WGSHA QUEST 2018

Invites you

Restaurant service skills
Globetrotter
Jeu-concours
Culinaire'
Food-o-graphy
Wow at every moment of truth
Sherlock it out
Hotelier's got talent
Floral flourish

Our mission

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

Code of Conduct

WGSHA is a profession-oriented institute with the precise objective of training and preparing its students for the hospitality industry. As such, its curriculum and activities are accordingly tailored to meet that requirement. In short, apart from the professional knowledge, it is WGSHA's endeavor to develop amongst the students a strong sense of discipline, dedication and integrity, in addition to a well-developed personality that is the hallmark of a successful executive of the hospitality industry. In view of this, all students, irrespective of their background, temperament, talent or personal inclinations are expected to abide by the college rules and code of conduct. The general conduct, etiquette and social behaviour of the students are expected to befit that of the ideal leaders of the Industry and hence, would be strictly monitored at all times.
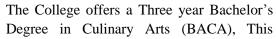
Establishment of WGSHA:

Keeping in view the increasing need of professionally trained personnel by the ever-expanding hospitality industry, the "College of Hotel And Restaurant Management Studies" (CHARMS) was started in October 1986 as a unit of Dr. T.M.A. Pai Foundation. In August 1987 the Foundation joined hands with the Welcomgroup, the hotels' division of ITC Ltd. The College is now called the "Welcomgroup Graduate School of Hotel Administration" in short, WGSHA. The College was transferred from Mangalore University to Manipal Academy of Higher Education (MAHE) as one of its constituent Colleges, in 2003.

The College offers a four years Bachelor's Degree in Hotel Management (B.H.M.), This Courses has been granted a permanent affiliation by Manipal Academy of Higher Education. The Degree for BHM course is awarded to successful candidates by the Manipal Academy of Higher Education. BHM is approved by the All India Council for Technical Education (AICTE) and National Board of Accreditation (NBA) has accredited Bachelor of Hotel Management for a period of 6 years from May 2012.

Establishment of Department of Culinary Arts

Department of Culinary Arts was started by Manipal Academy of Higher Education on 2011 as a unit of Dr. T.M.A. Pai Foundation with Welcomgroup, the hotels division of ITC Ltd.

The College offers a Three year Bachelor's Degree in Culinary Arts (BACA), This Course has been granted a permanent affiliation by Manipal Academy of Higher Education. The Degree for BACA course is awarded to successful candidates by the Manipal Academy of Higher Education.

Establishment of Department of Allied Hospitality Studies

The Department of Allied Hospitality Studies encourages student research on core and allied fields in clinical nutrition, hospitality and tourism. The Department is committed to the development of globally competitive tourism, hospitality, dietetics and nutrition professionals.

ABOUT WGSHA QUEST

Alongside doing well in your academic front, over all holistic development is also very essential. WGSHA encourages healthy competition among those who wish to achieve great heights in the hotel management and culinary arena and help build amicable relations with colleagues from hospitality colleges from around the country. We help you communicate with professionals who've been in the industry for years together. WGSHA Quest is an event that showcases skills, talents, aptitude and dexterity of students from leading hotel management institutes in the country. We host competitions where you will experience real life scenarios that will help you combat possible challenges you could face in the industry. We promise a perfect amalgamation of fun and learning. We also believe in extracurricular activities and host competitions that will nourish the artist in you too.

WGSHA 2018 aims at being bigger, better and greater; and we would like to invite you onboard!

Here's presenting to you WGSHA QUEST 2018!

Event Details

<table>
<tr><td colspan="2" align="center">

Event Chair WGSHA Quest 2018

Prof G. Parvadhavardhini

(Principal)

Chef K .Thirugnanasambantham

(Vice-Principal)

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Event Name	Faculty Co-ordinator
Restaurant service skills	**Mr. Rajshekhar P and Mr. Paritosh**
Globetrotter	**Mr. P.Valsaraj and Dr. Senthil**
Culinairé	**Chef Vasanthan, Chef Anthuvan, Chef Kaliappan and Chef Dayananda**
Wow at every moment of truth	**Mr. Ratnadeep Bhattacharyya and Mr. Rahul Shedbalkar**
Floral flourish	**Mr. Keith Nigli and Mrs. Anusha Pai**
Jeu-concours	**Mr. Narayan Prabhu and Mr. Sachin**
Sherlock it out	**Chef Prasenjit Sarkar and Chef Manoj**
Hotelier's got talent	**Mr. Naresh and Mrs. Anusha Pai**
Food-o-graphy	**Mr. Nithish Damodhar**

SCHEDULE OF WGSHA QUEST 2018

Day 1: 28th February 2018

Event	Time	Venue
Registration	**9:00 A.M.- 9.45 A.M.**	**New Culinary Arts, Lobby**
Inauguration of WGSHA Quest 2018	**10:00 A.M.**	**New Culinary Arts, Maha**
Wow at Every Moment of Truth	**11:00 A.M.- 1:00 P.M.**	**New Culinary Arts, Shiksha- I**
Preliminary Round - Globetrotter	**11:00 A.M.**	**New Culinary Arts, Shiksha-II**
Culinairé-Gourmet Creation	**11:00 A.M.-3:00 P.M.**	**New Culinary Arts- Kriyah**
Restaurant Service Skills	**11:00 A.M.- 1:30 P.M.**	**Chaya**
Floral Flourish	**2:30 P.M.-3:30 P.M.**	**Chanakya**
Sherlock It Out	**5:00 P.M.**	**WGSHA Mess Dining Hall**

NOTE: Mise-en-place for Mithaas/Painted Platters: 4pm at DOCA- Mithai Kitchen

    Briefing/Round 1 for Globe Trotter at 2.30pm at Shiksha- II

Day 02: 1st March 2018

Event	Time	Venue
Globetrotter	**9:00 A.M.-12:00 A.M.**	**New Culinary Arts -Shiksha- II**
Culinairé- Mithaas	**9:00 A.M.-12:00P.M.**	**DOCA Kitchen - Eka**
Food-O-Graphy	**9.30 A.M.-12.30 P.M.**	**New Culinary Arts - Shiksha-1**
Culinairé-Painted Platters	**9:00 A.M.-1:00 P.M.**	**New Culinary Arts - Prayog**
Jeu-Concours	**2:00 P.M. – 3:00 P.M.**	**New Culinary Arts- Shiksha-1**
Hotelier's Got Talent	**4:00 P.M.**	**Chaitya**

Followed by valedictory function

RESTAURANT SERVICE SKILLS

Number of participants-2

Date: 28th February 2018   Venue: Chaya

Reporting: 10:45 A.M.

Aim of the contest is to judge the classical service skills in a fine dine restaurant.

Format of the event.

The contestants are expected to set a table, serve a 4 course menu comprising of Starter, Soup, Main course, Dessert along with a Classical Cocktail.

Rules for the Competition.

The contestants will use the equipment and supplies provided by the organizer and will not carry any equipment of their own.

The contestants are required to lay 4 covers for the menu provided by the organizer.

The list of equipment and ingredients provided by the organizer will be displayed on the previous day.

Each contestant will be given total of 2 hours and 5 minutes for laying 4 covers, preparation of a classical cocktail and classical service. The time limit bifurcation is mentioned below.

Time limit for laying 4 covers.   45 Minutes

Time limit for preparing a classical cocktail.   20 minutes.

Time limit for Classical Service.   60 Minutes.

The list of Classical cocktails which the contestants can make will be displayed on the previous day of the event.

GLOBETROTTER

THE EVENT WILL BRING OUT THE STUDENT'S INNOVATION & CREATIVITY IN THE ART OF FILM MAKING TO PROMOTE TRAVEL & TOURISM

ROUND: 1 Preliminary Round: Date: 28th February 2018
           Venue: Shiksha-II
           Reporting: 10:45 A.M.
Theme: Local Tourism Promotion - Pre Shot Video

- Team to bring the pre shot video (of your destination) and submit to the faculty coordinator
- Maximum Time of video: 3 Minutes.
- Maximum Number of Participants in a team: 3
- Narration in English.
- The Participant should use Video cam/Handy cam or DSLR for shooting the film(Mobile Videos will not be allowed)
- Self-Shot Videos and Pictures to be used.
- Technical Specification to be mentioned during submission.
- The Pre shot Video file to be submitted in a pen-drive (Format avi/mp4).

ROUND: 2 Final Round: Date: 1st March 2018
Venue: Shiksha-II   Reporting: 8:45 A.M.
Theme: Destination Promotion-Surprise round.

- Students will be allotted destination spots in Manipal on 28th February 2018
- Team to shoot the video on 28th February at the given destination and the final video to be submitted on 2nd March at 9 am
- Maximum Number of Participants in a team: 3.
- Maximum Time of video: 3 Minutes
- The Participant should use Video cam/Handy cam or DSLR for shooting the film(Mobile videos will not be allowed)
- Self-Shot Videos and pictures to be used.
- Technical Specification to be mentioned during submission.
- The Video file to be submitted in a pen-drive (Format avi/mp4).

Note:
- Both videos submitted will be evaluated on 1st March 2018
- Participants in theme 1 and theme 2 should be same.
- No equipment would be provided by the host

JEU-CONCOURS

Date: 01st March 2018

Venue: Shiksha-I

Reporting: 1:45 P.M.

General Rules

- Open to 2 members per team
- Top six teams will qualify for the final round of quiz
- The preliminary round of the competition will be a written round and the final round will be a combination of various quiz methods
- The participants shall not be allowed to use mobile or other electronic instruments.
- Audience shall not give any hints or clues to the competitors.
- Replacement of any participant of a team is not allowed after registration.

Round 1 – General Knowledge

- Questions will be asked on real time market situations in hospitality and tourism industry

Round 2 – Logoz

- Questions will be asked on logos from hospitality and tourism

Round 3 – Imazer

- Questions will be asked on famous personalities / destinations from hospitality and tourism.

Round 4 – Ads

- Questions will be asked on ADS from hospitality and tourism.

Round 5 – Audio Visual

Note:

1. If a team cannot answer the question, they can pass the question & then the question would be forwarded to the next team.
2. Team discussion is allowed

CULINAIRÉ

ENTRÉE – GOURMET CREATION
Date: 28th February 2018 Venue: Kriya
Reporting: 10.45AM

Number of Participants – 2
Time for event- 3hrs
Rules
Participants will be provided with basic staples (list of ingredients to be displayed one day prior to the competition) from Kitchen
All teams will be provided with the common protein basket comprising of – a) one dressed chicken b) Seasonal/local seafood/fresh catch of the day
Each team will get one mystery ingredient through lucky draw which is to be used in their preparation (Mandatory) of entrée for two (2) portions with suitable accompaniment
Each participating team is allowed to bring only their basic knife kit. All other equipment /tools/ presentation plates will be provided by the host

INDIAN DESSERT - MITHAAS
Date: 1st March 2018   Venue: Eka
Reporting: 8.45AM

Number of Participants – 1
Time for event- 2hrs (previous day) & 3hrs (on the day of competition)
Rules
Participants will be allowed to prepare dessert only from the following list (Imarthi, Rasmalai, Soan Papdi, Chiroti, Rasgulla, Mysore Pak, Kaju Kathli, Steamed Modak, Anarsa, Bibinca, Athirasam, Motichoor Laddoo) for 12 portions (60gms per portion)
Each participating team is allowed to bring only their basic knife kit. All other equipment /tools/ presentation plates will be provided by the host
Participants need to confirm the name of the dessert they will prepare with the ingredients/equipment requirement three (3) days prior to the event.

PLATED DESSERT – PAINTED PLATTERS
Date: 1st March 2018, Venue: Prayog
Reporting: 8.45AM
Number of Participants-1
Time for event – 4hrs
Rules
Each participant will be provided with a basket of five (5) mystery ingredients from which a minimum of three (3) ingredients must be used
Participant to produce 3-4 similar portions of the plated dessert
The plated dessert should contain:
 No iced/frozen product
 Minimum of 4 elements of different textures.
Each participating team is allowed to bring only their basic knife kit. Presentation plates will be provided

FOOD-O-GRAPHY

Date: 1ˢᵗ March 2018

Venue: Shiksha-I

Reporting: 9.15A.M.

EVENT THEME- Spot photography

Number of participants: 1 team per college

1 participant per team

Rules:
- The Competition is for 2 hours.
- Participants have to report at 9:30 a.m. to the specified area of the competition
- It is spot photography competition & topic will be said on spot.
- One participant is allowed per team. Each participant will be accompanied by one student by the host.
- Each participant can submit maximum 3 photos.
- The participants have to take the still photo within the stated time frame and from the defined area.
- The **winner will be decided on the basis of best photo and caption**; the caption shall explain the relevance of the picture by itself. The participants won't be given a chance to explain to the judges.
- The participants will have to submit the still photos with the camera, details (place taken, exposure triangle, date & time).
- **No editing is allowed**.
- Any kind of camera is allowed, however the participants shall follow the details provided at the Time of event.
- All the entries (soft copy) should be given to the event coordinator by the end of the Food-O-Graphy competition with the caption or explanation (in Word file – max 500 words)
- The entry will be disqualified if any plagiarism is found in the photos.
- **No equipment would be provided by the host.**

WOW AT EVERY MOMENT OF TRUTH

MANIPAL
ACADEMY *of* HIGHER EDUCATION
(Deemed to be University under Section 3 of the UGC Act, 1956)

ITC HOTELS
RESPONSIBLE LUXURY

Roleplay

Number of Participants: **2**

Date: 28th February 2018   Venue: Shiksha-I   Reporting: 10:45 A.M.

Rules:

- Open to 2 contestants per team.

- Each team will be given 10 minutes time for the Role Play.

- Contestants will have to act on the roles assigned and demonstrate guest requests / complaints and situation handling / problem solving abilities.

- Situations will include all areas of Front Office.

- Contestants' soft skills as well as Front Office skills will be evaluated in the Role Play.

- Each team will be given their roles during their turn and will be given 7-8 minutes time to prepare with their respective roles and also for rehearsal (optional) before their demonstration.

- No costumes will be allowed to be used by the Role Players.

- Once all the members of the team have played their respective roles, the audience may be requested to make comments. Comments will be obtained on the effectiveness, strengths and weaknesses, frequency and other relevant dimensions of the Role Play Competition.

- Judges' decision on the winners is final.

SHERLOCK IT OUT

Number of Participants: **4**

Date: 28ᵗʰ February 2018   Venue: WGSHA Mess Dining Hall   Reporting: 4.45P.M.
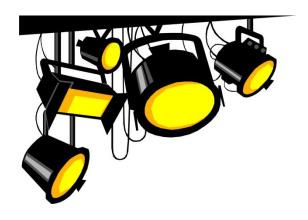
Rules:

- Each team will have a total of 4 members.
- There will be a total of 9 clues and 9 tasks to be performed by each team
- At the completion of each task, the team will receive their next clue which will help them get ahead in the challenge.
- The team that uses their wit and speed to their optimum will reach the finish line.
- Note-All team members must work together and have to be present during all tasks

HOTELIER'S GOT TALENT

Number of participants: 1 Team per college; Team of minimum 6 and maximum 8

Time: Maximum _**6 min**_ including set up, windup & sound check time

Date: 1ˢᵗ March 2018   Venue: Chaitya   Reporting: 3:45.P.M

Themes: (any one)

1. **Parivarthan- Transforming India**
2. **Incredible India**
3. **Amar Jawan – Tribute to Indian Soldiers**

Rules:

- Entries will be accepted in the following categories: vocal, dance, dramatics, instrumental,(if conducive to the stage setting).
- Due to set-up time limitations (no longer than one minute), acts with more than three single instruments or acts that include full drum sets will not be included in the Talent Show. Lip sync is not allowed.
- Obscenity in content and costumes will not be permitted.
- Props: Only those props that can be carried on by the performer or performer's assistant and that do not require extensive set-up are allowed. Fire, smoke, knives, throwing of glitter, etc. will be not be allowed.
- All participants should report half an hour before the start of an event and be ready to perform **else they will be given walk over and won't be allowed to participate at a later slot**. If a participant is given walk over the next participant should be ready to perform immediately, else will face walkover.
- Student coordinators should submit audio files of items in MP3 format ONLY at Registration desk on arrival; else they will be given walk over and disqualified for the event.

FLORAL FLOURISH

Number of participants: 1

Time for event-1 hour

Date: 28th February 2018

Venue: Chanakya

Reporting: 2.15 PM

Rules:

- Arrangements are to be made from fresh flowers. Final arrangements must be placed as a display on the table top.
- Each contestant will be supplied with an assortment of fresh flowers and foliage, two containers to choose from, floral foam, floral tape, floral wire and accessories.
- No other artificial or commercial item/decoration is permitted.
- Aerosol spray cans or paint or other finishes MUST NOT be used on the flowers.
- No fruits or vegetables (canned or fresh) or candy allowed.
- Contestants must complete the competition by themselves without assistance from a third party.
- Judging will based on creativity, concept – in line with the topic, and originality and based on design elements (scale/proportion, balance, rhythm and dominance, use of color, shape and texture), construction and mechanics, and condition of f
- After judging, no exhibit may be touched by any exhibitor.
- The flower arrangement is to be viewed and judged all round
- Organizers reserve the right to use photographs of winners and their artwork for the purpose of advertising and promotions
- The organizer reserves the right to modify the rules and regulations, cancel or suspend the competition should there be any discrepancy in the competition.
- Contestant will have 45 minutes to construct an arrangement of their choice.
- At the conclusion of the allotted time, all work must cease.

CONTACT DETAILS OF EVENT MANAGEMENT TEAM

WGSHA QUEST 2018

Faculty Name	Phone Number
Mr. Rajshekhar P	9880891330
Mr.P.Valsaraj	8660452752
Chef Vasanthan	9964668004
Chef Kaliappan	7760248702
Chef Arup Dhar	9008768794
Mr. Ratnadeep Bhattacharyya	9945670612
Mr. Keith Nigli	9901857379
Mr. Narayan Prabhu	9964110439
Chef Prasenjit Sarkar	7829371565
Ms. Anusha Pai	9886017745
Mr. Nithish Damodhar	9964019312
Mr. Paritosh	9880891330
Dr. Senthil	9344789111
Chef Dayananda	9740993216
Chef Anthuvan	9443645399
Mr. Rahul Shedbalkar	9900180732
Mrs. Anusha Pai	9886017745
Mr. Sachin	9496068075
Chef Manoj	9686456443
Mr. Naresh	9900409080

HOSPITALITY CO-ORDINATORS

Chef Kshama Vishwakarma	9611203145
Naresh Nayak	9900409080

STUDENT CO-ORDINATORS

Mr. Avinash Deepak Sadarangani	9663698812
Ms. Seema Mirza	9704626387

All institutes must fill the below form and send in their attachments to
wgshaquest@gmail.com

WGSHA QUEST– 2018

General Instructions:

Please read all the instructions carefully.

1. Only Institutions / Colleges participating in all the events will be eligible for the Over-all Trophy
2. Teams must report at the Registration Counter (Lobby level, New Department of Culinary Arts, Manipal) at 09:00 AM on 28th February , 2018
3. Only students pursuing Tourism / Hospitality courses are eligible to participate in WGSHA Quest–2018
4. Participants are required to carry their College / Institution Identity Cards and are required to produce the same at the time of registration for verification.
5. All the participants are advised to be in their institute uniform or in formals
6. No time and venue for practice sessions will be permitted in the Campus
7. Accommodation will be provided for outstation students. Outstation teams are required to intimate to the Committee about their travel plans via email well in advance

Registration Fee:

The registration is for the two days of Chef Competition and Hotel Abilities Test.

Rs. 5000 for a team of 8 to 10 participants (from an out-station college)

Rs. 3500 for a team of 8 to 10 participants (from an in-station college)

Demand draft In favor of **MANIPAL ACADEMY OF HIGHER EDUCATION** : PAYABLE AT UDUPI/MANIPAL

Or

You can pay through online. The Bank details as follows:

1.	Beneficiary Name & Address	Manipal University Conference/Workshop Finance Department Manipal University Manipal-576104
2	Bank Account Number	33508958510
3.	Name of the Bank	State Bank of India
4.	Branch Name & Address	Manipal Branch

		Madhuvan Serai, Ground Floor Near Smrithi Bhavan Tiger Circle Manipal-576104 Udupi Dist.
5.	Account Type	SB
6.	IFSC Code	SBIN0004426
7.	MICR Code	576002006
8	SWIFT Code	SBININBB770

All institutes must fill the below form and send in their attachments to
wgshaquest@gmail.com

For the registration: http://www.wgshaquest.in/

REGISTRATION FORM

Name of the Institute	
Institute Address	
Telephone:	Email:

Title	Name of the Participant	Tel.Number

Name and Contact of Accompanying Faculty Member: