



March 2019

# W G S H A *Chronicle*



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 February 2019



*Annual Day & Awards 2019*

# Contents

- ✓ Principal's Note
- ✓ Faculty Development
- ✓ Annual Awards and Day
- ✓ Industry Academia Interface
- ✓ Simulation/Food Festivals
- Workshops/Guest Talks
- ✓ Hostel Festivals
- ✓ Culinary Exclusive
- ✓ Dietetics Exclusive
- ✓ E**X**tra hits
- ✓ Events of January



*Conquer from root to sky,  
an opportunity to excel in global hospitality.*

# Foreword



**Chef. K Thirugnanasambantham**  
Principal, WGSHA

Dear Reader,

I am extremely thrilled to share the great academic happenings held at **Welcomgroup Graduate School of Hotel Administration (WGSHA)** in the month of February.

The month started with the 'Annual - Day and Awards Ceremony' along with several skill development workshops conducted by industry experts.

Several faculty development programs, guest lectures and workshops for students and faculty members were also organized.

I would like to congratulate all the students and faculty-members for their active participation in various events.

Looking forward with more exciting news and activities in the following month!

## *Mission Statement*

*"To impart through a robust, dynamic and internationally benchmarked hospitality education curriculum, competencies required for global hospitality professionals"*

# Faculty Development

Faculty	Programme
Mr. Valsaraj P Associate Professor	Attended a National Conference on Tourism and Hospitality Industry in India as Panel member and Chairperson for the Technical Session
Mr. Ajith Kumar S J Assistant Professor – Senior Scale	Completed an online non-credit MOOC course titled 'Understanding Financial Statements: Company Performance' by University of Illinois at Urbana-Champaign and offered through Coursera
Mrs. Meenakshi Garg Assistant Professor - Selection Grade	<ol style="list-style-type: none"> <li>1. Chairperson for scientific session on “Food Insecurity – a driver to chronic diseases” on 9th February 2019 at the International Conference on “Innovative Techniques &amp; Nutritional Demands in Food Security-Trends, Challenges and Perspectives” in Alva’s College, Moodbidri</li> <li>2. Participated in the workshop on 'Social Media: A Tool for Innovative Pedagogy’</li> <li>3. Resource person (expert panel member) for the symposium “Diet and Nutrition for Adolescents” organized by the Department of Biochemistry, KMC, Manipal on 23rd February 2019</li> </ol>
Mr. S Anthuvanraj Assistant Professor - Selection Grade	Participated in Research awareness Program (Level 1 and Level 2)
Mr. Paritosh Dabral Assistant Professor - Selection Grade	<ol style="list-style-type: none"> <li>1. Participated in the workshop on 'Social Media: A Tool for Innovative Pedagogy’</li> <li>2. Attended iBooks Author Training Workshop by Apple Creative Studio, MIT, Manipal</li> <li>3. Completed the Learning Path on 'Ethical considerations in research &amp; publishing ' and 'Peer review' from the Wiley Researcher Academy, in association with MAHE, Manipal.</li> </ol>
Mr. Nachiket A.K Rao Assistant Professor	Completed an online non-credit MOOC course titled 'Sustainable Tourism-promoting environmental public health' by University of Copenhagen and Technology, 'Introduction to Personal Branding' by University of Virginia, 'Emotions: a Philosophical Introduction' by Universitat Autònoma de Barcelona of Virginia, 'Psychology at Work' by University of western Australia and offered through Coursera
Dr. Senthil P Kumaran, Professor	Attended workshop on Economics Methods and applications organized by Farook College in collaboration with the Indian Economic Society and Kerala State Higher Education

## Attended iBooks Author Training Workshop by Apple Creative Studio, MIT, Manipal

Mr. Rajshekhar P, Associate Professor  
 Chef Vasanthan Sigamany, Associate Professor  
 Chef Kshama Vishwakarma, Associate Professor  
 Mr. Keith Shirlvin Nigli, Associate Professor  
 Mr. Raghavendra G. Assistant Professor-Senior Scale



05.02.2019

**Distinguished Alumnus Award 2019 awarded to Mr. Rohit Kohli**

WGSHA Alumnus 1989-1992 (5<sup>th</sup> Course) & Joint Managing Director, Creative Travel Group



**Chief Guest - Mr. Sanjay Bose**

Executive Vice President – Human Resources and Learning & Development , ITC Hotels

'Welcomgroup Entrepreneurial Development Cell' inaugurated

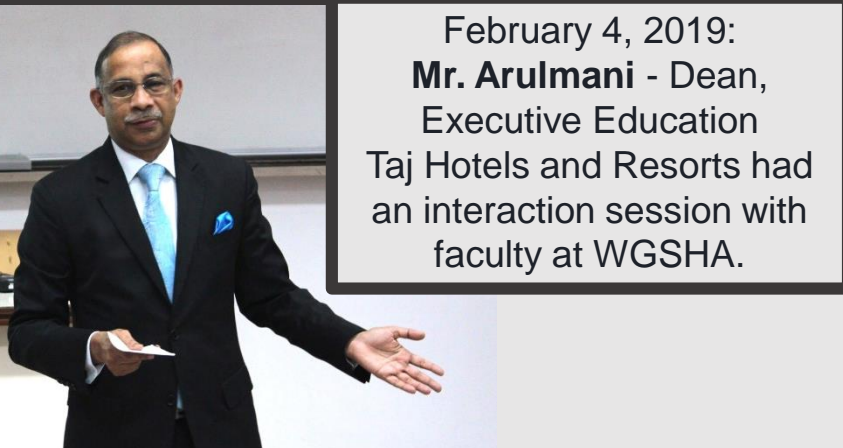


'Best Teacher Award' 2019



YouTube Links – [Stage Program](#), [Cultural Show](#)  
News Link – [WGSHA News on Annual Awards Ceremony](#)

# Industry Academia Interface



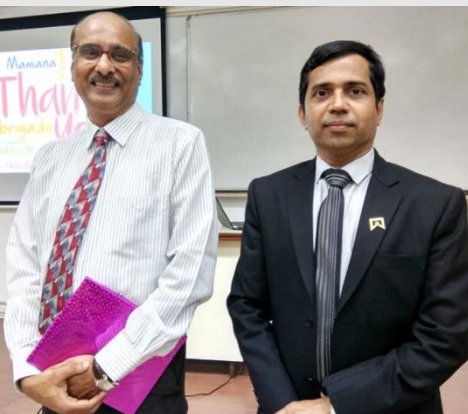
February 4, 2019:  
**Mr. Arulmani** - Dean,  
Executive Education  
Taj Hotels and Resorts had  
an interaction session with  
faculty at WGSHA.



February 5, 2019: **Mr. Sanjay Bose**- Executive Vice President – Human Resources and Learning & Development , ITC Hotels had an interaction session with faculty.

# Faculty Development Program

February 11, 2019: A guest talk was organized for faculty on "Snapshot of Potential Topics for Research & Innovation in Hospitality Industry" by **Dr. M. Prithviraj** - Dean (Research), Manipal Centre for Natural Sciences – Centre of Excellence, MAHE

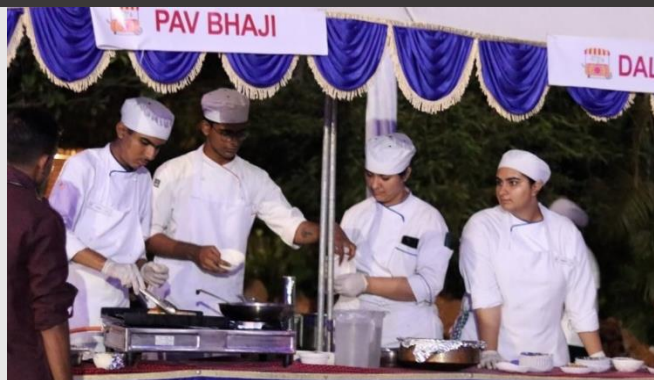


# Game of Thrones Simulation



February 15, 2019: Simulation 'Winter Feast is coming' **GAME OF THRONES** By PGDCA Students

# Street Food Festival @FIIV



February 14, 2019: WGSMA Students actively participated in organizing 'Street Food Festival' with Fortune Inn Valley View, Manipal

# WGSHA Premier League

Tennis ball cricket tournament held on 9<sup>th</sup> February 2019



## Mandatory Activities

February 2, 2019: As part of **Matribhasha Diwas 2019** different activities were performed by the students of Bachelor of Hotel Management (BHM), BA in Culinary Arts (BACA), M.Sc. Hospitality & Tourism Management (HTM) and M.Sc. in Dietetics and Applied Nutrition (DAN) at Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal.





# Plated Desert **Workshop**



February 25, 2019: Workshop on Plated Desserts was conducted by the Department of Culinary Arts, WGSMA, from 25<sup>th</sup> February to March 1<sup>st</sup> 2019 for the students of BA in Culinary Arts and PGDCA. The workshop was piloted by **Chef Abhiru Biswas**. Various techniques and preparation methods of Gateaux were showcased and the theories behind them explained. Tasting and comprehension of Dark, Milk and White Chocolate took place. Chef also explained about the various origins of chocolate including the well known French, Belgian and Swiss origins. Also on marmalades, glazes and pate bombs are made. Chef demonstrated making of a gateau, it's assembling and the it's finishing touches.



# Food Photography & Food Styling

# Workshop



February 2, 2019: Workshop on basics of Food Photography and Food Styling was conducted by the Department of Culinary Arts, WGSHA, from 25th February to March 1<sup>st</sup> 2019 for the students of BA in Culinary Arts and PGDCA. The workshop was piloted by **Chef Micheal Swamy & Ms Mugdha Savkar.**



The role of a stylist and a photographer in a restaurant, in a chef's life and important aspects such as food media, prior research, planning a framework, selecting tools and props, plating techniques were discussed.

Interactive practical session was conducted for different ingredients and crockery with regard to aspects such as lighting and angles.



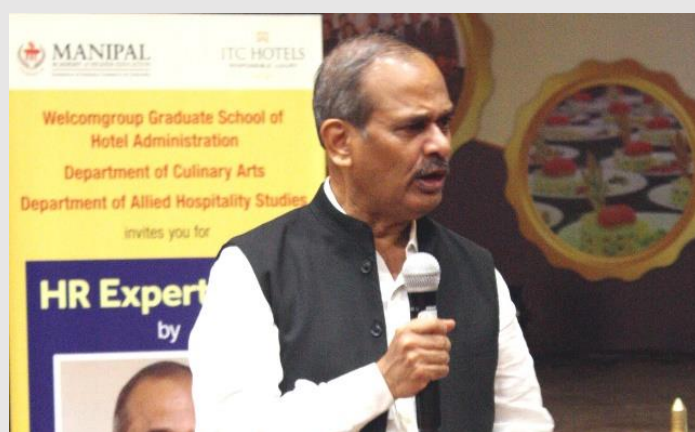
# MIT's Revels 2019 Demo

February 24, 2019: Faculty of WGSHA has conducted Workshops for the participants of "Revels 2019" – An event organized by MIT Manipal from 25th to 28th February 2019. The event was hosted by MIT on different themes on each day.



# Guest Talks/Workshops

February 18, 2019: Master talk – ‘Laughter yoga’ was conducted by Laughter Guru **Dr. Madan Kataria** for the students of PG Diploma in Culinary Arts.



February 26-28, 2019: ‘HR expert talk’ by **Col. K C Menon** – HR Professional, Bengaluru was organized for BHM 4<sup>th</sup> year.

February 23, 2019: Students of PGDCA visited **Campco Chocolate Factory** at Puttur

February 23, 2019: Workshop on “Innovation Research Methods for Hospitality & Tourism” was conducted for the students of M.Sc. in Hospitality and Tourism Management by **Dr. Asha Kamath**, Dept. of Statistics, MAHE



February 25, 2019: Workshop on “Sampling and Scale Development for Hospitality and Tourism” was conducted for the students of M.Sc. in Hospitality & Tourism Management by **Dr. Ambigai**, Dept. of Commerce ..C, MAHE.

# Guest Talks/Workshops

Students of MSc in Dietetics and Applied Nutrition, WGSHA

February 8, 2019: Students attended in a state level conference on Disaster Management, with the theme, **“A preparation to react and a decision to overcome”** organised by the Manipal College of Nursing MAHE



February 8<sup>th</sup>-9<sup>th</sup> 2019: Students attended the International Conference on **“Innovative Techniques and Nutritional Demands in Food Security-Trends, Challenges and Perspectives”** organized by the Department of Food, Nutrition and Dietetics, Alva’s College, Moodbidri.



February 11<sup>th</sup> -12<sup>th</sup>, 2019: Mrs. Gurdeep Kaur Shetty – Sr. Dietician, AIIMS Hospitals, New Delhi addressed students of MSc DAN 2018 on 11<sup>th</sup> & 12<sup>th</sup> February 2019 on **Renal Nutrition and DietCal software demonstration.**

# MoU WGSHA & NCHMCT

February 23, 2019: Mr. Gyan Bhushan visited WGSHA with regard to MoU between Welcomgroup Graduate School of Hotel Administration (WGSHA) & NCHMCT (Ministry of Tourism, Government of India).



## Culinary Museum – Center of attraction at Manipal



February 23, 2019: Students of Milagres College Mangalore visited to Culinary Museum



# Culinary Exclusive



## Inauguration of students run Classic Café & Ministry of Bakery February 12, 2019



*Inaugurated under the aegis of  
Pro Chancellor, Manipal  
Academy of Higher Education,  
Dr. H. S. Ballal and Vice  
Chancellor of Manipal  
Academy of Higher Education,  
Dr. H. Vinod Bhat. The entire  
Leadership team of the MAHE  
family were there to provide  
their blessings.*



# EXtra Hits



February 2019: Department of Culinary Arts as overall winner and Welcomgroup Graduate school of Hotel Administration as runner up at **AIMS Hospitality week** held between 9<sup>th</sup> to 15<sup>th</sup> February at AIMS Bengaluru.

**Ms. Anuja Soneta & Ms. Akshita Gangwal**, 2nd year M.Sc DAN student for winning 3rd prize in 'Best Paper' category at 'MEDINSPIRE – 2019', an International Multidisciplinary Medical Summit held at Navi Mumbai from 14th to 17th Feb 2019.



**Anjana Suresh** - I Year M.Sc. HTM student has won 2<sup>nd</sup> place and a cash award of Rs.10,000/ at regional level singing competition **Voice of Karavali** organized by Rotary Brahmavara



**Mr MAHE – Gold for WGSHA**  
**Mr. Sampreet C** - II Year BHM - 32<sup>nd</sup> Course Gold in Inter MAHE Mr MAHE 2018-19 (55-60KG Category)





**ACHIEVER:** Sanjana Srinivas receives the Chief Vikas Khanna Rolling Trophy during Annual Day and Awards Ceremony of Welcomgroup Graduate School of Hotel Administration in Manipal on Tuesday

## VC: World ranking is important for Mahe's IoE tag

**Times News Network**

**Manipal:** Welcomgroup Graduate School of Hotel Administration (WGSHA), a unit of Manipal Academy of Higher Education, Manipal, celebrated the Annual Day and awards ceremony on Tuesday.

Sanjay Basu, executive vice-president, human resources learning and development, ITC Hotels, ITC Limited, was the chief guest. Also present were: Vasanti H Pillai, wife of chancellor, Dr Ramdas M Pai and trustee MAHE, Trustee, Dr H Vinod Bhat, vice-chancellor, Dr P L S G Han and Dr Poojamma Haniga pro-vice-chancellor, Rajen Padakone, group president, Manipal Education and Medical Group, Narayana Hotel, habit, registrar, manipal.

Chief K Thirumangalakudi

## Student-run restaurant, cafe top started by WGSHA

**Manipal:** Two ventures - a student-run restaurant and a cafe - have been started by the Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE, Manipal.

**STUDENT-OWNED:** The student-run restaurant and cafe are expected to cater to the members of the public.

**Hands-on experience:** The cafe is a venture that enables students to get a hands-on experience in restaurant management.

**Informing about this new venture to presspersons here on Friday, Prin-**

## WGSHA QUEST 2019 TO BE HELD ON MARCH 1, 2

Udupi: Welcomgroup Graduate School of Hotel Administration's annual national-level inter-collegiate hoteliering and culinary competitions, WGSHA Quest will be held on March 1 and 2, 2019. About 20 hotel management institutes from across the country have registered to participate in the event, meant to showcase skills, talents and aptitude of the participants. About 200 students will experience challenges of hotel management operations in events like - 'Restaurant service skills' (Classical fine dining service skills), 'Globe Trotter' (Film making), 'Jeu-Concours' (Quiz), Culinaire which includes Gourmet Creation (Entree), "Culinaire Painted Platters" (Pre-plated dessert), Culinaire Mithaas (Indian dessert competition), 'Food-o-graphy' (Culinary photography), 'Wow at every moment of truth' (Front Office role play), 'Floral flourish' (Flower arrangement), 'Lock it out' (Treasure hunt) and Hotelier's got talent (cultural talents).

## Hoteliering competition on Friday

**Manipal:** The Welcomgroup Graduate School of Hotel Administration's annual national-level inter-collegiate hoteliering and culinary competitions, WGSHA Quest will be held from Friday.

## ವಿದ್ಯಾರ್ಥಿಗಳ 'ರೆಸ್ಟೋರೆಂಟ್' 'ಬೇಕರಿ'



ಮಣಿಪಾಲ, ಫೆ.20: ಏರ್ಪಡಿಸಿದ ಸಹಯೋಗದೊಂದಿಗೆ ಕಳೆದ 32 ವರ್ಷಗಳಿಂದ ಮಣಿಪಾಲದಲ್ಲಿ ಕಾರ್ಯಾಚರಿಸುತ್ತಿರುವ ಮಾಹಿತಿ ಅಧಿಕಾರಿಗಳನ್ನು 'ವೆಲ್ಕೋಮ್ ಗ್ರೂಪ್ ಹೋಟೆಲ್ಸ್ ಸರ್ವಿಸ್ ಅಂಡ್ ಹೋಟೆಲ್ಸ್ ಅಂಡ್ ಸ್ಟುಡೆಂಟ್ಸ್' (ವಾಗ್)ದಲ್ಲಿ ವ್ಯವಸ್ಥಾಪಿಸುವ ವಿದ್ಯಾರ್ಥಿಗಳಿಂದಲೇ ನಡೆಸಲ್ಪಡುವ ಹೋಟೆಲ್ 'ಕ್ಯಾಸಿನ್ ಕಛೆ' ಹಾಗೂ ಬೇಕರಿ 'ಮಿನಿಸ್ಟ್ರಿ ಅಂಡ್ ಬೇಕರಿ' ಕಾರ್ಯಾರಂಭ ಮಾಡಿದ.

ವೆಲ್ಕೋಮ್ ಗ್ರೂಪ್ ಅಂಡ್ ಸ್ಟುಡೆಂಟ್ಸ್ ಸೇವಾ ಭಾಗವಾಗಿ ಹೋಟೆಲ್ ಕಛೆ ಮತ್ತು ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಅತಿಥಿ ಹಾಗೂ ಅಡ್ಡಿಗೆ ಕಛೆಗಳನ್ನು ಪ್ರಾಯೋಗಿಕ ವಾಗಿ ಕಲಿಸಲು ಈ ಯೋಜನೆಯನ್ನು ಇದರಿಗೆ ಪ್ರೇರೇಪಕ ಯೋಜನೆಯಾಗಿ ಪ್ರಾರಂಭಿಸಲಾಗಿದೆ ಎಂದು ವಾಗ್ನಾದ ಪ್ರಾಂಶುಪಾಲರಾದ ಚಿಪ್ಪ ಕೆ.ತಿರುಚ್ಚಾನ ಸಂಬಂಧಮಾ ಅವರು ಪ್ರಕಟಕರೊಂದಿಗೆ ಮಾತನಾಡುತ್ತಾ ತಿಳಿಸಿದರು.

ವಿದ್ಯಾರ್ಥಿಗಳ ಪಠ್ಯ ಚಟುವಟಿಕೆಗಳ ಭಾಗವಾಗಿ ಪಾಲದ ಹೊತ್ತಿಗೆ ಉಪಯೋಗಕಾರಿಗಳ ಬಗ್ಗೆ ಪ್ರಾಯೋಗಿಕ ತರಬೇತಿ ನೀಡಲು ಇದನ್ನು ಪ್ರಾರಂಭಿಸಲಾಗಿದೆ. ದಿನದ ಮುನ್ನಮನ್ನು ನಿರ್ವಹಿಸುವುದರಿಂದ ಹಿಡಿದು ಅಡ್ಡಿಗೆ ತಯಾರಿಸುವುದು, ಗ್ರಾಹಕರಿಗೆ ಬಡಿಸುವುದು ಹಾಗೂ ಹೋಟೆಲ್ನ ಆಡಳಿತವನ್ನು ನಿರ್ವಹಿಸುವುದನ್ನು ಇಲ್ಲಿ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಮಾಡುತ್ತಾರೆ.

ಇದರೊಂದಿಗೆ ಹಣಕಾಸಿನ ನಿರ್ವಹಣೆ, ಹೋಟೆಲ್ನ ಸ್ವಚ್ಛತೆ ಹಾಗೂ ಇತರ ವಿಷಯಗಳ ಜವಾಬ್ದಾರಿಯೂ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಅರ್ಪಿಸಲಾಗಿದೆ. ಕಾಲೇಜಿನಿಂದ ಅಪರಿಗತ ಆರಂಭಿಕ ನಿಧಿಯನ್ನು ನೀಡಲಾಗುತ್ತದೆ. ಪ್ರಾಧ್ಯಾಪಕರು ವಿದ್ಯಾರ್ಥಿಗಳ ತಪ್ಪುಗಳನ್ನು ತಿದ್ದಲು ಹಾಗೂ ಸಲಹೆಗಳನ್ನು ನೀಡಲು ಸದಾ ಲಭ್ಯವಿರುತ್ತಾರೆ ಎಂದು ಕೆ.ತಿರು ವಿವರಿಸಿದರು.

ಸಂಸ್ಥೆ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ 60 ವಂದಿಗೆ ಮಧ್ಯಾಹ್ನದ ಭೋಜನವನ್ನು ತಯಾರಿಸುತ್ತಾರೆ. ಎಲ್ಲವೂ ಸುಮ್ಮನೆ ರೀತಿಯಲ್ಲಿ ನಡೆದು, ತೀವ್ರವೇ ಇದರ ಶಾಖೆಗಳನ್ನು ಮಾಹಿತಿ ವಿವಿ ಪ್ರಾಧಿಕಾರಿಗಳ ಹಾಗೂ ಎಂಟಿಯ ಪ್ರಾಧಿಕಾರಿಗಳಲ್ಲಿ ತಿರುಳಿಸಲಾಗುತ್ತದೆ. ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಗಮನ ನೀಡುವ ಈ ರೆಸ್ಟೋರೆಂಟ್ನಲ್ಲಿ ಅಹಾರದ ಗುಣಮಟ್ಟಕ್ಕೆ ಅಧಿಕತೆ ನೀಡಲಾಗುತ್ತದೆಯೇ ಹೊರತು, ಅಡ್ಡಿಗೆಗಳನ್ನು ಗಮನ ನೀಡುತ್ತಿಲ್ಲ. ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ತಮ್ಮ ಕೋರ್ಸ್‌ನ ಭಾಗವಾಗಿ ಸಮಗ್ರ ಅನುಭವ ನೀಡಲು ಈ ಯೋಜನೆಯನ್ನು ಬಳಸಿಕೊಳ್ಳಲಾಗುತ್ತದೆ.

"ಪ್ರಾಯಶಃ ದೇಶದ ಅನೇಕ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಮಾಹಿತಿ ವಿವಿ ಪ್ರಾಧಿಕಾರಿಗಳಲ್ಲಿ ತರಬೇತಿ ನೀಡುವ ಪ್ರಯೋಗ ಹೊರತು ಇತರ ಯಾವುದೇ ಯೋಜನೆಗಳಲ್ಲಿ ತರಬೇತಿ ನೀಡುವುದಿಲ್ಲ. ಈ ಯೋಜನೆಯು ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಅನುಭವ ನೀಡುವುದು ಬಹಳ ಮುಖ್ಯವಾಗಿದೆ."

## WGSHA students s

**EXPRESS NEWS SERVICE@Udupi**

**STUDENTS** of Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE, have started their own restaurant and bakery in Manipal to cater to the members of the public.

The cafe is a venture that enables students to get a hands-on experience in restaurant management.

Informing about this new venture to presspersons here on Friday, Prin-



WGSHA students work in restaurant in Manipal

## Students run rest

**TIMES NEWS NETWORK**

**Udupi:** ITC and MAHE, along with Welcomgroup Entrepreneurship Development Cell (WEDC) developed a pilot project on promoting entrepreneurship in hotel management and culinary arts through a student-run restaurant and bakery called 'Classic Cafe and Bakery' at Manipal.

The student-run restaurant will be open for lunch from 11:30 am to 2:30 pm. The university students will be responsible for the management of the restaurant. The entrepreneurship project is a part of the curriculum, hence providing it an academic experience.

While speaking about it, Welcomgroup Graduate School of Hotel Administration principal,

...which will be sold commercially as well. Currently, the menu is based on Indian cuisine, and gradually we will include other cuisines as well."

"The purpose of doing this

**WGSHA in NEWS**



# March

# 2019



Supporting Team WGSHA

### NOTES

**Happy March!**  
 March is a month, start of spring. WGSHA celebrate Quest, Women's Day Chefs Conclave and Symposium, Workshops and many more...  
 Keep watching!!

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
25	26	27	28	1 WGSHA Quest	2	3 Culinary Boot Camp begins
				HR Expert Talk		
4 Culinary Boot Camp	5 Culinary Boot Camp	6 Culinary Boot Camp	7 Culinary Boot Camp	8 Culinary Boot Camp Int. Women's Day	9 Culinary Pre Curriculum Conclave	10
11 BHM Pre Curriculum Conclave	12 M.Sc. HTM Pre curriculum Conclave	13	14 Chefs Conclave 2019	15	16	17
18 International Symposium 2019	19	20	21	22 HOD Retreat	23	24
					25 Utsav Culinary Camp	26
25	26	27	28	29	30	31

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**