

IQAC - 9th October, 2020



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



4th IQAC Meeting



Transforming the skill landscape



Welcomgroup Graduate School of Hotel Administration

(A Constituent Unit of Manipal Academy of Higher Education, Manipal)

9th October, 2020



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



Internal Quality Assurance Cell (IQAC) -2020 with representations from Academia, Industry, Alumni & Parents



Prof. (Dr.) K Sankaran
Director, Justice K S Hegde
Institute of Management,
Nitte, Karnataka



Mr. Kenneth Pinto
'Accredited Coach'
Former Regional Training
Manager,
Taj Group of Hotels



Dr. Dharini Krishnan
Consultant Dietitian,
Former Chairperson -
RB of Indian Dietetic
Association Former National
President - Indian Dietetic
Association



Chef Rakesh Sethi
Corporate Executive Chef,
Radisson Hotel Group,
South Asia



**Dr. Kandappan
Balasubramanian**
Associate Professor,
'School of Hospitality,
Tourism & Events',
Taylor's University, Malaysia

Chef K. Thirugnanasambantham
Principal, WGSMA

Time:
3.30 PM

9th October 2020



Welcome - IQAC Members & Stakeholders



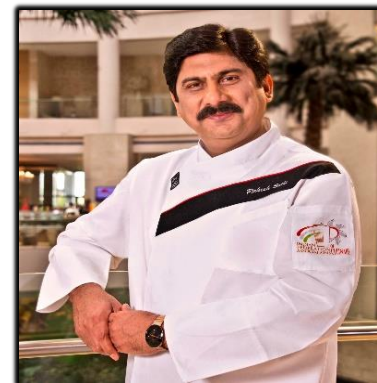
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Associate Professor,
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Taylor's University, Malaysia

Welcome - IQAC Members & Stakeholders

Management Representative

- Dr. Sandeep S. Shenoy (Director, Compliance, MAHE, Manipal)

Chairperson

- Chef K. Thirugnanasambantham (Principal)

Coordinator

- Dr. Rajiv Mishra

Co-coordinator

- Chef Partho Pratim Seal

Internal Members

1. Mr. Rajshekhar P. (Vice Principal)
2. Mr. Ratnadeep Bhattacharyya
3. Mrs. H.S. Sethu
4. Chef Kshama Vishwakarma
5. Mr. Keith Shirlvin Nigli
6. Mrs. Shreelatha Rao
7. Dr. Senthil Kumaran P.
8. Chef Vasanthan Sigamany
9. Dr. Vidya Patwardhan
10. Dr. Meenakshi Garg
11. Mr. Paritosh Dabral
12. Mr. Narayana Prabhu
13. Chef Kaliappan S.
14. Mr. Valsaraj P.
15. Mr. Rahul Shedbalkar
16. Mr. Raghavendra
17. Mr. Ajith Kumar



The purpose of IQAC Meeting is to:

- set the parameters of both academic and administrative activities of the institution.
- collect and analyse the feedback from all the stakeholders regarding quality in institutional process.
- adoption and dissemination of best practices.
- conduct of academic and administrative audit.



Status of actions from previous IQAC meeting

	Inputs/Suggestions	Status
1	Aiding aspirational aspects of learners by understanding their thinking in a positive way, thereby raising their aspirations and also to consider Social Capital and New Educational Policy.	Ongoing
2	Inculcating the multitasking approach of learning among our students; and the way forward to cater the needs of 'students with learning difficulty'.	Ongoing
3	Providing inputs for 'AQAR Report' of the University and also to include audit reports in the meeting.	Ongoing





IQAC Criteria

- C – I : Curricular Aspects**
- C – II : Teaching, Learning and Evaluation**
- C – III : Research, Innovation and Extension**
- C – IV : Infrastructure and Learning Resources**
- C – V : Student Support and Progression**
- C – VI : Governance, Leadership and Management**
- C – VII : Institutional Values and Best Practices**





1. Curricular Aspects





Contents

- Curriculum Design & Development
- Academic Programs
- Academic Flexibility
- Teaching/Evaluation process
- Teaching Learning Methodology
- Skill Development Program
- Curriculum Enrichment
- Feedback System
- Expert Lecture/Webinars/Curricular Events
- ERT & Pedagogy
- New Normal preparedness



CURRICULUM DESIGN AND DEVELOPMENT

DESIGN:

Feedback from Students, Faculty, Alumni & Corporate: Curriculum Conclave

MECHANISM: Addressing the need of the society, creating employability and fostering innovation & research.

Curriculum
Conclave

Finalization of
the Concepts

Syllabus
proposal to BoS

BoS Approval

Senate
Approval

Implementation

DEVELOPMENT:

- Introduction of Outcome Based Education syllabus
- Modification of Syllabi over 20%
- 10 CGPA points evaluation



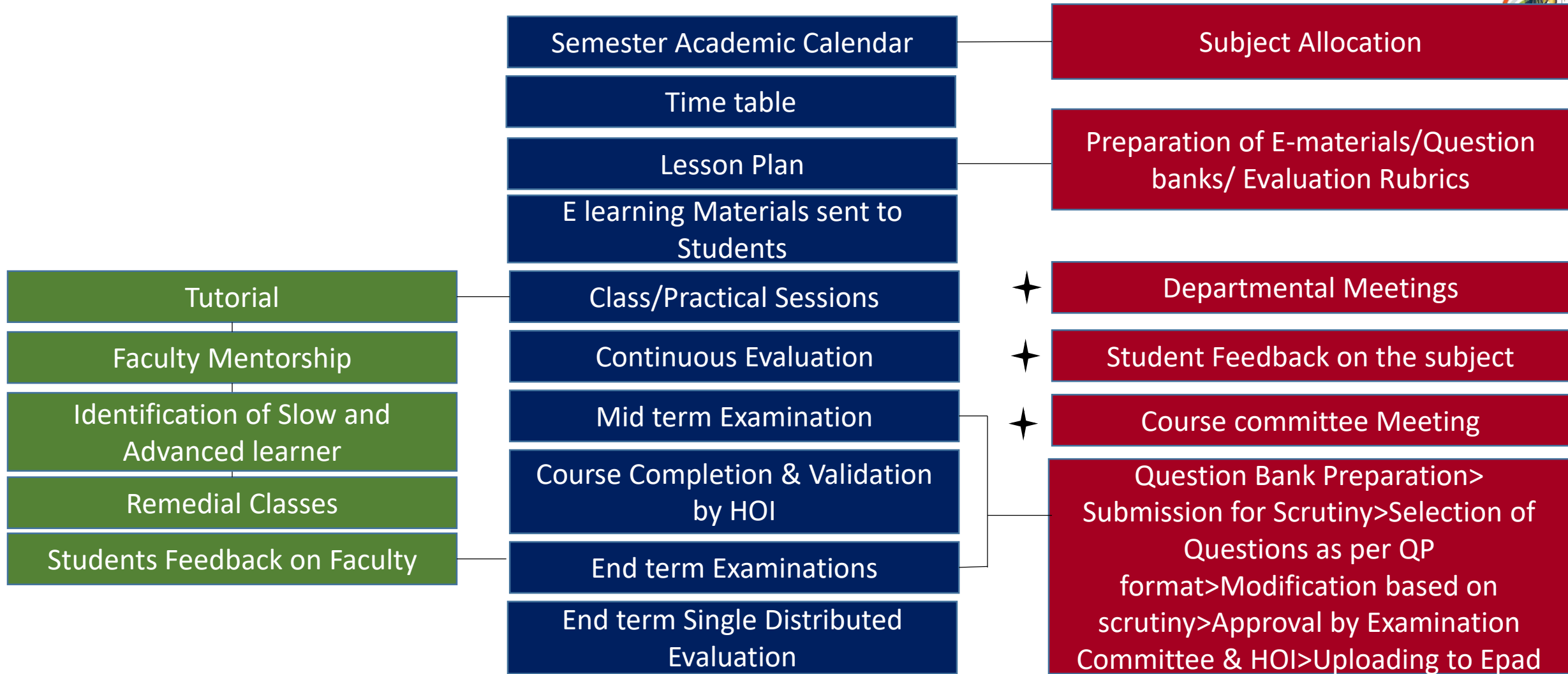
ACADEMIC PROGRAMME

Programs	Core Subjects	Management Subjects	Environment & Sustainability Subjects	Mandatory Subjects (GOI recommended)	Interdisciplinary Subjects	Electives	Language	Training	Certification
BHM	35	22	1	1	2	5	1	1	6
BACA	33	15	2	0	2	3	1 (open elective)	1	2
MSc HTM	6	11	1	1	1	6	1 (open elective)	1	0
MSc DAN	12	1	1	0	12	11	1 (Open Elective)	1	0
PGDCA	13	4	1	0	0	0	0	1	0

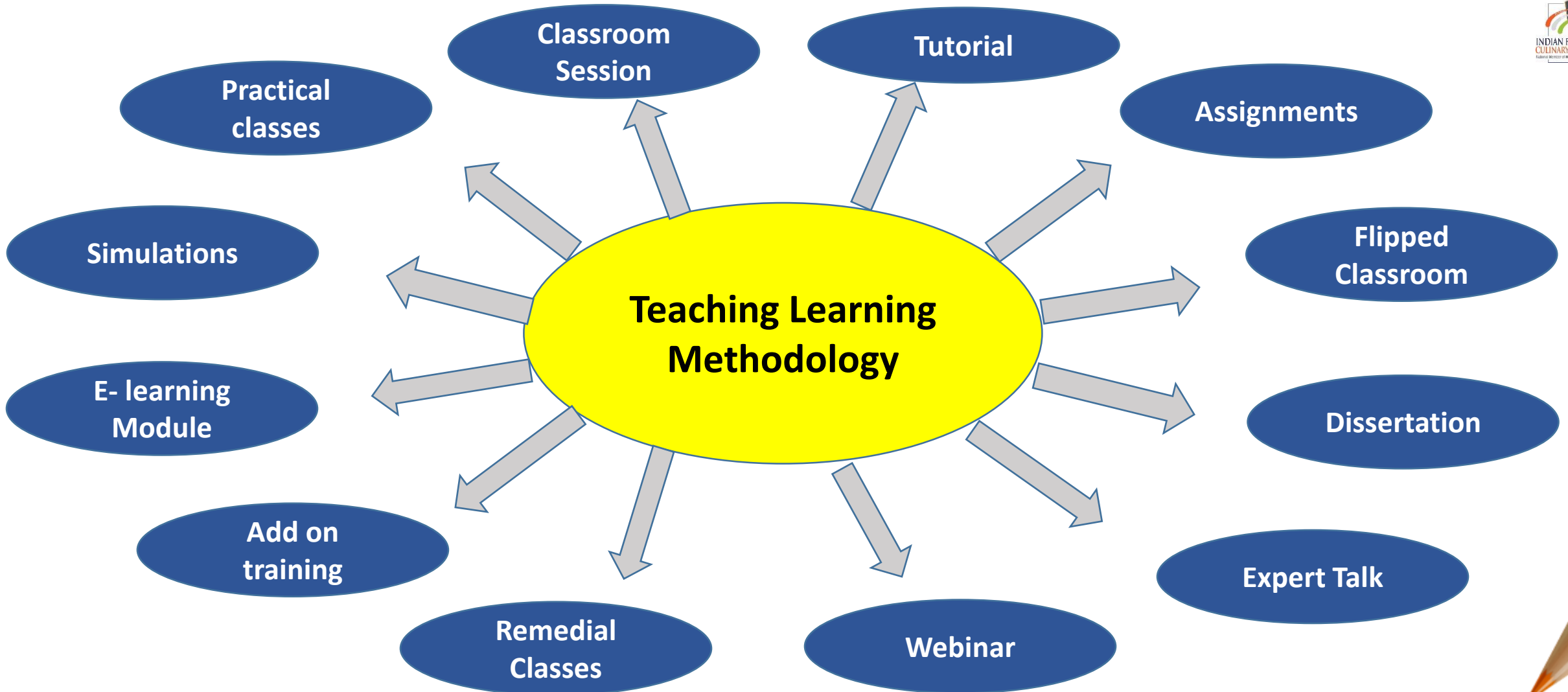
ACADEMIC FLEXIBILITY

Title	Description
Interdisciplinary Courses	Courses have been provided with Interdisciplinary subjects in the form of Electives
Exchange Program	Study Abroad program have been initiated with various foreign University (George Brown college, Canada) Students of IHM Chennai have completed Culinary Exchange program at Department of Culinary Arts
Massive Open Online Course	Students of all programs undergo MOOC courses
International Sommelier Guilds	ISG classes are conducted to the students of BHM and BACA as part of curriculum
Skill Development Program	By City and Guilds for 3 rd Year BHM and BACA students as part of their curriculum

TEACHING/EVALUATION PROGRESS



TEACHING LEARNING METHODOLOGY





SKILL DEVELOPMENT PROGRAMME

WEDC-Welcomgroup Entrepreneurship Development Cell

City and Guilds Skill orientation program

ISG-International Sommelier Guild

NSDC-National Skill Development Corporation

TIPS- Teacher Industry Parents Students

FAST- Faculty Assisted Student Training Program

MoB - Ministry of Bakery, Student Run A la Carte Restaurant, Mess Kitchen Training,
Training at Chef on Wheels Kitchen

Immersion Program



CURRICULUM ENRICHMENT

- ❖ 2 New Programs introduced in 2020
 - Masters of Hotel Management (Launched)
 - Master of Arts in Indian Cuisine and Food Culture (Proposed)
- ❖ Curricular revision linked to the feedback of stakeholders.
- ❖ Seminars, Workshops and Webinars.
- ❖ Foreign Languages (French/Spanish/German)
- ❖ Skill development Programme & Value added Courses introduced
- ❖ MoU with Foreign Universities
- ❖ Alumni Mentorship program (Meet a Mentor)
- ❖ Food Festivals, Simulations and Formal Dinner
- ❖ Educational Field Visits
- ❖ On the Job Training (Fortune Inn Valley View)
- ❖ Practice School (Industrial Training)
- ❖ Student Run Restaurants (at Fortune in Valley View and Department of Culinary Arts)



FEEDBACK SYSTEM



ONLINE / OFF-LINE FEEDBACK SYSTEM

FROM:

- STUDENT
- FACULTY
- ALUMNI
- PARENTS
- EMPLOYERS & INDUSTRY

ACTION TAKEN ON CURRICULUM:

- Skill enhancement courses
- Professional courses introduced
- Certificate course
- Twinning UG program
- Remedial coaching
- Teaching in smart class
- Inclusion of MOOC
- Swapping of Practice School
- Introduced Student Training Restaurants
- Industry Academia Interface



Expert Lectures / Webinars / Curricular Events

Category	Number of Sessions (Academic year 2020)
Expert Lectures	36
Webinars	65
Other Curricular Events	16



Emergency Remote Teaching & Pedagogy

- Faculty training in MS Teams
- Value addition training through Webinars
- ERT through MS Teams
- Evaluation through MS Teams
- Student webinars
- Expert Talk through Online platform
- New batch Students Orientation through MS Teams
- Shift of Practical sessions to next semester
- Recorded Experiments and practical demonstrations sent to students
- End term Examination (2020) through MS forms
- Mid term Examination (2020) through MS forms





“New Normal” and the preparedness

- Dual Mode academic delivery through blended learning.
- Installation of the Automated sanitizers in public areas.
- Thermal Scanning.
- Sanitization and disinfection of Classrooms/Labs.
- Safety SOP in place and circulation.
- Protocol discussions in Faculty meetings.
- Follow-up of regulatory norms.
- Regular feedback mechanism from students on online teaching and learning.
- QR Scanner with Google Forms for visitors.



2. Teaching, Learning and Evaluation



BHM / BA (Culinary Arts) Admission Process

Online Department Test (DT) through Remote Proctoring Assessment



Online Panel Interview with Faculty using WhatsApp video Call



Online Personal Interview with Principal of the institute using WhatsApp video call





Online Department Test (DT) through Remote Proctoring Assessment

- An Online Department Test (DT) - conducted through Remote Proctoring Assessment by MeritTrac
- Test question to be submitted to MeritTrac on prescribed format.
- Test pattern : 30 questions 30 minutes from 12 sets of question papers

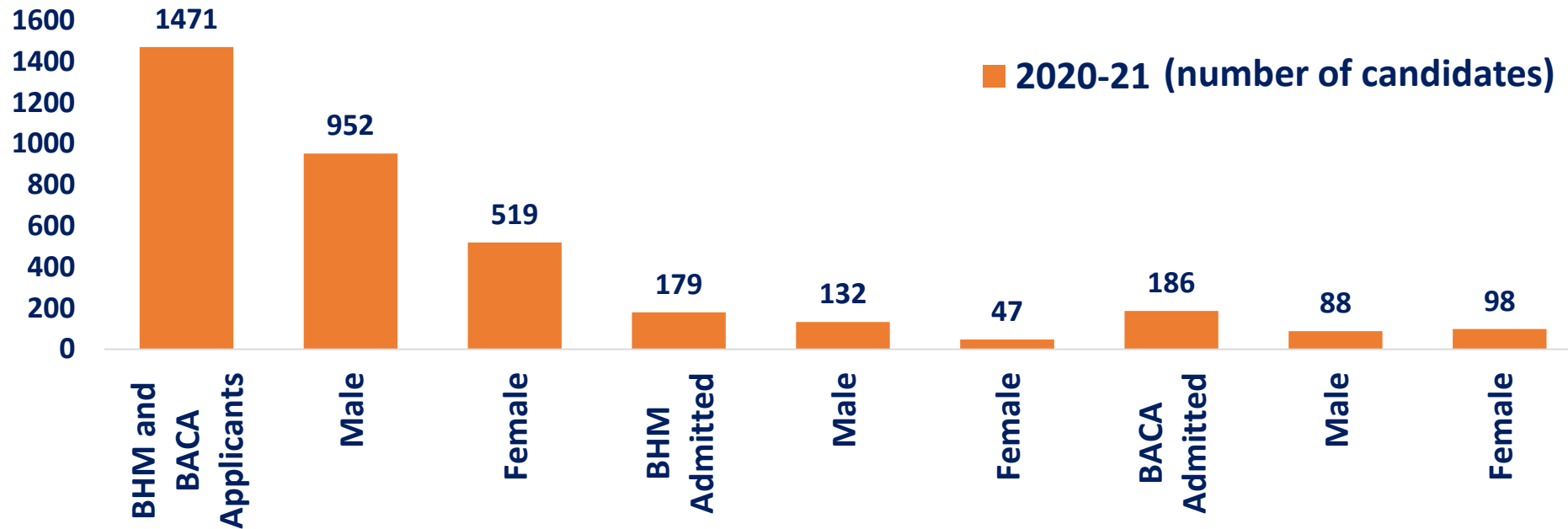




Test No.	Dates of Remote Proctored Assessment – 2020 Bachelor of Hotel Management and BA (Culinary Arts)
1.	April 27 2020
2.	April 30 2020
3.	May 6 2020
4.	May 16 2020
5.	May 22 2020
6.	June 12 2020
7.	June 27 2020
8.	September 1 2020
9.	October 7 2020



Demand Ratio of Admission – BHM & BACA



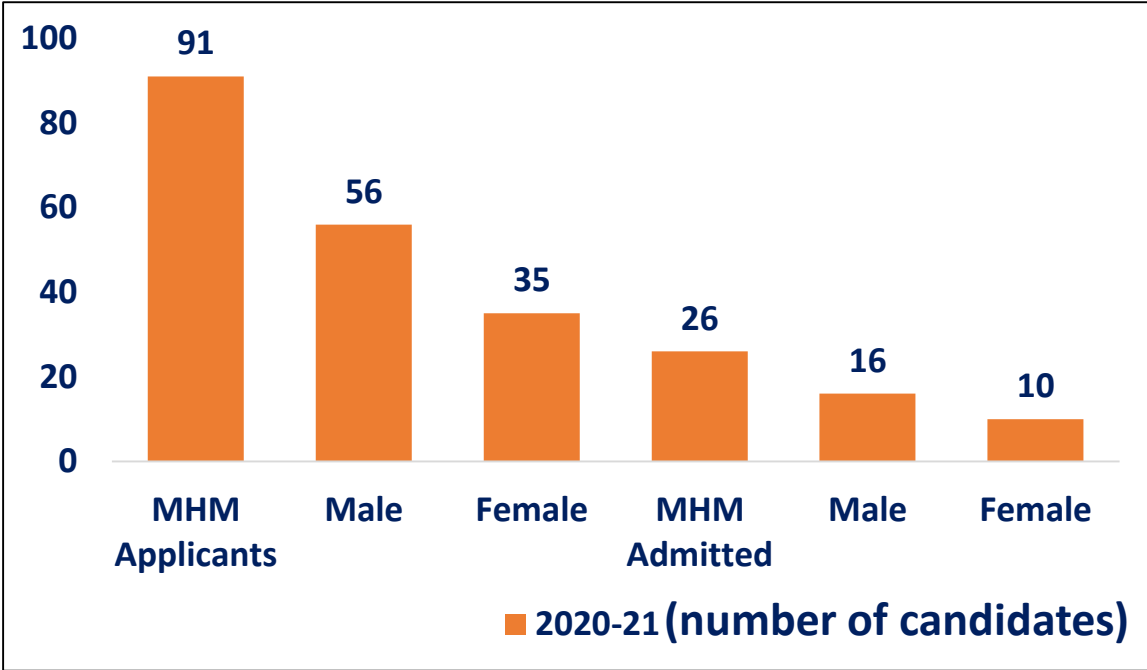
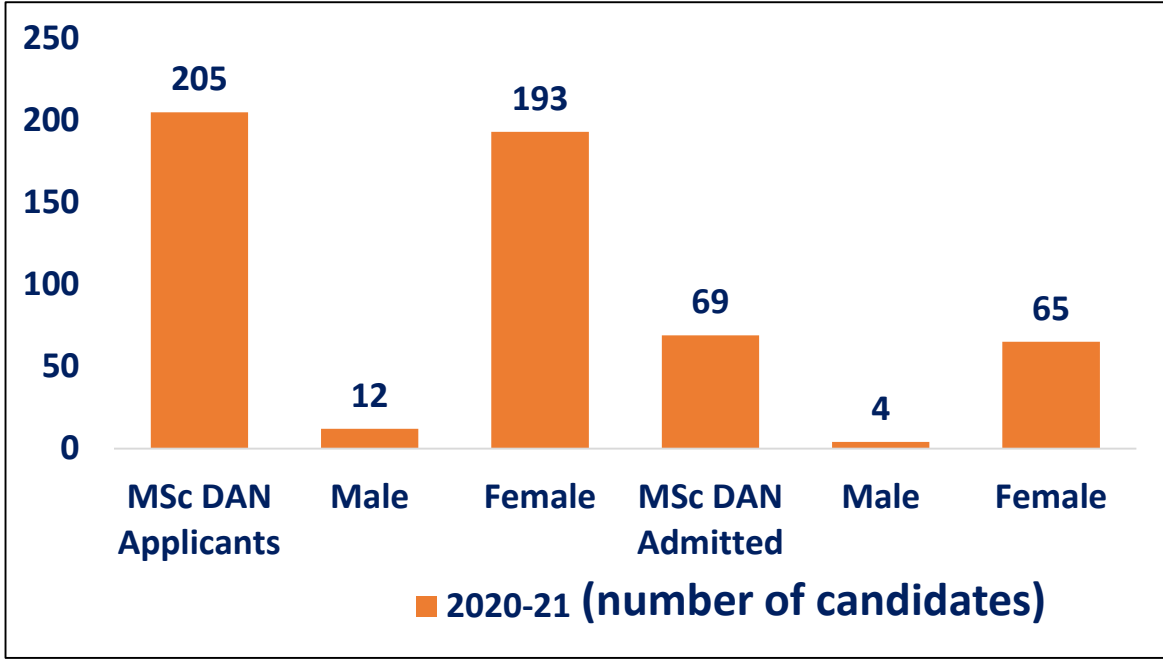
BHM:

Academic Year	BHM and BACA Applicants	Male	Female	BHM Admitted	Male	Female
2020-21	1471	952	519	179	132	47

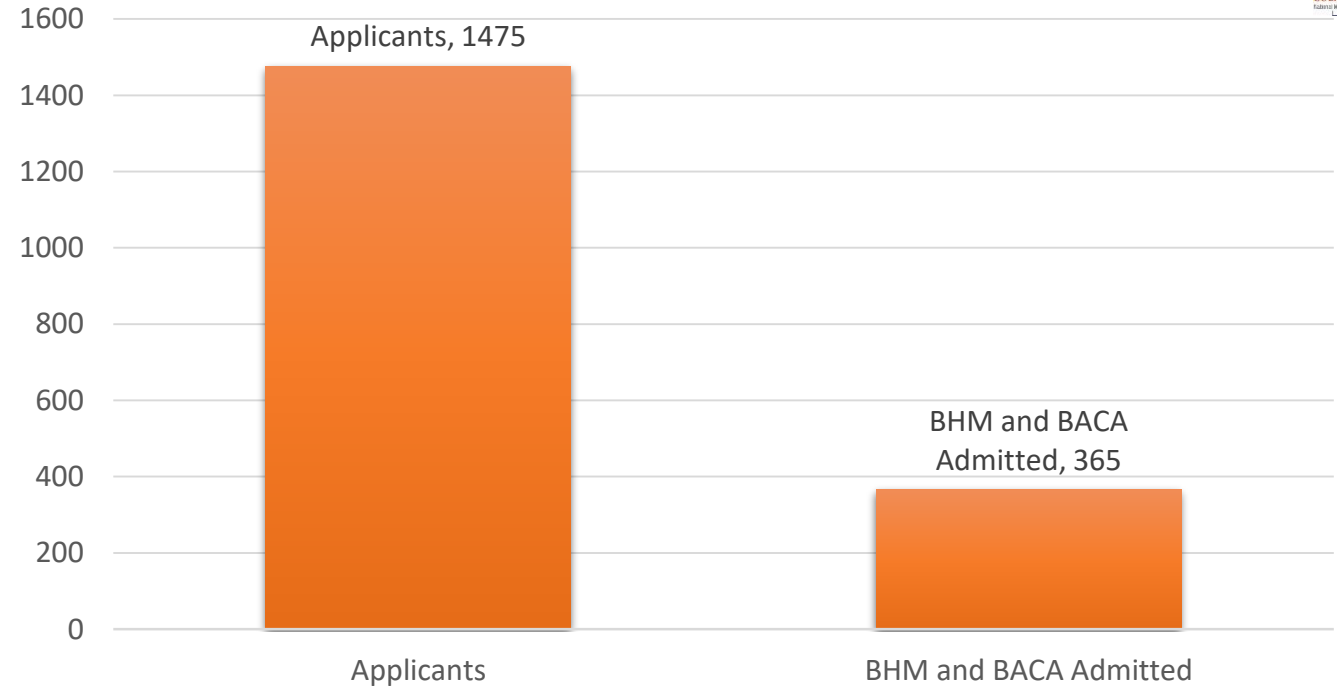
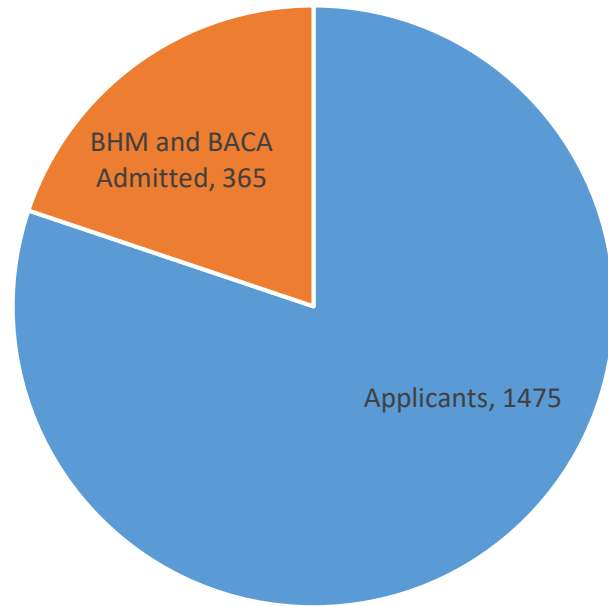
BACA:

Academic Year	BHM and BACA Applicants	Male	Female	BACA Admitted	Male	Female
2020-21	1471	952	519	186	88	98

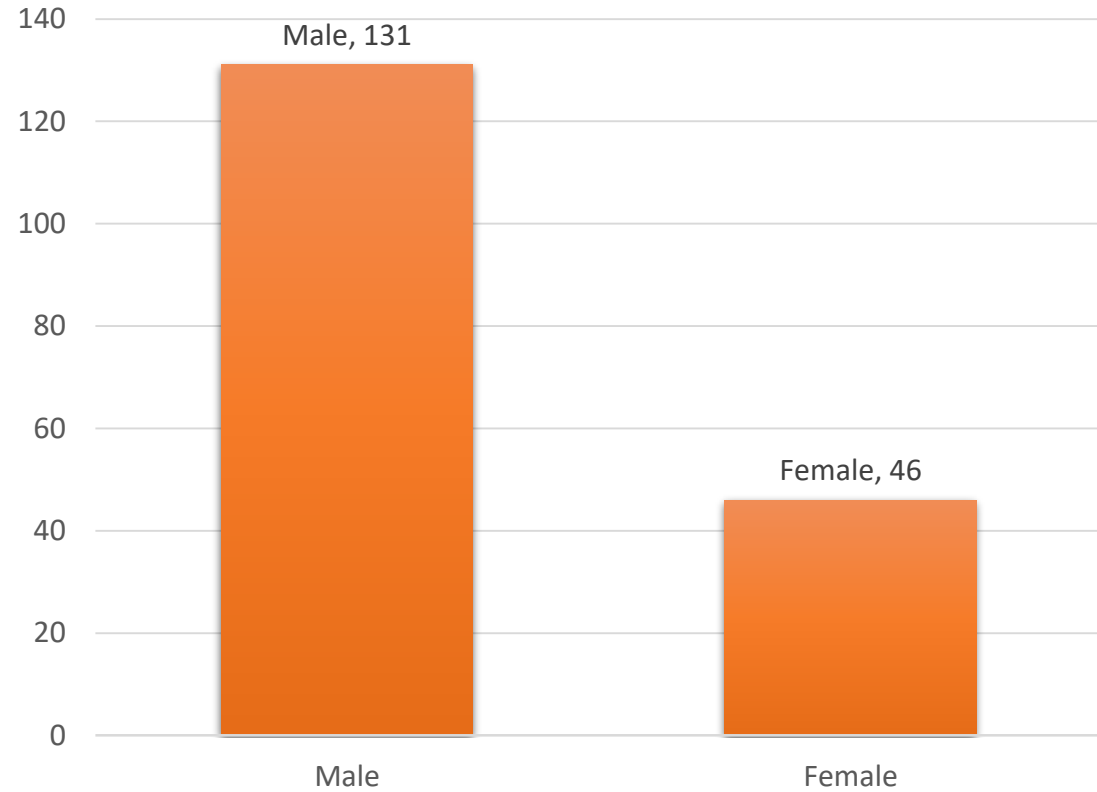
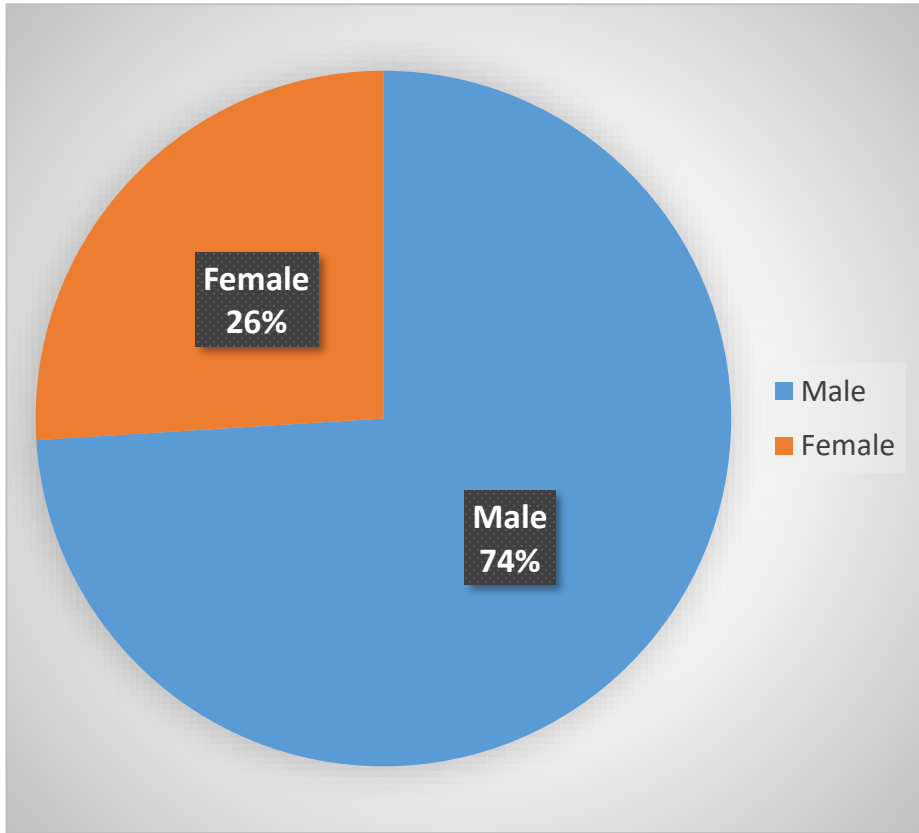
Demand Ratio of Admission – M.Sc. DAN & MHM



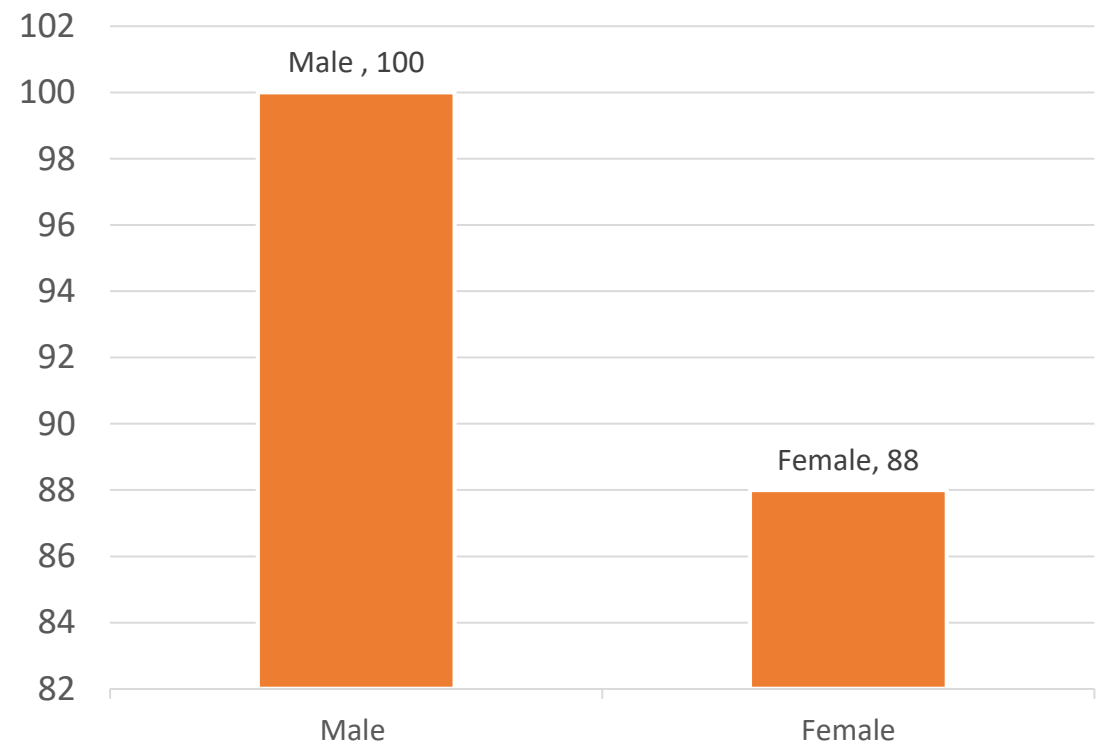
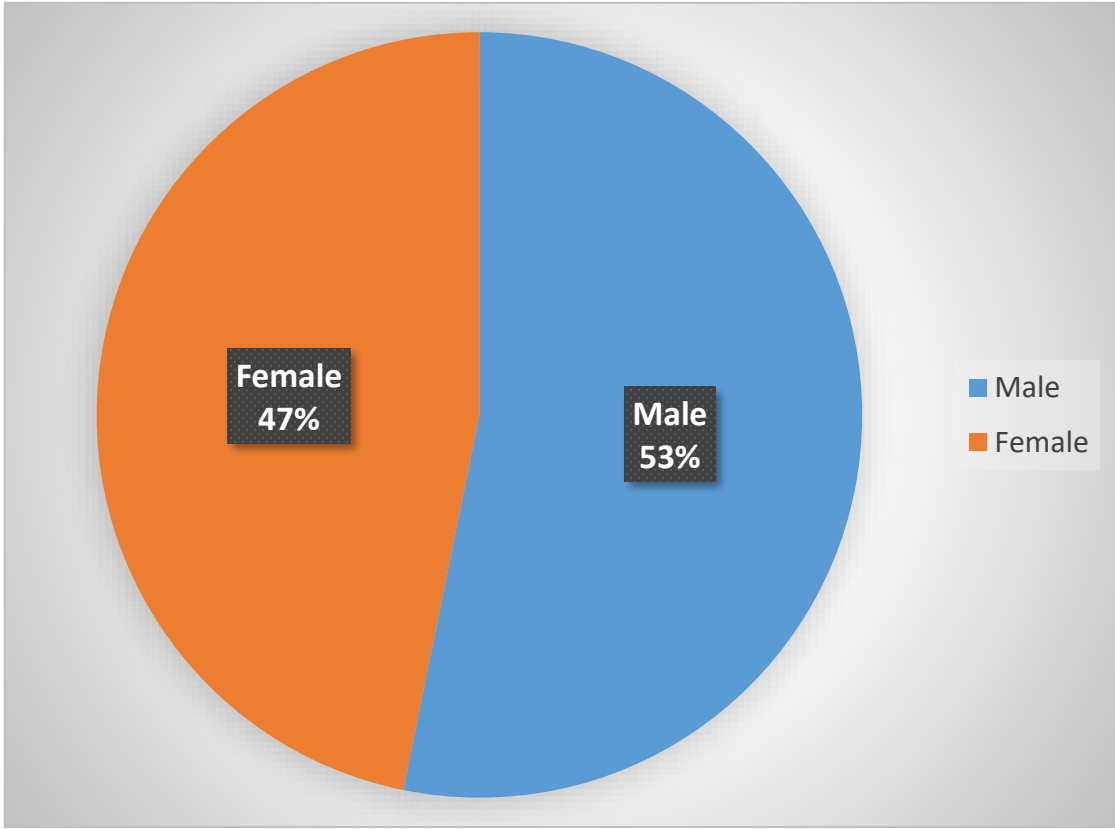
BHM and BA (Culinary Arts) Applicants and Admitted Students Statistics



BHM Gender Breakup

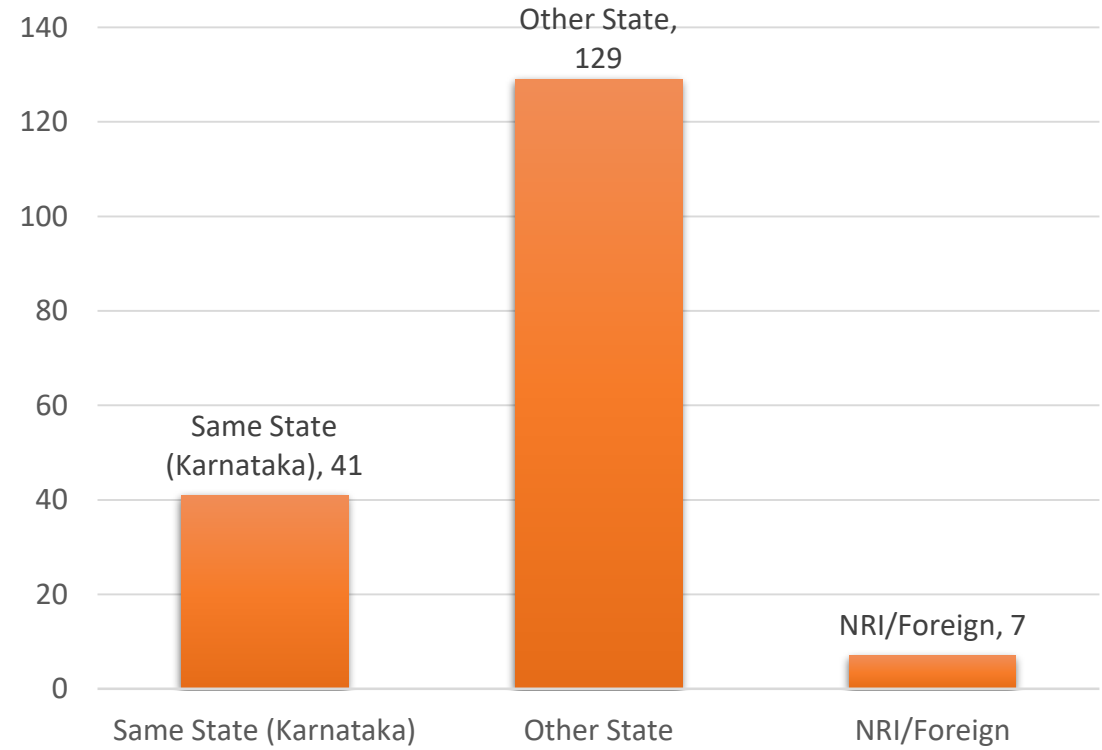
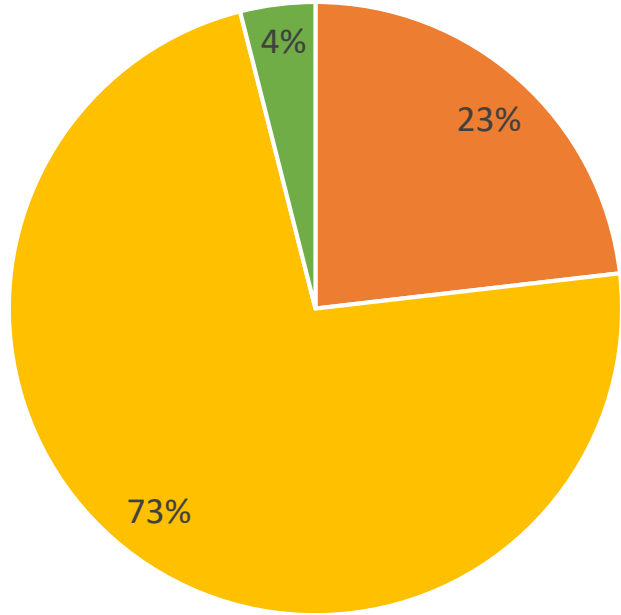


BACA Gender Breakup



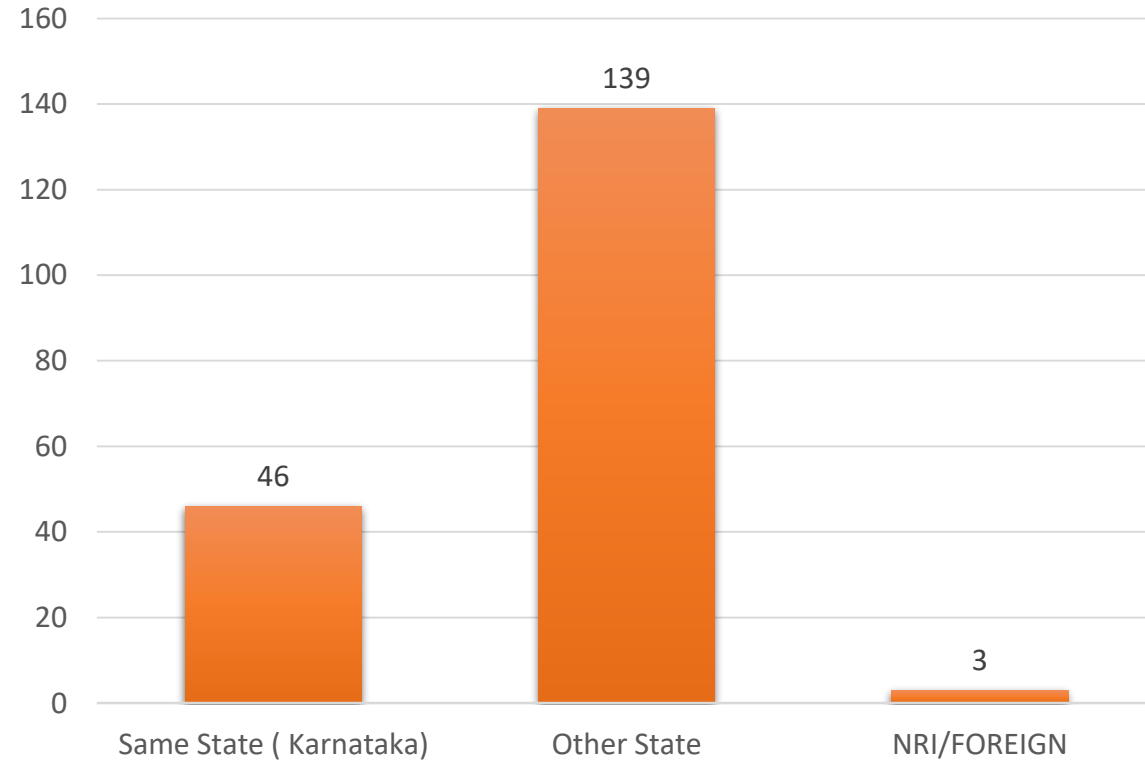
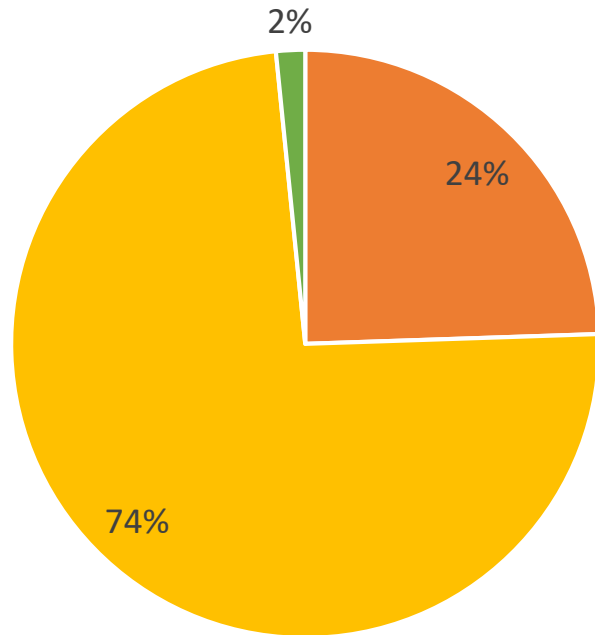
BHM Students Geographical Breakup

Same State (Karnataka) Other State NRI/Foreign

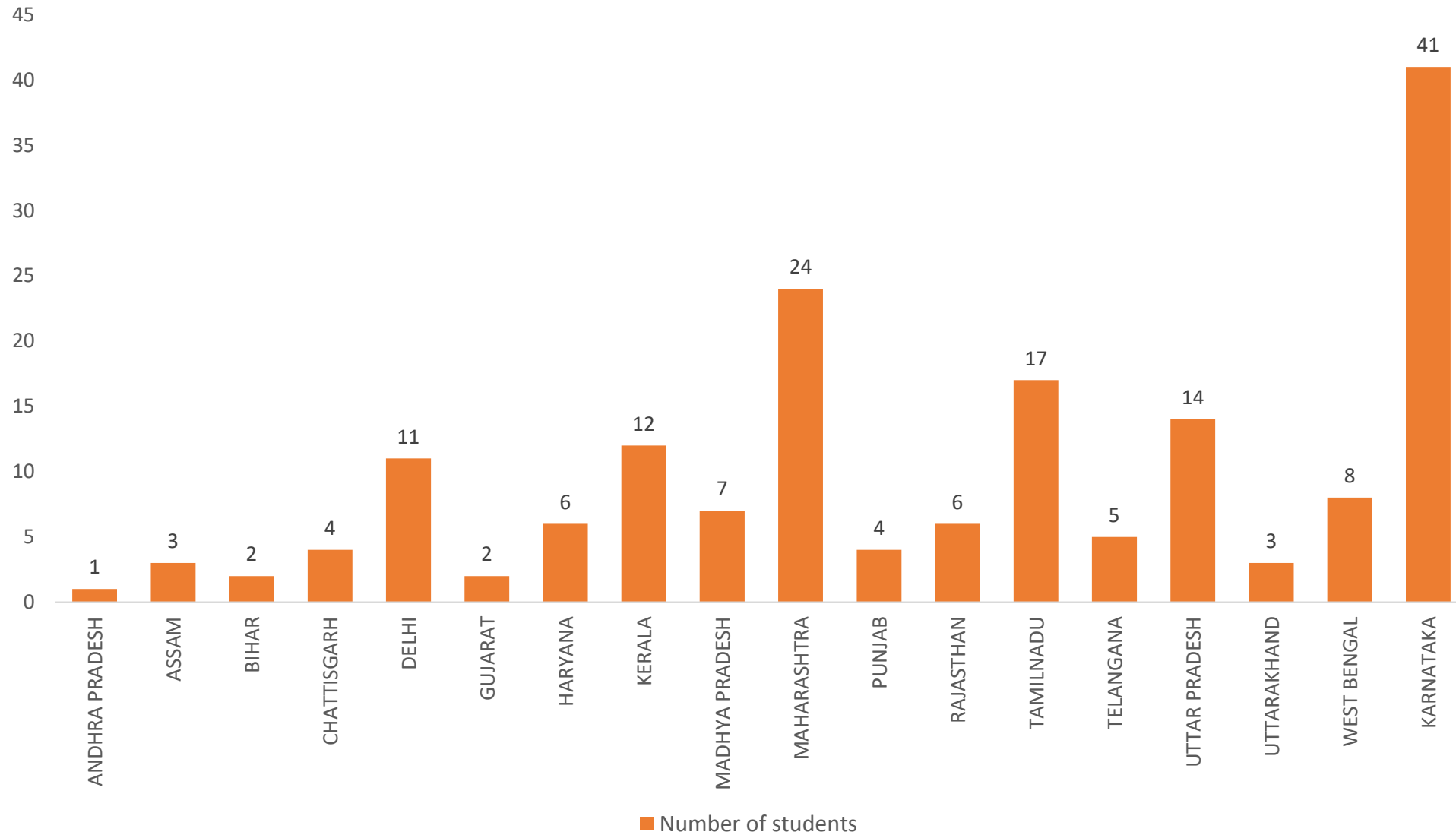


BACA Students Geographical Breakup

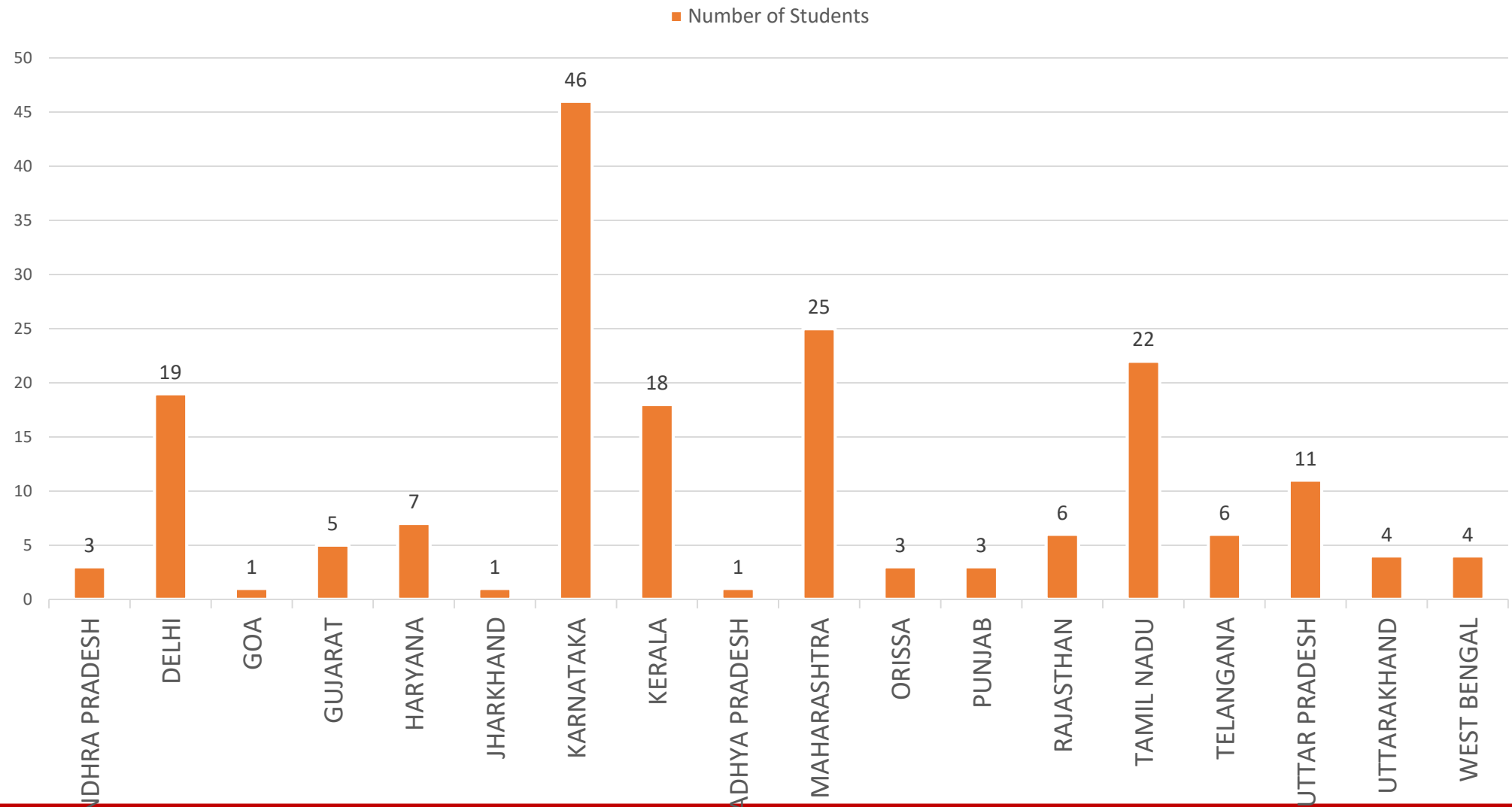
Same State (Karnataka) Other State NRI/FOREIGN

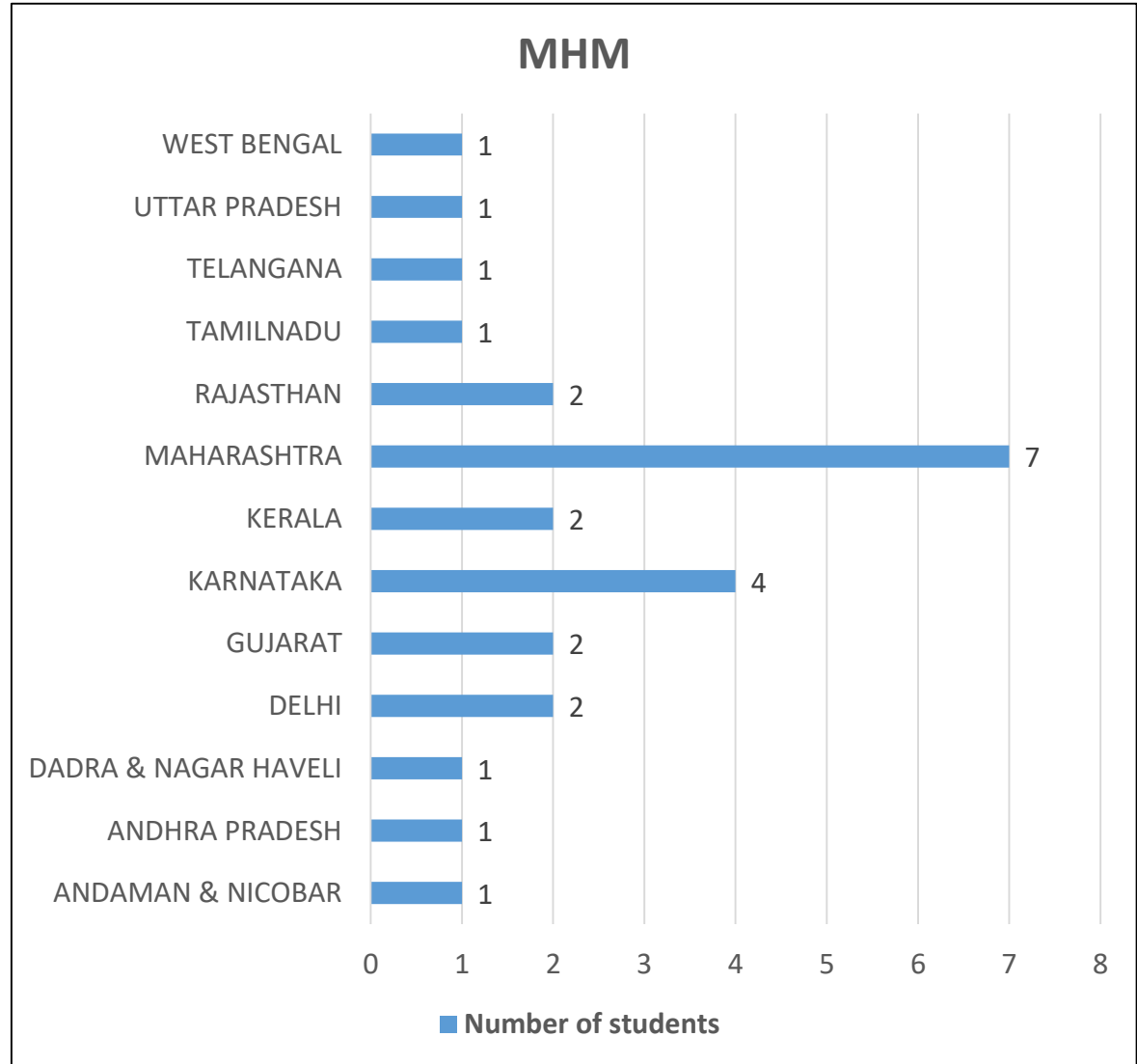
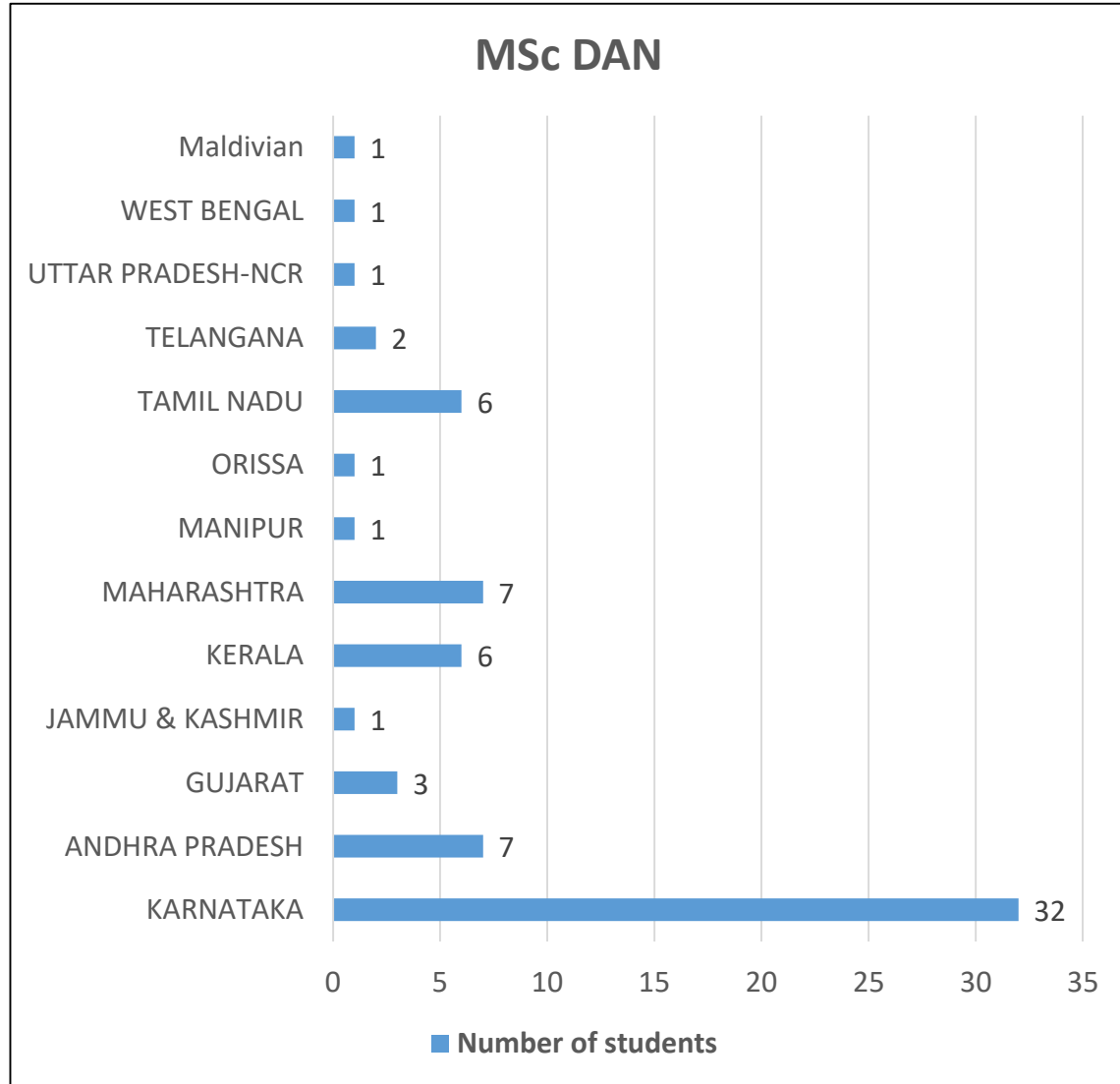


BHM State-wise Breakup



BACA Statewise Breakup





Student Faculty Ratio (2019-20)



Department * Year of Starting * Total No of Program * Total No of Student in Department*

Total No of Teacher in Department* Student to Teacher Ratio*



Show entries Search:

FACULTY REQUIRED AS PER UGC/ STATUTORY COUNCIL(S) NORMS			FACULTY ACTUALLY AVAILABLE								
PROF	↑↓	ASSOC. PROF.	↑↓	ASSTT. PROF.	↑↓	PROF	↑↓	ASSOC. PROF.	↑↓	ASSTT. PROF.	↑↓
<input type="text" value="7"/>		<input type="text" value="16"/>		<input type="text" value="49"/>		<input type="text" value="1"/>		<input type="text" value="14"/>		<input type="text" value="29"/>	

<https://deemed.ugc.ac.in/Performanceacademic>

Student Faculty Ratio (2019-20) contd..



ACTION ↑↓	DEPARTMENT ↑↓	YEAR OF STARTING ↑↓	DEPARTMENT WISE TEACHER ↑↓	DEPARTMENT WISE STUDENT ↑↓	TEACHER STUDENT RATIO ↑↓
 	WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION	1986	44	1415	32.00

<https://deemed.ugc.ac.in/Performanceacademic>



Mentor Mentee Ratio (2019-20)

Bachelor of Hotel Management

Ratio of students to mentors		
Number of full-time teachers / other recognized mentors	Number of students enrolled	Number of students assigned to each mentors
36	673	18

BA in Culinary Arts

Ratio of students to mentors		
Number of full-time teachers / other recognized mentors	Number of students enrolled	Number of students assigned to each mentors
32	530	18

M.Sc. in Hospitality and Tourism Management and M.Sc. in Dietetics and Applied Nutrition

2.3.4 Ratio of students to mentors (data for the preceding academic year)		
Number of full-time teachers / other recognized mentors	Number of students enrolled	Number of students assigned to each mentors
3	85	29
3	133	44





Examination to the Date of Declaration of the Results

Programme Name	Programme Code	Semester/ year	Last date of the last semester-end / year-end examination	Date of declaration of results of semester-end / year-end examination	Number of days taken for result announcement
Year-1 (2019-2020)					
Bachelor of Hotel Management	H01	8	10.07.2020	17.07.2020	7
Bachelor of Hotel Management	H01	7	25.01.2020	5.2.2020	11
Bachelor of Hotel Management	H01	5	18.01.2020	5.2.2020	17
Bachelor of Hotel Management	H01	1	03.12.2019	31.12.2019	27
Bachelor of Hotel Management	H01	3	02.12.2019	28.12.2019	26





Examination to the Date of Declaration of the Results



Programme Name	Programme Code	Semester/ year	Last date of the last semester-end / year-end examination	Date of declaration of results of semester-end / year-end examination	Number of days taken for result announcement
Year-1 (2019-2020)					
Bachelor of Arts BA (Culinary Arts)	601	1st Sem	12.12.2019	28.12.2019	16
Bachelor of Arts BA (Culinary Arts)	601	3rd Sem	02.12.2019	15.12.2019	13
Bachelor of Arts BA (Culinary Arts)	601	5th Sem	11.12.2019	28.12.2019	17
Bachelor of Arts BA (Culinary Arts)	601	2nd Sem	15.07.2020	24.07.2020	9
Bachelor of Arts BA (Culinary Arts)	601	4th Sem	15.07.2020	24.07.2020	9
Bachelor of Arts BA (Culinary Arts)	601	6th Sem	07.07.2020	17.07.2020	10
Post Graduate Diploma in Culinary Arts	607	3rd Sem	05.10.2019	15.10.2019	10
Post Graduate Diploma in Culinary Arts	607	1st Sem	06.12.2019	18.12.2019	12
Post Graduate Diploma in Culinary Arts	607	2nd Sem	08.07.2020	17.07.2020	9



Examination to the Date of Declaration of the Results

Programme Name	Programme Code	Semester/ year	Last date of the last semester-end / year-end examination	Date of declaration of results of semester-end / year-end examination	Number of days taken for result announcement
Year-1 (2019-2020)					
M.Sc. Dietetics and Nutrition	603	4/2	26.06.2020	14.07.2020	18
M.Sc. Dietetics and Nutrition	603	1,2/1,2	12.12.2019	23.12.2019	11

Programme Name	Programme Code	Semester/ year	Last date of the last semester-end / year-end examination	Date of declaration of results of semester-end / year-end examination	Number of days taken for result announcement
Year-1 (2019-2020)					
M.Sc. Hospitality and Tourism Management	602	4/2.	16.6.20	21.7.20	35
M.Sc. Hospitality and Tourism Management	602	2,4/1,2	14.12.19	28.12.19	14



Incremental performance in Pass percentage of final year students

Year		Programme code	Programme name	Number of students appeared in the final year examination (UG)	Number of students passed in final year examination (UG)	Percentage
2019-2020	8 Sem, May 2019	H01	Bachelor of Hotel Management	159	157	98.7
	7 Sem, Jan 2019	H01	Bachelor of Hotel Management	157	153	97.45

Year	Programme code	Programme name	Number of students appeared in the final year examination (UG)	Number of students passed in final year examination (UG)	Percentage
2019-2020	601	Bachelor of Arts BA (Culinary Arts)	143	140	97.9
2019-2020	607	Post Graduate Diploma in Culinary Arts	35	35	100





Incremental performance in Pass percentage of final year students

Year	Programme code	Programme name	Number of students appeared in the final year examination (PG)	Number of students passed in final year examination (PG)	Percentage (%)
M.Sc.DAN					
2019-2020	H603	M.Sc. Dietetics and Nutrition	65	65	100

Year	Programme code	Programme name	Number of students appeared in the final year examination (PG)	Number of students passed in final year examination (PG)	Percentage (%)
M.Sc.HTM					
2019-2020	H602	M.Sc. Hospitality & Tourism Management	26	25	96.1



Result Analysis – BHM Program – July 2020

Rubric

Average Pass Grade (APG)	5-5.99	6-6.49	6.5-6.99	7-7.5	7.51-7.99	8-8.50	8.51 and more
	Needs improvement	Satisfactory	Good	Excellent	Good	Satisfactory	Needs improvement

Average Pass Percentage (APP)	> or = 98% as excellent	96% to 98 % as good	94% to 96 % as satisfactory	< 94% as needs improvement
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BHM - Overall semester wise result Analysis

May 2019

Semester	2 nd	4 th	6 th	8 th
Average Pass Grade (APG)	7.64	7.84	7.34	7.59
Average Pass Percentage (APP)	93.82	80.77	87.57	86.16

July 2020

Semester	2 nd	4 th	6 th	8 th
Average Pass Grade (APG)	7.49	7.87	8.35	7.99
Average Pass Percentage (APP)	89.19	89.02	100	100

Excellent	Good/Satisfactory	Needs improvement
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Excellent	Good/Satisfactory	Needs improvement
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APG and APP - Subject wise (2nd Semester): - May 2019

Components	BHM 102 Intermediate Course in Food Production	BHM 104 Foundation course in Accommodation Operation	BHM 106 Front Office Operation	BHM 108 Introduction to Principles of Management	BHM 110 Intermediate Course in Food Production Practical	BHM 112 Intermediate Course in Food & Beverage Service	BHM 114 Introduction to Accommodation operation Practical	BHM 116 Front Office Operation Practical
Average Pass Grade (APG)	7.33	7.97	7.20	7.15	8.18	7.83	7.50	7.09
Average Pass Percentage (APP)	99.43	100.00	97.71	98.86	100	98.88	100	99.43

APG and APP - Subject wise (2nd Semester): - July 2020

Components	BHM 142 Fundamentals of Bakery BHM 144 Intermediate Course in Food & Beverage Service	BHM 146 Intermediate Course in Front Office Operations	BHM 148 Intermediate Course in Housekeeping Operations	BHM 150 Food Safety and HACCP	BHM 152 Food and Nutrition	BHM 154 *Introduction to Foreign languages	BHM 156 Fundamentals of Bakery BHM 158 Intermediate Course in Food & Beverage Service	BHM 160 Intermediate Course in Front Office Operations	BHM 162 Intermediate Course in Housekeeping Operations	BHM 164 *Ability and Skill enhancement		
Average Pass Grade (APG)	7.13	7.43	7.39	6.9	7.85	7.21	NA	7.95	8.72	7.82	6.93	NA
Average Pass Percentage (APP)	100	100	100	100	100	100	89.19	100	100	100	100	100

NA(Not Applicable) – This subject is credited not graded hence the Average Pass Grade (APG) is not been mentioned

Excellent	Good/Satisfactory	Needs improvement
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APG and APP - Subject wise (4th Semester): May 2019

Components	BHM 202	BHM 204	BHM 206	BHM 208	BHM 210	BHM 212	BHM 214	BHM 216	BHM 218
	Food Production Operation	Food & Beverage Service Operation	Accommodation Management	Hospitality Information Systems	Introduction to Principles of Management	Introduction to Corporate Finance	Institutional Catering Practical	Food & Beverage Service Operation Practical	Accommodation Operation Management Practical
Average Pass Grade (APG)	7.48	7.19	7.37	7.27	7.36	7.39	8.52	7.31	7.96
Average Pass Percentage (APP)	99.45	96.51	99.45	100	99.45	85.80	100	99.45	100

APG and APP - Subject wise (4th Semester): July 2020

Components	BHM 222 Food Production Operation	BHM 224 Food & Beverage Service Operation	BHM 226 Accommodation Management	BHM 228 Hospitality Information Systems	BHM 230 Food Science and Nutrition	BHM 232 French	BHM 234 Introduction to Corporate Finance	BHM 236 Institutional Catering Practical	BHM 238 Intermediate course in Food & Beverage Service - WFCL	BHM 240 Accommodation Operation Management Practical
Average Pass Grade (APG)	7.79	7.53	7.12	8.39	7.41	8.35	7.49	8.24	6.99	7.27
Average Pass Percentage (APP)	100	100	100	100	100	95.33	100	98.84	91.33	100





Excellent	Good/Satisfactory	Needs improvement
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APG and APP - Subject wise (6th Semester): May 2019

Components	BHM 302	BHM 304	BHM 306	BHM 308	BHM 310	BHM 312	BHM 314	BHM 316	BHM 318
	Services Management & TQM	Financial Management	Hospitality Sales & Marketing	Research Methodology & Statistics	Food Styling & Presentation - Practical	Restaurant & Banqueting Management - Practical	Advanced Bakery and Confectionary Practical	Research Project	ICT in Hospitality Travel & Tourism
Average Pass Grade (APG)	7.05	6.54	7.64	6.97	7.77	7.86	7.13	7.33	7.74
Average Pass Percentage (APP)	95.27	92.86	95.83	89.70	100	100	100	99.40	97.64

APG and APP - Subject wise (6th Semester): July 2020

Components	BHM 322	BHM 324	BHM 326	BHM 328	BHM 330	BHM 332	BHM 334	BHM 336
	Global Food Trends	Advanced Food & Beverage Service	Advanced Accommodation Management	Food Safety Management Systems	Human Resources Management	Global Food Trends Practical	Advanced Food & Beverage Service Practical	PDEM Evaluation
Average Pass Grade (APG)	8.26	7.95	8.30	8.22	7.57	8.74	8.98	8.99
Average Pass Percentage (APP)	100	100	100	100	100	100	100	100





Excellent	Good/Satisfactory	Needs improvement
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APG and APP - Subject wise (8th Semester): May 2019

Components	BHM 402	BHM 404	BHM 406	BHM 408	BHM 410	BHM 412	BHM 414	BHM 416
	Resorts/Club and Wellness Management	Organisational Behaviour & International Human Resources Management	Entrepreneurship Management	Strategic Hospitality Management	Ethics in Business Management	Event Management	Dissertation / Thesis	Internship Evaluation
Average Pass Grade (APG)	8.16	8.03	7.75	8.28	8.28	8.85	8.18	9.80
Average Pass Percentage (APP)	96.23	93.08	91.19	94.97	96.86	98.74	91.82	96.23

APG and APP - Subject wise (8th Semester): July 2020

Components	BHM 402	BHM 404	BHM 406	BHM 408	BHM 410	BHM 412	BHM 414	BHM 416
	Resorts/Clubs and Wellness Management	Organisational Behaviour & International Human Resources Management	Entrepreneurship Management	Strategic Hospitality Management	Ethics in Business management	Event Management	Dissertation / Thesis	Internship Evaluation
Average Pass Grade (APG)	7.87	7.30	6.93	7.85	8.05	8.61	8.48	8.22
Average Pass Percentage (APP)	100	100	100	100	100	100	100	100



BACA - Result Analysis for the academic year 2019-2020 Examination. Rubric

Average Pass Grade (APG) Rubric:	5-5.99	6-6.49	6.5-6.99	7-7.5	7.51-7.99	8-8.50	8.51 and more
	Needs improvement	Satisfactory	Good	Excellent	Good	Satisfactory	Needs improvement

Average Pass Percentage (APP) Rubric:	> or = 98% as excellent	96% to 98 % as good	94% to 96 % as satisfactory	< 94% as needs improvement
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BACA - Overall semester wise results

Excellent	Good / Satisfactory	Needs improvement

BACA - Over all Semester wise results for the academic year 2019-2020 Examination.						
Components	1	2	3	4	5	6
APG	7.76	8.27	7.85	9.10	7.71	8.45
APP	99.19	99.58	98.80	99.62	98.18	99.49



BACA Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

9th Course - Semester 1												
Component S	BAC 121	BAC 123	BAC 125	BAC 127	BAC 129	BAC 133	BAC 135	BAC 137	BAC 139	BAC 131	BAC 141	BAC 143
	Culinary Foundation Level 1 (Theory)	Introduction to South Indian Cookery (Theory)	Foundation Course in Bakery Level 1 (Theory)	Foundation Course in Rooms Division Operations	Business Communication	Culinary Foundation Level Practical Level 1(Lab)	Introduction to South Indian Cookery Practical (Lab)	Foundation Course in Bakery Practical Level 1(Lab)	Food and Beverage Service Practical (Lab)	Science of Cooking*	Ability and Skill Enhancement*	Affiliation to Hotels*
APG	7.33	7.29	7.57	7.61	6.98	8.19	7.88	8.37	8.56			
APP	93.75	99.43	100.00	100.00	99.43	100.00	99.43	100.00	100.00	100.00	99.42	98.84

9th Course - Semester 2												
Component S	BAC 122	BAC 124	BAC 126	BAC 128	BAC 130	BAC 132	BAC 136	BAC 138	BAC 140	BAC 142	BAC 134	BAC 144
	Culinary Foundation Level 2 (Theory)	Introduction to North Indian Cookery (Theory)	Foundation Course in Bakery Level 2 (Theory)	Food Safety, HACCP and Environmental Science	Fundamentals of Entrepreneurship	Language Elective: Introduction to Foreign Language	Culinary Foundation Level Practical Level 2 (Lab)	Introduction to North Indian Cookery Practical (Lab)	Foundation Course in Bakery Practical Level 2 (Lab)	Computer Applications in Hospitality Business	MOOC (Credited not graded) *	Ability and Skill Enhancement *
APG	7.69	8.50	7.56	7.71	7.71	8.71	8.09	9.23	8.67	8.61		
APP	100.00	100.00	100.00	100.00	100.00	94.92	100.00	100.00	100.00	100.00		

BACA Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

8th Course - Semester 3								
Components	BAC 201	BAC 203	BAC 205	BAC 207	BAC 211	BAC 213	BAC 215	BAC 209.4
	Advanced Baking and Pastry Art	Gastronomic French	Nutrition & Dietary Studies	Cuisines of the World (Lab)	Advanced Techniques of Baking & Pastry (Lab)	Techniques of Pan Asian Cuisine (Lab)	Contemporary European Cookery (Lab)	Elective - 1: Economics
APG	7.81	8.20	7.36	7.62	7.30	7.96	8.34	7.16
APP	96.05	99.43	98.87	100.00	98.31	100.00	99.44	98.30

8th Course - Semester 4			
Components	BAC 220	BAC 222	BAC 224
	Industrial Training	Industrial Training Report	Viva Voce
APG	9.24	8.76	8.69
APP	100.00	99.43	99.43



BACA Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

7th Course - Semester 5								
Components	BAC 301 Purchasing & Cost Control	BAC 303 Food Sociology & Anthropology	BAC 305 Applied Research	BAC 307 Seminar /Project/Work shop	BAC 309 Cuisines of the World (Lab)	BAC 311 Advanced techniques of Showpiece and Pastry (Lab)	BAC 313 Modern Indian Cooking (Lab)	BAC 315-1.2 Elective-3: Human Resources Management
APG	7.13	7.02	7.44	7.82	7.78	7.46	8.45	6.98
APP	98.52	96.38	97.76	100.00	97.86	99.28	100.00	95.62

7th Course - Semester 6						
Components	BAC 302 Marketing Management & Consumer Behaviour	BAC 304 Food Photography and Presentation (Lab)	BAC 306.1 / BAC 306.2 Specializations in Culinary Management (Lab) / Baking & Pastry Expertise (Lab)	BAC 308 Indian a 'la Carte Cookery (Lab)	BAC 310 Project/Publications/Minor thesis	BAC 312-2.2 Culinary Facility Planning
APG	8.91	8.26	8.83	8.79	7.73	7.83
APP	98.57	100.00	100.00	100.00	99.29	98.57

PGDCA - Overall semester wise results

Excellent	Good / Satisfactory	Needs improvement

PGDCA - Over all Semester wise results for the academic year 2019-2020 Examination.		
Components	1	2
APG	8.00	8.37
APP	100.00	100.00



PGDCA -Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

PGDCA - 5TH Course - Semester 1 - December 2019

Components	PGDCA 101	PGDCA 102	PGDCA 103	PGDCA 104	PGDCA 106	PGDCA 110	PGDCA 111	PGDCA 112	PGDCA 113
	Culinary Skills And Techniques -I	Baking & Pastry Techniques	Nutrition & Food Safety	Indian Cuisine & Culture	Entrepreneurship	Culinary Skills And Techniques Practical	Baking & Patisserie Skills Practical	Indian Cuisine & Culture Practical	Food & Beverage Service Practical
APG	8.77	7.35	7.13	7.81	7.42	8.61	8.65	8.81	8.81
APP	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00

PGDCA - 5TH Course - Semester 2 - July 2020

Components	PGDCA 201	PGDCA 202	PGDCA 203	PGDCA 204	PGDCA 210	PGDCA 211	PGDCA 212	PGDCA 213
	CULINARY SKILLS AND TECHNIQUES -II	ANTHROPOLOGY & FOOD SOCIOLOGY	FOOD COST CONTROL & INVENTORY MANAGEMENT	RESEARCH METHODOLOGY & RESEARCH WRITING	ALA CARTE COOKERY PRACTICAL	CUISINES OF THE WORLD PRACTICAL	PATISSERIE PRODUCTION MANAGEMENT PRACTICAL	COMMERCIAL KITCHEN MANAGEMENT PRACTICAL
APG	7.68	8.39	7.87	8.19	9.13	8.61	8.58	9.13
APP	100.00	100.00	100.00	100.00	100.00	100.00	100.00	100.00



Result Analysis – DAN Program – July 2020

Rubric

	5-5.99	6-6.49	6.5-6.99	7-7.5	7.51-7.99	8-8.50	8.51 and more
Average Pass Grade (APG)	Needs improvement	Satisfactory	Good	Excellent	Good	Satisfactory	Needs improvement

Average Pass Percentage (APP)	> or = 98% as excellent	96% to 98 % as good	94% to 96 % as satisfactory	< 94% as needs improvement
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DAN - Result Analysis for July 2020 Examination.

Overall semester wise results

Excellent	Good / Satisfactory	Needs improvement

Over all Semester wise results July 2020 Examination.		
Components	2	4
APG	7.48	7.98
APP	100	100



Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

II Semester (2019 batch)

Component s	DAN 602	DAN 604	DAN 606	DAN 608	DAN 610	DAN 612	DAN 614	DAN 616	DAN 618
	Applied Nutrition	Therapeutic Dietetics – II	Sports Nutrition	Research Methodolog y and Biostatistics	Exercise Prescription	Clinical Dietetics II	Community Family Health & Nutritional Status Assessment	Master's Dissertation – Part I	Wellness and Holistic Nutrition / Basics of Cookery
APG	8.07	7.78	7.90	7.09	7.93	7.93	8.06	8.49	9.03
APP	100	100	100	100	100	100	100	100	100

IV Semester (2018 batch)

Components	DAN 632
	Rotary Internship Training
APG	7.98
APP	100





Result Analysis – HTM Program – July 2020

Rubric

	5-5.99	6-6.49	6.5-6.99	7-7.5	7.51-7.99	8-8.50	8.51 and more
Average Pass Grade (APG)	Needs improvement	Satisfactory	Good	Excellent	Good	Satisfactory	Needs improvement

Average Pass Percentage (APP)	> or = 98% as excellent	96% to 98 % as good	94% to 96 % as satisfactory	< 94% as needs improvement
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HTM - Result Analysis for July 2020 Examination.

Overall semester wise results

Excellent	Good / Satisfactory	Needs improvement

Over all Semester wise results July 2020 Examination.		
Components	2	4
APG	8.01	8.92
APP	100	100



Subject wise result analysis

Excellent	Good / Satisfactory	Needs improvement

II Semester (2019 batch)

Components	HTM 502	HTM 504	HTM 506	HTM 510	HTM 512.1
	Tour Operation Management	Hospitality and Tourism Human Resource Management	Services Management	Leisure and Recreation Management	Cargo Management
APG	8.09375	7.8125	7.1875	7.8125	9.15625
APP	100	100	100	100	100

IV Semester (2018 batch)

Components	HTM 699
	Practice School
APG	8.92
APP	100



Slow and Advanced learners

Categorization of Slow and Advanced learners

Advanced learners	Students who have obtained marks 70% and above
Slow learners	Students who have obtained below 40% marks

Strategies for slow and advanced learners : Examples

Slow learner	Advanced learner
Remedial class	Mentoring slow learner
Extra lecture	Encourage to participate in intercollege/ university/ state etc
Mentoring	Plan activities in college
Encourage Teacher- Parent- Student interaction	Encourage to participate in research/ entrepreneurship activities etc





BHM Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

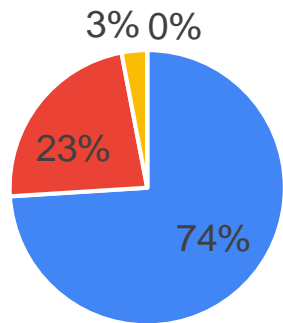


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

1. Administration

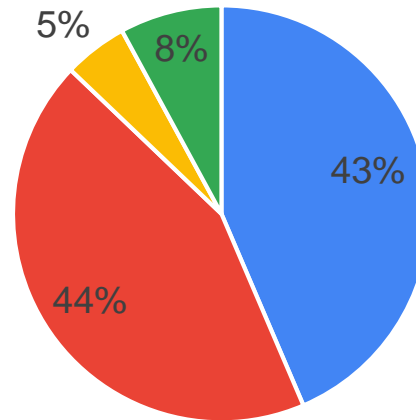
Managing of the institute

- Excellent
- Good
- Satisfied
- Needs Improvement



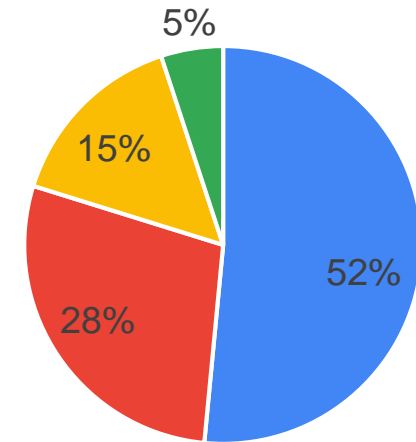
Grievances Handling

- Excellent
- Good
- Satisfied
- Needs Improvement



Student's support

- Excellent
- Good
- Satisfied
- Needs Improvement

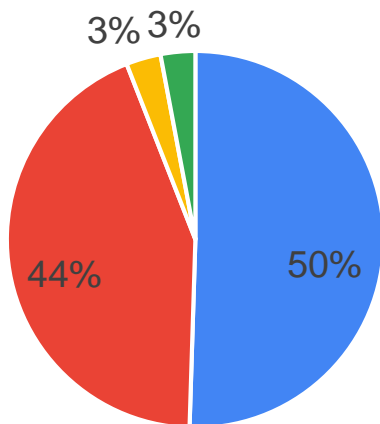


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

2. Academics

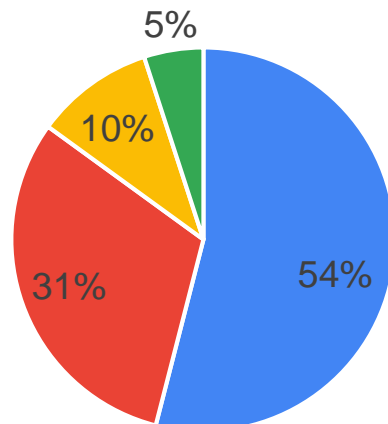
BHM Curriculum

- Excellent
- Good
- Satisfied
- Needs Improvement



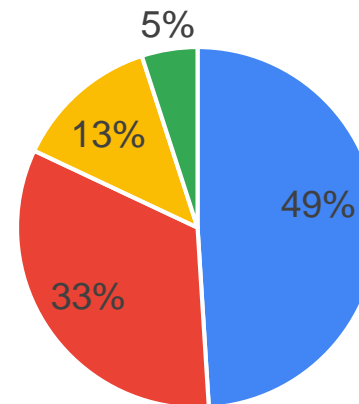
Academic Office Staff

- Excellent
- Good
- Satisfied
- Needs Improvement



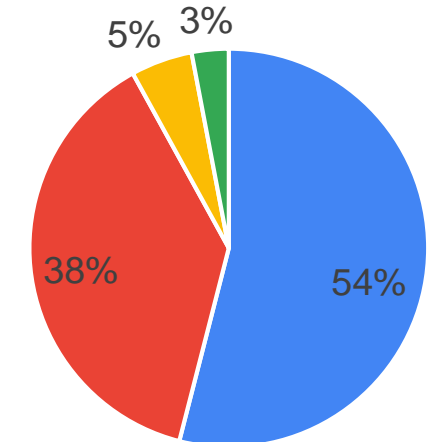
Services from Academic Office (Grade Report, Bonafide Certificate etc.)

- Excellent
- Good
- Satisfied
- Needs Improvement



Examination

- Excellent
- Good
- Satisfied
- Needs Improvement

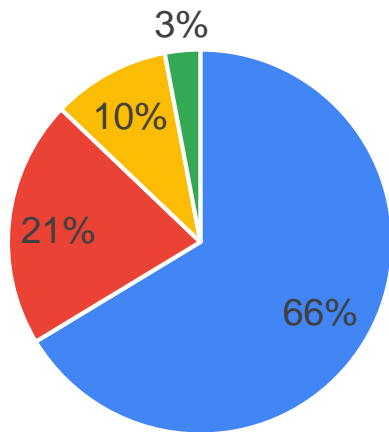


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

3. Faculty

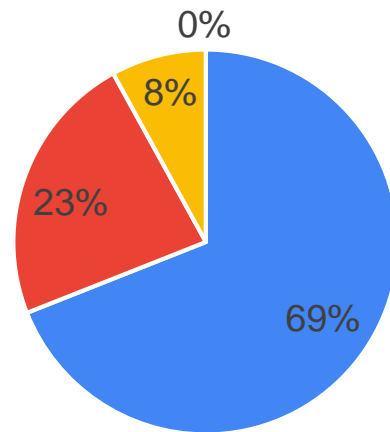
Teaching Methodology

- Excellent
- Good
- Satisfied
- Needs Improvement



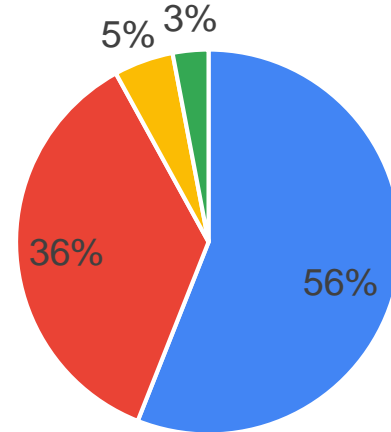
Accessibility of faculty

- Excellent
- Good
- Satisfied
- Needs Improvement



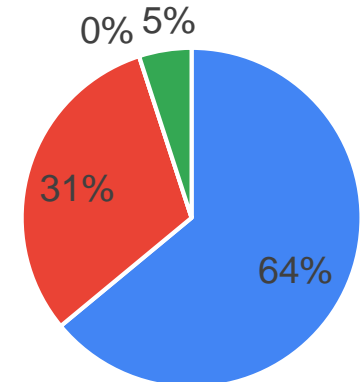
Academic Resources

- Excellent
- Good
- Satisfied
- Needs Improvement



Usage of Information Technology

- Excellent
- Good
- Satisfied
- Needs Improvement

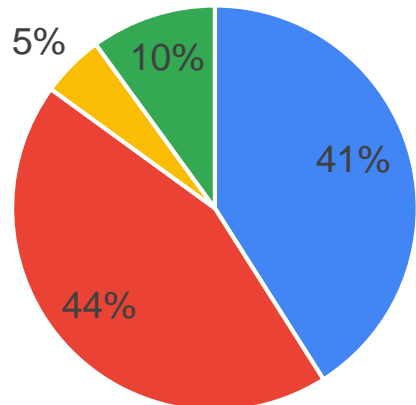


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

4. Placement and Training

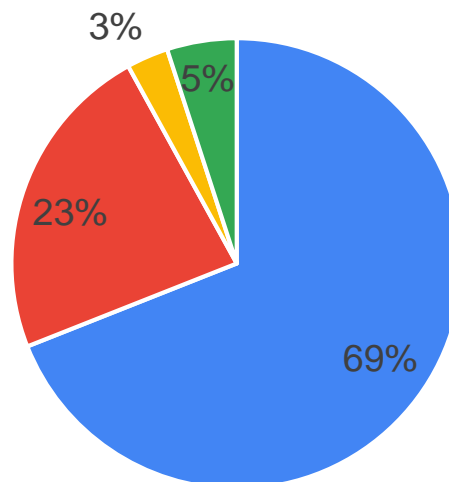
Campus Interview Process

- Excellent
- Good
- Satisfied
- Needs Improvement



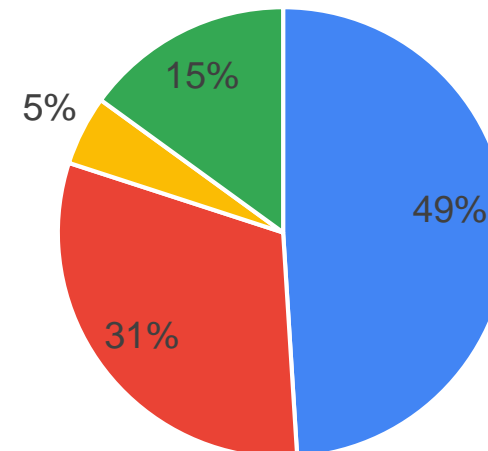
Quality of recruiters

- Excellent
- Good
- Satisfied
- Needs Improvement



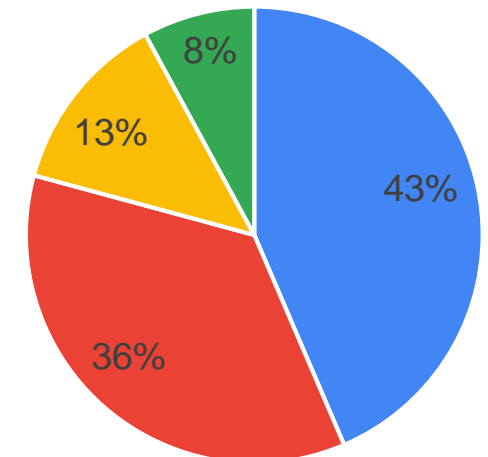
Placement counselling

- Excellent
- Good
- Satisfied
- Needs Improvement



Training process

- Excellent
- Good
- Satisfied
- Needs Improvement

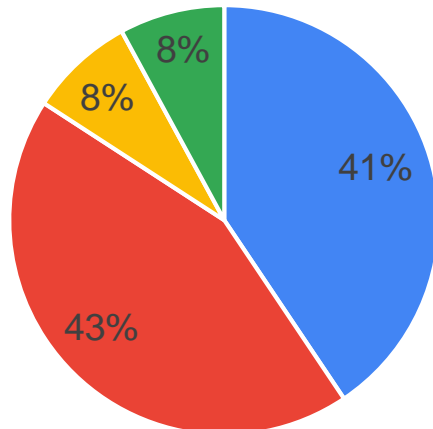


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

4. Placement and Training cont.

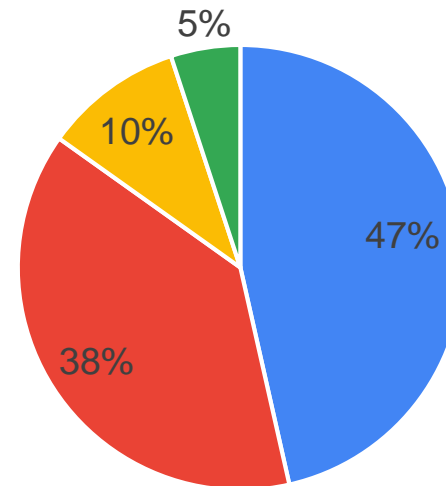
Training Evaluation

- Excellent
- Good
- Satisfied
- Needs Improvement



Industry Academia Interface

- Excellent
- Good
- Satisfied
- Needs Improvement

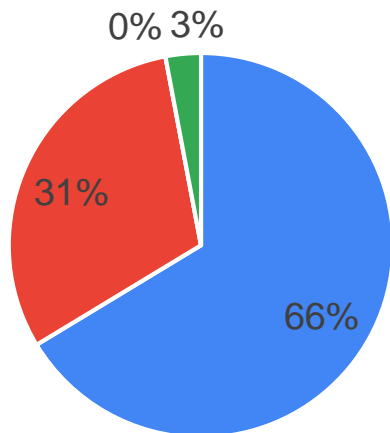


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

5. Events / Co-Curricular Activities

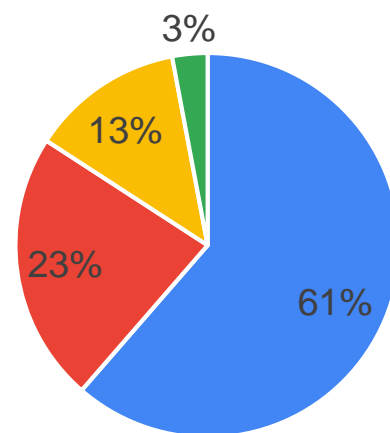
Quality of events organised

- Excellent
- Good
- Satisfied
- Needs Improvement



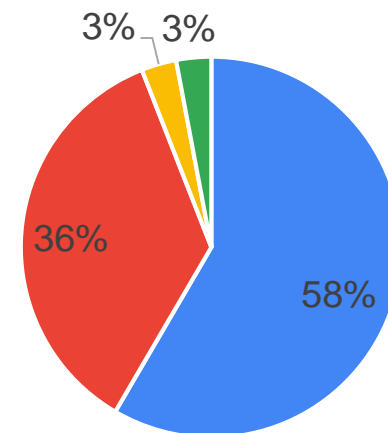
Coordination with University for events

- Excellent
- Good
- Satisfied
- Needs Improvement



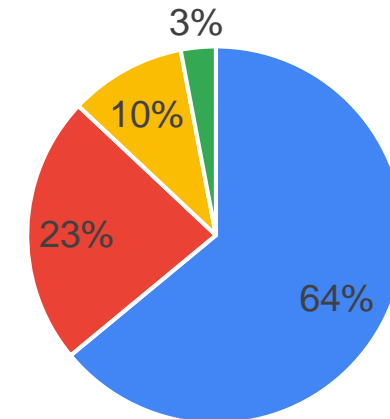
Sports activities and Coordination

- Excellent
- Good
- Satisfied
- Needs Improvement



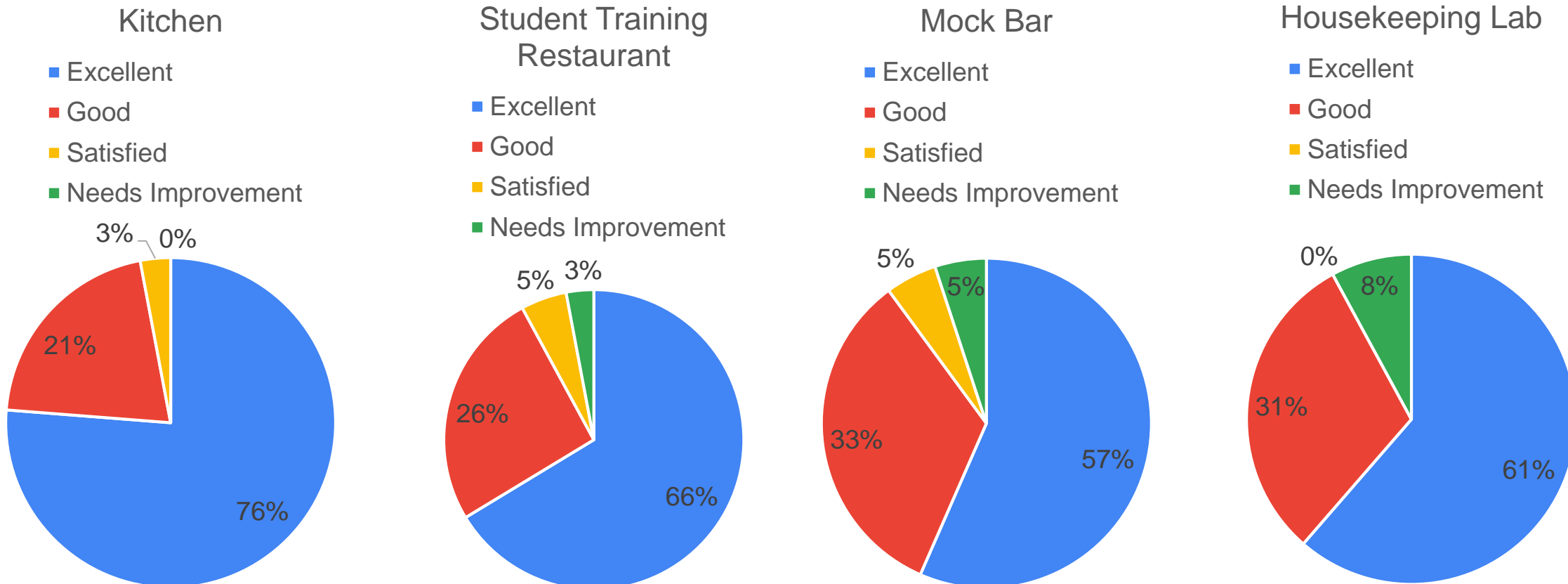
Webinars / Virtual Lecture Series

- Excellent
- Good
- Satisfied
- Needs Improvement



Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities

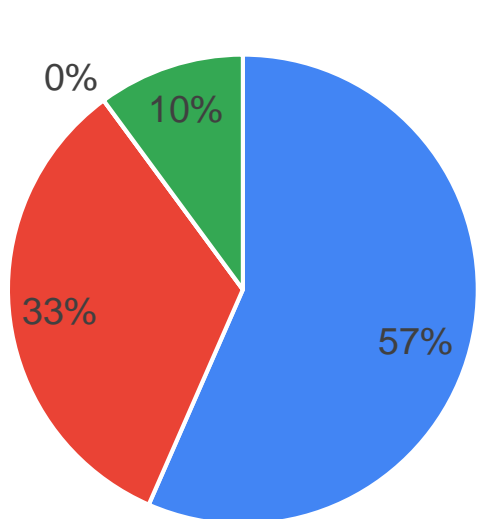


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities cont.

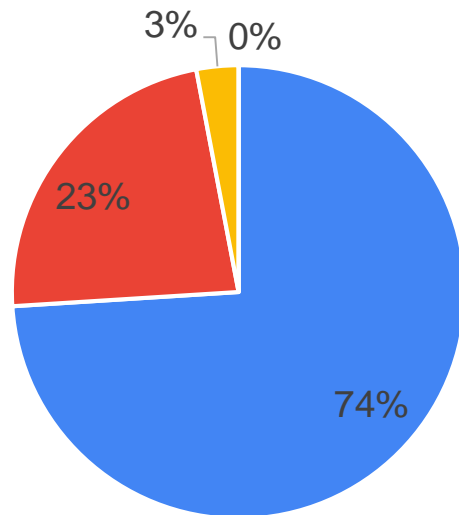
Front Office Lab

- Excellent
- Good
- Satisfied
- Needs Improvement



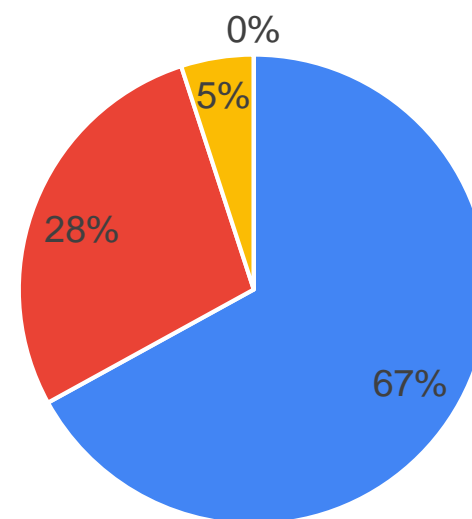
Bakery

- Excellent
- Good
- Satisfied
- Needs Improvement



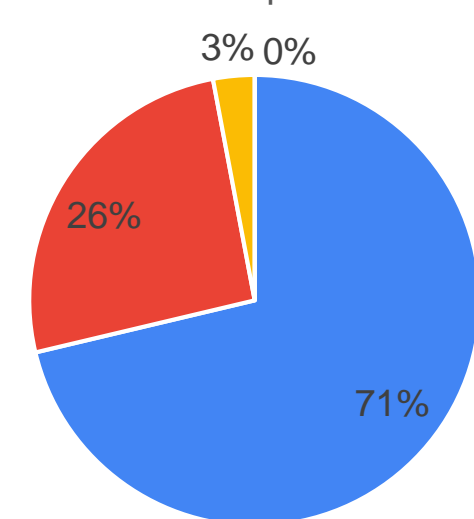
Computer Lab

- Excellent
- Good
- Satisfied
- Needs Improvement



Classroom

- Excellent
- Good
- Satisfied
- Needs Improvement

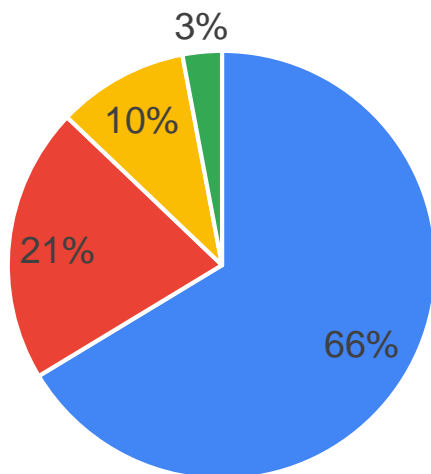


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

6. Facilities cont.

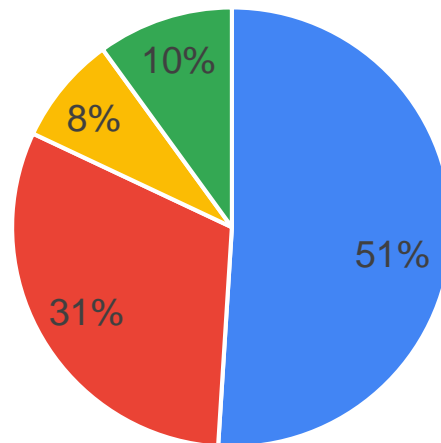
Library

- Excellent
- Good
- Satisfied
- Needs Improvement



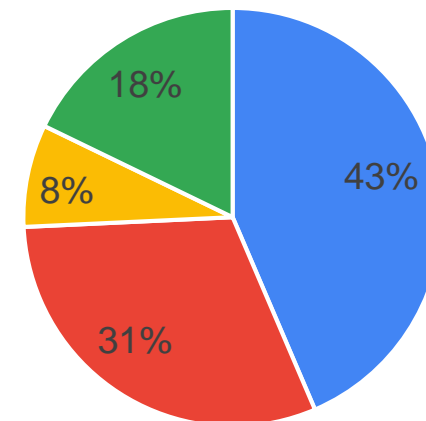
Hostel

- Excellent
- Good
- Satisfied
- Needs Improvement



Mess

- Excellent
- Good
- Satisfied
- Needs Improvement

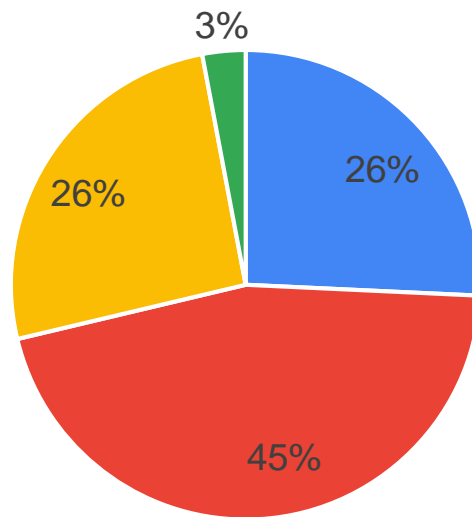


Feedback on Institute from Graduated Students - 31 Course (2016-2020) batch

7. General

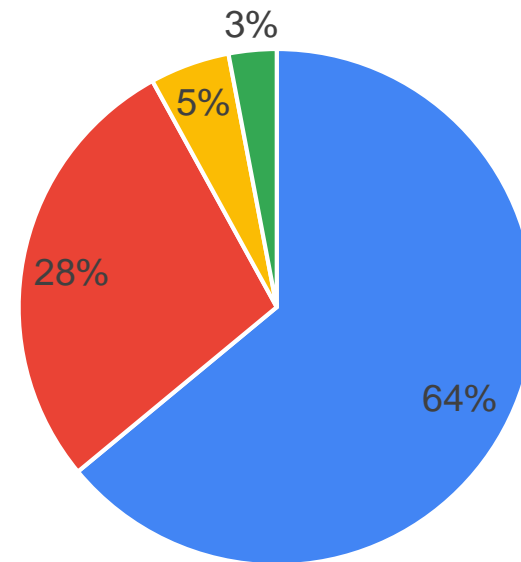
Fee Structure

- Excellent
- Good
- Satisfied
- Needs Improvement



Students environment

- Excellent
- Good
- Satisfied
- Needs Improvement





Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020) batch

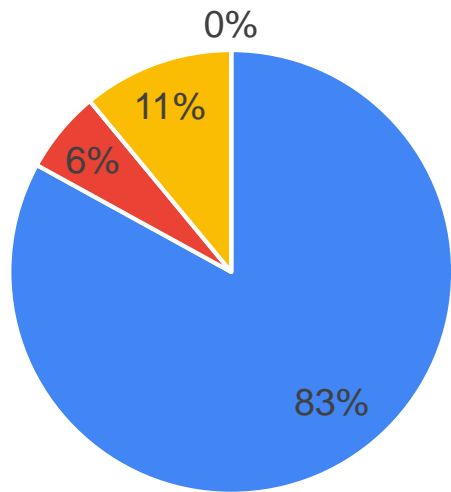


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

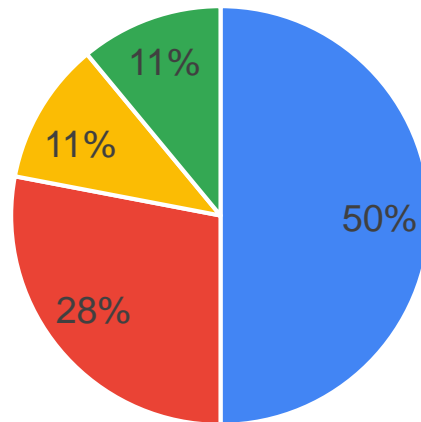
[Admission Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



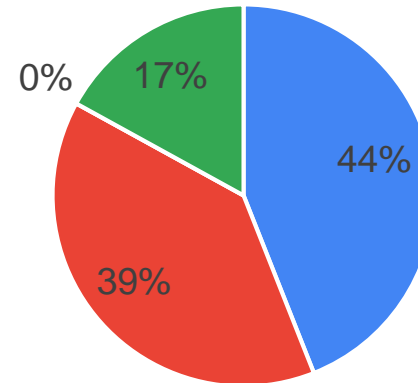
[Grievances Handling]

- Excellent
- Good
- Satisfied
- Needs Improvement



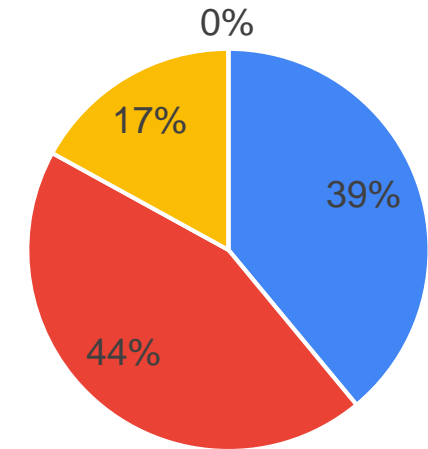
[Students Support]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Student Finance]

- Excellent
- Good
- Satisfied
- Needs Improvement

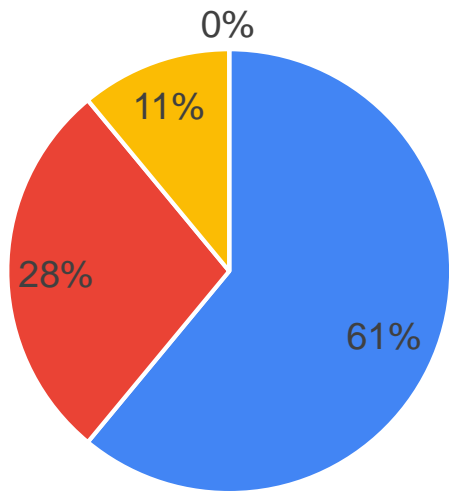


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

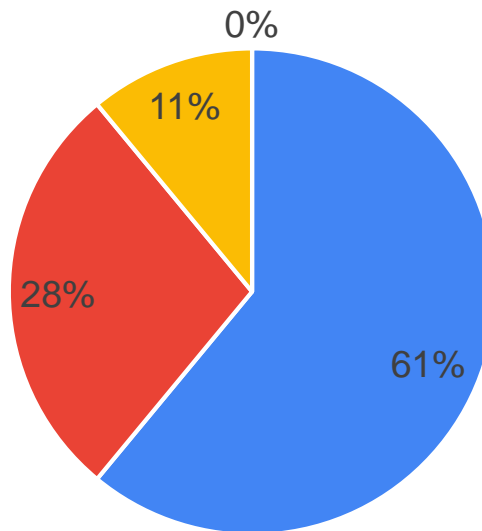
[Communication from Academic Office]

- Excellent
- Good
- Satisfied
- Needs Improvement



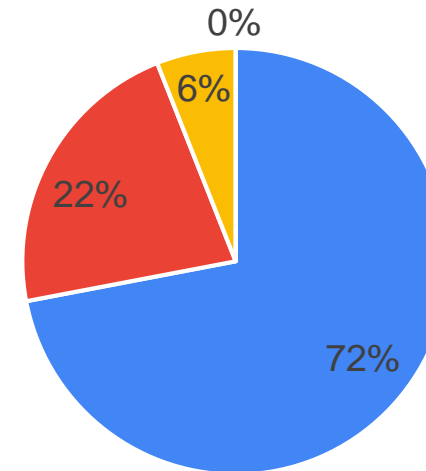
[Examination Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



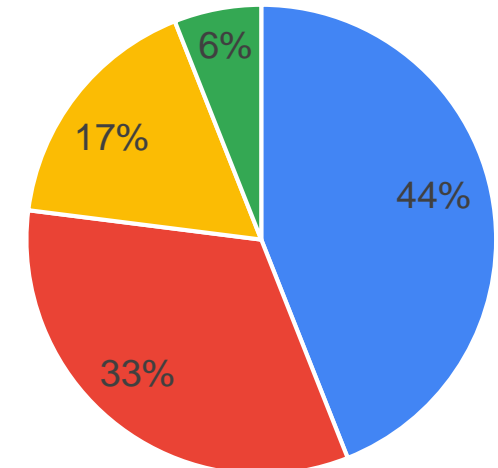
[Classroom Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Hostel Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement

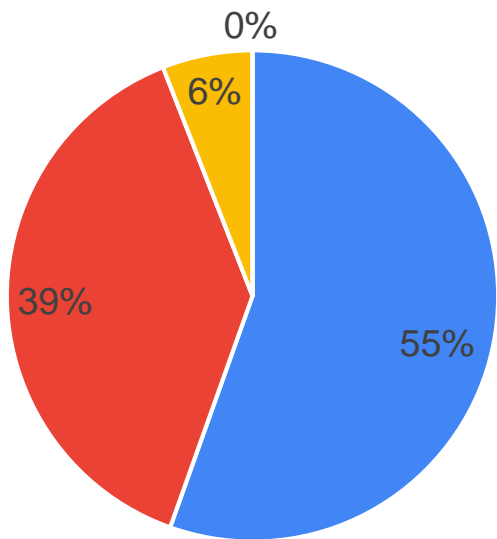


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

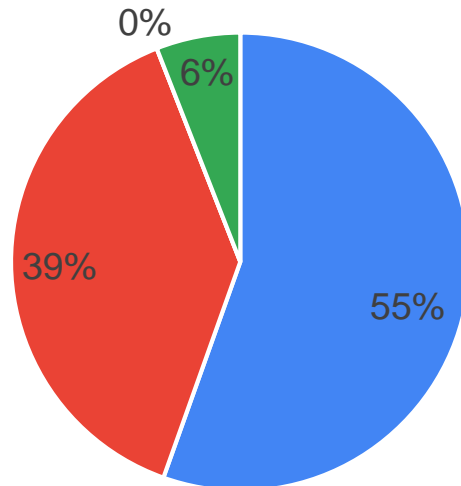
[IT Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



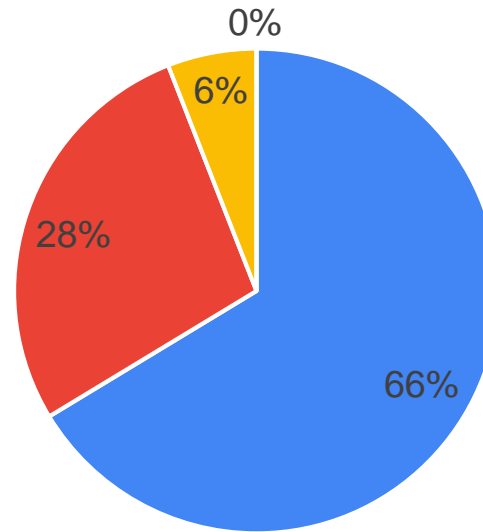
[Practical Lab Infrastructure]

- Excellent
- Good
- Satisfied
- Needs Improvement



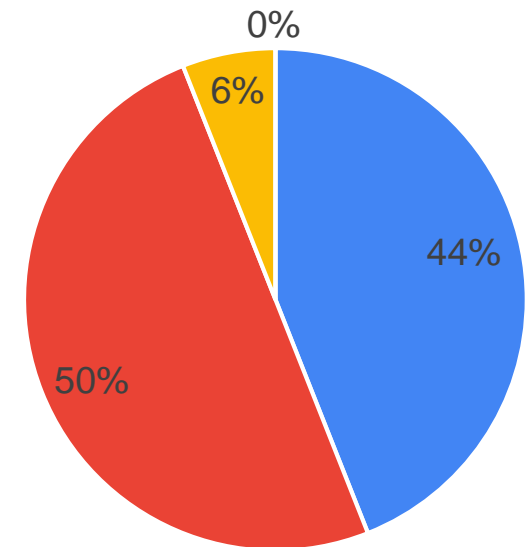
[Campus Facility]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Website]

- Excellent
- Good
- Satisfied
- Needs Improvement

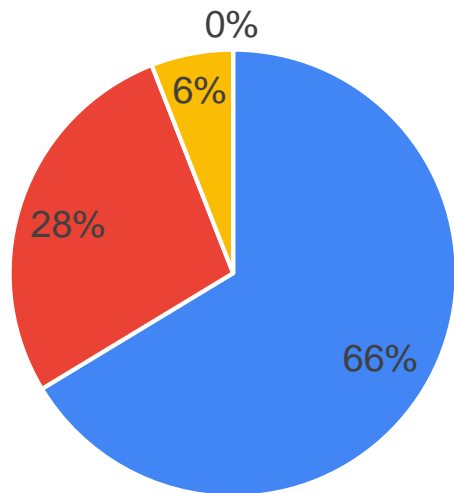


Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020)

batch

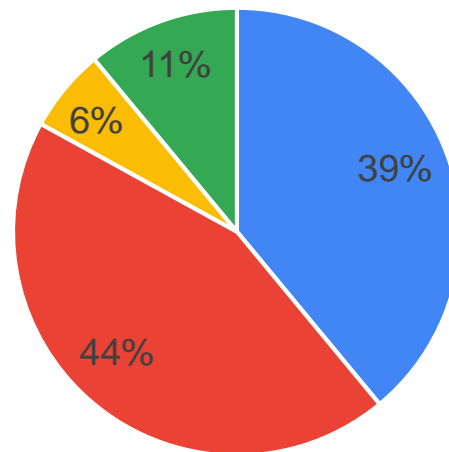
[Events Organised]

- Excellent
- Good
- Satisfied
- Needs Improvement



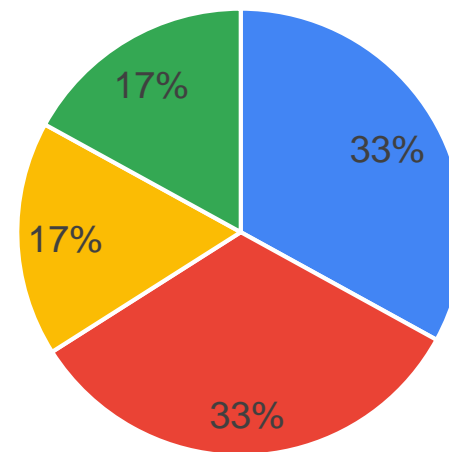
[Training Process]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Placement Process]

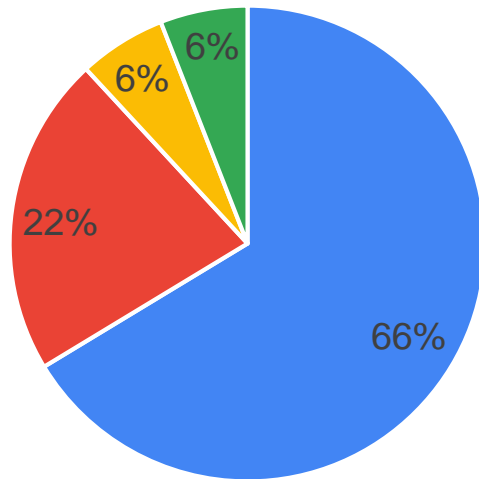
- Excellent
- Good
- Satisfied
- Needs Improvement



Feedback on Institute from Parents of Graduating Batch - 31 Course (2016-2020) batch

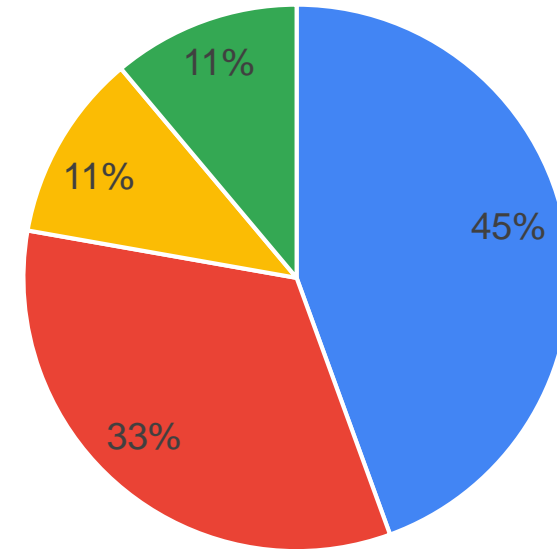
[Student Environment]

- Excellent
- Good
- Satisfied
- Needs Improvement



[Quality of Recruiters]

- Excellent
- Good
- Satisfied
- Needs Improvement





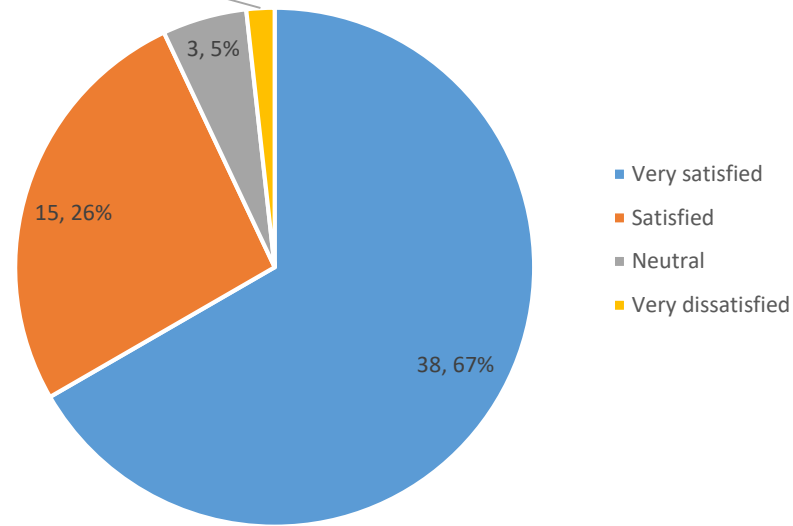
M.Sc. DAN Feedback from 2018 Batch Graduating Students

*M.Sc. DAN Feedback form Sent to 2018 Graduating
batch students =64
Response Received = 57*

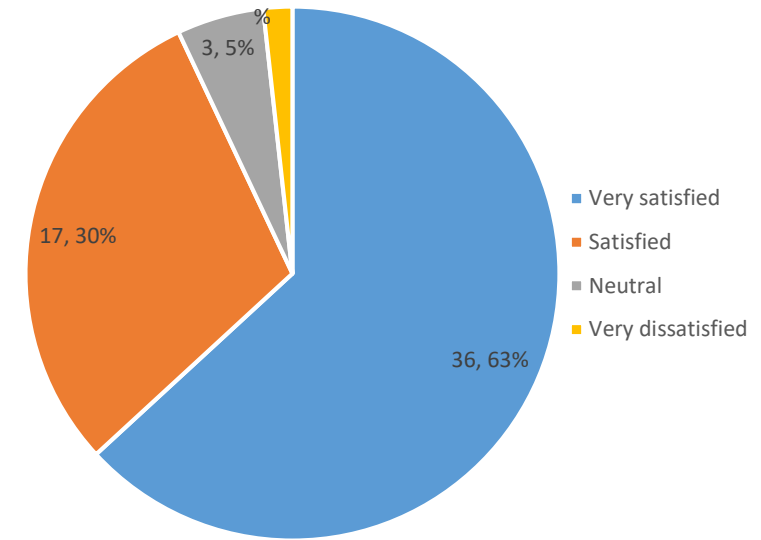


M.Sc. DAN 2018 Graduating batch students Feedback

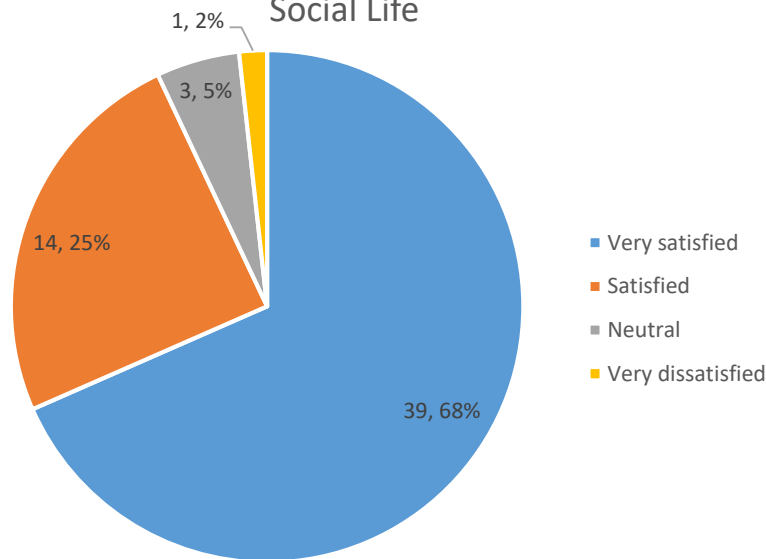
Overall academic experience at WGSHA



Non-academic or student life experience at WGSHA

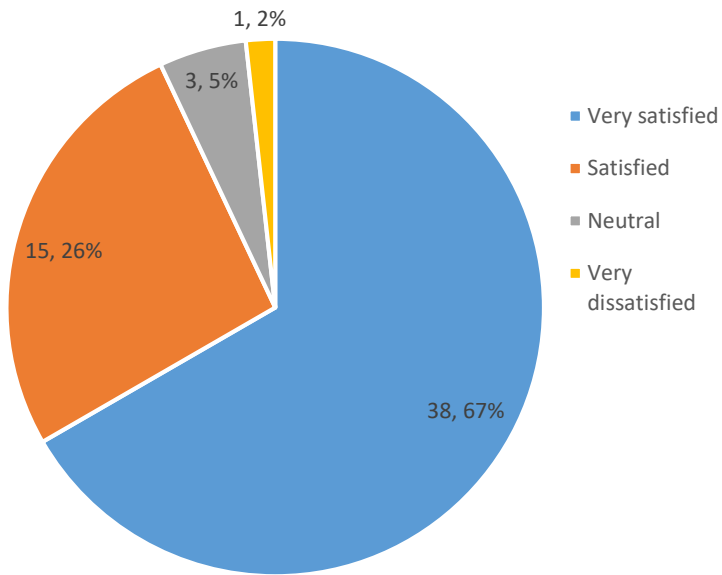


Social Life

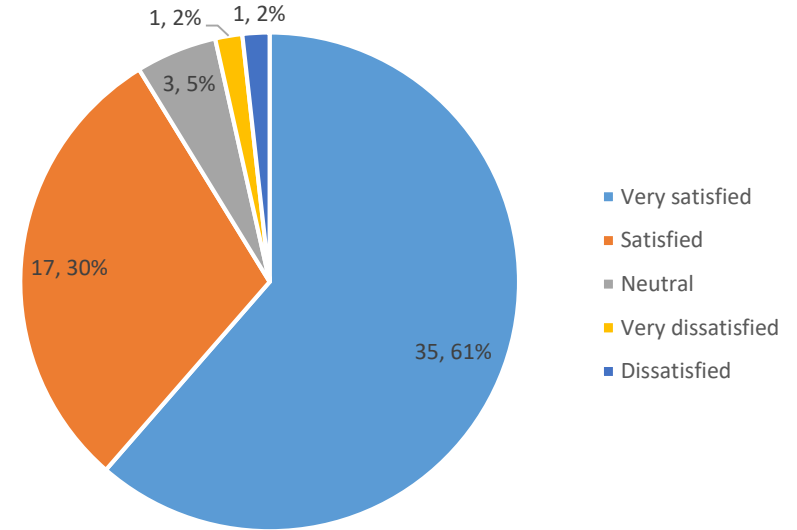


M.Sc. DAN 2018 Graduating batch students Feedback

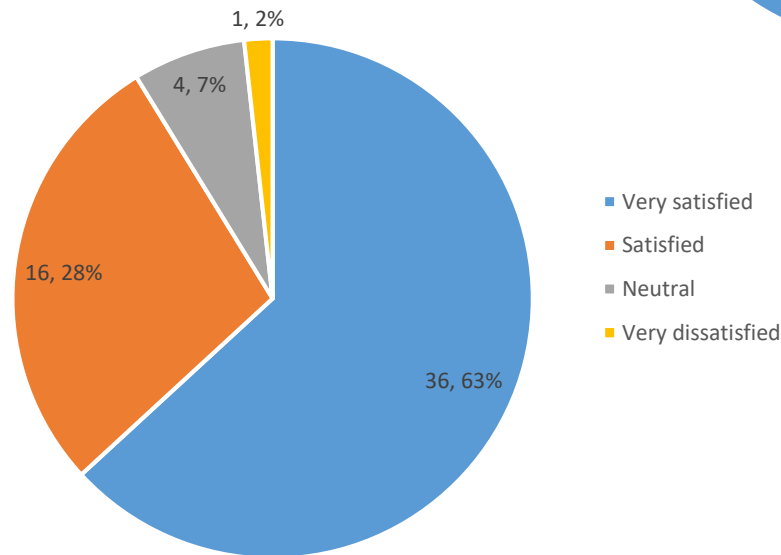
Health care



Cultural and performing arts programs

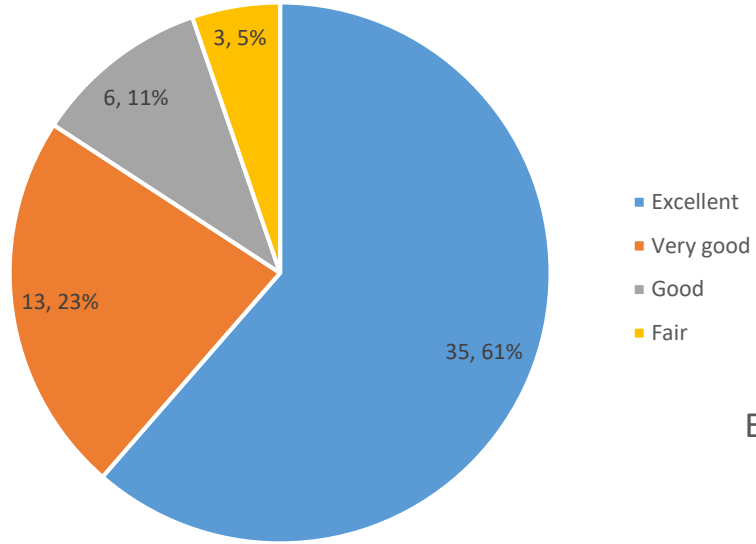


Athletic and recreational activities

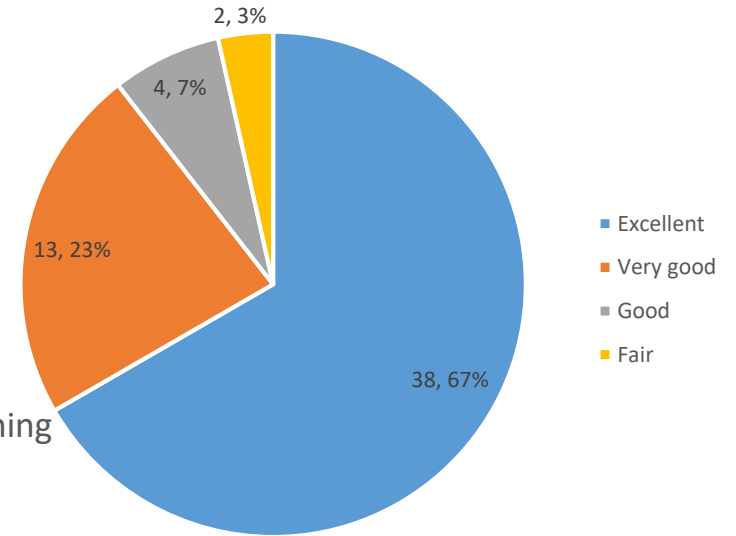


M.Sc. DAN 2018 Graduating batch students Feedback

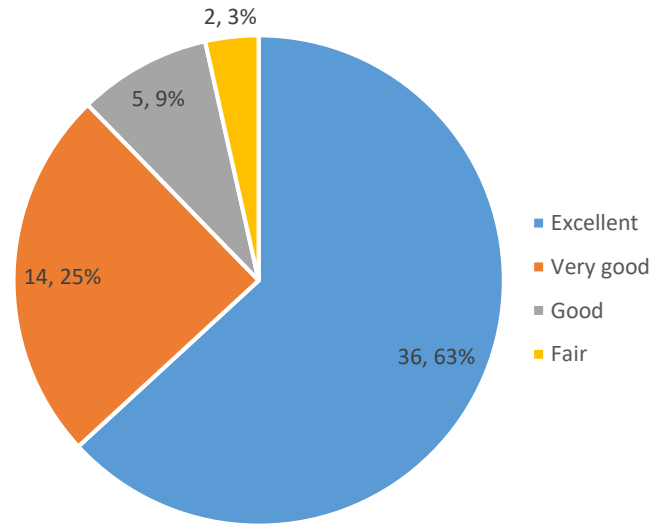
Academic standards in my program



Knowledge , Skills & Attitude imparted to meet the professional requirements

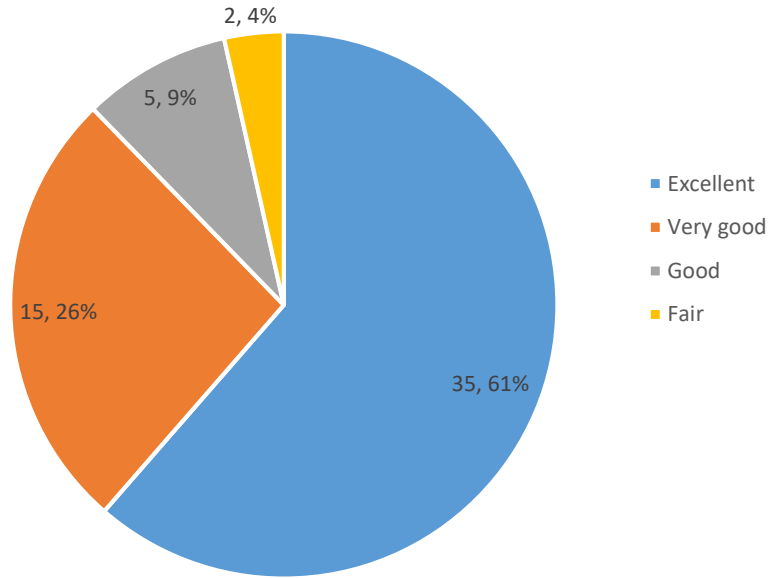


Emphasis & exposure to practical/hands on learning

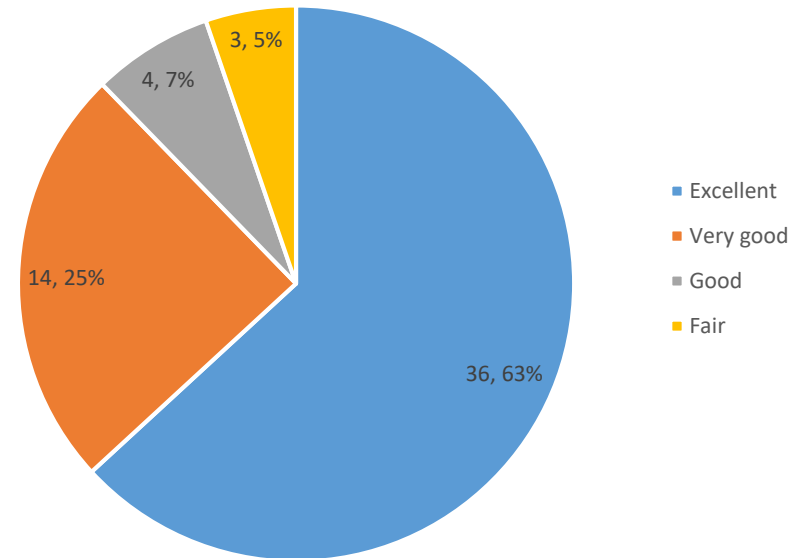


M.Sc. DAN 2018 Graduating batch students Feedback

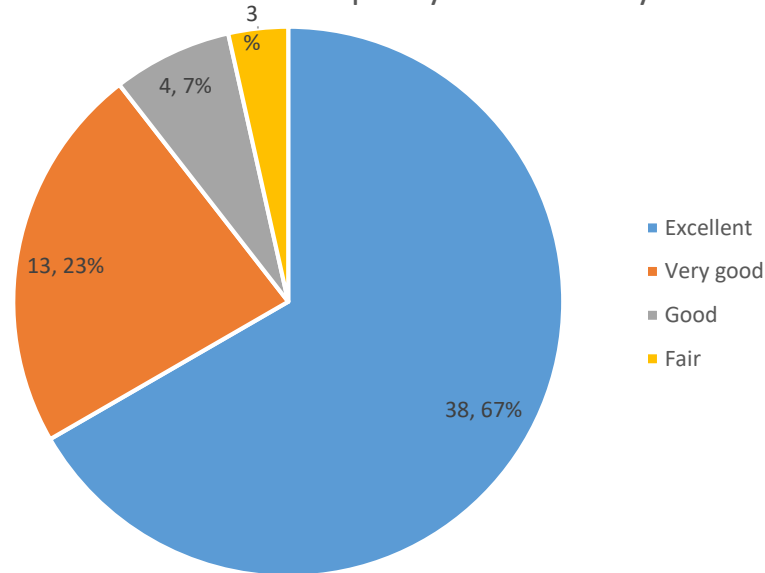
Examination & assessment system overall



Overall program quality

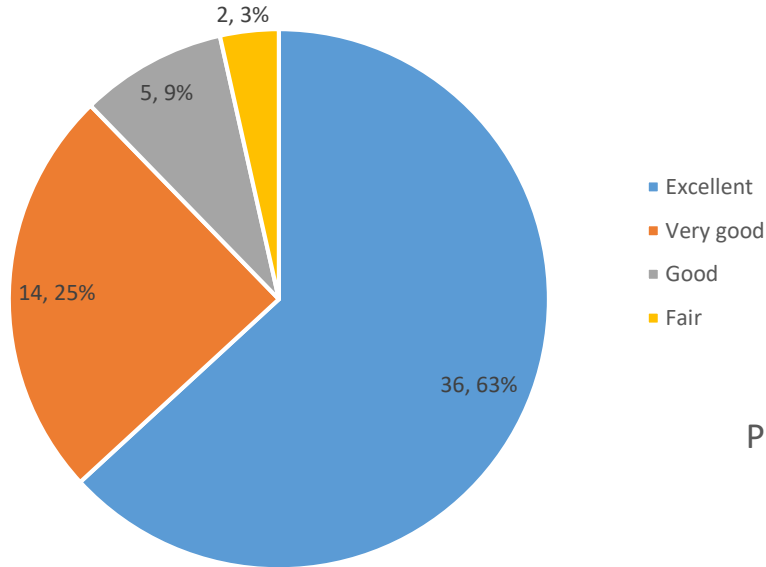


The intellectual quality of the faculty

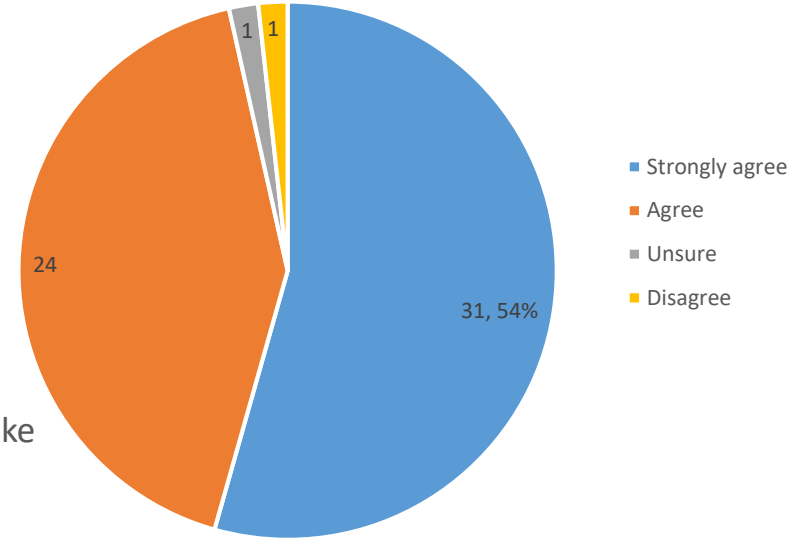


M.Sc. DAN 2018 Graduating batch students Feedback

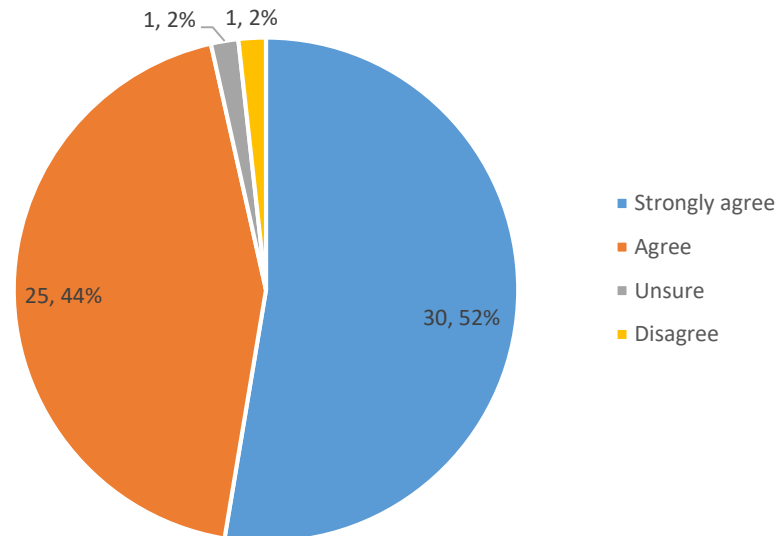
The relationship between faculty and students



Program content supports my professional goals

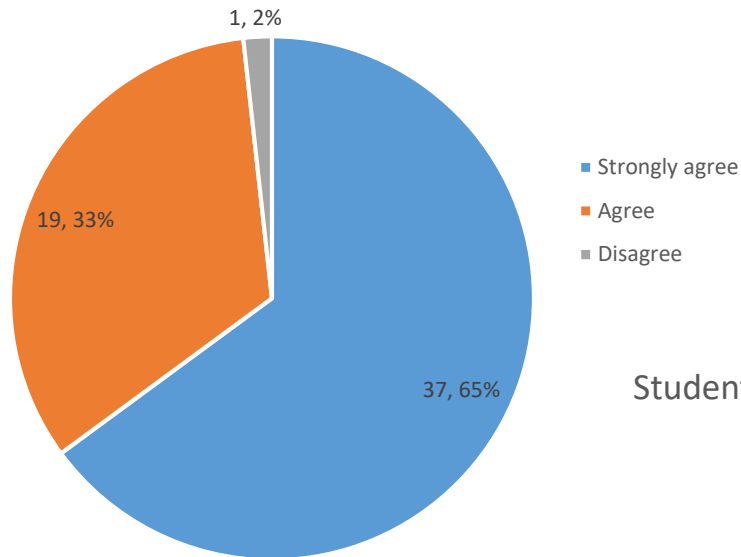


Program structure provides opportunities to take coursework outside my own school

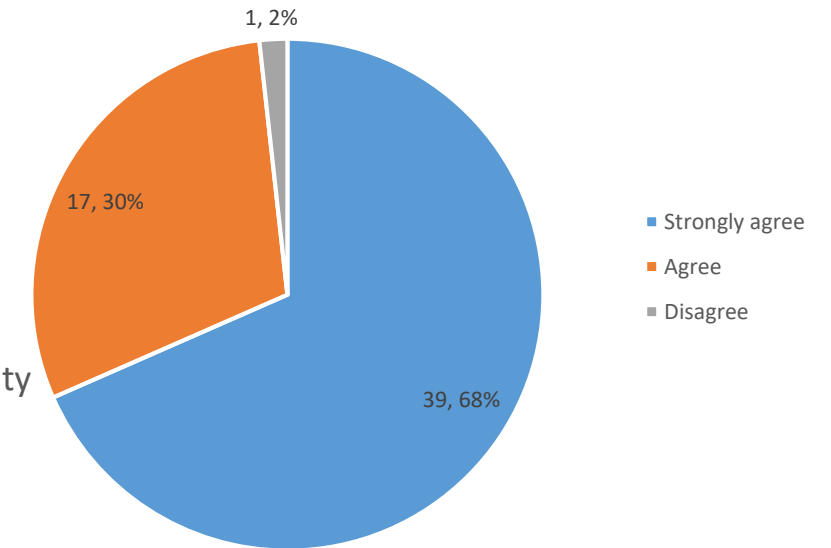


M.Sc. DAN 2018 Graduating batch students Feedback

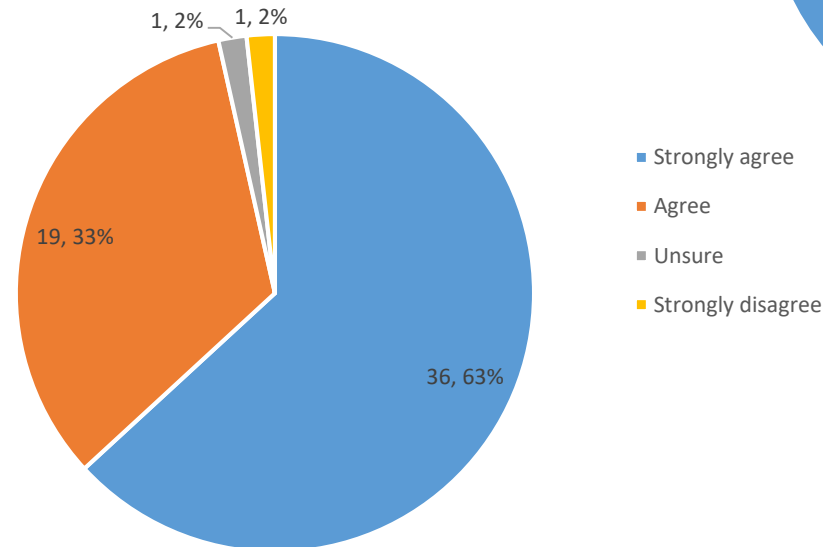
Most of my teachers seemed knowledgeable in their field



Some teachers at WGSMA have had a major positive influence on my academic career

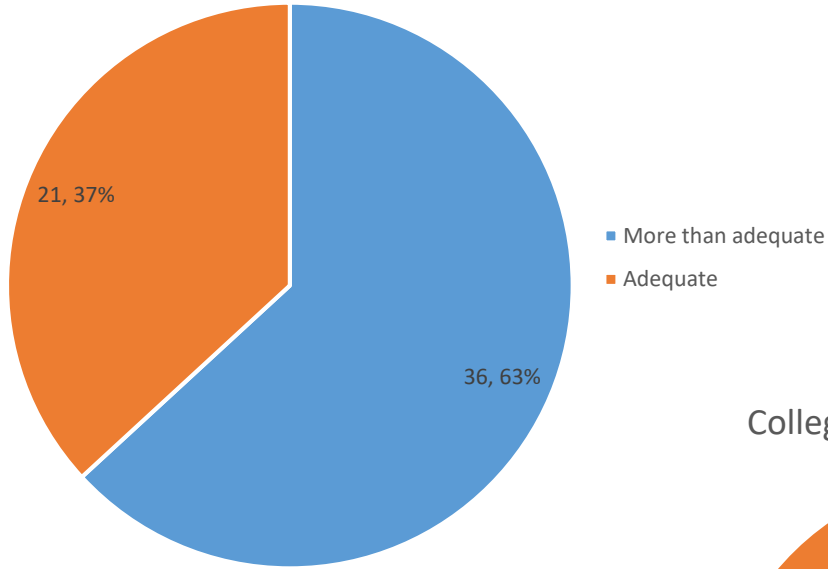


Students in my program are treated with respect by faculty

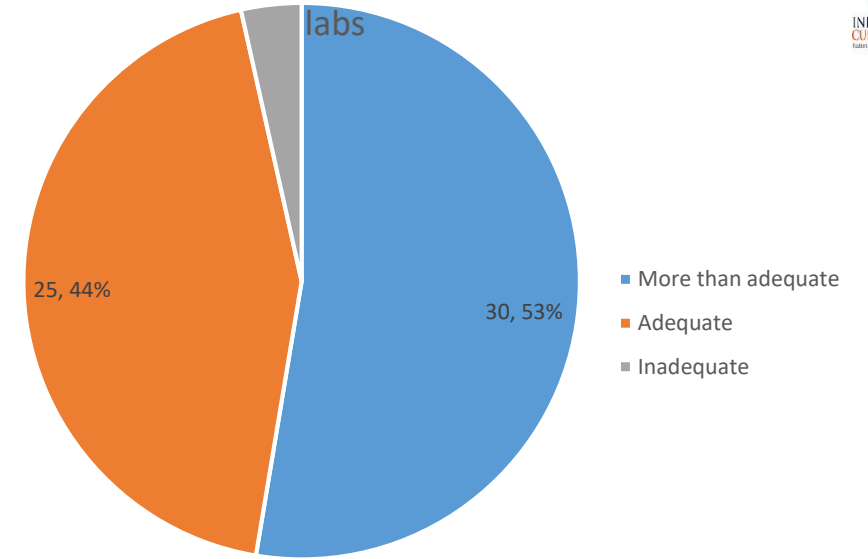


M.Sc. DAN 2018 Graduating batch students Feedback

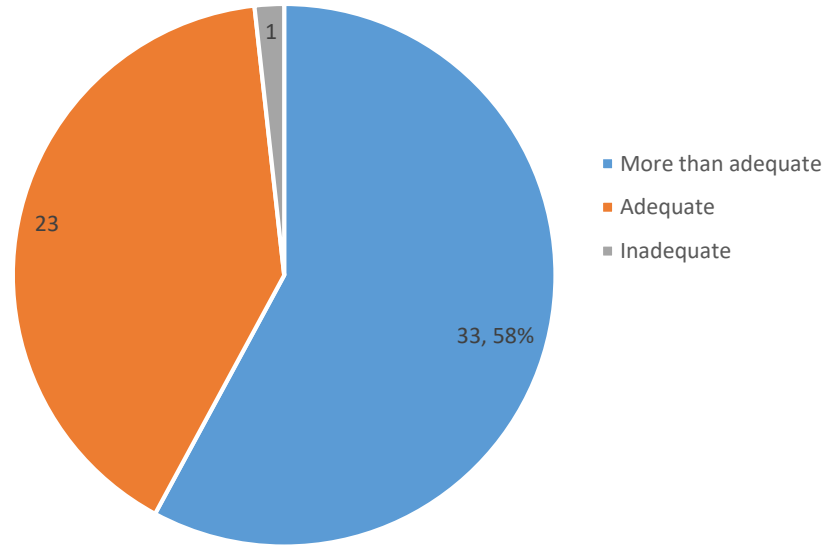
Academic facilities/buildings/space



Practical facilities (kitchen/computer lab/hospital/community field visit/other MAHE labs)

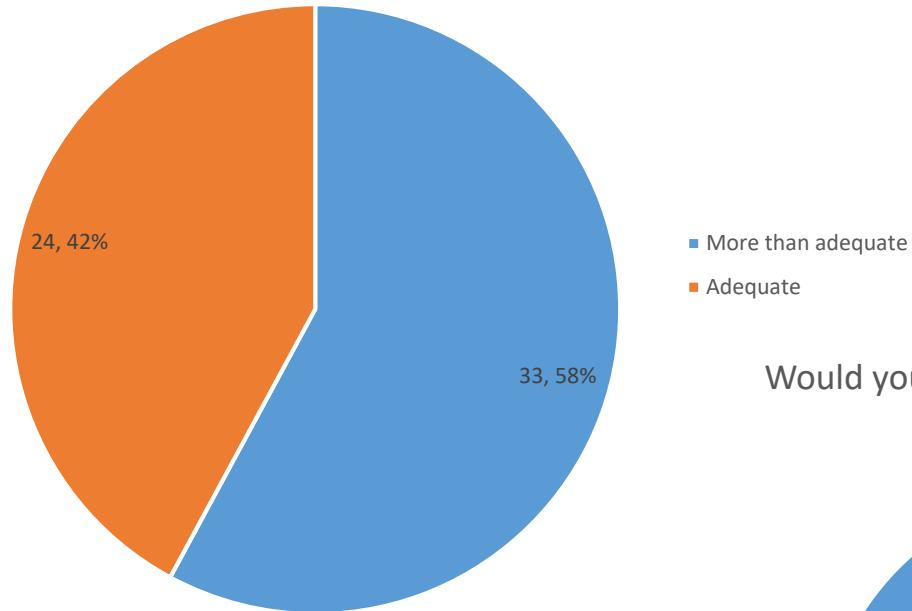


College intranet/internet facilities

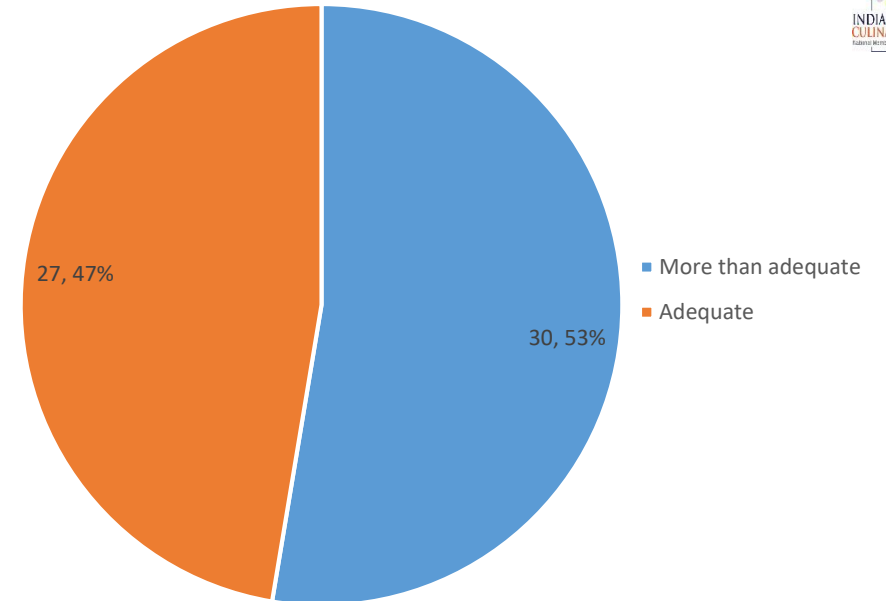


M.Sc. DAN 2018 Graduating batch students Feedback

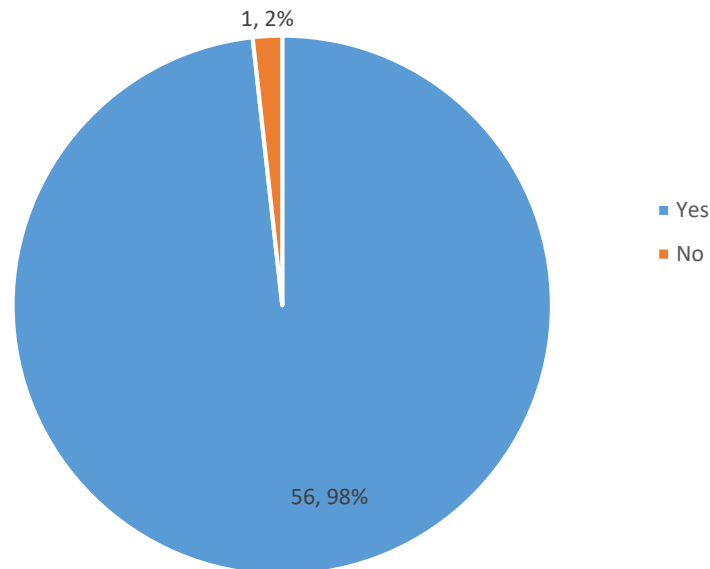
Library resources (WGSHA/Health Sciences)



Services of the College Office



Would you recommend WGSHA to prospective students?





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

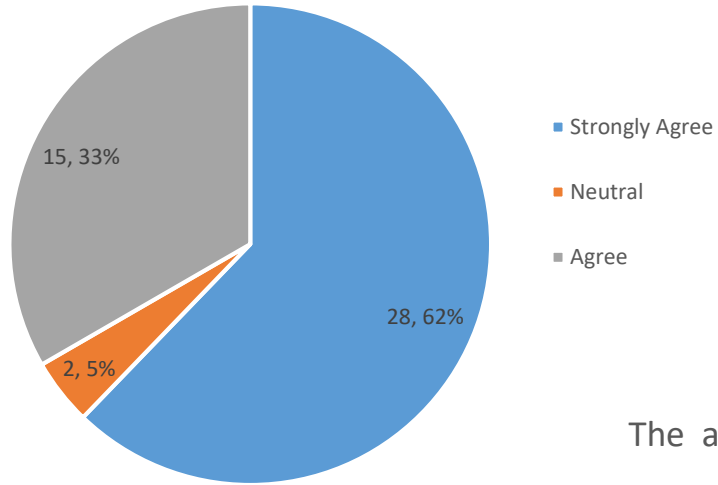


***M.Sc. DAN Parents Feedback form Sent to 2018
Graduating batch student parents and 2019
batch 2nd year student parents (64 + 67) =131
Response Received = 45***

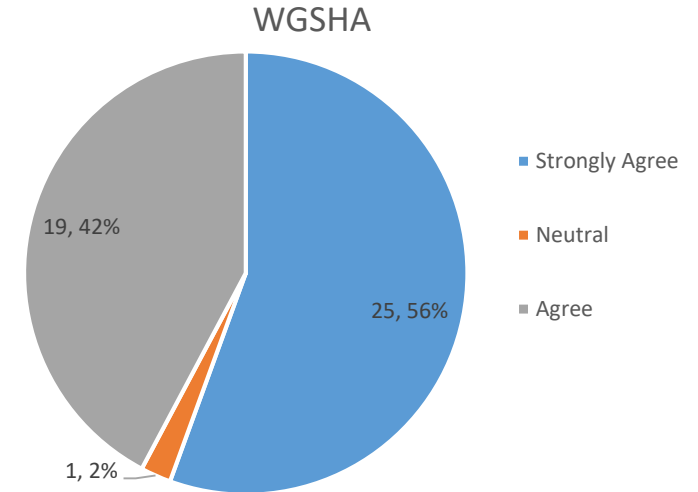


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

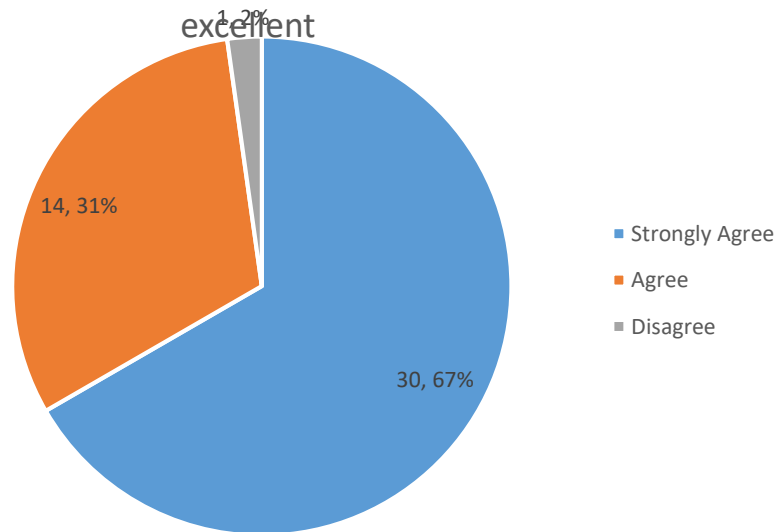
WGSHA is one of the best Professional colleges



My ward improved his/her knowledge base through interaction with faculty members at WGSHA

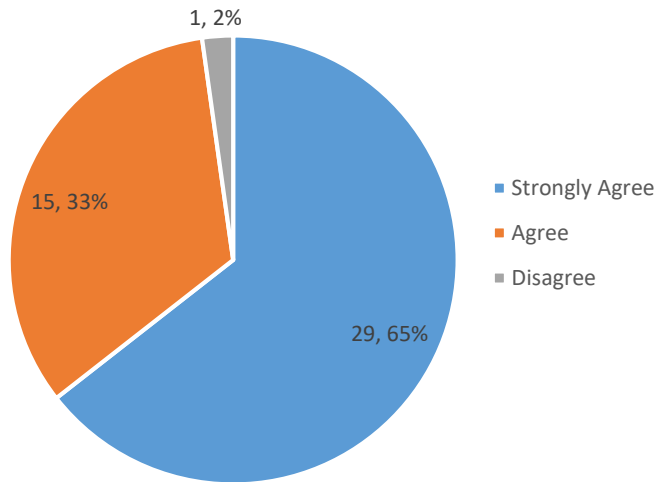


The academic/ personal discipline in WGSHA is excellent

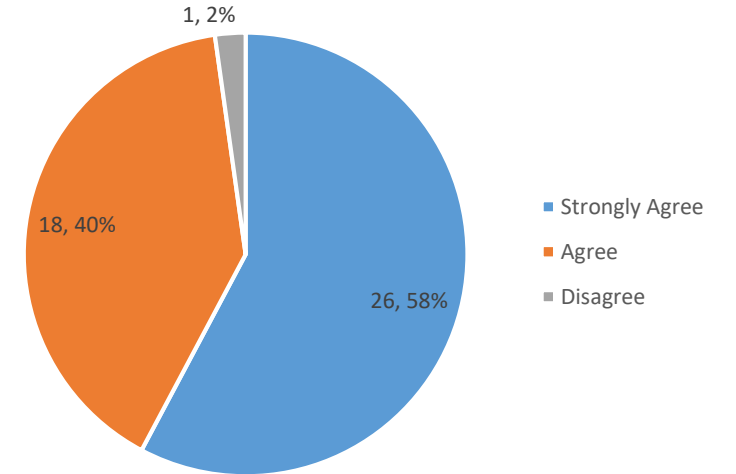


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

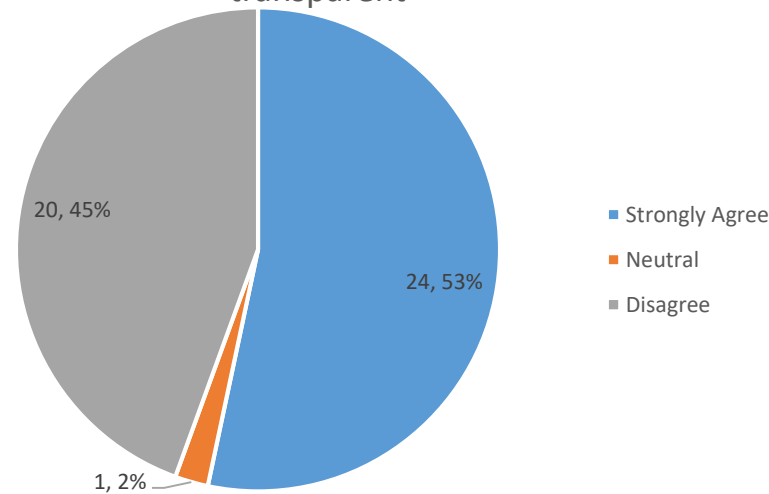
Getting admission for my ward in WGSHA, MAHE is a matter of pride for me



WGSHA atmosphere is conducive for learning

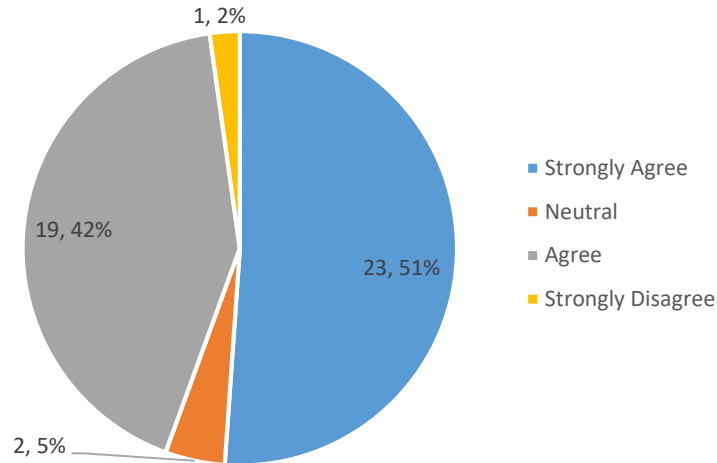


The admission process in WGSHA is fair and transparent

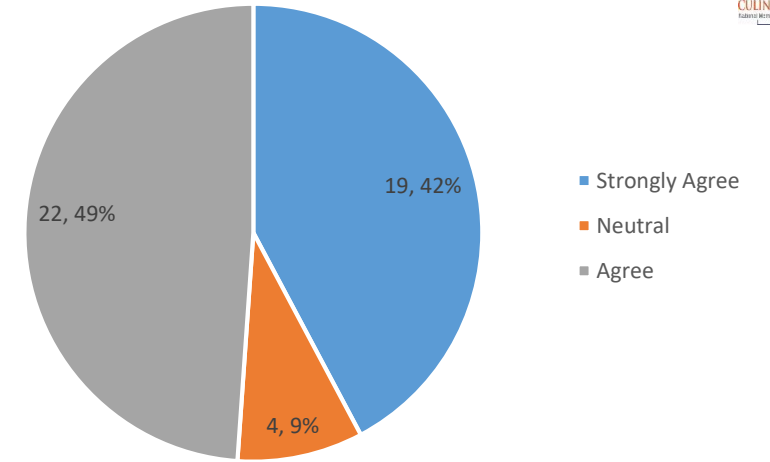


M.Sc. DAN Parents Feedbacks (2018 & 2019 Batch)

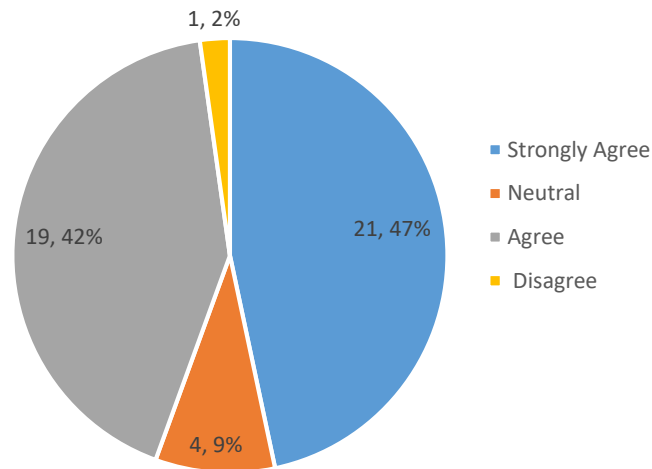
There is a positive change in the behavior of my ward after joining WGSHA



The curriculum has incorporated current/recent trends in the area

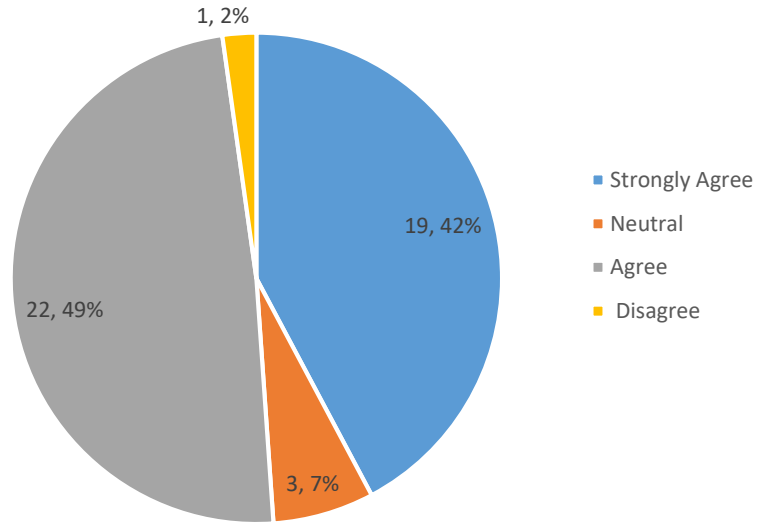


The curriculum of the course is well designed

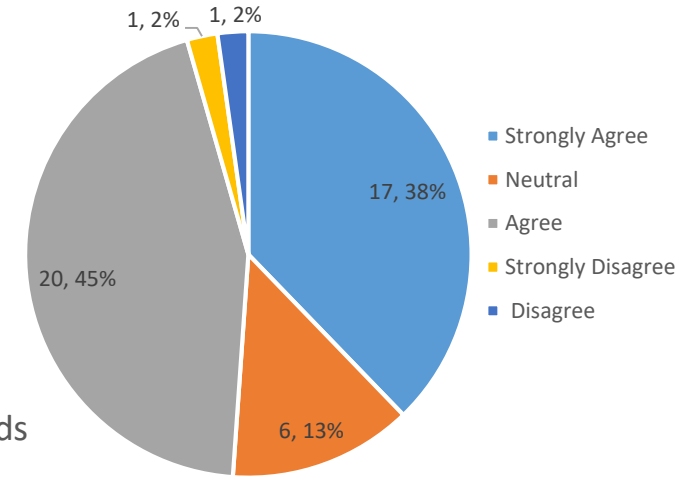


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

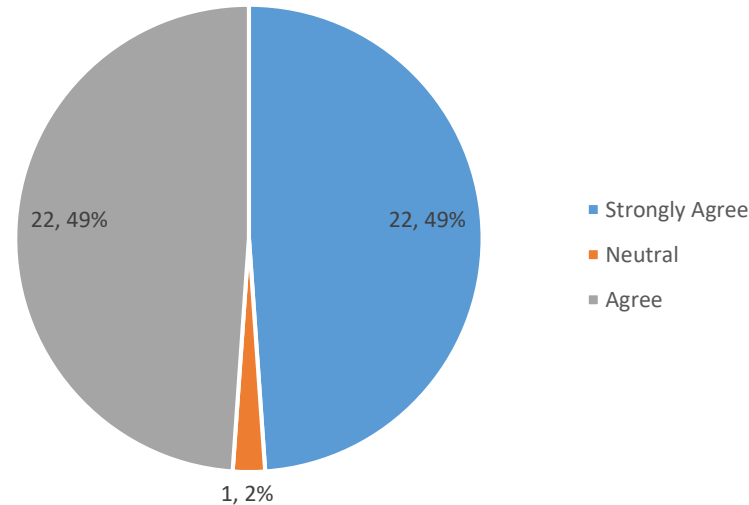
Knowledge , skills and attitudes imparted during the course meet the professional requirements



Employability options are given focus in the curriculum design

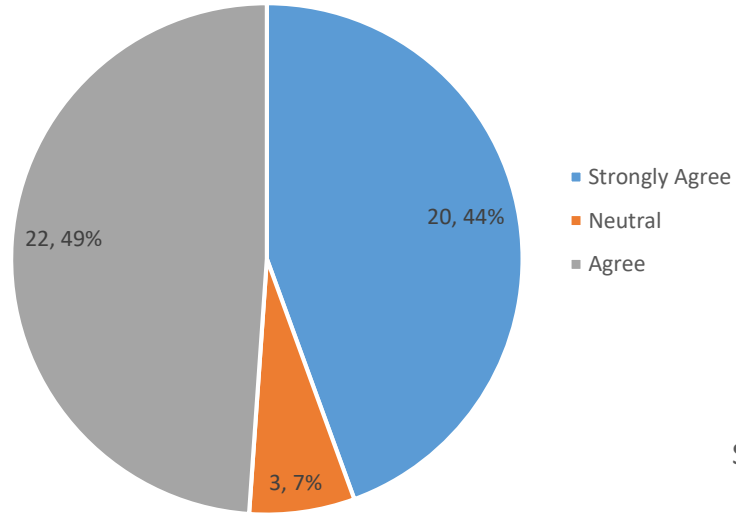


Emphasis & exposure is given to practical/ hands on training

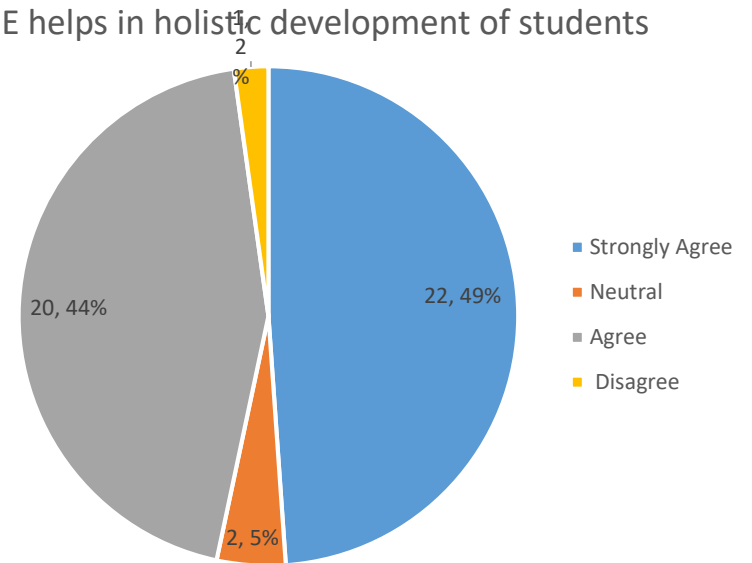


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

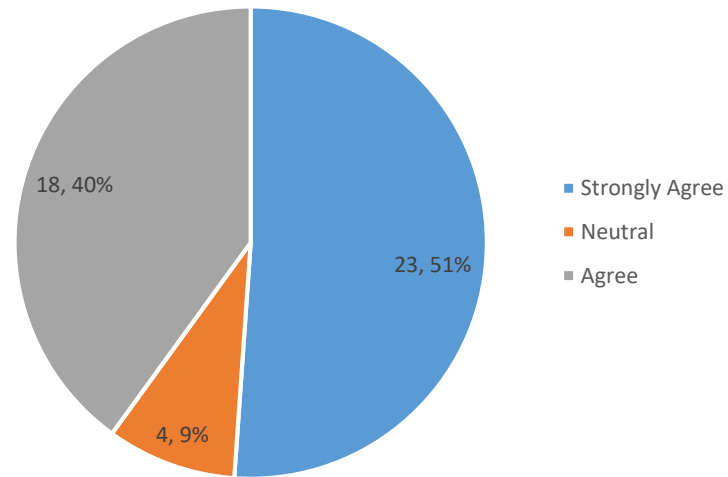
Examination results are declared timely



MAHE helps in holistic development of students

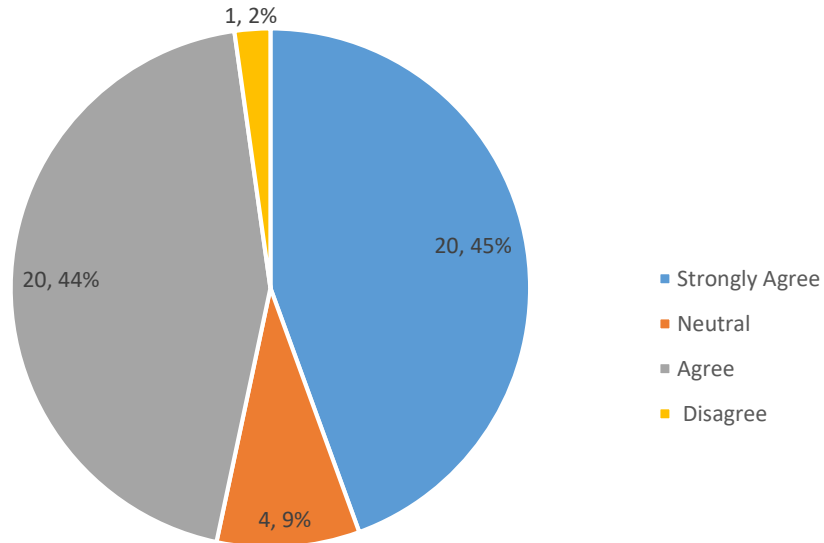


Staff members of WGSMA are cordinal and cooperative

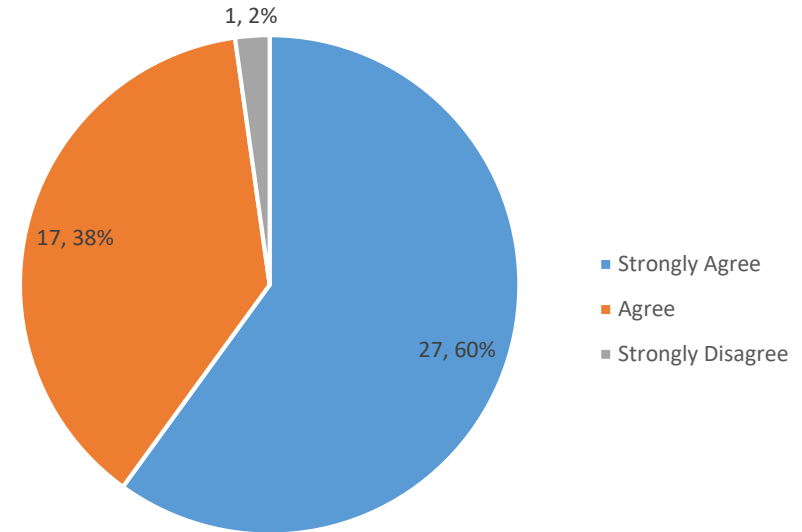


M.Sc. DAN Parents Feedback (2018 & 2019 Batch)

MAHE website is very informative and regularly updated



I have great respect towards WGSHA



M.Sc. Hospitality and Tourism Management

Stakeholder Feedback

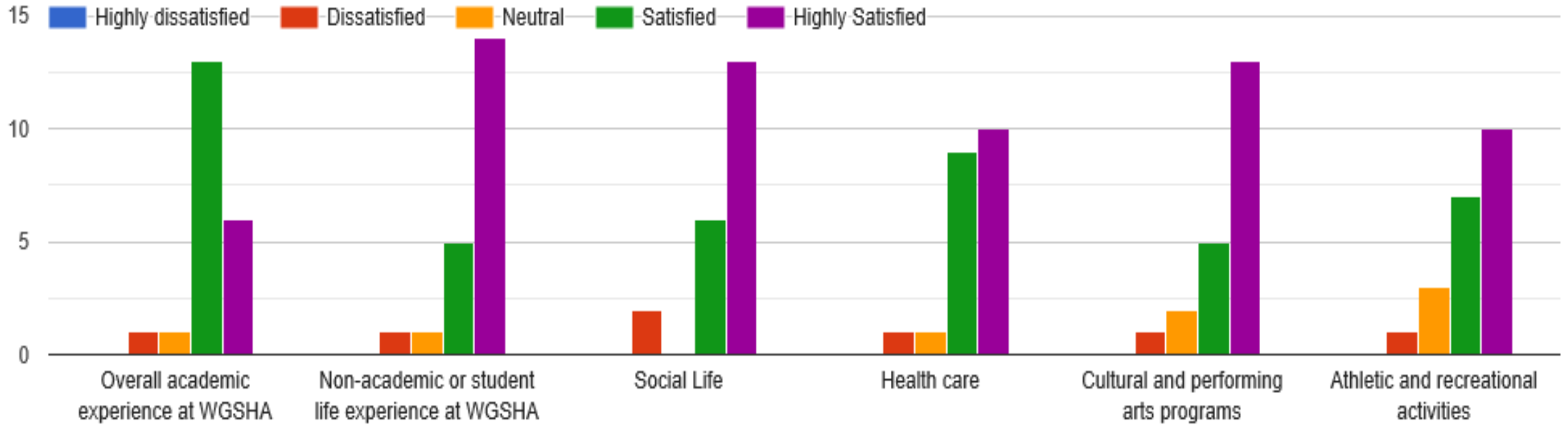




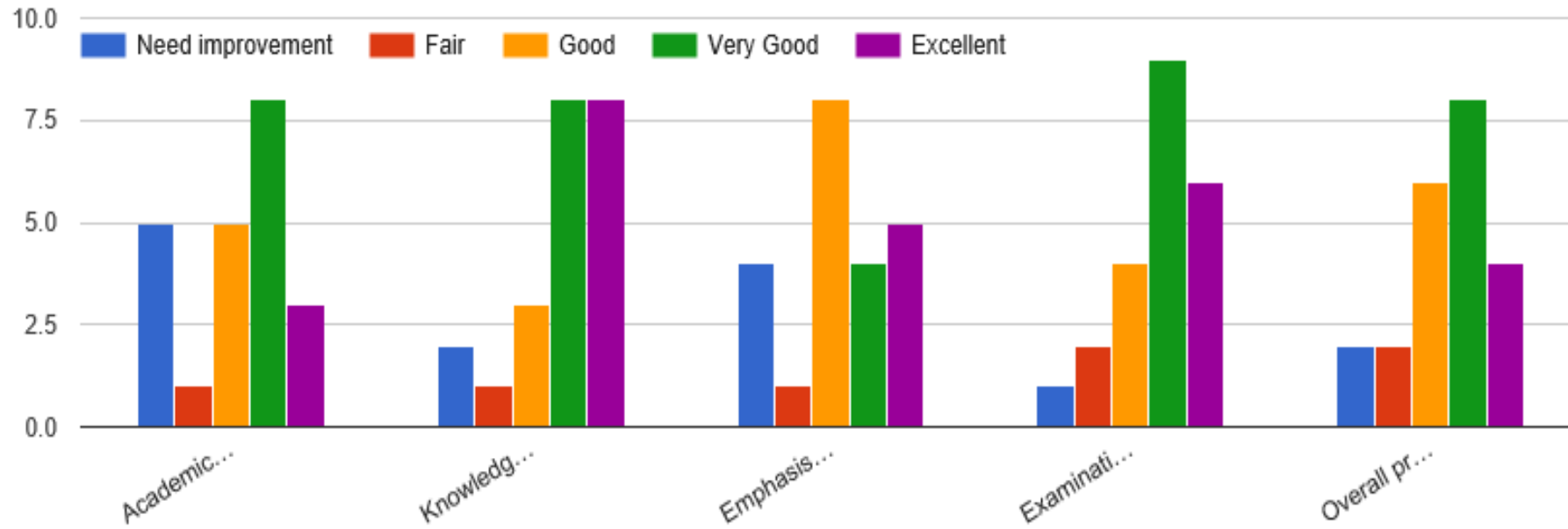
M.Sc. HTM Graduating Batch 2018-2020 Students' feedback



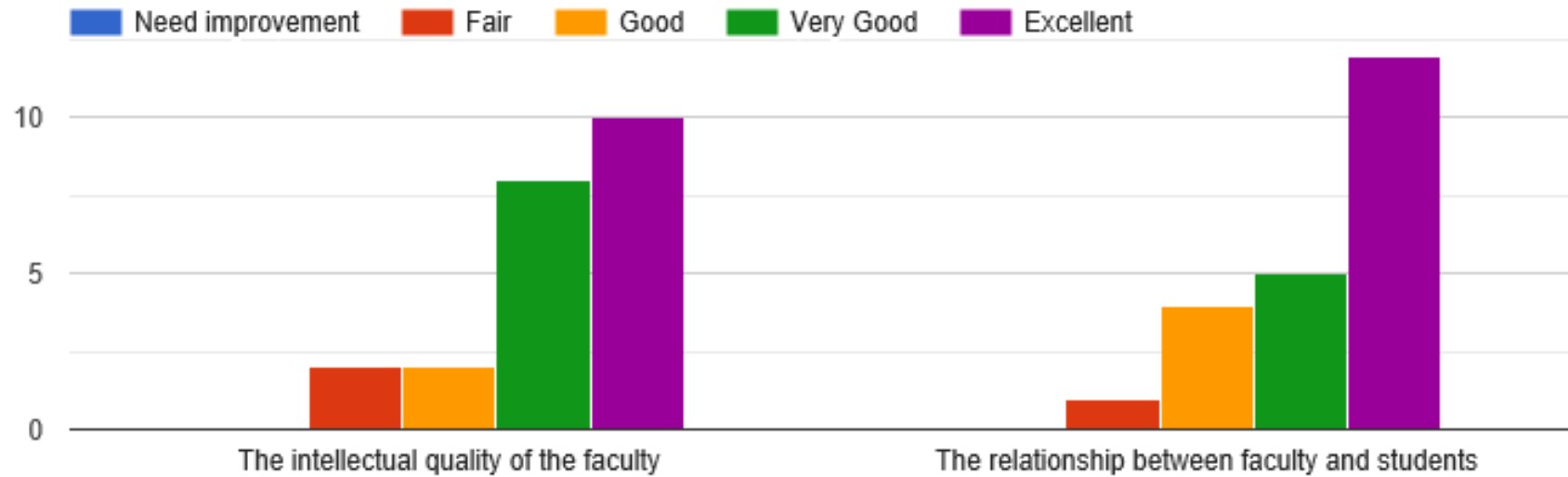
Overall Experience @ WGSHA



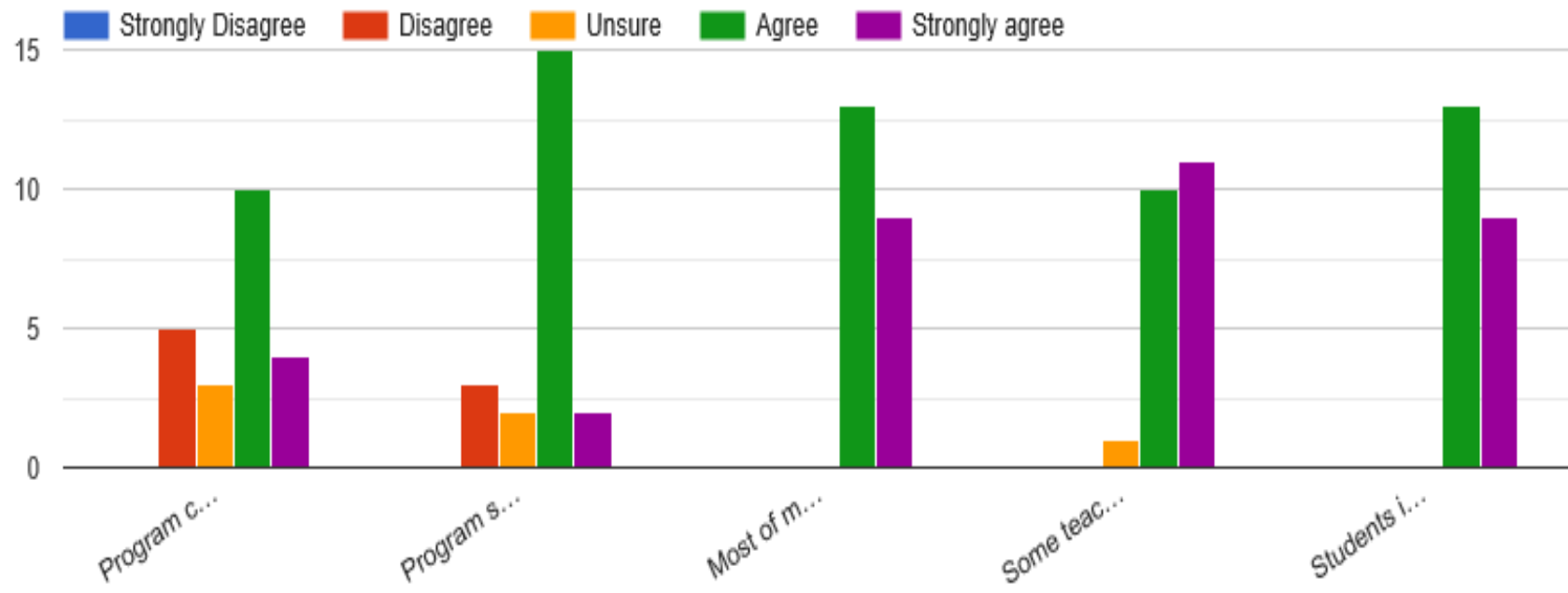
Academic Quality



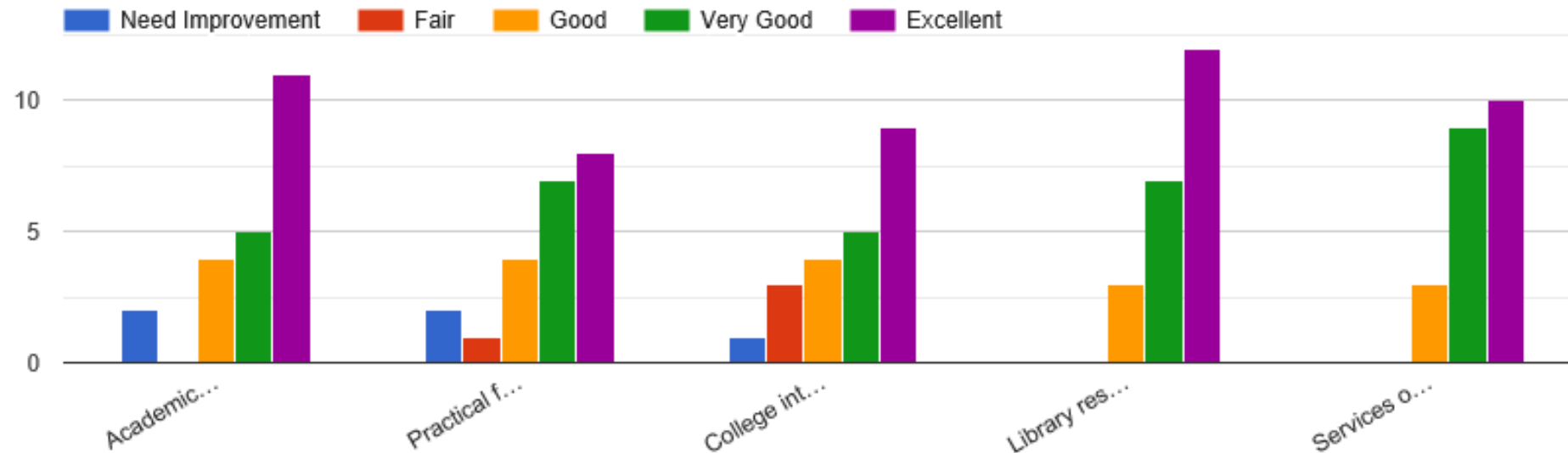
Intellectual environment



Program Content



Academic facilities and services





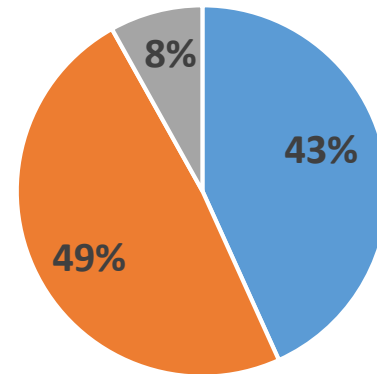
BACA Graduating Batch Students' feedback



DEPARTMENT OF CULINARY ARTS

Alumni Feedback on Curriculum

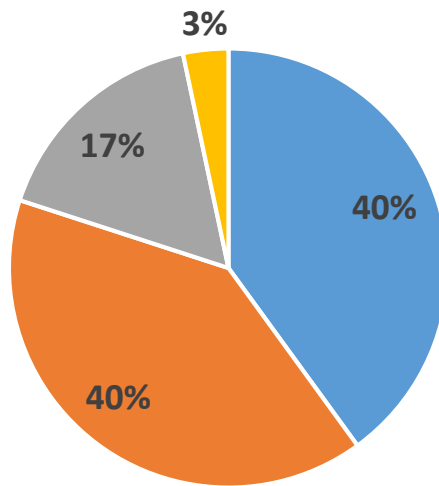
How do you find the relevance of the curriculum of your BACA degree with respect to your current job?



■ Relevant ■ Excellent ■ Poorly Relevant

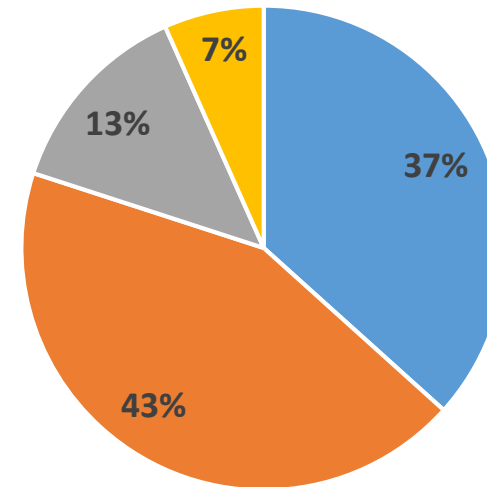
Parent Feedback on Curriculum

[How do you rate the program that your ward is undergoing in terms of the load of the courses in different semesters?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

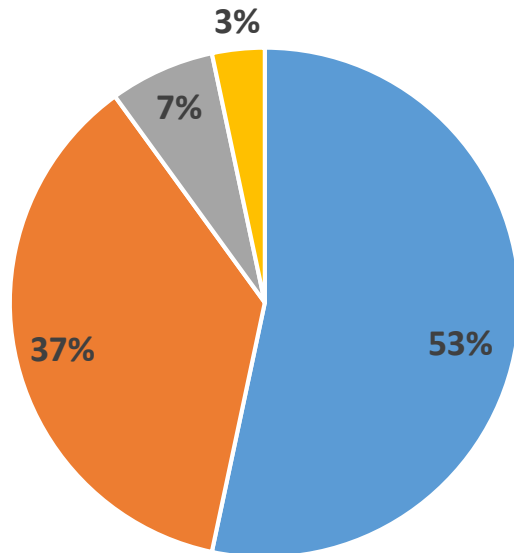
[How do you rate the availability of the Text and reference books in the Market?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

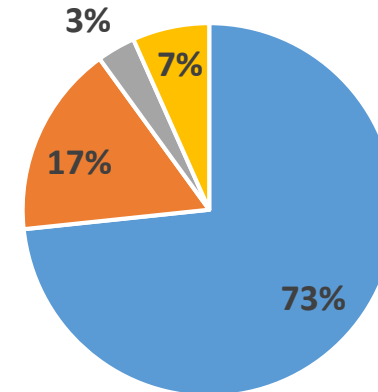
Parent Feedback on Curriculum

[How do you rate the quality and relevance of the courses included into the semester?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

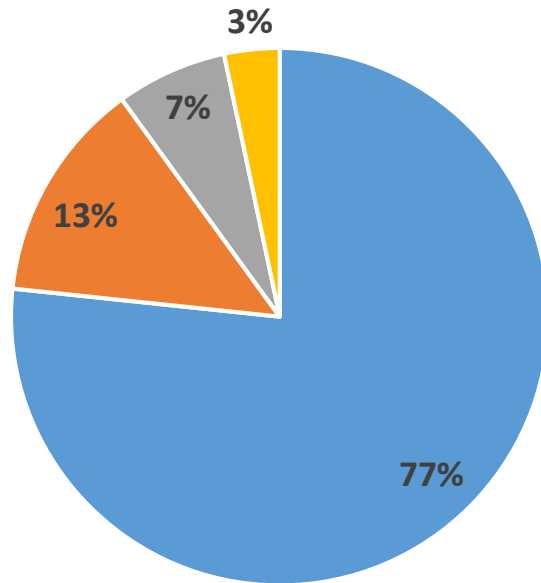
[How do you rate the treatment of the students by the faculty irrespective of the background of the student that includes Gender, cast, community creed etc. in teaching and evaluation?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

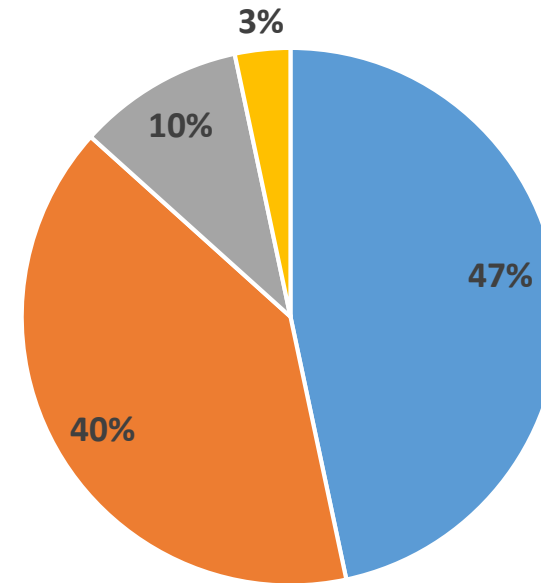
Parent Feedback on Curriculum

[How do you rate ambiance of the College/University for effective delivery of the academic programs?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

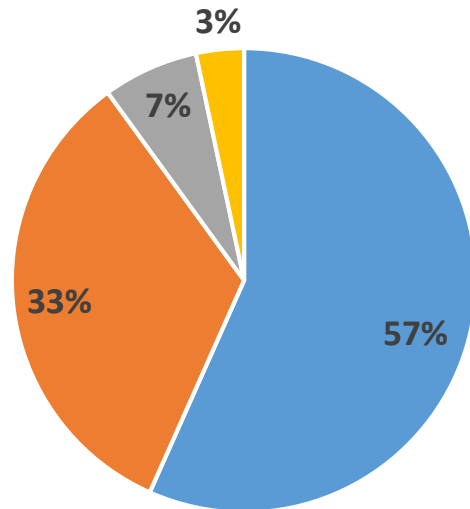
[How do you rate the courses in terms of their relevance to the latest technologies or future technologies?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

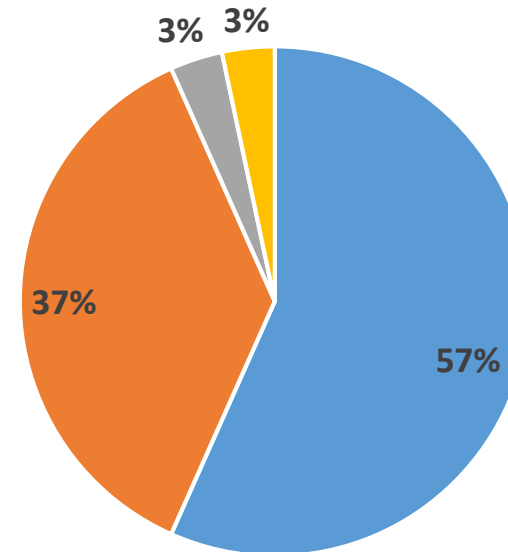
Parent Feedback on Curriculum

[How do you rate the programs based on the comfort of your ward in coping with the workload?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

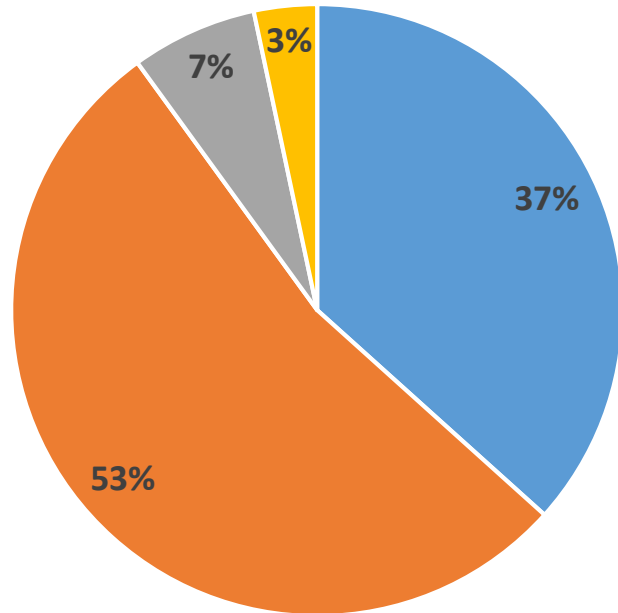
[How do you rate the quality of teaching in the College/university?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

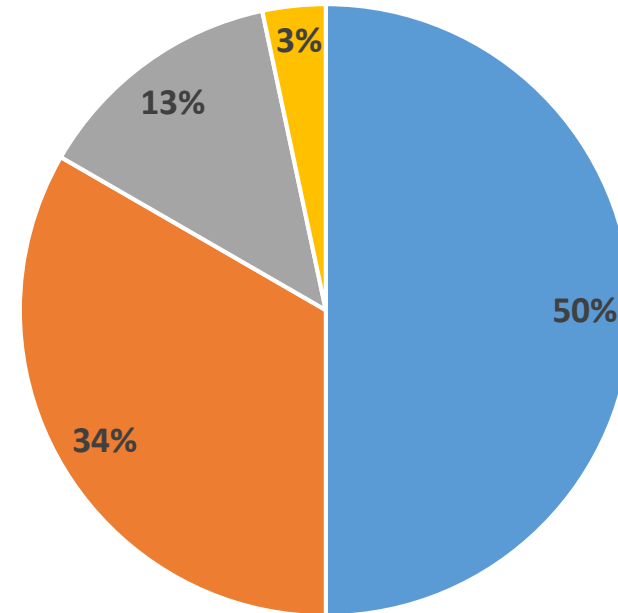
Parent Feedback on Curriculum

[How do you rate the outcomes that your ward has achieved from the courses?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)

[How do you rate the transparency of the evaluation system in the College/University?]



■ Excellent (10) ■ Very Good (8) ■ Good (6) ■ Poor (0)



3. Research, Innovations and Extension



Promotion of Research

Initiatives	Topics	Resource Person/ Expert
Research Workshops	<ol style="list-style-type: none"> 1. Tips for Publication 2. Challenges and Realities of getting started in research 3. Food Product Development for therapeutic purpose 4. Scope for Qualitative Research in Hospitality and Tourism 5. Research Methods in Health Sciences Level 1 6. Academic Writing for Scientific Publication 	<ol style="list-style-type: none"> 1. Dr Manuel Alector Ribeiro, University of Surrey, UK. 2. Dr John Ap – Global Centre for Tourism Education, Macao, China 3. Dr Jegan Mohan, IIFPT, Tamil Nadu 4. Mr Anil Raj, Assistant Professor, Manipal College of Nursing, MAHE 5. Dr Smitha Achar, Dr. Yogendra Nayak, Mrs. Shreelatha Rao, Dr. Vidya Patwardhan and Dr. Badrinarayanan 6. Dr Nandan Prabhu KP, Associate Professor, School of Management
Faculty Development Program	Rethinking Hospitality Education - Industry-Academia Interface	



Research Publication output – Articles/ Book/ Book Chapter



Research Output (Between September 1, 2020 to September 30, 2020)			
Research Publications (SCOPUS)	21	WGSHA H Index i10 Index	2 1
Number of Book Chapters	1	International Journals Indian Journals	19 2
Citations Lowest Highest	1 14	January 1 to 30th September 2020	14
Impact Factor (WOS) Lowest Highest	3.65 5.67	Quartiles Q1 Q2 Q3 Q4	6 4 9 2



Collaboration for Research

Name of the International Author	Institution	Country
Dr. Kyle Woosnam	University of Georgia,	USA
Dr. Manuel Alector Ribeiro	University of Surrey	UK
Dr. Girish Prayag	University of Canterbury	New Zealand
Dr. Mesabuddin Chowdhury	University of Canterbury	New Zealand
Dr. Annmary Nicely	Purdue University	USA
Dr. Erosee Sthapit	University of Vaasa	Finland
Dr. Peter Björk	HANKEN School of Economics	Finland





Consultancy, Research Collaboration

Research Consultancy	1
Research Collaboration	10 Projects – Collaborative Research Completed - 4 Ongoing - 6 International - 7
Research Projects Funded by Government Agencies	3 (ongoing)
Extension Activities	9 (DAN, DAHS, BHM & BACA)
Awards for Innovation & Research	Faculty 1. Students - 5





Faculty Research in Progress

FDP attended by the Faculty	14
AICTE Refresher course in Research Methodology	1
Workshop Conducted	7
PhD Completed	4
Faculty pursuing PhD	10
PhD- Full Time Scholars at WGSMA	1



Best Practices in Research

Post Graduate Students Research Dissertations - Focused on Local Community

(Sustainability, Local Cuisine,, Risk related to Women Travelers, Local Festival, Wine Tourism, Nutrition Health aspect of Women, Children and Person with Acute Medical Conditions)

New Product Development

1. Sausage for Vegetarians - Jackwurst
2. Cashew nut – Value Added Products
3. Muttugulla – Value Added Products
4. Nutribargrain – Health Snacks for Kids

Market Studies

1. Selco Solar Sewing Machine
2. Training and Employment of Person with Disability in Hotels (IMPRESS)
3. Dairy Products – Consumer Behaviour studies (Nandini)



4. Infrastructure and Learning Resources



Infrastructure



Infrastructure at WGSHA



Facilities available at WGSHA, MAHE, Manipal		
1	Classrooms with LCD and Wi-fi/Lan Facilities	Class room 1 – 2 nd Floor
		Class room 2 – 2 nd Floor
		Class room 3 – 2 nd Floor
		Class room 4 – 2 nd Floor
		Class room 5 – 3 rd Floor
		Class room 6 – 3 rd Floor
		Class room 7 – 3 rd Floor
		Class room 8 – 3 rd Floor
		Class room 9 – 4 th Floor
		Class room 10 – 4 th Floor
		Class room 11 – Drishti
		Class room 12 – Shiksha 1
		Class room 13 – Shiksha 2
		Class room 14 – Maha
2	Labs with LCD and Wi-fi/Lan facilities	Food Production lab – BTK – Ground floor
		Food Production lab – ATK – Ground floor
		Bakery Lab – Ground floor
		F and B Service Lab – Chaya – Ground Floor
		Housekeeping Lab 1 – 2 nd Floor
		F and B Service Lab – Mockbar – 2 nd floor
		Computer Lab – 2 nd Floor
		Housekeeping Lab 2 – 2 nd Floor
		F & B Service – Rendezvous – 3 rd Floor
Food Production Lab – BTK 2 – 3 rd Floor		



Infrastructure at WGSHA

Facilities available at WGSHA, MAHE, Manipal

		Front Office Lab – 4 th Floor
		Food Production Lab – EKA – 1 st Floor
		F & B Service Lab – Classic Café – 1 st Floor
		Studio Kitchen - Gourmet Creation – 1 st Floor
		Bakery Lab – Mithai – 1 st Floor
		Food Production Lab – Kriya - Ground Floor
		Bakery Lab – Prayog – 1 nd Floor
		Bakery Lab – Chocolate room – Paaka – 1 st Floor
3	Seminar Halls with LCD and Wi-fi/LAN facilities	Boardroom – 1 st Floor
		Chaitya Hall – 1 st Floor FIVV
		Utsav – 1 st Floor FIVV
		Akash – 1 st Floor FIVV
4	Skill Labs Wi=Fi/LAN Facilities	Computer Lab





Library: Volume/titles/e-journals

- e-journals
 - EBSCO – 77
 - Culinary – 12
 - Hospitality and Tourism – 19
- National Journals = 10
- International Journals = 08
- Magazines = 36
- Books = 12,401
- Periodicals: 54
- Educational CDs: 888



Best Practices - Infrastructure

- Farm to Plate = Vegetables grown from our spice garden (Vegetables and herbs) are used in our mess.
- Studio Kitchen
- All lighting fixtures are LED.
- Solar heating system at hostel
- Culinary Museum
- Training bar
- FIVV Hotel





5. Student Support and Progression



Student Support



Name of the scheme	Number of students benefited by the Institution's schemes	
	2019-2020	
KONKANI SCHOLARSHIP	72	
SAGES	28	
STAFF CHILD/SPOUSE SCHOLARSHIP	30	
MSS STAFF CHILD/SPOUSE SCHOLARSHIP	1	
ITC SCHOLARSHIP	26	
G SATHYAVATHI AWARD	1	
Dr. T M. A. Pai GOLD MEDAL-University Topper	1	
RICKY VICTOR DSOUZA MEMORIAL AWARD	1	
PROFESSOR TREVOR DEVAS AWARD	1	
ITC Chairman Award - GOLD MEDAL	3	



Capability enhancement and life skills development schemes

Name of the capability enhancement scheme	Year of implementation	Number of students enrolled (average participants per year)	Name of the agencies involved with their contact details
Personality and professional development			
Faculty Assisted Study and Training (FAST)	2020	180	WGSHA through Alumni network
Hotel Affiliation Program	2019	360	WGSHA Through industry experts
Teachers Industry and students (TIPS)	2020	180	WGSHA Through industry Experts
Virtual lecture series	2019	360	various leading hotel industry



President
Nischal Hebbar & Simran Dhingra



Vice President
Muskaan Singla & Nishant Nikam



Secretary
Aahana Bhambhani & Dharani G



**Ranjit House
Captain & Vice Captain**
Krishna Rajesh &
Nandkishor Nair

**Pratap House
Captain & Vice Captain**
Ankitha Ashok & Sanaah
Mathai

**Tipu House
Captain & Vice Captain**
Tanish Chawla &
Sagarika Joshi

**Shivaji House
Captain & Vice Captain**
Siri Hegde & Bhavik Shah

Course Representatives

- Vishal Konde - BHM 4th year
- Suraksha Shetty - BHM 3rd year
- Chirag Kirpalani - BHM 2nd year
- Shraddha S - BHM 1st year
- Raghavi Bajaj – BACA 3rd year
- Aravind V – BACA 2nd year
- Suchrithaa R – BACA 1st year
- Kedarnath – M.Sc. HTM 2nd year
- Shreya M – M.Sc. DAN 2nd year



Alumni Engagement

Alumni contribution (Amount in Rupees)

Name of the alumnus/ Alumni association	Quantum of contribution	Year
Chef Vikas Khanna	29,49,40,000 (4 million USD) worth articles towards culinary museum	2016-18
Mr. Tejas Hegde	25,000	25-10-2019
Mr. Manjunath Shettigar	15,000	1/2/2020
Chef Nicholas Machado	1,000,00	2020
Chef Flyod Scholarship by Bombay Canteen	20,00,000	2020





6. Governance, Leadership and Management





Contents:

- Institutional vision and Leadership
- Organizational structure
- Human Resource / Manpower
- Professional Development: Teaching and Non Teaching Staff
- Best practices and Way Forward





“

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

Mission



MANIPAL

ACADEMY of HIGHER EDUCATION

(Deemed to be University under Section 3 of the UGC Act, 1956)



Dr. Ranjan Pai
President and Chairman of MAHE Trust

IQAC - 9th October, 2020



Dr H S Ballal
Pro Chancellor



Dr. Vinod H. Bhat
Executive Vice President



Lt. Gen. (Dr.) M. D. Venkatesh
Vice Chancellor



Dr Datuk Abdul Razzak
Pro Vice Chancellor



Dr. Dilip G. Naik
Pro Vice Chancellor



Dr PLNG Rao
Pro Vice Chancellor
(Quality Assurance)



Dr. C S Thammaiah
Pro Vice Chancellor
(Corporate Academia
Engagement)



Dr Narayana Sabhahit
Registrar



Dr Vinod V. Thomas
Registrar Evaluation

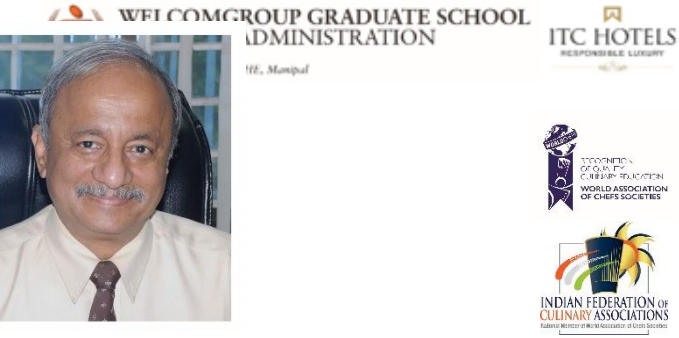


Dr. Ranjan Pai

Mrs. Shruthi Pai

Dr. Ramdas M Pai

Mrs. Vasanthi Pai





Mr. Sanjiv Puri
Chairman & Managing Director
ITC Limited



Mr. Nakul Anand
Executive Director
ITC Limited

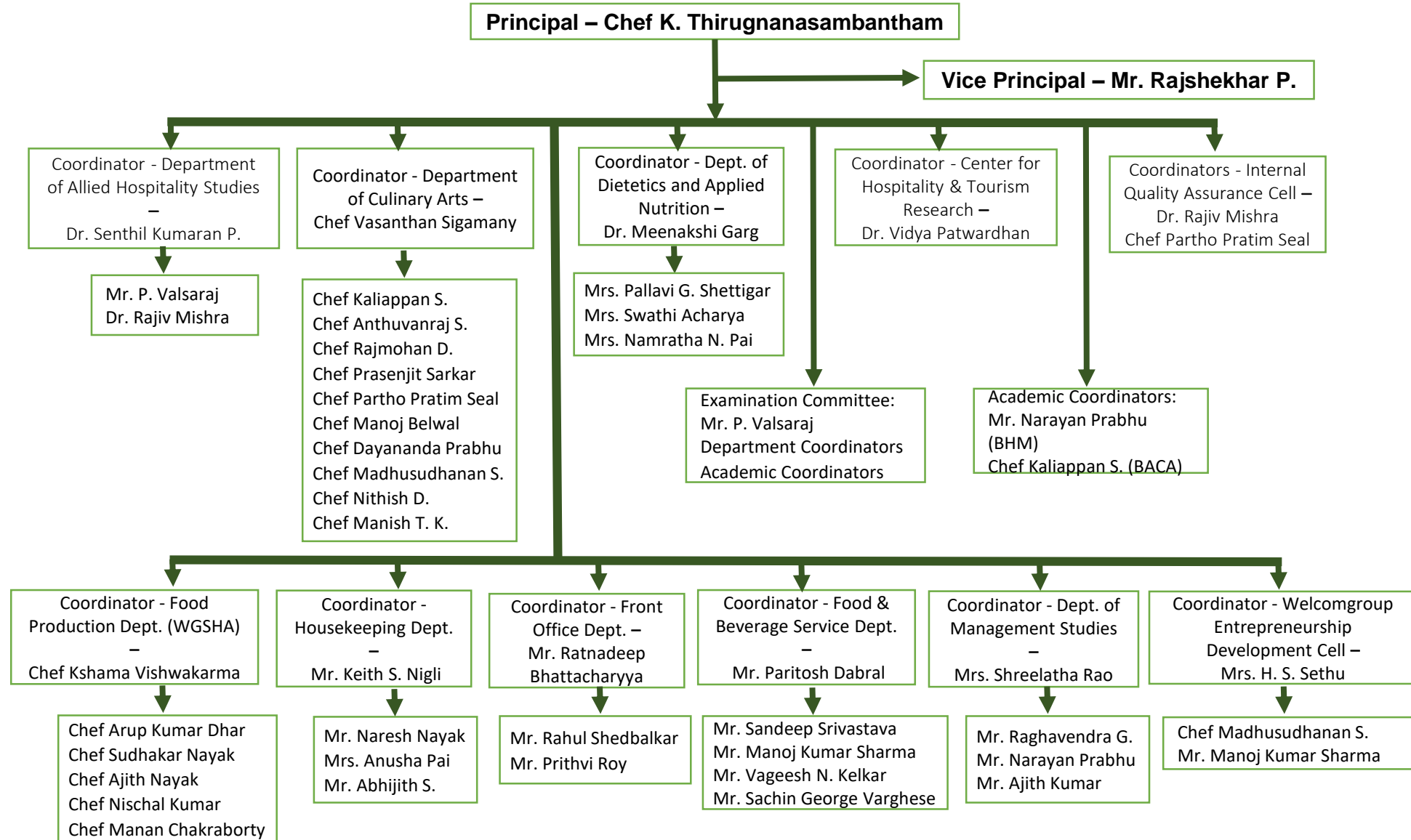


Anil Chadha
Chief Operating Officer, ITC Hotels



Mr. Sanjay Bose
Executive Vice President - HR and
L&D, Hotels Division of ITC Ltd.

WGSHA INSTITUTIONAL CHART



Team WGSHA



IQAC - 9th October, 2020

Distinctiveness



MAHE recognized as an "Institute of Eminence" by the Govt. of India



Industry partnership with hotels division of ITC limited



RECOGNITION OF QUALITY CULINARY EDUCATION
 WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS
 and Member of World Association of Chefs Societies

IISC
 INDIA INTERNATIONAL SKILL CENTRE

Accredited by WACS, IFCA, IISC



World Association of Chefs Societies (WACS)
 Indian Federation of Culinary Associations (IFCA)



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



ITC HOTELS
RESPONSIBLE LUXURY

We are pleased to announce that

WGSHA entered

LIMECA
LIMCA
BOOK of
RECORDS

for its

First Culinary Arts Museum in India

Chef. K Thirugnanasambantham
Principal, WGSHA

IQAC - 9th October, 2020



Rankings



Global Human Resource Development Centre

#1

Ranked No.1 as Supreme Hotel Management Institute in India consecutively since 2007

Source: GHRDC Hotel Management Institutes Survey 2020

#2

THE WEEK

Ranked No. 2 among Top 50 Colleges in Hotel Management in India

Source: The Week – Hansa Research - Best Colleges Survey 2019

CEOWORLD Magazine

#26

Ranked # 26 among Best Hospitality and Hotel Management Schools in the world for 2020

Source: CEOWORLD Magazine

#2

OUTLOOK
THE WEEKLY NEWSMAGAZINE

Ranked No. 2 among the Top 10 Hotel Management Colleges in India

Source: Outlook- Drshti India's Top Professional College Rankings 2019

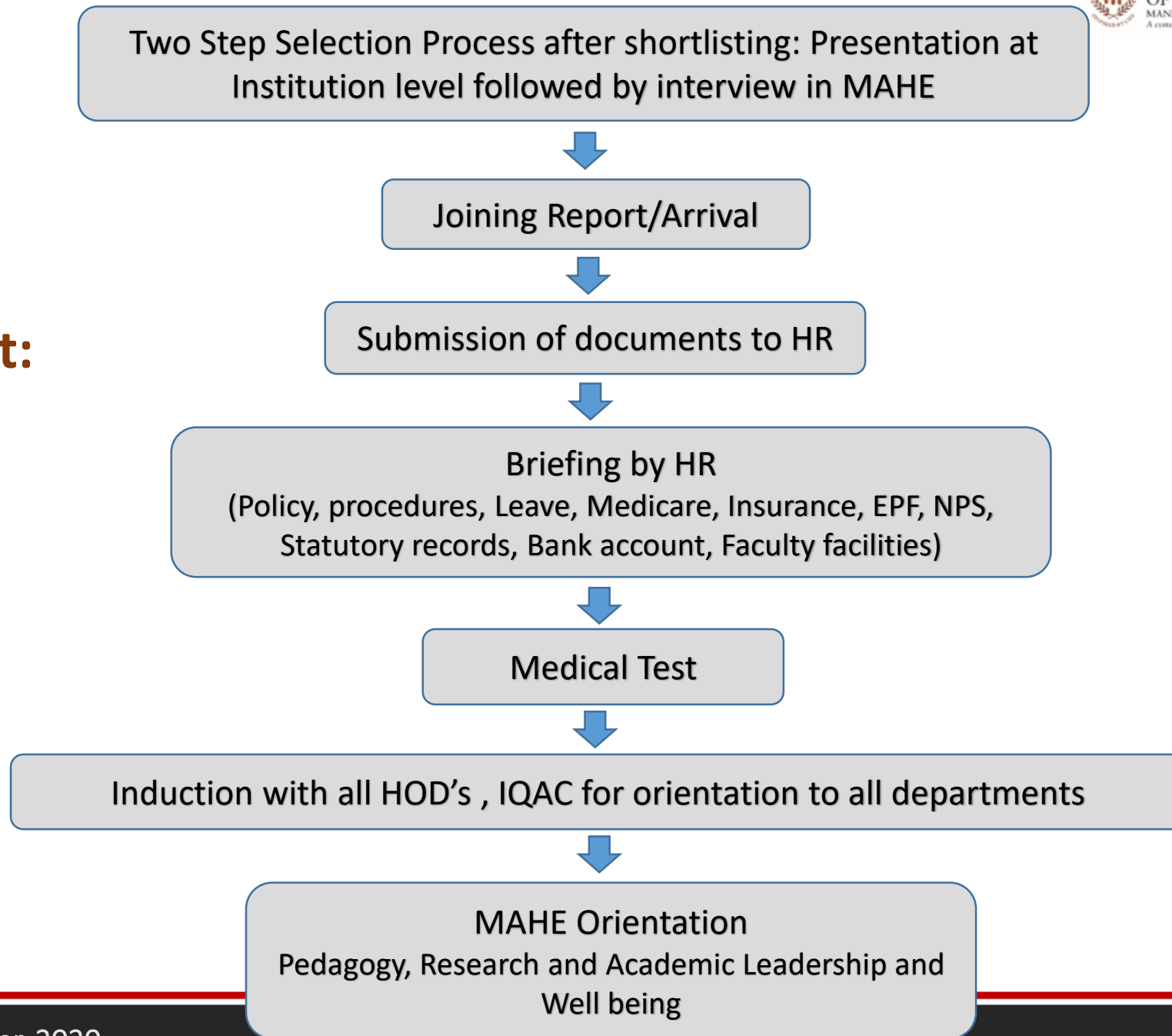
#2

INDIA TODAY

Ranked No. 2 among the Top 10 Hotel Management Colleges

Source: India Today- MDRA Best Colleges Ranking 2020

Human Resource Management: Induction Process & Formalities





Human Resource Management: Staff Strength as on 1st October 2020

Current full time Teaching Faculty - MAHE	Current full time Teaching Faculty - ITC	Visiting Faculty (2020 only)	Adjunct Faculty as on 1 st October 2020	WGSHA Non Teaching Staff –on MAHE Rolls	WGSHA Non Teaching Staff - on MaGE Rolls	Non Teaching Staff – on QUESS Rolls
42	2	9	31	32	2	73

ATTRIBUTES	2019-20
Total number of external awards / recognition received by the faculty	10
Total number of papers / posters presented at national / international conference	10



Number of faculty provided with financial support to attend conferences / workshops and towards membership fee of professional bodies-

Year	National Conference	International Conference	Workshops	Total
2019-20	1	12	3	16

Number of teachers attending professional development programs, viz., Orientation Program, Refresher Course, Short Term Course, Faculty Development Programs during the last five years

Year	Number of FDPs / Webinars / Workshops / Conferences / Fellowships / Refresher Courses / online courses, etc. (As attendees, delegates, resource persons, chairpersons)
2018-2019	96
2019-2020 (July 2019 till 30th September 2020)	193





Number of professional development / administrative training programs organized by the University for teaching and non teaching staff

Year	Number of Training program organised for teaching staff (by MAHE & Constituent Units)	No of Participants	Year	Number of professional development program organised for non-teaching staff	No of Participants
2019-2020	45	42	2019-2020	5	132





Best Practices

- ITC and MAHE Collaboration
- MoU with NCHMCT
- FSSAI Certification
- Industry (Corporate) Partnerships
 - Marriott Hotels
 - Accor Hotels
 - Taj Hotels
- International Collaborations (ISG, City and Guilds, INTRECCI-Italy, Campus Etoile Academy-Italy, George Brown-Canada, Sages Institute - Indonesia)
- International Sommeliers Guild, USA (Wine Certification programs level 1 & 2)





Elite events

- Hospitality conclave
- International symposium
- Curriculum Conclave - with all stakeholders
- Continuous Nutrition Education (CNE)
- International E-Conference
- Welcomgroup Entrepreneur Development Cell (WEDC)
- Formal Banquet
- Outstanding students felicitation program
- WGSHA Quest
- International Chefs Day



Real-time learning

- Wine Appreciation and Education Training (WEAT)
- Simulations / Food festivals
- Hotel Affiliation lecture series
- Hands on learning – students run Commercial Restaurant & Bake Shop
- Community Outreach Programs
- Hands on Training in attached Hotel (UG) / Kasturba Hospital (PG)
- Hostel festivals
- Skill certification by various professional bodies - City & Guilds, Karnataka Wine Board etc.,
- Multi disciplinary elective options





Scholarships and awards

- ITC Merit cum means
- Dr. TMA Pai gold medal
- Satyavati award
- Ricky Victor D' Souza memorial award
- Prof. Trevor Devas memorial award
- Chef Vikas Khanna award
- Konkani scholarship
- SAGES





Pastoral care and student support

- Mentor – mentee system for all students of all programs
- Mentor – Mentee Dinner
- Student welfare Officer – dedicated for WGS HA
- Teachers, Industry, Parents and Students (TIPS) programme
- Alumni mentorship
- FAST programme
- Hotel Operations Immersion Program
- Pre-Placement talks (Core operational areas)





7. Institutional Values and Best Practices





Few Notable Alumni

- Sandhya Johnson: MD, Ingenium Global, Dallas, USA
- Anil Chadha, COO, ITC Hotels Division, New Delhi.
- Neil George: Strategic Advisor, Middle East, Africa and India, Rosewood hotel group, Hong Kong.
- S Sujeet Kumar: General Manager, Sheraton Bengaluru.
- Sarina Menezes: Vice President Sales and Marketing, Khanna Hotels, Mumbai.
- Rohit Kohli: Managing Director, Creative Travel Group, New Delhi.
- Vikas Khanna: Michelin starred Indian chef, restaurateur, food writer, TV show host.
- Hari Nayak: restaurateur, author, food service consultant, USA.
- Rajat Parr: sommelier turned winemaker, USA.
- George M George: Executive Director, Muthoot Group.
- Praveen Pottumutu: global business head and CEO, Integro Software Inc., Canada.
- Rohit Ramachandran: CEO, Jazeera Airways, Kuwait.
- Maneet Chauhan: restaurateur, James Beard award-winning celebrity chef and judge on Food Network's show "Chopped", USA.
- Yoginder Rana: Cluster Director of Food & Beverage, Accor, Phuket, Thailand
- Ashish Narang: Cluster Revenue Manager, Coast Hotels Corporate Office, Vancouver, Canada.
- Mr. Anup Pandey, General Manager, Westin Sohna Resorts and Spa
- Thomas Zachararias: executive chef and partner, Bombay Canteen, Mumbai.
- V Nishanth: chef and owner, Brownie Heaven, Chennai



Distinguished Alumni Awardees



Chef. Vikas Khanna
*2012
Five time Michelin
starred celebrity



Mr. Sujeet Kumar
*2013
GM – Starwood Hotels
and Resorts



Chef. Hariprasad Nayak
*2014
Renowned Indian Chef,
Restaurateur, Author and
Culinary Consultant



Mr. George M George
*2015
Executive Director the
Muthoot Group



Mr. Ajay Nambiar
*2016
Chief Service Officer,
Emaar MGF



Mr. Neil George *2017
Ex- Senior- Vice
president, Acquisitions
and Development, Africa
and Middle east, Marriot
Development



Ms. Sarina Menezes
*2018
Vice President
Sales & Marketing
Khanna Hotels Pvt. Ltd.



Mr. Rohit Kohli
*2019
Joint Managing
Director, Creative
Travel Group



Mr. Sunil Tarneja
*2020
Regional Manager
IRCTC, Jaipur



Ms. Divya Prabhakar
*2020
Co-Founder, Bengaluru
Oota Company

The true measure of an Institutes greatness is found in the achievements of its alumni and alumnae. WGSMA is known to develop leaders in many fields of endeavor. A vast number of the Institute's alumni and alumnae have gained unique distinction through success in their professions, service to the Institute, and contribution to their communities. The institute in consultation with ITC Hotels and MAHE established the Distinguished Alumnus Award program in 2012 to honor outstanding former students and to celebrate their achievements.

2nd edition of Meet A Mentor Program

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

ITC HOTELS
RESPONSIBLE LUXURY

MEET A MENTOR

2nd year BHM - 34th Course

Alumni Mentors

Mr. Ajay Nambiar
Alumnus - 1st course BHM
CX Experience officer,
L&T Realty
Gurgaon

Mr Arnab Saha
Alumnus - 3rd Course BHM
Associate Director,
IBM Global Business Services,
Bengaluru

Mr. Sunil Tarneja
Alumnus - 5th Course BHM, Regional
Manager IRCTC
Jaipur

Aug 25th 2020
06.30 PM
08.00 PM

Chef K. Thiruganasambantham
Principal, WGSMA

Logos: ICA, ICFE, N.S.D.C. National Skill Development Corporation

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

ITC HOTELS
RESPONSIBLE LUXURY

MEET A MENTOR

2nd year B.A. (Culinary Arts) - 9th Course

Alumni Mentors

Mr Prasanjit Singh
Alumnus - 3rd Course BHM
Managing Director & Founder
Studio Gourmet
Delhi

Ms. Alka D'Souza
Alumnus - 4th Course BHM
Proprietor,
Foxes Fiesta
Goa

Aug 26th 2020
06.30 PM
08.00 PM

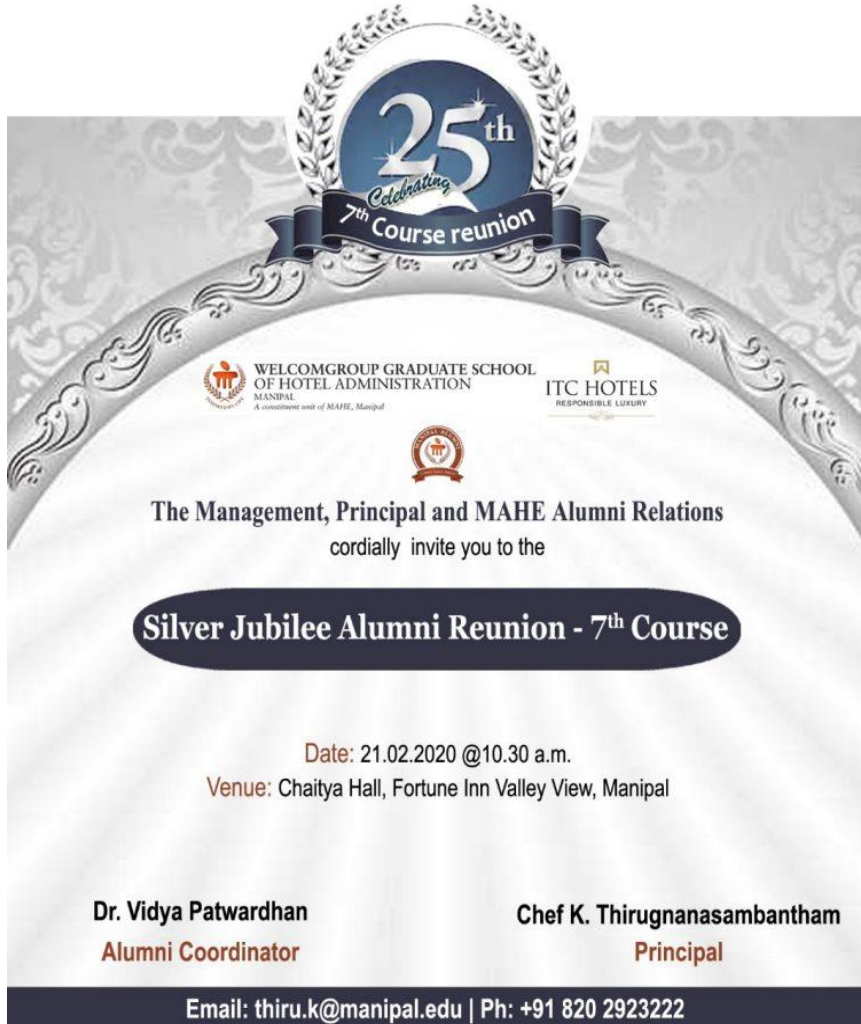
Chef K. Thiruganasambantham
Principal, WGSMA

Logos: ICA, ICFE, N.S.D.C. National Skill Development Corporation


An institute's successful graduates are its strongest brand ambassadors. They are the living proof that one's educational model works, and that the trials and hardships of earning a degree will pay off in the end. WGSMA successfully launched Alumni Mentorship program for the first time in 2019. It started with an objective to provide a structured framework that helps develop productive conversations between a mentor and a mentee. The second edition of 'meet a mentor' program was organized on 25th and 26th August 2020 for BHM and BACA students.





Silver Jubilee Reunion of 7th Course BHM Graduates



25th
Celebrating
7th Course reunion

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

 ITC HOTELS
RESPONSIBLE LUXURY



The Management, Principal and MAHE Alumni Relations
cordially invite you to the

Silver Jubilee Alumni Reunion - 7th Course

Date: 21.02.2020 @10.30 a.m.
Venue: Chaitya Hall, Fortune Inn Valley View, Manipal

Dr. Vidya Patwardhan
Alumni Coordinator

Chef K. Thirugnanasambantham
Principal

Email: thiru.k@manipal.edu | Ph: +91 820 2923222



The 7th course BHM graduates witnessed WGSHA's Annual Day & Awards Ceremony on 20th February followed by their silver jubilee reunion on 21st February, 2020; wherein they relived their college days. For the first time in the history of WGSHA, the silver re-union of BHM graduates was initiated. This will be continued as tradition henceforth.

IQAC - 9th October, 2020

Webinars- “Alumni Inspirations for Hospitality & Culinary Aspirants

Engaging and inspiring alumni stories to encourage prospects to apply to WGSHA and also to strengthen WGSHA’s brand and reputation we instituted Alumni inspiration sessions. 5 Alumni and Alumnae from BHM addressed the prospective students of BHM and BACA. Aspiring candidates of Bachelor of Hotel Management (BHM) and BA (Culinary Arts) and their parents participated in this interaction.



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A constituent unit of MAHE, Manipal

ITC HOTELS RESPONSIBLE LUXURY

ASSOCIATION OF QUALITY CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS



:- WEBINAR :-
by Distinguished Alumnus

Chef Vikas Khanna
Restaurateur | Author | Celebrity Chef | Director

On 1st May 2020
11:30 am to 12:30 pm

Chef. K. Thirugnanasambantham
Principal, WGSHA

WGSHA entered
LIMCA BOOK OF RECORDS

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

ITC HOTELS RESPONSIBLE LUXURY

ASSOCIATION OF QUALITY CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

Webinar on
Alumni Inspirations
for
BHM and BA (Culinary Arts) Aspirants 2020

By WGSHA Alumnus 17th Course (BHM)
Mr. Anoop Pandey
General Manager
The Westin Sohna Resort & Spa

27th July 2020
4.30 PM - 5.30 PM IST

Host:
Chef K. Thirugnanasambantham
Principal, WGSHA

<https://bit.ly/2Ehy9Jy>



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION MANIPAL
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ITC HOTELS RESPONSIBLE LUXURY

ASSOCIATION OF QUALITY CULINARY EDUCATION WORLD ASSOCIATION OF CHEFS SOCIETIES

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

Webinar on
Alumni Inspirations
for
BHM and BA (Culinary Arts) Aspirants 2020

By WGSHA Alumnus 18th Course (BHM)
Chef Thomas Zacharias
Executive Chef & Partner,
The Bombay Canteen, Mumbai

28th July 2020
4.30 PM - 5.45 PM IST

Host:
Chef K. Thirugnanasambantham
Principal, WGSHA

<https://bit.ly/3g0l8Sx>



Webinars- Alumni Inspirations for 2020 MSc DAN and MHM Aspirants

Seven Alumni and Alumnae from DAN and BHM addressed the prospective students of DAN and MHM



Prerna Solanki & Sonal Dhanuka
Founder, Nutridiction Fitness Studio, Kolkatta
MSc DAN 2015-17 Alumnae



Fred Kigozi
Assistant Lecturer, Mild May Institute of Health Sciences, Uganda
MSc DAN 2015-17 Alumnus

Webinar on
"Alumni Inspirations for 2020 MSc DAN Aspirants"
Diverse Career Opportunities and their Personal & Professional Growth
16 June 2020 at 9.00 am



Dr. Remy Shanker
Wellness Expert,
New York University, Abu Dhabi
MSc DAN 2013-15 Alumna



Pratik Pokharel
Research Assistant, INSERM, France & Erasmus Mundus Excellence Scholar (UK & France)
MSc DAN 2013-15 Alumnus

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

ITC HOTELS RESPONSIBLE LUXURY

Department of Allied Hospitality Studies
Master of Hotel Management (MHM) Admission 2020

Webinar on
'Alumni inspirations for 2020 MHM Aspirants'
Diverse career opportunities, and their Personal & Professional Growth

Mr. Amit Talwar
Director of Revenue Strategy - Revenue Management Remote Solutions
Marriott International APEC
WGSHA Alumni - 9th Course

Ms. Rajni Pillai
Sales & Marketing Manager
Regional Sales Office Pune
ITC Hotels
WGSHA Alumni - 8th Course

Host
Chef K. Thirugnanasambantham
Principal, WGSHA

WEBINAR JUN 24 2020 09.15 AM
Microsoft Teams

Associations




Alumni : Industry-academia interface World Entrepreneurship Day and World Tourism Day Celebrations

Welcomgroup Entrepreneurship Development Cell (WEDC)

About the event:

The purpose of the World Entrepreneurs' Day celebration is to create awareness for entrepreneurship, innovation and leadership throughout the world. WED is the perfect day to celebrate the people who start a business alone. WED is the day of founders, managers, producers, contractors, industrialists, innovators, administrators, designers etc. WED is a great opportunity to push philanthropic, social and ethical business practices via conferences, awards and initiatives. Every year on August 21 on 'World Entrepreneurs' Day is celebrated.

About Welcomgroup Entrepreneurship Development Cell (WEDC):

With a vision to evolve as a 'one of its kind' Centre for promotion of entrepreneurship in hospitality, tourism, culinary arts and Nutrition in the country, the WEDC was inaugurated on the Annual Day on the 5th of Feb 2019 this year. WEDC's mission is to accelerate assist and promote entrepreneurship in hospitality, tourism, culinary arts and Nutrition through support to start-ups in hospitality industry, develop their ventures by offering a portfolio of services tailored to their early-stage needs.

About World Entrepreneurs' Day celebrations at WGSMA:

With many objectives under WEDC's mission, one of the foremost is to provide a platform to the aspiring student entrepreneurs to network with Alumni Entrepreneurs. It is in this background that the World Entrepreneurs' day is being celebrated this year by WGSMA.

Target Audience:

The registered students of WEDC and other interested students of all programmes of WGSMA.

Event content:


Five of our BHM alumni and an Alumni from MIT would be taking the audience through their journey as entrepreneurs and share their experiences and challenges. The names are as follows Mr Sujit Sunil Banerjee, Vishal Singh, Mr.Rahul Gupta, Mr.Arvind Chawla, Ms Divya Prabhakar, Mr.Murali, MIT Alumni.

Programme Schedule

09.00 am - Invocation Lamp Lighting Welcome and Inaugural address by Chief Thirugnanasambantham K, Principal	 09.30 to 10.15a.m - Session 1 Mr. Sujit Banerjee CEO and Founder Director, Ecoysa Ooh, A public Media Company
09.10 am - Message by the Chief Guest Dr Arun Shanbhag Chief Innovation Officer, Innovation Centre, MAHE	 10.15 to 11.00 a.m - Session 2 Mr. Vishal Singh Royal Expeditions, Dharma Adventures
09.20 am - Message by the Guest of Honour: Dr Harish G Joshi, Chairperson, Centre for Social Enterprises, MAHE	 11.15 to 12.00p.m - Session 3 Mr Srinivasan Murali Entrepreneur, Mark Designs
09.30 am - Session 1 & 2 11.00 am - Tea break 11.15 am - Session 3 & 4 12.45 pm - Lunch break 02.00 pm - Session 5 & 6 03.30 pm - Tea break	 12.00 to 12.45 p.m - Session 4 Ms. Divya Prabhakar Entrepreneur, Bengaluru Oota Company
04.05 pm - Talents show	 02.00 to 02.45 p.m - Session 5 Mr. Rahul Gupta Entrepreneurship mentor and motivational force behind teams
	 02.45 to 03.30 p.m - Session 6 Mr. Arvind Chawla Entrepreneur, Organic farm and service apartments







Contact details: Mrs H S Sethu
Associate Professor & Coordinator - WEDC, WGSMA, MAHE
Email: sethu.hs@manipal.edu Ph: 9886108049

Mr. Vishal Singh – 3rd course, Mr. Rahul Gupta, 3rd course, Mr. Aravind Chawla, 5th course and Ms. Divya Prabhakar, 7th course



Organizes

WORLD TOURISM DAY 2020

 Mr. Vishal Singh Director of TOFTigers India (Alumnus-WGSMA 3 rd Course)	 Mr. Rohit Hangal Managing Editor Voyager's World / Hotel-Point (Alumnus-WGSMA 4 th Course)	 Mr. Anand Bisarya Director, Elegante World, New Delhi (Alumnus-WGSMA 12 th Course)
 Mr. Arvind Chawla Entrepreneur, Organic farm and service apartments	 Mr. Rohit Kohli Joint Managing Director, Creative Travel group (Alumnus-WGSMA 5 th Course)	 Mr. Anand Bisarya Director, Elegante World, New Delhi (Alumnus-WGSMA 12 th Course)

Date : 26th September 2020 Time: 10:00 am to 12:30 pm

Hosted by :WGSMA & CHTR
Chef K. Thirugnanasambantham, Principal, WGSMA

Mr. Vishal Singh – 3rd course, Mr. Rohit Hangal, 4th course, Mr. Rohit Kohli, 5th course, and Mr. Anand Bisarya, 12th course

Unique initiatives - Teachers, Industry, Parents, students (TIPS) and Faculty Assisted Study & Training (FAST)



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

ITC HOTELS
RESPONSIBLE LUXURY

Organises
TIPS 1.0 TEACHERS | INDUSTRY
PARENTS | STUDENTS

Chief Guest | Inauguration
Dr. H Vinod Bhat
Vice Chancellor, MAHE
14 MAY 2020
10.00 AM
@Microsoft Teams

Mr. Arul Mani Dean Executive Education IHM, Aurangabad	Ms. Sarina Menezes Executive Vice President at Khanna Hotels Pvt Ltd, Mumbai & WGSMA Alumna (BHM) 4th course	Mr. Manish Sodhi Chief Executive Officer at Hotel Sahara Star, Mumbai & WGSMA Alumnus (BHM) 9th course
Ms. Swatee Chaturvedi Director of Human Resources Taj Hotels, Resorts & Palaces Mumbai & WGSMA Alumna (BHM) 10th course	Ms. Gunjan Bisarya Executive Housekeeper at ITC Maurya, New Delhi & WGSMA Alumna (BHM) 12th course	Mr. Varun Mohan General Manager, Hyatt Centric Bengaluru & WGSMA Alumnus (BHM) 19th course

Valedictory | Chief Guest
15 MAY 2020
12.15 PM
@Microsoft Teams
Mr. Sanjay Bose
Executive Vice President - HR, ITC Hotels

Chef K Thirugnanasambantham
Principal, WGSMA

Ms. Sarina Menezes, 4th course, Mr. Manish Sodhi, 9th course, Ms. Swatee Chaturvedi, 10th course, Ms. Gunjan Bisarya, 12th course, and Mr. Varun Mohan, 19th course

Faculty Assisted Study and Training (F.A.S.T)

Webinar on
Spirit of Hospitality - II

Chef Thomas A. Gugler
President, WORLDCHEFS
(World Association of Chef Societies)

Tuesday
12
May 2020

1.30 p.m.
to
2.30 p.m.

for
Hospitality & Culinary Arts
Students

Faculty Assisted Study & Training (F.A.S.T)

Webinar Session
on
Success @ Sales

Mr. Anand Jindal
Senior Director - Analytics
Asia's Pacific at Marriott International, Hong Kong
Alumnus - WGSMA 15th Course (BHM)

10th April 2020 | 11.30 a.m. to 12.30 p.m.



Alumni Endowments and Scholarship

Endowment:

Mr. Tejas Hegde – 15th course – Rs.25,000

Mr. Manjunath Shettigar- 15th course – Rs.15,000

Scholarship:

Lourdes Scholarship - Chef Nicholas Machado – Rs. 1 Lac –
Economically backward student from Udupi or DK District

Floyd Cardoz Scholarship - Bombay Canteen team - Chef Thomas
Zakarias– Complete course fee re-imburement of one student (one
cycle is 4 years)



Alumni achievements

7th Course BACA Shiv Sharma and Kevat Suresh started a new brownie venture at Chennai and also they got featured in the new Indian Express newspaper under food and drink section.

5th course alumnus Deepak Kumar takes charge as Director at Ambient, C Lab, ROOH, and BrandScope

WGSHA Alumnus - Mr. Anil Chadha (2nd course BHM) who has taken over as the Chief Operating Officer, ITC Hotels Division.

Article from our alumnus Prasenjit Singh from 3rd Course (BHM)



Dentsu Aegis Network India
 4 h · 🌐

Heartiest **Congratulations** to DAN veteran **Deepak Kumar** who takes charge as Director at **Ambient**, **C lab**, **ROOH** and **BrandScope!**

dentSU AEGIS network

DEEPAK KUMAR
 ELEVATED TO
 Director

ambient C LAB ROOH brandscope



Alumni achievements



Congratulations one of our proud alumnus Sujit Banerjee - 4th Course (BHM) on being awarded as - Most Influential OoH Professional @ Exchange for Media Year OoH Neons 2020

We are proud and privileged to share the incredible news of Mr. Deepankar Khosla (WGSHA alumnus) , chef and owner of Haoma, Bangkok serving the poor and the needy. There is no better time than this when the entire world is devastated with the ill effects of the pandemic. When people are struggling to survive and have no protection from the social safety net saviors such as Mr. Khosla are true to the adage "there is a light at the end of every tunnel"



Alumni achievements



Swastika Dutta Sobti - young entrepreneur from 15th Course (#BHM) recognized as an "Influencing Entrepreneur" by LeanIn India. LeanIn.Org is a nonprofit organization founded by Facebook chief operating officer Sheryl Sandberg in 2013 dedicated to offering women the ongoing inspiration and support to help them achieve their goals.

Kolkata girl, Swastika D. Sobti with a 5 years of experience with the company and a six sigma green belt certification, she settled in the city of Ludhiana, Punjab, marrying local boy Maninder Sobti, from the 14th course WGSHA.

The duo with their diverse exposure, background and experience decided to open their first Coffee Shop, Bakery & Confectionery in Ludhiana on 5th December 2009.

WGSHA would like to share the moment of joy!
Rekhansh Karamchandani - WGSHA alumnus from 25th course awarded with "Microbrewery of the Year (India) - Elite Nightlife Awards, Paris, 2019".
Congratulations!

Mr. Rohit Kohli - Joint Managing Director, *Create Travel*, Alumnus 8th course WGSHA
Congratulations for him and his team!
Create Travel won the "Leading Travel Agent (North)" and "South Asia's leading Tour Operator" awards at the 4th Annual SATA (South Asian Travel Awards), held at Amari Galle in Sri Lanka.



Alumni achievements



Alumnus Gautam Kadan

Alumnus Gautam Kadan and his entire crew
in evacuating Indians from Wuhan
#CoronaVirus



Prashasthi Shetty alumna from M.Sc. HTM 9th Course (2016-18) batch who participated in Miss South India Queen 2019 and has won two subtitles namely, Miss Heritage and Miss Vivacious.

South India Queen of 2019 was held on 23rd October 2019 Sankey Events, Rotary Club of Bangalore Rotary Club of Hassan Hoysala



MILLENNIAL OF THE MONTH

Rashmi Ravishankar - Pastry



Rashmi graduated as a Bachelor of Arts in Culinary from Manipal Un She developed a keen interest in contemporary Indian food and pas pastry being a bigger share of her heart she decided to further speci 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, sug chocolate showpieces. She has worked with some famous celebrity Vikas Khanna, Thomas Zacharias (Bombay Canteen), Girish Nayak an Parvinder Bali. To start with her career as a chef within luxury hospit Rashmi joined The Ritz-Carlton, Bahrain as top 1% of the finest servi professionals.

Ms Anuja Soneta

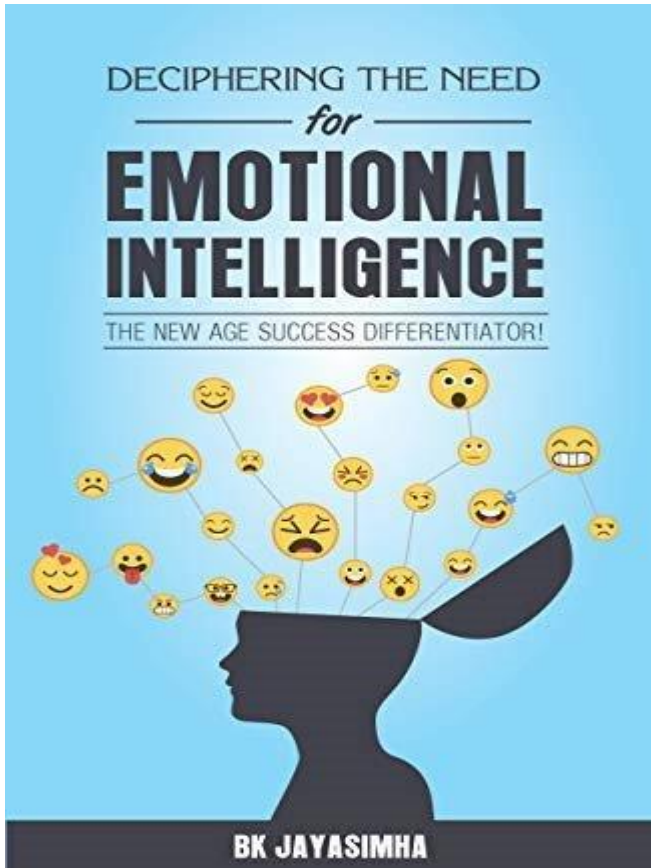
Alumna Ms Anuja Soneta (MSc DAN, WGSHA 2017 batch), won 1st prize in the Oral paper presentation in Swarna Padak award- Experimental Nutrition category at the recently concluded IDACON2019. The 52nd Annual National Conference of Indian Dietetics Association which was held from 19th to 21st December 2019 with the theme - 'Explore frontiers, Empowering Nutrition and enriching lives'. She presented her master's dissertation research paper under the guidance of Dr Meenakshi Garg, titled "Assessing the effectiveness of supplementation of Drumstick and Amaranth Leaves Powder on Blood Glucose Levels".



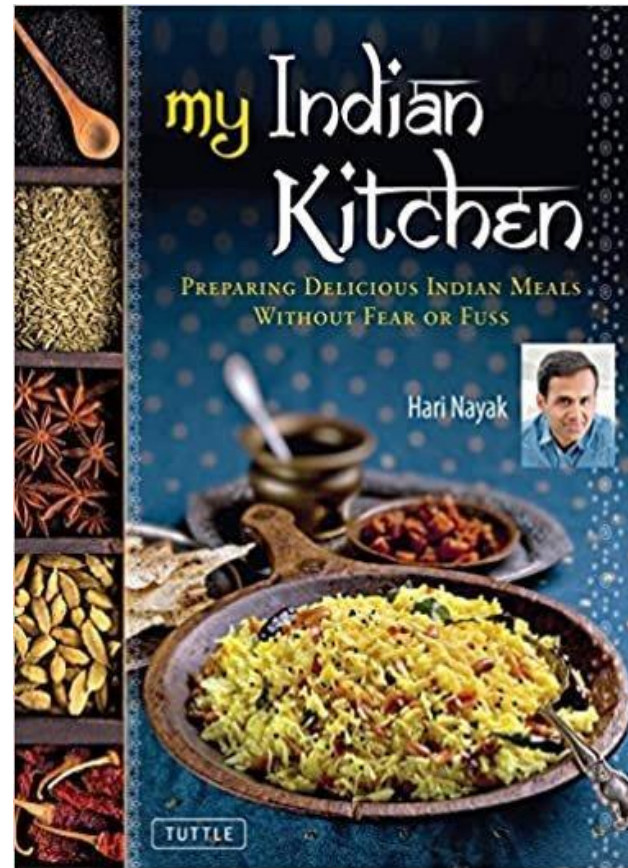
Chef. Rashmi Ravishankar - 4th Course alumna from BA in Culinary Arts currently working in the pastry section of Ritz-Carlton Bahrain one of the finest luxury property for getting published as the Millennial of the month in the hotels monthly newsletter



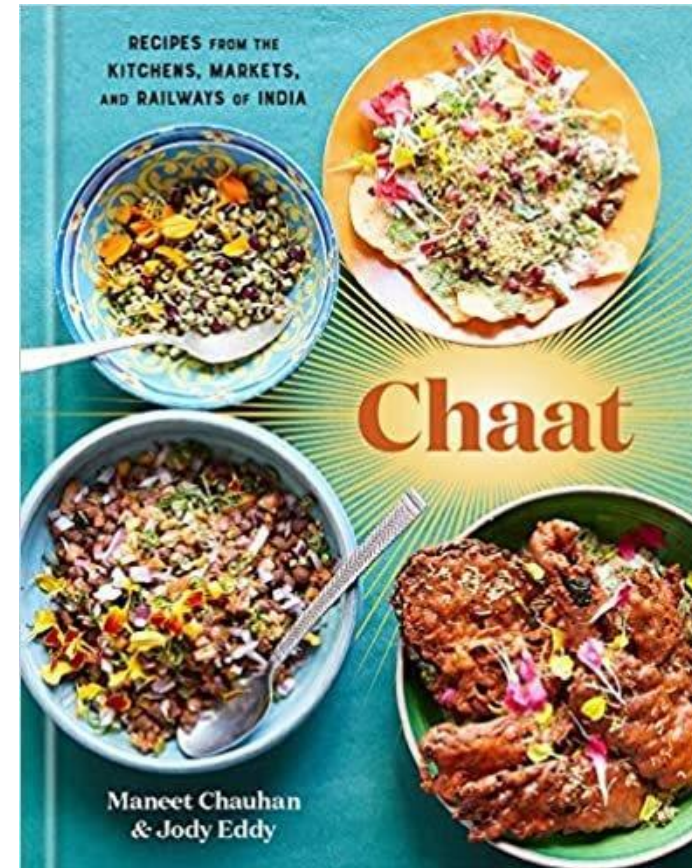
Alumni publications



Dr. Balakrishna Jayasimha, 3rd
course BHM



Chef Hariprasad Nayak, 6th
course BHM



Chef Maneet Chauhan, 10th
course BHM

WGSHA Alumni Mentors 2020-21

:- Mentors 35th Course - BHM :-



Sandhya Johnson
Managing Director, Ingenium
Global, USA,
1st course BHM



Dr. Balakrishna Jayasimha BK
Emotional Intelligence author,
Trainer, and Yoga Coach
Bangalore & 3rd course BHM



Anjana Guha
Legacy School Bangalore
3rd course BHM



Akshay Kulkarni
Consultant / Mentor / Educator
Mumbai
5th course BHM



Yashodhara Marar
Hospitality Consultant, Bangalore
3rd course BHM



Manu Wahi
Restaurateur, Jammu
5th course BHM



Aatul Jain
Legacy School Bangalore
3rd course BHM



Divya Prabhakar
Founder, Bengaluru Gota Company,
Bangalore & 7th course BHM

:- Mentors 10th Course B.A. (Culinary Arts) :-



WGSHA welcomed mentors for the 35th course BHM and 10th course BACA students on 20th and 21st August 2020. We are proud to have Ms. Sandhya Johnson, Dr. Balakrishna, Ms. Anjana Guha and Mr. Akshay Kularni to mentor the BHM students and Ms. Yashodhara Marar, Mr. Manu Wahi, Chef Aatural Jain and Ms. Divya Prabhakar to mentor BACA students. Students and parents hugely appreciated the efforts and welcomed the mentors.



Hostel Festivals:

For students, the hostel is a nurturing ground to exhibit their talents and engage themselves in creative activities while respecting the multicultural and diverse environments. The unity in diversity is exhibited through celebration of festivals of different religions that helped to hone their skills and broadened their respect for other religions. We celebrated the festivals of Krishna Janmashtami, Bakrid, Ganesh Chaturthi, Dusshera, Deepavali, Rajyostsva, and many more.



Effective Engagement - Placements (2019-2020)



361 **Total Students**

105 **No of Students Attended**

18 **Management Trainee**

87 **Operational Trainee**

256 **Business/ Entrepreneurship/ Higher Studies**



Alumni involvement in campus Placement 2019-20

Integro Softwares Inc., Canada (10th March 2020)



PRAVEEN POTTUMUTU
Chief Executive Officer & Founder
Integro Associates Global Inc.
Integro Softwares Inc.
WGSHA Alumnus 8th Course



AMITAVA CHATERJEE
Chief Marketing Officer
Integro Softwares Inc.
WGSHA Alumnus 6th Course



VENKATESH SUBRAMANI
Chief Technology Officer & Co-Founder
Integro Softwares Inc.
Managing Director
i2i Softwares Pvt. Ltd.

Mr. Amitava Chaterjee, 6th course BHM
and Mr. Praveen Pottumutu, 8th course
BHM



IQAC - 9th October, 2020

Recruiter feedback on general competence of students



Parameters	2017-2018	2018 - 2019	2019 - 2020
Appearance	5	5	5
Grooming and personality	5	5	5
Communication Skills verbal	4	4	5
Communication skills Nonverbal	4	4	5
Self-Confidence and conviction	5	4	5
Adaptability to hospitality Trade	5	4	5
Technical skills Dexterity	3	4	4
Environmental awareness	4	4	4
General Knowledge	3	4	4



Qualitative feedback from recruiters

- Cross exposure in all these for major departments
- Greater focus on technical aspects & academic aspect
- Knowledge chosen area of specialization should be of a very high standard
- Students need to display much better academic diligence. Most are able to speak, but the substance behind the confidence needs to come through
- Very good coordination, good hospitality
- Excellent arrangements. We were very comfortable
- MSc Hospitality students with general degree background of BA, BCA, BCom, BSc have an average technical knowledge of hospitality subjects.
- General knowledge to be enhanced
- Training in core departments
- Students selecting ancillary avenues
- Acquaintance in core hospitality minimum



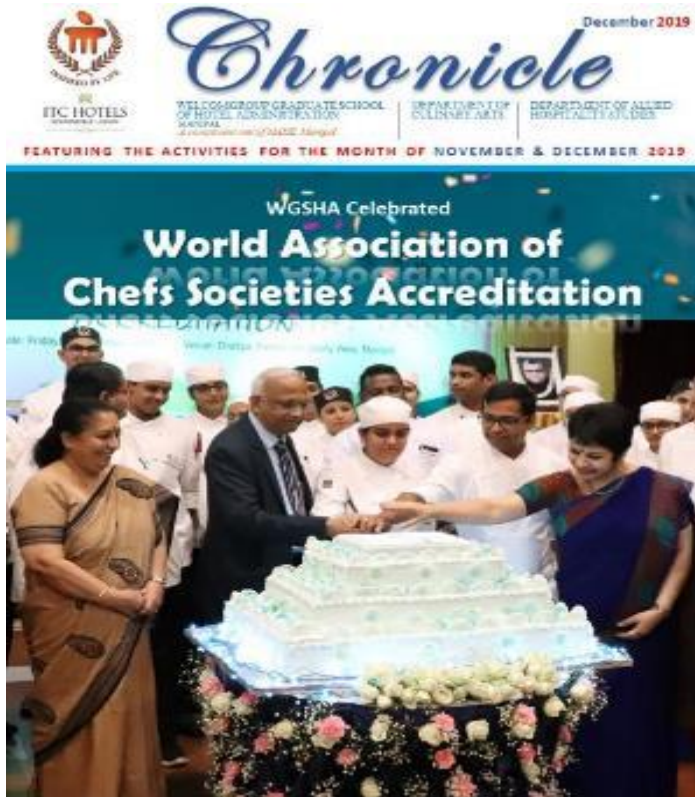
Student feedback on Online education

Sl.No	Factors (total responses 621)	Mean values
1	Teaching presence (13 variables)	5.3
2	Social presence (9 variables)	4.8
3	Cognitive presence (13 variables)	5.1
4	Course design (6 variables)	5.2
5	Student satisfaction	5.0

Statements with highest mean value

1. The instructor clearly communicated important due dates/time frames for learning activities (5.84)
2. SP1Getting to know other course participants gave me a sense of belonging in the course (5.06)
3. I can apply the knowledge created in this course to my work or other non-class related activities. (5.29)
4. The course used different categories of media (PPTs, Lecture Notes, Audio clips, Video clips, Website links, etc.) (5.73)
5. I am satisfied with the instructors/teachers (5.44)

WGSHA Chronicle e-Newsletter



Events of Nov-Dec 2019

Events of January 2020

Events of Feb-Jul 2020

A newsletter helped WGSHA to stay connected to the community and all stakeholders. The chronicle of information on the enormous amount of diverse activities organized by WGSHA is showcased through the e-newsletter that is shared in various social media platforms. It truly facilitated WGSHA to expand her reach, strengthen her ties with everyone concerned, enhance visibility and brand building.

Herb Garden

Lakshmana phal, Micro greens, Sweet basil, Mattu gulla, Water cress, star fruit, Mulberry, and Oyster Mushroom grown in the herb garden situated near the WGSMA hostel mess. 'Promoting Herbal Garden' initiative was started to help students learn about, and recognize the importance of, the herbal plants that are part of our everyday life.



News Letters

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
OCT 2020 VOL.1, EDITION 3

ITC HOTELS RESPONSIBLE LUXURY

FNB NEWSBYTES

LOCAL ALCOHOLIC BEVERAGES OF INDIA
EXPLORE SOME LOCAL INDIAN ALCOHOLS THAT YOU CAN ENJOY ON YOUR TRIP TO DIFFERENT PART OF INDIA.

INDIAN SINGLE MALT WHISKY
FIND OUT HOW MUCH OUR INDIAN WHISKY CONTRIBUTES TO THE FOREIGN LIQUOR MARKET AND HOW IT IS MADE.



NOT JUST PANEER
DISCOVER THE VARIOUS TYPES OF CHEESES THAT EXIST IN INDIA BESIDES, YOU GUESSED IT RIGHT, PANEER!

HIDDEN INDIAN WONDERS!

Look out for our new twist to the Old Fashioned!

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
WGSHA

ITC HOTELS RESPONSIBLE LUXURY

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

WEEKLY NEWS FRONT OFFICE & HOSPITALITY-WGSHA-28-09-2020

- Quintessential Kashmiri Hospitality's New Tastemaker**

After Covid momentarily clouded his venture, Shapin boy's resilience saw him getting his brand new cafe in the city of Srinagar—where non-age eateries are slowly creating a food court competition—back on rails and rhythm.



<https://kashmirserver.net/2020/09/25/quintessential-kashmiri-hospitality-new-tastemaker/>
- Avani makes six GM appointments**

Avani Hotels & Resorts has welcomed six new general managers to its team, who will head up properties in Asia and the Middle East. Slated to open early 2021, Avani Blue Lagoon Resort in Vietnam has welcomed Dennis Curfanto to the role of general manager.



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WGSHA

INDIAN FEDERATION OF CULINARY ASSOCIATIONS

N-S-D-C National Skill Development Corporation

ITC HOTELS RESPONSIBLE LUXURY

FLAVOURS OF WGSHA

WGSHA NEWS BYTES
WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION, MANIPAL

OCTOBER 2020 Edition: 2

CONTENT

- Did you know? You can eat the package!
- Your Global Barbecue Primer



Did you know? You can eat the package!

Chances are that you have already today, that is, if you take any pill or supplement in a capsule. Both hard and soft gel caps have been around since the mid-1800s. So, though the concept of eating a package is well established, recently, the growth of edible - or almost edible - packaging materials has been picking up speed. Where is the surge in demand for food or beverage packages to be edible, or at least made from a food-compatible material, coming from?

When we eat packaged food, we basically "eat" the packaging via contact with the materials the food touches, according to Safer Made, a company that identifies and invests in technologies and products that work well without using harmful materials. Thus, the materials in packaging need to be treated like the ingredients in food and composed from the healthiest options available.



You can have convenience and eat it too.

A few years ago, Kuraray's MonoSol, a leader in this technology, began work on bringing this concept into the food and beverage space. Made with Polyvinyl Alcohol (PVOH), the food-grade film for the pods hit the market in 2018 with several partners, including Vade Nutrition and Nature's Bounty, taking the lead and producing protein powder pods and pre-workout capsules. "This is food-grade material and a different chemistry than pods for household products. It is manufactured differently and specifically for use with food products."



Way Forward

- Food Truck
- Language Café
- Academic Advisory Committee
- Entrepreneurship Development Cell Registration
- Accreditation with Leading Hotel Schools of the world
- Pathway program or Semester Abroad program with 10 Internationally recognized Hospitality School
- Special Interest Group- For collaboration in research, training, academia, product development
- Curriculum design based on new National Education Policy



New WGSHA Building (Under-construction)





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OF HOTEL ADMINISTRATION
MANIPAL
A constituent unit of MAHE, Manipal



!! Thank You !!

