



February 2021

W G S H A *Chronicle*

Welcomgroup Graduate School of Hotel Administration

A constituent unit of MAHE, Manipal

Featuring the events of January 2021

RESUMED

Students' Run

Restaurants



Student-Run Bakery

In its Department of Culinary Arts, the Welcomgroup Graduate School of Hotel Administration continually strives to bring out the best in its students through new and innovative teaching methodologies.

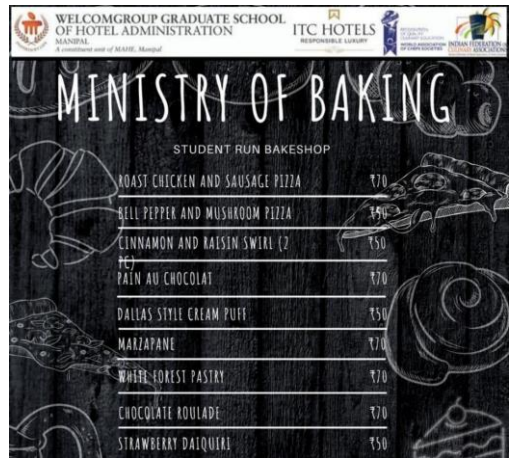
One such initiative is the Ministry of Bakery (MOB), a Student-Run Bakeshop that started in 2019, producing high-quality Cakes, Pastries, Viennoiserie, Cookies, and Savories.

A menu is developed based on the basic sweet and savory baked goods, following which the students are divided into teams and are required to plan and prepare an item from start to finish. During the preparation, the students must ensure proper use of ingredients, minimizing wastage and loss. They also take multiple steps to ensure that these products are prepared under strict HACCP guidelines, which is vital to provide a high-quality product and provide it in a safe and sanitary manner. The resulting products are put on display in the Department of Culinary Arts basement, where there are commercial display counters set up, which give a clean and professional look. The items are marketed and sold to the students and people of Manipal.

This Bakeshop provides a unique insight into planning, preparing, and pricing baked goods, along with developing marketing strategies to sell these products, which is beneficial to the learning outcome of the students as they can apply what they learn theoretically and see the results after which they are capable of making decisions and thinking like an entrepreneur.

The MOB prides itself as one of the finest Bake shops in Manipal and continues to provide high-quality products at reasonable prices.

Ministry of Bakery



Student-Run restaurant

Rasoi Mane @ Classic Cafe

An initiative undertaken by the students of WGSHA- BACA and BHM specialising in the Indian cuisine, where the students follow a cyclic menu that changes every two days portraying various cuisines that originate from different parts of India. The main objective is to provide the students with an opportunity to learn and make guests aware of the wide range of dishes that exist in the Indian cuisine. Apart from that, the students are also able to earn quite a lot of revenue from it by spreading the message through different social media platforms .The restaurant follows all the steps necessary to meet the COVID-19 protocol and has reduced its occupancy to 50 percent. In spite of this situation, the restaurant is able to get a total customer base of at least 17-20 pax per day.

A student run restaurant that serves a wide array of regional cuisines from India.



RAJASTHANI THALI

On 25th and 27th of January, the restaurant served a thali portraying Rajasthani cuisine which included quite a few personal favourites among our customers like the MOHAN MAAS (a spiced chicken curry thickened with coconut and poppy seeds), KADI PAKODA (vegetable fritters stirred in a gram flour and yoghurt based gravy) and ARBI KI SABZI (taro root tossed in a spicy onion tomato masala). The other dishes that were served in the thali included RAJASTHANI PANCHMELDAL (a rich creamy 5-lentil dish) which was accompanied with GATTE KA PULAO (traditional rice preparation made with aromatics and chickpea flour dumplings), AJWAIN PARATHA, AAM KA ACHAR AND PAPAD. They also had DOODHIYA KHEECH (whole wheat grains cooked in sweetened milk) for dessert.



Student-Run restaurant

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Rasoi Mane @ Classic Cafe



UTTAR PRADESH THALI

On 28th and 29th of January, the menu was based on Uttar Pradesh's cuisine which included a thali containing the customer's favourite GHAR KA MURGH which was cooked to perfection, was juicy and tasted just like the one at home as indicated by its name (home-style chicken cooked with whole spices in an onion based gravy). SOOJI KA HALWA was also one of the favourites (roasted sooji cooked in ghee and milk and flavoured with Indian sweet spices). ALOO KA HALWA (boiled potatoes cooked in ghee, sugar and khoya flavoured with cardamom powder) was the highlight of the thali as this was something new that most of the customers hadn't come across. The guests also enjoyed the BIHARI CHUTNEY (roasted tomato, garlic and green chillies seasoned with salt and lime juice) which was an additional accompaniment in the thali. Apart from the best-selling dishes, the other dishes in the menu that were served included LAUKI KE KOFTE (bottle guard enclosed in besan dough dumpling wrappers and cooked in a spicy gravy), KADHI (onion fritters served in a gram flour and yogurt based gravy flavoured with onion and garlic), RAITA, TORAI KA PAKODA (spiced gram flour batter fried sponge guard served in tempered curd), KADDU KI SABZI (sweet and spicy pumpkin tempered with methi seeds) which were served with NAMAK AUR MIRCHI KA PARATHA (laccha paratha seasoned with salt and chilli powder and is finished with a smear of ghee) and MATAR SEM KE CHAVAL (rice cooked in green peas and beans). A few other accompaniments were MULI TAMATAR LACHA (grated radish and tomatoes flavoured with lemon juice and black salt) and DHANIYA TAMATAR KI CHUTNEY (a spicy and tangy coriander and tomato accompaniment).

Student-Run restaurant

Executive Lunch @ Chaya



The student run on-campus restaurant of Welcomgroup Graduate School of Hotel Administration, Manipal began its operation for this semester on January 25th, 2021 with an executive lunch menu priced at Rs. 300. The restaurant is set up in Chaya, FIVV and has a seating capacity of 20 pax, keeping the COVID protocols in mind. The 3rd year students of Department of Culinary Arts that opted for Specialization in Culinary management were running the lunch operation under the guidance of faculty. For the first week, a continental 4 course menu was designed, including a soup, a starter, a veg/non-veg main course and a dessert. This menu was specially designed to teach the students a variety of dishes using local and seasonal ingredients. Apart from learning food production, restaurant management, marketing, purchase and cost control were also taught through the operation.

The menu included a roasted eggplant and peanut soup that was served with a cheese papadam straw. It was followed by a baked pearl millet croquette that was served with freshly made tomato salsa. The main course had an option of veg and non-veg, in which the vegetarian dish was a crepe trio that had tri-colour crepes, stuffed with cheese and served with a pumpkin coulis. Chicken roulade was served for the non vegetarian option, stuffed with carrots, leeks, chicken mousse and served with pan gravy. A light and refreshing lemon soufflé was served for dessert. The operation started at 12 pm and went up till 2 pm. Reservations and bookings were also done before the operation started.

The menu was specially curated to teach the students a variety of different dishes and cooking methods as well as the handling of a busy restaurant. It is a very important part of the curriculum as the students will be joining the hospitality industry and it will be very helpful for them in the future, having experienced the rush and working of a restaurant operation.



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