



October 2021

WGSHA *Chronicle*

Welcomgroup Graduate School of Hotel Administration
A constituent unit of MAHE, Manipal



Featuring the events from September 2021

WGSHA Teams bag both International Championship & Runners Up at **Accor Take Off! Challenge 2021**



FOREWORD



Dear Readers,

I am delighted to present the WGSHA Chronicle, October, 2021, that showcases the achievements of our students, expert talks and also college and hostel events that took place in the month of September.

Two student teams, Team 'Conquistadors' with Nathan Dsouza, Sadhika Venkatesh and Subhash Praveen Ullal and Team 'Flower Power' with Lavanya Raja, Neha Mathew Chakola and Siddanth Raina from WGSHA, bagged the First and Second Place in the 10th edition of Accor Take Off! Challenge 2021 hosted by Accor, an International hospitality group based in France. My heartiest congratulations to the winners for their hard work and extremely innovative ideas – 'linen waste into cloth pads for women' and 'flower waste into incense sticks and fragrance soaps'. We were very happy to finally welcome 35th course BHM and 10th course BACA in the campus after the abrupt closure of college due to COVID 19 during the second wave of the pandemic.

Our students had made 'Teacher's Day' 2021 very memorable by organizing a cake cutting ceremony to thank all the faculty members. We also organized a Virtual Orientation program for 36th course BHM and 11th course BACA of 2021 admissions, in which we invited a few eminent industry professionals who shared their experiences and motivated our young students. A fire training mock drill was conducted for the faculty and staff of WGSHA to ensure their safety. The Virtual Immersion Program for 36th Course BHM and 11th Course BA (Culinary Arts) hosted many distinguished people from the industry and provided the students with an in-depth understanding of the industry that they are stepping into.

The Department of Dietetics and Applied Nutrition conducted various competitions for the 'Rashtriya Poshan Maah' 2021. I congratulate all the winners. Also, WGSHA organized a webinar for 35th course BHM and 10th course BACA on stress management; orientation workshops for the new batch and an expert session on grooming and etiquette. Also, for the 2nd year Masters of Hotel Management students, we organized an expert session on understanding journal articles. We conducted a 'First Aid Workshop' in collaboration with MCON and an expert talk on Aerobic and Anaerobic Performance Assessment by the Department of Dietetics and Applied Nutrition. In view of the Housekeepers Appreciation Week, we conducted the 'International Summit on Hospitality, Accommodation and Facility Management', where we conducted numerous expert sessions and talks. We also celebrated World Tourism Day 2021 – Tourism for Inclusive Growth. The students of the Gastronomy Club organized an event highlighting Arabic food and culture; Ganesh Chaturthi was celebrated in the hostel which was followed by a cultural performance and some amazing food. I would like to congratulate all my colleagues for taking part in various events. I would also like to congratulate all the students who won the Grand Challenge 2021 organised by MAHE.

A handwritten signature in black ink, appearing to read 'K. Thirugnanasambantham', is written over a light-colored background.

Chef K. Thirugnanasambantham
Principal, WGSHA



Index



WGSHA wins Championship in the 10th Edition of the Accor Take Off!

Arrival of batch 2020-21 to campus

Teachers day

Virtual Orientation Programme

Fire Training Mock Drill

Virtual Immersion Programme

Rashtriya Poshan Maah 2021

Recreational Session for Faculty and Staff

Choosing our response to Stress

Orientation Workshops for the New Batch

Grooming & Etiquette

Know the difference: Reporting of Results and Discussion

First Aid Workshop

International Summit On Hospitality, Accommodation & Facility Management 2021

World Tourism Day 2021

Hostel Festivals

Faculty/Students/Alumni laurels

WGSHA wins Championship in the 10th Edition of the Accor Take Off!

WGSHA bags both International Champions and International Runners Up!

Congratulations



NATHAN DSOUZA



SADHIKA VENKATESH



SUBHASH PRAVEEN ULLAL

INTERNATIONAL CHAMPIONS



TEAM CONQUISTADORS

INTERNATIONAL RUNNERS UP!



TEAM FLOWER POWER

September 2021: Two teams from Welcomgroup Graduate School of Hotel Administration, Team Conquistadors and Team Flower Power secured First and Second position respectively in the Virtual International Finale of the 10th edition of the Accor Take Off! Challenge.

The finale was web casted across the world and graced by Mr. Sebastien Bazin, Chairman & Chief Executive Officer of Accor Hotels. This is the first time, a team from India has secured the top spot in this competition and we take a lot of pride in this achievement of ours. 500 participants from across 86 Schools in 25 Countries formed 165 teams for the first round.

Team Conquistadors comprising of Nathan Alston Dsouza, Sadhika Venkatesh and Subhash Praveen Ullal of 8th Course BACA had presented their idea of “Linen for Women” and Team Flower Power comprising of Lavanya Raja, Siddhant Raina and Neha Mathew Chakola of 32nd Course BHM presented their idea of involving the underprivileged members of the local community in converting hotels’ flower waste into incense stick and fragrance soaps. Both the ideas were well received by the jury members and the ideas were shortlisted for the finale along with teams from Indonesia, Cambodia and France.

The finale was hosted for the teams in Pullman & Novotel Aerocity, New Delhi on September 6th, 2021. Mr. Bazin, the CEO of the Accor Group committed to discuss the winning project with the team in the Paris Office and implement the same.

Arrival of batch 2020-21 to campus

Bachelor of Hotel Management – 35th Course & BA (Culinary Arts) 10th Course



September 2021: After the abrupt closure of the campus for COVID 19 pandemic causing delay in the arrival of admitted students of 2020 of the BHM and BA (Culinary Arts) courses to WGSMA, Manipal, we finally welcomed them to our campus for their practical classes on September 2, 2021.

The process included their completion of admission formalities which included collection of 'Admission Order' on submission of original mark sheets/certificates and also submitting the same along with various undertakings to the college academic section. They were also issued their uniforms and other accessories.

The parents were very happy to bring their children to Manipal campus finally, after a long COVID 19 period of online classes for almost a year, as the country witnessed a second wave of the pandemic which continued to keep them home. The parents and students were proud to see their campus infrastructure, interacting Principal during his presentations and also meeting their mentors.



Teachers day

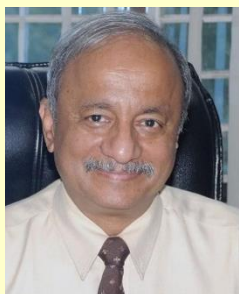
Cake cutting organized by the students of WGSHA

September 2021: Enthusiasm and celebration marked the Teacher's Day celebration at Welcomgroup Graduate school of Hotel administration (WGSHA), Manipal. Considering the current pandemic, the event was organized in a simple manner. Students of the institute have organized a cake cutting ceremony for the faculty.



Virtual Orientation Programme

Bachelor of Hotel Management (BHM 36th Course) & BA (Culinary Arts) - 11th Course



Lt. Gen (Dr) M D Venkatesh



Mr Dipak Haksar



Chef. Vikas Khanna

A Virtual Orientation Programme was conducted online by WGSHA for the newly admitted batches of Bachelor of Hotel Management (BHM) 36th Course, and BA (Culinary Arts), 11th Course on September 9, 2021.

Vice Chancellor of MAHE, Lt. Gen (Dr) M D Venkatesh addressed the students in the beginning of the function. He complimented all parents to have chosen WGSHA and MAHE both as top ranked institutions in the world with MAHE being Institution of Eminence, and with NIRF ranking of 8 and QS World University ranking in the band of 751-800. He said WGSHA is making the university proud by its rankings, achievements, recognitions, outcomes, quality of students and achievements of its alumni all over the world.

Those joining the university will get benefits in innovative teaching learning methods, high quality infrastructure, accomplished faculty, multi-cultural atmosphere and excellent opportunity for experiential learning, he said. He assured to parents that MAHE provides world class student experience for the holistic development and their well-being. MAHE has student centric policies and maintains a healthy learning environment in the campus, and with Hotels Division of ITC Ltd. partnered with the college, the students will certainly get the best knowledge and skills, he said. Dr Venkatesh appreciated the presence of industry stalwarts and eminent personalities to have joined for this occasion to speak to the students and parents.

The Chief Guest of the function was Mr. Dipak Haksar, Former Chief Executive, ITC Hotels & WelcomHotels. He welcomed the newly admitted students and mentioned that they were now part of a great institution which through the last 4 decades has endeavoured to uphold the spirit of India, exemplified in 'Atithi Devo Bhavo'. This institution has strived for excellence, produced exemplary leaders and he saw a great future of this institution. He also mentioned that the partnership of DR TMA Foundation with the Hotels Division of ITC Ltd. in 1987 was a landmark decision which paved way for quality education bringing in contemporary education from the industry to the students. The spirit and DNA of ITC runs through WGSHA, he said. ITC's ethos and values include the one unifying symbol of 'Namaste' and ITC's service standards provide gracious welcome to heartfelt farewell to guests. The ethos of 'Responsible Luxury' is the biggest differentiator of ITC's hotel brands among other hospitality players, he mentioned.

Continued >>>

Virtual Orientation Programme

>>> from previous page

Bachelor of Hotel Management (BHM 36th Course) & BA (Culinary Arts) - 11th Course



Mr. Sumit Kumar



Mr. Amit Rana



Mr. Umapathy Amirtham



Chef Rajesh Gopalakrishnan



Mr Rakesh Parameshwaran

When Chef Vikas Khanna, Michelin-Starred Celebrity Chef and WGSHA's Distinguished Alumnus, joined in as the Guest of Honour, the students were all excited to see him on screen, talking to them directly remembering his college days in WGSHA. He said he never misses this moment to welcome the new batch of students for their new journey, as this college is his first temple of cooking. He also said that he never misses mentioning WGSHA anywhere in the world. He stressed that new foundation was being laid for their journey from their 'Janambhumi' to 'Karambhumi'. Chefs are the ambassadors of the country and introduces India's culture to the world through food. He cautioned students not to become clones, but to become their own individual self with their creativity. He asked the students to absorb as much as they can now, to face the tough industry later. Money can't define happiness and only when they would break a mould, they would open doors for many people.

Other Speakers of the session delivered their talks after that, with an 'Expert Session' by Mr. Umapathy Amirtham, Hotel Manager, The Leela Palace Jaipur, on Housekeeping, who advised students to understand the basics thoroughly to gradually grow in the industry. Mr. Rakesh Parameshwaran, WGSHA Alumnus, 13th Course, General Manager, The Residency Towers, Chennai in his 'Alumni Inspiration' talk, told the students that they have taken the right step in the right direction to the right place, to be with the right people to develop themselves. He remembered his college days and said the college will mould them to come out awesomely well.

Virtual Orientation Programme

Bachelor of Hotel Management (BHM 36th Course) & BA (Culinary Arts) - 11th Course



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



VIRTUAL ORIENTATION PROGRAMME



**Bachelor of Hotel Management
(BHM) - 36th Course &
B.A. (Culinary Arts)
- 11th Course**

**Thursday
September 9, 2021
#2.30 p.m. onwards**

Principal's Talk

Chef K. Thirugnasambantham
Principal, WGSMA





9:30 am	Invocation
9:35 am	About our Founder Late Dr T M A Pai & Late Mr Y C Deveshwar, Ex Chairman ITC Ltd.
9:50 am	Introduction of Principal
9:55 am	Principal's Message to the 36th Course BHM & 11th Course BA (Culinary Arts) Students
10:05 am	Introduction of Vice Chancellor
10:10 am	Address by Lt. Gen (Dr) M D Venkatesh, Vice Chancellor, MAHE
10:15 am	Introduction of Chief Guest
10:20 am	Address by Chief Guest, Mr Dipak Haksar, Former Chief Executive, ITC Hotels & WelcomHotels
10:35 am	Introduction of Guest of Honour
10:45 am	Address by Guest of Honour, Chef Vikas Khanna, Michelin-Starred Celebrity Chef
Tea Break	
11:30 am	Introduction of Expert
11:35 am	Expert Session – Food & Beverage Service - Mr. Sumit Kumar, General Manager, Hyatt Pune
11:55 am	Introduction of Expert
12:00 noon	Expert Session – Front Office - Mr. Amit Rana, General Manager, Crowne Plaza New Delhi, Rohini - IHG
12:20 pm	Introduction of Expert
12:25 pm	Expert Session – Housekeeping - Mr. Umapathy Amirtham, Hotel Manager, The Leela Palace Jaipur
12:45 pm	Introduction of Expert
12:50 pm	Expert Session – Food Production: Chef Rajesh Gopalakrishnan, General Manager, Radisson Hotel Group
1:10 pm	Introduction of Alumni Inspiration Speaker
1:15 pm	Alumni Inspiration – Mr Rakesh Parameshwaran, WGSMA Alumnus, 13th Course, General Manager, The Residency Towers, Chennai
1:35 pm	Vote of Thanks

Mr. Amit Rana, General Manager, Crowne Plaza New Delhi, while speaking to the students on Front Office, asked them to find the flame in them and their passion to take them to their own paths. Technology too helps in several aspects of guest services, he mentioned. Mr. Sumit Kumar, General Manager, Hyatt Pune on Food & Beverage Service described several qualities through every alphabet and encouraged them to remain positive always. Chef Rajesh Gopalakrishnan, General Manager, Radisson Hotel Group, on Food Production Department, mentioned that industry is offering several newer options today and new paths can be made in those areas and suggested the students to look for their own paths, own flame and assured the students that the industry has enough scope for all of them.

In the post lunch session, Principal Chef K. Thirugnasambantham presented the college and university facilities, describing the four pillars of MAHE, college rankings and accreditations, its pedagogy and student engagements, clubs and student run activities, capacity building & training, scholarships, awards, student achievements & placement opportunities, research, consultancy and International partnerships. He also delved in the history of the college and spoke about notable alumni of the college and the global alumni network of WGSMA. The students and parents were given good scope of clarifying their doubts and queries, which Principal patiently answered. The session was well appreciated by the parents and students.

Fire Training Mock Drill

by Fire Safety Officer, MAHE, Manipal

September 11, 2021: Fire Training Mock Drill and presentation was conducted for the faculty and staff at WGSMA by the Mr Leslie Joseph D'Souza - Fire Safety Officer, MAHE, Manipal.



Virtual Immersion Programme

Bachelor of Hotel Management (BHM 36th Course) & BA (Culinary Arts) - 11th Course



Chef Atul Kochhar



Chef Mayank Kulshreshtha



Mr Vidyuth Lokur



Ms Manpreet Chabba



Ms Caroline Alexander



Mr Pravin Laghaate



Chef Andy Cuthbert



Chef Ajith Raman



Mr Mohammad Ismail

September, 2021 A Virtual Hospitality and Culinary Immersion Program 2021 was organized for newly joined students of BA (Culinary Arts) and BHM (Bachelor of Hotel Management), to provide the students with a better understanding of the industry by Welcomgroup Graduate School of Hotel Administration from 13/09/2021 to 16/09/2021.

The program began with the opening remarks by Chef K. Thirugnanasambantham addressing the newly joined students of WGSMA. Followed by sessions taken by Guest Speakers like Chef Atul Kochhar (Twice Michelin Starred Chef, Restaurateur), Chef Mayank Kulshreshtha (Area Executive Chef Southern Region, ITC Hotels), Chef Andy Cuthbert (General Manager, Jumeirah; Continental Director Africa Middle East at WORLDCHEFS), and Chef Ajith Raman (Executive Chef, Trident BKC, Mumbai).

Distinguished Alumni's of WGSMA, Mr. Vidyuth Lokur (Vice President, Sales & Marketing, Cogent Foods Private Limited and Alumnus 12th Course, BHM, WGSMA), Mr. Mohammed Ismail (COO, Hotels and Catering, Cloud Kitchens at pathfinder global FZCO and Alumnus, 2nd Course BHM, WGSMA), Ms. Caroline Alexander(Cluster Director of Sales – Spain & Portugal MGM Muthu Hotels, Alumna 13th Course BHM, WGSMA), Ms. Manpreet Chabba(Assistant Director Food and Beverage Service, Taj Mahal, New Delhi, Alumna 23rd Course BHM, WGSMA), and Mr. Praveen Laghaate(Vice – President and Global Head of Account Management, Clever Tap, Alumnus, 10th Course, BHM, WGSMA).

Each session ended with interaction with young budding hoteliers and industry experts with a Question and Answer Session. All four days the responsibilities were taken by the Program Managers and other faculties who coordinated the event successfully, followed by Club introductions by respective club in charge.

Rashtriya Poshan Maah 2021

Organised by the Department of Dietetics and Applied Nutrition of WGSMA



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANGALURU
A member of WGSMA, MAHE

ITC HOTEL
MANGALURU
A member of WGSMA, MAHE

LOGO DESIGNING

Malnutrition in the country can be fought with the collective participation of all citizens. With this intention, WGSMA invites students to design "logo" with a "tagline". The winners will be encouraged to submit his/h design in original form to Mission Poshan 2.0 organized by the Ministry Women and Child Development, Government of India.

Theme: 'Converging towards a healthy walk-through li

Rules:

Date: 13th September 2021
Time: Before 11:59 PM
Participants: WGSMA Students

Submit logo here:

For queries contact:
9169976376
andrea.lewis@learner.manipal.edu

QR Code

For queries cOntact:
8277412948 / namitha.j@learner.manipal.edu
Submission link / QR code



Photography Event

Capture the moment, that is all the miracle there is, and this competition is all about the skills of capturing these moments.

RULES

- 24-hour time would be given after the theme has been provided. Participants must utilize this time for capturing images and submit.
- The participants has to capture three photographs based on the theme.
- Participants must bring their own digital cameras or mobile phones.
- NO Editing, Filtering or Morphing of pictures is permitted.
- The organization has all rights for the use of picture as and when they deem fit.
- Photographs should be submitted through the QR code / link given below.
- Date: 14th September 2021, 10 AM (Submission of entries) Participants: MAHE Students

On all the WGSMA social media platforms
15th September 2021, 10 AM (Submission of entries) Participants: MAHE Students

For queries cOntact:
8277412948 / namitha.j@learner.manipal.edu
Submission link / QR code

QR Code



CONGRATULATIONS

Winners - Cloth bag Painting

1st Prize

Namitha Agnel P J
M.Sc. DAN

&

Shahistha Fathima
M.Sc. DAN

2nd Prize

Harshitha M L
M.Sc. DAN

&

Dr Swathi N S
M.Sc. DAN

3rd Prize

Ann Melisa Davis
M.Sc. DAN

&

Esha Bhuiya
M.Sc. DAN

Rashtriya Poshan Maah 2021

September, 2021: September has been declared as the "Rashtriya Poshan Maah" by the Government of India. It is a multi-ministerial convergence mission with a vision to address malnutrition in a targeted approach by 2022.

The Poshan Abhiyaan was launched in March 2018 by the Prime Minister as the Indian government's flagship programme to improve nutritional outcomes for children, pregnant women and lactating mothers aiming for Holistic Nutrition. The theme for this year is – "Converging towards a healthy walk-through life".

The main objective of Rashtriya Poshan Maah is to eradicate micro nutrient deficiencies and Malnutrition. This theme signifies the promotion of nutrition and health throughout all stages of life. Events organized at WGSMA are Nutrition assessment, Exercise session, Logo Designing, Cloth painting, Photography and Logo Designing.

Logo Designing Winners:- 1st place – Simrah Minhaj (M.Sc. DAN), 2nd place – Simran Khanam (M.Sc. DAN) and 3rd place – Dr. Vindhya Vasu Shetty (M.Sc. DAN)

Cloth painting Winners:- 1st place – Namitha agnel P J & Shahistha Fathima (M.Sc. DAN), 2nd place – Harshitha M L & Dr. Swathi N S (M.Sc. DAN) and 3rd place – Ann Melisa Davis & Esha Bhuiya (M.Sc. DAN)

Photography Winners:- 1st place – Prathiksha Kamath H (M.Sc. DAN), 2nd place – Sara Nihala (M.Sc. DAN) and 3rd place – Thaarani Sathyamoorthy (11th course - BACA)

Recreational Session for Faculty and Staff

Housekeepers Appreciation week

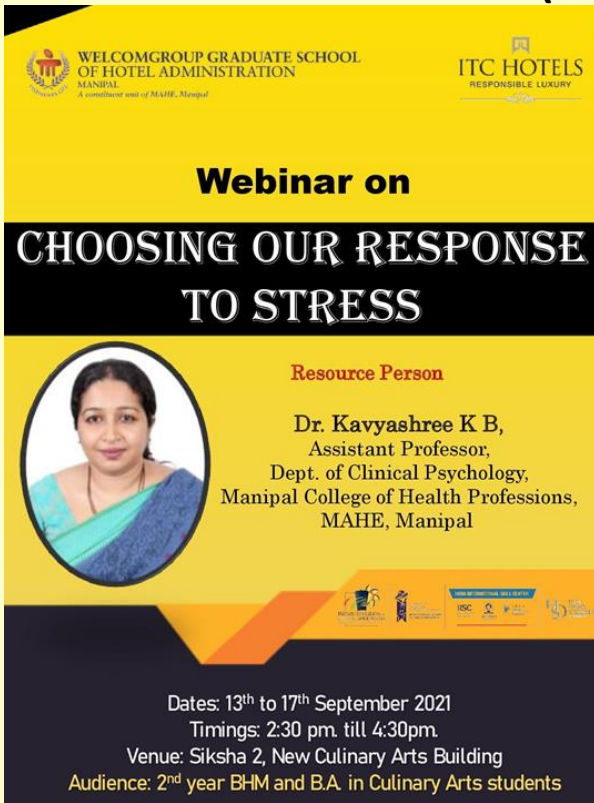
September 25, 2021: With games like Get set fly, spray bottle shoot, Paper towel roll, Stacking the towels race WGSMA organised recreational session for all its faculties and staff during the International housekeepers appreciation week 2021. The faculty and staff were filled with euphoria while participating in the activities.

This session was organised under the guidance of Principal Chef K Thirugnanasambantham the department coordinate Mr. Keith Shirlvin Nigli and coordinated by Mr. Abhijith Saralaya - Assistant Professor, Housekeeping.



Choosing our response to Stress

Bachelor of Hotel Management (BHM) -35th Course and BA (Culinary Arts) - 10th Course students



The poster is yellow and black. At the top left is the logo of WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION, MANIPAL. At the top right is the ITC HOTELS logo with the tagline 'RESPONSIBLE LUXURY'. The main title 'Webinar on CHOOSING OUR RESPONSE TO STRESS' is in large, bold, white letters on a black background. Below the title is a circular portrait of Dr. Kavyashree K B. To the right of the portrait, her name and title are listed. At the bottom, the dates, timings, venue, and audience are provided.

Webinar on
CHOOSING OUR RESPONSE TO STRESS

Resource Person
Dr. Kavyashree K B,
Assistant Professor,
Dept. of Clinical Psychology,
Manipal College of Health Professions,
MAHE, Manipal

Dates: 13th to 17th September 2021
Timings: 2:30 pm. till 4:30pm.
Venue: Siksha 2, New Culinary Arts Building
Audience: 2nd year BHM and B.A. in Culinary Arts students

September 13- 17, 2021: A workshop on Stress management entitled “Choosing our response to Stress” was organized by Chef K Thirugnanasambantham, Principal, WGSMA for 2nd year BHM and BACA students. The session commenced with a warm welcome of the guest Dr Kavyashree, Assistant Professor, Dept. Of Clinical Psychology, Manipal College of Health Professionals, MAHE, Manipal - an extremely accomplished professional in the field of clinical psychology.

The session began with the following questions for the participants - “Do we have a choice on how to respond to stress”, “How do we respond to stress” and “How do we choose how to respond to stress?”

To understand these concepts, students were provided detailed insights on stress- symptoms of stress, types of stress and the body’s response to stress. The effects of stress on mental and physical health of a person and also on an individual’s social interactions were elaborately described by the resource person.

Effective management of stress through good social support as well as essential skills like managing time, reframing the thought process and introspection of an individual, the significance of a healthy lifestyle, like a good sleep, hygienic and nutritionally rich diets, regular exercise and other ways and means by which one can deal with stress was also explained.

The session concluded with vote of thanks for Dr. Kavyashree and her team members. The Program Managers of 35th Course BHM and 10th Course BACA - Mr. Sandeep Srivastava, Dr. Namratha Pai K, Chef Arup Kumar Dhar and Chef Sudhakar Nayak coordinated the workshop.



Orientation Workshops for the New Batch

Bachelor of Hotel Management (BHM) -35th Course and BA (Culinary Arts) - 10th Course students



September 17, 2021: Various various workshops were organized for the batch of 2020 - Bachelor of Hotel Management (BHM) -35th Course and BA (Culinary Arts) - 10th Course students who are here in campus from this year.

List of workshops are - Entrepreneurship Overview, Choosing our response to Stress, Drug Awareness Workshop, Digital exam training Session and Nutritional Assessment



Grooming & Etiquette

Bachelor of Hotel Management (BHM) -35th Course and BA (Culinary Arts) - 10th Course students



September 21, 2021: An expert session on Grooming & Etiquettes was organized by WGSHA. Expert of the session was Ms. Afrida Zaman Suneja (Grooming Manager, ITC Hotels). The session went on for 5 days wherein students learned about enhancing their overall Personality, Grooming, Etiquettes, etc which are the attributes of the hospitality professional.

This activity helped the students to think and get a clear picture of their strengths and USP. Then the students were engaged in the debate session. Debate session helped the students to understand the important components of effective communication like gesture, posture, expressions, vocalics, eye contact and content which was then elaborated and demonstrated in greater detail by Ms. Suneja.

To conclude, the session was a great learning experience with lots of practical activities and interactions. The workshop was coordinated by faculty Ms. Rachna Pokhriyal for the students of 35th Course BHM, 10th Course BACA and 1st Course MHM.



Know the difference: Reporting of Results and Discussion

For the batch of Masters of Hotel Management



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION
MANTPAL
(A constituent unit of MAHE, Manipal)

ITC HOTELS
RESPONSIBLE LUXURY

WGSMA organizes
Guest Lecture on
**Know the difference:
Reporting of Results
and Discussion**

Mr Pradeepkumar
Research Associate, Centre For Business Markets
Indian School of Business, Hyderabad

September 23, 2021
2.15 p.m. to 3.45 p.m.

Meeting link here

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA

Logos at the bottom: Indian International Skill Center, IISC, Hotel Schools of Distinction, MANIPAL

September 21, 2021: The aim of this session is to have PG students to get clear understanding on crafting result and discussion section for journal articles. Content covered in the session are:

- What is Result and Discussion section in a Journal article?
- Purpose of the sections
- Structure of the sections
- What to avoid in the sections?

Mr Pradeep have used a collection of articles (10) that focus on the research process will serve as the basis for discussion of these topics. (Journal of Retailing and Consumer Services, Journal of Clinical Epidemiology, Academy of Management Journal, Journal of Marketing Theory and Practice, European Journal of Marketing, Journal of Business and Psychology, Journal of Educational Measurement, Anatolia). Online live response collection is done to understand the perception of participants on the result and discussion section. Recent paper published in Current Psychology is chosen and the result and discussion sections were reviewed and annotated for understanding. Similar published papers were used for formative assessment of the participants at the end of the session. He emphasized 3 'C's while writing the result: Completeness, Clarity, and Credibility. He has demonstrated how the same has been used in research articles. In terms of writing discussion, he emphasized that the 'Discussion' section can be generally divided into 3 separate parts as.

- 1) Introductory
- 2) Intermediate
- 3) Concluding statements.

Followed by Theoretical and Practical implications, limitations, and future research ideas. The session was appreciated by all the students.

First Aid Workshop

Bachelor of Hotel Management (BHM) -35th Course and BA (Culinary Arts) - 10th Course students



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

ITC HOTELS RESPONSIBLE LUXURY

WGSHA is Organizing

First Aid Workshop for the students of 35th BHM and 10th Course BACA



Dr. Sangeetha P
Assistant Professor - Selection Grade, Department of Child Health Nursing, MCON, MAHE, Manipal.

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSHA

20th to 24th September 2021
9:30am to 11:30am
Venue- Class Room 302 WGSHA

September 23-24, 2021: The main aim of the workshop was to train young students to deal with a critical situation without losing the presence of mind and ensure that the patient receives the right first aid that could be the deciding factor between life and death. Keeping this in mind, WGSHA with the collaboration of Manipal College of Nursing (MCON) MAHE, organized a First Aid workshop for the students of the 35th Course BHM & 10th Course BACA.

The students not only got an insight into a wide range of incidents that lead to medical emergencies, but the workshop also cleared a number of doubts that are associated with cases of epilepsy, snakebite, heart attack, allergies, and burns.



Aerobic & Anaerobic Performance Assessment Dr. Snehanshu Adhikari

Organised by the Department of Dietetics and Applied Nutrition of WGSHA

DEPARTMENT OF DIETETICS AND APPLIED NUTRITION

PRESENTS

EXPERT TALK

ON

AEROBIC & ANAEROBIC PERFORMANCE ASSESSMENT



SPEAKER

Dr. Snehanshu Adhikari

Scientist and In-charge
Dept. of Exercise Physiology
Sports Authority of India
Kolkata



10 AM to 1PM

MS Teams

Participants - M.Sc. DAN students

September 24, 2021: Dr. Snehanshu Adhikari is a Scientist and In-charge at Department of Exercise Physiology Sports Authority of India, Kolkata since 7 years. Previously he worked as a Lecturer/Assistant Professor in the Department of Physiology, Kasturba Medical College, Manipal University. He the alumnus from Kasturba Medical College, where he has done his Masters and Ph.D in Medical Physiology. This expert session was conducted to M. Sc DAN students as part of their Exercise prescription practical subject. The session mainly focused on different methods performance assessment of athletes in lab and in the field. Dr. Snehanshu explained about the different physiological aspects which changes in athletes and different energy systems involved in exercise performance.

International Summit on Hospitality, Accommodation & Facility Management 2021

On the occasion of Housekeeping Appreciation Week

International Summit On

Hospitality, Accommodation & Facility Management 2021

Chief Guest



Mr. Sanjay Bose

Executive Vice President and
Head - HR at ITC's Hotel Group

Guest of Honour



Mr. Ralph Sunil

Group Head- Facility Management
Services, GMR Group

Continued >>>

Panel 1: "The Business of Facility Management" | 10:35 a.m. to 11:35 a.m.



Ms. Shivvani Gupta

Executive Housekeeper
ITC Grand Central, Mumbai



Ms. Geetha Sudesh

Director of services
Marriott International, Hyderabad



Ms. Janaki Das

Executive Housekeeper
Oberoi Hotels & Resorts, Mumbai



Mr. Dinesh Babu

Executive Housekeeper
Novotel ibis Bengaluru



Mr. Ralph Sunil

Group Head - Facility Management
Services, GMR Group



Ms. Mohana M

Editor - Clean India Journal,
Director - Conferences & Broadcasting

International Summit on Hospitality, Accommodation & Facility Management 2021

>>> from previous page

On the occasion of Housekeeping Appreciation Week

Panel 3: "A Glimpse into the Future" | 12:40 p.m. to 01:30 p.m.

Panel 2: "Contemporary Insights on Guest Management" | 11.40 a.m. to 12:35 p.m.



Mr. Prabhat Shukla
Director of Rooms and Quality
(acting) at InterContinental Doha



Mr. Abhishek Maithani
Executive Housekeeper at Trident,
Bandra Kurla, Mumbai



Mr. Chandan Das
Executive Housekeeper
ITC MAURYA



Mr. Muthuvel Cellamuthu
Housekeeping Manager - HOD at
Accor, Qatar



Ms. Sonia Jaitly Banerjee
Rooms Division Manager
JW Marriott, Bangalore



Mr. N Nishant Kumar
Executive Housekeeper, JW
Marriott Kolkata



Ms. Sirisha Rao
Housekeeping Manager Grand
Mercure Koramangala, Bengaluru



Ms. Ila Prabhu
Executive Housekeeper
ITC Hotels, Bengaluru



Mr. Raghubalan G
Author, Image & Hospitality
Consultant, Coach, Bangalore

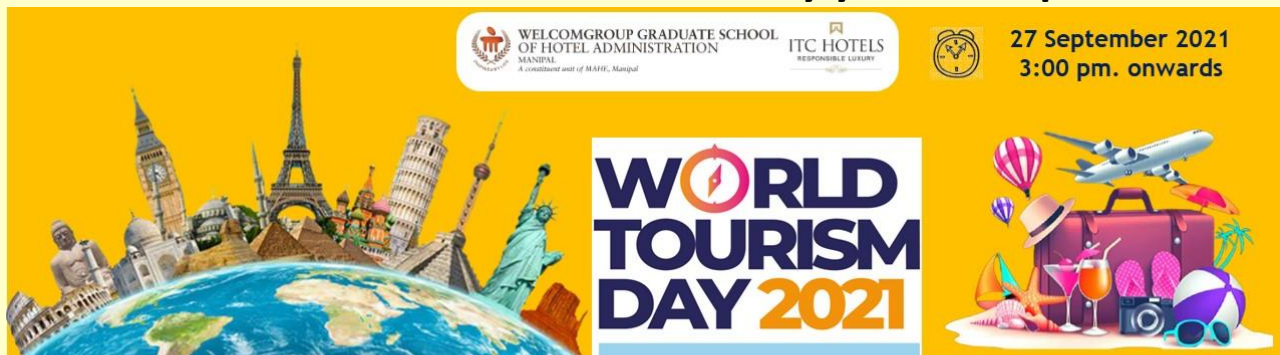
September 25, 2021: On the 25th of September, Welcomgroup Graduate School of Hotel Administration conducted a never seen before webinar International Summit on Hospitality, Accommodation & Facility management 2021 with a theme "Changing minds & Changing trends" as a part of the celebration to International Housekeeper's Appreciation Week, which saw speakers from various fields speak about Housekeeping and Facility Management. Presided by Mr. Sanjay Bose, Executive Vice President and head of HR at ITC Hotels as the chief guest, and Mr. Ralph Sunil, group head of facility management services at GMR group as the guest of honor.

The event was attended by all our students and faculty members of WGSMA. The speakers took the stage by storm with their charm and persona. They shared their experiences with regards to handling guests as Housekeeping personnel, the scope of the industry, which is slowly moving towards facility management as well, and gave detailed insights into how the future of the industry is going to look like. They proved to our students that Housekeeping is much more than cleaning, by urging them to break away from narrow chains and create a niche for themselves in the industry.

The speakers who enriched the session were, Ms. Janaki Das, Executive Housekeeper, Oberoi Hotels & Resorts, Mumbai, Ms. Geetha Sudesh, Director of Services, Marriott International, Hyderabad, Ms. Shivvani Gupta, Executive Housekeeper, ITC Grand Central Mumbai, Ms. Mohana M, Editor-clean India Journal, Director – Conferences & Broadcasting, Content Writer, Author, speaker, Anchor – (For moderating the panel), Ms. Sonia Jaitly Banerjee, Rooms Division Manager, JW Marriott, Bengaluru, Ms. Ila Prabhu, Executive Housekeeper, ITC Hotels, Bengaluru, Ms. Sirisha Rao, Housekeeping Manager, Grand Mercure, Koramangala, Bengaluru, Mr. Raghubalan G, Author, Image & Hospitality Consultant, Coach, Bengaluru Mr. Dinesh Babu, Executive Housekeeper, Novotel IBIS Bengaluru, Mr. Prabhat Shukla, Director of Rooms and Quality (Acting), InterContinental Doha, Mr. Muthuvel Cellamuthu, Housekeeping Manager, HOD at Accor, Qatar, Mr. Abhishek Maithani, Executive Housekeeper at Trident, Bandra Kurla, Mumbai, Mr. N Nishant Kumar, Executive Housekeeper, JW Marriott Kolkata, Mr. Chandan Das, Executive Housekeeper, ITC Maurya Delhi.

World Tourism Day 2021

Celebrated every year on September 27



SPEAKERS

TOURISM FOR INCLUSIVE GROWTH



Chief Guest

Mr. PK Mohankumar
Hospitality Expert & Consultant,
Founder & CEO - Turnstone
Hospitality LLP



Dr. Nanda Kishor

Head in-charge and Associate Professor
Department of Geopolitics &
International Relations, MAHE, Manipal



Mr. Dhananjay Saliankar

Head of Sales & Marketing
Fortune Hotels & WelcomHeritage Hotels
(ITC's Hotel group)



Program Schedule

Time	Details
3.00 pm.	Programme start
3.02 pm.	Invocation
3.03 pm.	Opening remarks and address by Principal
3.06 pm.	Address by Chief Guest - Mr. PK Mohankumar
3.15 pm.	Address by Dr Nanda Kishor
3.30 pm.	Address by Mr Dhananjay Saliankar
4.00 pm.	Q & A session
4.20 pm.	Summary
4:25 pm.	Vote of Thanks

Hosted by: Chef K. Thirugnanasambantham, Principal, WGSMA

September 27, 2021: The Seminar on “World Tourism Day” was started with the Opening remarks by Principal Chef K. Thirugnanasambantham followed by introduction and address by each guest speakers.

The Chief guest for the event was Mr. P K Mohankumar, Hospitality Expert & Consultant. Founder & CEO - Turnstone Hospitality LLP and other resource person were- Dr. Nanda Kishor, Head in-charge and Associate Professor, Department of Geopolitics and International Relations, MAHE and Mr. Dhananjay Saliankar, Head of Sales and Marketing, Fortune Hotels and WelcomHeritage Hotels (ITC's Hotel Division).

Chief Guest talked about the different stakeholders involved in business and different approaches required to achieve goal in the changing environment. He also enlightened us with information like new business ideas. Dr. Nanda Kishor, spoke about the importance of stable economy, geopolitics and its effects on tourism preparation and action for growth.

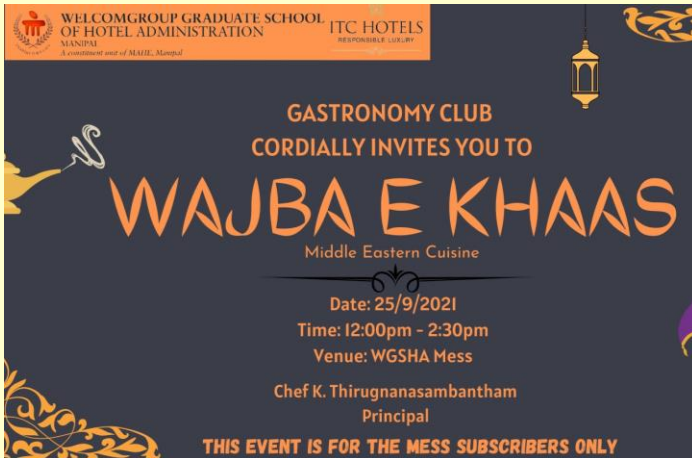
Mr. Dhananjay Saliankar, spoke about the need of taking corrective steps on improving the tourism and steps required to increase the tourism. He also spoke about the expected increase in tourism in upcoming years.

The event and Q&A round were moderated by Mr. Rohan Jugran (Assistant Professor). And the event was concluded with Vote of Thanks by Mr. Paritosh Dabral (MHM - Course Coordinator).

The session will surely help the students to understand the importance of the Tourism of India and different approaches required to achieve sustainable tourism. This will prepare them to enhance guest experience in a professional and informed manner.

Hostel Festivals

Wajba E Khaas – An event organized by the Gastronomy Club of WGSMA



September 27, 2021: The Gastronomy Club of WGSMA organized **Wajba E Khaas** an event celebrating the Arabic culture and food.

The Arabic cuisine is an amalgamation of Middle Eastern & Mediterranean. The cuisine is rich and reflects a culture of trade in spices and herbs.

The event was held on Saturday 25th September during lunch.

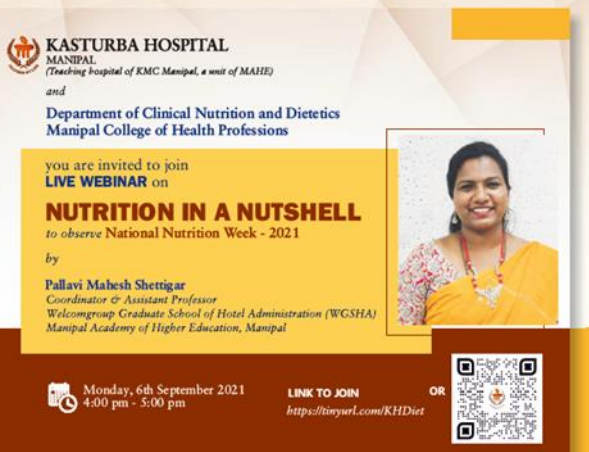
Ganesh Chaturti was celebrated at WGSMA Hostels



Faculty laurels

Ms. Pallavi Mahesh Shettigar

On the occasion of National Nutrition Month 2021, Mrs. Pallavi Mahesh Shettigar was invited as a guest speaker to deliver a lecture on “Nutrition in a Nutshell” on September 6, 2021 organized by Department of Clinical Nutrition and Dietetics, Manipal College of Health Professions and Kasturba Hospital. The lecture focused on skills required by a clinical nutritionist, what a dietitian should be aware and cautious about while prescribing diet and Nutrition quacks. Mrs. Suvarna Hebbar, Coordinator, Department of Clinical Nutrition and Dietetics, MCHP, organized the Webinar and Ms. Amrutha, Dietitian, KH moderated the session.



Student laurels

Grand Challenge Manipal 2021 is an Innovation Hackathon that's organized every year. This year's theme is Nutrition and Smart Technologies among the elderly. There is substantial opportunities to promote well-being of elderly, improving quality of life and extending healthy lifespan. The Grand Challenge had a screening round followed by first round of Presentation and then the Final round of prototype demonstration. 6 teams participated from WGSHA and all the six teams successfully entered the final round competing against several interdisciplinary teams. Out of a total of 13 teams, six teams were representing WGSHA, of which two teams won the Final round. It was a proud moment for WGSHA to have two teams win the Grand Challenge Manipal 2021. Chef Thirugnanasambantham was the mastermind behind this. The Teams were mentored by Mrs. Pallavi Mahesh Shettigar along with Chef. Dayanand, Chef. Nithish, Chef Manish and Chef Ajith Nayak. Students exhibited great zeal during the entire project.

MAHE Grand Challenge - Winners – Product Name JACKY GOURMET



**Bindu Prava
Nayak**

**Simran
Khanam**

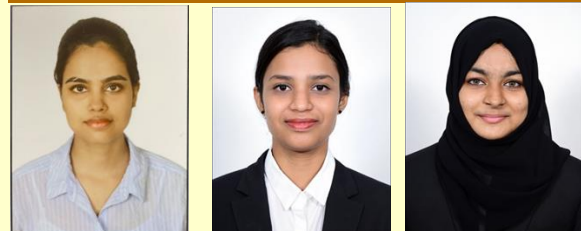
**Dr. Swathi
NS**

Shriraksha

Faculty lead

**Chef K. Thirugnanasambantham
& Chef Manish T K**

MAHE Grand Challenge - Winners – Product Name VIRYA CHIPS



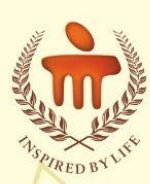
**Tejakiran
Gogineni**

Reshali G P

**Shahistha
Fathima**

Faculty lead

**Mrs. Pallavi Shettigar
& Chef Dayanand**



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION

MANIPAL

(A constituent unit of MAHE, Manipal)



ITC HOTELS

RESPONSIBLE LUXURY

**TURN CHALLENGES
INTO OPPORTUNITIES
@WGSHA**



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