



September 2019

W G S H A Chronicle

ITC HOTELS
RESPONSIBLE LUXURY

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

DEPARTMENT OF
CULINARY ARTS

DEPARTMENT OF ALLIED
HOSPITALITY STUDIES

NEWS FEATURING THE ACTIVITIES FOR THE MONTH OF AUGUST 2019



**Team-Work is a key behind
any success: WGS HA**

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CONQUER FROM ROOT TO SKY,

an opportunity to excel in global hospitality.



Foreword



Chef K Thirugnanasambantham
Principal

Dear Readers,

By the time, students from the undergraduate courses settled down, we had the post graduate students coming in to WGSHA. We welcomed them with an Orientation Program. And we had experts from the industry speaking on recent developments in the hotel industry.

For the first time ever, WGSHA celebrated World Entrepreneur's Day and our Alumni who have been successful in this space gave an insight into their journey. I am sure, many of my students want to be entrepreneurs in the future and the day was the beginning towards that journey.

To strengthen the inner pillars of our institution, we conducted an activity based workshop for the non-teaching staff of our college.

WGSHA always celebrates festivals with full of enthusiasm and gaiety. Our students celebrated Bakrid, Sri Krishna Janmashtami and Ganesh Chaturthi.

WGSHA's new endeavors have been successful with the support and guidance from MAHE and ITC leadership. I take this opportunity to thank them wholeheartedly.

Happy Reading

Jai Hind

Jai Karnataka

Mission Statement

“To mould young men and women into competent and responsible professionals with pleasing personalities, who would with requisite experience, become leaders in the Hospitality Industry”

Orientation for PG Diploma in Culinary Arts

Orientation
2019

 Watch here



 Watch here



 Watch here

August 2, 2019: Fresher's Orientation programme was organised for the incoming batch of P.G. Diploma in Culinary Arts students of Department of Culinary Arts, WGSMA, MAHE at Chaitya, Fortune Inn Valley View.

Registrar Evaluation of MAHE Dr. Vinod V Thomas was the chief guest and Chef De Partie of Taj Bekal Resort & Spa, Kerala Chef Vipul Sharma was the guest of honour who is also our alumnus from 1st course of PGDCA.





August 7, 2019: Fresher's Orientation programme was organised for the incoming batch of M.Sc. Hospitality and Tourism Management and M.Sc. Dietetics and Applied Nutrition on 7th of August 2019 at Chaitya, Fortune Inn Valley View.

The event started with lighting of the lamp by the Chief Guest Dr.Sharath Kumar Rao and prayer by Ms. Anjana Suresh. Principal Chef K. Thirugnanasambantham welcomed the students and parents and gave a motivational speech for the students. The chief guest of the programme Dr. Sharath Kumar Rao ,Dean Kasturba Medical College, Manipal addressed the newly joined students. He talked about the inter relationship between nutrition and hospitality and wished the students well in their future.

Dr. Senthil and Mrs. Meenakshi , the academic coordinators of M.sc HTM and M.Sc. DAN gave a brief introduction about their respective course curriculum and the job opportunities in the field . This was followed by a talent show for fresher and the parents and the participants were presented with a token of thanks by principal Chef K. Thirugnanasambantham. The programme ended with the vote of thanks by Dr Rajiv Mishra, Asst. Professor.



**World Entrepreneurs' Day 2019:
Entrepreneurship Awareness &
Motivation Programme**

WED 2019

Principal



[Watch here](#)

Chef K Thiru
Principal
WGSMA

Chief Guest



[Watch here](#)

Dr Arun Shanbhag
CIO, Innovation Centre
MAHE

Guest of honor



[Watch here](#)

Dr. Harish G Joshi
Coordinator, Centre for Social
Entrepreneurship, SOM, MAHE

WEDC Coordinator



[Watch here](#)

Mrs. H S Sethu
Mrs. H S Sethu
Coordinator – WEDC, WGSMA

Speakers



[Watch here](#)

Mr. Sujit Banerjee
CEO and Founder Director, Ecosys
OoH, A publicis Media Company



[Watch here](#)

Mr. Vishal Singh
Royal Expeditions,
Dharma Adventures



[Watch here](#)

Mr Srinivasan Murali
Entrepreneur,
Mark Designs, Bengaluru



[Watch here](#)

Ms. Divya Prabhakar
Entrepreneur,
Bengaluru Oota Company



[Watch here](#)

Mr. Rahul Gupta
Entrepreneurship mentor and
motivational force behind teams



[Watch here](#)

Mr. Arvind Chawla
Entrepreneur, Organic farm and
service apartments

Contemporary Indian Cuisine

On 22nd of August 2019, an attempt to present all time classical dishes of

India and less explored south of India classic was put forward by the students of B.A. in Culinary Arts to the delegates which was well received.

Modern Indian cuisine carries varying interpretations. In the 1980s, the word “modern” was used in a superficial sense as it meant presenting food in elegant and refined ways there is a growing trend among restaurants, serving both modern and progressive styles of the cuisine, and revamping classic dishes array of textures and flavors. Breaking new ground in redefining Indian cuisine innovative tasting menu based on time-honored Indian cooking techniques Traditional Indian food has taken on various influences, from the French fine dining world that involves individual plating and using French-style sauces



Theme
Lunch

Kebabs and Curries

August 20, 2019: WGSMA hosted a VIP lunch for the dignitaries of the

pre-placement training committee that included Mr. Kenneth Pinto, chief facilitator and lifestyle coach at Kenneth Pinto & associates; Mr. V.K. Chandrasekaran, Mr. Patathari Maroli, Mr. Yogeshwar Pandey and Ms. Suma Rao the theme of the menu was ‘Kebabs and Curries’.

Many delectable dishes were prepared which included various mughlai kebabs, veg and non-veg curries, served along with zaffrani pulao and palak roomali roti. The meal ended on a sweet note with a rich and creamy malai kulfi. It was a great learning experience for the students.



Pre-Placement Workshop

August 19-22, 2019: With placement close on heels, students always have

the ongoing doubt of how to tackle them with ease. Over the course of four days students had expert panel discussions where the industry was laid out for students better understanding. Following which mock interview processes of self introduction, extempore and group discussions as well as trade tests for culinary students to better polish and challenge their skills.

First session started by Mr. Kenneth Pinto and Mrs. Suma Rao about self introduction, extempore and group discussion

Candidates had to speak for one minute on the assigned topic and make sure it had a flow of ideas. The interviewer then gave comments and tips on how to improve one's performance. Following this process the group of students were given a topic for group discussion. The group had to discuss or debate on the topic and come to a conclusion in a maximum time of 10 minutes.



At the end of the day all students had to undertake a written test on general knowledge and the department of their specialization. These test papers were used later in the personal interview rounds.

Second day was on personal interviews, candidates were asked to submit their resume as well as supporting documents. Interviews differed from person to person with questions on the self, current affairs and candidates' specialization.

The interviewer could ask theoretical or practical questions; he could even pose situational questions where one would have to propose a possible outcome or solution.

Last 2 days of the workshop started off with the trade test for BACA which was divided into 4 groups beside that the mock interviews were also happening. On day 3 chef V.K Chandrashekar and Chef Pandey too sessions on interview and trade test.



On Day 4 that is the last day of the Pre Placement Workshop, in concluding session Principal Chef Thiru thanked all the resource persons for their efforts. Totally the workshop has been an amazing learning experience for all of us and we were able to understand our strengths and weaknesses and we strongly believe that this was an eye opener for all of us.



Mentor Mentee Meeting with Dinner



August 31, 2019: WGSHA introduced a new initiative a fun interactive session for our students with their respective mentor. The main motive behind this initiative is to build a good mentor student relationship and it is an open forum where the students can discuss their grievances and also their concerns. This session also aims to build a good bonding among the students and it also aims to develop their soft skills by conducting various fun activities. This session was conducted by Chef Dayanand and Chef Vasanthan

New Initiative!



The event began with the principal's address followed by opening remarks by the chefs and then the students were asked to introduce themselves and then they were engaged in fun sessions which included some team building games and also some other games as well, it was followed by a small talent show by our students.





Staff Training

Strengthening the Inner Pillars of the Institute

August 13, 2019: Importance of ethical behaviour as an individual and upholding Institutional ethics and social responsibility is one of the key code of conduct of institutional practice. Keeping this essence in mind Welcomgroup Graduate School of Hotel administration (WGSHA), MAHE had an outstanding workshop 'Strengthening the Inner Pillars of the Institute' from Ms Suparna Shetty, CEO and Managing Director Eterna Infotech Pvt Ltd., which was an enriching experience to our staff members.



M.Sc. Hospitality and Tourism Management (HTM) students visit MUTBI, MAHE



August 8, 2019: As part of the academic Business Project Module students of M.Sc. HTM visited Manipal Universal Technology Business Incubator (MUTBI) of MAHE. Mr. Sri Hari Upadaya and Dr. Manish Mathew, CEOs of MUTBI and Bio incubator have briefed the students on start-ups and bio incubator supports.

Associate Professor Mr. Valsaraj P, Dr. Senthil Kumaran P - coordinator of Department of Allied Hospitality Studies (DAHS) were present.

Session conducted on SCOPUS for MSc HTM students at MIT



August 14, 2019: Students of M.Sc in Hospitality and Tourism Management were given a training program on using SCOPUS database by an expert Mr Vikram from SCOPUS along with Chief Librarian of MAHE. Coordinator of the program Dr. Senthil Kumaran P was present with the students.



Opportunities in Travel Industry by Mr. Vishal Singh, MD of Royal Expedition

M.Sc. HTM students field visit to Nirmithi Kendra



Welcomgroup Entrepreneurship Development Cell (WEDC)

WEDC organised a guest lecture on Entrepreneurship by Mrs Shilpa, Halli Mane Rottis, Mangalore



WEDC organised a guest Lecture – Entrepreneurship Mr and Mrs Jackie Maben Basil Café



M.Sc. Dietetics and Applied Nutrition (DAN) students at WLL Initiative of UNICEF and AIESEC



August 23, 2019: WGSMA MSc DAN second year students, Mridul Soni, Mahjabin Qureshi, Haifa Ansari, Rajeswari Prem, Chandana, Nishantika Mitra and Poonam Sharma took active part in World's Largest Lesson (WLL), Initiative created by Project Everyone and UNICEF to teach young people and children about Global Goals and encourage them to become the generation that changed the world on Friday, 23rd August, 2019 at Madhav Kripa School, Manipal. They created awareness and made them understand about the importance of each individual's contribution.

Youth 4 Global Goals is an AIESEC initiative through which they aim to mobilize youth towards the implementation of the Sustainable Development Goals. They focused on three SDG- 1,10 and 13 which are, "No Poverty", "Reduced Inequalities" and "Climate Action" respectively.

In the session the children of classes 3rd and 4th were introduced to the philosophy and working of AIESEC, WLL and SDG's. They discussed about a social issue they have seen and the kids were asked to draw or paint something related to the SDG. Promissory notes were distributed to all the students and an oath was taken. Later the students were briefed about implementation of SDGs in their practical lives.



Some of the students of M.Sc HTM volunteered at Bhajan Kutir, Manipal, also prepared 'Chappan Bog' for Krishna Janmastami.



Hostel Festival: Bakrid

August 10, 2019: Bakrid (Eid al-Adha) festival of the Sacrifice was celebrated at WGSHA as part of the hostel festivals. As every festival is unique in celebration and presentation of food, students get an opportunity to get details of each.



Hostel Festival: Krishna Janmastami



August 24 2019: Students of WGSHA celebrated the fun-filled festival of Janmashtami in the presence of Manipal Dignitaries Air Commodore Dheeman, Mr Alex Chandy, Dr Udupa, Dr Basavraj, GM of Fortune Inn Valley View - Mr Sanjay Pant, Principal Chef K Thiru, Vice Principal - Mr Rajshekhar P, faculty and blessings of Bal Krishna.

Thereafter, students of WGSHA presented a cultural program showcasing the essence of the festival by singing and dancing on Krishna-Devoted songs with Gharba, Krishna Ras Leela and Dahi Handi depiction.



Chappan Bhog
prepared by the students

Janmastami



Dahi Handi Competition @ Krishna Janmastami



A competitive Dahi Handi setup was also arranged for the students to portray the symbol of childhood, unity and togetherness while bringing out the Govinda in them and pleasing the Makhn Chor Kanhaiya.

Hostel Festival: Ganesh Chaturthi



**Ganesh
Chaturthi**

Ganesh Chaturthi was started by bringing the idol of Lord Ganesha with the beat of the dhol and the rhythm of the dancers. Principal Chef K Thiru, faculty with students welcomed the dignitaries Vice Chancellor Dr. Vinod Bhat, Pro Vice Chancellor (Health Sciences) Dr. Poornima Baliga and Registrar Dr. Narayan Sabhavit to join in the Maha Puja.

Students performed a cultural show with music and dance in classical and non-classical forms. For the lunch the traditional menu consisted of Soal Kadhi as a welcome drink; Kothimbir Wadi for starters; Vatana Batata Vanga, Moongachi Ussal, Fodnichi Varan for main course accompanied by Naarli Bhath, Amba Puri and for dessert Shrikhand and assorted Modak were served.

The idol was immersed in to the water on 10th August 2019.



Chef Debraj Bhaumik visit

Pre-Placement talk: Virtual Series by Dr. Swarup Sinha

August 13, 2019: Chef Debraj Bhaumik - Executive Chef of Mahindra Holidays and Resorts India Ltd, Madikeri visited Welcomgroup Graduate School of Hotel Administration (WGSHA), Department of Culinary Arts & Culinary Museum as part of the WACS Accreditation Audit on August 13, 2019



French Patisserie Workshop by Chef Jean Jacques Berteau

August 9, 2019: A learned, experienced and an absolute master of his craft, Chef Jean Jacques Berteau visited WGSHA enlighten and widen the knowledge of young cooks of the Department of Culinary Arts within the world of French Pastry. After the demonstration, Chef also engaged the students in preparing enough Macarons in the colours of the Indian flag, saffron, white and green to create a humongous, one of a kind flag made of delicious Macarons that were sandwiched together with a ganache flavoured differently for each colour, ginger for white, orange for saffron and lemon for green.

Same day Up Close and Personal with Chef was organized for all the students of WGSHA.



Simulation by B.A. in Culinary arts



August 10, 2019: B. A. in Culinary Arts students of Department of Culinary Arts, WGSHA conducted first Simulation of the academic year 'Elemental - Forces Governing Life', it was a 7 course meal that revolved around giving the diner an experience that allowed them to connect with the elemental forces of Earth, Space, Water, Fire and Air and feel and understand their balance. All courses focused on highlighting the physical as well as reflective traits of each of these elements individually.

EXtra Hits

MILLENNIAL OF THE MONTH

Rashmi Ravishankar – Pastry



Rashmi graduated as a Bachelor of Arts in Culinary from Manipal University. She developed a keen interest in contemporary Indian food and pastries, with pastry being a bigger share of her heart. She decided to further specialize in pastry and baking techniques. She joined a Diploma Program in Past Baking at Academy of Pastry Arts in Bangalore for nine months. This further mold herself to modern French pastries, plated desserts, sugar chocolate showpieces. She has worked with some famous celebrity chefs like Vikas Khanna, Thomas Zacharias (Bombay Canteen), Girish Nayak and Parvinder Bali. To start with her career as a chef within luxury hospitality, Rashmi joined The Ritz-Carlton, Bahrain as top 1% of the finest service professionals.

Congratulations
Chef. Rashmi Ravishankar
- 4th Course alumna from BA in Culinary Arts currently working in the pastry section of **Ritz-Carlton Bahrain** one of the finest luxury property for getting published as the **Millennial of the month** in the hotels monthly newsletter



21-22 August 2019: Mr. Narayan Prabhu (Assistant Professor – Sr. Scale) and Mr. Naresh Nayak (Assistant Professor - Selection Grade) ISER International Conference held in Bangkok, Thailand awarded best paper award.

Ms. Anjali Dhadda, M.Sc. Hospitality and Tourism Management (1st year) has won the quiz competition and has come in 5th position for the "Management Maestro 2.0" held by Prasanna School of Public Health at Manipal Academy of Higher Education (MAHE) on 23rd and 24th August 2019.



WGSMA contingent participated in Independence day celebration at MAHE

Meet on entrepreneurship held at Manipal

EXPRESS NEWS SERVICE
@ UDUPI

SUCCESS stories of young entrepreneurs who worked their way up to achieve a position of respectability and even one from failure to success were the highlight of a day-long Entrepreneurship Awareness and Motivation Programme organised by Welcomgroup Entrepreneurship Development Cell (WEDC) of Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal at Chaitya Hall, Fortune Inn Valley View, Manipal on Wednesday.

WEDC was established by the Manipal Academy of Higher Education (MAHE) and ITC to promote entrepreneurship in hospitality, tourism, culinary

arts and nutrition. With about 500 students, academicians and industry professionals participating, the programme was motivational. Dr Arun Shanbhag, Chief Innovation Officer, Innovation Centre, MAHE was the chief guest and Dr Harish G Joshi, Chairperson, Centre for Social Enterprises, MAHE the guest of honour.

Srinivasan Murali an MIT Alumni of Mark Designs talked about various designs, construction and food technology endeavors. He wanted an individual to be strong with their product and ideas. Divya Prabhakar of Bengaluru Oota Company shared her thoughts about serving a mix of Gowda and Mangalorean cuisines with an ideology of fresh food without any wastage.



Meet on entrepreneurship at WGSHA held in Manipal

Rahul Gupta, Entrepreneurship Mentor and Motivational Force Behind Teams said on how he had started his journey as an entrepreneur with a food truck and moved on to education sector. Arvind Chawla, Entrepreneur, Organic Farm and Service Apartments stressed

upon, vision, priority and alignment and how young mind should nurture the ideas of entrepreneurship to be successful. Chef Thiru, Principal, WGSHA shared the vision of Dr TMA Pai as an educationist, banker and medical practitioner and a role model entrepreneur.

Entrepreneurship Awareness and Motivation programme by WGSHA

Milind Purohit

MANIPAL: The Welcomgroup Entrepreneurship Development Cell (WEDC) of the Welcomgroup Graduate School of Hotel Administration (WGSHA) organised a day-long Entrepreneurship Awareness and Motivation programme at the Chaitya Hall, Fortune Inn Valley View, Manipal on Wednesday. The programme was attended by about 500 students, academicians and industry professionals. The programme was held in the Chaitya Hall, Fortune Inn Valley View, Manipal on Wednesday. The programme was held in the Chaitya Hall, Fortune Inn Valley View, Manipal on Wednesday. The programme was held in the Chaitya Hall, Fortune Inn Valley View, Manipal on Wednesday.

shared his inspiring journey from a normal student to a reputed entrepreneur. MAHE established WEDC and ITC to promote entrepreneurship in hospitality, tourism, culinary

it." Divya Prabhakar of Bengaluru Oota Company added about serving a blend of Gowda and Man

Stories of successful entrepreneurs highlighted

STAFF CORRESPONDENT

Expeditions, Dharma Adventures shared his journey from a student to an entrepreneur.

WGSHA in NEWS

Conference on entrepreneurship held at WGSHA

TIMES NEWS NETWORK

Manipal: Success stories by young entrepreneurs who worked their way up to achieve a position of respectability and from failure to success were

Joshi, chairperson, Centre for Social Enterprises, MAHE, the guest of honour.

Among the speakers, alumni of WGSHA, Sujit Banerjee, CEO and founder director Ecosys Oo-

hospitality, tourism, culinary arts and nutrition. About 500 students, academicians and industry professionals participated in the programme.

Among the speakers, alumni of WGSHA, Sujit Banerjee, who is CEO and Founder Director, Ecosys OoHA of Publicis Media Company, emphasized on action, audacity and ambition with his mantra, "failure to success," while Vishal Singh of Royal

of Mark Designs talked about various designs, construction and food technology endeavors. He wanted an individual to be strong with their product and ideas. Divya Prabhakar of Bengaluru Oota Company shared her thoughts about serving a mix of Gowda and Mangalorean cuisines with an ideology of fresh food without any wastage.

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SUN	1	8	15	22	29
MON	2 Sri Ganesh Chaturthi	9	16	23	30
TUE	3	10	17	24	
WED	4	11	18	25	
THU	5	12	19	26	
FRI	6	13	20	27	
SAT	7	14	21	28	



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02 - UH - Ganesh Chaturthi

07 - Student Council Installation

14 - HF-Onam Lunch

(PGDCA BHM 2 Year-B Section)

19 to 20 - 1st Food Festival

(BHM 1&2 year - A Section)

25 to 26 - Workshop - 2 Year BHM , BACA

27 to 28 - Workshop - 1 Year BHM , BACA

Welcomgroup Graduate School of Hotel Administration,
MAHE, Madhav Nagar, Manipal, Karnataka 576104

Website: <https://manipal.edu/wgsha.html>

Email ID: office.wgsha@manipal.edu Phone: +91 820 2923226