

News featuring the activities for the month of February 2019



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Conquer from root to sky,

an opportunity to excel in global hospitality.



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	 Chairperson for scientific session on "Food Insecurity – a driver to chronic diseases" on 9th February 2019 at the International Conference on "Innovative Techniques & Nutritional Demands in Food Security-Trends, Challenges and Perspectives" in Alva's College, Moodbidri Participated in the workshop on 'Social Media: A Tool for Innovative Pedagogy' 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
Mr. S Anthuvanraj Assistant Professor - Selection Grade	Participated in Research awareness Program (Level 1 and Level 2)
Mr. Paritosh Dabral Assistant Professor - Selection Grade	 Participated in the workshop on 'Social Media: A Tool for Innovative Pedagogy' Attended iBooks Author Training Workshop by Apple Creative Studio, MIT, Manipal Completed the Learning Path on 'Ethical considerations in research & publishing ' and 'Peer review' from the Wiley Researcher Academy, in association with MAHE, Manipal.
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 Autonoma 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

WGSHA

Annual Day & Awards 2019





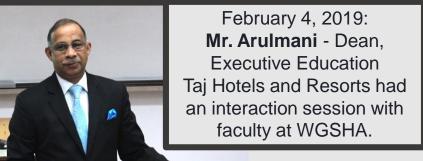
Chief Guest - Mr. Sanjay Bose
Executive Vice President – Human Resources and
Learning & Development, ITC Hotels

nip Der pment Cell



Pankaj Hari Gavhane
Var V Anchar
Sidharti itha shr

Industry Academia Interface







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



Street Food Festival @FIVV









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

WGSHA Premier League Tennis ball cricket tournament held on 9th 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, WGSHA, from 25th February to March 1st 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 1st 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 theme 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 4th 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 8th-9th 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 11th -12th, 2019: Mrs. Gurdeep Kaur Shetty – Sr. Dietician, AIIMS Hospitals, New Delhi addressed students of MSc DAN 2018 on 11th & 12th 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.

E tra 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 9th to 15th February at AIMS Bengaluru.



A w

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 2nd 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 - 32nd
Course Gold in Inter MAHE Mr
MAHE 2018-19 (55-60KG Category)



E. Sanjana Scidiar receives the Ovef Vikas Ahanna Roll ing Annual Duy and Awards Cureimory of Welcomprous School of Hotel Administration in Mangall on Tuesday

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

Welcongroup Manipal: Graduate School of Hotel Administration (WGSHA), a tenis of Mannost Academy of Higher Education, Ma-nipal, orientated the Anqual Day and awards cere-

mony on Tuesday.

Sanjay Bose, executive vice-president, human rese urers learning and develop ment, FPC Hotels, FPC Limi ted, was the chief guest, Also present were: Vasanti II Pat, wile of chancellor, Dr Romdas MPui and trustee MARE, Trust; Dr H Vised Bhai, vi-co-thancellor; Dr P L N G

ident-run restaurant, ca iop started by Weshing

the best world making among all MAHE units, and it is this ranking that has contributed greatly to the University being conferred the tag of 'Institution of Eminutes'.' Headso spoke of the 50 years of association with ITC.

The Important quard witners of the evening were Soums Mirra-best outgo-ing student of REM, Vouka-tesh Lella, best outgoing studeet of BA tentimery etc). Sworms Lakshmi - best out-going student of MSc dieteries and applied nutrition Sanjana Madhaso Sonjana Madi best outgoing

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-



restaurant in Manipa

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 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' "orraphy), 'Wow at every moment of truth' (Front Office role play), 'Floral flourish' (Flower "orlock it out' (Treasure hunt) and Hotelier's got talent (cultural talents).

Hoteliering competition 'ಬೇಕರಿ' on Friday

Manipal: The Welcom. group Graduate School of Hotel Administration's annual national-level inter-collegiate hoteliering and culinary competitions, WGSHA Quest will be held from Fri-3V. About 20 hotel -

ವಿದ್ಯಾರ್ಥಿಗಳ 'ರೆಸ್ಕೋರೆಂಟ್'



ಣಿಪಾಲ, ಫೆ.20: ಐಟಿಸಿಯ ಸಹಯೋಗದೊಂದಿಗೆ ಕಳೆದ 32 ವರ್ಷಗಳಿಂ ಮಾಹೆ ಆಡಳಿತ ಕ್ಕೊಳಪಟ್ಟ 'ವೆಲ್ಕಮ್ಗೂಪ್ ಗ್ರಾಜುವೆಲ್ ಸ್ಕೂಲ್ ಆಫ್ ಹೊಟೇಲ್ ಅಡ್ಡಿನಿಸ್ಟೆ;(ಷನ್'(ವಾಗ್ನಾ)ನಲ್ಲಿ ಪಠ್ಯದ ಭಾಗವಾಗಿ ವಿದ್ಯಾರ್ಥಿಗಳಿಂದಲೇ ನಡೆಸಲ್ಪಡುವ ಹೊಟೇಲ್ 'ಕ್ಸಾಸಿಕ್ ಕೆಫೆ' ಹಾಗೂ ಬೇಕರಿ 'ಮಿನಿಸ್ಟ್ರಿ ಆಫ್ ಬೇಕರಿ'

ವೆಲ್ಕಮ್ ಗೂಪ್ ಉದ್ಯಮ ಅಭಿವೃದ್ಧಿ ಸೆಲ್ನ ಭಾಗವಾಗಿ ಹೊಟೇಲ್ ಕಲಿಕೆಯ ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ಆತಿಥ್ಯ ಹಾಗೂ ಅಡುಗೆ ಕಲೆಗಳನ್ನು ಪ್ರಾಯೋಗಿಕ ವಾಗಿ ಕಲಿಸಲು ಈ ಯೋಜನೆಯನ್ನು ಇದೀಗ ಪೈಲೆಟ್ ಯೋಜನೆಯಾಗಿ ಪಠ್ಯಕ್ರಮದಲ್ಲಿ ಸೇರಿಸಲಾಗಿದೆ ಎಂದು ವಾಗ್ನಾದ ಪ್ರಾಂಶುಪಾಲರಾದ ಚೆಫ್ ಕೆ.ತಿರುಜ್ಞಾನ ಸಂಬಂಧಮ್ ಅಪರು ಪತ್ರಕರ್ತರೊಂದಿಗೆ ಮಾತನಾಡುತ್ತಾ ತಿಳಿಸಿದರು.

ವಿದ್ಯಾರ್ಥಿಗಳ ಪಠ್ಯ ಚಟುವಟಿಕೆಗಳ ಭಾಗವಾಗಿ ಪಾಠದ ಜೊತೆಗೆ ಊಟೋಪಾಚಾರಗಳ ಬಗ್ಗೆ ಪ್ರಾಯೋಗಿಕ ತರಬೇತಿ ನೀಡಲು ಇದನ್ನು ಪ್ರಾರಂಭಿಸಲಾಗಿದೆ. ದಿನದ ಮೆನುವನ್ನು ನಿರ್ಧರಿಸುವುದರಿಂದ ಹಿಡಿದು ಅಡುಗೆ ತಯಾರಿಸುವುದು ಗ್ರಾಹಕರಿಗೆ ಬಡಿಸುವುದು ಹಾಗೂ ಹೊಟೇಲ್ನ ಆಡಳಿತವನ್ನು ನಿರ್ವಹಿಸುವುದನ್ನು ಇಲ್ಲಿ ವಿದ್ಯಾರ್ಥಿಗಳೇ ಮಾಡುತ್ತಾರೆ.

ಇದರೊಂದಿಗೆ ಹಣಕಾಸಿನ ನಿರ್ವಹಣೆ, ಹೊಟೇಲ್ನ ಸ್ವಚ್ಛತೆ ಹಾಗೂ ಇತರ ವಿಷಯಗಳ ಜವಾಬ್ದಾರಿಯೂ ವಿದ್ಯಾರ್ಥಿಗಳದೇ ಆಗಿರುತ್ತದೆ. ಕಾಲೇಜಿನಿಂದ ಅವರಿಗೆ ಆರಂಭಿಕ ನಿಧಿಯನ್ನು ನೀಡಲಾಗುತ್ತದೆ. ಪ್ರಾಧ್ಯಾಪಕರು ವಿದ್ಯಾರ್ಥಿಗಳ ತಪ್ಪುಗಳನ್ನು ತಿದ್ದಲು ಹಾಗೂ ಸಲಹೆಗಳನ್ನು ನೀಡಲು ಸದಾ ಲಭ್ಯವಿರುತ್ತಾರೆ ಎಂದು ಕೆ.ತಿರು ವಿವರಿಸಿದರು.

ಸದ್ಯಕ್ಕೆ ವಿದ್ಯಾರ್ಥಿಗಳು 60 ಮಂದಿಗೆ ಮಧ್ಯಾಹ್ನದ ಭೋಜನವನ್ನು ತಯಾರಿಸುತ್ತಾರೆ. ಎಲ್ಲವೂ ಸುವ್ಯವಸ್ಥಿತ ರೀತಿಯಲ್ಲಿ ನಡೆದರೆ, ಶೀಘ್ರವೇ ಇದರ ಶಾಖೆಗಳನ್ನು ಮಾಹೆ ವಿವಿಯ ಪುಡ್ಕೋರ್ಟ್ ಹಾಗೂ ಎಂಐಟಿಯ ಪುಡ್ಕೇರ್ಟನಲ್ಲಿ ತೆರೆಯಲಾಗುತ್ತದೆ. ವಿದ್ಯಾರ್ಥಿಗಳೇ ನಡೆಸುವ ಈ ರೆಸ್ಟೋರೆಂಟ್ ನಲ್ಲಿ ಆಹಾರದ ಗುಣಮಟ್ಟಕ್ಕೆ ಆದ್ಮತೆ ನೀಡಲಾಗುತ್ತದೆಯೇ ಹೊರತು, ಲಾಭ ಗಳಿಸುವುದಕ್ಕೆ ಗಮನ ನೀಡುತ್ತಿಲ್ಲ. ವಿದ್ಯಾರ್ಥಿಗಳಿಗೆ ತಮ್ಮ ಕೋರ್ಸ್ನ ಭಾಗವಾಗಿ ಸಮಗ್ರ ಅನುಭವ ನೀಡಲು ಈ ಯೋಜನೆಯನ್ನು ಬಳಸಿಕೊಳ

NGSHAIN Students run reg NEMS

TIMES NEWS NETWORK

Udupi: ITC and MAHE, along with Welcomgroup Entrepren Development Cell (WEDC) loped a pilot project on p entrepreneurship ip and culinary arts dent-run restay an called 'Classia of Bakery' a

The lunch fo will be up out unive stud impo not The e ting it an acouse mercial well. lum, hence mic experience.

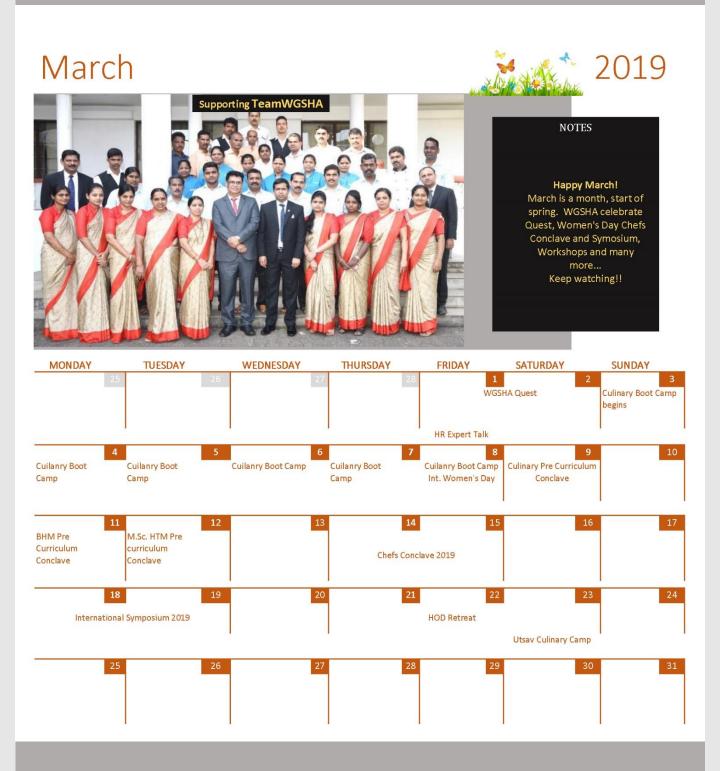
While speaking about it, Welcomgroup Graduate School of Hotel Administration principal

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

"The nurnose of doing this

knov deve strat tion rythi whic





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