



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION



SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

NEWSLETTER

APRIL - JUNE 2026





K.R. MANGALAM UNIVERSITY

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FROM THE EDITOR'S DESK

Dear Readers,

It gives me immense pleasure to present the April-June 2026 edition of our School Newsletter. This quarter has been marked by academic excellence, industry engagement, student achievements, and meaningful learning experiences that continue to strengthen our commitment to hospitality education.

Over the past three months, our students and faculty have actively participated in various academic activities, workshops, industry interactions, competitions, outreach programs, and skill development initiatives. These experiences have not only enhanced professional competencies but have also fostered creativity, teamwork, leadership, and innovation among our learners.

The newsletter captures the vibrant journey of our school, highlighting key events, achievements, collaborations, and milestones accomplished during this period. It reflects the dedication and collective efforts of our students, faculty members, industry partners, and administrative staff in creating a dynamic and enriching learning environment.

I extend my sincere appreciation to everyone who contributed to this edition through their achievements, articles, photographs, and event reports. Your enthusiasm and commitment continue to make our university a centre of excellence and growth.

As we move forward, let us continue to embrace new opportunities, strive for excellence, and uphold the values of professionalism, innovation, and lifelong learning.

Happy Reading!

MS. SHRIYA CHAUHAN

Editor & Programme Coordinator - BHMCT
School of Hotel Management & Catering Technology
K.R. Mangalam University



WORDS FROM THE LEADERSHIP

Dear Readers,

It is a pleasure to share my thoughts through this edition of the School of Hotel Management & Catering Technology Newsletter. The period from April to June 2026 has been marked by remarkable achievements, innovative learning experiences, and meaningful industry engagement that reflect the University's commitment to academic excellence and holistic development.

The hospitality industry continues to evolve rapidly, demanding professionals who are not only technically competent but also innovative, adaptable, and socially responsible. I am delighted to see our students and faculty embracing these challenges through industry interactions, skill-based learning, research initiatives, competitions, community outreach, and experiential education.

At K.R. Mangalam University, we strongly believe that education must extend beyond classrooms. Through interdisciplinary collaboration, research-driven learning, and industry partnerships, we strive to nurture future hospitality leaders who can contribute meaningfully to society and the global hospitality sector.

I congratulate the students, faculty members, and staff of the School of Hotel Management & Catering Technology for their dedication and accomplishments showcased in this newsletter. Their enthusiasm, creativity, and pursuit of excellence continue to strengthen the University's vision of fostering innovation, professionalism, and lifelong learning.

As you explore the highlights of this edition, I encourage you to celebrate these achievements and continue working towards new milestones with passion and determination.

Wishing you all success in your future endeavours.

Happy Reading!

**PROF. (DR.)
SEEMA RAJ**

Dean Research
K.R. Mangalam University



WELCOME ADDRESS FROM THE ASSISTANT DEAN – SOHMCT

Dear Readers,

It gives me immense pleasure to welcome you to the School of Hotel Management & Catering Technology (SOHMCT). As the newly appointed Assistant Dean, I am delighted to connect with you at the beginning of what promises to be an enriching and transformative journey in the field of hospitality.

By choosing hospitality education, you have stepped into a dynamic profession that thrives on innovation, professionalism, adaptability, and service excellence. The hospitality industry continues to expand at a remarkable pace, opening diverse opportunities across hotel operations, culinary arts, tourism, entrepreneurship, and global career pathways.

At SOHMCT, our focus is to equip you with the knowledge, skills, and industry exposure required to excel in this ever-evolving sector. Our academic framework integrates strong theoretical foundations with hands-on practical training and meaningful industry interactions, ensuring that you are well-prepared to meet professional challenges with confidence.

Your learning experience here will go far beyond conventional classrooms. Through skill-based training, mentorship, workshops, and experiential learning opportunities, you will not only build professional competence but also develop leadership qualities, creativity, and self-assurance.

We are equally committed to nurturing values such as cultural sensitivity, teamwork, ethics, and social responsibility—qualities that define successful hospitality professionals in today's global environment.

I encourage each one of you to embrace every opportunity with enthusiasm, discipline, and a willingness to learn. Your journey at SOHMCT is not just about academic growth, but about shaping a fulfilling and successful career.

Wishing you all the very best for a rewarding academic experience and a bright professional future.

Warm Regards

**MS. JYOTI
SEHARAWAT
BAISOYA**

Assistant Dean,
School of Hotel Management
and Catering Technology
K.R. Mangalam University



MESSAGE FROM IQAC COORDINATOR

Dear Readers,

It is a pleasure to present the April-June 2026 edition of the School of Hotel Management & Catering Technology Newsletter. This quarter has been characterized by innovation, engagement, and a steadfast commitment to academic excellence, reflecting our collective efforts to enhance the quality of education and student development.

At SOHMCT, quality is not merely a benchmark but a continuous journey of improvement. We remain committed to creating a dynamic learning environment that nurtures professional competence, creativity, and industry readiness. Throughout this quarter, the School has successfully organized a range of academic, industry-oriented, and skill-development activities that have enriched the educational experience of our students.

Our focus has been on strengthening experiential and outcome-based learning through workshops, expert sessions, industry interactions, competitions, and practical exposure opportunities. These initiatives have enabled students to gain valuable insights into current hospitality trends while enhancing their technical and interpersonal skills.

The active participation of students and faculty members in various academic and co-curricular engagements is a testament to the vibrant learning culture that defines our institution. Through continuous feedback, quality assurance practices, and innovative teaching methodologies, we strive to ensure that our academic processes remain relevant, effective, and aligned with industry expectations.

As we move forward, IQAC will continue to support initiatives that foster excellence, encourage innovation, and strengthen industry-academia collaboration. We remain dedicated to creating opportunities that empower our students to become competent hospitality professionals and responsible global citizens.

I congratulate all students, faculty members, and staff for their contributions and achievements during this quarter. May we continue to work together in pursuit of higher standards and greater accomplishments.

Warm Regards

DR. SHIKHA DUTT SHARMA

Editor & IQAC Coordinator
K.R. Mangalam University



SCHOOL VISION AND MISSION

ABOUT THE SCHOOL

School of Hotel Management and Catering Technology at K. R. Mangalam University is equipped to carry out both teaching and research. The faculty is in constant touch with various experts in the relevant field and is willing to experiment with latest ideas in teaching and research.

School of Hotel Management and Catering Technology imparts learner technical knowledge, enhances their practical skill and ability, motivating them to think creatively, helping them to act independently and take decisions accordingly in all their technical pursuits and other endeavors. It strives to empower its learner and faculty members to contribute to the development of society and Nation.

SCHOOL VISION

Aspires to become an internationally recognized school of Hotel Management and Catering Technology that provides multiple programs in the scope of Hospitality and Tourism.

SCHOOL MISSION

To rediscover hospitality education at all levels and develop our learners with a global skill set to prepare them for tomorrow's careers.

- Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- Installing the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.
- Collaborating with premier universities, research centers, industries, and professional bodies and integrating global needs and expectations.
- Enhancing leadership qualities among the youth understanding ethical values and environmental realities.

RESEARCH AND PATENT PUBLICATION

PATENT TITLE: STAIN-RESISTANT KITCHEN APRON WITH DETACHABLE OLEOPHOBIC FRONT PANEL

(12) PATENT APPLICATION PUBLICATION	(21) Application No.202611043477 A
(19) INDIA	
(22) Date of filing of Application :06/04/2026	(43) Publication Date : 22/05/2026
(54) Title of the invention : STAIN-RESISTANT KITCHEN APRON WITH DETACHABLE OLEOPHOBIC FRONT PANEL	
(51) International classification	:A41D 13/04, A41D 31/02, A41D 27/28, A41D 19/015, A41D 31/00 (71)Name of Applicant : 1)K. R. Mangalam University Address of Applicant :Sohna Road, Gurugram, Haryana -122103, India Sohna Haryana India (72)Name of Inventor : 1)Jyoti Sehrawat 2)Indrajeet Kumar 3)Shriya Chauhan
(31) Priority Document No	:NA
(32) Priority Date	:NA
(33) Name of priority country	:NA
(86) International Application No	:
Filing Date	:01/01/1900
(87) International Publication No	:NA
(61) Patent of Addition to Application Number	:NA
Filing Date	:NA
(62) Divisional to Application Number	:NA
Filing Date	:NA
(57) Abstract : The present invention discloses a stain-resistant kitchen apron comprising an apron body and a detachable front panel removably secured thereto by low-profile fastening means. The detachable front panel is provided with a PFAS-free oleophobic coating comprising functionalized silica nanoparticles in an epoxy-silicone hybrid binder. The coated panel repels oils, grease, and food residues, enables separate cleaning of the most exposed region, preserves wearer comfort and breathability, and reduces full-apron laundering, thereby extending garment life and improving operational efficiency. No. of Pages : 15 No. of Claims : 9	

Patent Publication for the innovative "Stain-Resistant Kitchen Apron with Detachable Oleophobic Front Panel" by K.R. Mangalam University inventors Ms. Jyoti Sehrawat, Mr. Indrajeet Kumar, and Ms. Shriya Chauhan, showcasing excellence in research and innovation.

We are delighted to share that a Patent has been published by the Indian Patent Office for an innovative product developed through the collaborative efforts of our faculty members and researchers.

- **Application Number: 202611043477 A**
- **Date of Filing: 06 April 2026**
- **Publication Date: 22 May 2026**
- **Applicant: K.R. Mangalam University, Gurugram, Haryana, India**

INVENTORS

- Ms. Jyoti Sehrawat
- Mr. Indrajeet Kumar
- Ms. Shriya Chauhan

About the Innovation: The invention introduces a stain-resistant kitchen apron featuring a detachable front panel coated with an advanced oleophobic layer. The innovative design effectively

repels oils, grease, and food residues, enabling easy cleaning, enhancing wearer comfort, extending garment life, and improving operational efficiency in professional kitchen environments.

This achievement reflects SOHMCT's commitment to fostering research, innovation, sustainable product development, and industry-oriented solutions that address real-world challenges in the hospitality sector.

Congratulations to the inventors for this remarkable accomplishment and for contributing to the culture of innovation and intellectual property creation at K.R. Mangalam University.

MR. SANJAY PANDEY, ASSISTANT PROFESSOR SOHMCT PUBLISHED RESEARCH PAPER ON CLOUD-BASED SMART RESTAURANT MANAGEMENT SYSTEMS



**INTERNATIONAL RESEARCH JOURNAL OF
HUMANITIES AND INTERDISCIPLINARY STUDIES**
(Peer-reviewed, Refereed, Indexed & Open Access Journal)

DOI : 03.2021-11278686 ISSN : 2582-8568 IMPACT FACTOR : 8.428 (SJIF 2026)

A Comprehensive Study on Cloud-Based Smart Restaurant Management Systems

Sanjay Pandey
Research Scholar,
Desh Bhagat University,
Mandi Gobindgarh (Punjab, India)

Dr. Aman Sharma
Director,
School of Hotel Management & Tourism,
Desh Bhagat University,
Mandi Gobindgarh (Punjab, India)

DOI No. 03.2021-11278686 DOI Link :: <https://doi-ds.org/doi/10.2026-35347822/IRJHIS2603006>

Abstract:

The rapid digital transformation of the hospitality sector has significantly reshaped restaurant operations worldwide. This paper presents a comprehensive study of a Cloud-Based Smart Restaurant Management System designed to automate ordering, billing, kitchen coordination, and customer engagement. The proposed system integrates mobile applications, cloud databases, real-time tracking, and analytics to reduce operational inefficiencies and human errors. The research highlights system architecture, modules, workflow, benefits, and future scope. The study concludes that digital restaurant management solutions enhance service quality, improve customer satisfaction, and support strategic decision-making through data-driven insights.

Keywords: Smart Restaurant, Cloud Computing, Digital Menu, Automation, Customer Experience, Android Application

Introduction:

The restaurant industry is undergoing a technological revolution driven by digital platforms, mobile applications, and cloud computing. Traditional restaurant operations rely heavily on manual processes including handwritten orders, paper menus, and offline billing systems (Kotler et al., 2017). These methods often lead to delays, order inaccuracies and higher labor costs. With increasing customer expectations for speed, personalization, and convenience, restaurants are adopting smart management systems to streamline operations.

A Smart Restaurant Management System enables digital menu browsing, real-time order placement, automated billing, kitchen synchronization and performance analytics (Laudon & Laudon, 2020). By integrating cloud infrastructure and mobile technology, restaurants can enhance operational

IRJHIS2603006 | International Research Journal of Humanities and Interdisciplinary Studies (IRJHIS) | 55

Mr. Sanjay Pandey publishes research on Cloud-Based Smart Restaurant Management Systems, highlighting the role of digital innovation and cloud technology in enhancing restaurant operations and customer experience.

Mr. Sanjay Pandey, Research Scholar, in collaboration with Dr. Aman Sharma, has successfully published a research paper titled:

"A Comprehensive Study on Cloud-Based Smart Restaurant Management Systems"

The paper has been published in the International Research Journal of Humanities and Interdisciplinary Studies (IRJHIS), Volume 07, Issue 03, April 2026.

The study explores the transformative role of cloud computing and digital technologies in modern restaurant operations, focusing on automation, real-time order management, billing systems, kitchen coordination, and customer engagement.

The research highlights how cloud-based smart restaurant management systems can streamline operational processes, reduce human errors, enhance service quality, improve customer satisfaction, and support data-driven decision-making. The study provides valuable insights into the integration of mobile applications, cloud databases, and analytics in the hospitality sector, contributing to the advancement of technology-driven restaurant management practices.

This publication reflects the institution's commitment to fostering innovative research and encouraging the application of emerging technologies within the hospitality industry.

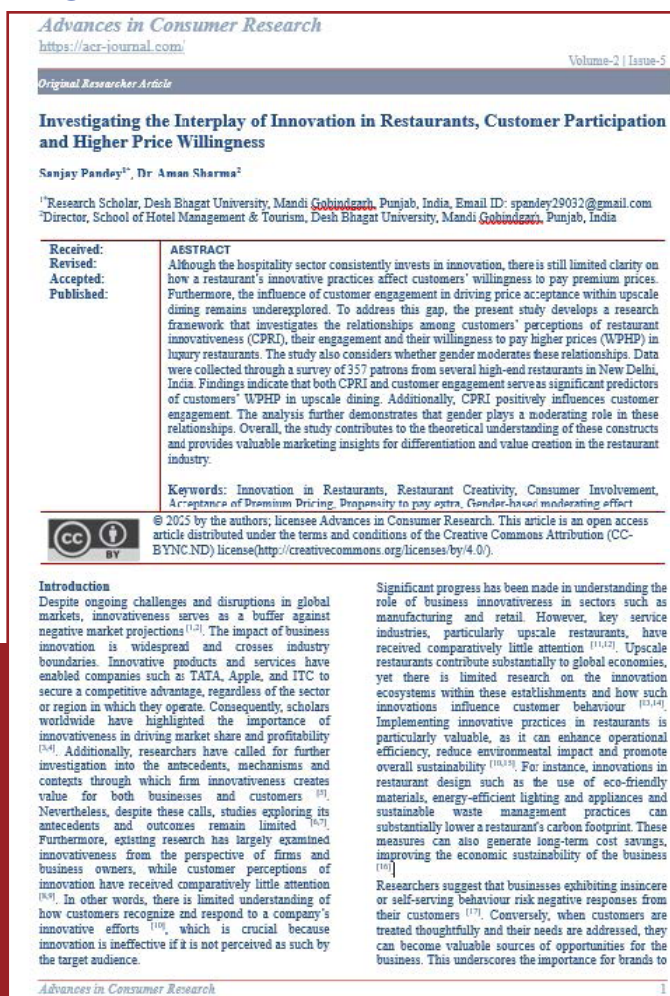
RESEARCH EXCELLENCE: SCOPUS-INDEXED PUBLICATION BY MR. SANJAY PANDEY, ASSISTANT PROFESSOR SOHMCT

Mr. Sanjay Pandey, Assistant Professor, School of Hotel Management & Catering Technology (SOHMCT), has achieved a significant academic milestone through the publication of his research article titled:

"Investigating the Interplay of Innovation in Restaurants, Customer Participation and Higher Price Willingness"

The research has been published in *Advances in Consumer Research*, an internationally recognized and Scopus-indexed journal. The study was co-authored with Dr. Aman Sharma and explores the relationship between restaurant innovation, customer participation, and consumers' willingness to pay premium prices for enhanced dining experiences.

The research highlights how innovative restaurant practices and active customer engagement contribute to greater customer satisfaction, stronger brand loyalty, and increased willingness among consumers to pay higher prices. The findings provide valuable insights for hospitality professionals, restaurant managers, and researchers seeking to create differentiated and value-driven dining experiences.



Mr. Sanjay Pandey's research on restaurant innovation and customer participation published in a Scopus-indexed journal, contributing valuable insights to hospitality and consumer behavior studies.

FACULTY ACHIEVEMENTS

FACULTY PARTICIPATION IN FACULTY DEVELOPMENT PROGRAMME ON QUALITY-DRIVEN CURRICULUM DESIGN AND PEDAGOGICAL INNOVATION

Ms. Shriya Chauhan, Assistant Professor, School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, successfully participated in a Five-Day Faculty Development Programme (FDP) on "Quality-Driven Curriculum Design, Development and Pedagogical Innovation for Future-Ready Higher Education."

The programme was organized by the Academic and Administrative Development Centre (AADC) and the Internal Quality Assurance Cell (IQAC), K.R. Mangalam University, in collaboration with the Association of Indian Universities (AIU), from 30 March to 3 April 2026.

The FDP focused on contemporary approaches to curriculum design, outcome-based education, innovative teaching methodologies, quality enhancement practices, and pedagogical strategies aimed at preparing students for the evolving demands of higher education and industry. Participation in the programme provided valuable insights into learner-centric teaching practices and quality-driven academic frameworks.

This achievement reflects SOHMCT's commitment to continuous faculty development, academic excellence, and the adoption of innovative educational practices that enhance student learning outcomes and institutional quality.



Ms. Shriya Chauhan, Assistant Professor, SOHMCT, receiving certification for successfully completing the AIU-AADC Faculty Development Programme on Quality-Driven Curriculum Design and Pedagogical Innovation.

FACULTY ACHIEVES PREMIUM MEMBERSHIP IN THE ASSOCIATION OF HOSPITALITY PROFESSIONALS

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, is pleased to share that Ms. Shriya Chauhan & Mr. Sanjay Pandey, Assistant Professor, has been awarded Premium Membership by the Association of Hospitality Professionals (AHP).

This professional recognition reflects their commitment to continuous learning, academic excellence, and active engagement with the hospitality industry. The membership provides access to a wide network of hospitality professionals, industry resources, knowledge-sharing platforms, and opportunities for professional development, enabling enhanced industry-academia collaboration.

Through this association, they will continue to contribute towards strengthening hospitality education, fostering innovation in teaching and learning practices, and supporting the professional growth of students. Such achievements reinforce SOHMCT's commitment to encouraging faculty excellence and maintaining strong connections with the hospitality industry.

The School congratulates Ms. Shriya Chauhan & Mr. Sanjay Pandey on this accomplishment and wishes her continued success in her academic and professional endeavours.

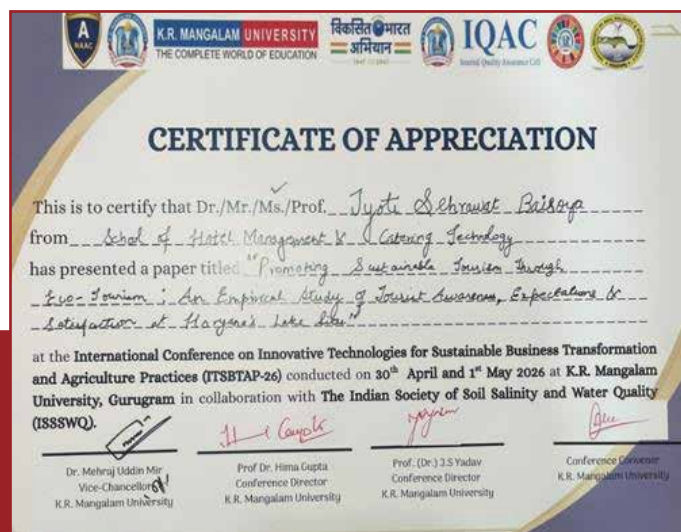


Ms. Shriya Chauhan & Mr. Sanjay Pandey, Assistant Professor, SOHMCT, awarded Premium Membership of the Association of Hospitality Professionals in recognition of her professional commitment and contribution to hospitality education.

FACULTY MEMBERS HONOURED WITH CERTIFICATES OF APPRECIATION FOR RESEARCH PAPER PRESENTATIONS AT ITSBTAP-26

• Promoting Sustainable Tourism through Eco-Tourism

Ms. Jyoti Sehrawat Baisoya, faculty member of the School of Hotel Management & Catering Technology, presented a research paper titled "Promoting Sustainable Tourism through Eco-Tourism: An Empirical Study of Tourist Awareness, Expectations & Satisfaction at Haryana's Lake Sites" at the International Conference on Innovative Technologies for Sustainable Business Transformation and Agriculture Practices (ITSBTAP-26), held at K.R. Mangalam University, Gurugram. This achievement highlights her contribution to sustainable tourism research and environmental awareness in the hospitality sector.



Ms. Jyoti Sehrawat Baisoya presenting her research on sustainable tourism and eco-tourism practices at ITSBTAP-26.



Ms. Shriya Chauhan showcasing research on AI and IoT-enabled sustainable hotel management at ITSBTAP-26.

• AI-Driven Innovation in Hospitality Management

Ms. Shriya Chauhan, faculty member of the School of Hotel Management & Catering Technology, presented a research paper titled "Smart Hospitality: Leveraging Artificial Intelligence and Internet of Things for Sustainable Hotel Management" at the International Conference on Innovative Technologies for Sustainable Business Transformation and Agriculture Practices (ITSBTAP-26), organized at K.R. Mangalam University, Gurugram. The study explored the role of AI and IoT in enhancing sustainability, operational efficiency, and guest experiences in the hospitality industry.

STUDENTS' ACHIEVEMENTS

BHMCT FIRST-YEAR STUDENT SECURES RUNNER-UP POSITION IN NEXTPLAY PREMIER LEAGUE

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, proudly congratulates a First-Year BHMCT student for achieving the Runner-Up Position in the Nextplay Premier League – Season 1, organized by Nextplay Sports.

The achievement reflects the student's dedication, sportsmanship, perseverance, and team spirit. Competing against talented participants, the student demonstrated exceptional performance, contributing significantly to the team's success throughout the tournament.

At SOHMCT, students are encouraged to participate in extracurricular and sporting activities that foster leadership, discipline, teamwork, and personal development alongside academic excellence. Such accomplishments highlight the University's commitment to nurturing well-rounded individuals capable of excelling in diverse fields.

The School extends its heartfelt congratulations to the student and wishes him continued success in both academic and sporting endeavors. This achievement serves as an inspiration for fellow students to pursue excellence and actively participate in co-curricular activities.



A proud moment as a First-Year BHMCT student receives the Runner-Up trophy at the Nextplay Premier League – Season 1, showcasing excellence in sports and teamwork.

RAGHAV SHARMA SECURES SECOND POSITION AT MALHAR 2026, UNIVERSITY OF DELHI

The School of Hotel Management & Catering Technology (SOHMCT) proudly congratulates Raghav Sharma for securing Second Position in "Brush '26" during Malhar 2026, the Annual Cultural Festival organized by Sri Aurobindo College (Evening), University of Delhi. The event was held from 6th to 8th April 2026 and witnessed participation from talented students across various institutions.

Raghav's outstanding performance and creative excellence earned him this prestigious recognition, bringing laurels to the institution. His achievement reflects dedication, artistic talent, and a commitment to excellence in co-curricular activities.

Student: **Raghav Sharma**

Achievement: 2nd Position – Brush '26

Event: Malhar 2026

Organized By: Sri Aurobindo College (Evening), University of Delhi



Raghav Sharma receiving recognition for securing Second Position in Brush '26 at Malhar 2026, University of Delhi.

RAGHAV SHARMA SHOWCASES CREATIVE TALENT AT BLITZSCHLAG'26, MNIT JAIPUR

SOHMCT applauds Raghav Sharma for his remarkable participation and recognition at Panache, a prestigious cultural event conducted during Blitzschlag'26 at Malaviya National Institute of Technology (MNIT), Jaipur.

The event provided a national platform for students to showcase their creativity, innovation, and artistic abilities. Raghav's commendable performance among participants from reputed institutions highlights his passion for the creative arts and his ability to excel beyond academics.

Student: **Raghav Sharma**

Achievement: Recognized Participant/Runner-Up at Panache

Event: Blitzschlag'26

Organized By: Malaviya National Institute of Technology (MNIT), Jaipur



Raghav Sharma representing the institution at Panache during Blitzschlag'26 hosted by MNIT Jaipur.

RAGHAV SHARMA SECURES THIRD POSITION IN A'LA MODE '26 FASHION SHOW

Adding another feather to his cap, Raghav Sharma achieved Third Position in the prestigious A'LA MODE '26 Fashion Show Competition, organized by Prophecy – The Fashion Society, Lady Irwin College, University of Delhi, on 9th April 2026.

Competing against talented participants from various colleges, Raghav demonstrated exceptional creativity, confidence, and presentation skills. This achievement showcases the growing involvement of SOHMCT students in national-level cultural and fashion events and reflects the institution's commitment to holistic student development.

Student: **Raghav Sharma**

Achievement: 3rd Position (Second Runner-Up)

Event: A'LA MODE '26 Fashion Show Competition

Organized By: Prophecy – The Fashion Society, Lady Irwin College, University of Delhi



Raghav Sharma securing Third Position in the A'LA MODE '26 Fashion Show Competition at Lady Irwin College, University of Delhi.

BLOGGING

SMART BEVERAGE DISPENSING: TRANSFORMING PRECISION AND EFFICIENCY IN HOSPITALITY OPERATIONS

In today's fast-paced hospitality environment, maintaining consistency, efficiency, and inventory control is essential for delivering exceptional guest experiences. Traditional beverage dispensing methods often face challenges such as inconsistent portion sizes, beverage wastage, inventory discrepancies, and dependence on manual monitoring. As hospitality operations continue to evolve, the integration of smart technologies is becoming increasingly important to address these operational concerns.

A Smart Beverage Dispensing System offers an innovative approach by combining automation, precision control, and real-time inventory management into a single platform. Through the use of intelligent sensors, automated dispensing mechanisms, and IoT-enabled monitoring, the system ensures accurate beverage portioning while minimizing wastage and operational errors. Real-time tracking of inventory levels enables hospitality establishments to maintain better stock control and make informed decisions based on consumption patterns.

The system also enhances service efficiency by reducing preparation time and supporting high-volume operations without compromising quality. Automated recipe management helps maintain consistency in beverage preparation, ensuring that guests receive the same quality experience every time. Integration with billing and operational systems further improves transparency, accuracy, and overall workflow management.

Beyond operational efficiency, smart beverage dispensing technology contributes to sustainability by reducing unnecessary wastage and optimizing resource utilization. The ability to monitor consumption trends and generate analytical insights empowers hospitality businesses to improve profitability while maintaining high service standards.

As the hospitality industry embraces digital transformation, intelligent beverage dispensing solutions represent a significant step toward creating smarter, more efficient, and guest-focused service environments. By leveraging automation and data-driven decision-making, hospitality organizations can enhance operational performance while meeting the growing expectations of modern consumers.



Smart beverage dispensing technology combines automation, precision control, and real-time inventory management to enhance efficiency and consistency in hospitality operations.

CO-SCHOLASTIC ACTIVITIES

ALUMNI TALK ON INTERNATIONAL HOTEL INDUSTRY: GROWTH & CAREER OPPORTUNITIES

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, successfully organized an Alumni Talk on “International Hotel Industry: Growth & Career Opportunities” on 15 April 2026 in Room C011. The session was coordinated by Ms. Shriya Chauhan, Assistant Professor, SOHMCT.

The resource person for the session was Mr. Harsh Garg, an esteemed alumnus of the 2020–2024 batch. Drawing upon his academic journey and industry experiences, Mr. Garg provided students with valuable insights into the rapidly evolving international hospitality sector. He discussed emerging trends in the global hotel industry, career pathways in multinational hospitality organizations, essential professional competencies, and the opportunities available for hospitality graduates across different countries.

During the interactive session, students gained practical knowledge regarding international recruitment processes, skill enhancement strategies, professional networking, and career progression within the hospitality industry. Mr. Garg also shared his personal experiences and challenges, inspiring students to pursue excellence and remain adaptable in a competitive global environment.

The event proved to be highly informative and motivational, strengthening the connection between alumni and current students while fostering industry-oriented learning. SOHMCT extends its sincere gratitude to Mr. Harsh Garg for sharing his valuable expertise and contributing to the professional development of future hospitality leaders.



Mr. Harsh Garg sharing insights on global hospitality careers during the SOHMCT Alumni Talk.

MIX MASTER'S CHALLENGE 2026 SHOWCASES CREATIVITY AND MIXOLOGY EXCELLENCE

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, successfully organized the "Mix Master's Challenge" on 24 April 2026, bringing together talented students from various universities to showcase their creativity and expertise in mixology. The event was coordinated by Mr. Sanjay Pandey (Assistant Professor) and Mr. Akash Gautam (F&B Trainer).

Held at the Food and Beverage Laboratory, C-Block Ground Floor, the competition provided participants with a professional platform to demonstrate their technical skills, innovation, and presentation abilities. The event was honored by the presence of Mr. Bijay Baswal, Bartender at The Oberoi, Gurugram, who served as the Guest of Honour and Judge. His expert evaluation and valuable industry insights greatly enhanced the learning experience for all participants.

The competition witnessed enthusiastic participation from teams representing different institutions, along with students from K.R. Mangalam University. Participants presented a variety of innovative and visually appealing mocktails and cocktails, explaining the inspiration, ingredients, and concepts behind their creations, thereby highlighting the significance of creativity and storytelling in modern mixology.

The First Position was secured by a team from K.R. Mangalam University, while the Second Position was awarded to a team from Banarsidas Chandiwalla Institute of Hotel Management and Catering Technology.

The event proved to be a remarkable success, fostering creativity, practical learning, professional competence, and industry-academia engagement among aspiring hospitality professionals.





Participants showcasing their creativity and mixology skills during the Mix Master's Challenge 2026 at SOHMCT, K.R. Mangalam University.

CAPACITY DEVELOPMENT PROGRAMME ON COMMUNICATION SKILLS ENHANCEMENT FOR HOLISTIC STUDENT DEVELOPMENT

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, successfully organized a Capacity Development Programme (CDP) on “Communication Skills Enhancement for Holistic Student Development” for BHMCT students. The programme was designed to strengthen students’ communication abilities and prepare them for the dynamic demands of the hospitality industry.

The sessions focused on key areas such as professional communication, leadership development, guest interaction, presentation skills, interpersonal effectiveness, and workplace readiness. Through interactive activities, discussions, and practical exercises, students were provided with opportunities to develop confidence, improve their professional etiquette, and enhance their ability to communicate effectively in diverse hospitality settings.

The programme emphasized the significance of strong communication skills as a foundation for career success in the hospitality sector. Participants gained valuable insights into building positive guest relationships, delivering impactful presentations, working effectively in teams, and developing the confidence required to excel in professional environments.

The initiative served as an important step toward the holistic development of students by equipping them with essential life skills and industry-relevant competencies. The programme successfully reinforced SOHMCT's commitment to nurturing confident, competent, and industry-ready hospitality professionals.



Students actively participating in sessions on Communication Skills



BHMCT students enhancing their communication, leadership, and professional skills during the Capacity Development Programme at SOHMCT.

ESSENTIAL LIFE SKILLS ENHANCEMENT – CAPACITY DEVELOPMENT PROGRAMME

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, successfully conducted the Essential Life Skills Enhancement – Capacity Development Programme with the objective of fostering the holistic development of students and preparing them for professional success in the hospitality industry.

The programme focused on strengthening key life skills, including effective communication, leadership, teamwork, decision-making, problem-solving, interpersonal relations, and personal growth. Through engaging sessions, practical activities, and interactive discussions, students gained valuable insights into developing the competencies required to thrive in both academic and professional environments.

The initiative emphasized the importance of self-confidence, adaptability, emotional intelligence, and professional conduct in building successful careers. Participants were encouraged to enhance their critical thinking abilities, collaborate effectively with peers, and develop a proactive approach toward personal and professional challenges.

The programme served as a significant platform for nurturing well-rounded, confident, and industry-ready hospitality professionals. It reinforced SOHMCT's commitment to empowering students with essential life skills that contribute to career readiness, lifelong learning, and overall personal development.



Mr. Sanjay Pandey sharing the thoughts with students on how life skills can be enhanced in hospitality industry



Students actively participating in the Essential Life Skills Enhancement Programme aimed at developing leadership, communication, and career-readiness skills.

COMMUNITY CONNECT

CASE STUDY ON DHABA OPERATIONS AND SERVICE EVALUATION

As part of its experiential learning initiatives, the School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, is conducting an ongoing case study during the academic session 2025–26 focused on the operational evaluation of local dhabas and highway food establishments.

The study aims to provide students with practical exposure to real-world food service operations by examining various aspects of dhaba management, including food quality, service standards, hygiene and sanitation practices, menu planning, customer satisfaction, pricing strategies, ambiance, and operational efficiency.

Through field visits and systematic observation, students are gaining valuable insights into the functioning of traditional food service establishments and their role in India's hospitality landscape. The case study encourages students to analyze operational challenges, identify best practices, and recommend strategies for enhancing customer experience and business performance.

This hands-on learning exercise bridges the gap between classroom knowledge and industry practices, enabling students to develop analytical, observational, and problem-solving skills while gaining a deeper understanding of food and beverage operations. The initiative reflects SOHMCT's commitment to experiential learning and industry-oriented education.



Students visiting the nearby Dhabas



Students conducting an on-site evaluation of dhaba operations as part of an ongoing case study on food service management and customer experience.

INTERNSHIP

SOHMCT STUDENTS EMBARK ON 22-WEEK INDUSTRIAL TRAINING WITH LEADING HOTEL BRANDS

The School of Hotel Management & Catering Technology (SOHMCT) proudly announces the successful placement of 17 second-year BHMCT students for Industrial Training at renowned hospitality brands, including Trident Hotels, Fairmont Jaipur, Lemon Tree Hotels, and Hilton Gurugram.

As part of the curriculum, students will undergo 22 weeks of intensive industry training, gaining hands-on experience in the four core operational departments—Front Office, Housekeeping, Food Production, and Food & Beverage Service. This training will provide valuable exposure to professional hospitality operations and industry standards.

Upon successful completion of the training, students will receive an Industrial Training Certificate from their respective hotels and submit a training journal/report documenting their learning experiences, departmental exposure, and professional development throughout the internship period.

SOHMCT congratulates all selected students and thanks its esteemed industry partners for supporting the practical learning and career growth of future hospitality professionals.

S.no	Name of the student	Picture	Name of the Hotels
1	Prakhar Shankar		Trident, Agra
2	Prashant Jasbir Yadav		Fairmont Jaipur

3	Paras Satija		Trident, Gurgaon
4	Prabhav Ahlawadi		Lemon Tree Gurgaon
5	Nikhil		Fairmont Jaipur
6	Amolika Nakra		Fairmont Jaipur
7	Deetya Bedi		Trident, Gurgaon

8	Nishkam Singh		Fairmont Jaipur
9	Ayam Kumar		Fairmont Jaipur
10	Saloni		Trident, Gurgaon
11	Sourav Shukla		Trident, Gurgaon
12	Mohd Zishan		Hilton Gurugram

13	Parvej		Fairmont Jaipur
14	Himesh		Fairmont Jaipur
15	Bhavesht Josht		Trident, Gurgaon
16	Himanshu		Hilton Gurugram
17	Mansi Kumari		Trident, Gurgaon

PLACEMENTS

FRONT OFFICE EXCELLENCE: MR. HRIDANSH ANAND BEGINS HOSPITALITY CAREER JW MARRIOTT GOA



Mr. Hridansh Anand secures placement as Concierge Associate at JW Marriott Goa, showcasing the success of SOHMCT's industry-oriented training.

The School of Hotel Management & Catering Technology (SOHMCT) proudly congratulates Mr. Hridansh Anand on securing placement as a Concierge Associate at the prestigious JW Marriott Goa. Specializing in Front Office Operations, Hridansh demonstrated exceptional communication skills, guest-handling abilities, and a professional approach throughout his academic journey. His achievement reflects his dedication to hospitality excellence and marks the beginning of a promising career in luxury hotel operations.

RUDRANSH RANA BEGINS HOSPITALITY CAREER WITH THE OBEROI



Mr. Rudransh Rana joins The Oberoi as a Food & Beverage Service Assistant, taking his first step toward a successful hospitality career.

The School of Hotel Management & Catering Technology (SOHMCT) proudly congratulates Mr. Hridansh Anand on securing placement as a Concierge Associate at the prestigious JW Marriott Goa. Specializing in Front Office Operations, Hridansh demonstrated exceptional communication skills, guest-handling abilities, and a professional approach throughout his academic journey. His achievement reflects his dedication to hospitality excellence and marks the beginning of a promising career in luxury hotel operations.

INDUSTRY PARTNERS

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, takes pride in its strong collaborations with leading hospitality brands. These partnerships play a vital role in bridging academic learning with industry exposure, offering students opportunities for internships, training, and real-world experience.

LEADING HOSPITALITY COLLABORATIONS

- Trident Gurgaon

A premium luxury hotel known for its contemporary design, impeccable service standards, and strong focus on guest satisfaction, providing students with exposure to world-class hospitality operations.



- Hilton Gurgaon Baani City Centre

Part of the globally acclaimed Hilton brand, this property exposes students to international service standards, business hospitality, and modern hotel management practices.



- Lemon Tree Premier

Known for its vibrant and mid-scale hospitality approach, Lemon Tree Hotels provide students with hands-on learning in efficient operations and service delivery.



- The Leela Ambience Gurugram Hotel & Residences

A symbol of Indian luxury and grandeur, offering exposure to refined service, upscale guest experiences, and high-end hotel operations.



- Fairmont Jaipur

A majestic luxury property blending royal Rajasthani architecture with modern comforts, giving students experience in heritage luxury hospitality.



- JW Marriott Goa

A premium luxury destination offering exposure to resort operations, leisure tourism, and personalized guest services.



- Taj Lands End

An iconic property by the Taj Group, known for its heritage, luxury, and exceptional service standards, providing students with elite industry exposure.

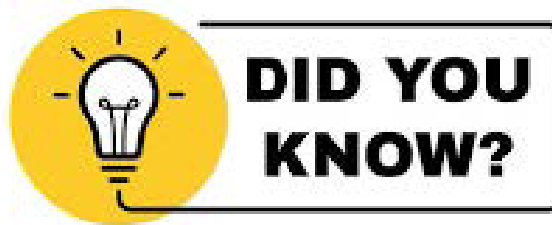


INDUSTRY-ACADEMIA SYNERGY

Through these esteemed collaborations, SOHMCT ensures that students gain:

- Practical industry exposure through internships and industrial training
- Interaction with hospitality professionals and industry experts
- Hands-on experience in real-time hotel operations
- Enhanced employability and career readiness
- These partnerships empower our students to grow as future leaders in global hospitality.

HOSPITALITY FUN ZONE



- Did you know that tourism contributes nearly 10% of global GDP, making it one of the world's largest industries?
- Did you know that the traditional chef's hat, known as a "toque blanche," can have up to 100 folds, symbolizing the many ways a chef can prepare an egg?
- Did you know that the Front Office is often called the "heart of the hotel" because it serves as the primary point of contact between guests and the hotel?
- Did you know that the hospitality industry never sleeps? Hotels operate 24 hours a day, 365 days a year, ensuring continuous service for guests from around the world.

Hospitality Innovation Spotlight

Many leading hotels now use AI-powered concierge services that can recommend restaurants, book transportation, answer guest queries, and provide personalized travel suggestions 24/7.



Travel Trivia Challenge

Which country receives the highest number of international tourists annually?

- A. Spain
- B. France
- C. Italy
- D. United States

Answer: FR France consistently ranks among the world's most visited countries.



Fun Fact from Housekeeping

Luxury hotels can use up to 10–15 different types of pillows to cater to guest preferences, including memory foam, feather, orthopedic, and hypoallergenic options.



Food & Beverage Corner

The term "Mocktail" is derived from the word "mock," meaning imitation. Mocktails are designed to replicate the taste and presentation of cocktails without alcohol.



Tourism Wonder

Burj Al Arab is often referred to as the world's first "7-star hotel," although officially hotels are rated up to five stars.

This Edition's Hospitality Quiz

What does the hotel abbreviation "ADR" stand for?

- A. Average Daily Rate
- B. Annual Dining Revenue
- C. Automated Dining Report
- D. Average Department Revenue

Answer: Average Daily Rate (ADR) – a key performance indicator used in hotel revenue management.







K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

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