



ITC HOTELS
RESPONSIBLE LUXURY

Chronicle

December 2019

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

DEPARTMENT OF
CULINARY ARTS

DEPARTMENT OF ALLIED
HOSPITALITY STUDIES

FEATURING THE ACTIVITIES FOR THE MONTH OF NOVEMBER & DECEMBER 2019

WGSHA Celebrated

World Association of Chefs Societies Accreditation

Date: Friday, November 2019
Venue: Chaitya, Fortune Inn Valley View, Manipal



Inside

FOREWORD PRINCIPAL	WACS ACCREDITATION CELEBRATED
FOOD FESTIVAL/ SIMULATION	HOSTEL FESTIVAL: (ಕರ್ನಾಟಕ ರಾಜ್ಯೋತ್ಸವ)
CHEFS CONCLAVE 2019 2.0	PLACEMENT DRIVE: ACCOR HOTELS RADISSON HOTELS
COOKING DEMO & CIVIL VIGILANCE WEEK	FORMAL DINNER 2019
CHRISTMAS FRUIT MIXING 2019	VIRTUAL LECTURE SERIES, GUEST TALKS & FDP
WORKSHOP FOR PSPH, MAHE	WORLD DIABETES DAY
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WGSHA in NEWS	WHAT NEXT



Wishing you



Foreword



Chef K Thirugnanasambantham
Principal

Dear Reader,

Greetings

We are winding up this decade, this year. The growth of WGSHA and the Department of Culinary Arts throughout this decade was massive. It took a lot of effort, but the effort that has borne fruits. I thank everyone who has been a part of this journey. We will continue to follow the path of excellence.

Last month was great for our students.

We got our accreditation from the prestigious WACS. Chefs conclave 2.0 brought together various chefs who are performing remarkably in the industry. Students' feedback was great for these achievements.

Culture defines us and we define our culture. It's a cyclic process. To preserve the great culture of this land, we need to celebrate it. Remember it. The food that we eat, the language we speak, everything is the manifestation of culture in us. WGSHA realizes this and that's why we celebrate all the important festivals of this land. Last month we celebrated Kannada Rajyotsava. It is a mark of respect for the land in which we take shelter.

Happy New Year!

Let's hope that next year we become the best version of ourselves.

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”

WGSHA celebrated

WORLD ASSOCIATION OF CHEFS SOCIETIES ACCREDITATION

Nov. 21-22, 2019



FOOD FESTIVAL II: 2019

Nov. 8-9, 2019

Simply Sindhi was WGSHA's first Sindhi Food Festival, throughout which the students of BHM were guided by Chef Jyoti Vishnani. It was a great experience and learning.



SIMULATION II: 2019 ISAL HAYAL

Nov. 9, 2019



Students of BA (Culinary Arts) organized and executed 2nd Simulation of the year.



Hostel Festival: Karnataka Rajotsava (ಕರ್ನಾಟಕ ರಾಜ್ಯೋತ್ಸವ)

Nov. 6, 2019

Karnataka Rajyotsavs was celebrated by the students of WGSMA on 6/9/2109. The students of WGSMA showcased their talents through a cultural program, with dance and music. They also prepared traditional Karnataka food for dinner.



CHEFS CONCLAVE 2019 2.0

Nov. 21-22, 2019



Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal had organized a two day Chef Conclave 2019 2.0 which was held on 21-22 November. The conclave was inaugurated by the chief guest Pro Vice Chancellor (Quality Assurance) Dr PLNG Rao who talked about the importance of chefs as they provide healthy food to the society. Speakers were Chef Abhijit Saha (Founding Director and Chef, Avant Garde Hospitality, Pvt. Ltd.), Chef Parvinder Singh Bali (Dean, The Oberoi Centre for Learning and Development.), Chef Sanjay Thakur (In-Flight Chef, Etihad Airways), Chef Sujan Sarkar (Foodpreneur), Chef Frédéric Deshayes (Chef Instructor Pastry, Le Cordon Bleu, Paris).

Chef K. Thiru, Principal, WGSHA shared the motto of the conclave is to make the students to know about the current industry scenario and also to create a network with leading professionals through this forum. The program concluded with a talent hunt which was organized by the students of WGSHA



PLACEMENT DRIVE 2019

Nov. 9, 2019



Radisson Hotels conducted a presentation & several rounds of interviews as part of the placement drive at WGSHA. The experts in the panel were,



Ms. Poulomi Bhattacharya
Corp. DHR



Mr. Kshitij Jawa
General Manager



Nov. 18, 2019



ibis Novotel Bengaluru, Accor Hotels conducted a presentation and several rounds of interviews as part of the placement drive at WGSHA. The experts in the panel were,



Maverik Mukherjee
General Manager Delegate
Bengaluru, Mysuru & GIFT City Hotels



Debyani Ray Bhattacharya **Udayan Damodharan**
Learning & Development Manager Director of Talent & Culture (HR)



BAKING DEMONSTRATION

Nov. 23, 2019

Demo by Chef Frédéric Deshayes, Le Cordon Bleu



OBSERVANCE OF CIVIL VIGILANCE WEEK AT DEPARTMENT OF CULINARY ARTS

Nov. 4, 2019

November 2, 2019: As part of the 'Vigilance Awareness Week' (26th October – 2nd November), WGSMA organised an informative session on "Integrity - A Way of Life" by Dr. G. Shreekumar Menon, 'IRS' (Retd. Director General - National Academy of Customs, Indirect Taxes and Narcotics) and Head, Centre for Narcotics & Psychotropic Substances, MAHE, Manipal



FORMAL DINNER 2019

Nov. 12-13, 2019



The elements of style, elegance, and sophistication were on full display during the Formal Dinner organized by WGSHA for students of the outgoing batch. The dinners—held on 12th and 13th of November—were aimed at providing finishing touches to the education of culinary arts students. Besides being dressed in full formal attire, dining in a formal atmosphere requires a certain amount of self-confidence. The diners experienced impeccable service of a 5-course meal specially prepared for this event. The students dining benefitted from having an excellent learning opportunity such as this. The student team responsible for executing this event experienced first-hand, the challenges involved in delivering an impeccable performance.

The Chief Guest Mrs Agnes D'costa, Resident Manager at the Zuri White Sands Goa and alumna of BHM 8th course spoke fondly about her visit to her alma mater after a gap of 23 years. She was extremely pleased to notice changes which the teaching facilities and curriculum have undergone. In her words to the gathering “if you want to study hospitality, you will find no better place than WGSHA.” Col. Prakash Chandra (retd.), Director, General Services, MAHE was the guest of honour at the event. He remarked that the dinner refreshed his memory and reminded him about him of his days in the army where strict discipline—such as what he saw—was observed on formal dining nights.



CHRISTMAS FRUIT MIXING 2019

Nov. 18, 2019

Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE organised annual ritual of mixing dry fruits in alcohol for Christmas cakes and pudding.

Chief guest for the occasion was Smt. Vasanthi R Pai (MAHE Trustee) and other delegates of MAHE - Dr. HS Ballal (Pro Chancellor), Dr. H Vinod Bhatt (Vice Chancellor), PLNG Rao and Poornima Baliga (Pro Vice Chancellors), Narayan Sabhahit (Registrar), Principal Chef. K Thirugnanasambantham, faculty, students of Department of Culinary arts and WGSHA were present at the occasion.



VIRTUAL LECTURE SERIES - 3

Nov. 19, 2019

Welcomgroup Graduate School of Hotel Administration (WGSHA) organized Virtual Lecture Series to the students of Bachelor of Hotel Management students and B.A. in Culinary Arts.

Alumnus from BHM 15th Course Mr. Harish Narayan, Manager – F & B Operations, Marina Bay Sands, Singapore shared his experience on 'Impact of Social Media Marketing on Hospitality Industry'



Alumnus from BHM 15th Course Mr. Prakash Vishwanathan, Cluster Commercial Director, Hilton, Indonesia shared his experience on 'Trends and Opportunities in Food and Beverage'

LECTURE: TIME MANAGEMENT

Nov. 9, 2019

Mr. Anand K M from Microbiology department and PSG FAIMER2010 Fellow, Melaka Manipal Medical College, MAHE, Manipal delivered a lecture on 'Time Management' to the 1st M.Sc. Dietetics and Applied Nutrition students



CGH Earth Wellness INTERNSHIP AND PLACEMENT

Dec. 11, 2019

CGH Earth - Wellness Properties from Kochi, Kerala, Corporate Mentor Chef(Wellness) Jose Varkey and Mr. Sabapathy C S AVP - HR and Learning & Development visited WGSHA for placement and internship options for M.Sc Dietetics and Applied Nutrition students.



GUEST TALK

Food in the age of Digital Media

Nov. 11, 2019

Students of BA in Culinary Arts had a session on 'Food in the age of Digital Media' by Mr. Padmakumar K, Associate Professor and Placement coordinator of Manipal Institute of Communication, Manipal Academy of Higher Education, Manipal.



FACULTY DEVELOPMENT PROGRAM

Dec. 18, 2019

A faculty development program on "Creative Visualization" held at WGSMA for faculty by Dr. G Shree Kumar Menon, Head - Centre for Narcotics and Psychotropic Substances, MAHE, Manipal



WORKSHOP: DIETETICS AND NUTRITION

Nov. 6, 2019

Nutrients retention and losses by different cooking techniques

Department of Dietetics and Applied Nutrition, WGSMA has conducted a workshop on 'Nutrients retention and losses by different cooking techniques' for the students of Prasanna School of Public Health, MAHE



WORLD DIABETES DAY OBSERVED AT WGSHA

Nov. 14, 2019

Health Screening and Diabetes Awareness Camp

Department of Dietetics and Applied Nutrition (M.Sc. DAN), WGSHA celebrated World Diabetes Day on 14th November 2019 by conducting a "Health Screening and Diabetes Awareness Camp" for the faculty and staff at WGSHA. This event aimed to screen for Pre-diabetes risk and raise awareness regarding risk factors, self-monitoring, care and management of Diabetes using Nutrition education pamphlets in English/Kannada.

There were about 90 participants whose height, weight, blood glucose level were measured by students of DAN.

The event was organised with the support of Principal Chef K. Thirugnanasambantham and under the guidance of Coordinator Dr. Meenakshi Garg and faculty in charge Ms. Pallavi Shettigar, Ms. Swathi Sandesh and Ms. Namratha N Pai.



Tinton Resorts & Water Park

Nov. 2, 2019

A field trip was organised for the students of 8th course B.A (Culinary Arts) by faculty to 'TINTON RESORT' in Kundapura Taluk about 45kms from the college.

The trip experience was a wonderful way of learning to interact, enjoy with each other. Students observed and enjoyed hospitality and tourism management part of water park, swimming pool, water slides, rain dance, tilting buckets, rainbow dance, pedal boating and kayaking, some sports activities, dance and music.



FIELD TRIPS

Salumarada Thimmakka Tree Park, Manipal

Nov. 9, 2019

As a part of Disaster Management and Environmental Studies Module, Post-Graduate students of Hospitality and Tourism Management have conducted an environmental survey and seminar at the Salumarada Thimmakka Tree Park, Manipal.

The seminar highlighted the issues of pollution, deforestation and the need for conservation of forest. Students, led by Sakshi of 1st semester MSc HTM performed a skit to showcase how pollution leads to the challenges in human life.

33 students have attended the program. Prof Valsaraj, Faculty in charge of the module has delivered the key note address and briefed the students about the need for learning 'out of the class room (LOTC)' concept where experience can be combined with learning.

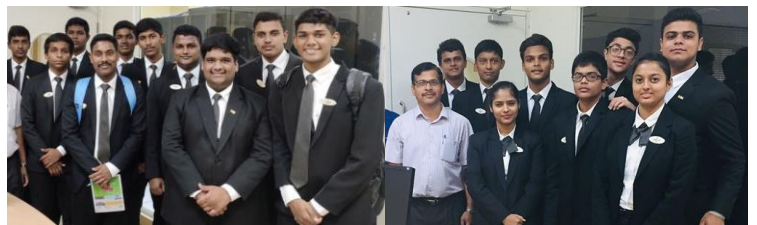
The visit was coordinated by Mr Clifford Lobo, Range Forest Officer, Udupi.



Data Center, MIT Campus, MAHE

Nov 11 - 15, 2019

1st year students of Bachelor of Hotel Management (BHM) - 34th Course visited in batches to the data center of Manipal Academy of Higher Education at MIT campus. The visit was organised as part of the subject Computer Application for Hospitality.



DFRL, MYSORE AND FUTURE FOOD PARK, TUMKUR

Nov. 8-9, 2019

FIELD TRIPS



Students of M.Sc. Dietetics and Applied Nutrition (2018 Batch), Welcomgroup Graduate School of Hotel Administration (WGSMA), MAHE went on an educational trip to Mysore and Tumkur, Karnataka from 7th to 9th November 2019, accompanied by Dr Meenakshi Garg, HOD; Ms Pallavi M Shettigar and Ms Swathi Acharya. In these 2 days the students went on an educational tour to the Defence Food Research Laboratory (DFRL), Mysore and the Future Group's India Food Park in Tumkur.

3 DAYS KONKAN RAILWAY WORKSHOP ON 'TOTAL CUSTOMER SATISFACTION' FOR NEWLY RECRUITED STATION MASTERS

Nov. 19-21, 2019

A Total Customer Satisfaction program conducted for newly recruited Station Masters of KRCL (Madgoan, Goa). The workshop was conducted to provide station masters the insights of hospitality, Grooming skills, professional behaviour. Apart from regular sessions, ice-breakers & team building games were also included in program and were enjoyed by newly recruited station master.

The training was also comprised of Body language, conflict management, emotional intelligence and communication skills and role play.

The workshop was highly praised by station masters and was helpful to them in improving hospitality in them and delivering flawless services with a smile.

The workshop was given by Mr Rahul Shedbalkar & Mr Prithvi Roy WGSMA, MAHE



HOD RETREAT

Flameback Lodges, Mudigere

Nov. 2, 2019

WGSHA held its HODs Retreat 2019 with the theme “Transforming Hospitality Education with Eminence” on 13th and 14th December at Flameback Lodges, Mudigere. The opening remarks, vision, objectives and plan of action for 2020 given by Principal Chef Thiru set the pace for very productive deliberations throughout the two days of retreat. Presentations were made by all HODs giving a review of achievements in 2019 and departmental objectives for 2020 aligned with the strategic vision of WGSHA and MAHE. The commitment and passion for taking the institution to greater heights was evident from the progressive goal setting by individual departments and constructive discussions among all. There was focus, clarity of thought and freedom of expression.



EXtra Hits

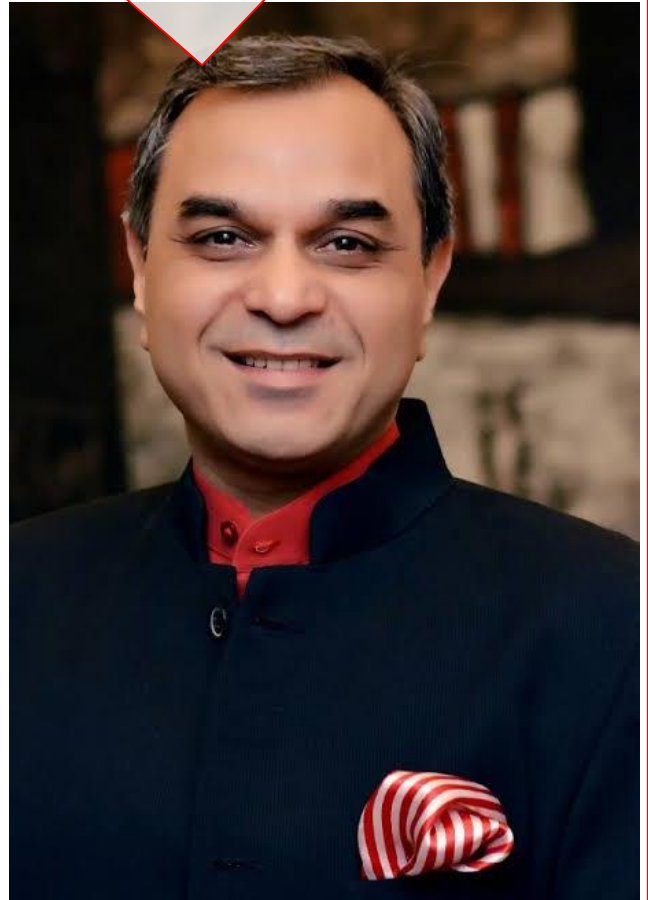
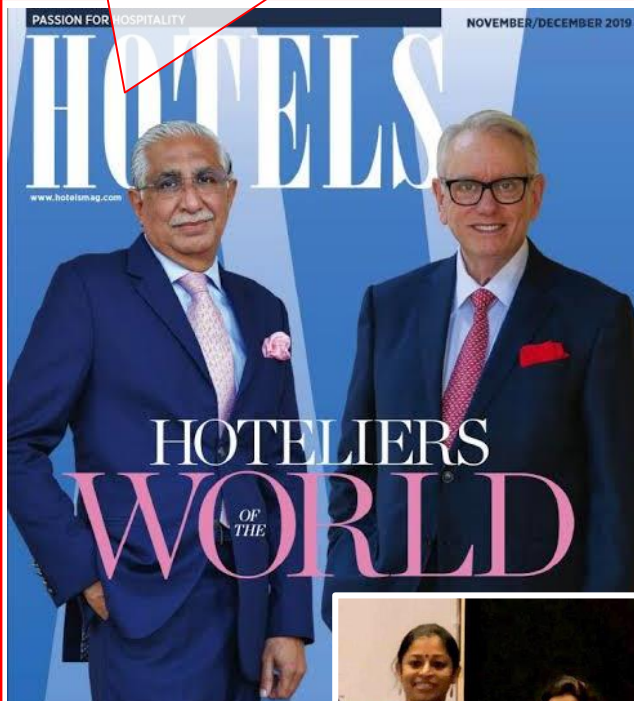
Mr. Nakul Anand : HOTELS 2019

Corporate Hotelier of the World

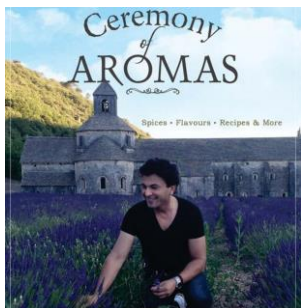
With immense pride, team WGSHA headed by principal K Thirugnanasambantham congratulates the great hotelier of the year 2019 **Mr. Nakul Anand (Chairman, ITC Hotels Ltd)**. We are truly honored to be associated with ITC Hotels, known for innovation, operational excellence, creativity in management, and service to the industry.

Mr. Anil Chadha COO, ITC Hotels Division

It is an awe-inspiring moment to cherish the new mile stone achieved by WGSHA Alumnus - Mr. Anil Chadha (2nd course BHM) who has taken over as the Chief Operating Officer, ITC Hotels Division.



New release



WGSHA is happy to share release of 'Ceremony of Aromas'; by alumnus **Chef Vikas Khanna**.



Alumna **Ms Anuja Soneta** (MSc DAN) won 1st prize in the Oral paper presentation at IDACON2019 - the 52nd Annual National Conference of Indian Dietetics Association.

WGSHA Chefs at ITC Gardenia



Chefs from the WGSHA, Chef Nithish, Chef Manish & Chef Surendra got a chance to showcase some of the popular and unknown delicacies of Mangalore coastal region at the food festival organized by ITC Gardenia, Bengaluru from November 01 to 10, 2019.

WGSHA holds ritual of mixing dry fruits in alcohol for Christmas cakes

Fruits and nuts are soaked in rum and brandy

SPECIAL CORRESPONDENT MANIPAL

The Welcomgroup Graduate School of Hotel Administration (WGSHA), a constituent of MAHE, held the annual ritual of mixing dry fruits in alcohol for Christmas cakes and pudding at the institute's hostel mess here on Monday.

According to a release issued here on Tuesday, the event is conducted annually traditionally, the fruit-mixing ceremony marks the arrival of the harvest festival and, thus, all freshly harvested fruits and nuts go in the making of the cake.

Fruits and nuts are soaked in rum and brandy which enhances the flavor of the



Participants during the fruit-mixing ceremony at Welcomgroup Graduate School of Hotel Administration, Manipal.

The dry fruits and nuts are arranged on a huge table and coins hidden away for good luck among the fruits. The mixture is used to make cakes.

WACS accreditation in WGSHA's crown

MANIPAL, DHNS: Welcomgroup Graduate School of Hotel Administration (WGSHA) celebrated its recent accreditation to the apex body for chefs in the world, World Association of Chefs' Societies, at Fortune Inn Valley View in Manipal.

A huge ceremonial cake was cut by the guests, students and faculty members. The World Association of Chefs' Societies (WACS), also known as Worldchefs, is a professional organisation dedicated to maintaining and improving the culinary standards of global cuisines. As an authority and opinion leader on food, Worldchefs represents a global voice on all issues related to the culinary profession. Prior to gaining the world recognition, WGSHA was enrolled as a member of Indian Federation of Culinary Associations (IFCA).



MAHE Vice Chancellor Dr H Vinod Bhat.

Dr H Vinod Bhat, Vice Chancellor, Manipal Academy of Higher Education (MAHE) said, "The journey to greater heights has just begun. This is a prestigious accreditation

and it will open the door to many opportunities".

'High standard' Principal Chef K Thiruganasambantham said that the process had started nine months ago. "There was an intense audit process following which we achieved the IFCA accreditation last month. The WACS accreditation came soon after."

He said, "The achievement is a testimony to the high standards of culinary education provided at WGSHA. Besides national and international rankings, WACS accreditation is yet another feather in WGSHA's crown. It gives us global visibility". Pro Vice Chancellor D Poornima Baliga was also present.

WGSHA gets world accreditation

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WGSHA in NEWS

Rousing debates bring curtains down on MILAP lit fest

MANIPAL: MILAP 2019, the two-day literary festival of Manipal Academy of Higher Education, concluded at the TMA Pal Hall, Manipal, on Monday. The fest ended with a lively discussion on topics of varied interest including the theme of creative writing in the digital world. The discussions ranged from manuscripts, streaming media, and publishing. A panel discussion on 'Cookery: Geography in the World' their discussion revolved around the importance of preserving authentic recipes which are lost due to lack of cataloguing. With technology and the commitment of chefs, these forgotten dishes can be brought back to life and into the manifold of modern

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Mangaluru Lit Fest to explore idea of Bharat

MANGALURU: The countdown has already begun for the second edition of Mangaluru Lit Fest 2019 that opens up on Monday at the TMA Pal International Convention Centre here on November 29. After the first edition with the theme "The Idea of Bharat - To Be and To Remain", the second edition takes forward the earlier theme "The Idea of Bharat - To Be and To Remain". The organisation which has been churning "The Idea of Bharat" since its inception, the affirmation of all the individuals who will share their experiences in various sessions. The details of the sessions will be finalised soon, he added. The event will be inaugurated by participants are Jyoti Kambara who will inaugurate the event. Eminent names such as Rajeev Chandrashekar, Rajya Sabha Member of Parliament, and N Vinaya Hegde, president, Nitte Education Trust, are expected to join Kambara at the inaugural. Important guests for the event include Anurag Thakur, Union minister of state for finance and corporate affairs, Ajakkala Girisha Bhat, president, Kuvempu Bhasha Bharati, Malavika Avinash, author, Sahana Vijaya Prakash, editor-in-chief, Sanjay Dixit, secretary, Rajas-Bakshi (retd), strategist, among others.

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The audience closed their session with a DAW Digital Audio Workstation, MIDI keyboard and a Marantz PC. Anil D Souza moderated the session. The last panel, 'Publishing in the digital medium: Confronting a new reality', comprised N Manu Chakravarthy, Romal Singh, Muraliedhara Upadhyaya and Neeta Inamdar in conversation with Tanuja Nigam. Neeta Inamdar, chief editor of the Manipal University Press, shared with the audience their best in publishing a book. She said, it will be interesting to see how the digital medium will change the publishing industry.



Panelists discuss the cooking at MILAP lit fest on Monday

ways to preserving endangered manuscripts and safeguarding traditional knowledge. They discussed contemporary cultural forms such as the digital medium, technology which contributes to retaining the diverse cultural productions in India. Sudeep Nigam moderated a panel with Abhijeet Deshpande, Sidharth Jain, and Prithvi Singh. Their discussion centred around the importance of and around overall quality in writing. They discussed the importance of and around overall quality in writing. They discussed the importance of and around overall quality in writing. They discussed the importance of and around overall quality in writing.

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Xmas Cakes

ACADEMIC CALENDAR 2020 January

SUN		5	12	19	26 <small>Republic Day</small>
MON		6	13	20	27
TUE		7	14	21	28
WED	1	8	15	22	29
THU	2	9	16	23	30
FRI	3	10	17 <small>26th Convocation</small>	24	31
SAT	4	11	18	25	



- 01 - Internship Starts for BACA 4th Sem
- 17 - HF-Dinner- Lohri / Pongal (BHM 3 year - A section)
- 06 - College reopens after odd semester break
- 25 - Annual Sports Day 2019
- 07 to 11 - odd semester makeup examination, Internship evaluation - (BHM 4 and 3 year)
- 26 - Republic Day

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