



Principal's note Faculty Development Programs Workshops/Seminars/Guest Talks Industry Academia Interface Campus Placement Drive Hostel Festivals EX tra hits Mandated and Other events Culinary Exclusive Events of November

Conquer from root to sky,

an opportunity to excel in global hospitality.



Chef. K Thirugnanasambantham Principal, WGSHA

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Dear Reader

Once again it's a delight to share all the fantastic happenings of WGSHA Manipal. Another fruitful month has passed for all the students and faculty members of WGSHA. We have celebrated important festivals, passed the vision of important days to one another and so on.

Inspiring talks from leading figures of our industry were organized to impart their motivation and rules to success in our students. Chefs from premier institutes shared their wonderful skill, techniques, and ideas with our budding chefs.

Our faculty was involved in various workshops conducted. Their expertise was conveyed effectively. I would like to congratulate all the students who have participated and who have won accolades in various extra-curricular activities.

Will get back to all of you in another exciting edition next month.

Mission Statement

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

Faculty development programs

Mrs. Pallavi G Shettigar, and Mrs. Swathi Acharya

1. Attended and presented paper at the International Conference on Food and Nutrition organized by the Institute of Scientific and Engineering Research, Jodhpur

Mr. Raghavendra G

- 1. Attended and presented paper at the International Conference on Recent Trends in Engineering, Materials, Management and Sciences organized by Swarna Bharathi Institute of science & Technology, Kammam, Telangana.
- Attended and presented paper at the International Conference on IC on 'Science, Technology, Arts & Humanities-Contemporary Future of India' organized by Asia Pecific University, Kaula Lumpur, Malaysia

Mr. Paritosh Dabral, Assistant Professor

- 1. Completed an online non-credit MOOC course titled 'Mind of the Universe: Science in Progress' by the Erasmus University Rotterdam and offered through Coursera
- 2. Completed the 5-hour course on 'Developing good academic practice', 12-hour course on 'Engaging with educational research', 3-hour course on 'An introduction to sustainable energy' from Open Learn

Mrs. Meenakshi Garg,

- 1. Attended a session on Flipped classroom organized by MCPD, Manipal.
- 2. Participated in the interactive session on 'Digital Health for Integrated Service delivery' held at Manipal FAIMER Institute(M-FIILIPE), MAHE Maniapl.

Dr. Vidya Patwardhan,

Attended a session on Flipped classroom organized by MCPD, Manipal.

Dr. Senthil P Kumaran

Completed the course on 'Supervising Doctoral Studies' as a part of the Epigeum online Course System from Oxford University Press

Mr. Kaliappan S and Mr. Dayananda Prabhu

Participated in Research awareness Programme (Level 1 and Level 2) organized by Directorate of Research, MAHE, Manipal

Mr. Vasanthan Sigamany, and Mr. Manoj Belwal

Participated in Research awareness Programme (Level 1) by Directorate of Research, MAHE, Manipal

Mr. Ajith Kumar S J., Assistant Professor - Senior Scale

Completed an online non-credit MOOC course titled 'Economic Growth and Distributive Justice Part I-The Role of the State' by Tel Aviv University, 'Economic Growth and Distributive Justice Part II-Maximize Social Wellbeing' by Tel Aviv University, 'International Business I' by University of New Mexico and offered through Coursera

Delegate visits



President and members of Karnataka Pradesh Hotel and Restruants Association (KPHRA) and members visited WGSHA and Department of Culinary Arts – 03.10.2018



Mr. Luo Zhaohu, Ambassador of the People's Republic of China visit - 07.10.2018



Guest Talks

12.10.2018



Entrepreneurship Colloquium Kalai Socrates

Deputy Director Micro, Small & Medium EnterprisesDevelopment Institute at Mangalore

Ramchandra Prabhu Salgaonkar Founder-Market Warriors, The better Goa Prof. Aruna P. Kamath

Principal, SDM College of Business Management, Mangalore

Mandated Activities

Activities on the occasion of National Unity Day/Rashtriya Ekta Diwas 2018 to commemorate the Birth Anniversary of Sardar Vallabhbhai Patel on 31.10.2018



Inculcating a Modern Thought Process: Prof. Nanda Kishore

Workshops







Cooking demo by Chef Tom Milligan Le Cordon Bleu 10.10.2018





Delegation from CAMPUS ETOILE ACADEMY and INTRECCi Academy, Italy 22-24.10.2018

Chef Simone de Siato

Chef Piero

Marta Cotarella

Sunny Menon





Industry Academia Interface



Mr. Maverik Mukarji, General Manager Delegate at ACCOR Hotels. 05.10.2018

Ministry Academia Interface



Mr. Gyan Bhushan 'Indian Economic Service', Economic Advisor, Ministry of Tourism, Govt. of India and Chief Executive Officer, National Council for Hotel Management and Catering Technology (NCHMCT), New Delhi. 17.10.2018

Industry **Alumni** Engagement: Virtual Lecture Series



Anoop Pandey, Resident manager at the Westin Gurgaon. 10.10.2018



JOJO International Presentation on Internship. 04.10.2018

Marriott - presentation and interview. 12.10.2018





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ACCOR Hotels presentation and interview. 05.10.2018

IHG Presentation and Interview. 09.10.2018

Hostel Festivals



Dandiya Night. 16.10.2018





Ayudha and Saraswathi Pooja. 19.102018

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MoU agreement with INTRECCI Academy



Winners of MAHE Coursera #LearnASkill Summer Campaign - Keya Bakshi, Chandrashekhar Verma receiving the awards by Vice Chancelor Dr. H Vinod Bhat and Registrar Dr. Narayan Sabahit.

Nikesh Kumar Jain & Nidhi Singh from MSc (DAN), WGSHA won Special Commendation Prize at the Innovation Festival 2018 for their proposal "Nutrition Support Resource (NSR): A Dietary Assessment Software/Website for Research and Practice in Nutrition Education". held at Innovation Center, MIT on 27.10.2018





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Chef Dayanand, Chef. Nthish D, Manish T K in a live show 'Bandharn' organized by Prestige. Chef. Thiru – Principal, WGSHA was the chief guest

DaanUtsav Activities

Plantation of Saplings



"From Little Seeds Help Us To Grow Small Saplings". 07.10.2018



'Health on budget' at Govt. School, Saralabettu, Manipal

Sports NEWS



Shaina Kumar and alumni Joy Gonsalves

Culinary Exclusive



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INTERNATIONAL CHEFS DAY-2018

HEALTHY FOODS FOR G

Campus Etoile Academy & INTRECCI Academy from, Italy

Culinary Exclusive INTERNATIONAL **CHEFS DAY-2018**

With the theme -'HEALTHY FOODS FOR GROWING UP' TERNATIONAL

Plated Entrée - Modern Indian **Cake Decoration** Cuisines of the world

Healthy Regional Delicacies

European Contemport

Competition: Aspiring Chefs in Modern Indian Cooking

































































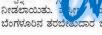




ಎಕ್ಸ್ ಕ್ಲ್ಯೂಸಿವ್: ಬಂಧನ್ ಚಟುವಟಿಕೆ

ಬನಂಜೆ ರಸೆಯಲಿರುವ ಪ್ರಸೀಜ್ ಎಕ್ ಮಳಿಗೆಯ ಬಂಧನ್ ಕ್ಲೂಸಿವ್ ಚಟುವಟಿಕೆ (ಗ್ರಾಹಕರ ಸಮಿಲನ) ಯು ರವಿವಾರ ಹೊಟೇಲ್ ಓಸಿಯನ್ ಪರ್ಲ್ ನಲ್ಲಿ ಜರಗಿತು.

ವೆಲ್ ಕಮ್ ಮಣಿಪಾಲದ ಗ್ಯಾಜ್ರೇಟ್ ಸೂಲ್ ಆಫ್ ಹೊಟೇಲ್ ಅಡ್ಡಿನಿಸ್ಟೇಷನ್ ಕಾಲೇಜಿನ ಪಾಕತಜ್ಞರಾದ ಅಸಿಸ್ಟೆಂಟ್ ಪ್ರೊಫೆಸರ್ ಗಳಾದ ದಯಾನಂದ ಪ್ರಭು, ನಿತೀಶ್ ದಾಮೋದರ್, ಮನೀಶ್ ಟಿ.ಕೆ. ಅವರು ವಿವಿಧ ಬಗೆಯ ತಿಂಡಿ ತಿನಿಸುಗಳ ಪಾಕಶಾಸ್ತ ಪ್ರದರ್ಶನ ನಡೆಸಿದರು. ಗ್ರಾಹಕರಿಗೆ ಉತ್ಪನ್ನಗಳ 207





ಉಪಕರಣಗಳ ಪ್ರೆಸ್ರೀಜ್ ನಡೆಸಿದರ

ರಾಘವೇಂದ ಉಪಸ್ಥಿತರಿದ್ದರು. ಪ್ರಸೀಜ್ ಸಂಸ್ಥೆಯ

ಪಿಸಿದರು. ಉಡುಪಿ ಮಾಲಕ ಪುಷ್ಪಾಕರ್ ಗಂಗೊಳ್ಳಿ ವಂದಿಸಿದರು. ಮ್ಯಾನೇಜರ್ ಜಿ. ಪ್ರಕಾಶ್ ಕುಮಾರ್ ಕಾರ್ಯಕ್ರಮ ನಡೆಸಿಕೊಟರು.

ವಿದ್ಯಾಶಂಕರ್

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Students of Welcomgroup Graduate School of Hotel Administration celebrated International Chefs Day in Manipal recently

Students A CONTRACTOR OF CONTRACTOR OF

EXPRESS NEWS SERVICE aUdupi

STUDENTS of Welcomgroup Graduate School of Hotel Adm istration celebrated Interp 40 al Chefs Day recently witha ety of competition culinary skills. From skills to contemp or and Indian co were required skills and he 1t) was, "He Up". Th at diff Aft dents

pus : profe Culin in basic

basic Ind. nary foundation. Basic Bakery and pastry skills

the students made innovative

-gop die Homent ction, the 31st course impeted in the chalinge to recreate age-old grandmother's recipes from everyone's home kitchens.

WGSHA celebrates International Chefs Day

Feam IIdavavani, Oct 25, 2018, 6/13 PM IST



Mahi group of Hotel Administration celebrated International Chefs Dav on October 20, 2018 with а varietv of competitions based on culinary skills. From basic knife skills to contemporary European and Indian cookery the students were required to display their skills and the theme for this year was "Healthy Foods for Growing Up". The competitions were held at different levels. At the end of the competitions, the students marched around the campus took oath to uphold the profession.

The 8th Course BA in Culinary Arts had competitions in basic bekery and pastry skills, basic Indian cook ry toundation.

> skills vell /as เร hok p tition uisines own and ie winners Sharad orva rolma.

International Chefs



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WGSHA Monthly Calendar - November 2018



Whats Up! for the month of November at,

Welcomgroup Graduate School of Hotel Administration, Department of Culinary Arts & Department of Allied Hospitality Studies of Manipal Academy of Higher Education!

Lots of Hospitality, Culinary and Management to see!

Don't miss it!!



Welcomgroup Graduate School of Hotel Administration, MAHE, Madhav Nagar, Manipal, Karnataka 576104 Website: https://manipal.edu/wgsha.html Email ID: office.wgsha@manipal.edu Phone: +91 820 2923226