



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

DEPARTMENT OF CULINARY ARTS DEPARTMENT OF ALLIED HOSPITALITY STUDIES

News featuring the activities for the month of April 2019





- ✓ Principal's Note
- Culinary Demo
- ✓ Gala Dinner
- ✓ Workshop
- Unnat Bharat CSR
- ✓ Healthy Cooking Demo CSR
- ✓ Formal Dance Masquerade Ball
- Outstanding Students Felicitation
- Scribbling Day
- ✓ Farewell 2019
- **✓** Dakshin Chemistry *Theme Dinner*
- ✓ Extra hits
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Conquer from root to sky,

an opportunity to excel in global hospitality.

Foreword



Chef. K Thirugnanasambantham Principal, WGSHA

Dear Reader,

Through this e-Newsletter it is my pleasure to record the curricular and extracurricular journey of the institute in the month of April.

Culinary demos, workshops, theme lunches and dinners were organized in this month to enhance students' skills. Events like Formal dance, Outstanding Students Felicitation, Farewell and Scribbling day programmes were organized. For the first time in the history of this institute, Delhi Alumni Chapter meeting was held to make the alumni network stronger.

I am grateful to all my students and colleagues for their involvement in the smooth conduct of these events and to make each one successful. Looking forward to bringing more exciting news and activities in the coming magazines.

Mission Statement

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

Culinary Demo

Indian Cuisine demo for 'Study Abroad Program' students

April 2, 2019: The Department of Culinary Arts conducted a demonstration on Indian cuisine cookery for students of the 'Study Abroad Program'. The students from the Study Abroad program thoroughly enjoyed the demonstration by faculty and student volunteers.



Gala Dinner

Delegates from New South Wales, Australia

April 3, 2019: The faculty and students of WGSHA got an opportunity to host a gala dinner for the delegates of New South Wales, Australia. It was an elaborate, 14 course menu which was served along with fine wines with a great learning experience for the students.











Workshop: Mahila Samaj Manipal

Italian Cuisine demo held for Mahila Samaj, Manipal

April 3, 2019: April 3, 2019: The Department of Culinary Arts held a demonstration on Italian Cuisine for the Mahila Samaj, Manipal. Principal Chef K. Thiru illustrated various techniques and tips. The session ended with a food tasting and the session was thoroughly cherished by the ladies of the Mahila Samaj.



Unnat Bharat Alkhiyan

CSR activity at Asha Nilaya School

April 6, 2019: As part of Unnat Bharat Abhiyan the students of 4th Course PGDCA prepared and served lunch for the students of Asha Nilaya School and Vocational Rehabilitation Centre for Mentally Challenged. At Shanti Nagar, Udupi. The students also voluntary contributed stationery goods and daily usage consumable items to the school.







Healthy Cooking: Hemophilia Society

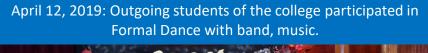
Healthy Cooking Demo for Hemophilia Society, Manipal Chapter

April 13, 2019: Healthy Cooking Demo for Hemophilia Society, Manipal Chapter 'Asha Kiran 2019' to benefit persons with Hemophilia.



Formal Dance

Formal Dance – Masquerade Ball







Outstanding Students'

Felicitation Program 2019

Outstanding Students' Felicitation Program 2019

April 15, 2019: "Outstanding Students' Felicitation Program 2019" was organized to felicitate students from final year Bachelor of Hotel Management and B A in Culinary Arts who brought laurels to the college by excelling in sporting events such as hockey, football, squash, basketball, cricket; inter college culinary, managerial and cultural events organised by some of the premier institutes across India; students who had consistently won awards during march past parade during the University - Independence Day and Republic Day and also students who consistently attended all the classes scheduled during their academic session.





Scribbling Day

A piece of writing

April 13, 2019: Final year students of Bachelor of hotel Management and BA in Culinary Arts spent few hours to scribble on each other. Students came in white and get back all scribbled, penned by the loved ones and not-so-loved-ones as well.



Farewell 2019

Bye.. Bye

April 16, 2019: A party was organized to mark the departure of outgoing students. The occasion was filled with a combination of anticipation, sorrow, excitement, dreams, and nostalgic about the days and years they had spent in college.







Dakshin Chemistry Dinner



Delegates from Kabul University of Medical Sciences (KUMS)

April 17, 2019: A dinner on theme 'The Dakshin Chemistry' – 8 course menu was organized for the delegates of Kabul University of Medical Sciences (KUMS). It was 8 course menu served in different chemical apparatus to symbolize Chemistry. It was prepared by the methods of molecular gastronomy and was a great meal which was enjoyed thoroughly by the delegates.







Admission 2019

Selection procedure begins..!

April 2019: As part of the admission 2019, the selection procedure started at Manipal, Delhi and Jaiur. A large number of aspiring candidates attended at Manipal on 1st April, Delhi on 20th-22nd April and Jaipur on 23rd April 2019.



Alumni Chapter - Delhi

Back to the Future: WGSHA Alumni Chapter-Delhi

April 19, 2019: Manipal Academy of Higher Education (MAHE) focuses on building stronger relations with Alumni within India and Internationally. Creation of alumni chapters intend to involve alumni as brand ambassadors of the institute and encourage them to re-visit the campus to participate in teaching-learning process, organize home coming events, create endowments, initiate need based awards, and most importantly establish constructive relationships with the community. In tune with this strategic vision of MAHE, Welcomgroup Graduate School of Hotel Administration initiated the launch of 1st ever "Alumni Chapter" in Delhi.











E tra Hits

TSAV-2019 - Biggest celebration at Manipal - Reasons to celebrate!

April 2019: A week of celebrations - most awaited event of Manipal Academy of Higher Education **UTSAV 2019** was held in the first week of April 2019. Students, staff and faculty of Welcomgroup Graduate School of Hotel Administration participated in large number in all almost all the events and gave remarkable performance.



WGSHA wins Gold for Hockey In INVICTUS 2019



Taksh S Bhojwani of 3rd year BHM wins SQUASH at INVICTUS 2019, All India Open Sports festival organised by Kasturba Medical College, Manipal

Faculty Development Program

Faculty	Programme
Mrs. Meenakshi Garg Assistant Professor - Selection Grade Mrs. Pallavi G Shettigar Assistant Professor - Selection Grade	Participated in the workshop on 'Maxims of Formative Assessment' organised by MCPD, MAHE, Manipal
Mr. Nachiket Rao Assistant Professor	Completed an online non-credit MOOC course titled 'Successful Negotiation: Essential Strategies and Skills' by University of Michigan and offered through Coursera

Faculty	Book Chapter title
Partho Pratim Seal Assistant Professor - Selection Grade	Guest Retention through Automation: An analysis of emerging trends in hotels in Indian sub-continent Year of publication: April 2019 Book name: Global Trends, Practices and Challenges in Contemporary Tourism and Hospitality Management

WGSHA kitchen heats up with spices and condiments as staff cook-off

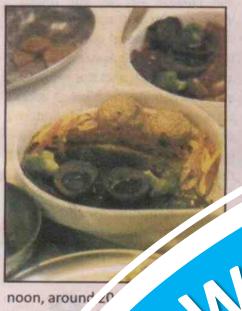
Anindya Samal

MANIPAL: UTSAV is a fest not just for the students of Manipal Academy of Higher Education (MAHE), but also serves as a platform where the staff get to exhibit a different facade than the teaching and administrative one, which the students are used to.

On 23 March, a cooking competition was conducted as part of "Staff-UTSAV" for the faculty members of MAHE. There was a total of 45 faculty contestants for both veg and non-veg categories in the morning, and in the afterthe cooking competition among the faculty members. These ingredients were the season's favorite wild-jack for the vegetarian category and the indigenous fruit of the Western Ghats of India, kokum for the non-veg category. All other necessary ingredients were available from a pantry.

"I am a tutor, I teach how to cook and present the dish. It is very interesting to see homemakers who also work prepare and present their special dishes," said Chef Kaliappan one of the judges (Kasturba Medical College, Mangalore) took second position and Sairoz (Kasturba Medical College, Manipal) bagged the third position. The winners for the dessert category were Dr. Kanha J. (School of Allied Health Sciences) in first position, Kartikey Goswami (School of Communication) came in second and Asha Patil (School of Allied Health Sciences) was awarded the third position.

The event was a huge success due to the hard dedication of dedication desired desired



participate / category

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the D
for t e
uates, vi.
all over india participated. This
event featured the concept of
including a mystery ingredient

On the first anniversary of his culinary museum, celebrated chef Vikas Khanna

On the first anniversary of his culinary museum, celebrated chef Vikas Khanna

discoverage who have sunday to be a silver Food for the gods on the last and of taken a food pilgrimage discusses who he has undertaken a food pilgrimage MGSHAIS NEWS atter an a dish cooked ! ME Will All YOU Why. In Secred F. ed chef Vikas Khanna will take Toly Kitchens documentary series; Khanna's 35th boo doctoral thesis. Mostly we speak of haldi, namak, mirch, dhaniy d those things but I feel there is a much bigger dialogue a chef can bring to the table, a reducing it to a commercial venture, I want to say that I wish to bring the world at a reasonable international price and quality." aga- inpige (Su . unication) in sec prace, and Dr. Aditi Chopra (N professional touch nipal College of Dental Science to bring out the chef in bagged the third position. The our faculties", said Chef Sudhakar,

May

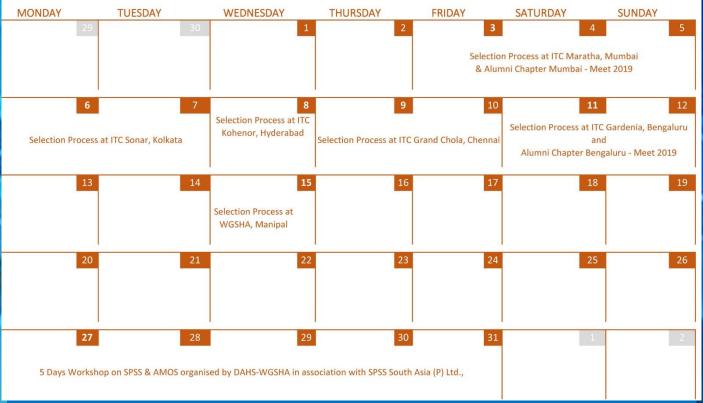


2019

NOTE



May – fifth month of the year, month of Spring.
May this month keep you healthy, May you achieve all of your daily targets;
May you remain happy and whole; May this month be better than all the previous months of this year!



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