



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 (WGSHA) and offers a four years Bachelor’s Degree in Hotel Management (BHM). In 2003, WGSHA was transferred from Mangalore University to Manipal Academy of Higher Education (MAHE) as one of its constituent college.

Establishment of Department of Culinary Arts

Department of Culinary Arts was established in 2011 as a unit of Dr. T.M.A. Pai Foundation with Welcomgroup, the hotels division of ITC Ltd. It offers a three year Bachelor’s Degree in Culinary Arts (BACA).

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.



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ABOUT WGSHA QUEST

Education and academic competitions are two most important ingredients of human life and these two have always been considered as important issues.

To promote education by way of academic competition, we host this annual event. WGSHA Quest is the championships of skills which attracts young hospitality professionals from all parts of India. This event is more than just skills competition; it is a spectacular promotion of young professionals to showcase world-class excellence in hospitality related skills. It is our aim – via this event - to encourage creativity and development of innovative ideas and concepts broadly applicable to the hospitality industry.

Looking forward to seeing you at WGSHA Quest 2019!



ORGANIZING COMMITTEE

Chef K Thirugnanasambantham
(Chair)

Mr. P Rajshekhar
(Co – Chair)

Chef D Raj Mohan
Mr. Paritosh Dabral
(Organizing Secretaries)

Event Name	Faculty Co-ordinator
Restaurant service skills	Mr. Sandeep Srivastava & Mr. Sachin Varghese
Globetrotter	Mr. P Valsaraj & Dr. Senthil
Culinaire	Chef Arup, Chef Garrima, Chef Kaliappan, Chef Dayananda, Chef Ajith, Chef Kshama & Chef Nischal
Wow at every moment of truth	Mr. Ratnadeep Bhattacharyya & Mr. Rahul Shedbalkar
Floral flourish	Mr. Keith Nigli & Mrs. Anusha Pai
Jeu-concours	Mr. Narayan Prabhu & Chef Vasanthan
Sherlock it out	Chef Prasenjit Sarkar & Chef Manoj
Hoteliers' got talent	Mr. Naresh Nayak & Mrs. Anusha Pai
Food-o-graphy	Mr. Nitish Damodhar

SCHEDULE OF WGSHA QUEST 2019

Registration: Thursday, 28 February 2019 from 2 p.m. to 5 p.m. at WGSHA Board Room

Day 1: Friday, 01 March 2019

Event	Time
WGSHA Quest inauguration	10:00 a.m.
Wow at every moment of truth	11:00 a.m. - 1:00 p.m.
Culinaire - Gourmet creation	11:00 a.m. - 3:00 p.m.
Restaurant skills	11:00 a.m.- 4:30 p.m.
Floral flourish	2:30 p.m. - 3:30 p.m.
Sherlock it out	5:00 p.m. – 6:30 p.m.

Note:

- Mise-en-place for Mithaas / Painted Platters at 4 p.m. at Department of Culinary Arts - Mithai kitchen.
- Briefing / Round 1 for Globetrotter at 2.30pm at Department of Culinary Arts Shiksha- II

Day 02: Saturday, 2nd March 2019

Event	Time
Globetrotter	8:45 a.m. (video submission)
Culinaire- Mithaas	9:00 a.m. - 12:00 noon
Food-o-graphy	9.30 a.m. - 12.30 p.m.
Culinaire-Painted platters	9:00 a.m. - 1:00 p.m.
Jeu-concours	2:00 p.m. - 3:30 p.m.
Hoteliers' got talent	4:00 p.m.

Note:

- Unless otherwise mentioned, the contestants should report at the venue 15 minutes prior to the event.
- Hoteliers' got talent will be followed by valedictory function.
- Contestant must note that time will be required for judges to record scores following each contestant & this may effect schedule time of completion.

WGSHA QUEST 2019

Contact details of organizing committee

Name	Email	Phone number
Mr. P Rajshekhar	rajshekhar.p@manipal.edu	9449244997
Chef D Raj Mohan	raj.mohan@manipal.edu	9944556705
Mr. Paritosh Dabral	paritosh.dabral@manipal.edu	9880891330

Contact details of competition in-charges

Event name	Name	Email	Phone Number
Culinaire	Chef Arup	arupkumar.dhar@manipal.edu	9008768794
	Chef Kaliappan	kalia.s@manipal.edu	7760248702
	Chef Kshama	kshama.v@manipal.edu	9611203145
Floral flourish	Mr. Keith	keith.wgsha@manipal.edu	9901857379
Food-o-graphy	Chef Nithish	nitish.wgsha@manipal.edu	9964019312
Globetrotter	Mr. P Valsaraj	valsaraj.p@manipal.edu	9480575576
Hoteliers' got talent	Ms. Anusha	anusha.pai@manipal.edu	9886017745
Jeu-concours	Mr. Narayan	narayan.prabhu@manipal.edu	9964110439
Restaurant skills	Mr. Sandeep	sandeep.wgsha@manipal.edu	9986222913
Sherlock it out	Chef Prasenjit	prasenjit.sarkar@manipal.edu	7829371565
Wow at every moment of truth	Mr. Ratnadeep	r.bhattacharyya@manipal.edu	9945670612

Hospitality Coordinators

Name	Email	Phone number
Mr. Ajith Kumar	ajith.k@manipal.edu	8050234970
Chef Garima Bhende	garima.bhende@manipal.edu	7773077158

Student Coordinators

Name	Phone number
Mohini Mohandas	7907692323
Vishal Bhattacharjee	8073755647

RESTAURANT SKILLS

The restaurant skills contest is a demonstration and assessment of the competencies associated with restaurant skills. This consists of practical work only and underpinning knowledge associated with the skills required to work in food service sector. The contestants must exhibit high level of skill and resourcefulness, good manners, aplomb and practical ability.

Contestant should note that time will be required for judges to record scores following each contestant and that this may affect scheduled times of completion.

Stages of the competition: this contest will have 2 technical sessions:

1. Menu planning & table laying
2. Designing wine label

Please note:

- Contestants may not discuss any aspect of the competition with each other or advisors until contest is completed.
- Advisors may not enter contest area or communicate with contestants.
- Possession of mobile phone or any other unauthorized equipment and/or material is prohibited and may lead to the disqualification of the contestant from this contest.

Menu planning & table laying

Date: 01 March 2019 time: 2 hours number of contestants: 01 per team

This competition involves the contestant to devise a four course menu for a given situation with wine choices and lay two sample covers to match the given brief.

Each contestant will be judged (amongst other aspects) on his/her ability to:

- Demonstrate creativity in carrying the theme through and
- Provide explanations of menu & wine choices & suitability to match occasion theme.

Equipment & material provided: Each contestant will be provided with chairs, table, flatware, cutlery, crockery, glassware, linen, chart papers (assorted colours), sketch pens, and scissors.

The contestant should - based on the equipment provided - plan a four course continental menu. Each dish should have a one or two appetite whetting sentences. Each course should be paired with a suitable wine. Judges may ask the contestant questions about items on the menu or general knowledge.

Wine label design

Date: 01 March 2019

time: 1 hour

number of contestants: 01 per team

This competition involves designing and drawing of a wine label from any one of the following countries – France, Spain, Italy, Germany, USA, Chile, Argentine, South Africa, Australia, and New Zealand. The contestants will draw lots to select country and at the end of allotted time, the contestants will present their creation to the judging panel.

Equipment & material provided: chart papers (assorted colours), sketch pens, scissors, glue and empty wine bottles (assorted designs)

The contestant should design and draw a label of wine from the assigned country. All relevant information relating to the assigned country's wine labelling regulations should be incorporated into the label.

GLOBETROTTER

The event will bring out the student's innovation & creativity in the art of film making to promote travel & tourism

Date: 02 March 2019

number of contestants: 03 per team

Theme: Sustainable Coastal Tourism

General Rules

- Students will be allotted tourism spots in Udupi at the time of registration.
- Team to shoot the video on the next day (day 1, 01/03/2019) at the given destination and the final video to be submitted on day 2 (02/03/2019) at 8:45 a.m.
- The duration of the final video should not be more than 2 minutes.
- Contestants should not use mobile phone(s) to shoot video.
- 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) with the team code as a file name.

Note:

- Videos submitted will be evaluated on the final day of the event.
- No equipment would be provided by the host.

JEU-CONCOURS

Date: 02 March 2019
team

time: 90 minutes

number of contestants: 02 per

General Rules

- Only team entries are eligible.
- Replacement of any participant of a team will not allowed after registration
- There will be a preliminary test and only 6 teams will get qualified for the final round of quiz
- Quiz will have 7 rounds as listed below:
 - Round 1 – General Knowledge
 - Round 2 – Food
 - Round 3 – Beverage
 - Round 4 – Tourism
 - Round 5 – Logo
 - Round 6 – Audio Visual
 - Round 7 – Rapid Fire
- The decision of the quiz-master will be final.
- The participants shall not be allowed to use mobile phones or any other electronic gadgets.
- Any argument will lead to disqualification.
- **Round 1 to Round 6 (General Rounds)**
 - 10 marks for the correct answer for the direct question.
 - 5 marks for correct answer of a passed question.
 - No negative marking.
- **Round 7 (Rapid Fire)**
 - 10 questions; 5 marks for each right answer.
 - All are direct questions and will not be passed.
 - No negative marking.

CULINAIRE

Entrée – gourmet creation

Date: 01 March 2019 Time: 3 hours Number of contestants: 02 per team
Reporting: 10.45 a.m.

General 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: 02 March 2019 Time: 3 hours & 2 hours (previous day)
Number of contestants: 01 per team Reporting: 8.45 a.m.

General Rules

- Contestant to prepare 12 portions (60 gm per portion) of dessert only from the following Imarathi, Rasmalai, Soan Papdi, Chiroti, Rasgulla, Mysore Pak, Kaju Kathli, Steamed Modak, Anarsa, Bibinca, Athirasam, and Motichoor Laddoo.
- Each contestant 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: 2 March 2019 Time: 4 hours Number of contestants: 01 per team
Reporting: 8.45 a.m.

General Rules

- Each contestant will be provided with a basket of three (3) mystery ingredients.
Contestant has to use all three ingredients.
- Contestant to produce 3-4 similar portions of the plated dessert.
- The plated dessert should contain:
 - **No** iced/frozen product.

- Minimum of 3 elements of different textures.
- Each team is allowed to bring only their basic knife kit. Presentation plates will be provided.

FOOD-O-GRAPHY

Spot photography. Theme will be given on the spot.

Date: 01 March 2019 time: 3 hours number of contestants: 01 per team

General Rules

- Each contestant will be accompanied by one WGSHA student.
- A maximum of 3 photos entries per team are allowed.
- Contestant has to take the still photo within the stated timings and from within the defined area.
- **The winner will be decided on the basis of photo and caption.** The caption shall explain the relevance of the picture by itself. The contestant will not explain their photo or caption to the judging panel.
- The contestant will have to submit the still photos with the camera, details (place taken, exposure triangle, date & time).
- Any kind or type of camera is allowed. However, the contestant shall follow the details provided at the time of event.
- All entries (soft copy with the caption or explanation in a word file – max 500 words)) should be given to the event coordinator by the end of the event.
- The entry will be disqualified if the photos are found to be plagiarized.
- **No equipment (of any kind) would be provided by the host.**
- **Editing (of any kind) is strictly prohibited.**

WOW AT EVERY MOMENT OF TRUTH

Roleplay

Date: 01 March 2019
team

time: 10 minutes

number of contestants: 02 per

General Rules

- 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 roleplay.
- 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 contestants.
- 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 this competition.
- Judges' decision is final.

SHERLOCK-IT-OUT

Treasure hunt

Date: 01 March 2019
team

time: 90 minutes

number of contestants: 04 per

General Rules:

- 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.

HOTELIERS' GOT TALENT

Date: 02 March 2019 time: 4 minutes (minimum), 5 minutes (maximum) including
set up, windup & sound check time number of contestants: 06 (minimum), 08
(maximum) per team reporting time: 3:30 p.m. theme: non theme dance

General Rules:

- 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.
- The team should be ready with their performance by the time of the event. No time will be given for preparation after the reporting time. Teams not ready with their performance by the allocated time **will be given walk over and won't be allowed to participate at a later slot.**
- Student coordinators should submit audio files of items in MP3 format ONLY at the time of registration else they will be disqualified for the event.

FLORAL FLOURISH

Date: 01 March 2019 time: 1 hour number of contestants: 02 per team

Theme of the arrangement would be announced one hour prior to the competition.

General 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, one container to choose from, floral foam, floral tape, floral wire and accessories.
- No other artificial or commercial item/decoration is permitted, apart from the stand/vase/support and material etc. used for display purposes.
- 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 be 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 flowers as well as the cleanliness of the area.
- The flower arrangement is to be viewed and judged all round.
- After judging, no exhibit should be touched by any contestant.
- The flower arrangements will remain on display throughout the Quest 2019.
- The judging panel's decision will be final.
- Organizers reserve the right to use photographs of winners and their artwork for the purpose of advertising and promotion.
- At the conclusion of the allotted time, all work must cease.

WGSHA QUEST 2019

General Instructions:

1. Each team can have a maximum of 10 student participants.
2. Only Institutions / Colleges participating in all the events will be eligible for the Overall Trophy.
3. Teams must register themselves by Thursday 28 February 2019. Registration desk will be at Board Room WGSHA building.
4. Only students pursuing Tourism / Hospitality courses are eligible to participate in WGSHA Quest 2019.
5. Participants are required to carry their College / Institution Identity Cards and are required to produce the same for verification at the time of registration.
6. All participants are advised to be in their institute uniform or in formal attire.
7. No time or / and venue for practice sessions will be allotted.
8. Accommodation (on sharing basis) will be provided for contestants and accompanying faculty member (01 per team). Please indicate your requirement for accommodation in the registration form.
9. The organizer reserves the right to modify the rules and regulations, cancel or suspend the competition should there be any discrepancy in the competition.

Registration Fee

The registration fee is **Rupees 7500** is for the two days of WGSHA Quest. Payment can be made via Demand draft drawn in favor of Manipal Academy Of Higher Education payable at Manipal or Udupi or by wire transfer. The bank and account details are 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

REGISTRATION FORM

Name of the Institute	
Institute Address	
Email (official college email)	

Sl. #	Name of the Participant (Use block letters only. The certificate will bear the contestant's name as written here.)	Mobile number
1.		
2.		
3.		
4.		
5.		
6.		
7.		
8.		
9.		
10.		

Accommodation required (please encircle) **Yes** **No**

Name and contact details of the accompanying faculty member

Name: _____ **Mobile number:** _____

Payment details

Demand Draft number _____ **dated** _____

drawn on bank _____ **branch** _____

Wire transfer from bank _____ **dated** _____

UTR / Reference number _____

Principal's signature with college seal

A copy of the filled-in registration form should be emailed to wgshaquest@gmail.com

For more details please visit <http://www.wgshaquest.in/>