

Hospitality Prism



The pink city



Nalanda



Hotel De L'Orient



Food For Thought



Celebrity Cruise - SOLSTICE



Google Glass

प्रज्ञानं ब्रह्म



MANIPAL
UNIVERSITY

Department of Allied Hospitality Studies

Welcomgroup Graduate School of Hotel Administration,
Manipal University, Manipal - 576 104

Editor's Desk



Our 15th Volume of the Hospitality Prism explores some very interesting formal and informal issues and learnings. The Pink City is dealt in the *Traveller's Diary*. The revived Nalanda University is featured in the *Pride of India* column. The career prospects in Travel and Tourism is featured in the *Current Affairs*. The current projects taken up by the UNWTO for the climate change in Indonesia is covered under *WTO Fact Sheet*. The benefits of Cinnamon is featured under *Fingertips*.



The experiential studies of students in local school, Nature cure hospital and numismatics museum is displayed under the *Sneak Peek* column. The local focal this time vividly share the secrets of Iyengar Puliodarai. The preparation of rare dessert ice wine is explained under *Thirsty traveler*. Our food critics had evaluated the Manasa Garden Restaurant located at Kallyanpur. The eco-friendly activities of The celebrity and Disney cruise liners are shared under the *Green Corner*. The traditional Pondicherry hotel De l'orient's renovation is briefed under the *Then and Now*. The virgin Atlantics innovative Google Glass technology for passengers are described under the Technology in Travel and Tourism. Hope you will enjoy reading.

With Warm Regards,
Prof. Y. G Tharakan

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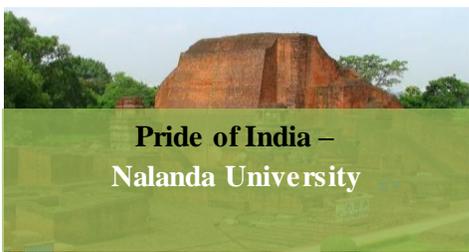


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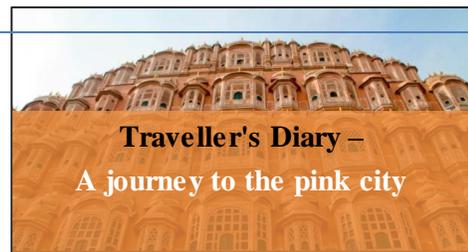
Shreya Pawaskar

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Traveller's Diary

A Journey To The Pink City-Jaipur

Since childhood, I have been to the pink city a number of times but the kind of the experience I had in the recent trip was simply unmatched.

As I had three days to stay in Jaipur, started my trip on the first day by visiting the monument that is the hallmark of the city Hawa Mahal of Jaipur.

Hawa Mahal

Beautiful wall with amazing windows but it is on a very busy road, too noisy to stand and see. Although it is not conserved properly but it is the iconic emblem of the pink city and worth a quick visit. After seeing the monument of Hawa Mahal, I went to see the famous observatory Jantar Mantar.

Jantar Mantar

The astronomical instrument are amazing and what are more amazing is how long ago this was constructed. It portrays the intellect of Sawai Raja Jai Singh who established it. It is known to give the most accurate calculations of time, position of sun & other stars and prediction about rain. A guided visit is a must to understand its functioning. Although the journey and visit was tedious I was eager to visit the famous village resort **Chokhi Dhani**.

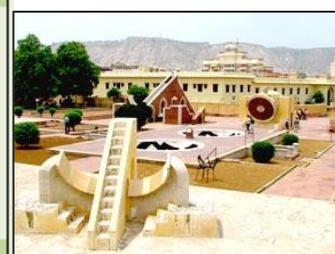
Chokhi Dhani

A Rajasthan village theme restaurant, lotted with machaas and platforms where different folk artist perform. Authentic rajasthani traditional food was delicious there.

On the second day of the trip I got up early and started the day keeping in mind to visit the maximum attractions of the city. I dedicated this trip to the famous forts and most important Ranthambor national park.

Ranthambor National Park

It is one of the biggest and most renowned national park in Northern India. The park is located in the Sawai Madhopur, which is about 130 km from Jaipur. Being considered as one of the famous and former hunting grounds of the Maharajas of Jaipur, I saw so many beautiful animals along with Tiger also. First time in my life I saw many animals in the natural habitat. There were Tigers, Sambar deer, Nilgai, Common or Hanuman langurs, Macaques, Jungle cats, Sloth bears, Black bucks, Indian Wild Boar, Chinkara, Common Palm Civets or Toddy cat, Common Yellow Bats, Desert Cats, Five striped Palm Squirrels, Indian False Vampires, Indian Flying Foxes, Indian Foxes, Indian Gerbilles, Indian Mole Rat and Indian Porcupines. That was a great fun and amazing experience. After having the awesome experience of Ranthambore I stayed in a hotel in Sawai Madhopur, rested there for that night, next day early in the morning started my journey again. I dedicated this day for forts and, I started my day by visiting the famous Amer fort.

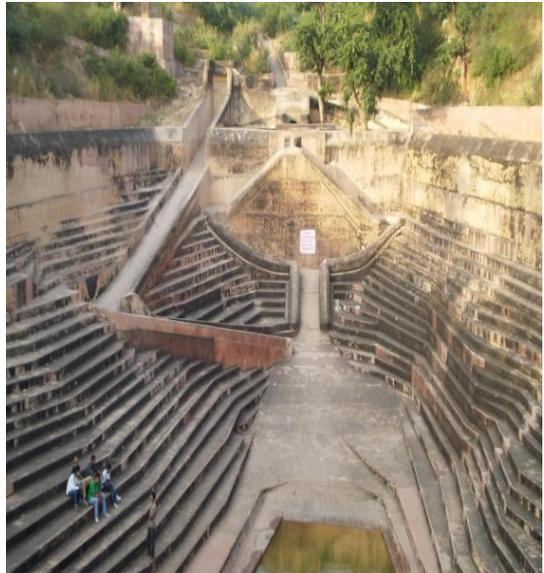




Amer Fort

A beautifully made fort, it has a number of stunning palaces to fascinate visitors. It is very well maintained. The main essence of this fort is the elephant ride. Despite having my own vehicle, I chose to go to the fort on an elephant. After having a traditional Rajasthani lunch of Daal Baati & Churma. Later headed towards Nahargarh fort.

Nahargarh Fort



The view from the fort was spectacular. The movie shooting of "Rang de basanti" took place here. A place for nature lovers, very silent and tranquil place. The fort is at an extreme height. After enjoying the scenic beauty of Nahargarh, proceeded to see the famous fort, Jaigarh.

Jaigarh (Fort of Victory)

It is located on the top of a hill by the name of Chel Ka Teela (Hill of Eagle). It showcase the artillery of Raja Jai Singh and also houses a number of antiques that belong to the royal family of Jaipur. The biggest cannon of the world, is exhibited here.

Jal Mahal

The Rajput style palace sits in the middle of Man Sagar lake and it was built and used as a summer residence of the Raja. This palace has such an amazing setting. The palace was flooded with tourist and lots of things to eat as well. Water was not clean, and place was littered with trash.

I spent the latter half of the day shopping in the famous market place of the city.

Although I stayed in Jaipur for four days still it seemed that I did not have enough of it. Overall I must say that my journey to Jaipur has been wonderful and offered a lot more experience to my life.



Arshdeep Singh





Reinterpreting the Nalanda University seal



Nalanda was a well-known Mahavihara, a huge Buddhist religious community in old Magadha (modern-day Bihar), India. The site is spotted around 95 kilometers southeast of Patna, and was a centre of learning from the fifth century AD to 1200 AD. Historians portray Nalanda as an university.

Nalanda thrived under the support of the Gupta Empire, the rulers like Harsha and later, the kings of the Pala Empire. At its peak, the school attracted researchers and students from as far away as Tibet, China, Korea, and Central Asia. It was likely destroyed and ruined by warriors of the Muslim Mamluk Dynasty under Bakhtiyar Khilji in 1200 AD.

Various hypothesis exist about the historical sources of the name, Nalanda. As indicated by the Tang Dynasty Chinese pilgrim, Xuanzang, it originates from "Na alam da" which means 'no end in gift or charity without intermission'. Yijing, a Chinese explorer, on the other hand, gets it from 'Naga Nanda' which is the name (Nanda) of a snake(naga) in the nearby tank. Hiranand Sastri, a paleontologist who headed the exhuming of the remnants, credits the name to the plentitude of nalas (lotus-stalks) in the region and accepts that Nalanda would then be well known as a supplier of lotus-stalks.

Nalanda was earlier a prosperous town due to a trade route that passed through Rajagriha (now Rajgir) which was the capital of Magadha. It is said that the Jain Thirthankara, Mahavira, stayed there for some seasons at Nalanda. Gautama Buddha is also said to have given lectures in a close-by mango forest named Pavarika and one of his two students, Shariputra, was from this place and later accomplished nirvana there. This relationship with Mahavira and Buddha gives the presence of the town to the 5th–6th century.



Piyush Raj



Career in Travel And Tourism

There has been a marked growth of about 15 percent in the travel and tourism industry. The Foreign Tourist arrivals is expected to touch 6.5 million and the domestic travelers to almost 350 million. But there have been shortage of rooms of about 80,000 in the country. So the Government has invested so much for more guestrooms in the three to five years' time. The tourism sector is employing around 49.9 million people for a meagre size of six million tourist and a sizeable domestic travelers. This would soon go up to 75 and 100 million in the future. In order to equip this group working in this sector, tourism and travel courses has been offered in over 387 colleges in India and affiliated to the All India Council for Technical Education (AICTE) with a total of 1.12 lakh students enrolled every year. This provides a wide opportunity for trained manpower in both the rural and urban regions since it does not require too much technical training. Opportunities are there for both diploma and degree holders in the managerial category, supervisory category and staff members of this industry. Since the sector is rapidly progressing, there is a demand of trained manpower. So this industry provide a promising career for an aspirant interested in the field of travel and tourism. The qualified and training entrants are then recruited in the executive cadre of the hotel. Thus a person who enters this industry should be an outgoing personality who is eager at helping people and anticipate the requirements of the guests of the hotels.



Mangkruparbha
Mawrie

UNWTO-led project helps fight climate change in Indonesia

Climate is an essential resource for tourism, and especially for the beach, nature and winter sport tourism segments. Changing climate and weather patterns at tourist destinations and tourist generating countries can significantly affect the tourists' comfort and their travel decisions. Changing demand patterns and tourist flows will have impacts on tourism businesses and on host communities, as well as knock off effects on related sectors, such as agriculture, handicrafts or construction.



The UNWTO-drove Sustainable Tourism through Energy Efficiency with adaptation and Mitigation Measures (STREAM) venture in Indonesia, is supporting the tourism segment in the famous tourism destination of Pangandaran in West Java in lessening its energy focus and adjusting to environmental change (Jakarta/Pangandaran, Indonesia, 5-7 May 2014). A joint effort of UNWTO and the Indonesian Ministry of Tourism and Creative Industries have been cooperating in Pangandaran to revitalize tourism in the area since the 2006 tsunami. STREAM is an example on illustration of how the tourism sector can connect with nearby groups to battle environmental change.

Among the venture accomplishments are the usage of energy productivity and renewable energy measures in few inns and restaurants, and the advancement of a Low Carbon Planning Software Tool that serves to imagine and grow low carbon tourism in the region. The undertaking has additionally dispatched complete recovery projects to restore and secure Pangandaran's mangrove backwoods and coral reefs – over 1.400 coral sections and 38.000 mangroves were planted with high rates of a chievement. One of the key parts of the task is the engagement of neighbourhood groups. More than 2000 individuals from different associations and group gatherings are presently included in mangrove preservation, including 450 school youngsters taking part in the 'Mangrove Ambassadors Program'. As of April 2014, most venture activities were completely or in part run and checked by nearby accomplices.

Opening the STREAM Delivery Conference, Márcio Favilla, UNWTO Executive Director for Operational Programs and Institutional Relations, said that "For tourism, environmental change is not a remote occasion, yet a sensation that as of now influences the sector. Seeing the outcomes attained by STREAM, it stands pass that this task is an uncommon sample of how tourism can be a compelling apparatus in the battle against environmental change, ensuring common assets while prompting comprehensive improvement of neighborhood groups and productive cross-segment collaboration."



With a specific end goal to likewise draw in visitors going to Pangandaran in the battle against environmental change, STREAM has advanced a few green tourism exercises. By experiencing Pangandaran in solar fuelled watercrafts or on mainly delivered bamboo bicydes and effectively taking an interest in the mangrove planting, travellers get a deeper comprehension of their effect and how reasonable tourism can advantage host groups. The task has additionally dispatched the activity 'Animating Behaviour Change through Rewarding Programme', exploring the most ideal approaches to urge lodging visitors to embrace atmosphere agreeable activities amid their stay, for example, compensating the reuse of towels with a complimentary mangrove planting voucher.



Jithu George

Benefits of Cinnamon

Cinnamon is used widely for medicinal purposes and to spice our food. It is used as dry powder, capsules, tea or liquid extracts.

1. It works as a cholesterol reducer. One-quarter of a teaspoon of cinnamon daily, reduces the triglycerides, cholesterol, and LDL (bad) cholesterol levels in the body.
2. Cinnamon is beneficial for oily or combination skin types. It helps to tighten skin pores and makes your face clear and smooth.
3. Cinnamon can help rid of acne from your face or back by both drying out the skin and, again, bringing blood and oxygen to the skin surface.
4. Cinnamon has been used for treating toothache and combating bad breath. A pinch of cinnamon powder in your mouth helps improve your oral hygiene.
5. Helps to give the skin a glow and reduces fine lines and wrinkles and makes the skin youthful.
6. A cup of Cinnamon tea 2-3 times per day dramatically reduces the stomach pain cramps or upsets.



Shreya Pawaskar



Pallavi Patnaik

Interactive Session at Udupi District RTO

M.Sc HTM students Mr. Ali Ahmed Chikte and Mr. Aneesh Devadiga were invited as resource persons by RTO Udupi to conduct an interactive training session for Taxi and Auto Drivers of Udupi district. Sessions on grooming, manners, hygiene were included in the training.



Visit to S.D.M Yoga & Nature Cure Hospital



M.Sc.HTM students visited S.D.M Yoga & Nature Cure Hospital on 31st January 2015, as a part of experiential study. The students were familiarized with various treatments such as acupuncture, Immersion bath, Spinal bath, Sauna bath, Colon hydrotherapy, Reclining steam bath, Mud bath, Ganji, Turmeric bath, Physiotherapy and Yoga imparted to the patients.



Visit To Corporation Bank Numismatics Museum

All students of the M.Sc. HTM, visited Corporation Bank Numismatics Museum as part of experiential study. This museum takes care almost all aspects of coins. These coins are kept in sixteen exhibit stands. Nearly 1,800 coins from 400 B.C. to the present times are on display at Corporation Bank. Coins in materials such as gold, silver, copper, lead, nickel and steel are on display. There is a brief explanation in English about all the coins exhibited.

Coins belonging to dynasties such as Mauryas, Kushans, Satavahanas, Western Kshatras, Guptas, and coins issued by Mughal Emperors such as Akbar, Jahangir, Shahjahan and Aurangzeb, Vijaynagara rulers, Maratha Confederacy and East India Company are on display at the museum.



The museum is located in the Founder Shri Khan Bhahadur Haji Abdulla Kasim's Branch complex of Corporation Bank on Mosque Road, Udupi. Sixty percent of the Udupi city land belong to him. He has built several hospitals and Schools and donated his entire wealth to the bank. The Museum is located in the birth place and residence of Haji Abdulla which was converted into a coin Museum 2011. On 12th August 1935, at the age of 53 he was died by swallowing a diamond.



Matrihasha Diwas at Sarlabettu Upper Primary School, Manipal

The students M.Sc. HTM visited Sarlabettu UP School, Manipal for celebrating Matrihasha Diwas (Mother Tongue Day). The purpose was to teach students about the need of the Mother Tongue for nation's development. Many activities were organized which included talk on heritage and culture of Karnataka, Hygiene, Quiz, Group songs in local languages, Drawing, Painting etc., Students team had also played a video on the Cultural Heritage of Karnataka. Ninety students and seven staff members of the School along with four faculty members of WGSMA participated in the event.



Annual Day Celebration



On February 5th 2015 WGSMA, Manipal celebrated Annual Day. It was a grand celebration and everyone who is a part of WGSMA contributed to its success. The students & the faculty gave their best in order to make annual day the best. MSc. DAN students and faculty started working for the annual day from mid-January itself. They were allotted the task to prepare nutritious starters and beverages for gathering of around 1200 people.

MSc. DAN students were filled with enthusiasm and zeal when the task was told to them. Nutrient dense healthy food was prepared in form of drinks like Spicy tomato juice, Punch of delight and Mango magic. Also nutritious veg & chicken pizza's, steamed corn, chicken, spinach dimsums, delicious paneer & pineapple-capsicum soy skewers and roasted tomato pesto starters were made. the students gave a marvellous dance performance on the grand day. Hats off to the girls who helped in food preparation as well as dance practice. It was their enthusiasm which they could manage everything along with their studies.



Annual day was such a blissful site to see the whole college working together.

Life time achievement Award for Prof. Y G Tharakan

Prof Y G Tharakan was felicitated with "**Life time achievement Award**" constituted by the Indian Hospitality Congress (I H C) at a glittering ceremony conducted at Mumbai on February, 05th 2015 for the contribution to the Indian Hospitality and Tourism through Education.



Prof Y G Tharakan participated as a resource person for the National conference on "Advances and Innovations in Tourism and Hospitality Management -2015" conducted at the Mangalore University on 05th March 2015.



Prof. Y G Tharakan was invited as the Chief Guest for the Annual Day Celebration of the NITTE - Sarosh Institute of Hotel Administration, Mangalore on 6th March, 2015.

Prof. Y G Tharakan was invited to participate as a Key Note Speaker at the National Conference on Hospitality & Tourism held at DY Patil University, School of Hospitality & Tourism Studies, Navi Mumbai, on 6th February, 2015.



Ali Chikte



Aneesh D

Ratika Chawla



Iyengar Puliyodarai

Ingredients

- Υ Tamarind -100 gms
- Υ Red chilli -20gms
- Υ Bengal gram (Channa Dal)-25 gms
- Υ Dark Gram -15 gms
- Υ Mustard seeds -1 tea spoon
- Υ Asafeodita - 5 gms
- Υ Salt to taste
- Υ Turmeric Powder -1 tea spoon
- Υ Gingly oil -200gms
- Υ Coriander seeds - 1 tb spoon
- Υ Jeerakam -1/2 tea spoon
- Υ Fenugreek seeds - 1/2 tea spoon
- Υ Ground nuts or Cashew - 25 grams
- Υ Curry leaves - 2 strands



Preparation Method

Soak tamarind in small quantity of water and make a thick pulp. Roast Fenugreek seeds separately into a golden color and powder it

Crackle mustard seeds and curry leaves in gingly oil and add whole dried red chilies, ground nuts and grams till golden brown. Add tamarind pulp asafeodita and salt. Stir well, cool the mixture. Add cooked rice and stir gently by sprinkling fenugreek powder.

Note: This should be prepared only in gingili oil. Pour one tablespoon full of gingili oil in the cooked rice; then mix the above preparation of Puliyodari Mix and spread it evenly; The powdered Fenugreek may be added after mixing the preparation in rice to get added aroma.



Manoj Shetty

Thirsty Traveller

Ice Wine

Ice wine (or icewine, or *eiswein* in German) is a type of dessert wine that's made from grapes that were frozen while still on the vine. The water freezes, but the sugars and other dissolved solids do not, so the result is a very concentrated, very sweet wine. Most ice wines come from Canada and Germany these days, although there are efforts all over the world

As far as when it was discovered, no one knows for sure, but the most common belief is that it was accidentally discovered in the Franconia wine region, near the city of Wurzburg, in 1794. An unexpected frost froze the grapes, and the region's vintners wanted to salvage the crops by picking and pressing the frozen grapes. It wasn't until the late 1960s that Dr. Hans Georg Ambrosi ("The Father of Eiswein") began experimenting with ice wines in Germany, influencing many contemporary producers.

Typical ice wine grapes include Vidal, Riesling, Cabernet Franc, Gewürztraminer, Chardonnay, Pinot Blanc, Pinot Gris and even Syrah.

Making natural ice wine comes with a lot of risks and expenses. Legally, natural ice wines require a hard freeze, which means getting down below 20° F. Grapes are left hanging on the vine for months following the normal harvest, making them susceptible to all kinds of problems (and critters). If the freeze doesn't come quickly enough, the grapes can rot and the crop will be lost. If the freeze is too severe, no juice can be extracted. And you have to both pick and press the grapes while they're still frozen, which means careful handling, and harvest help working in the middle of the night and in unheated spaces. And then the super-high sugar levels means ridiculously slow fermentations, which can cause winemakers sleepless nights

There are also "non-natural" ice wines, in which a producer picks the grapes and then freezes them mechanically. Sometimes these are referred to as "icebox wines" or "iced wine."



Manasa Garden Restaurant

With all our love for local food we have chosen Manasa Garden Restaurant and we started off with a basic Prawn's Tava Fry, Squid Sukka & Chicken Laamb, the dishes we loved the most. The Chicken Sukka, curry and rice here deserve a special mention. It's more like a homemade sukka and it is very tasty. The place is great and there is still room for further improvement. They also give an option to choose your preparation style.

This place is around 10kms from Udupi right after Kallianpur, on the right-side of the National Highway.



BANDAAS SUKKA (Squid sukka)

Taste:8/10

Quantity:8/10

Value for money:8/10

Highly recommended. The dish was perfectly cooked and it was tasty. It was medium spicy and not so hot.



CHICKEN LAAMB

Taste:7/10

Quantity:8/10

Value for money:9/10

Highly recommended. The masala was same of the Squid sukka. The dish was perfectly cooked and it was tasty with fried egg as garnish over the chicken.

PRAWNS TAWA FRY

Taste: 7/10

Quantity: 6/10

Value for money: 6/10

Quantity was very less.

Taste was good but not as much as we expected. The dish lacked adequate masala, prawns are not marinated well. Prawns were dried and over cooked. The portion size was good but lack of balance in flavour.



Ocean Friendly Cruise Liners

According to the surf rider report a typical cruise ship carrying 3000 passengers generated 1 million gallons of grey water, 210,000 gallons of sewage, 25,000 gallons of oily bilge water, 100 gallons of hazardous or toxic waste, 50 tons of garbage and solid waste and diesel exhaust emissions which is equal to thousands of cars on roads. Whether it's a spring break getaway with family or favorite love boat rides for couple are becoming green nowadays. The New government regulations started for implementing cleaner fuels and liners have spent millions of dollars for upgrading fleets and in order to save money on fuel and energy costs. In order to keep oceans clean the cruise-liners introduced ocean-friendly cruise. There two types of Cruise-liners:

THE CELEBRITY CRUISES- SOLSTICE

The Celebrity Cruise - Solstice was launched in the year 2008. With 216 solar panels to power the elevators/7,000 LED lights these cruise-liners has updated lights saving 50% on energy demands, while other half is done by panels itself. This boat is designed in Aerodynamic style based on its architecture carrying passengers to 7-night Caribbean cruise, a 10-night Mediterranean cruise or 14 day Transatlantic with glass-tinted windows. The Celebrity Cruise - Solstice has filtration system as it returns whole black water and waste water to near pristine before it gets dumped back into the ocean. There are also heat transfer windows installed which cuts down on electricity needs. The solar panel uses the tiny portion for electricity requirements on the other side. For eliminating waste materials like aluminum and tin, they are recycdable and the glass items are crushed and off-loaded when reaching the shore. The engine oil gets separated and cleared cleanly in order to avoid spillage in the ocean at the time when the ship reaches the docks near the city. There is a real grass lawn located on the upper deck of the ship which is an amazing attraction of the ship.



DISNEY CRUISE LINERS

In the year, 1998 and 1999 there were two cruise-liners launched namely, The Disney Magic and Disney Wonder. It accommodated guest travelers with cruise options to Bahamian, Caribbean and European routes lasting for a few days of 3 nights and for lengthy journey with 14 nights. The families can enjoy amusement with children along with partying around with Disney Channel stars. Through air-conditioned system water gets generated 280 tons per day for laundry facilities. Power evaporators use enough heat to convert 1200 tons of sea water into portable water. There are environmental officers in each that coach visitors & staff the ways of keeping ship environ-friendly. In order to improve environmental footprint the whole staff, environmental initiatives department (cast & crew from resorts and cruise lines) are involved. There are various innovative ways in which these ships have developed in terms of saving energy, reducing carbon gases and utilizing energy into reusable form. With great amount of efforts Disney ship have stunning opportunity since last year by reducing mass on ships, by installing efficient lighting and also installing air-conditioners (automatic). Overall, the Disney cruise ships are most likely to play a vital role with sustainability in the ocean-friendly modes of water transportation in Travel & Tourism's with bright future ahead.



Aamir Hafeez

Hotel De L'Orient

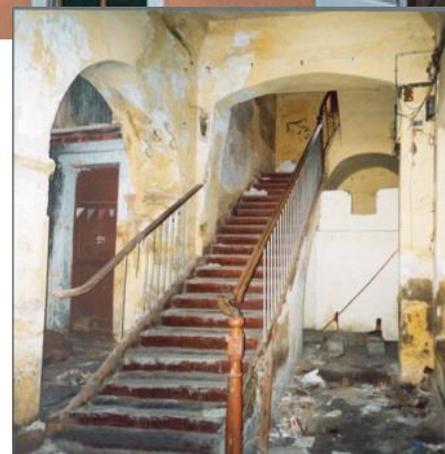


Neemrana Hospitality started in 1977 by restoring historical properties which held the glorious histories of India. The Hotel De L'Orient was restored by Neemrana in 1998. It is during numerous recce visits to Pondicherry looking for old structures, Francis Wacziarg and Aman Nath ran over the house on 17 Regret Romain Rolland. Amid the times of the French, the building was known as the 'Guideline Publique'. When the reclamation began, a couple of roofs and curves were revamped to their unique style as they undoubtedly were going to crumple.

Regret Romain Rolland is in the heart of Pondicherry and was prior called Lament des Capucins after a religious community that once existed off the road. The historical backdrop of Pondicherry is connected with the exchange that grew in the seventeenth century.

Established in 1664, the Compagnie des Indes Orientales – the French answer to the East India Organization – was given the rights to exchange with India by Louis XIV, Lord of France.

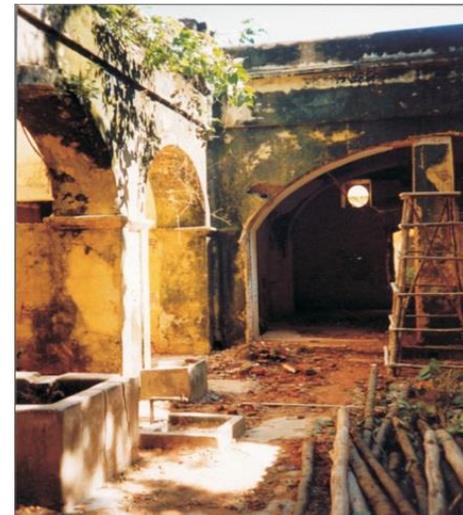
The mansion which houses the Hotel de l'Orient dates back to the late 1760's when Pondicherry was rebuilt. In the course of restoration a hand-written inscription "H. RUDIER 1809" was found in the room named 'Masulipatam', thus indicating that the house was inhabited by a French family at the time. French occupation continued for the next two centuries, and the mansion was bought from the Sinnas family who had acquired it in 1952.



The point of the rebuilding methodology was to reproduce the eighteenth century atmosphere. Wherever conceivable, the old Chettinad mortar was held; the red oxide deck was repaired in parts yet not supplanted. The bathrooms were modernized and a fascinating finish on the walls was experimented – a blend of white concrete that gave a gleaming patina which ran with the restored look. A hefty portion of the wooden shafts were changed as the first ones had been consumed by termites. The paint on the roofs was left untouched. The wooden boards on the high entryways and windows with shades, louvers and caned boards were held by new boards made of old wood.

The rooms – now all ventilated – have been named after previous French possessions: Masulipatam, Surate, Calicut, Gingy, Balassore, Cassimbazar, all names of "loges" and 'production lines'. The suites have been named after the better known French ranges: Mahe, Yanaon, Chandernagor, Karikal. In each one room an item symbolizes the locale in which the French-involved town was in. The patio, in the inside of the property, connects the road with the lounge area and serves as a stage for social exhibitions.

Today Neembrana properties has become a symbol of unique restoration as it has under it twenty seven heritage properties across India that offer luxury for travellers and boasts of the glorious history and architecture its properties have.



Krishjeet Singh Aurora



Praveen Singh Shekhawat

Virgin Atlantic Chose Google Glass Over Tablets



Virgin Atlantic passengers will be the first air travellers, to experience the benefits of pioneering Google Glass technology as they arrive at London Heathrow airport, in an innovative pilot scheme which starts these days. Concierge staff in the airline's Upper Class Wing will be using Google Glass and other wearable technology to deliver the industry's most high tech and personalised customer service yet.

Virgin Atlantic, is the first in the industry to test how the latest wearable technology, including Google Glass, can best be used to enhance customers' travel experiences and improve efficiency. From the minute Upper Class passengers step out of their chauffeured limousine at Heathrow's T3 and are greeted by name, Virgin Atlantic staff wearing the technology will start the check-in process. At the same time, staff will be able to update passengers on their latest flight information, weather and local events at their destination and translate any foreign language information. In future, the technology could also tell Virgin Atlantic staff their passengers' dietary and refreshment preferences – anything that provides a better and more personalised service.



Other technological advancements, including testing iBeacon in their Upper Class Clubhouse at Heathrow, a new low-powered Bluetooth transmitter that can notify nearby iOS Apple devices of nearby services, discounts and updates on flight boarding schedules. In addition, newly enhanced mobile site means passengers will be able to book flights, check in online and check their flight status on the move, while also having access to the vast range of information on the main website, including destination and airport guides as well as details of baggage allowances and much more.



Sachin George Varghese



प्रज्ञानं ब्रह्म



INSPIRED BY LIFE

MANIPAL

UNIVERSITY

Department of Allied Hospitality Studies
Welcomgroup Graduate School of Hotel Administration

Manipal University, Manipal – 576 104

website: www.manipal.edu

email: hospitalityprism@gmail.com