



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION



SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

NEWSLETTER APRIL TO JUNE-2025



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FROM THE EDITORS CORNER



Ms. Shriya Chauhan
Assistant Professor



Dr. Shikha Dutt Sharma
Assistant Professor,
IQAC Coordinator

With immense pride, we bring to you this edition of the SOHMCT Newsletter—a celebration of passion, perseverance, and progress in the world of hospitality.

At SOHMCT, we believe hospitality is not just a career but a calling—one that blends creativity, dedication, and service excellence. This edition reflects the vibrant culture of our school, where academic rigor meets industry exposure, and every classroom, competition, and event become a milestone in learning.

Our students continue to shine, demonstrating their all-round growth through academic achievements, co-curricular activities, practical training, and industry projects. Their success stands as a testament to our commitment to nurturing future-ready hospitality professionals.

We extend our heartfelt gratitude to our university leadership, management, and industry partners for their unwavering support and guidance. Their encouragement provides our students with opportunities to excel and platforms to showcase their talent.

This newsletter is more than just a compilation of updates—it reflects our journey together: learning, growing, and excelling as a community. We hope it inspires you to share in our spirit and pride as we continue shaping the future of hospitality education.

Warm Regards,
Editorial Team

WORD FROM THE LEADERSHIP



It gives me great pleasure to welcome you to K.R. Mangalam University as you embark on your academic journey in the dynamic field of Hotel Management.

Hospitality is more than a profession—it is an art that combines service, leadership, creativity, and cultural understanding. In today's fast-changing global landscape, this industry offers boundless opportunities for those who are passionate, innovative, and people-oriented. Every guest experience you create has the power to leave a lasting impression and shape the reputation of the profession you represent.

With over 25 years of experience at some of India's most prestigious multi-disciplinary universities—including Teerthankar Mahaveer University, Manipal University Jaipur, University of Petroleum and Energy Studies, and BITS Pilani—I have seen how industry-focused education and skill development nurture future leaders. My academic foundation, with a Doctorate from the University of Rajasthan and a master's in management from JBIMS, Mumbai University, has further strengthened my commitment to academic excellence and holistic student development.

At K.R. Mangalam University, we are committed to preparing you with not only academic knowledge but also hands-on skills, global perspectives, and strong values that will help you excel in the hospitality sector. I encourage you to actively participate, explore innovative ideas, and challenge yourself to rise beyond the ordinary.

Here's wishing you success, personal growth, and a truly rewarding learning journey ahead.

Warm Regards
Prof. Raghuvir Singh
Vice Chancellor
K.R. Mangalam University

FROM THE DEAN'S DESK



Every opportunity here is a stepping stone to discovering your potential and building a rewarding future.

Together, let us shape a world where hospitality is more than a profession—it is a passion that creates joy, excellence, and impact.

Dear Students,

It gives us immense pride and joy to welcome you to the School of Hotel Management & Catering Technology (SOHMCT) at K.R. Mangalam University. As you begin this exciting journey with us, you are stepping into a world of opportunities where innovation, creativity, and transformation are at the heart of everything we do.

Hospitality today is one of the fastest-growing industries, and India is emerging as a key global player. With this comes a rising demand for professionals who are not only skilled but also adaptable, visionary, and globally aware. At SOHMCT, we are committed to preparing you for this dynamic world through a curriculum that blends academic rigor with hands-on industry exposure.

Here, learning goes beyond the classroom. From managing world-class hotels to pursuing entrepreneurial ventures or exploring the art of culinary innovation, you will be guided, mentored, and supported to realize your aspirations. We take pride in fostering an environment where knowledge, skills, and confidence come together to shape leaders of tomorrow.

Our focus extends beyond professional excellence—we aim to nurture graduates who are also socially responsible and culturally sensitive, ready to make meaningful contributions both within the industry and to society. With upgraded facilities, evolving pedagogy, and strong industry collaborations, SOHMCT offers you a platform to learn, grow, and excel.

As you begin this chapter, we encourage you to participate actively—in classes, workshops, events, and peer interactions. Every opportunity here is a stepping stone to discovering your potential and building a rewarding future.

Warm Regards
Prof. (Dr.) Anjana Singh
Dean

ABOUT SCHOOL VISION AND MISSION

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.

The School of Hotel Management is committed to-

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.



FACULTY ACHIEVEMENTS

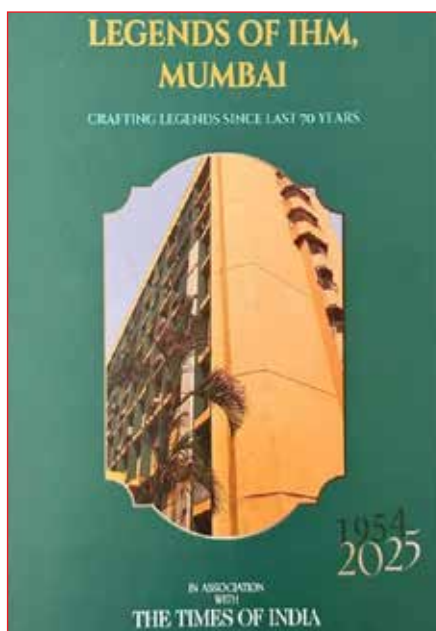
► Prof. (Dr.) Anjana Singh Honoured Among the Legends of IHM Mumbai

We are delighted to share that Prof. (Dr.) Anjana Singh, a Dean of the School of Hotel Management & Catering Technology, has been featured in the prestigious coffee table book “Legends of IHM Mumbai – 70 Years and 70+ Stories” dated 29th April 2025.

Dr. Singh’s journey is an inspiring testament to transformation, resilience, and dedication. From her early days as a shy and introverted student at IHM Mumbai (Dadar Catering College), she has evolved into one of the proud names honored among the institution’s legends.

Her achievement reflects not just personal perseverance but also the blessings of her family, mentors, and divine guidance. With gratitude to her parents, brother, supportive spouse, children, and professional mentors, Dr. Singh continues to inspire with her passion for teaching, leadership, and lifelong learning.

This recognition celebrates her as an academician who has significantly contributed to shaping young minds in hospitality education, carrying forward the values of excellence and compassion.



SOHMCT congratulates Prof. (Dr.) Anjana Singh on this remarkable achievement, bringing pride and honor to our school.

► Prof. (Dr.) Anjana Singh Honoured for Student Welfare Academic Leadership

We are proud to share that Prof. (Dr.) Anjana Singh, Dean and Professor, SOHMCT, has been honored with the International Honourable Award 2025 by the Asian Council for Education and Research (United Kingdom Global Accreditation, UK) on 20th May 2025.

She has been recognized with a Certificate of Excellence for her remarkable achievements and exceptional contributions in the field of Student Welfare Academic Leadership.

This prestigious award acknowledges her dedication, determination, and passion in setting high standards of academic excellence while consistently working towards the welfare and growth of students. Her leadership continues to inspire both faculty and learners, strengthening the vision

and mission of K.R. Mangalam University in shaping future-ready professionals.



International Honourable Award 2025 Conferred on Prof. (Dr.) Anjana Singh

PUBLICATIONS

► Exploring Sustainable Tourism: Research Contribution by Mr. Sanjay Pandey

We are proud to share that Mr. Sanjay Pandey, Assistant Professor, School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, has successfully published a research paper with Atlantis Press (a part of Springer) on 17th April 2025.





The paper, titled "Influence of Tourism Development for a Sustainable Habitat: A Proposed Scaffolding for Sustainable Ecotourism," explores the interrelationship between sustainable habitat and the tourism industry while proposing a framework for sustainable ecotourism. The research emphasizes balancing ecological preservation with socio-economic benefits through government policies, infrastructural development, and active participation of stakeholders such as tourists, local representatives, administrators, and hoteliers.

Mr. Pandey contributed as the third author of this publication, along with distinguished academicians from reputed universities. This achievement highlights the commitment of SOHMCT faculty towards impactful research that contributes to the sustainable growth of the tourism and hospitality industry.

This is indeed a proud moment for the School of Hotel Management and Catering Technology and K.R. Mangalam University.



Influence of Tourism Development for a Sustainable Habitat: A Proposed Scaffolding for Sustainable Ecotourism

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Abstract. This research delves into the relationship between sustainable habitat and the progression of the tourism industry with the intent of suggesting scaffolding for sustainable ecotourism. The substructure propounds anegalitarianism between the interests of the habitat and business by maintaining an ecological system by the assistance of the support from the government and the policy intercessions. The sample study circumscribed the stakeholders of tourism that included tourists, local representatives, civil administrators, tour operators and hoteliers of the concerned area. Socio-economic benefits are being judged by the majority number of people that was disclosed through the findings of the study that appends to employment, development of infrastructure and business opportunities. The conditions of natural and habitat capital have shown a declining slant. Encroached land, obtrusion into foreign cultures, air & water pollution, solid waste assemblage, excrement and carbon emissions has resulted in social vulnerability. This scholar work proposed a scaffolding for the betterment of the sustainable ecotourism that would comprehend the norms set by the government to corroborate efficacious sustenance of the natural habitat and its resources making a deal with the economic permanence and well-being of the locals.

Mr. Sanjay Pandey Publishes Research on Sustainable Ecotourism

STUDENTS' ACHIEVEMENTS

► SOHMCT Achievement Spotlight – Raghav Sharma Secures 1st Place

The School of Hotel Management & Catering Technology, K.R. Mangalam University, is proud to announce that our student, Mr. Raghav Sharma (BHMCT – 2nd Year), has once again brought laurels to the university by securing the 1st Position (Aura Elite) in the Fashion Show at the prestigious Management Fest – AURA 2025, organized by SGT University, Gurugram on 16th and 17th April 2025.

This remarkable achievement is a testament to Raghav's creativity, dedication, and confidence, which continue to inspire his peers and reflect the spirit of excellence nurtured at SOHMCT, KRMU. His outstanding performance at this intra-university competition has added another proud moment to our legacy.

We extend our heartfelt congratulations to Mr. Raghav Sharma for his commendable success and wish him continued achievements in the future.



Certificate of Achievement – Raghav Sharma, 1st Position in Fashion Show (Aura Elite) at AURA 2025, SGT University

► **Proud Achievement in Sports – Vishnu Goswami Shines at Rackconnect Cleanse Tournament**

We are delighted to share that Mr. Vishnu Goswami, a student of K.R. Mangalam University, has brought laurels to the institution by securing the position of Runner-Up in the Individual Open Doubles (Men's) Category at the Rackconnect Cleanse Tournament – Exclusive Padel, held at Pickle Park, New Delhi, on 8th June 2025.

This remarkable achievement reflects his dedication, sportsmanship, and commitment to excellence. We congratulate him for making the university proud and inspiring fellow students to pursue excellence in co-curricular and sports activities.



Vishnu Goswami awarded Runner-Up in the Individual Open Doubles (Men's) Category at the Rackconnect Cleanse Tournament, New Delhi (8th June 2025).

BLOGGING

► Impact of Sustainable Cleaning Practices In 5-Star Hotel

Sustainable Cleaning Practices on Hotels: In the present day, as the hospitality industry is growing at its peak, its negative impact is also there. This industry is causing approximately 1% of global carbon emissions. This percentage of global carbon emissions can continue growing until our hospitality industry starts adopting and implementing sustainable practices.

One such green initiative is the adoption of green cleaning or sustainable cleaning practices. Sustainable cleaning focuses on the well-being of both the environment and individuals by using products and techniques that reduce environmental harm while ensuring optimum quality



cleanliness. This approach not only focuses on replacing the traditional methods of practices but also focuses on products and strategies that include each and every aspect of product formulation, manufacturing, disposal, and more.

WHAT IS THE HOSPITALITY?

Hospitality generally means extending a welcome to guests or offering a home away from home and giving the comfort that we get at home. This includes the reception and entertainment of guests, visitors or strangers. Hospitality is among the oldest industries, dating back to the innkeepers

and taverns of biblical times. Conversely, tourism is a relatively recent development that started in Europe, with Switzerland being one of the pioneering countries to create specialized accommodations and services for travellers.

IMPACT OF SUSTAINABLE CLEANING PRACTICES ON HOTELS IMPACT ON THE HOTEL ECONOMY

Sustainable cleaning or green cleaning practices in the hotel housekeeping department involve cleaning chemicals that are less harmful to the environment and the employee working with it. Various measures such as replacement of plastic bags with paper bags, installation of automated energy management system which are connected to PMS system software, sensor-based lights and curtains reduces energy wastage and thus helps in reducing the overall cost

of the hotel. Also practices in housekeeping such as use of shampoo, hand-wash and soap dispensers in the guest washrooms and public areas restroom reduce the wastage of guest supplies and help in reducing wastage of revenue. Also, installation of wastewater recycling systems helps reduce costs as guest rooms occupy about 65-70 percent of the hotel property.

IMPACT ON THE GUEST'S SATISFACTION LEVEL

In the present era hotel guests are more aware of the various environmental issues caused because of the use of chemicals, plastics and other harmful products and thus their interest is growing in eco-friendly products and services. This change of preference is particularly notable in the leisure travelers who are more sensitive to policy and economic changes when planning their travel destinations. They mostly choose accommodations which are practicing sustainability.

Sustainable practices or green practices in hotels also enhance overall guest experience, making them more likely to revisit in the future and providing recommendations for the same. By getting involved in sustainable practices and making guests aware of these efforts, hotels can differentiate themselves from the hotel in the competition. This practice helps in ensuring loyal customer bases, which contributes to the long-term success of the hotel.

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

The School of Hotel Management & Catering Technology (SOHMCT) is at the forefront of hospitality education. Within our modern campus, students have access to state-of-the-art facilities, including Lecture Rooms, Basic Training Kitchen, Housekeeping Lab, Front Office Lab, Conference Room Lab, Bar, and Training Restaurant.

SOHMCT provides a holistic approach to education, ensuring

that graduates are not just proficient in culinary arts but also well-versed in the principles of hospitality management. At SOHMCT we try to place a strong emphasis on sustainable practices in hospitality education. Our curriculum is designed to equip future hoteliers with the knowledge and skills necessary to implement and manage sustainable operations.

FACILITIES AT OUR SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

- Art of Culinary where flavour meets creativity
- Housekeeping lab for practical training
- Modern Front office laboratories
- Food and Beverage Lab for crafting excellence
- Advanced training kitchen for cooking and practical exposure

CONCLUSION

The hospitality industry is moving towards the adoption of green/ sustainable cleaning practices that are followed both in the housekeeping department as well as all over the hospitality industry as it is not only affecting the overall revenue and cost positively but also creating a positive effect on the customer experience and have the good operational efficiency as it is causing less harm to the employees and also to the environment as well as it helped in enhancing the quality of work to maintain health and hygiene in the hospitality industry.

CO- SCHOLASTIC ACTIVITIES

► Workshop on Entrepreneurial Activity – Pop-up Pastry Shop

The School of Hotel Management and Catering Technology (SOHMCT), in collaboration with KEIC, organized a Pop-up Pastry Shop on 2nd April 2025 at the C Block Basement. Coordinated by Dr. Amit Kumar and guided by Mr. Sanjay Pandey, the event followed the theme “Earn While You Learn”, giving students a platform to showcase their baking skills and entrepreneurial spirit.

Students prepared and sold a variety of cakes, pastries, cookies, and breads, learning hands-on about pricing, marketing, customer interaction, and teamwork. The initiative aligned with SDG 4 (Quality Education) and SDG 12 (Responsible Consumption & Production), promoting experiential learning and sustainable practices.

The pop-up shop drew enthusiastic participation from across the university, receiving positive feedback and sparking interest in culinary entrepreneurship. It also created a strong sense of community engagement and innovation among students.



SOHMCT students proudly setting up their pop-up pastry counter.

► Workshop on Wine Tasting – Enhancing F&B Knowledge

The School of Hotel Management & Catering Technology organized an engaging Workshop on Wine Tasting on 4th April 2025 at the F&B Service Lab. The session, coordinated by Mr. Sanjay Pandey, Assistant Professor, was exclusively designed for BHMCT 2nd and 3rd year students to deepen their understanding of wines, their origins, tasting techniques, and service etiquette.



Future Hoteliers Experiencing the Essence of Wine Culture

The workshop provided students with hands-on exposure to the art of wine appreciation, focusing on aroma, flavour profiles, and the pairing of wines with different cuisines. It not only enriched their knowledge but also enhanced their practical skills in food and beverage service, aligning with industry standards.

Such initiatives continue to equip SOHMCT students with the expertise and confidence needed to excel in the ever-evolving hospitality industry.

► Cocktail Competition at SOHMCT

The School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University successfully organized an exciting Cocktail Competition on 24th April 2025 at the F&B Service Lab.

The event was exclusively designed for the 4th Semester students, providing them an opportunity to showcase their creativity, bartending skills, and knowledge of mixology. Under the guidance of Mr. Sanjay Pandey, Assistant Professor, SOHMCT, students crafted innovative cocktails with a perfect balance of taste, presentation, and originality.

The competition not only enhanced students' practical knowledge but also boosted their confidence, teamwork, and presentation skills—key attributes for aspiring hospitality professionals. The event concluded with appreciation for the participants' efforts and recognition of the best-performing teams.

This engaging activity was a true blend of learning and fun, reflecting SOHMCT's commitment to experiential learning.



A glimpse of teamwork and enthusiasm among the participants

► Workshop on Presentation & Public Speaking

The School of Hotel Management and Catering Technology (SOHMCT) organized a Workshop on Presentation & Public Speaking on 28th April 2025 at C-011. The session was conducted by Ms. Dishita Ajmera, Hospitality Trainer, and was designed to enhance the communication and presentation skills of SOHMCT students. Through interactive activities and practical demonstrations, students learned techniques to improve stage presence, manage nervousness, and deliver impactful presentations with confidence. The workshop proved to be an engaging and valuable learning experience, equipping students with essential skills to excel in academics, interviews, and professional careers in the hospitality industry.



.Hospitality.trainer.Ms..Dishita.Ajmera.addressing.students.during.the.workshop..



► Guest Session on Quality Control & Hygiene in Commercial Kitchens

The School of Hotel Management and Catering Technology (SOHMCT), in collaboration with IQAC KRMU, organized a guest session on 28th April 2025 at C-011 for BHMCT 4th and 6th semester students. The session was conducted by Chef Vikas, Chef de Cuisine at The Roseate, New Delhi, and coordinated by Chef Virendra Singh.

Chef Vikas shared valuable insights on hygiene protocols,

quality audits, and food safety compliance (FSSAI), supported with real-life case studies from The Roseate. Students also gained exposure to audit procedures, checklists, and critical control measures essential in commercial kitchens.

The session reinforced classroom learning with practical industry applications, highlighting the importance of maintaining hygiene, safety, and compliance in professional culinary spaces. It was an enriching experience that aligned student learning with global hospitality standards.



Chef Vikas interacting with students during the guest session.

COLLABORATION

► KRMU Signs MoU with Saraswati Foundation

On 4th April 2025, K.R. Mangalam University, Sohna Road, Gurugram, entered a Memorandum of Understanding (MoU) with the Saraswati Foundation, a non-profit NGO dedicated to empowering underprivileged children, youth, and women through education, skill development, and social initiatives.

This collaboration is aimed at providing hospitality students with enhanced practical exposure and hands-on learning opportunities, thereby strengthening their professional competencies. The partnership reflects KRMU's continuous commitment to fostering industry-academia linkages and preparing students for successful careers in the hospitality and service sector.



Dignitaries from K.R. Mangalam University and Saraswati Foundation during the MoU signing ceremony.

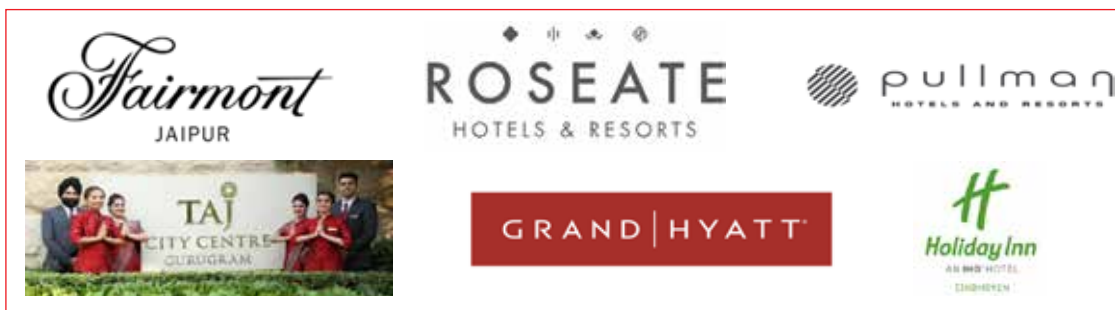
INDUSTRY PARTNERS

At the School of Hotel Management and Catering Technology (SOHMCT), K.R. Mangalam University, we believe in bridging academics with industry excellence. Our collaborations with leading hospitality brands provide students hands-on learning, industry exposure, and professional insights into the world of luxury hospitality.

► Our Esteemed Partners :

- Pullman New Delhi Aerocity (Accor Hotels): World-class luxury with award-winning dining, spa, and lifestyle amenities.
- Fairmont Jaipur: A regal palace blending heritage with modern hospitality.
- Roseate Hotels & Resorts: Avant-garde luxury hotels across India & UK, known for design and exceptional service.
- Hyatt Delhi: Modern elegance with fine dining, wellness, and business excellence.
- Taj City Centre, Gurugram: Premium 5-star destination redefining luxury and guest experience.
- Holiday Inn (IHG Hotels & Resorts): A global chain with 1,100+ locations offering trusted hospitality worldwide.

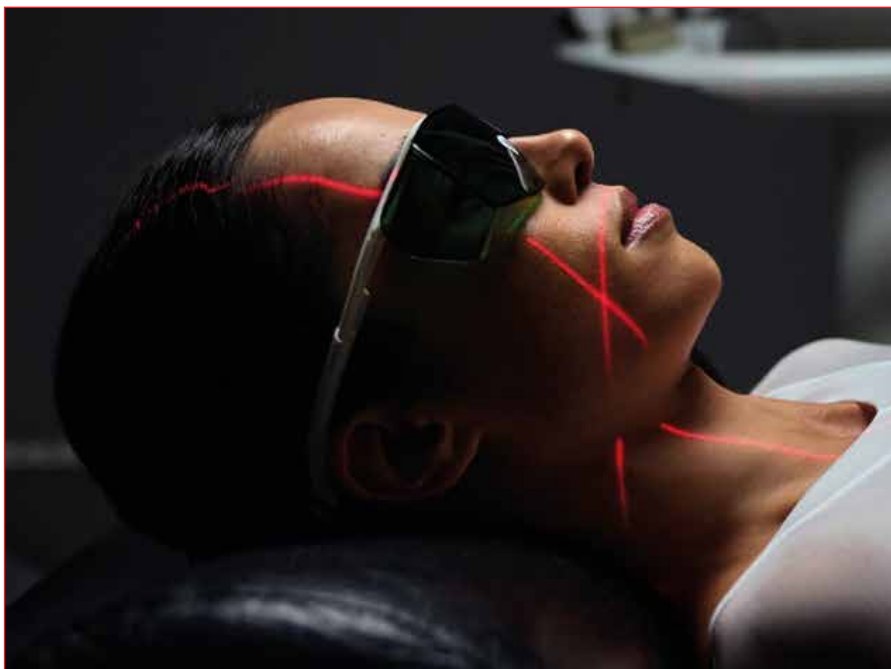
These partnerships empower our students to grow as future leaders in global hospitality.



NEWS & TRENDS IN HOSPITALITY INDUSTRY

► Germany's Hospitality Revenues Fall Sharply

Germany's hospitality sector experienced a 9.3% decline in revenues in May 2025, with nearly a third of businesses reporting poor or very poor bookings for August and September. Rising costs for labor, food, and beverages coupled with price-sensitive guests are driving many to the brink. However, 76% hope that a planned sales tax reduction from 19% to 7% early next year may help stabilize conditions.



► Major Trends in Luxury Hospitality

Major Trends in Luxury Hospitality
A recent article in Vogue Business spotlights key trends for the luxury segment:

- A 5% rise in sales in luxury hospitality, countering a flat performance in personal luxury goods.
- Heavy investments by big names like LVMH in ventures with Accor, Orient Express, and boutique hotels.
- Growth in experiential, wellness, and branded merchandise offerings, integrating hospitality with fashion and lifestyle.

► India Gears Up for Seasonal Travel Surge

As India's peak travel season approaches, hotels are actively hiring. In particular, the demand is high for specialty chefs, bartenders (for creative cocktails), and front-office executives, all aimed at delivering elevated guest experiences



2025 HOSPITALITY INDUSTRY TRENDS: WHAT TO WATCH?

Based on industry reports and expert insights, here's a curated overview of pivotal trends disrupting the hospitality landscape:

► Hyper-Personalized & AI-Driven Guest Experiences :

Hyper-Personalized & AI-Driven Guest Experiences Hotels are deploying AI-powered tools and real-time data analysis to offer hyper-personalized services—from predictive room settings to tailored itineraries and dynamic pricing. These tools enable seamless guest experiences and optimized revenue management.



► Automation & Contactless Technology :

From robotic housekeeping, facial recognition check-ins, and voice-activated controls to mobile room keys, the industry is leaning into automation to boost efficiency and reduce friction. Contactless payments and mobile-first conveniences are increasingly becoming the norm.

► Wellness & Regenerative Hospitality :

The wellness trend extends beyond spas to include sleep tech, mindfulness packages, and holistic well-being services embedded within stays. Regenerative hospitality adds a sustainability layer—investing in environmental and community improvement, not just minimization of harm.



► Experiential & Local Cultural Engagement :

Travelers crave unique, localized experiences—be it cooking classes, cultural tours, or immersive culinary events (e.g., speakeasy bars, farm-to-table dining). Lifestyle and boutique hotels focus on authenticity and design-driven community engagement

► Technology-Enhanced Operations :

AI and automation are reshaping back-end operations—robotic cleaning, smart revenue management, and automated messaging are reshaping staffing and efficiency. Guest inquiries are now handled via messaging platforms and chatbots with multilingual multi-channel support.



► **Subscription Models & Unbundled Services :**

The emerging hospitality business models include subscriptions (monthly/annual membership for perks), and unbundled services, allowing guests to pay only for what they use (e.g., add-ons for meals, housekeeping, Wi-Fi).

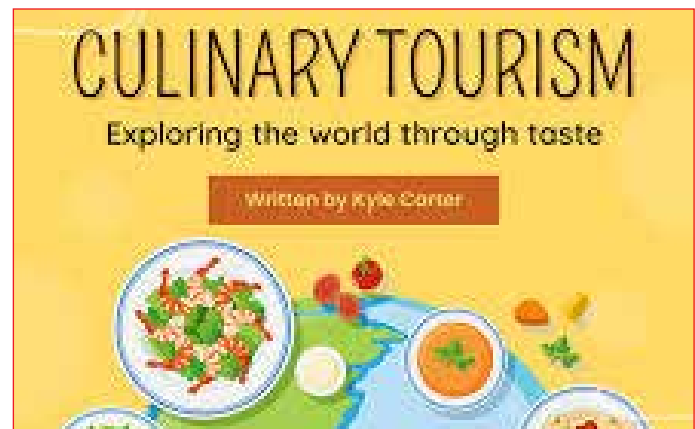


► **Direct Bookings & Omnichannel Payments :**

Hotels are pushing to increase direct bookings to reduce dependence on OTAs, foster guest loyalty, and improve margins. Seamless omnichannel payment systems now handle multiple transaction types—from in-app to third party—to match guest expectations.

DID YOU KNOW?

Culinary tourism is driving hotel demand in Asia—guests now choose destinations for food first.



Michelin-starred chef Daniel Humm is launching a plant-based, climate-conscious pop-up in Charleston hotels.



Many vegan-only restaurants are struggling, while mainstream hotels/restaurants are adding more plant-based dishes.



Hotels are embracing zero-waste kitchens and hyper-local ingredients as sustainability becomes standard.



Wellness foods & functional drinks (adaptogens, probiotics, non-alcoholic cocktails) are booming in hotel menus.



AI-driven dining enables personalized recommendations, custom dishes, and contactless ordering.



Immersive dining with multisensory experiences (light, sound, AR menus) is redefining guest experiences.



The Svart Hotel in Norway (opening soon) will be the world's first energy-positive hotel, producing more energy than it uses.



Many luxury hotels are offering AI-powered butlers that can customize lighting, temperature, and even suggest meals.



The Capsule hotels of Japan were invented in 1979, and today they're becoming trendy worldwide for budget travelers.



The Ritz-Carlton once introduced a \$10,000 cocktail, garnished with real diamonds for ultra-luxury guests.



Some airport hotels now provide rooms by the hour, catering to “bleisure” (business + leisure) travelers.



Pet-friendly hotels are booming—some even offer pet spas, gourmet dog menus, and “puppy concierges.”



The Conrad Maldives has an underwater hotel suite where guests sleep surrounded by marine life.



Dubai is building floating luxury hotels shaped like villas that move with the tides.





K.R. MANGALAM UNIVERSITY
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