had gone for, with nine other people from Greece, Russia, Japan and the Italy.. The ten of us helped in changing of beach sand which is done once in 10 years as it is an artificial beach. It was not easy, but I enjoyed every minute of my stay above the clouds.

I became more self-reliant as a result of my two weeks stay. My host parents were busy and worked a lot, so if I wanted to go somewhere, I had to take the train by myself. When I landed in UK, I carried my cultural baggage: my beliefs and ideas shaped by the India. Conversely, I did not want to enhance any stereotypes Europeans had of Indian.

I found UK people very open-minded, much more so than Indian, probably because UK is a country permeated by many cultures. The UK people were very friendly and treated me kindly; I hope they would say the same about Indian.

Having an open mind was essential to my successful cultural experience. I didn't want to think, My way or



the highway. Also, being okay with failure was imperative, as I put myself on the line every day.

Signing up for a cultural exchange was probably the biggest risk I ever took, but it was also the most rewarding. I don't want to say it was life-altering, but living in UK did change my perspective on the India.

I still keep in touch with my host family via email. I hope to return and stay with them for a year, which they have encouraged me to do. When I left, I promised I would return to Bournemouth. There is more to UK than historic landmarks, fish and chips, vintage cafes beach,-nightlife and parks.



- Chirag Wagle

Pride of India

Sun Temple



The Sun Temple of Konark marks the highest point of achievement of Kalinga architecture depicting the grace, the joy and the rhythm of life all its wondrous variety. There is an endless wealth of decoration from minute patterns in bas-relief done with a jeweller's precision to boldly modelled free standing sculptures of exceptionally large size. Under the crackling wheels of past events, the Sun Temple has lost its main sanctuary but the remaining structure and the ruins arounds testify till today the boundless creative energy of Odhissan artistes and their impressive contribution to the treasury of Indian Art and building technique. Standing majestically on the sandy coast of the Bay of Bengal, the porch, in its solitary grandeur is an eloquent testimony of a gracious and mysterious past. Dedicated to Sun God, this temple was constructed by Raja Narasingsh Deva-I of the Ganga Dynasty was dazzling supreme in the political firmament of India.

FAME OF THE SUN TEMPLE

That the fame of the this temple as a wonderful monument has spread far beyond the limits of Odhissa in the sixteen century is amply borne out not only by the great Vaishnava Saint Chaitanya's (AD-1486-1533) visit to the place but also by the following pithy description which appeared in the A'in-i-Akbari of Abu'l-Fazl, the famous chronicler of the court of Akbar (AD-1556-1605).

Near Jagannath, is a temple dedicated to the Sun. Its cost was defrayed by twelve years revenue of the province. Even those whose judgement is critical and who are difficult to please stand astonished at its sight.

ARCHITECTURAL GLORY OF THE SUN TEMPLE

The Sun Temple built in the thirteenth century was conceived as a gigantic chariot of Sun God, with twelve pairs of exquisitely ornamented wheels pulled by seven pairs of horses. Its fine traceries and scroll work, the beautiful and natural cut of animal and human figures, all give it a superiority over other temples. The chief quality is its design and architectural details. The Sun temple belongs to the Kalinga School of Indian Temples with characteristic curvilinear towers mounted by Cupolas. In shape, the Temple did not make any major departure from other sikhara temples of Odhissa. The main sanctum which (229 ft. high) was constructed along with the audience hall (128 ft. high) having elaborate external projections. The main sanctum which enshrined the presiding deity has fallen off. The Audience Hall survives in its entirety but of the other two viz the Dancing Hall and the Dining Hall, only small portions have survived the vagaries of time. The Temple compound measures 857 ft. by 540 ft.





Khajuraho Temple

In the temple architecture of India, the Khajuraho complex remains unique. One thousand years ago, under the generous and artistic patronage of the Chandela Rajput kings of Central India, 85 temples, magnificent in form and richly carved, came up on one site, near the village of Khajuraho. The amazingly short span of 100 years, from 950 AD - 1050 AD, saw the completion of all the temples, in an inspired burst of creativity. Today, of the original 85, only 22 have survived the ravages of time; these remain as a collective paean to life, to joy and to creativity; to the ultimate fusion of man with his creator. Why did the Chandelas choose Khajuraho or Khajirvahila - garden of dates, as it was known then - as the site for their stupendous creations? Even in those days it was no more than a small village. It is possible given the eclectic patronage of the Chandelas and the wide variety of beliefs represented in the temples, that they had the concept of forming a seat of religion and learning at Khajuraho. It is possible that the

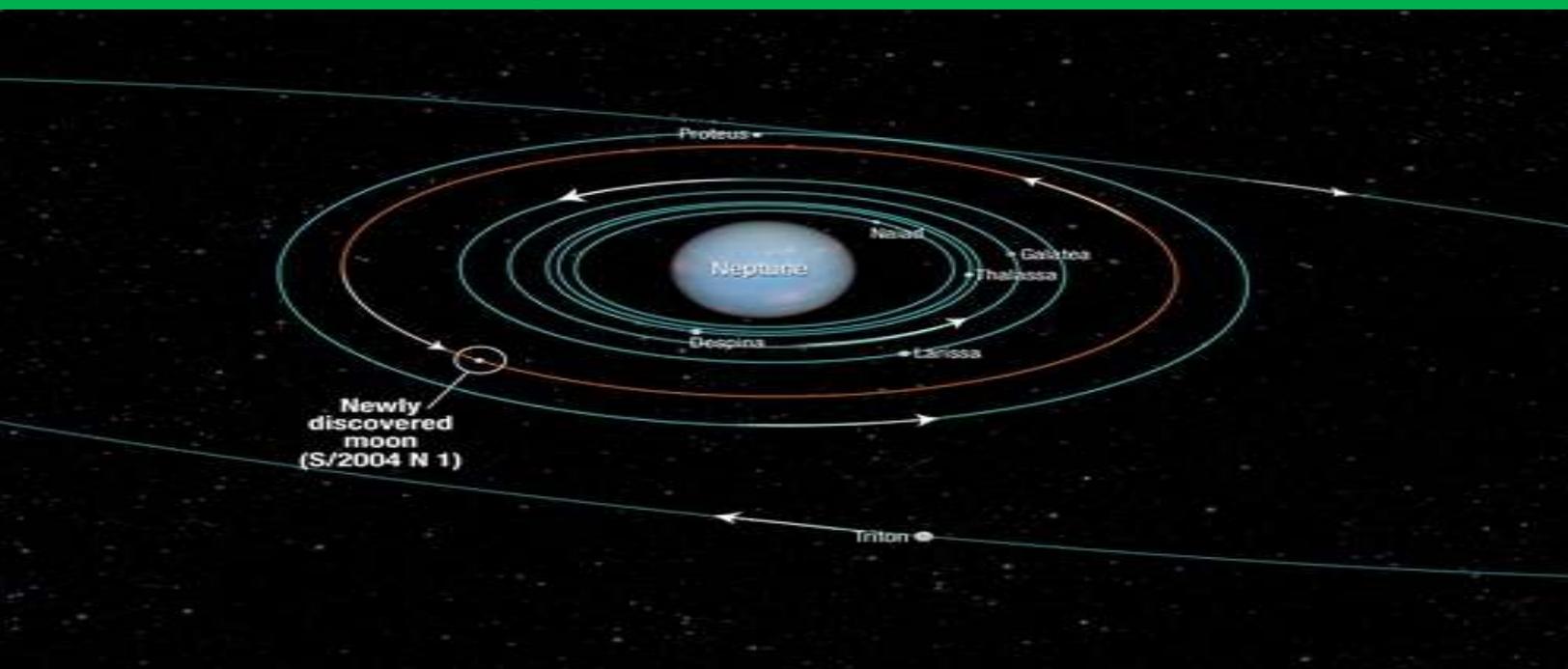


Chandelas were also believers in the powers of Tantrism; the cult which believes that the gratification of earthly desires is a step closer to the attainment of the infinite. It is certain however, that the temples represent the expression of a highly matured civilization. Yet another theory is that the erotica of Khajuraho, and indeed of other temples, had a specific purpose. In those days when boys lived in hermitages, following the Hindu law of being "brahmacharis" until they attained manhood, the only way they could prepare themselves for the worldly role of 'householder' was through the study of these sculptures and the earthly passions they depicted.



- Chirag Wagle

NASA Hubble Finds New Neptune Moon



NASA's Hubble Space Telescope a cooperative project of NASA and European Space Agency has discovered a new moon orbiting the distant blue-green planet Neptune, the 14th known to be circling the giant planet. The moon, designated S/2004 N 1, is estimated to be no more than 12 miles across, making it the smallest known moon in the Neptunian system.

It is so small and dim that it is roughly 100 million times fainter than the faintest star that can be seen with the naked eye. It even escaped detection by NASA's Voyager 2 spacecraft, which flew past Neptune in 1989 and surveyed the planet's system of moons and rings.

Mark Showalter of the SETI Institute in Mountain View, California, found the moon on July 1, while studying the faint arcs, or segments of rings, around Neptune. He looked far beyond the ring segments and noticed the white dot about 65,400 miles from Neptune, located between the orbits of the Neptunian moons Larissa and Proteus, which completes one revolution around Neptune every 23 hours.

NASA's Goddard Space Flight Center in Greenbelt, Md., manages the telescope and the Space Telescope Science Institute (STScI) in Baltimore, Md., conducts Hubble science operations.



Marriott Hotels Designs Pop-Up Restaurant Concept



Marriott Hotels & Resorts has created a new restaurant concept that enables its hotels to change the cuisine offered as regularly as every month.

Goji Kitchen and Bar comprises a primary restaurant offering three meals a day and within this, a changeable pop-up restaurant that incorporates the latest design and digital technology to enable variations to its walls and ceilings, entirely altering the look of the outlet.

A fully-equipped show kitchen, designed to cater to up to around 10 cuisines, gives chefs the opportunity to change cuisine concept and menu in this "micro" restaurant regularly — even on a monthly basis, which is earmarked for the Middle East.

Think of Transformers, but a restaurant... that would see the three meals a day, breakfast, lunch and dinner, but at some point in the day walls would close, ceilings would change in one section and there would be a whole new entry to a new restaurant that would be a hybrid restaurant.

The concept of this micro restaurant within the restaurant that can be changed every month, French one month, Italian one month etc.,

This idea aims to address issues that can arise following the inclusion of multiple F&B outlets in hotels in emerging markets.

There are currently 24 Goji Kitchen and Bar projects underway in China, with the Middle East identified as one of the next markets in which to roll this out.

This kitchen line is intuitive and is built knowing there is going to be five or ten concepts that could be used

The concept has been created as part of a major brand upgrade underway at Marriott Hotels & Resorts fuelled by consumer trends led by Generation Y, a group of travellers which Marriott believes "blend work and play, demand style and design, and require technology."

As part of the relaunch, Marriott has developed a website, www.travelbrilliantly.com, which showcases videos of innovations such as Goji Kitchen and Bar, as well as seeking input and ideas from the travelling community.



- Arko

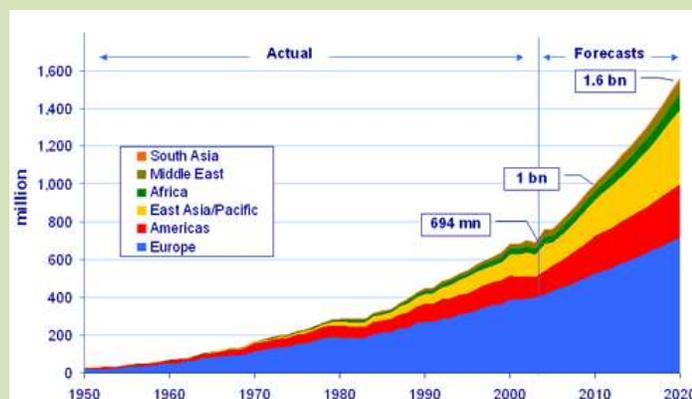
Tourism 2020 Vision

Tourism 2020 Vision is the World Tourism Organization's long-term forecast and assessment of the development of tourism up to the first 20 years of the new millennium. An essential outcome of the Tourism 2020 Vision are quantitative forecasts covering a 25 years period, with 1995 as the base year and forecasts for 2010 and 2020.

Although the evolution of tourism in the last few years has been irregular, UNWTO maintains its long-term forecast for the moment. The underlying structural trends of the forecast are believed not to have significantly changed. Experience shows that in the short term, periods of faster growth (1995, 1996, 2000) alternate with periods of slow growth (2001 to 2003). While the pace of growth till 2000 actually exceeded the Tourism 2020 Vision forecast, it is generally expected that the current slowdown will be compensated in the medium to long term.

UNWTO's Tourism 2020 Vision forecasts that international arrivals are expected to reach nearly 1.6 billion by the year 2020. Of these worldwide arrivals in 2020, 1.2 billion will be intraregional and 378 million will be long-haul travellers.

The total tourist arrivals by region shows that by 2020 the top three receiving regions will be Europe (717 million tourists), East Asia and the Pacific (397 million) and the Americas (282 million), followed by Africa, the Middle East and South Asia.



East Asia and the Pacific, Asia, the Middle East and Africa are forecasted to record growth at rates of over 5% year, compared to the world average of 4.1%. The more mature regions Europe and Americas are anticipated to show lower than average growth rates.

Europe will maintain the highest share of world arrivals, although there will be a decline from 60 per cent in 1995 to 46 per cent in 2020.

Long-haul travel worldwide will grow faster, at 5.4 per cent per year over the period 1995-2020, than intraregional travel, at 3.8 per cent. Consequently the ratio between intraregional and long-haul travel will shift from around 82:18 in 1995 to close to 76:24 in 2020.

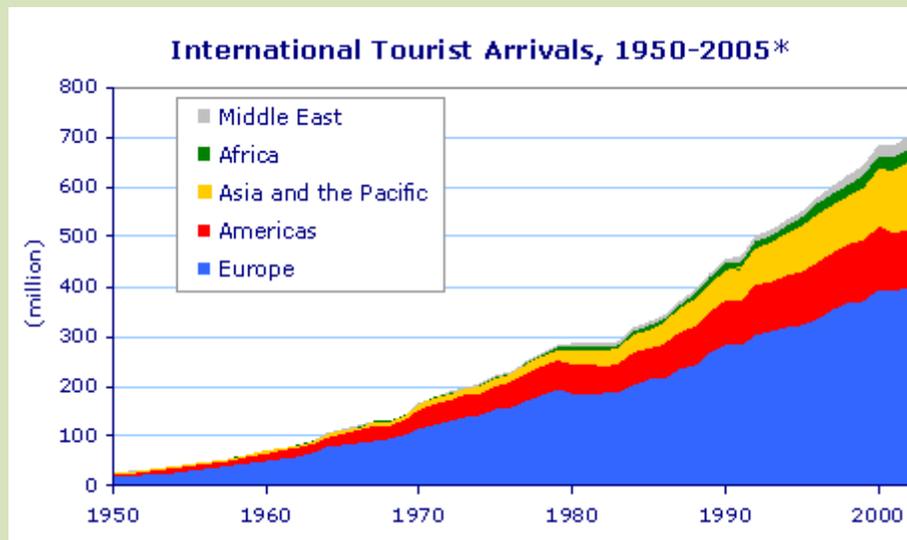
	Base Year	Forecasts		Market share (%)		Average annual growth rate (%)
	1995	2010	2020	1995	2020	1995-2020
	(Million)					
World	565	1006	1561	100	100	4.1
Africa	20	47	77	3.6	5.0	5.5
Americas	110	190	282	19.3	18.1	3.8
East Asia and the Pacific	81	195	397	14.4	25.4	6.5
Europe	336	527	717	59.8	45.9	3.1
Middle East	14	36	69	2.2	4.4	6.7
South Asia	4	11	19	0.7	1.2	6.2

The substantial growth of the tourism activity clearly marks tourism as one of the most remarkable economic and social phenomena of the past century. The number of international arrivals shows an evolution from a mere 25 million international arrivals in 1950 to an estimated 806 million in 2005, corresponding to an average annual growth rate of 6.5%.

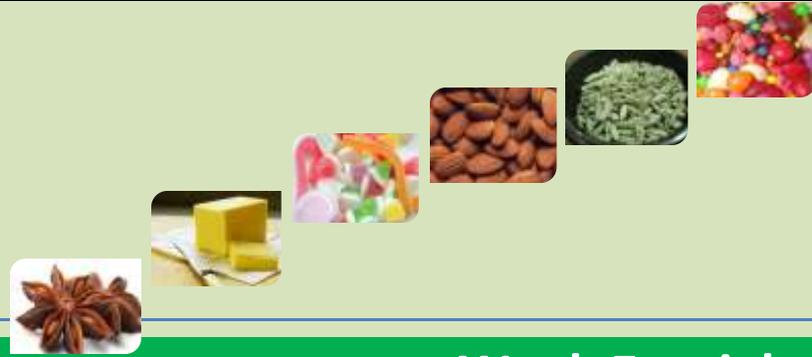
During this period, development was particularly strong in Asia and the Pacific (13% on average a year) and in the Middle East (10%) while the America (5%) and Europe (6%), grew at a slower pace and slightly below the world's average growth.

New destinations are steadily increasing their market share while more mature regions such as Europe and the America tend to have less dynamic growth.

Europe and the America were the main tourist-receiving regions between 1950 and 2000. Both regions represented a joint market share of over 95 per cent in 1950, 82% forty years later and 76% in 2000.



- Sharath Kumar



Whitening of Teeth

- ☞ Teeth become yellow over time
- ☞ The condition can affect one's self esteem and confidence

Causes:

- ☞ Consuming tea or coffee
- ☞ Excessive smoking
- ☞ Neglecting oral hygiene
- ☞ Ageing

Natural home remedy using basil leaves and orange peels:

- ☞ Take 6-7 crushed basil leaves
- ☞ Add 2 tsp of dried orange peel powder
- ☞ Mix well and make a paste
- ☞ Apply on teeth
- ☞ Leave it for 15 min
- ☞ Wash off with water

Natural home remedy using baking soda:

- ☞ Mix baking soda with water to make paste
- ☞ Apply this paste on the teeth
- ☞ Leave it for 3 min
- ☞ Gargle with water
- ☞ Do this every night at bedtime

Natural home remedy using strawberries:

- ☞ Crush a few strawberries to make paste
- ☞ Apply this paste on your teeth

Natural home remedy using lemon juice:

- ☞ Remove some lemon juice
- ☞ Apply this juice on your teeth

Tips:

- ☞ Always rinse teeth after drinking tea or coffee



- Deepthi Hiremath

Weak Eyesight

- ☞ Eye muscles help the eyes focus on objects
- ☞ Excessive strain on the eye can weaken these muscles
- ☞ Weak eye muscles cause problems in eyesight

Symptoms to look for:

- ☞ Loss of eyesight
- ☞ Objects look fuzzy

Causes:

- ☞ Excessive time spent watching TV
- ☞ Staring at computer screens
- ☞ Excessive reading
- ☞ Exposure to harmful pollutants in the air

Natural home remedy using almonds, fennel seeds and sugar candy:

- ☞ Take 7 almonds
- ☞ Add 2 tsp fennel seeds
- ☞ Add 1 tsp sugar candy
- ☞ Crush the mixture
- ☞ Add 1 tsp of this mixture to 1 glass warm milk
- ☞ Drink this at bedtime
- ☞ After having this, do not drink anything for 2 hr

Natural home remedy using milk, liquorice powder, clarified butter and honey:

- ☞ Take 1 cup warm milk
- ☞ Add ½ tsp liquorice powder
- ☞ Add ¼ tsp clarified butter
- ☞ Add 1 tsp honey
- ☞ Mix well
- ☞ Drink this every day
- ☞ For better results, drink it at bedtime Continue this for 3 months

Tips:

- ☞ Wash your eyes with water 2-3 times everyday
- ☞ Run your palms till they become warm and then cover your eyes with your palms. This helps relax eye muscles
- ☞ Fix an anti-glare screen to your computer monitor

Sneak Peek

WGSHA International Symposium on Vision-2015: Travel, Food & Stay



Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal organized an international symposium on 'Vision 2015: Travel, Food & Stay' at its campus in Manipal on April 19, 2013. It was inaugurated by Registrar of Manipal University Dr. G K Prabhu in Chaitya Hall at Fortune Inn Valley View. While inaugurating the event he put across the fact that in today's world everybody is interlinked with the theme: everybody travels, eats and stays. Principal, Prof. Parvadhavardhini Gopalakrishnan welcomed the gathering.

Prominent people from the travel and hospitality industry, including academicians, industry professionals, etc. from both India and abroad spoke on various topics related to travel and tourism, gastronomy, and hospitality at the symposium. There were seven speakers from the industry who shared valuable information with the students and the faculty.

Chef Christopher Megel, CEO at Sunrice Global Chef Academy, Singapore began the symposium by addressing the gathering on the changes in food service industry with the fast emergence of the quick service dining experience rather than the fine dining restaurant. He also stressed on the problem of food being wasted and gave an introduction to the evolutionary trends of meal fragmentation, eating alone, snack culture and complex food cultures as the growing trends of global food consumption.

Dr Asad Mohsin, Chairperson of Tourism & Hospitality at the University of Waikato, New Zealand, emphasized on global perspectives of providing best service quality to customers by not only satisfying the guests but to exceed the expectation of guests.

Dr.Swaroop Sinha, Principal, ITC Hospitality Management Institute, New Delhi advised the future managers to be the change agents and take the initiative of striking a balance between luxury and sustainability. Many final year students were totally captivated by his talk.

Mr. Roop Chadda, Senior VP, The Residency Towers, Chennai emphasized on the role of HR in today's world and also recommended organizations to incorporate HR practices like 360 degree, creating fun work environment and to show appreciation towards employees.

Ms. Lebana Penkar, Director of Training & Development, Sofitel, Mumbai, highlighted on the latest HR development in hospitality and tourism. Chef Gerard D'Souza, Dean – Learning and Development, Institute of Hotel Management, Aurangabad highlighted various global chefs' significant contribution to gastronomy as well as the role of Spain, France and Africa in international cuisine.

And lastly Amit Taneja, Business Head, Cleartrip highlighted the impact of social media in making decisions by consumers on their travel plans.

The day-long symposium touched on several aspects of hospitality and tourism industry which left each and everyone attending the event well-informed.

The 4th International Research Symposium in Service Management (IRSSM4)

Marian International Institute of Management, Kuttikkanam, Kerala hosted the International Research Symposium on Service Management with the theme "Service Imperatives in the New Economy" from July 02-06 2013. The symposium brought together scholars, professionals and practitioners from various disciplines and countries.

Dr. Jay Kandampully, Symposium Chair and Professor of Ohio State University, USA; Dr. Alison Dean, Head of Newcastle Business School, University of Newcastle, Australia and Dr Byron Keating, Director Centre for Tourism Research, University of Canberra, Australia were the key note speakers at the Research and Publication workshop.

Prof. Y.G.Tharakan, HOD, Dept. of Allied Hospitality Studies, WGSMA, Manipal University attended the Research and Publication workshop. He also presented a paper on the topic "A Model for Sustainable Health and Wellness Tourism at Manipal based on a Hypothetical and Motivational Analysis" which was published in the proceedings of the symposium.

Retnika Devasher, student of M.Sc in Hospitality and Tourism Management, Dept. of Allied Hospitality Studies, WGSMA, Manipal University also wrote a paper on the topic " Challenges Faced by Hospitality Student Researchers: Topic selection and field work" which was published in the proceedings of the symposium.



- Retnika Devasher

Department of Allied Hospitality Studies - Orientation Programme -2013



Pro-Vice Chancellor, Manipal University Dr. H. Vinod Bhat addressing the newly admitted Post Graduate students of M.Sc Dietetics and Applied Nutrition and M.Sc Hospitality and Tourism Management at the Welcomgroup Graduate School of Hotel Administration, Manipal



Prof. Y G Tharakan, HOD-Department of Allied Hospitality Studies & Masters programme has been invited as the Chief Guest to inaugurate the Orientation Programme of the St. Joseph Institute of Hotel Management & Catering Technology, Mahatma Gandhi University, Kottayam, Kerala State.



LOCAL CUISINE

Patra (Patrode) - Steamed Colocassia leaves recipe



Preparation time: 20mins

Cooking time: 45 minutes maximum

Ingredients:

- Y 10-15 washed patra (Colocassia leaves)
- Y 1 cup Slipt moong dal
- Y 1 handful of channa dal
- Y 2 and half cup of idli rava
- Y 2 tsp coriander seeds
- Y 1 tsp cumin seeds
- Y big lemon size tamrind
- Y 7 - 9 Red chillies
- Y 1 tsp turmeric
- Y salt

Tempering:

1. 1 tsp mustard seeds
2. 1 tsp urad dal
3. 1 tsp channa dal
4. 2 -3 red chillies
5. 5 -6 curry leaves
6. lemon size jaggery
7. 1 small cup Grated coconut

Method:

- ☞ Soak Urad dal and channa dal for 6 hrs and grind with Coriander, Cumin Seeds, Tamrind, Red Chillies, Turmeric Powder and Salt. Make it a thick paste. Grind the washed idli rava separately with little water and blend with the mixture.
- ☞ Take two colocassia leaves add the paste to one and place other one on reverse side of it, as shown in the picture and roll and lock the leaves with help of paste and steam it for 20-30 mins
- ☞ When it is cold slice in to even slices
- ☞ Temper the slices with mustard seeds, red chillies, urad dal, chenna dal, curry leaves, jaggery and grated coconut. Serve the *Patrode* warm

Patoli (Sweet rice dumplings steamed in turmeric leaves)

Preparation time: 30 minutes

Cooking time: 20 minutes

Ingredients:

☞ Raw rice	- 500gms
☞ Freshly grated coconut	-250 gms
☞ Jaggery (scraped)	-300gms
☞ Turmeric leaves	-5 nos

Method:

- ☞ Soak the raw rice for two hours
- ☞ Drain and grind the soaked rice to a thick paste.
- ☞ Grate the coconut and scrape the jaggery.
- ☞ Blend the mixture of coconut and Jaggery in a Kadai over slow fire till the mixture becomes dry and slightly brown in colour.
- ☞ Clean and open the leaf and spread the rice paste in even thickness
- ☞ Spread the filling at the center.
- ☞ Fold the leaf in the middle and steam it gently.
- ☞ Check for its firmness and remove the leaves with out damaging the cooked patoli
- ☞ Served warm with melted ghee



- Manasa Rao



BIRYANI ADDA

After a year in Manipal and spending most of our time either eating or talking about food, we started the new year by deciding on covering our first edition of this academic session with something that every college student loves. We may be wrong by restricting it to only college students but we are in an environment that makes us think only about the young minds.

If you have passed the college stage and are reading this blog or even if you are currently a student if I were to ask you what are you craving for right now, what would your reply be? If your friend asked you 'come let's go out for lunch', what would you say? There is one such dish that is constant on everyone's mind, the dish that no one could say 'no' to no matter what time of the day it is, it is none other than our favourite biryani!!

We have seen the various types of biryani varying in taste because of the region it belongs to, but what about the original Dum Biryani that all of us crave for? Yes, finally Manipal has been blessed with what is the current craze called "Biryani Adda". This place had started off in a small 200 sq. Ft room with two tables that could accommodate about a maximum of 8 people in one seating, a small menu that concentrates mainly on biryani as its prime.

So this is what we had in mind when we came this year and decided to write our food blog on Biryani adda, to our surprise what we found was a change in location which now comprised of 2 floors and a seating capacity of close to 50-60 people. We were amazed with the developments; we always knew that they did really good business, but this good that in 6 months time they grew so fast.

The owner of the place is an extremely friendly person who has had many years of experience in the marketing world and is originally from Hyderabad. He got this concept in his mind when his son joined the

the Manipal university for his education. He is an extremely down to earth gentleman who explained to us how the entire business works and the way he spoke so passionately about his business we knew the happiness it brought him.

On opening the menu we saw pretty much the same menu that we saw two months ago with not a lot of change in price considering the shift in location.

We ordered a family pack of the mutton and chicken biryani each. They have a couple of combo packs that neatly mentions the number of people each pack feeds (plus 1 as the quantity is a lot). We mutually agreed that the biryani was heavenly!! It was a simple meal served on thermocol plates along with raita and mirchi ka salan. The combo packs usually come with a bottle of Coke or Pepsi. They do have home delivery which they charge an extra of about 10-15 Rs/- depending on the distance travelled. If you may be warned your first call would always end with a busy tone as they are constantly in demand.

To our luck we happened to visit at a time when they added a special dish called 'haleem' which is slow cooked meat for 15 odd hours in ghee and spices. It has a very unique taste and is very rich because of the process of cooking, but it had a wonderful taste to it.

All in all it was yet another fabulous meal that did not disappoint us in any which way, but we did not get a chance to try any of the desserts which I'm sure wouldn't have let us down as well. This place is definitely worth a try, if you cannot go there you could always order in.

RATINGS

Taste – 9/10

Ambience – 6/10

Value for money – 7/10



– Manasa Rao & Merlyn

Green Building Taking Off in Hospitality, Retail Industries



Green building is taking off in the hospitality and retail industries. This year, retail owners that are building green for over half of their projects rose to 38%, up from just 18% in 2011. That's expected to rise to 52% by 2015. The percentage is higher for the hotel industry where 48% are using green practices for over half their projects, compared to 28% in 2011. That's expected to rise to 64% in 2015.

Green building projects are defined as either meeting LEED or another recognized green building standard, or one that is energy-efficient, water-efficient, and improves indoor air quality and/or engages in material resource conservation.

Two-thirds of retail owners (65%) and 73% of hotel owners say they use green operations and maintenance practices.

Green hotel

- ♥ What's driving this trend? Strong business benefits, such as:
- ♥ Annual operating cost reductions: 8% for retailers. 1% for hotel owners
- ♥ Energy use reductions: 15% for both retail and hospitality
- ♥ Asset value increases: 7% for retailers, 11% for hotels
- ♥ ROI increases: 8% for retailers, 14% for hotels

"Green building has taken such hold in the industry that even sectors with unique challenges, such as retail and hospitality, are making stronger investments. Lower operating costs are the most frequently reported reason for going green (66% of retailers, 73% of hotels), other factors are also considered very important in their decision-making process:

Utility rebates

- ♥ Protecting/enhancing brand - just as important as costs for hotels
- ♥ Improving ROI

- ♥ Besides business issues, 44% of retailers and 50% of hoteliers say environmental health and the benefits to employees and customers are also important.
- ♥ Challenges to greater investments in green buildings continue to be the higher upfront costs, budgeting challenges and getting corporate leadership buy-in.
- ♥ Energy efficiency is still a key goal, recycling and waste management are also critically important. A strong majority say they require green practices from suppliers, especially on waste handling (75%).

This month, 23 global hotel companies joined to develop a standard way to measure carbon emissions - the Hotel Carbon Measurement Initiative. Another initiative seeks to eliminate bottled water and some, like Marriott, have electric car charging stations.



- Shine



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