

Award 2019 to Chef K Thiru

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# CONQUER FROM ROOFTO SKY, an opportunity to excel in global hospitality.

# Fore word



Chef K Thirugnanasambantham Principal

This month was special to me.

I am honoured to be the recipient of the "Exceptional Achievement Award 2019" at the IFCA conference. Winning this award would not have been possible without the cooperation and support from all stakeholders and my colleagues for which I immensely thank each and everyone. Awards like these push me to work harder everyday. I am happy that the college too is progressing in many ways.

We have also received the IFCA accreditation this month. It is an important milestone. The college is now set to fly higher and higher.

Living in the society implies that we have responsibility towards improving it. That's what makes us a citizen. We at WGSHA have always cherished the idea of observing important days of the year. We had organised a campaign against single use plastic. Using home grown produce ensures that we have the required quality. It makes us understand how labour intensive task it is to cultivate vegetable and fruits. This way we respect the farmers who feed the nation. It is crucial that we move towards a greener society. The decisions taken now will give results after two decades. We HAVE to take measures now. We shouldn't just raise our voice against problems. We have to find solutions and implement them.

I would like to congratulate Bhagyaditya Singh Chundawat and Nikesh Kumar Jain for their splendid achievements.



"To mould young men and women into competent and responsible professionals with pleasing personalities, who would with requisite experience, become leaders in the Hospitality Industry"

## **Exceptional Achievement Award 2019 to**

#### **Principal Chef K Thirugnanasambantham**

October 10, 2019: WGSHA Principal Chef K Thirugnanasambantham received the prestigious Exceptional Achievement Award 2019 at IFCA National Award 2019 at the IFCA Conference held at Hotel Pullman, New Delhi.

WGSHA Students bagged Best presentation award at IFCA Conference 2019

October 10, 2019: Nathan D'souza and Subhash Ullal - students of Department of Culinary Arts, WGSHA, MAHE won the best presentation award at IFCA Conference 2019 held at Hotel Pullman, New Delhi. They are studying second year B.A. in Culinary Arts.

This is the 8<sup>th</sup> International Chef Conference organized by the Indian Federation of Culinary Associations from 3<sup>rd</sup> to 5<sup>th</sup> October 2019.





#### **Accreditation:**

#### Indian Federation of Culinary Associations (IFCA)

WGSHA has been Accredited by Indian Federation of Culinary Associations (IFCA) Panel Member of World Association of Chefs Societies, for successfully fulfilling the quality criteria in regard to Facilities required, Quality Culinary Training & Practices as per the schedules of Quality Assessment of IFCA.

The Indian Federation of Culinary Associations is a nodal body of culinary professionals in India and is an independent, apolitical, nonreligious and voluntary organization of culinary professionals. IFCA was formed with the idea of developing the culinary profession and to showcase Indian cuisine on the global platform. IFCA hopes to promote culinary knowledge and propagate various kinds of food and bring obscure culinary styles and practices to the forefront.





#### Cycle Rally: World Food Day 2019



October 16, 2019: Pro-Vice Chancellor (Health Sciences) of MAHE Dr. Poornima Baliga B flags off the Cycle Rally at MAHE - Edu Building which was organised by Welcomgroup Graduate School of Hotel Administration (MAHE), Manipal on the occasion World Food Day 2019. Principal Chef K Thirugnanasambantham, faculty and students participated in the rally.

World Food Day is celebrated every year on the 16<sup>th</sup> of October to commemorate the founding date of the Food and Agricultural Organization of the United Nations.

#### Culinary Demo: Ngee Ann Polytechnic, Singapore



October 3, 2019: Department of Culinary Arts, Welcomgroup Graduate School of Hotel Administration welcomed the students of Ngee Ann Polytechnic, Singapore for the Overseas Immersion Programme. 42 students accompanied by 3 faculty and 15 students of College of Nursing attended an Indian cookery demonstration conducted by Chef Manoj, assisted by the students of the department of Culinary Arts. Prior to the demonstration, the students were given a tour of both, the new and old buildings of the Department of Culinary Arts.

For the demonstration Chef Manoj prepared an authentic north Indian menu, consisting of Tamatar dhaniya shorba, Murgh kalimirch, Palak Paneer and Gajjar ka halwa. The students were exposed to a new cuisine during their time here and enjoyed every second spent here.

#### Maha Navami & Ayudha Pooja: Hostel Festival

October 5, 2019: Students of WGSHA celebrated Maha Navami and Ayudha Pooja as part of the hostel festival.



#### Diwali/Deepawali: Hostel Festival

October 25, 2019: Students of WGSHA celebrated Diwali as part of the hostel festival without crackers





#### **IHG - Placement**



October 4, 2019: IHG conducted placement interview at Welcomgroup graduate School of Hotel Administration (WGSHA), MAHE. The executives in the panel were - Mr Anand Nair (General Manager, InterContinental Chennai Mahabalipuram Resort), Jacob John Paul – Assistant HR Manager (InterContinental Chennai Mahabalipuram Resort), Kenneth Rocha (Quality & Training Manager, InterContinental Chennai, Mahabalipuram Resort), Atul Nagarkar (HR & Training Manager, Crowne Plaza Chennai Adyar) and Sinju George (HR Manager, Crowne Plaza Kochi)



#### **The Park - Placement**



October 9, 2019: The Park conducted placement interview at Welcomgroup graduate School of Hotel Administration (WGSHA), MAHE. The executives in the panel was Mr. Bhuvan G M – Principal, The Park institutue, Navi Mumbai

#### Pre Placement talk by IHG



October 22, 2019: Preplacement talk was held for the final years students of B.A in Culinary Arts and second year students of Bachelor of Hotel Management by IHG executives - Mr. Rajesh Chauhan (Regional Director - Human Resources, South West Asia at IHG, InterContinental Hotels Group) and Mr. Vivek Bhalla (Regional Vice President, South West Asia –SWA, InterContinental Hotels Group).

#### Industry Academia Interface by IHG

October 22, 2019: To build strong relationship between academics and industry, Industry Academia Interface is organized by industry experts from IHG with faculty members of WGSHA. The executives were Mr. Rajesh Chauhan (Regional Director - Human Resources, South West Asia at IHG, InterContinental Hotels Group) and Mr. Vivek Bhalla (Regional Vice President, South West Asia – SWA, InterContinental Hotels Group).



#### **Motivational talk**



October 24, 2019: Motivational Talk by Mr Ganesh Nayak held today for the students of Bachelor of Hotel Management (BHM) 1st year.

#### Field trip : Annapoorna Nursery



#### **Faculty Refreshers Training**



October 6, 2019: Faculty members Chef Kshama V, Chef Arup Dhar and Chef Dayanand Prabhu attended refreshers training at ITC Grand Bharat - A Luxury Collection, New Delhi.



#### **Students training monitoring**

October 7, 2019: Faculty from Welcomgroup Graduate School of Hotel Administration (WGSHA) visited The Leela Palace, The Oberoi New Delhi, Hotel Pullman, The Lalit New Delhi, JW Marriott Hotels New Delhi to seek feedback on students training.



#### **Tourist Friendliness training for Konkan Railway**



Konkan Railway celebrated 'Paryatan Parv 2019' under the guidance of Ministry of Tourism, Government of India and organized sensitization programmmes on 'Tourist Friendliness' at Udupi and Murdeshwar Stations between 2<sup>nd</sup>-7<sup>th</sup> October 2019 and at Ratnagiri, Sangameshwar and Thivin stations between 10<sup>th</sup>-11<sup>th</sup> October 2019 for all frontline staff including Station Masters, Reservations staff and officers of Railway Protection Force (RPF).

Faculty members from WGSHA Manipal Mr Ratnadeep Bhattacharyya, Mr Keith Nigli and Mr Paritosh Dabral conducted these sessions and the sessions were well received by the participants. Officers from Konkan Railway Academy, Madgaon coordinated the sessions. WGSHA is associated with Konkan Railway for various types of training programmes to its staff.

#### Saplings Planting: Daan Utsav 2019



October 26 2019: An account of "Daan Utsav 2019" – Every year each and every Constituent Colleges of MAHE conducts various Social and Community development programme between 2nd to 8th of October. On this occasion, students of Welcomgroup Graduate School of Hotel Administration (WGSHA), Manipal had conducted the project called "Sapling Planting" on 26th October 2018 near WGSHA hostel premises and Department of Culinary Arts Building with the presence of

Chef K. Thirugnanasambantham (WGSHA – Principal, Chef Vasanthan (Head of Department – Department of Culinary Arts), Chef Dayanada Prabhu, Chef Manoj, Chef Nischal, Mr. Naresh P Nayak and Mr. Abhijith

WGSHA – Volunteers Organization Students and faculties took part in this occasion by doing Saplings Planting of Pepper climbers, Coconut, Arecanut, Mango, Alovera, Chayamanasa, Tulsi etc. The event was eventually a success along with the support of Chef. K Thirugnanasambantham (WGSHA–Principal) and faculty in charge Chef. Anthuvan.

#### Thanks giving: Daan Utsav 2019

October 9, 2019: It's the little things that make a big difference. Keeping up with the spirit of Daan Utsav, students of Welcomgroup Graduate School of Hotel Administration (WGSHA), MAHE under the guidance of Principal Chef Thirugnanasambantham and faculty coordinator Chef Anthuvan Raj



made attempts to thank and recognize the work of a huge number of construction labourers and traffic police in and around Manipal. Jaggery water which is said to give instant energy to the body, was given to those who work relentlessly under the scorching sun. Though the gesture was small, it surely made a difference.



#### Farewell to 4th Course PG Diploma in Culinary Arts



The Department of Culinary Arts, Welcomgroup Graduate School of Hotel Administration, MAHE, Manipal hosted a farewell lunch for the students of 4th course Post Graduate Diploma in Culinary Arts.



The students of 4<sup>th</sup> Course PGDCA were treated with a delicious lunch, at the Classic Café. As they shared some sweet moments with their Faculty. The Lunch started with the faculty speaking about the batch and sharing their experience they had with the students, followed by students who thanked the faculty for everything they taught them. The students were then treated with an array of lip smacking dishes. I am sure, the students will surely remember their time in this college and their farewell lunch.

#### Meet & Greet PGDCA 4<sup>th</sup> & 5<sup>th</sup>

#### course

"Meet and Greet" event where the students of 4th course PGDCA and 5th course PGDCA met formally in the presence of faculty and interacted among themselves.

The session was focused on the interaction between the seniors of PGDCA and the current batch of PGDCA. The faculty also shared some key facts about the industry & how the current batch of PGDCA should go about it in the coming days of the curriculum. Some of the seniors also shared their experiences about their experience in the industry while training & highlighted on points regarding how to overcome challenges while working. The forum was open for questions from the current batch to both the faculties & the seniors.



#### A campaign against Single-use plastic

October 1, 2019: The students of Welcomgroup Graduate School of Hotel Administration (WGSHA) celebrated the 150th birthday of the father of nation Mahatma Gandhi. The **Swachhta hi Sewa campaign**, a branch of the Swachh Bharat Abhiyan was conducted in the college for the past 2 weeks under the guidance of principal Chef K Thiru



October 1, 2019: Students of 1st yr M.Sc. in Hospitality and Tourism Management, WGSHA, MAHE conducted a seminar on Prevention and Elimination of Single-use plastic as a part of the plastic waste campaign (Swachhata Hi Seva 2019) organized by the Government Department of Drinking water and Sanitation



#### **Civil Vigilance week**



October 28<sup>th</sup> to November 2<sup>nd</sup> Welcomgroup Graduate School of Hotel Administration, MAHE, Manipal observed the Civil Vigilance week

#### **Rashtriya Ekta Diwas**



October 31, 2019: 144th birth anniversary of Sardar Vallabhai Patel was celebrated at WGSHA by administering the unity pledge in the respective class rooms and lab kitchen.

#### WORLD FOOD DAY 2019

October 16, 2019: World Food Day with the theme of this year is "Our Actions are Our Future. Healthy Diets for a #ZeroHunger World" the movement led by the World Association of Chefs (WACS), Indian Federation of Culinary Association (IFCA) and Food Safety and Standards Authority of India (FSSAI) which focuses on tackling global hunger. Keeping this idea in mind, the students of WGSHA set out to various Food courts across MAHE Campus, to spread awareness about food wastage and global hunger.



Students visited the Annapoorna Mess, MIT Campus, Manipal to spread awareness.

Students visited the New International Hostel, Manipal to spread awareness.

#### **Eat Right India Movement**



October 31, 2019: An account of "International Chef's Day 2019" – WGSHA students had taken initiative to improve public health in India and combat negative nutritional trends to fight lifestyle diseases. Guidance of FSSAI, India and being one of the Food Industry WGSHA students came together on a common platform and pledged to take concrete steps to amplify 'The Eat Right Movement'. We have prepared and serve health conscious food for the School Children of Sagri Government school, Manipal.

Students had given a speech on "Nutritional Value of Vegetable, Fruits, Egg and Millets" and how important in our daily to live healthy. Students also designed five course menu with lots of locally available fresh vegetable, Fruits and Millets for the children. This activity was conducted under the guidance and support of Principal Chef. K Thirugnanasambantham and Vice Principal Mr. Rajshekar and faculty in charge Chef. Anthuvan.







### World Food Day 2019: Participated at St. Aloysius college Mangalore

24.10.2019 October 17, 2019: Welcomgroup Graduate School of Hotel Administration (WGSHA) participated in the World Food Day 2019 - celebration held at St. St. Aloysius college Mangalore.

Chef K Thiru - Principal, WGSHA presented on topic "Eat Right: Power a Healthy Planet".

M.Sc. Students Ms. Keerthana and Ms. Nishantika got the first prize in collage making competition and BHM second year student Mr. Pranay Dua got the first prize in Photography competition held on this occassion.





## World Tourism Day Celebration 2019: DC Office Udupi



World Tourism day was celebrated by District Administration ,Udupi in collaboration with Association of Coastal Tourism ,Udupi and Department of Allied Hospitality Studies ,WGSHA Manipal Academy of Higher Education on 27 sept 2019 at Vajpayee hall DC complex Udupi.

The theme of this year celebration was "Tourism and jobs and better future for all" MSc HTM students have organized an "education and awareness seminar" for students of various colleges and tourism Stakeholders . P Valsaraj Coordinator of the program had given key note address on Tourism day theme followed by presentation by HTM students . Shri Basavaraj Bommai, Minister of Home department and minister in charge Udupi district was the chief guest of the program DC Udupi, SP Udupi, AD Tourism ,Tourism entrepreneurs and hospitality stakeholders were also present.

### Vrikshothsava 2019: Tree park Manipal



M.Sc. Hospitality and Tourism Management students of WGSHA have coordinated with forest department, Udupi in the celebration of 'Vrikshothsava 2019' at tree park, Manipal. Various officials of the state and district have addressed the students with regard to the forest and environmental protection.





October 2019: Mr. Singh Chundawat studying BHM in Welcomgroup Graduate School Hotel Administration of (WGSHA) 33<sup>rd</sup> course took part in the XXIV All India G. V. Mavalankar Shooting Championship in shotgun and took part in junior men category, In which he scored a 41/50 and secured the bronze medal.







#### **Best Paper Award**



October 7, 2019: Mr Nikesh Kumar Jain, MSc DAN 2018 batch, received the "Best E-Poster award" for his e-poster on the topic "Comparative analysis between prophylactic effect of prebiotic chickpea powder and prebiotic Gossence on antibiotic-induced gut microbial shift in mice", under the guidance of Dr Meenakshi Garg, at the International E - Poster Conference on Cross-Disciplinary Research 1.0. organized by Student Research Forum and International Centre for Business Studies (CBS) of Department of Commerce, MAHE on 4th October 2019.

## WGSHA cycle rally creates awareness on zero hunger

#### SPECIAL CORRESPONDENT MANIPAL

The WelcomGroup Graduate School of Hotel Administration (WGSHA) organised a cycle rally on the Manipal Academy of Higher Education (MAHE) campus on the occasion of World Food Day here on Wednesday.

The rally was flagged off by Pro Vice-Chancellor, MAHE, Poornima Baliga, from the main building of the university and the cyclists went around the campus to create awareness on this year's theme: "Healthy diets for a #zerohungerworld".

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#### MAHE 26th in QS India University Rankings 2020

MANIPAL, DHNS: Manipal Academy of Higher Education, Manipal, is ranked 3rd among the private universities and 26th overall in the Quacquarelli Symonds (QS) India University Rankings 2020 released recently.

**MAHE**hasretained its rank

universities were considered for the rankings.

DrHVinod Bhat, vice chancellor of MAHE, received the certificate of ranking from Dr Ramesh Pokhriyal 'Nishank', Minister of Human Resources Development, at the QS India Summit 2019 held in Goa. Dr director, was also present.

MAHE with its mature age band, large size category, private not-for-profit status, high research intensity and comprehensive subject area focus is No 7 under 'International Students' indicator followed by No. 12 under 'Faculty-Stu-

# WGSHA principal bags award

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**Janipal:** Chef K T

Associations arch, in association with

world Association of Chefs Societies(WACS), at the 8<sup>th</sup> IFCA International Chefs Conference in New Delhi earlier this month.

The award is given in recognition of outstanding achievements in culinary arts and inspiring students in culinary arts and science. For chef Thiru, this was the third consecutive award. In 2017-18 he won Culinary Educator of the Year Award from Telegana Tourism in association with Epicurus Hospitality



WELCOMGROUP GRADUATE SCHOOL OF HOTEL ADMINISTRATION



(A constituent unit of MAHE, Manipal)

**IANIPAL** 

#### ACADEMIC CALENDAR



| SUN |                      | 3 | 10 | 17 | 24 |
|-----|----------------------|---|----|----|----|
| MON |                      | 4 | 11 | 18 | 25 |
| TUE |                      | 5 | 12 | 19 | 26 |
| WED |                      | 6 | 13 | 20 | 27 |
| THU |                      | 7 | 14 | 21 | 28 |
| FRI | Karnataka Rajyotsava | 8 | 15 | 22 | 29 |
| SAT | 2                    | 9 | 16 | 23 | 30 |



05 to 06 - Formal Banquet (BACA 3rd year) 09 - Simulation 2 (BACA 3 and 2 year - Section B) 14 to 15 - Chef's Conclave



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