



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

NEWS LETTER

April - June 2024

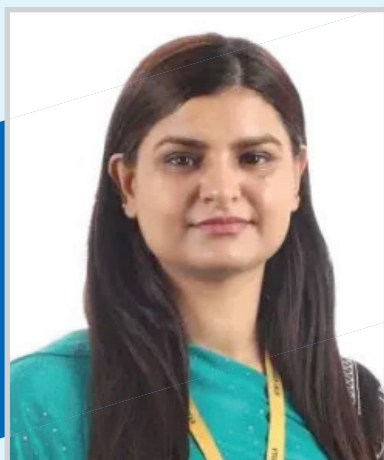


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FROM THE EDITOR'S DESK:



Ms. Jyoti Sehrawat Baisoya
(School Coordinator, SOHMCT)

A big warm hello from the editor of SOHMCT's newsletter: Ms. Jyoti Sehrawat Baisoya (School Coordinator, SOHMCT).

It is indeed a matter of pleasure that School of Hotel Management and Catering Technology is bringing out its very first Newsletter. We are happy & grateful to receive all the support & motivation from our Leadership team, Management and industry patrons, in successfully publishing this newsletter. Wishing this newsletter a wide circulation not only among professionals but also among student community.

WORD FROM THE LEADERSHIP



Prof. (Dr.) Raghuvir Singh
Vice Chancellor, KRMU

The hospitality and tourism sector is a vibrant and dynamic center for knowledge acquisition, creativity, and skill development. We take great pride in creating a dynamic learning atmosphere at our School of Hotel Management and Catering Technology, which equips our graduates to be unmatched professionals and forward-thinking leaders in the dynamic business world. Our faculty members are distinguished scholars and seasoned professionals committed to offering the best possible learning environment. We equip our students to succeed in a world where competition is fierce globally by offering a curriculum that seamlessly integrates theoretical knowledge with real-world applications.

The needs of the industry for employment are always changing, and SOHMCT offers great chances for both practical learning and career advancement in the hospitality and tourism sector through our knowledgeable professors and solid business connections.

I extend my congratulations and best wishes to the students and faculty of SOHMCT for their endeavors and achievements.

■ WELCOME MESSAGE FROM THE DEAN

Welcome to the School of Hotel Management and Catering Technology at K.R. Mangalam University.

The program is a challenging one as well as highly contemporary in the context of the globalizing world with India emerging as an economic hub. The program requires a considerable commitment and investment from you. We aim to match your commitment by providing a challenging program that encourages you to question the way Hospitality and Tourism organizations operate and function, either in a national or an international context. Our programs will help equip you with the skills, knowledge and expertise needed to succeed in any hospitality entrepreneurship project, from small hospitality business endeavors to innovative, market-disruptive, projects.



While we believe a program should be challenging, your experience at K.R. Mangalam University should also be enjoyable and all tutors and administration staff associated with the program look forward very much to working with you. We hope you will play a full part in both the educational and social life of our student community. When you leave, we hope that you will keep in touch and tell us about your progress in the world of work or the progress you make in further academic study. I am excited to see you maximize such skills as you choose to begin your academic journey with us. Rest assured that we will continue to review our programs to ensure the excellent quality of transnational education that you ALL deserve.

I wish you all the very best of luck.

Warm Regards,

Dr. Anjana Singh,

Dean- School of Hotel Management and Catering Technology

■ ABOUT SCHOOL VISION AND MISSION:

SCHOOL VISION:

Aspires to become an internationally recognized best 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.



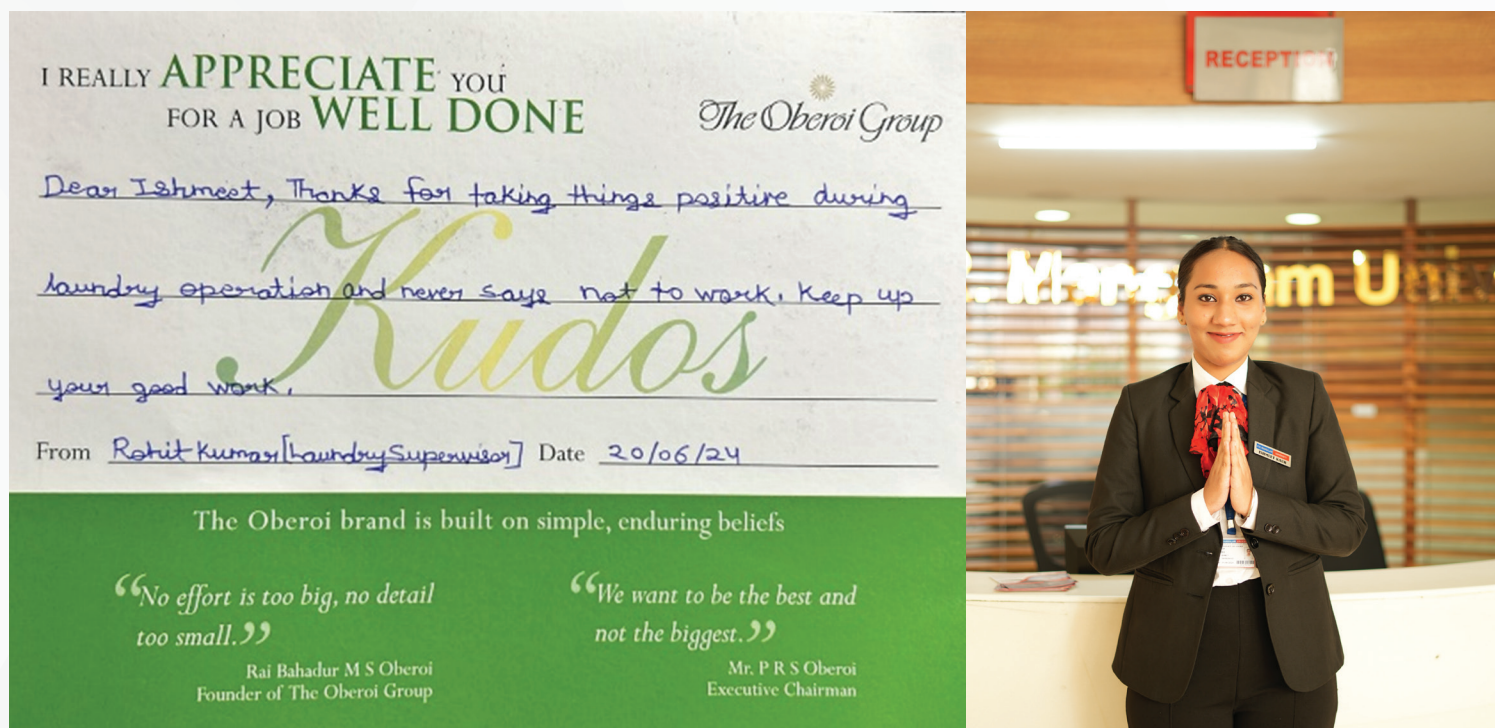
FACULTY ACHIEVEMENTS:

Patent published by Dr. Anjana Singh and Ms. Arushi Chadha- IOT BASED AUTOMATIC EDIBLE OIL PACKING MACHINE



STUDENT ACHIEVEMENTS:

Ms. Ishmeet Kaur student of 22-24 batch, BHMCT got complemented on doing excellent work during her On Job Training at the Oberoi Group of Hotels.



NEWS AND TRENDS IN HOSPITALITY:

Mukesh Ambani-led Reliance Industries Ltd (RIL) announced that it has entered into a pact with [Oberoi Hotels](#) and Resorts to jointly manage three properties across India and the UK.

The properties for joint management include the upcoming Anant Vilas Hotel in Mumbai's Bandra Kurla Complex (BKC), the iconic Stoke Park in the UK, and another planned project in Gujarat.

RIL, in a media release, said that Anant Vilas has been conceived as the first metro-centric property as part of the iconic luxury 'Vilas' portfolio run by Oberoi.

Anant Vilas is located in the bustling business district of Bandra Kurla Complex in Mumbai.

Stoke Park, a subsidiary of RIL, owns sports and leisure facilities in Stoke Poges, Buckinghamshire. The facilities include a hotel, sports facilities and one of the highest rated golf courses in Europe.

"Oberoi will assist with RIL to upgrade the facilities and make it an iconic world-class destination and to deliver an unrivalled experience for guests," said the corporate giant.

The project in Gujarat is yet unnamed and currently under implementation.

Roseate Hotels & Resorts enters into a strategic AI partnership with Quick-text. In order to provide their UK-based hotels with access to state-of-the-art AI technology, Roseate Hotels & Resorts has teamed up with Quicktext, a hospitality AI SuperApp located in Paris. The company provides a range of seven opulent hotels in India and the UK, each distinguished by its own charm, flawless hospitality, top-notch service, and meticulous attention to detail.

BLOGGING:

BLOGGING:

A blog by Ms. Jyoti Sehrawat on 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 65-7 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.

<https://www.krmangalam.edu.in/sustainable-cleaning-practices/>

CO-SCHOLASTIC ACTIVITIES:

19th April, 24 SOHMCT*, conducted workshop on* A culinary adventure on the ART OF MUSHROOMS in collaboration with PULLMAN HOTEL, New Delhi, Aerocity *on 19th April 2 24 at Training Kitchen Lab under the leadership of Dr. Anjana Singh. The resource person for the workshop was Chef Vishal Verma who is working as Sous Chef at Pullman Hotel, Aerocity New Delhi.

The purpose of this workshop was to enhance students' knowledge and learning about all different varieties of mushrooms.]



Students in the mushroom workshop



Chef Vishal working with the students

ART OF STAIN REMOVAL AND FLOWER ARRANGEMENT:

The School of Hotel Management and Catering Technology (SOHMCT) at KR Mangalam University attended a workshop at Roseate House Aerocity on April 26, 2024, focusing on “The Art of Stain Removal and Flower Arrangement” for their BHMCT students. Mr. Abhishek Lamba, Executive Housekeeper at Roseate House Aerocity, served as the resource person for the event. Ms. Deepika Roy, Assistant Professor at SOHMCT, coordinated the workshop under the guidance of Dr. Anjana Singh, Dean SOHMCT. The workshop was a success, providing students with comprehensive insights into laundry operations, the use of advanced equipment, stain removal techniques, and various approaches to aesthetically pleasing flower arrangements.



Students being taught about different flower arrangements practically.



Students with Ms. Deepika Roy at the Roseate New Delhi.

SOHMCT organised a speciality workshop on Kashmiri Pandits Cuisine on May 7th, 2024, held at the Training Kitchen Lab. Dr. Anjana Singh, Dean SOHMCT coordinated the event, with Chef Virender Singh, Assistant Professor at SOHMCT. Renowned Chefprenuer, Chef Rahul Wali, with 18 years of expertise, served as the workshop’s resource person.

The cuisine of Kashmiri Pandits is celebrated for its exquisite flavors and expansive repertoire, featuring both vegetarian and non-vegetarian delicacies. Core to their culinary ethos are ingredients like yogurt, asafoetida, and turmeric powder, which infuse their dishes with distinctive depth and aroma.

The workshop’s aim was to deepen students’ understanding and appreciation of the diverse array of Kashmiri Pandit cuisine.



Students asking a few words of advice from Chef Wali



Students of SOHMCT posing with Chef Wali

14th May, 24SOHMCT at KR Mangalam University organized a specialised workshop on The Art of Making Sushi led by celebrity Chef Vaibhav Bhargava, Consultant Chef, Director of ABV hospitality private limited. Under the leadership of Dr. Anjana Singh, Dean of SOHMCT, and coordinated by Ms. Arushi Chadha and Chef Virendra Singh, the event was attended by BHMCT students and students from KR Mangalam World School, Gurugram. Chef Bhargava also shared his experience and entrepreneurial journey with the students. The event was well-received and appreciated by everyone.



Students posing with Chef Bhargava



Finalised plated menu of the sushi workshop

The School of Hotel Management & Catering Technology at K.R. Mangalam organized a workshop titled Local is Global on May 22, 2024. The event featured Celebrity *Chef Nishant Choubay, Consulting* *Chef for Michelin Star* *Restaurants* and *Mr*. *Kunal, Food Influencer* as resource persons. Dr. Anjana Singh, Dean of SOHMCT, led the event, with coordination by Chef Virendra Singh, Ms. Jyoti Sehrawat, and Ms. Deepika Roy. Chef Choubay prepared dishes such as Gochujang sweet potato with garlic chips and kasundi, and corn cake with corn gravy and aromatics. The workshop aimed to teach students innovative methods for preparing local cuisine from across India.



Local is global session in News Paper



Ashutosh Gupta student of 2nd year, SOHMCT, 22-27 batch posing with Chef Choubey and Food Blogger Mr. Kunal.

5th June,24 SOHMCT organized industrial visit to Fort City Brewing, Hauz Khaz, New Delhi. The resource person for the visit was Mr Gautham Gandhi, founder of Fort City Brewing, member of Pasteur Street Brewing Co's, The Craft Brewers Association of India (CBAI). The visit was organised by Ms Arushi Chadha, Assistant Professor. The Brewing Seminar generated a unique experience for beer enthusiasts and future brewers. Students were shown around the tour of whole brewery and their team explained how to brew using equipment with a capacity of 1 liters. They have also showed different grain used for brewing and fermentation tanks, malts during the visit which help students to get awareness in beverages. They had variety of in house produced ales and lagers such as Belgian Wit, Poha Creampie, Brut Jowar Lager, Rakshas, Mosaic pale ale, Orange pinasour, Darkins oatmeal stout and many more. It was an educative and enlightening experience for the students.



Students listening to a lecture on beer making.



Students and faculty in the Fort City Brewery, Hauz Khaz

COLLABORATIONS:

Collaborations:

SOHMCT signed an MOU with Encovate Solutions Private Limited, an EdTech startup in the Hospitality domain offering Tech enabled learning solutions, for students training in the hospitality domain. The MOU was done to help the students prepare for their interviews and to make them more confident regarding participation in Group Discussions and Personal Interviews.



Dr. Anjana Singh and Ms. Jyoti signing the MOU



Dr. Anjana Singh and Ms. Jyoti signing the MOU

SOHMCT signed an MOU with MONIN Beverages for training the students in the art of Mocktail and Cocktail making, the students were also provided with specialised syrups from Monin, to help them recreate their own Mocktails and Cocktails at the university and at home.

Faculty Updates:

Ms. Jyoti Sehrawat presented a paper in Conference on Navigating the future of Sustainable Tourism at Birla Institute of Management, Noida on the topic: Mangar Bani Pilgrimage Tourism: Paleolithic Village in Haryana.

■ INTERNSHIPS:



Mr. Raghav Sodhi of 2024-2028 batch got selected at the Oberoi Group of Hotels as an Industrial Trainee.

Mr. Raghav Sodhi



Ms. Mahek Saxena of 2020-2024 completed her On Job Training from the Oberoi Group of Hotels.

Ms. Mahek Saxena



Mr. Raghav Sharma

Mr. Raghav Sharma of 2024-2028 got selected at the Roseate as an Industrial Trainee.



Mr. Ankit Khatana of 2020-2024 completed his On Job Training from the Fairmont Luxury Hotel, Jaipur.

Mr. Ankit Khatana



Mr. Mayank

Mr. Mayank Tyagi of 2024-2028 got selected at the Roseate as an Industrial Trainee.



Mr. Abhishek of 2020-2024 completed their Industrial Training from Le Meridian Mauritius.

Mr. Abhishek



Mr. Rudraksh Singh of 2024-2028 got selected at the Hyatt Regency Hotel as an Industrial Trainee.

Mr. Rudraksh



Mr. Harsh Garg of 2020-2024 completed their Industrial Training from Le Meridian Mauritius.

Mr. Harsh Garg



Ms. Ishmeet Kaur of 2020-2024 completed her On Job Training at the Oberoi Group of Hotels.

Ms. Ishmeet

COMMUNITY CONNECT:

Collaborations:

School of Hotel Management & Catering Technology is organized an extension activity as a workshop - **Development of Cookery Skills and Hygiene Practices among Students in Government school at Ghari Bazidpur village.**

This ongoing activity was held specifically for Students in Government school to teach them cooking without use of fire this activity also checked and educate students regarding food standard and quality. the SOHMCT students and faculty taught some beauty full vegetable sandwiches and canapes.



Pic 1: Chef Virendra preparing the canapes with the students of gov. school of Ghari Bazidpur.



Pic 2: Chef Virendra teaching assembly of sandwiches to

ALUMNI SPEAK



Ms. Palak Bhalla, Sales Associate at Movenpick, Dubai, I had the most fun at KRMU, right from the beginning when I won the title of Miss Fresher to joining Andaz Hotel as an intern to becoming an international sales associate, the ride has been amazing, and I am very thankful to the university for everything that they have done for me Salary package: Forty Two Hundred Dirhams

Ms. Palak Bhalla



Mr. Harshit Sharma, Manager at Jupiter Hotels, Brighton, United Kingdom, When I joined the university, I had no idea that I will be achieve so much in such a short amount of time, I owe it all to my faculty and my university, I bagged a salary package: Twenty Two Hundred Pounds per annum.

Mr. Harshit



Mr. Shashank Shekhar, Chef at The Roseate Hotels, New Delhi, coming from a small city when I learned the ways of working in a hotel by interning in Maldives, then at Andaz hotel and finally getting an amazing placement at the Roseate, my knowledge, my skills and my confidence has increased by leaps and bounds, for all this I thank my university. An attractive package of Rs. Twenty-Eight Thousand per month for a fresher is very encouraging

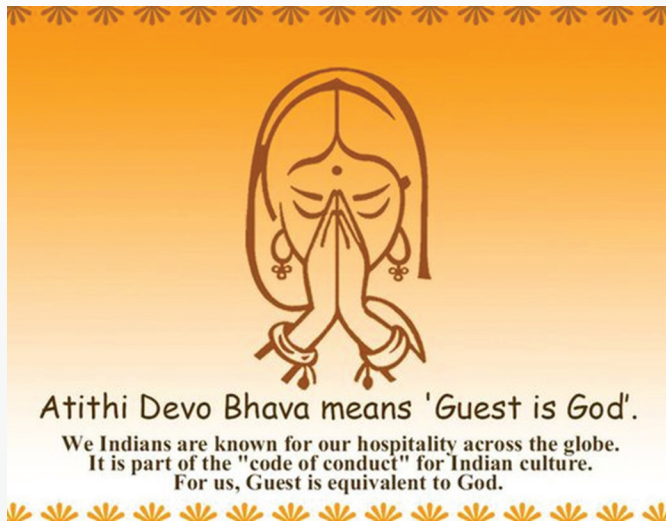
Mr. Shashank

INDUSTRY PARTNERS:



DO YOU KNOW?

The concept of “Athithi Devo Bhava” which is used worldwide now originated from India.



Atithi Devo Bhava

Wines are made from grapes.



Wines and grapes

Sushi is made from Rice.



Sushi from rice

Sticky Rice Pudding tastes and looks similar to Kheer.



Rice pudding and kheer



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