

THE HOTEL SCHOOL®

ASPIRE



ASPIRE TO INSPIRE

GREETINGS FROM
Dr. Neela Dabir

HOSPITALITY GREETINGS
By Hospitality Professionals

HUMAN POWER IN HOSPITALITY
Mr Saurabh Bamotra

A RENDEZVOUS WITH
Chef Vivek Sagar

JAPANESE FOR BEGINNERS
Mr Sanzeev Bhatiya

HOSPITALITY INDUSTRY
Mr Sushil Joshi

HOSPITALITY INDUSTRY
Mr Dilawar Singh Nindra

THE MUGHAL NOSH
Chef Ashish Bhasin

GUEST LECTURE
By Industry Experts

HOSPITALITY WORKSHOP
At The Hotel School

INDIA SKILLS COMPETITION
At The Hotel School





MY COLLEGE



A potter's wheel of art and knowledge,
Which carves skillful professionals,
That's our college "The Hotel School".

Teachers here are like a brilliant light,
Illuminating the prism of student's life,
That's our college "The Hotel School".

Interesting lectures, informative practicals,
Life is paradise,
That's our college "The Hotel School".

Gossips and fun at the canteen,
Maggi with tea is a routine,
That's our college "The Hotel School".

A gurukul of discipline and learning,
Teaches the way of life and work balancing,
That's our college "The Hotel School".

By **VARUN DHURIYA**
CFP

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FROM THE CEO'S DESK MESSAGE



Esteemed Colleagues and Dear Students,

Welcome to the world of Hospitality, Travel and Aviation. The Hospitality and Tourism industry is one of the fastest growing Industries in the world, hence the requirement for the skilled workforce is enormous. Total contribution by the travel and tourism sector to India's GDP is expected to increase from Rs 15.24 trillion in 2017 to Rs 32.05 trillion in 2028. Overall employment in the industry is expected to rise to 52.3 million jobs by 2028. The Government of India has set a target of 20 million foreign tourist arrivals (FTAs) by 2020 and double the foreign exchange earnings as well.

The launch of several branding and marketing initiatives by the Government of India such as 'Incredible India!' and 'Atithi Devo Bhava' has provided a focused impetus to growth. Under the 'Swadesh Darshan Scheme' 13 thematic Circuits have been selected for development of tourism infrastructure.

Goal-oriented students who know where they are heading in life can settle into an exciting, lucrative career. Choosing a career path should be driven by the desire of what student wants to do. Days are gone when priority was given to traditional courses; now there is a perceptible shift by students in adopting non-conventional courses.

At THS, We focus on enhancing the learning experience of our students through regular practicals, assignments, workshops and various extracurricular activities. The ideal mix of hands-on training along with the world-class curriculum designed by academicians and industry practitioners will provide our students knowledge and insights needed to be successful in this challenging world. Our exceptional and highly skilled academic staff focus on the personal growth and development of each student by incorporating teamwork and collaboration with numerous activities and events.

We also polish our students and make them employable by providing various sessions on communication, personality development and interview preparation by guest faculties and industry experts. The appreciations we receive for our students from the industry motivate us to deliver quality education consistently. We make sure that the learning experience at THS is exciting, colourful and challenging, yet also an enriching experience.

We are thankful to councils and bodies like Tourism and Hospitality Skill Council (THSC), Tata Institute of Social Sciences - School of Vocational Education (TISS-SVE), the students, their parents and the industry in reposing trust in THS and its initiatives.

I convey my best wishes to all concerned.

Mr Anil Bhat

CEO, The Hotel School

FROM THE DIRECTOR'S DESK

MESSAGE



The hospitality industry is a multifaceted and multidimensional industry. It is known for its warmth and generosity and looks for the attributes like balanced personality, communication skills, confidence, humility and acceptance of responsibility in its manpower.

As the hospitality industry is continuously evolving, so the requirement of skilled manpower is gigantic still it will be challenging to make a career in the industry. This is where The Hotel School has established itself to be one of the prime career oriented hubs for its students in the hospitality industry with its amazing track record of placements. The Hotel School is functioning along with the Govt. bodies like THSC under Ministry of Skill Development and Entrepreneurship. The Hotel School is also a Training Hub Partner of Tata Institute of Social Sciences- School of Vocational Education (TISS-SVE). The Hotel School has been recognised and awarded for its excellence from TISS- SVE consecutively in 2018 & 19.

Mr Girish Pandey, Assistant Director
The Hotel School, Delhi



Our mission is to provide optimistic catalytic impulses to every student to expanse his inherent learning competencies through a self-discovery process.

At The Hotel School, the uniqueness of each student is recognized, nurtured and treasured. Emphasis is on LEARNING and not on teaching.

Our focus is to cultivate our students as global citizens with tolerance, respect and appreciation of diverse cultures and religions for a lifetime learning experience.

At THS, we arm our students with technological supremacy and help them integrate it with tenets, morals and our cultural legacy.

We at THS provide holistic education where students evolve as individuals who are self-motivated and creative individuals, who can think, question and reason out logically; individuals who are independent, confident and leaders capable of making decisions.

Mr Amit Pal, Director
The Hotel School, Haldwani



Greetings and welcome from THS Pithoragarh. The Hotel School was established with an aim to train individuals displaying competency in the Hospitality sector to meet the requirements of the ever-growing tourism sector. Ever since then the Institute has an outstanding record of producing outstanding service executives and chefs. We have been offering several creative learning opportunities for its students including internships/OJT's at best of the properties in India and abroad. Here we believe in creating good professionals with cultivating compassion, respect and globally competitive skills.

With the best of exceptional faculties, the Institute motivates its students to achieve the highest standards of excellence in their courses. With its fascinating team, I am proud that with the dynamic teamwork of all our faculty, staff, students, we have been delivering excellence and are strived to achieve the maxims in hospitality vertical.

Mr Mukesh Bhatt, Director
The Hotel School, Pithoragarh



DR. NEELA DABIR, DEAN

Tata Institute of Social Sciences – School of Vocational Education (TISS-SVE), Mumbai

Dear Students,

The Tata Institute of Social Sciences (TISS) was established in 1936. The year 1964 was an important landmark in the history of the Institute when it was declared as a Deemed to be a University under Section 3 of the University Grants Commission Act (UGC), 1956.

TISS established its School of Vocational Education (TISS-SVE) in December 2011 at the instance of Ministry of Human Resource Development (MHRD), Govt. of India with the vision of creating a National Vocational University.

The approach adopted by TISS-SVE is called the Work Integrated Training Program (WITP) and is implemented for the first time in India. The focus in WITP is on job-specific skills rather than providing only a broad-based education. As of March 2019, about 12000 students are pursuing/completed their vocational training under different formats offered by TISS-SVE.

The aim is 'Earn while you learn'. The model enables the students to learn the skills by engaging in on-the-job training at real shop floor of the company/industry along with theory training in the classroom. Through this model, the trainee also earns a modest stipend during on-the-job training of the course.

Considering India's vast Hospitality and Tourism Industry, hospitality is one of the most essential Verticals. In this vertical TISS-SVE offers its flagship 3 years B.Voc. – Hotel Management and B.Voc. – Hospitality Management courses in partnership with well-known industry partners (Skill Knowledge Providers / SKPs) around various cities across India.

TISS-SVE has appointed Training Hub Partners in various cities to implement its programs for classroom-based training, student mobilization and impanelment of industry partners (Skill Knowledge Providers) to deliver on the job skills training. The Hotel School is one of our valued Training Hub Partners in Hospitality Vertical. Besides imparting quality classroom training, The Hotel School has assisted TISS-SVE to partner with well-known SKPs to facilitate on-job training for students pursuing B.Voc courses. The Hotel School has also been awarded "Achiever of the Year" by TISS-SVE for the session 2018-19. The Hotel School has been awarded consecutively from the past two years on the basis of their performance since the inception of B. Voc. program at their campus. We also appreciate TISS-SVE students at The Hotel School for their participation in various workshops and extracurricular activities at the Institute.

If you are considering a career in the Hospitality industry, I urge you to become a B.Voc – Hotel Management / Hospitality Management student of TISS-SVE by registering yourself at The Hotel School. I'm sure they will provide all the further information that you may need to make a decision.

I wish you a great career ahead!



THE HOTEL SCHOOL AWARDED AS ACHIEVER OF THE YEAR BY TATA INSTITUTE OF SOCIAL SCIENCES - SCHOOL OF VOCATIONAL EDUCATION

The Hotel School has been awarded the **"Achiever of the Year" Award by Tata Institute of Social Sciences - School of Vocational Education (TISS-SVE)**. The Hotel School received this award consecutively for the second time in the year 2018- 2019. Last year the institute accredited by "Young Achiever Award" for its phenomenal performance. The Hotel School, Delhi is the only Training Hub Partner to receive this award in almost 20 Hospitality Vertical. Achievers of the Year Award was received by CEO of The Hotel School Mr Anil Bhat in the presence of Professor Shalini Bharat, Director TISS, Professor Madhushree Shekhar, Associate Dean TISS (SVE), Dr O.P Goyal GM, CSR Head Vocational Training India Bosch Lmt. and Professor Neela Dabir, (DEAN - TISS- SVE) in a magnificent ceremony held on 8th March 2019 at TISS Campus in Mumbai.

The Tata Institute of Social Sciences (TISS) is one of the most reputed and respected institutions of the country with a NAAC A++ score. TISS was established in 1936 and the year 1964 was a landmark in the history of the Institute when it was declared Deemed to be a University under session 111 of the University Grants Commission Act (UGC), 1956.

TISS established its School of Vocational Education (TISS-SVE) in December 2011 at the instance of Ministry of Human Resource Development (MHRD), Govt. of India with the vision of creating a National Vocational University.

It is a matter of great pleasure and delight for us to receive the award as Achiever of the Year and gives us encouragement to be ardent towards providing Quality Education to our students.



Mr. Anil Bhat CEO, THS receiving Achiever of the year award from Dr. Neela Dabir, Dean TISS-SVE

Greetings From

HOSPITALITY WORLD



Guests will forget what you said, forget what you did, but they will never forget how you made them feel. Offering seamless services, unforgettable experience and adding that extra touch of personalization lays the foundation of true hospitality.

Mr Ranjan Banerjee

General Manager

Crowne Plaza Today, Okhla, New Delhi

Namaskar All ,
Let me welcome you all to The Hotel School and I congratulate you on choosing the hospitality industry. It offers you numerous opportunities across the globe. If you have a pleasing personality, good communication skills, keen to learn new languages, eager to discover and adapt various cultures and passionate to serve people, you will find the world of hospitality vibrant and interesting. You will not be stuck in a cubicle all day. People love to celebrate various occasions in the hotel and rarely think of those who work behind the scene and make our celebrations memorable. If you want to be one of those, hotel management is definitely for you. It is a challenging industry but most rewarding in every way especially the unique experiences it offers you. Once you are a Hotelier your personality will be so developed that people will be able to identify you from a distance. Just as in the army, this field also requires discipline, integrity, Can-Do attitude and a spirit of Teamwork! Wish you all the best to all for your future endeavours and hope to see you soon in the industry.



Ms Richa Singh

Corporate Learning & Development Manager

The Lalit Suri Hospitality Group



Welcoming new hospitality aspirants for joining the industry
ASPIRE – THS College Magazine – Is a befitting Name for the Aspiring, Enthusiastic, Energetic, Self Driven and Motivated Students who are determined to excel in their Career they have chosen for themselves – The Hospitality Industry. They are in the safest hands at one of the Most sought after Institutes for Hotel Management – The Hotel School, India. With visionaries as mentors and Hospitality Professionals as Gurus, they get perfect Learning, Training and Exposure at this School. One only has to be sincere, dedicated, focused and possess the passion to excel with an unending appetite and hunger to learn!
I Wish everyone Success in his/her endeavour.

Chef Vivek Bahadur

Corporate Sous Chef

Sarovar Hotels



It gives me great pleasure to welcome the students of 'The Hotel School' as they step into the world of hospitality. The hospitality industry is one of the fastest growing industries of the 21st century. It means that a world of opportunities is offered to those who wish to start a career in this area. It is true that working in this industry can be challenging, but it is also very fulfilling.

With a career in hospitality, you can move across the globe. In fact, the knowledge acquired during the course can be used in different paths beyond those related to the degree. This is your time to learn and grow. So, welcome to this vibrant industry. I wish the students of 'The Hotel School' all the best for their future and career. Kudos to the institution and faculty members for all their efforts to develop the future professionals of the hospitality industry.

Mr Sheril Beotra

Director Human Resources
Crowne Plaza, Gurgaon

It gives me immense pleasure in welcoming young talents who would be learning their comprehensive basics from experienced educators of The Hotel School. It is not an easy industry to be in. The hospitality sector has reached new heights today thus our education and formative industry learning's cannot be far behind. Embrace the industry with immense dedication and do not shy of hard work and there are more name and fame to be here than any other industry.

Mr Anish Pandey

General Manager (HR)
1589 Hotels (Member of Clarks Collection)



The Hotel School provides a student-centred learning environment with close student-faculty interaction and constant participation of the industry. The emphasis is in a purposive curriculum, tailored to the needs of the industry and practical training to enable the young graduates to easily cope with the professional challenges as they get into the industry. Through tremendous periodic seminars, symposia, workshop, industry visit and internship as an integral part of the course, the students are equipped with technical knowledge, critical thinking skills and creativity to excel in the profession. Alongside, the co-curricular & extra-curricular events also constitute an important part of life at The Hotel School.

Mr Upesh Mahajan

Human Resources Manager
Piccadily, New Delhi



I take pleasure in conveying my best wishes to all. I thank The Hotel School for giving me the opportunity to pen down message for the Institute Magazine & Prospectus. At the outset, I am overwhelmed with the way the hospitality industry is booming, not just in India, but across the globe, creating such opportunities for students and faculties alike. The aim of THS is to transform young boys and girls into job oriented hospitality and tourism Professionals. This is where your story of success begins, where your vision becomes clear and your actions speak! Treat guest as you would like to be treated.

Ms Gargi Dey

Training Manager
Radisson Blu Marina, Connaught Place

It is time we realize new scope of learning which doesn't happen behind the walls anymore. Students have evolved with the time and so the education system has to keep up by adopting more practical approach. In this direction work integrated learning programs are very useful in creating a mutually beneficial, more interesting and better learning platforms for today's young aspirants as well as for hotel industry as a whole.

Ms Aarti Agnihotri

Training Manager
Crowne Plaza Today, Okhla, New Delhi



An education in hospitality is the beginning of a journey into exciting opportunities and personal inventions. First thing I would like to tell you is that, one must have a passion for this industry. Lots of people want to join the industry as it seems very glamorous, but one must remember that also requires lots of hard work and patience to be successful. You will pick up vital skills, face rewarding challenges and work in a stimulating environment. At the end of this education, you'll have one of the most flexible and professionally relevant skillsets. With a balance of managerial, economic, finance, social and personal skills. Cheers!!!! All the best !!!!

Mr Rajendar Singh Karki

Food & Beverage Manager
The Muse Sarovar Portico, Kapashera





HUMAN POWER IN HOSPITALITY

Human Resource Management, an integral part of an organization, ensures the success of the shared relationship between employees and an organization by identifying and satisfying the needs of the employees beginning with recruitment and continuing throughout their career. The role of human resource continues to be critical in the hospitality industry. With ever-increasing competition in the Indian hospitality industry, HR departments need to adapt to new changes and live up to the expectations of the organisations. Business sustainability means only one thing—preparing for the future by making the workforce future-ready. This is where HR plays the pivotal force in leading the change. Improvements in human resources (HR) practices with technology are a key reason for the continuous rise of India's hospitality sector. However, the growth of the hospitality sector is having its own impact on HR as well. The HR sector itself has been experiencing noteworthy changes, all thanks to the evolution of information technology systems over the last two decades. While organisations realize that to prepare for the future is to invest in both technology and its people, HR will have to partner with technology and use it as a key enabler in talent management. One of the challenges being faced by HR today is evaluating and implementing the right technology platform which caters to all HR functions. Along with choosing the right platform, another critical factor in driving and sustaining change is the mind-set—it is important for people managers

to be mindful of the need to continuously learn and grow, and support the L&D (learning and development) initiatives.

Human resource technology is undergoing one of the most disruptive periods it has seen in a decade. Everything is changing, and rapidly—including the types of technology HR professionals' use, the experiences those systems deliver, and the underlying software designs—making many of the traditional HR systems from only a decade ago seem out-of-date. Today, there are various organisations that are offering automatic tools to analyse performance management, real-time engagement evaluation, growth of contingent workforce management, finding the right job candidates, performing background screening and psychological testing, managing the entire complex process from end to end via applicant tracking and recruitment management systems, etc. The key to success is choosing a platform that is most relevant to the user and is user-friendly. The motto should be "Keep it simple, keep it straight", in order for the workforce to readily adopt the change without feeling hassled by too much complexity.

With this rapidly changing or developing technology in HR it is equally important for employees to understand the need of technology and also should be able to survive in the new techno world of Hospitality Industry.

Mr Saurabh Bamotra
Director Human Resources
Holiday Inn, New Delhi

A RENDEZVOUS

WITH CHEF VIVEK SAGAR



1. You have been driving the India Skills competitions in the Tourism & Hospitality trade for THSC, the nodal agency, for last few seasons. What has been your experience of associating with and driving the whole initiative? What were the initial challenges and how you have been able to overcome them in subsequent seasons?

It has been a fantastic journey with new challenges coming up and the initiative getting bigger with each passing year. For instance, this year under the guidance of MSDE and NSDC, India skills Competition scaled to Pan India level. Twenty-two states skill missions participated by organising competitions from district level and graduating to state level. The challenges were many as the skill mission had to be guided on many counts;

- Creating Awareness
- Identifying potential competitors and mobilising them
- Information Brochure
- Eligibility criteria
- Selection process
- Judging Criteria
- Registration form
- Terms and conditions/ Rules
- The Process of elimination / Online tests
- Jury identification and their orientation
- Venue and infrastructure requirements
- Cost aspects

I had to make elaborate presentations to each state and that meant travelling to different state skill missions. I would call it a very enriching journey.

2. Considering your experience of judging international culinary competitions, how did you try to bring in global standards into these trade competitions which send people for the World Skills platform?

I did not have to bring any standards as WorldSkills already has them in place. The same is updated from time to time. Yes, my experience of international judging came in handy while briefing the competitor's and jury on the nuances involved in different skills.

3. What are the new trades you added this year, and how was the overall response in terms of participation, interest, etc.? What was the estimated participation in the tourism and hospitality trade competitions at different levels and how is it growing year on year?

The new skills added this year are

- a) Bakery, and
- b) Hotel Reception

The participation this year exceeded our/everyone's expectations. We had to go in for online tests for all skills to pick up the best and filter top competitors followed by live level – 1 competition and then for

regional rounds in Jaipur, Lucknow, Bengaluru and Bhubaneshwar. Finally, India Skills – National Competition was held at Aerocity, New Delhi from 2 nd October to 5th October 2018.

4. What is the preparations and training for World Skills Kazan 2019 that THSC will be undertaking now? What kind of support that larger hotel industry extend to such training, etc.?

The preparations are in full swing with each test project (rule book) being broken in submodule and training the finalists on the intricacies involved. For the three Kitchen Skills, highly experienced chef's from our industry have been requested to train on various modules. Same goes for the Restaurant and Hotel Reception. Over and above this, we are lining up overseas training and participation in international competitions for our competitors to give them international exposure.

5. While the number of hospitality management and culinary trade institutes has been mushrooming across the country, how do you see it reflecting in quality and training and education during your engagement with them as you are also responsible for THSC's New Training Partner Affiliation?

THSC affiliates training partners as per the Qualification Packs aligned with National Skills Qualification Framework which is based on the inputs taken by the industry – job role wise.

THSC has put in place an affiliation protocol which has to be compiled without exceptions. There are 8 important Quality Checks maintained i.e. Entity, Promoters, Financials, Space, Infrastructures, Trainer, Mobilizing Strategy and Past Experience. To ensure quality THSC regularly monitors the Training Partners by conducting random inspections and speaking to the students.

6. What advice would you like to give to the hospitality aspirants?

My advice to the hospitality aspirants would be that they must be mentally prepared to take up the challenges of the industry as they are gone to embrace an industry which is ever demanding. Therefore the aspirants must be mentally prepared to live up to the expectations of the industry. But here I would like to emphasis on one thing that it is very essential to choose a good hotel management institute where students are given quality education with modern facilities and thereby ample opportunities are provided to develop oneself. The Hotel School has been actively participating in World Skills India competitions and making efforts to teach the world level skills to their students. They are also affiliated Training Partners with Tourism and Hospitality Skill Council.

JAPANESE FOR BEGINNERS : INSIDE THE KITCHEN

I take the pleasure in conveying my best wishes to all of you. It is always a privilege to address and guide new talent entering the Industry. With a scale of growth happening in the industry, the demand for high-quality hospitality professionals is much higher than the current supply. The industry is evolving rapidly within, as well. Changing customer expectation, travel trends and technology advances are changing the dynamics of hotel operations and the budding hoteliers need to keep abreast of and pace with these trends. At The Metropolitan Hotel & Spa, Delhi, Sakura is signature in hospitality for authentic Japanese cuisine and it is my privilege to introduce terminology used for authentic Japanese Cuisine with all of you... to continue reading kindly visit the following link.

Link: https://thehotelschool.com/japanese_for_beginners.html

Mr Sanzeev Bhatiya

Vice President & General Manager
The Metropolitan Hotel & Spa





Sleek and stylish, award-winning fine-dining Japanese restaurant Sakura has hosted royalty and corporate titans and its dignified ambience create an atmospheric backdrop to its famed gastronomic artistry. Sakura also let diners explore the exotic Asian cuisine and unravel the remarkable flavours from Korean to Indonesian to Mongolian to Thai and more. Lovingly prepared by Master Chef and his team, the ultimate expression of flavour, that's the focus at Sakura's Kitchen. Highly reviewed and greatly loved by its patrons, Sakura remains unrivalled for authentic, expertly executed Asian fare. The artistic integrity of this world-class fine-dining restaurant ensures the guests of a spiritual and a purifying experience indulging all senses and providing them with a complete Sensuous Pleasure.

AWARDS

- 1 BEST INTERNATIONAL CUISINE (SAKURA)
Haute Grandeur Global Restaurant Awards - 2018
- 2 BEST HOTEL RESTAURANT (SAKURA)
Haute Grandeur Global Restaurant Awards - 2018
- 3 BEST GOURMET CUISINE (SAKURA)
Haute Grandeur Global Restaurant Awards - 2018
- 4 BEST JAPANESE CUISINE (SAKURA)
Haute Grandeur Global Restaurant Awards - 2018
- 5 BEST RESTAURANT (SAKURA)
The Week Magazine - 2018
- 6 TRIPADVISOR
Certificate of Excellence (Sakura, Delhi) - 2018
- 7 WORLD LUXURY RESTAURANT AWARDS
Best Japanese Cuisine - 2016
- 8 TOURISTTUBE.COM
Certificate of Recognition (Sakura, Delhi) - 2015
- 9 TRIPADVISOR
Certificate of Excellence (Sakura, Delhi) - 2015
- 10 TRIPADVISOR
Certificate of Excellence (Sakura, Delhi) - 2014
- 11 TRIPADVISOR
Certificate of Excellence (Sakura, Delhi) - 2013
- 12 ZOMATO GUIDE
Best Asian & Oriental Restaurant (Sakura) - 2013
- 13 MAIL TODAY AWARD
Finest Restaurant (Sakura) - 2010



INDUSTRY SPEAKS

HOSPITALITY INDUSTRY



The hospitality industry is one of the main industries in the world and this is the relationship between guest and host. The hospitality industry is much broader than most other industries. The majority of business niches are composed of only a handful of different businesses. The hospitality industry applies to nearly any company that is focused on customer satisfaction. While this industry is very broad, there are some defining aspects that are important to understanding. The hospitality industry revolves around providing excellent customer service in a wide variety of positions. There are many different kinds of hospitality industry jobs, including many of the positions available at hotels, restaurants, vacation destinations, and event planning services. For people who love working with customers and enjoy the travel, tourism, and leisure activity market, the hospitality industry may be just the right fit. The hospitality industry includes a wide range of businesses, including restaurants, bars, hotels, resorts, casinos, cruise ships, and theme parks. Starting as a necessity for wandering travellers, the hospitality industry has certainly come a long way. However, before we can predict the future of the industry, it's important to understand the current trends in the hospitality industry and how it grew into the billion dollar industry it is today. Flashforward to today, travel is even more frequent. The hotel industry has continued to evolve alongside changing demographic trends and technological advancements and became a highly complex segment of the economy. Now, the current trends in the hospitality industry revolve around comfort and exceptional guest service.

Mr Sushil Joshi

General Manager-HR
Clarks Inn Groups of Hotels

INDUSTRY SPEAKS

HOSPITALITY INDUSTRY

The hospitality industry, which consists of various units of service industry like hotels, restaurants, tourism and events, has now become a multibillion-dollar industry as people are now more prepared to spend on leisure and entertainment than ever before. The Indian economy is booming and so is hospitality sector and being one of the leading nations in the world, India plays host to many international events and conducts various international events throughout the year, which are attended by large number of people across the globe. Interestingly, India is also becoming a favourite destination of the majority of foreign tourists courtesy to its historical culture and heritage and religious and eco-tourism places. Hence, there's a huge potential for employment in this sector. So having been part of the hospitality industry for good 15 years, I would proudly state that those who like meeting people and like to cater their needs, if good communication skills and outgoing personality is part of your persona, then hospitality industry is the perfect career for you. A degree in Hotel Management is usually the basic requirement to take the first step towards a career in the hospitality industry and I would say hotel management as a career stream is extremely rewarding.

If you are interested in working in the hospitality industry, you should look for hotel jobs opportunities. You can easily find something in your area because there are hotels everywhere. You can do many different jobs in a hotel though you have to be flexible to do them effectively. Hotels need workers at all hours and on all days of the week because they never close, so even if you haven't worked at a hotel for a long time you can still make your hotel career any time at any age. Under the supervision of the top management, the various department heads operate like:

- **Catering Management:** includes Beverage Manager, Banquet Manager, Restaurant Manager and Food & Service Manager etc.
- **Catering Operations:** It includes culinary department, steward department and food service department.
- **Front Office Department:** Front office manager, Receptionists, Information Assistant, Bell boy etc.

- **Housekeeping Department:** Floor supervision, Room manager, Housekeeper
- **Accounting Department**
- **Marketing Department**
- **Engineering Department**
- **Personnel Department**
- **Security**

The hospitality sector, I believe, has the potential to be the main driving force behind the growth of Indian economy as it usually is not affected by a recession or any other such global problems as even if one of its sectors is sinking, another could be expanding. Although it demands a great deal from its people, by & large it offers the most rewarding of careers in return, making it the ideal choice for people who like to interact and be with people and who have interest in serving and entertaining others.

Mr Dilawar Singh Nindra
General Manager
Jaypee Vasant Continental



THE MUGHAL NOSH

Mughlai Cuisine is very different from northwest frontier cuisine. I agree that the Mughals originated from *Mangol* and they were nomadic in nature, but over a period of time, their cuisine evolved. The Mughals definitely changed the food scene. These rulers, from Central Asia, swept through civilization and shaped the unpredictable course of history.

Mughal cuisine changed with time and adapted from Persian and central Asian flavours to Indian flavours. The earlier period of Mughal Empire did not see much of refinement but later half was too sophisticated. Babur was more of nomad and his cuisine was rustic but Humayun emphasis on royal etiquette, including a shift in the role of food symbolism. From Akbar's time, Vegetables and vegetarian days started and Indian ingredients also used. Although Bābur was the founder of the Mughal dynasty in India, it is his grandson, Akbar, who is generally credited with building the Mughal State. In Akbar's Era Imperial kitchen, had cooks from all countries to prepare a variety of dishes from all kinds of grains, vegetables, meats, oils, sweets and carrots of various colours. It kept evolving with every ruler and took culinary art to its zenith. The use of gold and silver, as well as the pearls and other precious stones, were used in cooking as per their medicinal values. Biryani was discovered during Shah Jahan's Era, but he liked the one which was made in Aurangzeb court. Before that, there was the pulao only.

There is a mention of a letter which he wrote to Aurangzeb. "Son, I remember the savour of your 'khichdi' and 'biryani' during the winter. Truly the 'Kabuli' cooked by Islam Khan does not surpass them (in point of relish and savour). I wanted to have from you (in

my service) Saliman, who cooks 'biryani'; but you did not allow him to serve as my cook. If you happen to find a pupil of his, skilful in the art of cookery, you will send him to me"

Dishes from Aurangzeb era started the use of chillies and were adapted to local flavours with the addition of nuts to make it exotic and befitting for the imperial table. "Manrique mentions pimienta pickles at a dinner served by a Mughal".

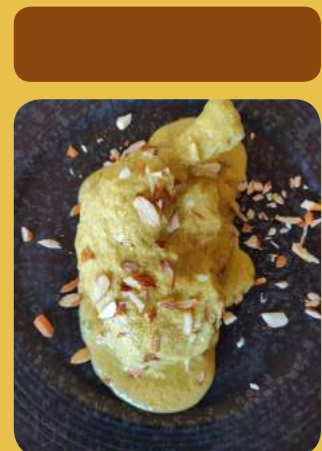
The initial induction of these highly pungent chillies in condiment recipes may have lent a pathway to their eventually ubiquitous use in a broad array of preparations. This was thus a process of gradual acclimatisation and graduation to higher levels of heat and pungency India always had reduced milk desserts, during the Mughal period; this was packed into metal cones and immersed in slurry ice, resulting in the invention of Kulfi.

Ice came from the Himalayas via waterways to protect from melting and to insulate properly, ice block was covered with clean white muslin, then jute and put in a wooden box and filled with wood shavings. Saltpetre was used for refrigeration and transportation of ice from the Himalayas.



Chef Ashish Bhasin

Executive Chef, The Leela Hotel, Gurugram





CAARA AT OGAAN

CAARA AT OGAAN

Our European eatery nestled in Malcha Marg market is a collaboration with India's most loved designer store OGAAN, to create a simple European menu set in a modern intimate space.

We focus on sourcing quality produce creating simple, delicious straight forward dishes with love. Our modern European eatery is home to classic brunch plates such as eggs Benedict and truffle broken eggs, as well as healthier breakfast choices including a granola bowl with chia seeds and coconut shavings. Pasta puttanesca and a superfood salad are on the lunch menu, taking inspiration from French, Italian and British cuisines. All this is available alongside our tarts, cakes & freshly baked breads.

CAARA AT OGAAN

Open 7 Days a Week
8AM TO 10PM
3 & 4, Malcha Marg Market,
Chanakyapuri, New Delhi - 110021
For Reservations:
cafeogaan@caara.com
011- 41811716



NicoCaara

NicoCaara is a small plates restaurant with a menu inspired from the lands that hit the Indian Ocean. We focus on fresh, seasonal, local produce where we celebrate produce rather than a cuisine. You won't find blueberries from Chile but you will find cape goosberry's grown on our farms in New Delhi. Working with Indian and Asian produce means that we naturally shy away from ingredients like refined flour and sugar and work more with local grains as well as sweeteners like coconut sugar, jaggery and honey.

Our menu is clearly marked to help navigate any intolerance, and those who are gluten free, dairy free and vegan will find plenty to enjoy.

NicoCaara

Open 7 Days a Week
11AM To 10PM
No 214, 13A-16D, Tikendrajit Marg,
Chanakyapuri, New Delhi-110021
For Reservations:
nicocaara@caara.com
+91 97739 87430



The award-winning restaurants and bar at Crowne Plaza Today, Okhla, New Delhi are a combination of innovative concept, interior, fine dining, delicacies and service-par-excellence.



Chaobella Restaurant

CHAOBELLA

Yin and Yang denotes that everything in the universe consists of two forces that are opposing but complementary. ChaoBella is a perfect tale of how two different cuisines co exist and complement each other as guests savour the flavours from two most popular cuisines.

Chao(Hello in Mandarin)

We have taken inspirations from Peng Zu, who unified Chinese cooking from all provinces and dynasties into different cooking styles. Out of eight great Chinese cooking traditions our menu focuses on Cantonese, Sichuan, Shandong and Hunan cooking styles. Interestingly, China is only country in the world where a humble cook Yi Yin became Prime Minister.

Bella(Gracious in Italian)

Italy is a land traversed by Etruscans, Anatolians, Balkans, Carthaginians, Celts and Greeks. But Romans were the ones who brought culinary prosperity to the nation. We have selected dishes from various part of Italian peninsula namely Sardinia, Sicily, Toscana, Umbria, Piemonte for a soul satisfying affair.

EDESIA

(Name derived from Roman Goddess of Food)

Edesia is a multi cuisine all dining restaurant with accommodation capacity of 180 people, live counters, interactive chefs and a varied day spread of gourmet delights from across the continents. The restaurant boasts of an annual Dilli 6 festival where the patrons savour the culinary delicacies from the streets of Old Delhi curated by our chefs along with original vendors. To add the celebrations are the live counters, beautiful setups to lend look and feel to the entire ambience.

The special highlight of Edesia is the theme nights which consists of diverse International and regional cuisine based themes for the lavish buffet(new cuisine every evening).



Edesia Restaurant



Edesia Restaurant

FACULTY SPEAKS

MAGIC OF WORDS

"Your word is the power that you have to create; it is a gift." Don Miguel Ruiz

Speaking is an art of good conversation. It is largely through the spoken words that are being communicated with each other develop understanding, exchange knowledge and mutually acceptable goals. Through effective words, one can teach, encourage, inspire and entertain other people. Speaking is an art of communication, an art which can even start a war or can even end a war, an art which is used by all humans in a different manner for exchanging thoughts, knowledge, understanding and mutually acceptable goals. But this art of communication is incomplete without using 'words'. Through effective words, one can teach, encourage, inspire and entertain other people.

Speech is an important form of communication. Every time you open your mouth, you reveal something about yourself to someone else - not just in what you say, but how you say it, so speak clearly and sincerely. Make yourself heard without shouting, interrupting or talking over others. Say what you think and how you feel, but say it without hurting others' feelings. Good manners shape our personality and give us character. They are the binoculars through which the world looks at us. They define us and make us the person we are. Although everyone is instilled with and is familiar with good manners, the one good manner which ranks the highest among all is the manner of 'Speech'. How we speak, when we speak, what we speak and whether we give others a chance to speak speaks volumes about us. Some elements for it are:

Speak Softly

"Speak Softly and carry a Big Stick; You will go far." - Theodore Roosevelt

Speak Softly and the world strains their ears to listen. Shouting the truth out loud may not suffice, but even a lie spoken softly will be accepted readily!

Speak Slowly

"Mind your speech a little lest you should mar your fortunes." - William Shakespeare

Be a little slow; as you may remember from childhood fairytales 'slow and steady wins the race'. Don't speak in a rush or else you'll sound all muddled and harried

and have the same effect on the person listening to you. Speaking slowly may slow you down but calms your nerves and ferments your pace.

Speak Sweetly

"Speak Sweetly! So That, If Ever You Have To Eat Your Words They Don't Taste At All Bad..."

Cor-dil-le-ra that means mountains can be moved with sweet speech. The sweetness of the tongue makes you affable and attracts people to you like a moth to fire.

Speak Soulfully

"So yes, I say things I regret constantly, and I just can't help it." - Kathy Griffin

Speak only what is required. Your speech should come from your soul. Don't speak gibberish and unwanted murmurs as you waste your own and others' time by indulging in useless banter which is unnecessary.

Speak Sparingly

"Better to remain silent and be thought a fool than to speak out and remove all doubt." - Abraham Lincoln

Only speak as much as required, no more, no less. Don't give advice when not asked for. Unwarranted suggestions and counselling is a pleasure to no one.

Speak at the Right Time Only

"The right thing at the wrong time is the wrong thing." - Joshua Harris

Time is important. Speech sounds good only when spoken at the correct time; otherwise, it's like a thorn in the foot.

Speak Only After You Listen

"You never really learn much from hearing yourself speak." - George Clooney

Listening is a vital component of the entire process of communication. It's most important to listen before you speak. It's imperative to listen as it supplements one's knowledge. Only after listening our speech will be more effective.

NOTE: Good Words in Speech shows the world, upbringing and highlights temperament. Small little acts of thoughtfulness applied in speech can help person conquer the world and make others, love & respect in return.

Ms Sanjna Rana

Faculty, Personality Development & Soft Skills



MENTOR

A mentor is someone who mentored you the finer aspect of life, someone who encourages you to share your skills & talents wisely & motivate you to value truth above approval. Mentorship is a bond between an experienced & knowledgeable person and a less experienced or less knowledgeable person. A mentor may be older or younger than the person being mentored but must have a good command on the subject knowledge. Mentorship should be an unwritten deed between the two, one who wants to guide & the other who wants to learn. A mentor can be supported psychologically; can give good career guidance if he becomes an idol for a person who is receiving mentorship.

A person who is receiving mentorship is known as an apprentice or trainee & a mentor referred as a godfather or a godmother. A teacher, father, mother anyone can be a good mentor for you because as they always try to guide you in your whole life. Now a days almost all Hotel Management Colleges in Delhi offer mentorship to their student to achieve their goal of life.

Mentorship has a glorious history, the word mentors itself takes from Greek holy book Odyssey. Mentoring started in Europe and existed until now. Since the 1970s it has spread in Asia.

When to consider mentoring:

- When a company wants more productivity from the internal resources.
- When a company wants to develop a good practice among its new boomers.
- When a company wants to create a workforce that balances the professional and the personal
- When a company seeking to produce more leader from its own internal sources.
- When a company try to train & motivate it's all employee to work for the betterment of the organization.

Role of a Mentor: In 2004 according to Dr David Clutter Bug an academician who studied mentorship explains the roles of a mentor in the following manner:

A mentor should provide knowledge
He or she should build a good relationship
Offers mutual Respect
He or she always Encourages
He or she should Nurture

Ms Paulami Ray Bhounik
Faculty Housekeeping

IMPORTANCE OF INDUSTRY-ACADEMIA COLLABORATION IN HOSPITALITY INDUSTRY

The hospitality industry is one of the largest growing sectors in the world. It provides recreation and relaxation activities for tourists which are beneficial for their physical and mental health. Besides, it helps them look at the world with a new perspective, offers them a break from daily schedules, brings their family closer, offers learning opportunities on culture and traditions, and so on. Several destinations in the world depend on tourism as a primary source of revenue. With tourism comes hotels, restaurants, car rentals, tour companies, recreational activities, etc, all of which creates employment for the local people. Additionally, it allows both tourists and the locals a chance to experience other cultures which broaden their understanding of the world. The income generated from tourism offers many benefits such as providing better education, infrastructure development, nature conservation and promote responsible tourism.

What is the status of Tourism Education at Present?

With the growing significance of this sector, it has become essential to educate individuals on the various managerial and operational aspects pertaining to their tasks. Schools and colleges have realised the value of tourism and have developed curriculum for students aspiring to become professionals in the sector. The contents within this curriculum included core subjects such as Destination Marketing, Destination Geography and Travel Operations Management, and supporting subjects like Managerial Accounting, Entrepreneurship and Business Principles. Foreign languages are also taught as value added subjects. In the last few years, a gap has developed between what the students learn in classrooms and they actually do in the organizations. Based on the feedback received from newly recruited industry professionals, most of them claimed that what they learnt in classrooms were of no relevance. For example, the core subjects in a tourism curriculum focus on knowledge of the global tourism industry, industry structure, role of allied sectors, economic impacts, social impacts, environmental impacts, culture and traditions, basics of tour planning, destination knowledge, etc. Among these, only tour planning and knowledge of destinations were of help to them to some extent as only the basic knowledge was covered. They claimed that tasks such as Itinerary planning, Visa formalities, destination knowledge, customer

negotiations, supplier negotiations, tour costing, event management, creating packages and several other tasks had to be learnt from the scratch.

How to address these Issues?

There are several reasons for this disconnect. For example, the tourism industry itself is so large and dynamic in nature that it is practically not possible to cover all the areas. To tackle this situation, specialized courses evolved in the fields of Airlines, Hospitality, Geography and Culture, etc, all of which have now transformed into full-time and part-time courses. Another possibility is the structure in which their syllabus is designed.

The lack of connectivity between industry professionals and academicians is also a critical issue. It is essential for both industry professionals and academicians to maintain a healthy network. This will aid both of them to stay updated with the current trends and share knowledge mutually benefit to one another. In the academic side, seminars, conferences, guest lectures, and other events should be regularly organized. Efforts should be made to ensure students interact and network with these industry professionals. Regular meetings should be conducted to update and upgrade the syllabus and offer value-added programs which will help the students once they are placed. On the industry side, tourism professionals should invite academicians in travel-trade shows, road shows, etc and should assist them in research related activities. A number of research conducted in this field suggest that tourism organizations recruit employees who have just completed 12th grade. If they are provided three to four months of training, they are prepared to take up responsibilities. If organizations were to hire tourism students directly from colleges then it is absolutely critical for the academicians and industry professionals connect and works together and reduce the gap which exists. This will result in long term sustainable and mutually beneficial outcomes for one another.

Another Importance aspect is providing Autonomous status to the Institutions offering Tourism and Hospitality programs. So that these Institutions will have the flexibility in designing their curriculum and offering value-added programs more effectively than the affiliated Institutions.

Mr Bhupendra Pratap Singh

Faculty , Front Office

INDUSTRY SPEAKS

HOSPITALITY INDUSTRY

GROWING DAY BY DAY...

The hospitality industry in India is one of the fastest growing industries in the world. While many big Indian brands have already captured a big market share; international brands are also on a spree of expansion. India has seen a huge growth in its hospitality sector in recent years. Almost all the big brands have added hundreds to thousands of new rooms in their room inventory and most of them have further plans for expansion. The hospitality industry has seen a manifold growth since the year 2000-2001. One of the biggest reasons for this growth is that India has emerged as one of the most important business destinations in South Asia. Growth in IT as well as India's potential to become one of the best tourist destinations in the world has attracted all major global hospitality brands towards India. Today, India hosts more than 50 hotel brands which are expanding even in the smaller towns.

Future prospects:

Hospitality has seen a huge growth in the last 17 years. Room numbers have increased from 25,000 of 2000-2001 to 93,000 in 2013 and 1, 43,000 by 2018. Though hotels know that business is getting lower they are still investing because India is expected to become a huge economy in the near future. Government's measures to increase tourism have also motivated hotel companies to invest in the country. Today, India hosts almost all type of hotels; serving to all kind of customers. Recent rupee depreciation is also expected to benefit the Indian hotels as many of the people are cancelling their international tours &

opting for domestic tourism. It is also attracting many foreign tourists to India as it has become a cheaper tourist destination now.

Hospitality as a career:

According to a recent report of the associated chambers of commerce & industry of India, the Indian tourism industry is expected to become the world's second-biggest employer with around 40,37,000 employees by the year 2019. As one of the most important parts of the tourism industry, hospitality is expected to have the biggest share in these numbers. It mainly offers a career in its four core operational departments i.e. Food production, Food & beverage service, Front office & Housekeeping. Apart from these, it also offers jobs in Sales & Marketing, Human resources, Accounts/ Finance, Security, etc.

This industry needs a large number of skilled and semi-skilled employees but here again, it is facing a huge gap between supply and demand. Demand is much more than the actual supply. But for those who are interested to join this industry, this is the best time to join it as it is offering a wide number of career choices with the fastest growth which can really offer a dream career.



Mr Kuldeep Singh Chauhan

Head of Human Resources & Security
The Metropolitan Hotel & Spa
Bangla Sahib Road, New Delhi



Guest Lecture by Mr Vipin, Front Office Manager from Country Inn & Suites



GUEST LECTURES BY INDUSTRY EXPERTS

GUEST LECTURE ON CURRENT TRENDS IN KITCHEN

THIS, PITHORAGARH arranged a valuable lecture on current hospitality trends by chef Nikhil & chef Suraj Bisht from Le Meridian New Delhi. They taught students a wide range of food preparation in Garde-manger(French term for “keeper of the food” is a cool, well-ventilated area where cold dishes(such as salads, hors d’œuvres, appetizers, canapés, pâtés and terrines)are prepared, they demonstrated the THAI CHICKEN SALAD and ROJAK SALAD in Thai sweet chilli dressing as well as preparation of authentic Mayonnaise and different styles of garnishes, presentation skills.

LECTURE ON GUEST EXPERIENCE

THIS DELHI organized a guest lecture by Mr Vipin, Front Office Manager from Country Inn & Suites. He shared his experience of industry and simultaneously explained the guest receiving process and made students aware of the guest relations.



GUEST LECTURE ON ENTREPRENEURSHIP DEVELOPMENT

THIS organised sessions on “Entrepreneurship Development” for 2 days. on “Entrepreneurship Development.” Mr Suksham Mehra Corporate Consultant Chef talked about capital and risk management. It was an interactive session, where students got to know about various traits of entrepreneurship. Undergraduates were happy about the knowledge they gained from the sessions and many students are looking forward to incorporating learnings into their self-development as an entrepreneur.

GUEST LECTURE ON HOSPITALITY

THIS, HALDWANI- A cursory but valuable visit of Mr Dinesh Kapri, Director Operations UMAK Hospitality Pvt. Ltd having two decades of experience in working with Hotels like Hyatt Regency Delhi, Taj Exotica Goa, Radisson Blue Delhi, Intercontinental, The Grand Connaught Place and Park Plaza Gurgaon. The UMAK Hospitality Pvt. Ltd is the hospitality division in the field of successful restaurant brands like The Great Kabab Factory, Indiyaki, Superstars and The Spice Factory.

GUEST LECTURE ON PERSONALITY DEVELOPMENT & COMMUNICATION SKILLS

ABC (Advent for Building Human Capital Foundation) mission which is operating in India to train the hospitality professionals. ABC joined hands with The Hotel School, Delhi where they conducted communication classes for the second time to hone the skill and personality of students. The students responded overwhelmingly and it was a great learning

experience for them. While sharing their feedback the students said it will be helping them in a long way while making their career in the hospitality industry. The trainer Mr Adarsh from ABC Foundation was glad to receive overwhelming feedback from the students.



GUEST LECTURE ON MORAL VALUES

The Hotel School, Delhi arranged a guest lecture on "Moral Values" by Sri Yog Vedant Sewa Samiti. The lecture started by expressing gratitude towards parents and teachers for their support. Some elements of values like trustworthiness, magnanimity, respect, responsibility, fairness, caring and kindness, truthfulness were highlighted in the session. In the end, the students got to learn various aspects of life and how parents and teachers support their children and pupils throughout their life were signified.



WORKSHOPS AT THE HOTEL SCHOOL

SESSION ON WINE

A session on wine was organized by The Hotel School on 18th September 2018, Sommelier Ms Zaheen Khatri from SULA Vineyard, started the session with the presentation on wines. She explained viticulture, vinification, varieties of grapes, reading out the label and made sure to have an interactive session with the students. THM and CH/CPH/CPHTA students attended the session and it was indeed a beautiful experience and eye opener for the students



WORKSHOP ON FLOWERS

In April, 2018 An assignment on Housekeeping named Choose & Pick given to the degree students where student visited nursery named "Green Plant nursery, Bijwasan". In this project, undergrads collected the information on many florets, learn about their species, season availability and cost. Students also listed out the flowers which are used as an ornate in the hotels. The workshop was done under the guidance of Ms Paulami (Faculty Food Production), where students learn and enjoyed the learning of different varieties of flowers.

WORKSHOP ON CONTINENTAL CUISINE

THS Pithoragarh welcomed Chef Nikhil Sharma, Demi Chef De Partie in Le Meridien New Delhi on 21st January 19. The objective of the event was to update the knowledge and skills of the students. He emphasized on basic knowledge, hard work, new trends of cooking and presentation skills. In appetizers, he demonstrated Russian Salad and headed them for tomato soup and an astonishing dish called Chicken Roulade in the main course. We appreciate his work ethic and keenness to share some of his personal recipes to the students. Day was truly inspirational.



WORKSHOP ON HERBS & SPICES

In workshop students collected & displayed the different herbs and spices available in the local market and make a presentation after the fruitful collection. Students participated in this event with so much of zeal and showcased variety of platters of herbs and spices in fresh, dried, whole and powdered form.



BARTENDING WORKSHOP

"Bartending is an art form and a continuous learning path that never ends" THS Pithoragarh invited the Bartender Suraj of SMAASH BAR in DLF mall of India, Noida on 21st November 18. During his visit, he shared his experience and showed his creative Bartending skills to the students. He not only made some delicious drinks but also engaged students to try their hands on each mock tail. The students were amazed by the presentation techniques and taste of the drinks like Virgin Mojito in different flavours, Chill out, Blue Curacao lemonade, Orange Zini, Fruit punch, Mint lemon Ice tea etc. at the end of the show, Students got to know the skill level and creativity required to be a good Bartender.



INDUSTRIAL VISITS

The Hotel School believes in providing quality education to its students by imparting theoretical and practical knowledge to them. Industrial Visits play an important role in this and keeping that in mind we organise Industrial Visits and provide students with opportunities to interact with Various Outlet Managers. Through these visits the students feel immensely motivated and these visits encourage them to participate and understand the concepts of Hospitality sectors in the City.

VISIT TO HOLIDAY INN, AEROCITY

THS, Delhi organised an industrial visit at Holiday Inn, Aerocity, New Delhi on 31st of July 2018 with 26 CHT/CPHTA students. Ms Shruti Kumari (Training Manager) and Ms Aswathy Saju (Asst. Manager HR) met the students and make them aware of the four departments of the hotel. Students enjoyed a lot and learnt about working culture and style of the hotel and they were also offered refreshment at the hotel.



VISIT TO HYATT ANDAZ HOLIDAY INN, PULLMAN, THE PRIZM

The students of the batch CPH/CPHTA were sent to different hotels and restaurants to complete their F & B(s) and front office assignments where they had to observe and see the guest interaction and how daily operations are handled. In the end, they had to make a descriptive report of the same in the given format. The students shared their wonderful experience and learning in the institute and submitted their project report.



VISIT OF FINANCE MINISTER AT THS PITHORAGARH

Minister in Cabinet(Finance minister) in Government of Uttarakhand Mr Prakash Pant visited THS Pithoragarh on 16th November 18. During his visit, The Minister was given a tour of the institute and had the opportunity to meet with the students. He gave them an insight into government plans on the development of the city and increasing the job opportunities in the field of tourism and hospitality sector.

The honourable minister assured his next visit in future for a detailed discussion on all the travel and tourism aspects in the state.

VISIT TO INDIA GATE FOR PARYATAN PARV

The Hotel School, Delhi organized heritage site visit at India to commemorate, Paryatan Parv (Tourism Fest), with students of MGO & CPH. Student met Visitors/Tourists and educated them about heritage monuments of Delhi and places to be visited around Delhi. Students interacted with the visitors, clicked photographs, spread awareness about clean India (Swachh Bharat), encouraged people to use local produce. Another team of the Hotel school visited other schools in the vicinity of the college to educate and promote the travel and tourism industry in India.



AAHAR

AAHAR – The International Food & Hospitality Fair” is one of Asia’s best known brands in Food & Hospitality shows & is in its 33rd year. It is organised by India Trade Promotion Organisation (the premier trade promotion body of the Government of India) in New Delhi, India. AAHAR is one of Asia’s best known brands in Food & Hospitality shows. The show has grown by leaps & bounds in the recent years and has become the ultimate destination for global vendors and sourcing professionals to visit in the month of March.

AAHAR-The 33rd International Food & Hospitality Fair 2019 was held from 12-16th March to showcase food and hospitality sectors advancement in the field of hospitality and to provide a platform to facilitate the growth and modernization in the hospitality. It event witnessed products like Fresh Produce & Dairy Products, Confectionery, Chocolate, Desserts, Bakery Products & Ingredients, Organic & Health Products, Frozen, Canned & Processed Products, Meat, Poultry & Sea Foods, Cheese & Fine Specialty Food, Snacks & Convenience Food, Food Ingredients, Additives and Preservatives Coffee & Tea, Syrups, Juices & Energy Drinks in the Food and Beverage industry etc. Besides this it also held various competition among hospitality professionals and aspirants and provided them a great chance to showcase their knowledge and skills to the veterans of the industry and

thereby benefiting a lot in return from the fraternity. So in a way it opens up the golden door of opportunities to for the participants to progress in the career.

The Hotel School not only had the privilege to participate in the competition of the event but also volunteered its students in event and thereby gaining a lot in terms of valuable experience. The 12 students who volunteered in the event got appreciative for their outstanding support in the event.

The students from The Hotel School competed in two skill sets one in food production and other in bakery. Although it was extremely tough to get awarded in the competition as best of the talent was competing and they were being judged by the industry veterans. Still The Hotel School is proud of its students by securing the following laurels in the prestigious event.

Shubhankar Thakur- Bronze medal

Ashish verma - Merit Certificate

Sachin - Merit Certificate

The students were very happy to share their experience of the event and it was a great boosting for the fellow students as well. The Hotel School is looking forward to secure even better positions from next time onwards.



Ashish receiving award on behalf of Shubhankar Thakur



Students at Pragati Maidan to witness AAHAR Fest



THS students with chef Sireesh and other industry veterans



INDIA SKILLS COMPETITION

The National Skills Competition is a flagship event, held every year and is one of the biggest vocational educational excellence events in the world that truly reflects the global dimension of the industry. The competitors represent the best of their peers. This is a pioneering initiative by Tourism and Hospitality Skill Council (THSC) towards achieving the objectives of ensuring great job opportunities to skilled candidates. The competitors who will be through these national level rounds will be competing internationally and representing the nation at world forum. World Skills Competitions are the gold standards of skill excellence. They inspire young competitors to reach new heights, helping them turn their passion into a profession. Such competition builds confidence, empowers communities, and helps to fuel economies.

This year The Hotel School, Delhi had the privilege to host all the rounds of prefinal of the event. The competition was in two

skill sets, one is for restaurant and the other is in cooking skills. Prominent members from the hospitality industry assessed students in the competition like Chef Sireesh Saxena (Ex V.P ITDC), Chef Vivek Sagar (Industry Advisor & Entrepreneur), Mr Sundeep Chhabra (National Head - Training, THSC), Chef Ashish Bhasin (Executive Chef, Leela Ambience Gurugram) to name few. There were four competitors, two in each category i.e. Restaurant & Cooking. The jury witnessed a great competing spirit from the participants in all the rounds. The Hotel school wishes all the very best for all the participants and wish them all the success ahead.





INSTITUTE ORGANISING COMMITTEE

In the sixth happening year, new members of IOC have put in terrific efforts for conducting the events to make them memorable and successful. The new students under IOC demonstrated a keen interest in holding events like Mocktail competition, Innovation and You, International Chef Day, Dessertonomy etc. Like past years these events have created great

enthusiasm and positive energies among students and faculties of the institute. These events have been organized under the supervision of a team of Faculties and we are thankful to all for their great efforts because of which these events have become truly remarkable and have given the students a chance to understand the importance of teamwork.

EVENTS-A CHANCE TO SHOWCASE ONESELF

EXCEEDING THE VISION

In the monotonous life cycle of a student, which includes mainly lectures and practicals in the college, the event shows a certain degree of fluctuations in the excitement level of students. The Hotel school family organizes many events such as Chef competitions, Flower arrangement competitions, Mocktail competitions, Writing competitions, Rangoli making etc. to enhance the skills of students. It also organizes many programs on different occasions such as Independence day, Republic day, Teachers day etc. By these programs "The Hotel School " not only provides the students a platform to show their talent but also gives a chance to get close to our country's

customs and traditions. A shiny piece of metal awarded can skyrocket one's self-esteem. Having the sweet realization of being accepted with the amazing faculties make students feel important.

Productivity is never an accident. It is always the result of the commitment to excellence, intelligent, planning and focused effort.

So, "WE ARE PROUD TO BE A PART OF THE HOTEL SCHOOL FAMILY".

Varun Dhuriya
CFP Batch

EVENTS

FLOWER ARRANGEMENT COMPETITION

The Hotel School, Delhi organised a flower arrangement competition. Students participated in this event came up with many decorative artefacts of flowers. The theme "True Colors of Nature" given to the students was based on styles that vary across the globe, and like so many cultures seem to enjoy floral symbolism. The event ended on a harmonious note with so many relished presentation by students and the honourable guest Dr R S Gupta (Director, Paramedical Sciences) also encouraged and gave the appellation to participants that "it seems like each flower or facet of an arrangement has a distinct meaning i.e the "True Colors of Nature"

The winners were accorded with the trophies and certificates:

Winner - Piyush Bisht

1st Runner up - Deepanshu Singh

2nd runner up - Rishab Jain



WATER DAY

THS, Delhi celebrated water day by showing many interesting slides, videos and fact-finding research on water conservation. The video included a discussion on topics such as the importance of water, scarcity of water in the world, history of water, rainwater harvesting, integration between water and energy. One of the students narrated the story of Buddha on "Save Water", which manifested that our young generation is thinking to preserve water.

The Hotel School believes that such kind of events can be very helpful in preserving the vital natural resources. Therefore The Hotel School strives to inculcate these values in its students. The students also feel more responsible towards nature as a result of such events.



TOWEL ART COMPETITION

THS Delhi, Douglas Adams famously wrote in The Hitchhiker's Guide to the Galaxy that a towel is the most important thing anyone can carry. To promote this expression THS Delhi, staged for the first time towel art competition. Students had participated with the lots of enthusiasm and made unique artistry with a towel like a swan, monkey, doll, dog and many more.

Following were the winner of the event:

1st: Rishabh Gupta

2nd: Piyush Bisht

3rd: Deepanshu Chaudhary



Mr Anil Bhat presenting memento to Chef Sireesh



Presentation of dishes by students in the competition

INNOVATION IN YOU

THS, Delhi organised an event naming innovation in you where students get to show their culinary skills. Distinguished guest of the event was Chef Sireesh Saxena, Retired Corporate Chef and Vice President of ITDC.

In the event, contestants prepared the continental menu in which they presented- appetizers, entrees and desserts and displayed them at their respective areas. The result created a stir pot among the judges as it was arduous competition. The winners were accorded trophies and credentials:

Winners:

1st Position-Deepak Negi

2nd Position-Preeti Yadav

WORLD ENVIRONMENT DAY

THS, Delhi with the theme of 2018 "Beat Plastic Pollution" celebrated the World Environment Day on 5th of June. World Environment day's aim was to "encourage worldwide awareness and action for protection of our environment". On this occasion, the institute has done a community awareness programme through recycling of waste paper, the sack and making it a utility for people like shopping bags, pen stands and decorative pieces etc. Students participated in the event with zeal. And the students took the oath to minimize the use of plastic to contribute to the environment.



MOCKTAIL COMPETITION

THS, Haldwani The Perfect Blend - A Mocktail Competition during the inaugural ceremony of its new training restaurant & bar which was inaugurated by Mr Manpreet Singh, General Manager, Lemon Park Hotel, Haldwani. During the Competition, students displayed their skills and innovations in preparing various varieties of mocktails. More than 35 varieties of mocktails were made during the occasion and following students were declared winner and runner up.

Winner: Pranay Sharma

Runner up: Kuldeep Jenna



EVENT WORLD BLOOD DONOR DAY

THS, Delhi in order to spread awareness in community, organized Blood Donation Camp. Blood was donated at the Main Campus of THS. Armed Forces Transfusion centre team was welcomed. About 54 students and 2 Staff of the Institute donated blood to AFTC. Under the supervision of senior Medical Doctor of AFTC Major (Dr) Dimri. Blood Donation Camp to AFTC was inaugurated by Dr Chavi Gupta, Deputy Medical supported & O/I Blood Bank Rajeev Gandhi Super Multispeciality Hospital, New Delhi.



CHEFATATION COMPETITION

The Hotel School has taken a privilege to host "Innovation In You" Season - 9. This year's theme Healthy Foods for Growing Up has intended to encourage kids to think about the profession they'd like to have when they're grown up, and how eating healthy foods today can help them get there.

Winners of Innovation In You Season - 9 winner -

1st Position: Mr Sachin (CFP)

2nd Position: Mr Yungdup (CFP)



REUNION 2018-2019

THS Delhi, organized a get together to its alumni. In this students held discussions about remarkable international opportunities for training and placement. Students shared their experience of college life. Students were very delighted to come and meet their teachers and friends.



INDEPENDENCE DAY

THE Pithoragarh celebrated 72nd Independence Day with unprecedented patriotic fervour on 15 Aug 2018. The gamut of celebration activities held on the campus consisted of morning assembly, poetry recitation, surprise games, acts and group songs. The national anthem echoed in the entire campus. Student, Shaswat Saun from Food production was awarded "Student of the month" because of his punctuality, discipline, and grooming. The best performances were awarded and participation certificates were distributed by the guest Mr Shekher Oli and Mr Kailash Joshi from Ambit accounting solutions.



CAKE COMPETITION

THE Hotel School, Haldwani organized cake competition to start its new academic session with the theme "Art On Plate". More than 25 varieties of cakes were displayed and the event witnessed the talent of young bud & bakers of tomorrow. Following are the winners of the event:

1. Winner: Divyanshu(CPCA batch)
2. 1st Runner-up: Pranay Sharma (CPCA batch)
3. 2nd Runner-up: Mohit Dhami (CPCA batch)



TEACHER'S DAY

THE School, Delhi & Pithoragarh-The month of September started with the celebration of Teacher's Day at The Hotel School, campuses. Students expressed their gratitude and appreciation for their teachers on this day. This day is dedicated to Dr Sarvepalli Radhakrishnan - second president of India. It was decided that the responsibility of teaching is to be taken up by the students as an appreciation for their

teachers in both Delhi and Pithoragarh Campuses. Students went to class to deliver lectures on the ongoing semester subjects and cultural event was also organised by Pithoragarh Campus. Event ended up with the cake cutting ceremony and followed by the distribution of token of thanks to teachers. All day, the campus was teeming with the atmosphere of gratitude on the occasion of teacher's day.



FRESHER'S FIZZ 2018-2019

THE Hotel School Delhi organized a Fresher cum Farewell party for the newly admitted students and the outgoing batch of the Institute on 28th September 2018 at Sarovar Portico. The event was graced with the presence of Chief guest a renowned Chef Prathamesh Kumta, Head Chef - Hyatt Regency, Gurugram. The Guest of Honour for the function was Dr R S Gupta (Director CIPS). The celebration of day started with the Lamp Lightning ceremony and prayers to Lord Ganesha.

The programme began with the good wishes of Honorable CEO, Mr Anil Bhat. The event was full of exciting performances by the students where freshers competed for the title of Mr and Miss Fresher and eventually, Ms Shivali Gola was crowned as "Miss Fresher and Mr Sachin Jangid as Mr Fresher and best performance was awarded to the group dance by Abhit, Rashit & Piyush THM students. In the end, gifts were distributed as a token of love to final year students. The program concluded with the vote of thanks by Dr R S Gupta (Director CIPS).



WORLD STUDENT'S DAY

The Hotel School Delhi & Pithoragarh has celebrated World Student's Day in birthday memory of Dr A.P.J Abdul Kalam, Former President, Government of India on 15th October 2018. Bright students of THS were awarded medals & trophies in the areas of Academics/Punctuality/Grooming/Volunteer Services in all events of THS and Students who have shown excellent overall performance throughout the year 2018.

Students who were awarded are:

Most Presentable – Mr Ashwin Shreshtha (MGO)

Mr/Ms Regular – Mr Shubham Singh Verma (CPCA)

Academic Excellence Award- Mr Saurabh Kumar (MGO)

Volunteer Services Award – Mr Ashmeet Singh (CFP)

Student of the Year (Overall Evaluation)- Mr Himanshu Sehrawat (CPCA 1)

Students awarded from THS Pithoragarh:

Winner: Vinay Sharma (CPCA)

Runner-up: Mohit Dhami (CPCA)



INTERNATIONAL CHEFS DAY

THS Delhi has organised a chefs competition. The honorable dignitaries for the day were Chief Guest - Chef Jagmeet Singh. Mr Anil Bhat, CEO - The Hotel School and Dr RS Gupta - Director, Paramedicals. It is a "Jeopardy" - style competition with questions covering topics such as nutrition, baking, culinary math, safety and sanitation, and the arts of classical and modern cooking. Chef Jagmeet said that such competitions develop the spirit of teamwork, memory retention, improved academics and culinary education.

In the end. And the winners of the competition is :

1st position- Sachin

2nd Position- Shubhankar



RANGOLI COMPETITION

The Hotel School was also wrapped in beautiful colours & decorations by their students with its 'Rangoli Competition' Event. Rangoli which is derived from the Sanskrit word 'rangavalli' is an art form, originating in the Indian subcontinent, in which patterns are created on the floor or the ground using materials such as coloured rice, dry flour, coloured sand or flower petals and students created numerous attractive images on the occasion.

Winners of the event:

Akshay Kumar (CPCA)

Keshav (CPHTA)

Janvi Pandey (CFP)



TEA CHEERS- A TEA COMPETITION

December 15th which is observed as International Tea Day since 2005, the same was celebrated on 14th December 2018 in order to enhance awareness about tea to all its students. The event started at 11 A.M with a sweet voice of the event host Ms Sanjna and all participating students showcased their creativity in Tea Making in the event. The guest for the day was Mr Anil Bhat, CEO, The Hotel School and Dr R S Gupta, Director CIPS. Students prepared tea with so interesting concepts that Mr Anil Bhat was astonished to see their preparations which were really appreciable. The entire event was wrapped under the blanket of applause. The event ended up with so positive node that it remarked the day.

Winners were:

1st Prize - Keshav (CPHTA)

2nd Prize - Tapaswini (CPHTA)



CHRISTMAS CELEBRATIONS, PITHORAGARH

This year as well THS Pithoragarh celebrated Christmas with children who are underprivileged and need to be cared of. Children from Ghanshyam oli children welfare enjoyed Christmas with us. The gathering of 50 children was seen smiling with anticipation of the long-awaited activity. Some were eager to begin dancing to the tunes being played by the music set and some were excited to show their talents.

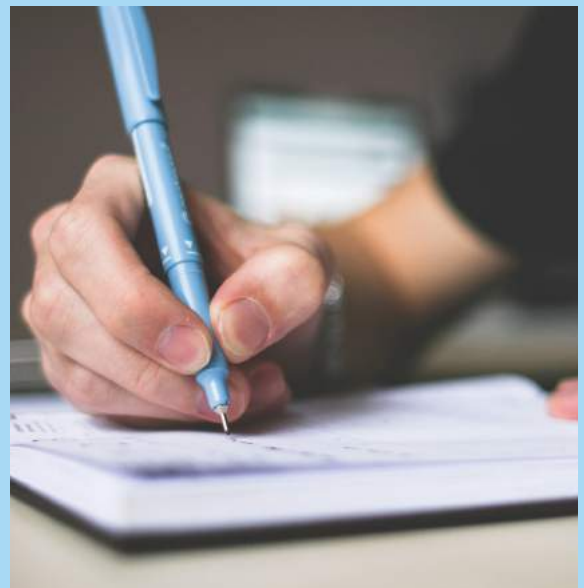
The event kicked off with the children singing Christmas carols and songs and ended with delicious snacks and lunch made by chef Suraj Bisht and students from kitchen wing and served by CHT students. Finally, all the children were presented gifts and sweets by Santa Clause.

Students of THS Pithoragarh worked very hard and gave their best to make this event very successful.

WRITING COMPETITION

Writing is art it can't be written by anyone Like an artist knows how to cover the stage, not everyone. The Hotel School has organised a "Writing Competition" on 11th of January 2019. The competition has trifurcated in poem, article and story writing. Students have taken part in good strength and showed great competing spirit. Student showed great zeal in writing competition. The event ended with good write-ups by students and the winners were:

- Story Competition:** 1st - Saurab Singh Rajput (CFP)
2nd - Pradeep Singh Rajput (CPCA-1)
3rd - Keshav (CPHTA)
- Poem Competition:** 1st - Mandeep Kaur (CFP)
2nd - Pinki (CPH)
- Article Competition:** 1st - Chirag Mishra (CPH)
2nd - Sashi Kumar (CPCA-2)
3rd - Varun Dhuriya (CFP)



DESSERTNOMY

The Hotel School organised 'Dessertnomy' competition where students showcased their tremendous skills in dessert making. The event which started at 12:00 noon with the Diya Lighting ceremony by Chief Guest 'Chef Mahinder Singh Rawat' Head Pastry Chef, IHG Holiday Inn, Aerocity accompanied by C.E.O, The Hotel School Mr Anil Bhat along with Guest of honour Dr R. S Gupta, Director Cradle Institute of Paramedical Science. Mr Anil Bhat then presented a memento to Chef Mahinder Singh Rawat.

Lovely, motivational words were delivered to all students by Guest of Honor followed by a wonderful speech by C.E.O, The Hotel School. It was really an arduous competition, said by Chief Guest in his speech. It was a day that ended up with Vote of thanks by Ms Sudipta and she wished Merry Christmas and Happy New Year to all the dignitaries and students.

Winners of the competition :

1st Prize - Chando Kamie (CBC)

2nd Prize - Prashant Yadav (CBC)



Chef Mahinder Singh Rawat at THS

REPUBLIC DAY

Republic Day of India which is celebrated on 26th January annually, commemorating the inception of "Constitution of India" and The Hotel School celebrated the same with patriotic fervour and pride on 25th January 2019 at their Demo Hall. The function was honoured by presence of the chief guest Mr Anil Bhat, C.E.O-The Hotel School and the guest of honor Dr R.S Gupta, Director - Cradle Institute of Paramedical Sciences. The function began with the national song "Vande Mataram" and then students presented

songs and dance performances about the struggle for independence. The Chief Guest, Mr Anil Bhat with his inspirational speech made students introspect and questioned their duties towards the country and instilled important moral values in the students. While Guest of Honor Dr R.S Gupta motivated future generation to do well for the country.



Republic day celebration at THS



Republic day celebration at THS

ANNUAL SPORTS WEEK AT THE HOTEL SCHOOL, HALDWANI

The nerve & most exciting event in every Institute is the annual sports event. As per the event calendar it was held in the first week of January 2019 as winter afternoon is the ideal time for having sports. It was conducted for three days. The first day was for Carom competition, second day was for the Chess competition & the third day was an epic day for cricket competition.

There were many students from CPHTA, CPCA & CHT participated in all games. Cricket matches were also arranged for the staff and students. The participating staffs & students were divided into two teams. Flags of different colours were fluttering all around the ground. All the spectators were seated on chairs beside the ground.

Our Senior faculty members conducted all the

events with the help of a few students. The sports commenced at 9 a.m. with national anthem & drill. The participants lined up before the start of every event and they were cheered by the spectators.

The winners were given medals and trophies by our chief guest Mr Saruabh Upreti and rest of the participants were given participation certificates.

Throughout the year we have lots of activities like football, volleyball, table tennis, etc. The winners of all these events were also awarded on this day. At 1:30 p.m. Our Director Mr Amit Pal delivered the closing speech. He was cheered by the students, staff and parents alike. Finally, our annual sports day was concluded with great zeal, enthusiasm & cheers all around.



THE 3RD ANNIVERSARY OF DESSERT COMPETITION

Food serves as a common cord among us, no matter our background. The Hotel School, Haldwani students showcased the many cultures that comprise our community at the Dessert Competition held on October 15, 2018, at The Hotel School, Haldwani

This was the third anniversary of the event, which allowed students to submit innovative desserts purely based on self-ideas & was judged by local celebrity judges including Mr Manpreet, Mr Saini etc.

The parents were also welcome to attend and were able to sample the desserts. The event was a great success.

"This event is great for the THS community because

it brings parents & their wards together who would normally not interact," said Amit Pal, Director, THS and mastermind organizers of the event. "Food is one of the main things that unites people of different cultures and backgrounds, and this event really demonstrates that people are more alike than different."

The competition included both Food Production and F & B Service students, who competed individually.

"We really wanted to give students a chance to demonstrate their skills that they are learning in their course," said Chef Narayan Dhami.

**"Put your heart, mind, and soul into even your smallest acts.
This is the secret of success."**



CONVOCATION CEREMONY

THE HOTEL SCHOOL, DELHI successfully concluded its Annual Convocation for 2017-18 students at the campus. A total of over 90 students were awarded. CEO, Mr Anil Bhat in his address spoke about the five guiding principles in life, encouraging the outgoing batches to have simple needs and to live with a purpose. He motivated students to enjoy this purpose and work towards attaining it. He urged the passing batch to pursue their dreams and fulfil it rather than becoming a part of other's dreams.



Mr Sundeep Chhabra, National Head THSC along with Mr Anil Bhat, CEO THS & Dr R.S. Gupta at THS convocation 2019



Mr Girish Pandey, Assistant director presenting certificate at THS convocation



Ms Sanjna Rana with students at THS Convocation 2019

DISCOURSE

DO YOU WANT TO BE WELCOMED TO A HOTEL BY ROBOTS?

The growth in robotic revolutions has found the way into the hospitality industry as well. In the year 2015, the Henn-Na hotel in Japan was the first and only hotel that is almost entirely operated by robots but in March 2017, the Henn-Na hotel opened its second location in Tokyo, Japan and revealed its plans to expand domestically as well as internationally within the next five years by addition of 100 more robotic properties.

Robots Kill What Hospitality Is About:

There is a fine line between hospitality and service. In order to be hospitable they need to demonstrate care for the guest happiness and quality of experience. A combination of hospitality and service impacts the guest's experience; however, a great service is never recognizable without the hospitality aspect as that is what brings emotional connection which valued by human being. A facial expression as simple as a smile can make a difference in the guest's experience and satisfaction level. Robots can efficiently perform the service portion by checking guest in/out, answering questions, and delivering room service but they can never interact hospitably with the guests due to their lack of emotion. In hospitality, everything revolves around how well emotions are interpreted and responded to. Robots fall short on demonstrating these traits altogether.

How do you feel when the hotel's ATM machine does not work and you are late to your tour bus?

We have all experienced malfunctions with electronic devices, ATMs, vending machines and etc. Usually, the issue gets resolved by asking a specialist for assistance. In fully robotic operated hotels, guests do not have access to any staff member. A malfunction in any of the robots will turn into a frustration and hassle for guests that ultimately affect their "experience". The inconvenience guests have to experience due to robots malfunction as well as the unavailability of staff for assistance would negatively affect service efficiency. Due to the limitations in programming the guest can not place certain special orders so robots fall short in service efficiency.

Conclusion

The use of robots may not be the best decision a hotel can make as it takes away emotion and human interaction both of which are essential to for a memorable hospitality experience.

Kamal Papola
CPCA

बस एक कदम और

बस एक कदम और इस बार किनारा होगा
बस एक नजर और इस बार इशारा होगा।
अंबर के नीचे बदली के पीछे कोई तो किरण होगी
इस अंधकार से लड़ने को कोई तो किरण होगी।
बस एक पहर और इस बार उजाला होगा
बस एक कदम और इस बार किनारा होगा।
जो लक्ष्य को भेदे वो कोई तो तीर होगा
इस तपती भूमि में कोई तो नीर होगा।
बस एक प्रयास और अब लक्ष्य हमारा होगा

बस एक कदम और इस बार किनारा होगा।
जो मंजिल तक पहुंचे वो कोई तो यह होगी
अपने मन को टटोला कोई तो चाह होगी।
जो मंजिल तक पहुंचे वो कदम हमारा होगा
बस एक कदम और इस बार किनारा होगा
बस एक नजर और इस बार इशारा होगा

Pinki
CPH



THE ELEPHANT HOPE

A man was passing the elephants, he suddenly stopped, confused by the fact that these huge creatures were being held by only a small rope tied to the front leg. It was obvious that the elephants could, at anytime, break away from their bonds but for some reason, they did not. He saw a trainer nearby and asked why these animals stood there and made no attempt to get away. "Well" the trainer said when they are young and much smaller we use the same size rope to tie them and at that age, it's enough to hold them, so they never try to break free. The man was amazed. These animals could at any time break free from their bonds but because they believed they couldn't, they were stuck right where they were. Like

the elephant how many of us go through life hanging onto a belief that we cannot do something, simply because we failed it at once before? Failure is part of learning, we should never give up the struggles in life.

Raveena Pandey
CPHTA

STRUGGLE OF LIFE

Once upon a time, a daughter complained to her father that her life was miserable and that she didn't know how she was going to make it. She was tired of fighting and struggling all the time. It seemed just as one problem was solved, another one soon followed. Her father, a chef, took her to the kitchen. He filled three pots with water and placed each on a high fire.

Once the three pots began to boil, he placed potatoes in one pot, eggs in the second pot and ground coffee beans in the third pot. He then let them sit and boil, without saying a word to his daughter. The daughter moaned and impatiently waited, wondering what he was doing. After twenty minutes he turned off the burners. He took the potatoes out of the pot and placed them in a bowl. He pulled the eggs out and placed them in a bowl. He then ladled the coffee out and placed it in a cup.

Turning to her, he asked. "Daughter, what do you see?" "Potatoes, eggs and coffee," she hastily replied.

"Look closer", he said, "and touch the potatoes." She did and noted that they were soft.

He then asked her to take an egg and break it. After pulling off the shell, she observed the hard-boiled egg. Finally, he asked her to sip the coffee. Its rich aroma brought a smile to her face.

"Father, what does this mean?" she asked.

He then explained that the potatoes, the eggs and coffee beans had each faced the same adversity-the boiling water. However, each one reacted differently. The potato went in strong, hard and unrelenting, but in boiling water, it became soft and weak. The egg was fragile, with the thin outer shell protecting its liquid interior until it was put in the boiling water. Then the inside of the egg became hard. However, the ground coffee beans were unique. After they were exposed to the boiling water, they changed the water and created something new.

"Which one are you?" he asked his daughter. "When adversity knocks on your door, how do you respond? Are you a potato, an egg, or a coffee bean?"

Moral: In life, things happen around us, things happen to us, but the only thing that truly matters is how you choose to react to it and what you make out of it. Life is all about learning, adapting and converting all the struggles that we experience into something positive.

Pradeep Singh Rawat
CPCA

जिंदगी में एक शिक्षक का महत्व

बहुत साल पहले की बात है। एक लड़का था जिसका नाम जॉन था। वह बहुत होशियार, चुलबुल, नटखट लेकिन एकाग्र था। वह अपने मां बाप की इकलौती संतान था। जिसके चलते उसके मां बाप उसे कभी किसी चीज के लिए मना नहीं करते थे। उसकी मानसिक हालत ठीक ना होने के कारण उसे किसी विद्यालय में नामांकित नहीं किया जा रहा था। इसीलिए वह घर पर ही रहता था, उसे कपड़े का बहुत शौक था। वह घर पर ही टीवी से देख देख कर कई सारी तरह की लड़ाई की तकनीकों की तैयारी करता था धीरे-धीरे उसका शौक जुनून में बदलने लगा उसने ठान ली थी कि वह एक दिन बहुत बड़ा कपड़े का खिलाड़ी बनेगा। उसने अपने सपने को अपने माता पिता के सामने व्यक्त किया उसके माँ-बाप ने पहले ही मना कर दिया लेकिन उसकी मेहनत कम नहीं हुई। फिर उसने और तैयारी शुरू कर दी। जॉन के माता-पिता नहीं चाहते थे कि वह अपनी एकलौती संतान को किसी मुसीबत में देखें पर उन्होंने अपनी चाह को नजर अंदाज करते हुए अपने संतान का दाखिला उस शहर के सबसे बड़े कपड़े के विद्यालय में करवाने के लिए स्ताना हो गए। रास्ते में उनके साथ एक बहुत बड़ी दुर्घटना हो गई जिसमें जॉन को अपना बाया हाथ खोना पड़ा और उसे अब अपने टूटे सपने दिख रहे थे। लेकिन उसने हार नहीं मानी और तीन महीने बाद जब वह ठीक हुआ उसने अपना नामांकन उसी कपड़े के विद्यालय में करवाया। वहां जाने पर जब उसके गुरु ने उससे पूछा कि तुमहा तो बाया हाथ ही नहीं है तुम कैसे लड़ोगे। उसने उत्तर दिया मैं लड़ूंगा और दुनिया का सबसे बड़ा योद्धा बनूंगा, यह वाक्य सुनकर गुरु के चेहरे पर मुस्कान छ गयी। उसने अपनी तैयारी शुरू कर दी गुरु ने उसे सिर्फ एक बात मारना सिखाया था वह रोज उसी का प्रयास करता था, वह बाकी सभी छात्रों को अलग अलग प्रकार की तैयारी करता देख बहुत निराश होता। एक दिन तंग होकर उसने अपने आचार्य से पूछा कि आचार्य सभी छात्र अलग अलग तरह की तकनीकों को सीख रहे हैं मैं कब सीखूंगा, परंतु

आचार्य ने जवाब दिया तुम बस उसी तकनीक का रियाज करो जो मैंने बताया है। दिन बीतते गए परंतु आचार्य ने उसे और कोई तकनीक नहीं सिखाया देखते ही देखते एक साल बीत गया अब बारी थी प्रतियोगिता की। और सभी छात्र खूब सारी तैयारी के साथ मैदान में उतरे जॉन काफी डरा हुआ था वह सोच रहा था कि मैंने तो और कुछ सीखा ही नहीं है मैं इन सब से कैसे लड़ूंगा। वह अपने गुरु के पास गया और वही प्रश्न किया प्रतिउत्तर आया कि तुमने जो सीखा है उसी का इस्तेमाल करो लड़ाई शुरू हुई और बताए गए तरीकों से उसने उसी बात का प्रयोग करते हुए दूसरे छात्र को नीचे गिरा दिया। उसे खुद पर यकीन नहीं हो रहा था। देखते ही देखते वह कई लड़ाई को उसी तकनीक का इस्तेमाल करके जीतता चला गया। आखिरी लड़ाई में विद्यालय का सबसे भयानक छात्र लड़ाई में आया जॉन को पूरा विश्वास था कि वह उससे नहीं जीत पाएगा। लड़ाई शुरू हुई दूसरे छात्र ने जॉन को बहुत मारा परंतु जैसे ही जॉन ने देखा कि दूसरे छात्र का ध्यान भटक गया है उसने उसी तकनीक का इस्तेमाल कर उसे गिरा दिया। उसे खुद पर भरोसा नहीं हो रहा था कि वह सबसे जीत चुका था। जब उसने सारी चीजें अपने आचार्य से पूछी तो उन्होंने बताया कि तुम्हें हारने का सिर्फ एक ही तरीका है तुम्हें कोई तुमहारी बाएं हाथ से उठाकर नीचे पटक दे परंतु ऊपर वाले ने तुमसे तुमहा बाया हाथ ही छीन लिया जिससे तुम्हें कोई नहीं हरा सकता।

शिक्षा- हमारी जिंदगी में शिक्षक का योगदान बहुत अहम होता है हमारी मेहनत के साथ अगर सही निर्देशन ना हो तो वह मेहनत बेकार है एक शिक्षक ही हमारी गुणों को निखार कर हमें सफल बनाते हैं।

Keshav
CPHTA

SCOPE OF EMPLOYMENT IN HOSPITALITY INDUSTRY

n Hospitality Industry Manner Matters **Good looks are bonus But humor is must.**

One of the highest employment generating and booming industry is hospitality industry. It comprises of many sub industries like hotel, cruise, airways, etc. The key of hospitality industry is serving your service with smile and politeness. 47 million people of India are employed just because of this industry; it also gives a huge contribution to the total G.D.P of our country. Earlier people were not willing to join this industry because of myth that there is less growth in this Industry and it was not among the most respected jobs in the country but time changed the perception of people too.

In today's scenario there are many different types of hotel and each hotel at least gives employment to 25-600 people so we can easily think of employment

generation. Hotels advanced computer software like PMS (property management system) is linked up with hospital and cruises also. So it is how one industry that is hospitality industry is interconnected with many other industry and by combining these how much more employment can be generated which will increase the GDP and the growth rate of the country. Hospitality industry takes your time but yes it is said by one of the famous writer "to gain something you need to lose something". It will standardize your life and make you grow day by day, year by year. So, I end up my words by these motivational lines:

"When it is heavy rain, try to see the rainbow,
When it is dark night see the star".

Rishabh Raj
THM-A

GROWTH IN HOSPITALITY AND TOURISM INDUSTRY IN INDIA

The Indian tourism and hospitality industry has emerged as one of the key drivers of growth among the service sector in India. Tourism in India has significant potential considering the rich culture, historical heritage, variety in ecology, terrains, and places of natural beauty spread across the country. India is a vast and diverse country and it always has something to offer if glorious tradition and rich cultural heritage are linked with the development of tourism.

The hotel industry in India has developed with time. One of the major reason for the increase in the demand of hotel, lodges in the country is the boom in the overall economy and high growth in the sectors like information technology, telecom, retail, and real estate. With time, India has become the most digitally advanced traveller nation in terms of digital tools being used for planning, booking and experiencing the journey, which added to its growth journey. The concept of "Niche Tourism" came to existence with

the growth. India's magnificent monument attracts a large number of visitors from all over the world. The Government of India has realized the country's potential in the tourism industry and has taken several steps to make India a global tourism hub, some of them are like the inauguration of world's highest standing statue of Sardar Vallabhbhai Patel which is also known as "Statue of Unity". Besides the "Incredible India" campaign has already proven a game changer in the development of the tourism industry. Introduction of different types of luxurious trains like Palace on Wheels, Royal Orient for tourist and many projects are also sanctioned under Bharat Darshan scheme to boost up tourism sector in the country. With all these measures in the bucket list, the hospitality and tourism industry definitely has a bright future ahead.

Varun Dhuriya
CFP

MY ROLE MODEL

A role model is a person whom I can look up to, learn from, imitate, and also be inspired to succeed the way he or she has done in his or her life. I am going to write about a person who is my idol, Ms Shashi Rana. She played an active role in her student's lives. "I think the role that she has almost taken is similar to a parent." She spends a lot of time getting to know her students and their families to maintain a constant connection. "At the beginning of every year she asks the parents to write her a letter telling her things about their child that she is not going to find out (in class). Usually when parents are not for long by the school they find it interesting to be contacted by a teacher who believes in great teacher parent relationship. She sends newsletters to parents. She believes a successful student-teacher relationship involves a good relationship with the parents as well.

The thing she does, makes a difference in my life. She is my teacher, my best friend. Here I would like

to highlight that what makes a role model is the one who impacts my life not the position he or she holds. But by the positive influence she has on me and the way she sets an example by her behaviour, speech and courageous action makes her stand out.

She has always been remembered by most of the students because of obvious reasons. One thing in life which my teacher said is that is a line of Dr Abdul Kalam, **"Dream is not that which you see while sleeping it is something that does not let you sleep."** Thank you teacher for being my Mentor, Guide & Philosopher.

Mandeep Kaur
CFP

BENEFITS OF BEING POSITIVE IN LIFE

A positive attitude can improve your health, enhance your relationships, increase your chances of success, and add years to your life.

A positive attitude can also boost your energy, heighten your inner strength, inspire others, and garner the fortitude to meet difficult challenges. I will explain this thing with a short story:

One day a professor entered the classroom and asked his students to prepare for a surprise test. Once he handed them all out, he asked his students to turn the page and begin. To everyone's surprise, there were no questions, but just a black dot in the center of the page. The professor thoroughly read through everyone's bewildered expressions and said- "I want you to write what you see there."

At the end of the class, the professor took all the answer papers and started reading each one of them aloud in front of all the students. Then Professor said, "I am not going to grade you on this test. I just wanted to give you something to think about. No one wrote about the white part of the paper. Everyone focused on the black dot and the same happens in our lives. This is exactly what we end to do with our lives. We have a white paper to hold onto and enjoy, but we are

so busy contemplating about the dark spots that is there. Life is a special gift and we will always have reasons to celebrate. It is changing and renewing everyday- our friends, jobs, livelihood, love, family, the miracles we see every day."

And yet we insist on focusing only on the dark spots- the health issues that are bothering us, the money that we need to have, the luxuries we don't have, complications in any relationship, problems with a family member, the disappointment with a friend and so on.

You need to realize that the dark spots are very small and only few yet we allow these to pollute our minds.

So I end my words by writing this:

If you want to achieve happiness, better health, stronger relationships and continued success you may not have to look any further than the mirror. "The happiest people don't necessarily have the best of everything but they just make the best of everything they have." It pays to be positive.

Chirag
CPH



HAPPY ALUMNI OF THS



Ritika Dhawan had done commi chef course from The Hotel School. It is one of the esteemed institutes in Delhi. Thank you for the place where I discovered myself. I got to be a part of the memorable experience and one of a kind opportunities that I don't think I would have found anywhere else as I got good professional training at The Hotel School with THSC course curriculum. Thank you for providing me such a great experience and life long learning at The Hotel School.

Ritika Dhawan
The Grand, New Delhi

I am Ashish Rawat of the 3rd year pursuing B.Sc in tourism and hospitality management from The Hotel School. I am very thankful to our faculty and college for giving me a golden chance of international exposure of Industrial training in Oman(Muscat) Shangri-La , I'm doing my best and will make my college proud of me one day. Thanks for the support that you have been providing to us. Dear teachers you are the best because you brought out the best in us.

Ashish Rawat
Shangri La Muscat



Your excellent teaching skills and courteous personality has helped me tremendously throughout my journey at The Hotel School. Without your guidance, the school would have been more challenging.

I appreciate you being stern and letting me know what I am doing wrong along with giving my ways I can correct my mistakes. Such a college which has distinct identity in the industry because of which we got international internship. I have learned so much from you and I look forward to learn more. Thank you for being a remarkable teacher and I am very grateful to have excellent faculty members at THS by virtue of which I got placed in Shangri La Muscat.

Rishabh Jain
Shangri LA Muscat

Deepanshu Chaudhary student of Batch (2016-19). At The Hotel School it feels blessed to be a part of this institution. No words can explain the gratefulness for this college and its people. Thank You, teachers, for being more approachable than just a conventional teacher and giving us freedom to express ourselves. The Hotel School has turned me into a person I'm today. Wherever I'm it is because of the stunning opportunities provided by the hotel school and therefore I'll be thankful to this institution forever.

Deepanshu Chaudhary
Shangri La Muscat



Hello, I am Preeti Yadav. I have done a one-year diploma course in food production. Firstly I would thank The Hotel School and Mr. Anil Bhat for the opportunities provided and it is very important to say thank you to the teachers as well. They taught me lots of things and always gave the right guidance and support. I am really glad to have such good support.

Preeti Yadav
ITC Maurya, New Delhi

HAPPY ALUMNI OF THS

Being a part of Oberoi's FAMILY makes me and my entire family proud. I could achieve this only because of THE HOTEL SCHOOL. Being a part of THE HOTEL SCHOOL makes me feel good and I am happy that I could do justice to what I was taught. Could n't be more thankful to THE HOTEL SCHOOL for giving such a job opportunity in Trident Gurgaon.

Rishabh Gupta
Trident Gurgaon



Thank you! seems so less for showing my gratitude towards "The Hotel School". Getting scoldings and at the same time being pampered and appraised for our good works is my sweetest memory. It has the best of faculties who take extreme care for each and every student's personality development while providing us with ample opportunities to bring the best out of us. I personally bragged awards like- Student Of The Year, Innovative & Rising Chef Awards & also qualified Chef Competition (regional) held by NSDC and many others. I sincerely thank "The Hotel School" for giving me an opportunity to work with Princess Cruise-USA.

Alisha Namrata Paul
Princess Cruise USA

This is the best college I got in Delhi for Hotel Management as they have given me a great opportunity to prove myself & a chance to complete my training from a 5 star deluxe hotel. So I want to say thanks to my faculty as well as my institutions to support me.

Shashank Srivastava
Rosette New Delhi



I am a student of THM 2016-2019 batch. I did my training from The Leela Palace, Chanakyapuri and got my first job in The Leela Palace itself. I am really thankful to this college for giving me these wonderful opportunities and helped me to start my career at a very young age. Thank you The Hotel School!

Rishabh Raj
Leela Palace, Chanakyapuri

It is my privilege & honor to be a part of Truly International, The Hotel School. My name is Pankaj Chand a student of Batch (2015- 2018) and would like to give a million of thanks to The Hotel School for giving me such a good opportunity by which I got selected as a trainee in Shangri-La Barr Al Jissah Resort & Spa Muscat Oman. Recently from there I got selected for the St. Regis Doha, Qatar. I would like to thanks to all faculty members and director sir. You will always be my guiding star throughout my career and thank you so much and keep bestowing me with your precious advice.

Pankaj Chand
St. Regis, Doha Qatar



TRAINING & PLACEMENT

NAME	PLACEMENT	NAME	PLACEMENT
MOHD FAIZAN	SHANGRI-LA MUSCAT	RAHUL KHATRI	COSTA CRUISE
ALISHA NAMRATA PAUL	COSTA CRUISE	JAIPRAKASH	INTERCONTINENTAL DUBAI
AMAN KUMAR	SHANGRI-LA MUSCAT	RAJU MISHRA	COSTA CRUISE
DHRUV KATARIA	SHANGRI-LA MUSCAT	CHETAN KATOCH	COSTA CRUISE
PANKAJ CHAND	ST. REGIS OMAN	ASHUTOSH KUMAR	COSTA CRUISE
SAJID ALI	SHANGRI-LA MUSCAT	ANKIT RAWAT	WELCOME DWARKA
ASHISH RAWAT	SHANGRI-LA MUSCAT	ARVIND SINGH	DELHI DUTY FREE
DEEPANSHU SINGH	SHANGRI-LA MUSCAT	ARVINDER SINGH	THE GRAND
MOHIT KIMOTHI	SHANGRI-LA MUSCAT	DHRUV KATARIA	SHANGRI-LA
RISHAB JAIN	SHANGRI-LA MUSCAT	JYOTI	RADISSON MAHIPALPUR
VIJAY KUMAR MAHTO	SHANGRI-LA MUSCAT	NEERAJ NAITHANI	GT ROAD RESTAURANTS
NISHANT THAKUR	SHANGRI-LA MUSCAT	NIKHIL YADAV	THE OBEROI NEW DELHI
ADITYA KRISHNA	COSTA CRUISE	SOHAIB AHMED	THE GREAT KEBAB FACTORY
DHEERAJ TAMANG	COSTA CRUISE	SURAJ SINGH RATHORE	HOLIDAY INN
ANKIT RAWAT	COSTA CRUISE	ABHISHEK KUMAR BHAGWANA	HYATT GURGAON
SUSHIL KUMAR	COSTA CRUISE	ABHIT SAXENA	ITC WELCOME
MANJEET KUMAR	COSTA CRUISE	AMAN CHAUHAN	ALOFT
ADITYA RAWAT	COSTA CRUISE	ANKIT SIMON SHORE	HOLIDAY INN
NIKHIL RAWAT	COSTA CRUISE	ASHISH RAWAT	PULLMAN HOTELS
DEVENDRA SINGH	COSTA CRUISE	ASHISH RAWAT	SHANGRI-LA
PRASHANT	COSTA CRUISE	DARBAN SINGH NEGI	LE MERIDIEN
RAHUL SHARMA	COSTA CRUISE	DEEPAK JOSHI	LE MERIDIEN
PARUL TANWAR	COSTA CRUISE	DEEPANSHU SINGH	SHANGRI-LA
ROHAN CHETRI	COSTA CRUISE	GAGANJYOT SINGH NARULA	TAJ SURAJ KUND
VINEET NEGI	COSTA CRUISE	HARSH SAINI	HYATT GURGAON
RAKESH KARKI	COSTA CRUISE	INDER DHAPA	ALOFT
GAIKHANGLUNG	COSTA CRUISE	JITENDER VERMA	HOLIDAY INN
DEEPANSHU CHAHAL	COSTA CRUISE	KARANJEET SINGH GUJRAL	HOLIDAY INN
YOGENDER BISHT	COSTA CRUISE	MOHIT KIMOTHI	SHANGRI-LA
SAYONUR RAHMAN	COSTA CRUISE	NAMAN BARNABAS	HOLIDAY INN
VIPIN RAWAT	COSTA CRUISE	NAVEEN CHAUHAN	VIVANTA BY TAJ DWARKA
BIMAL KUMAR	COSTA CRUISE	PRAVEEN KUMAR	LE MERIDIEN
DINESH DHONDIYAL	INTERCONTINENTAL DUBAI	RISHAB JAIN	SHANGRI-LA
HASAN KHAN	INTERCONTINENTAL DUBAI	RISHAB RAJ	LEELA CHANAKYAPURI
AMIT YADAV	SHANGRI-LA MUSCAT	RISHABH GUPTA	TRIDENT GURUGRAM
SOURAV PATTNAYAK	SHANGRI-LA MUSCAT	ROHIT WALIA	HOLIDAY INN
ARVIND SINGH	SHANGRI-LA MUSCAT	SANDEEP YADAV	LE MERIDIEN
VISHAL SHARMA	SHANGRI-LA MUSCAT	SARANSH	HOLIDAY INN
TERRANCE STEPHEN	COSTA CRUISE	SHIVAM ACHARYA	LE MERIDIEN
RAJESH KUMAR	COSTA CRUISE	SHOBHA KARKI	LE MERIDIEN

TRAINING & PLACEMENT

NAME	PLACEMENT	NAME	PLACEMENT
SURAJ GURJAR	ALOFT	MINAKSHI YADAV	HOLIDAY INN AEROCITY
SURAJ SHARMA	HOLIDAY INN	AKSHAY KARKI	ITC WELCOME DWARKA
TARUN SINGH	HYATT GURGAON	VISHVANATH	FORTUNE PARK
YOGESH SINGH	ALOFT	ASHRAF	OLD WORLD HOSPITALITY
DEEPAK NEGI	LE MERIDIEN	PREETI KUMARI	HOLIDAY INN
VIKAS	ALOFT	SHREYA SHARMA	HOLIDAY INN
VISHAL BAURAI	HOLIDAY INN	PANKAJ	KURRAKU
KIRTI GARG	LE MERIDIEN	MANJIT SINGH	KURRAKU
HARMADEEP SINGH	LE MERIDIEN	SHOBHIT GUPTA	ITC MOURYA, NEW DELHI
VIJAY KUMAR MAHTO	SHANGRI-LA	PRAKASH	FORTUNE PARK
VALERIE LALREMUAZI	LE MERIDIEN	SANJAY SINGH MEHTA	FORTUNE PARK
SACHIN	HYATT GURGAON	AMANDEEP SINGH	ALOFT
MOHIT BHADOLA	HOLIDAY INN	KASHISH KAPOOR	ITC WELCOME DWARKA
NISHANT THAKUR	SHANGRI-LA	DIPSON	ITC GRAND BHARAT
ROHIT AGGARWAL	LE MERIDIEN	ANISH HUSSAIN	OLD WORLD HOSPITALITY
ARVIND RAWAT	LE MERIDIEN	ANKIT	OLD WORLD HOSPITALITY
DEEPAK CHOPRA	HOLIDAY INN	JAI BHAGWAN	OLD WORLD HOSPITALITY
DEEPAK	ALOFT	AKSHAY GARKI	WELCOME HOTEL DWARKA
DHEERAJ VATS	ALOFT	SURAJ	ITC GRAND BHARAT
SHASHANK SRIVASTAVA	ROSEATE HOUSE	ASHOK	ITC GRAND BHARAT
RASHIT SHARMA	LE MERIDIEN	ASHUTOSH	ITC GRAND BHARAT
HARISH	VIVANTA BY TAJ SURAJKUND	LATA	HOLIDAY INN
PIYUSH BISHT	ALOFT	RITIKA DHAWAN	HYATT GURGAON
SUDHANSHU DHYANI	LE MERIDIEN	ABHIJEET MISHRA	PRIDE PLAZA
JITENDRA KUMAR SINGH	HYATT GURGAON	SUMIT SINGHT	ALOFT
VISHAL KUMAR	ITC WELCOME	SHUBHAM GUPTA	LE MERIDIEN
PRABHAT KUMAR SINGH	LE MERIDIEN	PREETI YADAV	ITC MAURYA, NEW DELHI
DEVANSH ARORA	ITC WELCOME	SANJANA	RADISSON BLU NOIDA
MEENAKSHI	LE MERIDIEN	RAHUL KUMAR	HOLIDAY INN AEROCITY
SAHIL PARATE	PULLMAN HOTELS	SHUBHAM NAVLANI	IBIS GURUGRAM
RIYA KARMAKAR	LE MERIDIEN	RITESH KUMAR	CITI PARK PITAMPURA
HIMANSHU RAWAT	FORTUNE PARK	DILSHAN THAPA	IBIS AEROCITY
SHIVA	COUNTRY INN	GAURAV LATWAL	FOUR POINTS BY SHERATON
RAJ KUMAR	WELCOME HERITAGE, GOA	ARUSHI BISHT	HOLIDAY INN AEROCITY
AKSHAY KUMAR	WELCOME HERITAGE, GOA	SAKSHI VERMA	CROWNE PLAZA ROHINI
HITESH SINGH BHAURYAL	FORTUNE PARK	MANISH	CITI PARK PITAMPURA
DAN SINGH	COUNTRY INN	PRATEEK BHUTTAN	THE LALIT
AAKASH	ALOFT AEROCITY	PRAYAS DAS	SEVEN SEAS
MONU	ITC WELCOME, DWARKA	VINAYAK JHA	CROWNE PLAZA MAYUR VIHAR
ANISH HUSSAIN	ITC WELCOME, DWARKA		AND MANY MORE...

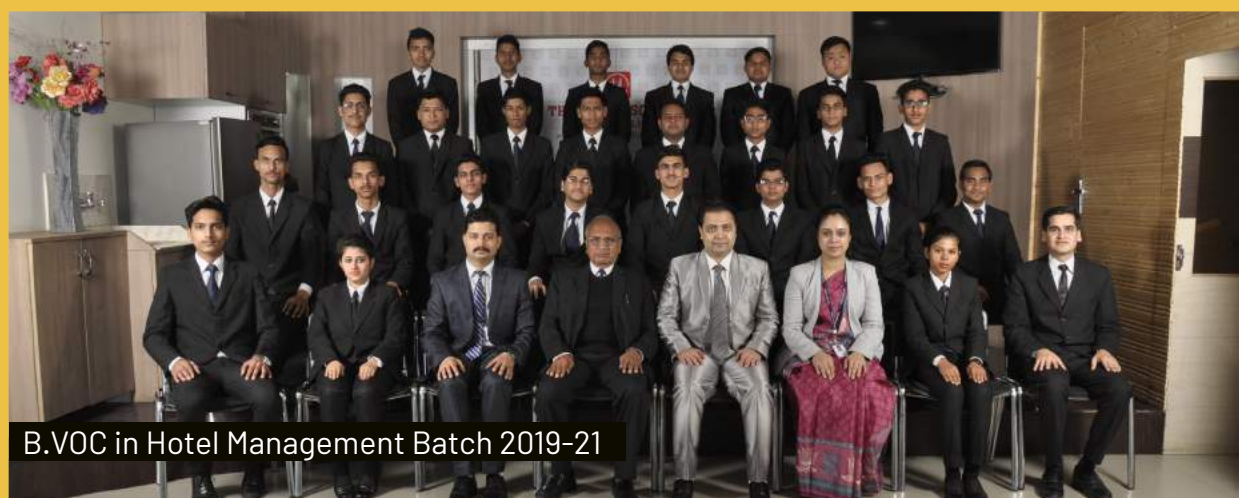
CURRENT BATCHES

CPH/CPCA PROGRAMME

2018-19







B.VOC in Hotel Management Batch 2019-21



B.VOC in Hotel Management Batch 2018-20



B.VOC in Hotel Management Batch 2018-20



HALDWANI

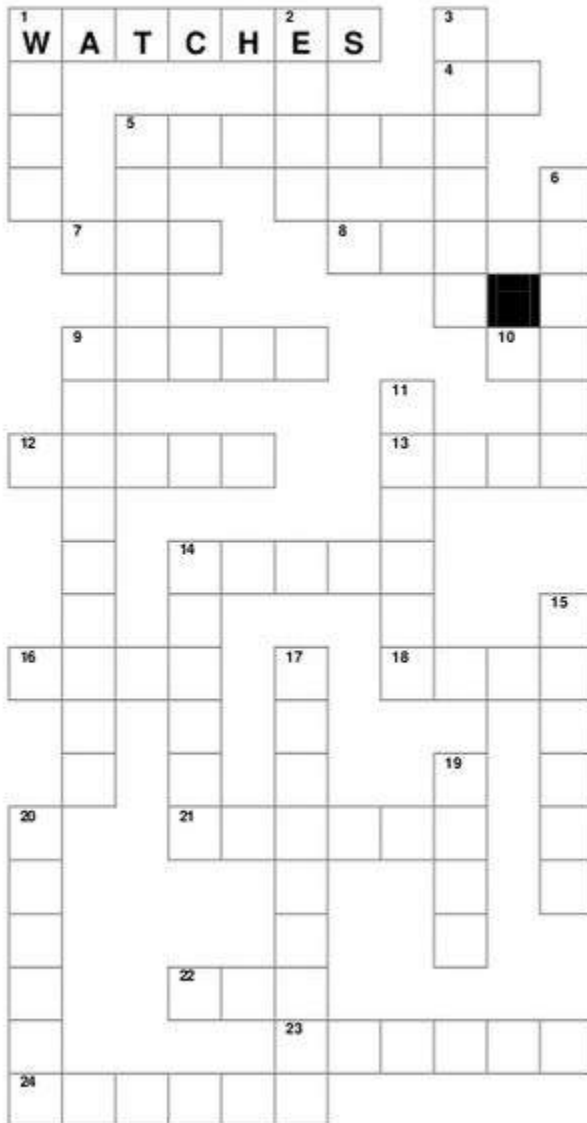


PITHORAGARH

GRAMMER CROSSWORD

PRESENT SIMPLE

● Read the clues and fill in the missing words.



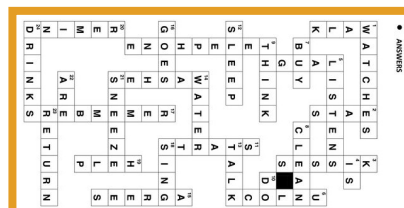
ACROSS

1. She usually ____ TV at 7 o'clock.
4. My brother ____ always hungry!
5. My friend ____ to music when he drives to work in the morning.
7. Sometimes I ____ lunch at college.
8. We ____ our house every Saturday.
9. I like to ____ about my childhood.
10. What do you usually ____ after class?
12. Do you ever ____ in class?
13. I don't like to ____ on the phone.
14. My sister likes to ____ the plants in our garden.
16. My mother ____ to work by car.
18. Does he ever ____ songs in the shower?
21. Cats make me ____! Atchoo!
22. We ____ never late for class.
23. When do you ____ home from school?
24. He always ____ coffee in the morning.

DOWN

1. Does he ever ____ to work?
2. My father always ____ a big breakfast.
3. My little brother always ____ our mother good-bye before he goes to school.
5. I always ____ when I watch that TV show. It's very funny!
6. He always brings his key so he can ____ the door when he comes home.
9. We usually ____ our grandmother on the weekend.
11. Our class ____ at 8 o'clock.
14. He often ____ his car to keep it clean.
15. I usually agree with my friend, and he usually ____ with me.
17. She always ____ to do her homework. She never forgets.
19. Sometimes I ____ my sister do her homework.
20. I'm very forgetful, so my wife often has to ____ me to buy milk.

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