



WGSHA!

Synonymous to Professionalism

Do it like Nobody Else

FOREWORD

Dear Readers,

I take great pride and contentment in presenting the WGSHA chronicle covering the events, college activities, and achievements for February 2022. With offline classes in full swing, we have conducted numerous events, expert sessions and have celebrated various festivals, which have helped in the professional development of the students.

In January, we lost one of our own - Chef Vasanthan Sigamany. It was a huge loss for the college and he will always be remembered by all those who had a chance to get to know him. We organized a virtual memorial service in his remembrance where his family, friends, colleagues, and students presented their eulogies. WGSHA will forever cherish his memories and continue his legacy in the college.

We organized various expert sessions on 'Money Matters – Hospitality perspective', 'Exploring Opportunities in Hotel Sales & Marketing', 'Food and Beverage Price Discount & Impact', 'Business ventures in Food and Beverages', 'Safe housekeeping practices while handling mechanical equipment, and 'Introduction on Pricing and Distribution'.

The Faculty development programs on 'Industry changes from a SA (social/political/ economic/ technological) perspective'; and 'design thinking pedagogy for learning and practice: post covid adaptations', were instrumental in updating our pedagogies and keeping our curriculum at par with the international standards. The Department of Dietetics and Applied Nutrition celebrated Mathrubhasha Diwas, wherein activities were conducted to celebrate the diversity of our country. We introduced 'paakparyatan' for the students of MA Indian Cuisine and food culture, a new concept as part of the experiential learning in the curriculum. WGSHA launched the MAHE Nasha Mukta Club, under the directive of the Government of India. We organized a field trip as part of 'Wine Education' where students visited the MAHE GOK Bio incubator and MAHE Innovation center.

A presentation on 'Food tourism in India' was also conducted for the students of Washington State

WGSHA *Chronicle*

University School of Hospitality Business Management, Carson College of Business as part of a lecture on International tourism. The formal lunch was organized for the graduating batch of 9th course BACA as part of a long-running tradition of WGSHA to bid a warm farewell and congratulate them for their achievements all these years.

I would like to congratulate all the winners of Exodus 2022, conducted by Christ University, Bengaluru for their determination and perseverance. Their dedication, knowledge, and skills have made us proud of their achievements. We also welcomed two new members to our WGSHA family, Chef Bantwal Shashidhar Bhat and Chef D Balasubramaniam. I am sure they will lend their experience and expertise to groom our students.



Chef K. Thirugnanasambantham
Principal, WGSHA



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Industry changes from a SA (Socio/Political/Economic/Technological) perspective

FACULTY DEVELOPMENT PROGRAM 6.0

Zoom

Faculty Development Program 6.0

February 5, 2022

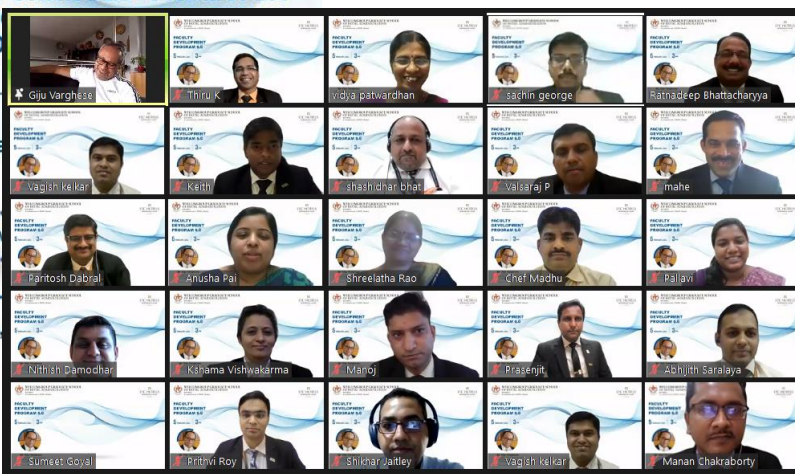


Mr. Giju Varghese

Non Executive Director at The Courier Guy
City of Johannesburg, Gauteng, South Africa
Co-Founder InAfrica Travel

Alumnus - 1st Course BHM, WGSHA

Chef K. Thirugnanasambantham



February 5, 2022: This was the 6th edition of the faculty development program organized for the benefit of faculty members of WGSHA. The objective of FDP programs is to benchmark our curriculum to make it contemporary, have a global presence, and transform it in tune with the strategic vision of Manipal Academy of Higher Education. While attempting to “return to normal”, the objective of this edition was to appraise faculty members with an understanding of the present happenings in the world of tourism and hospitality. The resource person for the program was our alumnus from 1st-course BHM, Mr. Giju Varghese, Non-Executive Director at the Courier Guy, City of Johannesburg, Gauteng, South Africa, and Co-founder InAfrica Travel.

It was quite a revealing overview of a country that is lesser-known to us. He shared his perspectives on Social, Technological, Economic, and Political (STEP) analysis of SA. He gave details of the history of South Africa since 1990 and continued with the 2010 Soccer

World Cup which triggered the inbound tourism of SA. He also spoke about tourism trends worldwide providing data on international tourism growth. He touched upon the democratization of SA and social differences that affected the social transformation of the country. He spoke about interesting aspects of brand-based business, economic empowerment, BBEE, growth of IT sector, economic changes, political changes since 1994, and emerging political parties in SA.

The program was anchored by Dr. Vidya Patwardhan, Professor, CHTR, WGSHA. WGSHA Principal, Chef Thirugnanasambantham shared his viewpoints on organizing the FDP programs as part of opening remarks and he introduced Mr. Varghese to the audience. The program was concluded with a vote of thanks by the anchor. 52 faculty members of WGSHA attended the program and the program was also live telecasted on YouTube.

Design Thinking Pedagogy for Learning and Practice: Post COVID Adaptations – FDP 7.0

FACULTY DEVELOPMENT PROGRAM 7.0

“Design Thinking Pedagogy for Learning and Practice : Post COVID Adaptations”



Prof. Dr. Madhu Veeraraghavan
Executive Director – Management Studies (MAHE)
Director and T.A. Pai Chair, Professor of Finance
T.A. Pai Management Institute, Manipal



February 26th, 2022 at 11:00 to 1:00 pm.
Venue: AV Room, WGSHA

Faculty Development Program 7.0

February 26, 2022



February 26, 2022: The 7th edition of the faculty development program was organized for the benefit of faculty members of WGSHA. The objective of this program was to highlight the necessity of using design thinking to create a new education paradigm for better student engagement and success. Design Thinking is essentially a problem-solving approach, crystalized in the field of design, which combines a holistic user-centered perspective with rational and analytical research to create innovative solutions. The resource person for the program was the Executive Director-Management Studies, MAHE, Prof. Dr. Madhu Veeraraghavan. He is also the Director & T A Pai Chair of TAPMI, Manipal.

According to him, Design thinking is a non-linear process that has five stages: empathizing with students, defining the challenges, developing & designing solutions, prototyping teaching designs, and testing the designs. He

emphasized that post-COVID, design thinking in education has become very critical and it is very important to solve intractable human-centered problems. He discussed the 4-Step Framework for Post-Pandemic Course Design. He opined that educators need to move towards an experiential learning model where the focus is shifting from the deductive approach to the inductive approach.

Principal Chef Thirugnanasambantham started the program and introduced the resource person. A vote of thanks was delivered by Dr. Vidya Patwardhan, Professor, CHTR. It was an off-line program that took place in the AV Room. It was attended by all faculty members of WGSHA.

Culinary Demonstration by Chef Thiru for WSU Carson College of Business

A demo by Chef Thiru
for WSU Carson College
of Business

February 10, 2022



February 10, 2022: WGSMA principal Chef K Thiru, demonstrated a class and gave a presentation on 'Food tourism in India' for the students of Washington State University School of Hospitality Business Management, Carson College of Business as part of a lecture on International tourism. The chef began with a short statement of introduction and briefed the students about WGSMA. His presentation started with the history of Indian food and the rise of Food tourism in India. He spoke about how people connect a place with food, and how tourism affects the experience economy. The food, culture, and temple cuisines of Udupi were brought forward and the students learned about various indigenous ingredients and how to create a value-added product from them. Important emerging topics like the potential of food tourism; local beneficiaries; environmental effects and sustainable tourism; regional cuisines of India; the scope of culinary tourism and the post-pandemic scenario were elucidated by Chef.

The presentation was followed by a cooking demo where the Chef showed how QSRs these days are adapting to the Indian palate and creating products that are gaining popularity

amongst the customers. The first demonstration included three types of tandoori marinades, which were used to prepare a triple-layer chicken burger. The contemporary and Indian components were amalgamated into a burger, with the help of condiments, prepared with Indian spices and flavors. It was served with a side of sweet potato chips instead of the traditional potato chips to propel the use of local ingredients and encourage sustainability. The second dish was an Indian variation of a hot dog made with indigenous Indian varieties - barnyard and pearl millet. It showcased the versatility of millets and how they can be easily used to prepare delectable products.

The demonstration was followed by a Q&A session. The students were extremely inquisitive and asked several questions about Indian food and spices. The lecture was well received and was very informative for the students who were learning about Indian cuisine for the first time. The session was coordinated by Prof. Dipra Jha, Assistant Director and Scholarly Associate Professor, Hospitality Business Management, Washington State University

Money Matters: Hospitality Perspective

For the students of Master of Hotel Management
2nd Course



February 5, 2022

Expert Session on

MONEY MATTERS: HOSPITALITY PERSPECTIVE

Mr. Lakshminarayan

Hospitality Generalist, Strategy
Consulting and Investment
Underwriting.

Hosted by
Chef K. Thirugnanasambantham
Principal, WGSMA



February 5, 2022: The expert session on “Money Matters: Hospitality Perspective” was arranged for the students of WGSMA to learn about the rising usefulness and importance of finance in the hospitality Industry. The guest speaker was Mr. Lakshminarayan Srinivasan, who is an alumnus of 14th-course BHM. Mr. Lakshminarayan spoke about the history and evolution of the hospitality industry. He discussed tech-enabled hospitality platforms and hospitality investments. He explained the aspects related to the time value of money and the effects of economic conditions on the hospitality sector. There was also a brief discussion on financial analysis techniques specific to the hotel industry.

The virtual session was inaugurated by Principal Chef Thirugnanasambantham K who also delivered the opening remarks. The program was organized by Mrs. Sethu with a team of student volunteers from the 2nd course MHM. Mr. Akshat Kher was the program anchor and the guest introduction was delivered by Ms. Bilinder Francis. The session was summarized by Ms. Divya Jha with a vote of thanks from Mr. Roshan Mohammad. The session was a great success and the students got invaluable lessons about the critical financial aspects of the hospitality industry.

Exploring Opportunities in Hotel Sales & Marketing: Mr. Varun Kamra

Cluster Director Sales & Marketing, Marriott International Kathmandu

February 12, 2022



Expert Talk

Exploring opportunities in Hotel Sales & Marketing

Mr. Varun Kamra

Cluster Director Sales & Marketing at Marriott International, Kathmandu, Nepal



Hosted by

Chef K. Thirugnanasambantham

Principal, WGSMA



12th February 2022(Sat)

1430



The role of the marketing team is very crucial as it lays the foundation for the sales team. Mr. Kamra then explained about core functions of sales and marketing like managing corporate and leisure sales, revenue management, etc.

Mr. Kamra then touched upon multiple opportunities available for hotel management graduates other than hotels like restaurants, catering, tourism boards, airlines, cruise liners, etc. He then moved on to the skillset required to be a successful sales professional. He explained one needs to have a basic foundation in marketing to excel in this field. Knowledge can be acquired as and when one gains experience. The internship is an important element that will provide exposure to the students on how the industry operates.

Mr. Kamra introduced us to the platinum rule of Success = ASK (Attitudes, Skills & Knowledge). And one should always strive to achieve this. This is also known as the "Triangle of Success". The future of hotel sales and marketing will comprise elements from Artificial Intelligence, NLP, Chatbots, and CRM. He touched upon the importance of adaptability and it is indeed the need of the hour.

Mr. Kamra ended the session by saying one should always believe in himself/herself. The session was organized by Mr. Shikhar Jaitley (Assistant Professor) under the supervision of Mr. Paritosh Dabral and the guidance of our principal Chef K Thirugnanasambantham.

Food and Beverage Price Discount & Impact: Mr. Mathur

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

ITC HOTELS

FOOD & BEVERAGE PRICE DISCOUNT & IMPACT

Online Webinar

Speaker:
Mr. Ganesh Mathur
Finance Director
Hyatt Hotels Corporation, Phuket, Thailand
Chartered Accountant, Hotelier & Author

III BACA, III BHM & I MHM Students

FEB 16 2022 2:30 PM

Chef K. Thirugnanasambantham, Principal, WGSMA

Finance Director,
Hyatt Hotels Corporation,
Phuket Thailand, Chartered Accountant,
Hotelier & Author

February 16, 2022

February 16, 2022: The expert session on “Food and Beverage Price Discount & Impact” was organized for the benefit of students of BHM, MHM, and culinary arts. The objective of the program was to provide an understanding of the idea of price discounting in hotels. Mr. Mathur delivered a brief description of the book “The Hotel Accountant” he authored. He spoke about how hotels employ the idea of discounting which he calls- a necessary evil.

Sighting the example of Reliance Jio, he shared how their promotional venture penetrated the market in a short period and how that practice is synonymous across the hotel industry. He emphasized the habit of "GET IN & GET OUT",

which entails starting with a discount scheme and getting out of it at the right time which otherwise spoils the customers and their expectations. He shared the importance of discounts in a business model and return against investment.

Mr. Mathur also spoke about the difference between Value Added Services, cost impact, balance margin, and being sensitive about repeat business. He described the importance of a business model and its multiple parameters. He also discussed ways of discounting, promotional activities, and their impact on the business. The program was organized by the Food and Beverage service department of WGSMA

Expert session on 'Business ventures in Food and Beverages'

Students of 34th Course Bachelor of Hotel Management

February 16, 2022



Department of F&B Service
Organizes
Expert session on
Food & Beverage Business
Ventures
By
Chef Vishal Atreya
Managing Partner, The Pump House
Bengaluru



Wednesday
16th February 2022
At 10:30 AM

Hosted By
Chef K. Thirugnanasambantham,
Principal- WGSMA

Moderated By
P Valsaraj
Co-ordinator,
Department of F&B Service



February 16, 2022: The expert session on "Business ventures in Food and Beverages" was organized for the benefit of students of 34th Course BHM, Batch 3 and 4. They have had an opportunity to gain in-depth knowledge about F & B business ventures and microbrewery from one of the industry experts - 'Chef Vishal Atreya', a Culinary consultant, passionate restaurateur, and F&B Professional with over 20 years of experience. He is the Managing Partner at Pumphouse Pvt Ltd, Bengaluru.

The Pump House is a 400-seat brewery with a 19000 sq. ft area in Bengaluru's JP Nagar neighborhood. It produces around 6 varieties of beer in the house. One of the firm's partners owns a business that pumps water for irrigation; Bengaluru was the first city in the country to do so, therefore the name "pump house" was chosen. Three of the firm's young employees were given the task of conducting market research to see whether there is a demand for an F&B business in that neighborhood. Indiranagar is the liveliest place in Bengaluru, but due to traffic, it takes most young people who reside on the other side of the city three hours to get there and back. As a result, this establishment was ideal for both the site and the people.

Chef Atreya shared the magnificent pictures of The pump house, explained the idea behind its design, structure, etc. He answered several queries of students related to entrepreneurship, Licensing - FSSAI, trade license, labor license, and industry. The program was organized by the Food and Beverage Service department of WGSMA.

Safe housekeeping practices while handling mechanical equipment

For the students of 34th
Course Bachelor of Hotel
Management

February 18, 2022

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

 ITC HOTELS
RESPONSIBLE LUXURY

Department of Housekeeping
organizes
Expert Session on

**SAFE HOUSEKEEPING
PRACTICES WHILE HANDLING
MECHANICAL EQUIPMENTS**

BY
MR. DILEEP NAIR

SERVICE MANAGER (MECHANISED CLEANING)
MANIPAL TRADING COMPANY

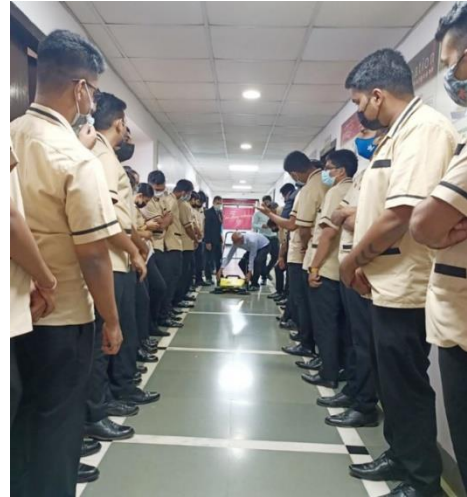


HOSTED BY
CHEF K. THIRUGNANASAMBANTHAM,
PRINCIPAL- WGSHA

 18TH FEBRUARY 2022
AT 02:30 PM

VENUE: CLASSROOM 302, WGSHA





February 18, 2022: As part of the Accommodation operations syllabus, Students of 34th-course BHM attended an insightful session on "Safe housekeeping practices while handling mechanical equipment" conducted by Mr. Dileep Nair, service manager, Manipal trading company on 18th February 2022 from 2 to 4 pm.

Through this session, students learned about the wet and dry vacuum. Mr. Nair showed the machine from the Karcher company and assembled it from the first step and demonstrated the usage of the machine. He also enlightened students on the various vacuum heads and their different applications. Through the live practical demonstration, students learned the proper steps to use, clean, and handle the vacuum as well as its safety standards. The same was done for – the manual sweeper. Under his guidance, the students operated the machine and had hands-on experience with how the manual sweeper works.

Likewise, they have also had a brief session on chemicals used in housekeeping.

Introduction on Pricing and Distribution

For the students of
2nd Course MHMCT



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



February 25, 2022

Guest lecture on

Introduction to Pricing and Analytics

Mr. Paresh Bhandari

Associate Partner, ZS

Hosted by

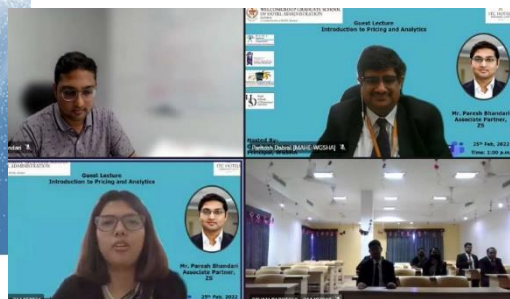
Chef K. Thirugnanasambantham
Principal



MHM 2nd Course

25th Feb 2022

1:00 PM



February 25, 2022: A guest talk on “Introduction on Pricing and Distribution” was organized to provide information about the Importance of pricing to the students of the MHMCT 2nd Course.

Mr. Paresh Bhandari began the session with an interactive game on pricing. He spoke about the importance of having a mix of reservations on basis of pricing/rates. The speaker gave a brief introduction on necessary conditions for Revenue Management. He has also shared about the strategic levers of pricing and introduced the use of data analytics at different demand periods.

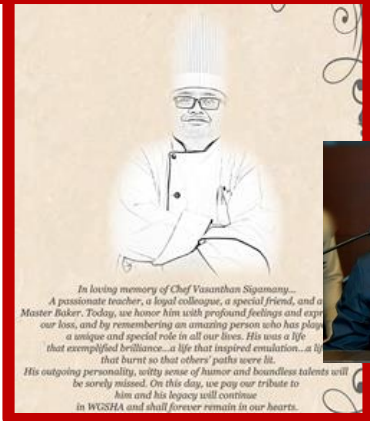
The session started with the opening remarks by Mr. Rohan Jugran, Assistant Professor, followed by an introduction of the speaker by Mr. Akshat Kher, Student of MHMCT 2nd Course. Mr. Jugran also moderated the Q&A round.

The event was concluded with a Vote of Thanks by Mr. Paritosh Dabral (Course Co-Ordinator, MHMCT). The event was organized under the guidance of Chef K Thirugnanasambantham, Principal, and Mr. Rajshekhar, Vice Principal.

The session will surely help the students to understand the importance of Pricing and Analytics with different approaches required for each room reservation. This will prepare them to increase revenue and sold-out dates in a professional and informed manner.

Formal Lunch 2022

For students of
9th Course BA (Culinary Arts)



February 24-25, 2022: The formal lunch for the 9th course BA culinary arts was organized on 24th and 25th February 2022. The graduating batch of 9th-course students of culinary arts was invited for the dining experience of an exclusive menu curated by Chef Thiru, Principal WGSHA, and prepared by 34th-course students of hotel management under the guidance of Chef Thiru and the faculty team. This time 34th-course students of hotel management actioned the plan by dividing themselves into foodservice, kitchen stewarding, food production, and Housekeeping department. Foodservice team headed by Mr. Valsaraj underwent three days of intensive training to acquire skills of formal banquet service. The housekeeping team headed by Mr. Keith meticulously looked into every single aspect of the hall interiors.

Chef Hussain Shahzad Executive Chef Hunger Inc (The Bombay Canteen and O Pedro) was the chief guest. Dr. Arun Shanbhag, Chief innovation Officer, MAHE was the Guest of Honor and Mr. Rupesh Pandey, General Manager, FIVV was the Distinguished invitee for the formal lunch. It has been a long-standing tradition in WGSHA and it's a way we commemorate the road that we have all traveled together these last few years. Not only is it a moment of happiness and nostalgia for us but also an opportunity to reflect on our learning and achievements. The objective of this event is to highlight the importance of proper etiquette for making a favorable impression at both lunch/dinner interviews as well as in social business situations. These etiquettes and the right attitude always help to stand out as a polished professional in the hospitality industry.

This year, the formal lunch was dedicated to Chef Vasanthan Sigamany, HOD, Culinary Arts department, who left for his heavenly abode this January. He played a significant role in organizing this lunch for WGSHA and BACA students every year. This was a tribute to his contributions to WGSHA from the entire WGSHA family. The function was also attended by his wife Ms. Ida Sigamany.

... Formal Lunch 2022



Paak Paryatan

Paak Paryatan by the students of MA Indian Cuisine and food culture

February 12, 2022



February 12, 2022: Paak Paryatan by the students of MA Indian Cuisine and food culture is a unique field visit concept as part of the experiential learning in the curriculum. Day six of Paak Paryatan was based on the objective of understanding the traditional pottery-based cooking utensils of the region, familiarizing the manufacturing process of traditional rice rotti, Regional Rice varieties, and Rice milling Processes, processing and grading of cashew from farm to Shelf.

Students of MA Indian Cuisine and food culture visited Clay karts- Pottery Company at Perduru, who are experts in ancient pottery art of the region, which is fading away with time. Here the students got hands-on experience on the art of pottery and familiarized various cooking utensils used in the region. Students likewise witnessed the process of manufacturing the famous rice rotti also called "Kori rotti" an authentic crispy rice pancake from the coastal Karnataka, which accompanies the Kori Gassi, in a domestic setup of the small-scale industry at Shivapura, Hebri.

They visited the Rice mill, at Shivapura, where they understood the process of rice milling and storage. The locally grown paddy varieties - MO4, Jaya, Jyothi, 1001, etc. and some of the finished rice varieties were also studied during the visit. They also visited the cashew factory to understand the processing and commercial grading of over 36 different varieties of Cashew nuts.

Field visit to GoK Bio incubator and MAHE Innovation Centre

Students of 3rd year Bachelor of Hotel Management (BHM) – 34th Course, WGSHA

February 11, 2022



February 11, 2022: As part of the subject 'Wine Education', students of 34th course BHM visited the MAHE GOK Bio incubator and MAHE Innovation center intending to inculcate the entrepreneurship qualities in students and to provide them information on the support provided by the university and Government of Karnataka for startups.

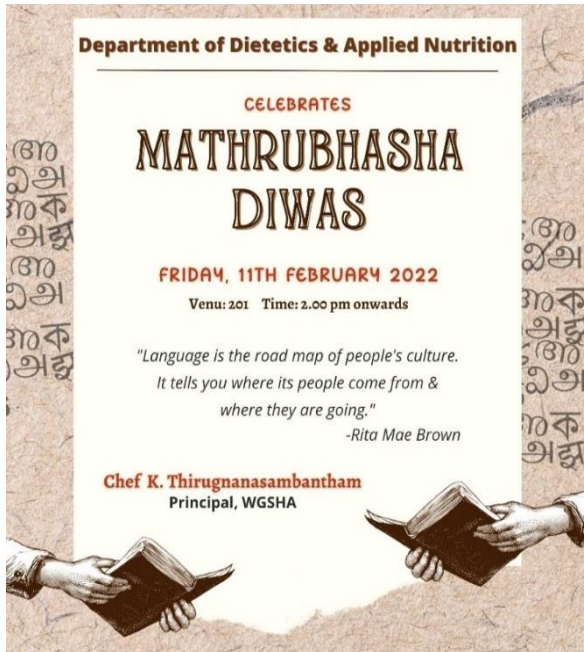
MAHE GOK Bio incubator is a technology business incubator that helps budding entrepreneurs and startups. Startups like medical devices used for therapy, services, devices to convert moisture from the air into bottled water, the device to maintain sterile conditions, etc. The Chief Executive Officer, Dr. Manesh Thomas explained the working of the Rotary evaporator. He demonstrated the working of the device, where he used homemade honey mead in the process and collected the ethanol by heating the liquid to 175°F [boiling point of ethanol].

Students also visited the Innovation Centre, MIT. Dr. Arun Shanbhag the Chief Innovation Officer, MAHE gave a presentation on innovation and startups. He gave an example of Wendy's, where their customers had the complaint about the fries turning soggy and how they worked for 2.5 years to make their fries better and remain crispy for 30 minutes after packing. He also gave an example about our alumni Mr. Uday Prabhu the owner of cloud kitchen CRUSTYZ, how he makes the yummy curry leaf pizza, ghee roast pizza cakes, and many more, and Ms. Mukhta Shenoy the owner of SPRINKLE ON TOP who bakes eggless products like cakes and cupcakes. Students then visited the Apple Innovation Centre and co-working space.

Mathrubasha Diwas 2022 organized by Dietetics and Applied Nutrition Department

Celebrated by Dietetics and Applied Nutrition

February 11, 2022



February 11, 2022: “Language is the road map of people’s culture. It explains where it’s people come from and where they are going” – Rita Mae Brown. International Mother’s Language Day is observed on February 21st of every year as declared by UNESCO. In India is observed as Mathrubhasha Diwas.

Department of Dietetics and Applied Nutrition, WGSHA celebrated Mathrubhasha Diwas with various activities that brought different languages under one roof. Students attired in traditional Indian costumes signifying their mother tongue and the state to that they belonged. Principal Chef Thirugnanasambantham delivered the opening remarks and appreciated the planning and strategizing of the activities.

Coordinator, DAN, Ms. Pallavi Mahesh Shettigar provided the program overview. The various activities included are Debate on the theme – “Is migration leading to mother language attrition?”.

The debate was moderated by P Valsaraj, Coordinator of the Department of F&B service. Yakshagana, (traditional folk dance form popular in Coastal Karnataka) performance by Ms. Ashwini Pai. Malayalam Group Song by Ms. Aishwarya J, Ms. Sruthi Shree, and Ms. Keerthana. Ms. Meghana Rajpurohith, 1st-year M.Sc. DAN anchored the program and Ms. Swathi Acharya, faculty – DAN delivered the vote of thanks.

A video was prepared and choreographed by Ms. Megha J and edited by Mr. Ruthvik Rao, 35th-course BHM on this occasion dedicating this year as a tribute to women who are benevolent, empathetic, astute, dynamic & conformist.

The overall planning and conduct of the event were by the student Organizers - Ms. Iswarya, Ms. Subhiksha, and Mr. Chandan, 1st-year M.Sc. DAN.

MAHE Nasha Mukta Club



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



Government of India
Directive

February 17, 2022

INVITATION
FOR THE
INAUGURATION OF

MAHE NASHA MUKT CLUB

February 17th 2022 | 4:00 PM onwards

Chief Guest
Mr. Vikramdev Mohapatra
Alumnus, 7th Course BHM
Entrepreneur, Global E-Commerce

Guest of Honour
Dr. Geetha Maiya
Director, Student Affairs, MAHE, Manipal
Virtual Inauguration through Microsoft Teams

Hosted by
Student Council, WGSHA



February 17, 2022: WGSHA launched the MAHE Nasha Mukta Club, under the directive of the Government of India. The event was graced by the MAHE Director of Student Affairs, Dr. Geetha Maiya, and 7th-course BHM alumnus, Mr. Vikramdev Mohapatra.

Dr. Geetha Maiya inaugurated the club by briefing the audience about the primary objective of this club, which is to create awareness about the repercussions of substance and drug abuse and to make the campus of MAHE a drug-free environment. Unfortunately, the number of drug users in Udupi is on the rise, and in defense of this, the university has launched this club which will help students learn about the health and legal issues of substance abuse.

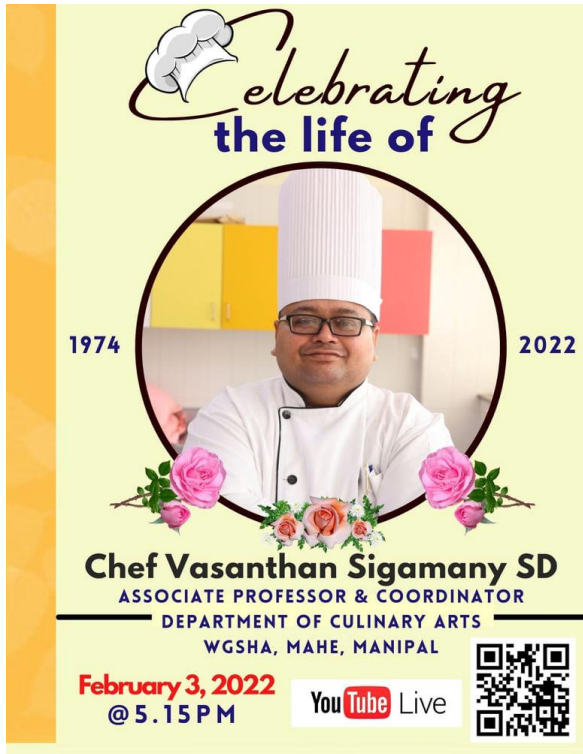
Dr. Maiya requested cooperation from the student's side in making this dream a reality. WGSHA 7th course alumnus, Mr. Vikramdev Mohapatra shared small anecdotes from his time at WGSHA, and how he managed to create memories without any substance or alcohol abuse.

The most memorable experience he shared was that of riding cycles with Chef Vikas Khanna to Agumbe and speaking about life, in comparison to their batchmates who were unable to remember half their college lives. He shared how drugs disconnect you from nature, and how this club will help make MAHE a much better place. He concluded his speech by sharing short videos to further propel his message, and he wished the club all the best in its future endeavors.

Celebrating the life of Chef Vasanthan

Remembered for ever!

February 3, 2022



Chef Vasanthan Sigamany, Associate Professor & Coordinator, Department of Culinary Arts, WGSHA, a very popular and veteran Chef in WGSHA, passed away on January 19, 2022. He has been an amazingly skilled baker, has been a writer, traveler, foodie, and above all an exceptional mentor. He had joined WGSHA on August 14, 2002.

A Memorial Service was organized online to pay tribute to the departed soul on February 3, 2022. In his opening remarks, Chef K. Thirugnanasambantham, Principal, WGSHA, said that Chef Vasanthan dedicated his life to teaching, cooking, and motivating a multitude of students.

Chef Thiru reminisced the legacy of dedication and accomplishment that Chef Vasanthan left behind. Chef fondly shared about his journey with Chef Vasanthan since 2002 and remembered the zeal and enthusiasm which never declined. He mentioned the leadership qualities of Chef Vasanthan while heading the Ministry of Bakery club and how he was extremely passionate about the club activities. Among his many signature desserts, his German chocolate cake is always remembered by all our students.

A Tribute Video to Chef Vasanthan Sigamany made by team WGSHA headed by Chef Nithish, and students Adhyayan and Rijul Bose, with glimpses showcasing his monumental journey at WGSHA was played. Rev. Benedict John Presbyter in Charge CS, English Church Manipal offered Benediction and Prayers. A very melodious song, celebrating the life of Chef Vasanthan Sigamany was sung by Ms. Zenaida Fernandes, alumna 7th-course BACA touching the hearts of the attendees. A few alumni spoke in remembrance of Chef Vasanthan including Chef Nikhil Nagpal, Mr. Akshay Batra, Mr. Allen Mathias, Chef Girish Nayak, Elizabeth Yorke, Ms. Raghavi Bajaj, Ms. Sadhika Venkatesh, and Mr. Subhash Praveen Ullal. It was very heartening to listen to their experiences and know the kind of impact Vasanthan had on their lives. This was followed by gratitude offered by members of the Student Council, WGSHA, Mr. Samuel Sanjay, and Mr. Aman Gopinath remembering Chef Vasanthan. Later parents of WGSHA alumni who had the opportunity to interact with Chef Vasanthan, Mrs. Matilda Yorke, mother of Ms. Elizabeth Yorke, 1st Course BACA and Mrs. Vijaya Chamundeshwari, mother of Ms. Sadhika Venkatesh, 8th Course BACA, paid their respects.

Celebrating the life of Chef Vasanthan



Chef Vasanthan's batchmates from IHM Chennai who have stood with him throughout his journey, Chef Srinivasan, Executive Chef, ITC Windsor, Bangalore, Mr. Sudeep Sengupta, Vice President Green Park, and Mr. Rajesh Radhakrishnan, Senior General Manager, Park Hotels, Chennai remembered Chef Vasanthan from his early days and how they knew him closely as their friend. Mr. Rajshekhar, Vice Principal; Ms. Kshama V, HOD Food production; Chef Anthuvan and Chef Nithish spoke about their beloved colleague.

General B N Kaul, former Head of Institution at WGSMA from the year 2003 to 2009 shared his thoughts on how he knew him as a very hardworking and very jovial person. Dr. Parvadhavardhini Gopalakrishnan, former HOI at WGSMA offered her condolences to his wife Mrs. Ida Sigamany with words of support and understanding. Chef Y B Mathur, Former Senior Executive Chef, ITC Hotels, who as the HOD for operations at FIVV, had worked closely with Chef Vasanthan during various events and festivals at WGSMA shared his thoughts. A Eulogy was offered by Chef Vasanthan's Sister Ms. Sherin remembering him as their brother and saying Vasanthan will forever live in the hearts of his students.

In his closing Remarks, Chef K. Thirugnanasambantham ended the memorial service by saying that life can be so fleeting, but a life lived to the fullest, stays in our fond memories always. Vasanthan endeared himself to many through his charisma and grace. He will always be cherished in our hearts, and his legacy will forever remain in WGSMA.

WGSHA swept all the events by earning podium positions
WGSHA Student @ Exodus 2022
Champions
 Conducted by
Christ University, Bengaluru

Brainstorm
 (Individual event)



Chirag Kirpalani
 1st position

She Entrepreneur
 (Individual event)



Daria Ahmed
 2nd position



Shraddha Rajesh
 3rd position

Planning Spectrum
 (Team event)



Khushi Agarwal
 2nd position



Shereen Gomez
 2nd position

Mastermind
 (Team event)



Abhigna Kashyap
 1st position



Srishri Chakraborty
 1st position



Priyanka M.
 2nd position



Taru Gupta
 2nd position

Travel Solutions
 (Team event)



Palak Bhatia
 1st position



Rajdeep Ghosh
 1st position



Sharvari Kiran
 Participant

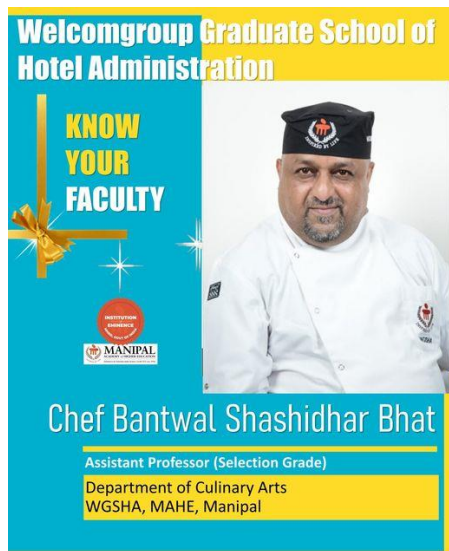


Mrinal S Poojary
 Participant

On the 18th and 19th of February 2022, students from WGSHA represented their college at the national level by taking part in Exodus 2022. Consisting of a series of events, each one tested the managerial skills of the competitors as well as their ability to think on their feet. The students of WGSHA consistently showed grit and determination in all of their competitions to come out victorious. At the end of the day, WGSHA swept all the events by earning podium positions, and further establishing their dominance as the premier hotel management institute in the country.


New Faculty on board !

Chef Bantwal Shashidhar Bhat



Welcomgroup Graduate School of Hotel Administration

KNOW YOUR FACULTY



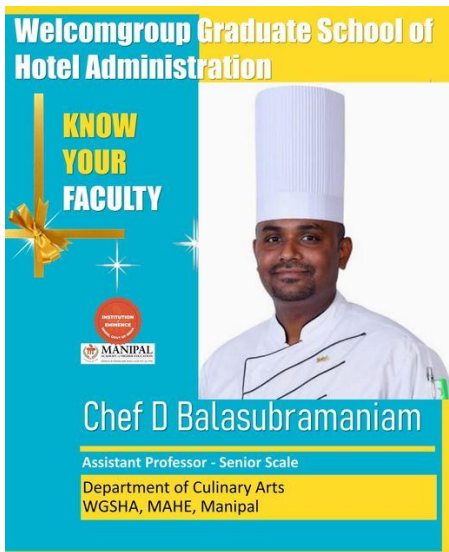
Chef Bantwal Shashidhar Bhat
Assistant Professor (Selection Grade)
Department of Culinary Arts
WGSMA, MAHE, Manipal

Chef S Bhat is a graduate with a Nutrition and Dietetics Major and Diploma in Hotel Management and catering technology from IHMCTAN - Tharamani, Chennai.

Joined Choice Hotels International as a Kitchen Management Trainee and was deputed to Vedant, Aurangabad. Later, Joined the Trident Ahmedabad- an Oberoi group, and managed property as a CDP in the Indian Hot range and Tandoor. Joined the Preopening Property of "The Residency" Group of Hotels as Sr. CDP. After two year stint in Teaching at an arts college in the department of Hotel management joined a restaurant / Pizzeria as complete in charge. Joined the Residency group again as a Sous Chef and was later promoted as Executive chef and deputed to their Premier property at Chennai, The Residency Towers. Joined Aloft, Starwood's business class property, first of its kind in India at Aloft IT expressway, Chennai.


Post this, worked with Park Plaza, a Rezidor property by Radisson at Coimbatore as a preopening HOD for 3 years, Le Meridian Coimbatore as an Associate Executive chef taking care of the operations for 3 years, and later joined Concept Hospitality as Executive Chef and was deputed to Fern Ahmedabad.

He then joined Green Park hotels as Executive chef at Hyderabad and was later deputed to Vishakhapatnam. He also worked at the Sterling Holiday resorts as Executive chef for their flagship Property at Fernhill Ooty before joining Ambassador Pallava as an executive chef. Currently, he is at WGSMA since 2021 as an Assistant Professor.



Welcomgroup Graduate School of Hotel Administration

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Chef D Balasubramaniam
Assistant Professor - Senior Scale
Department of Culinary Arts
WGSMA, MAHE, Manipal

Chef D Balasubramaniam

Chef Bala has 18 years of rich hotel industry experience. He started his career from Taj Retreat Madurai as THT (2004 – 2006) and later moved to Costa Cruises (2007 – 2013), He completed 6 contracts as a 2nd cook, sailing half the globe. After returning from cruise lines, Chef joined as Chef de Partie at Le Méridien Coimbatore and rose to Sous Chef (2013 – 2016). Chef's last experience with Radisson Salem as Executive Sous Chef (2016 – 2021).

He completed DHMCT from Jenney's Academy Tiruchirappalli (2001-2004), BBA from Alagappa University (2004 – 2007), MTM from Bharathiar University Coimbatore (2007 – 2009), and PGDCA from Periyar University Salem (2015). He has also completed Food Safety Training Certificate course (level 2) from FoSTaC - FSSAI.

Chef Bala joined WGSMA in December 2021 as an Assistant Professor - Senior Scale.

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Open 2022**

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Management**

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Arts (Culinary
Arts)**

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