



K.R. MANGALAM UNIVERSITY

THE COMPLETE WORLD OF EDUCATION



SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

NEWSLETTER JULY TO SEPTEMBER-2025



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FROM THE EDITORS CORNER



The School of Hotel Management & Catering Technology proudly presents the latest edition of the SOHMCT Newsletter, capturing the vibrant academic and professional journey of our students and faculty.

At SOHMCT, hospitality education is rooted in service excellence, innovation, creativity, and experiential learning. Our academic approach goes beyond classroom theory, extending into practical environments where students cultivate industry-relevant skills, professional confidence, and collaborative spirit. The workshops, competitions, industry interactions, and hands-on training initiatives featured in this edition reflect our commitment to shaping competent and dynamic hospitality professionals.

As the Editor, it is a matter of great pride to showcase the remarkable achievements, dedication, and enthusiasm of our students and faculty. Their continuous efforts and accomplishments truly represent the passion and discipline that define the hospitality profession.

I sincerely express gratitude to the KRMU leadership, management, faculty members, and industry partners for their constant guidance and support. Their collaboration strengthens our academic ecosystem and enhances the professional exposure of our learners.

This newsletter is not merely a record of events—it is a celebration of our shared vision of excellence, growth, and continuous learning at SOHMCT.

Warm Regards

Ms. Shriya Chauhan

Editor – SOHMCT Newsletter

Assistant Professor

School of Hotel Management & Catering Technology

WORD FROM THE LEADERSHIP



From the Dean Desk Academics' Welcome to K.R. Mangalam University and to the exciting world of Hotel Management and Hospitality Studies.

Hospitality is a field that combines professional skill with human connection, creativity with discipline, and tradition with innovation. As one of the most dynamic global industries, it offers diverse opportunities for individuals who are passionate about service and committed to excellence.

At the School of Hotel Management & Catering Technology, our focus is on developing future-ready hospitality professionals through a balanced approach to learning — integrating academic knowledge, practical training, global perspectives, and ethical values. We strive to create an environment where students are encouraged to explore, innovate, and continuously improve themselves.

I encourage each of you to make the most of your academic journey by participating actively, learning with curiosity, and building the confidence required to succeed in the hospitality industry.

Wishing you a meaningful and successful learning experience ahead.

Warm regards,

Prof. Varuna Tyagi
Dean Academics
K.R. Mangalam University

MESSAGE FROM IQAC COORDINATOR



It gives me immense pleasure to witness the continued academic vibrancy and professional accomplishments showcased in this edition of the SOHMCT Newsletter.

At the School of Hotel Management & Catering Technology, quality is not merely a benchmark but a continuous commitment. Through structured academic planning, experiential learning, industry engagement, and outcome-based education, SOHMCT consistently aligns its teaching-learning processes with the highest standards of hospitality education.

The diverse workshops, competitions, industry collaborations, and hands-on training activities highlighted in this newsletter reflect our dedication to academic excellence, skill enhancement, and holistic student development. Such initiatives strengthen our quality culture and ensure that our learners are industry-ready, confident, and professionally competent.

I sincerely appreciate the relentless efforts of our faculty members, the enthusiasm of our students, and the unwavering support of the university leadership and industry partners. Their collaborative contribution reinforces our shared vision of innovation, excellence, and continuous improvement.

May SOHMCT continue to grow as a center of excellence in hospitality education, nurturing future leaders who embody professionalism, creativity, and service excellence.

Warm Regards

Dr. Shikha Dutt Sharma

Editor

IQAC Coordinator

K.R. Mangalam University

DEAN'S WELCOME ADDRESS – SOHMCT



Dear Students,

It gives me great pleasure to welcome you to the School of Hotel Management & Catering Technology (SOHMCT). By choosing hospitality education, you have entered a profession that values innovation, professionalism, adaptability, and service excellence.

The hospitality sector continues to grow rapidly, creating opportunities across hotel operations, culinary arts, tourism, entrepreneurship, and international careers. At SOHMCT, our goal is to prepare you for this evolving industry through strong academic learning, practical training, and industry engagement.

Your education here will extend beyond textbooks and classrooms. Through skill-based learning, mentorship, and experiential exposure, you will discover your potential and develop both professional competence and personal confidence.

We also believe in nurturing values, cultural awareness, teamwork, and social responsibility, which are essential qualities of successful hospitality professionals.

I encourage you to approach every opportunity with enthusiasm and dedication. Your journey at SOHMCT is the beginning of a rewarding professional path.

Warm wishes for your academic and professional success.

Warm Regards
Prof. (Dr.) Anjana Singh
Dean SOHMCT

ABOUT SCHOOL VISION AND MISSION

School Vision

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

School Mission

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

The School of Hotel Management is committed to-

Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive

pedagogy with cutting-edge technology.

Installing the notion of lifelong learning through stimulating research, Outcomes-based education, and innovative thinking.

Collaborating with premier universities, research centers, industries, and professional bodies and integrating global needs and expectations.

Enhancing leadership qualities among the youth understanding ethical values and environmental realities.



FACULTY ACHIEVEMENTS

Celebrating Excellence: An Inspiring Woman Leader from SOHMCT

We take great pride in celebrating Ms. Jyoti Sehrawat Baisoya, K.R. Mangalam University, for being recognized among the Top 50 Inspiring Women Minds – 2025. With over a decade of experience across the hospitality industry and academia, her journey reflects purpose-driven leadership, resilience, and a deep commitment to education. As Head of Department and Assistant Professor, she has played a key role in strengthening hospitality education through structured academic frameworks, student-centric initiatives, and mentorship-driven learning. This recognition is a proud moment for SOHMCT and serves as an inspiration to students, educators, and aspiring leaders.



The Inspiring Minds

TOP 50 INSPIRING WOMEN MINDS 2025

Jyoti Sehrawat Baisoya
KR Mangalam University

For me being an inspiring woman means...
motivating the young girls I meet each day to believe in themselves and shape meaningful futures. It is about resilience, empathy, and the courage to empower others. Inspiring womanhood is guiding, nurturing, and ensuring that change is lasting, purposeful, and transformative in people's lives.

My Story in Brief
For the past eleven years, I have built a career that unites two passions—hospitality management and teaching. Beginning with achievements such as Best Employee at The Oberoi, Employee of the Month at Vedatya Institute, and Rookie of the Year at K.R. Mangalam University, I grew into my current role as Head of Department and Assistant Professor. Alongside professional milestones, I embraced motherhood, balancing personal joy with academic leadership. Over seven years in higher education, I have mentored and motivated hundreds of students, striving to prepare them with knowledge, values, and confidence for careers that match their aspirations.

Visible Change or Transformation Created
At K.R. Mangalam University, I revitalized the School of Hotel Management by redesigning its structure and resources. I created new handbooks and student guidebooks, ensuring academic clarity and practical guidance. This transformation has provided students with a more organized, supportive framework to learn, grow, and transition smoothly into the professional world with confidence.

Ms. Jyoti Sehrawat Baisoya Recognized among the Top 50 Inspiring Women Minds – 2025 for her transformative leadership, mentorship, and contribution to hospitality education.

CELEBRATING EXCELLENCE: MR. VIRENDRA SINGH RECEIVES DEDICATION AND SERVICE AWARD – 2025

The School of Hotel Management & Catering Technology proudly celebrates the achievement of Mr. Virendra Singh, Assistant Professor – SOHMCT, who has been honored with the Dedication and Service Award – 2025 by K.R. Mangalam University in recognition of his outstanding dedication, commitment, and contribution to academic excellence during the Academic Session 2024–25.

This recognition reflects his unwavering commitment to teaching, student mentorship, and the continuous promotion of quality education within the institution. The SOHMCT family congratulates him on this well-deserved honor and wishes him continued success in his academic journey.

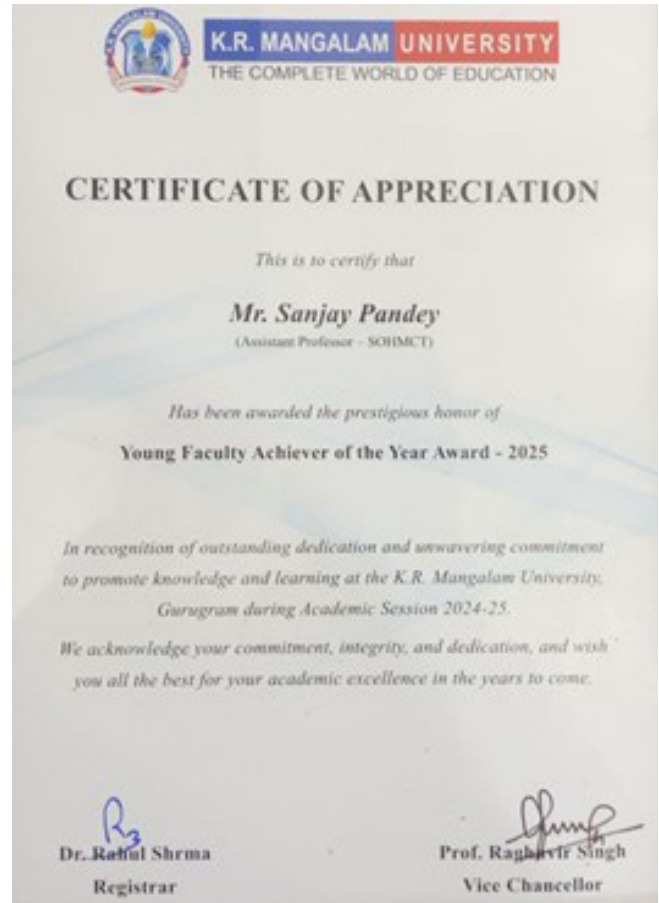


Mr. Virendra Singh receiving the Dedication and Service Award – 2025 for exemplary academic contribution at K.R. Mangalam University.

YOUNG FACULTY ACHIEVER OF THE YEAR AWARD 2025: MR. SANJAY PANDEY

Mr. Sanjay Pandey, Assistant Professor, SOHMCT received the "Young Faculty Achiever of the Year Award 2025" on Teacher's Day, 2025, in recognition of his outstanding dedication, commitment and exemplary contributions during the Academic Session 2024-25. The certificate

acknowledges his efforts in promoting knowledge and learning and wishes him continued success in his academic career. It is signed by the Registrar and Vice Chancellor, Prof. Raghuvir Singh.



Mr. Sanjay Pandey the Young Faculty Achiever of the Year Award 2025, honoured on Teacher's Day for outstanding dedication and academic excellence.

PROUD ACHIEVEMENT: PATENT GRANTED TO MR. SANJAY PANDEY

K.R. Mangalam University proudly congratulates Mr. Sanjay Pandey on the successful grant of a patent by the Copyright Office, Government of India, under the aegis of the Intellectual Property Office. This achievement highlights his innovative thinking, research excellence, and commitment to knowledge creation.

Securing a patent is a significant milestone that reflects originality, intellectual rigor and a strong contribution to

academic and professional advancement. Mr. Pandey's accomplishment not only brings recognition to his individual efforts but also enhances the University's growing culture of research, innovation, and intellectual property development.

This success serves as an inspiration for faculty members and students alike, reinforcing the importance of research-driven innovation and scholarly excellence.



Mr. Sanjay Pandey's patent officially granted by the Copyright Office, Government of India — a proud milestone in academic innovation.

STUDENTS' ACHIEVEMENTS

RAGHAV SHARMA THE STUDENT OF SOHMCT WINS FIRST POSITION AT AURA-2025 FASHION SHOW AT SGT UNIVERSITY.

SOHMCT proudly celebrates the achievement of Raghav, who secured First Position in the “Aura Elite” Fashion Show competition at the Management Fest – AURA-2025, organized by the Faculty of Commerce and Management, SGT University, Gurugram, held on 12th July 2025.

The event, themed “Unleash the Aura: Where Talent

Meets Triumph,” brought together students from various institutions to showcase creativity, confidence, and stage presence. Raghav’s outstanding performance and dedication earned well-deserved recognition and appreciation.

This achievement reflects the spirit of creativity, confidence, and co-curricular excellence encouraged at SOHMCT.



Mr. Raghav receiving First Prize trophy and certificate for the Aura Elite Fashion Show during AURA-2025 at SGT University.



BLOGGING

MEETING INSPIRATION IN THE CULINARY WORLD — CHEF SARANSH GOILA

► **By: Ms Simran Jena , Industrial Training Student of 2nd year BHMCT**

During my industrial training, I had the wonderful opportunity to meet Saransh Goila at the launch event of the Google Pixel. The interaction was not only exciting but also deeply inspiring from a professional perspective.

Chef Saransh Goila shared his remarkable journey in the culinary world — from discovering his early passion for cooking to building his now-renowned Goila Butter Chicken brand. Listening to his experiences in the hospitality industry, his persistence, creativity, and dedication to excellence gave valuable insight into what it takes to succeed in the culinary profession.

One of the most memorable moments of the experience was the opportunity to briefly work alongside him during the event. This hands-on exposure made the interaction even more meaningful and motivating, reinforcing my enthusiasm for the hospitality industry.

Such experiences play an important role in shaping professional aspirations, and this interaction will remain a significant milestone in my learning journey.



A memorable moment of learning and inspiration with Chef Saransh Goila during industrial training.

LEARNING FROM RJ ABHINAV: AN INDUSTRIAL TRAINING EXPERIENCE

► **By: Simran Jena, 2nd Year BHMCT**

As part of my industrial training experience, I had the opportunity to meet individuals from diverse professional backgrounds who left a lasting impression on me. One such memorable interaction was with RJ Abhinav, a well-known YouTube content creator recognized for his engaging storytelling and creative digital content.

Although I was not very familiar with his journey initially, our brief conversation became a meaningful learning moment. He spoke about the importance of consistency, creativity, and connecting with audiences through authentic storytelling. His passion for content creation highlighted how communication skills and creativity can open doors to opportunities beyond traditional career paths.

Meeting professionals from different industries during the event helped me understand the value of innovation, adaptability, and self-expression in today's world. The experience was both motivating and eye-opening, encouraging me to think more creatively about my own career journey in hospitality.

Such interactions during industrial training not only build professional exposure but also inspire students to explore new perspectives and possibilities for the future.



An Inspiring Interaction with RJ Abhinav

STUDENTS' TALENT SHOWCASE:

HOUSEKEEPING PRACTICAL – CREATIVE FLOWER ARRANGEMENT ART

The students of 2nd year BHMCT program showcased their creativity and practical skills through an impressive display of floral arrangements during the practical session in Housekeeping Linen & Laundry Lab.

The activity enhanced their artistic expression, attention to detail, and professional décor skills required for hotel lobbies, guest rooms, and event setups, reflecting their hands-on learning and industry-oriented training.



► Fan Style Flower Arrangement –

A vibrant fan-style floral arrangement showcasing symmetry, balance, and elegant spread, designed using fresh gerberas, fillers, and foliage to create a visually appealing display suitable for hotel lobbies and event décor.



► Vertical Flower Arrangement -

The flowers are arranged in an upward direction to create height, elegance, and a formal look, commonly used in hotel lobbies, reception areas, and buffet displays.

Flowers Used:

- Red Roses
- White Chrysanthemums
- Purple Aster (Fillers)
- Baby's Breath (Gypsophila)
- Green Foliage (Leather leaf/seasonal greens)



► **Crescent (Semi-Circular) Flower Arrangement,**

Characterized by a curved, flowing shape extending gracefully on both sides, creating balance and artistic movement.

Significance of this Arrangement: The crescent style symbolizes elegance, creativity, and harmony, making it ideal for hotel reception desks, buffet setups, and event décor.

► **Fruit & Vegetable Carving – Student Skill Showcase**

Demonstrating exceptional creativity and dedication beyond the prescribed syllabus, the students of 4th year BHMCT programme showcased their artistic talent through intricate fruit and vegetable carving during the practical session.

With extra effort and keen attention to detail, they transformed fresh produce into decorative displays, highlighting their precision, aesthetic sense, and presentation skills. This initiative reflected their enthusiasm for experiential learning and their commitment to developing advanced hospitality skills aligned with professional culinary and buffet presentation standards.



Creative and intricately carved fruits showcasing students' artistic skills, precision, and professional food presentation techniques.

► **Bread Stall – Variety of Shaped Breads**

The students of 4 th year BHMCT programme presented an attractive Bread Stall showcasing a variety of freshly prepared breads crafted in different shapes and styles as part of their practical learning. The display included creatively shaped loafs and artisanal breads, reflecting their skills in baking, dough handling, and presentation. The stall highlighted students' understanding of bakery techniques, creativity and attention to detail, while demonstrating professional standards of food production and visual merchandising in hospitality.



An attractive stall displaying a variety of freshly baked breads in different shapes and types, showcasing students' baking skills.

CO- SCHOLASTIC ACTIVITIES

DEEKSHARAMBH 2025 – A WARM WELCOME TO THE HOSPITALITY JOURNEY

Deeksharambh marks the beginning of the academic journey for the new batch of SOHMCT students. The induction programme introduces students to campus life, hospitality learning, industry exposure, and professional values through interactive sessions and activities. It serves as a foundation for building confidence, connections, and a strong professional outlook in the field of hospitality.

► Day 1- Welcoming New Beginnings

Date: 25-08-2025

The School of Hotel Management & Catering Technology inaugurated Deeksharambh 2025 – Student Induction Programme with a series of engaging orientation activities. The day began with a welcome and familiarization session, followed by a fun Farm-to-Fork trivia activity conducted in the training kitchen. Students were introduced to their programme structure, courses, and campus facilities through a library visit and campus tour. The day concluded with interactive activities like Pop and Pull Playoffs, helping students bond with peers and faculty members.



Orientation and interactive activities during Day 1 of Deeksharambh 2025, welcoming new students to SOHMCT

DAY 2- LEARNING, MENTORING, AND STUDENT ENGAGEMENT

Date: 26-08-2025

Day two focused on academic orientation and student engagement. Students were introduced to Moodle LMS and iCloud, followed by profiling and mentor-mentee allocation sessions. An engaging alumni interaction session with Ms. Mahek Saxena provided students with industry insights and career guidance. The day also included a talent hunt activity and a Gender Sensitization session, encouraging students to participate actively in both academic and co-curricular learning.



Alumni interaction, LMS introduction, and student engagement activities during Day 2 of the induction programme.

DAY 3 - VALUES, WELL-BEING AND PROFESSIONAL ETHICS

Date: 27-08-2025

The third day of the induction programme emphasized student welfare, ethics and personal development. Sessions on student grievance systems, discipline and anti-ragging policies helped students understand institutional values. A creative “Deli-Dream Makers” practical activity in the training kitchen encouraged hands-on participation. The day also featured The Gratitude Effect session, focusing on well-being and relationships, followed by discussions on student welfare and professional ethics.



Sessions on student welfare, ethics, and practical learning activities conducted during Day 3 of Deeksharambh 2025.

DAY 4 - EDUCATIONAL VISIT TO THE OBEROI AND TRIDENT : INDUSTRY EXPOSURE IN LUXURY HOSPITALITY

Date: 28-08-2025

Day four provided industry exposure through an educational visit to The Oberoi Trident, Gurugram. Students observed luxury hotel operations, service standards and departmental functioning, gaining valuable real-world insights into hospitality management.

The visit helped students connect classroom learning with practical industry experience, making it one of the most enriching days of the induction programme. The day concluded with a feedback session, where students shared their learning experiences.



Educational visit to The Oberoi Trident, Gurugram, providing students with exposure to luxury hotel operations.

DAY 5- CAREER INSPIRATION AND PROGRAMME REFLECTION

Date: 29-08-2025

The final day of Deeksharambh 2025 focused on documentation, reflection, and career inspiration. Students worked on documenting their learning from the induction programme.

The highlight of the day was the guest lecture “Room to Grow: 5-Star Career Vibes” by Ms. Neha (Director of Rooms, Pullman Hotel), where students gained valuable insights into career opportunities in luxury hospitality and professional growth in the rooms division.

The programme concluded on an inspiring note, preparing students to begin their academic journey with confidence and motivation.



Guest lecture and documentation session concluding Deeksharambh 2025 Student Induction Programme.

TRAINING PROGRAMME ON PROFESSIONAL ETHICS FOR STUDENTS

Coordinators: Ms. Jyoti & Ms. Shriya

Date: 27-08-2025



The School of Hotel Management & Catering Technology (SOHMCT) conducted a Training Programme on Professional Ethics to promote awareness among students about the importance of ethical behavior, workplace values and professional responsibility in the hospitality industry.

The session highlighted key aspects such as honesty, teamwork, respect for diversity, accountability and maintaining professional standards in both academic and professional settings. Students were encouraged to understand how ethical decision-making and positive conduct contribute to building a strong professional identity in hospitality careers.

The programme provided students with meaningful insights into industry expectations and workplace culture, reinforcing the importance of professionalism as a foundation for long-term success. SOHMCT appreciates the efforts of Ms. Jyoti and Ms. Shriya for guiding students and making the session informative and engaging.

TRAINING PROGRAM ON CODE OF CONDUCT FOR STUDENTS

Coordinator: Ms. Jyoti Sehrawat

Date: 27-08-2025

The School of Hotel Management & Catering Technology (SOHMCT) organized a Training Programme on Code of Conduct to sensitize students about institutional values, discipline, and professional behaviour expected in academic and hospitality environments.

The session emphasized the importance of integrity, responsibility, mutual respect, and professionalism, which are essential qualities for students preparing to enter the hospitality industry. Through discussion and guidance, students gained a clearer understanding of how ethical conduct and positive attitudes contribute to both personal development and professional success.

The programme served as an important step in reinforcing the institution's commitment to holistic student development and value-based education, preparing learners to become responsible hospitality professionals.



INDUSTRY VISIT TO TRIDENT, GURGAON — EXPERIENTIAL LEARNING IN LUXURY HOSPITALITY

Coordinator: Mr. Sanjay Pandey | Date: 28-08-2025

Students of the School of Hotel Management & Catering Technology (SOHMCT) visited Trident Gurgaon for an educational show round aimed at providing practical exposure to five-star hotel operations, service standards, and career pathways in luxury hospitality. The visit enabled students to observe the functioning of various hotel departments and understand the importance of guest experience, operational efficiency, and professional service delivery in a luxury property.

The experience served as a meaningful bridge between classroom learning and real-world hospitality practices, helping students gain industry insights and professional awareness.

SOHMCT extends its sincere appreciation to Ms. Akriti Sharma, Learning & Development Associate, and the team at Trident Gurgaon for their valuable guidance, time, and warm hospitality, which made the visit both informative and memorable for the students.



SOHMCT students during the industry exposure visit to Trident, Gurgaon, learning about five-star hotel operations.

SEMINAR ON VEGANISM & SUSTAINABILITY UNDER MOU WITH ANIMAL CLIMATE AND HEALTH SAVE FOUNDATION

Coordinator: Mr. Virendra Singh | Date: 22-09-2025

The School of Hotel Management & Catering Technology, K.R. Mangalam University, signed a Memorandum of Understanding (MoU) with the Animal Climate and Health Save Foundation on 22 September 2025, marking a significant step towards promoting sustainable and ethical practices in hospitality education.



The seminar provided valuable industry-oriented knowledge, encouraging students to understand the growing relevance of vegan cuisine in the global hospitality sector. It also inspired them to adopt responsible culinary practices aligned with sustainability and eco-conscious hospitality trends. The interactive session enhanced students' awareness, ethical understanding, and professional perspective towards sustainable gastronomy and climate-friendly food systems.

CAPACITY DEVELOPMENT PROGRAM (CDP): STRENGTHENING SOFT SKILLS WITH PRACTICAL & DIGITAL APPLICATIONS IN HOTEL GUESTROOM INTERIOR DESIGNING

Coordinator: Ms. Shriya Chauhan

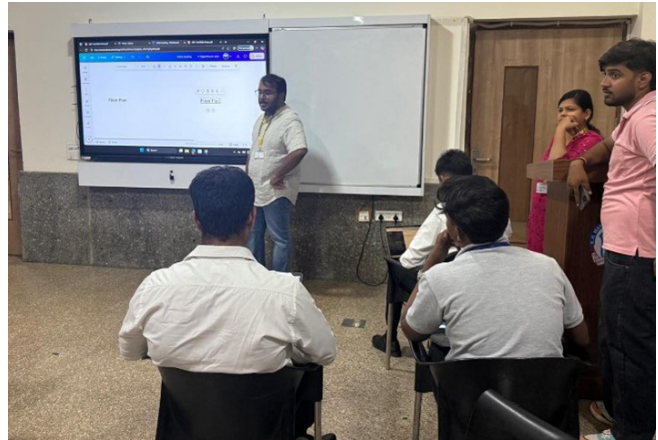
Date: 16th September – 30th September,

The School of Hotel Management & Catering Technology (SOHMCT) successfully organized a Capacity Development Program (CDP) titled “Strengthening Soft Skills with Practical & Digital Applications in Hotel Guestroom Interior Designing.” The program was designed to enhance students’ understanding of modern guestroom design concepts while integrating digital tools and practical learning approaches relevant to the hospitality industry.

The sessions focused on developing communication skills, creativity, critical thinking, and problem-solving abilities, which are essential for hospitality professionals working in design-oriented and guest-focused environments. Students were introduced to the role of technology in interior planning and visualization, helping them connect theoretical knowledge with practical application.

The program proved to be an engaging and enriching learning experience, strengthening both technical competencies and essential soft skills required for future careers in hospitality management.

SOHMCT appreciates the efforts of Ms. Shriya Chauhan for successfully coordinating and conducting this valuable initiative for students.



Students participating in the Capacity Development Program on guestroom interior design and soft skills development.

FOOD WALK EXPERIENCE — INA MARKET & DELHI HAAT CULINARY HERITAGE TOUR

Date: 25th September 2025

The School of Hotel Management & Catering Technology (SOHMCT) organized a Food Walk Experience at INA Market and Delhi Haat to provide students with exposure to India's diverse culinary traditions and local food culture. The visit aimed to help students understand the ingredients, regional cuisines, street food practices, and cultural significance of traditional Indian foods.

During the tour, students explored INA Market's specialty food stores and Delhi Haat's regional food stalls, gaining insight into authentic flavors, culinary diversity, and food presentation styles from different parts of the country. The experience encouraged students to connect theoretical knowledge of cuisine with real-world observation and tasting experiences.

All BHMCT students actively participated in the experience, making the event both educational and memorable.



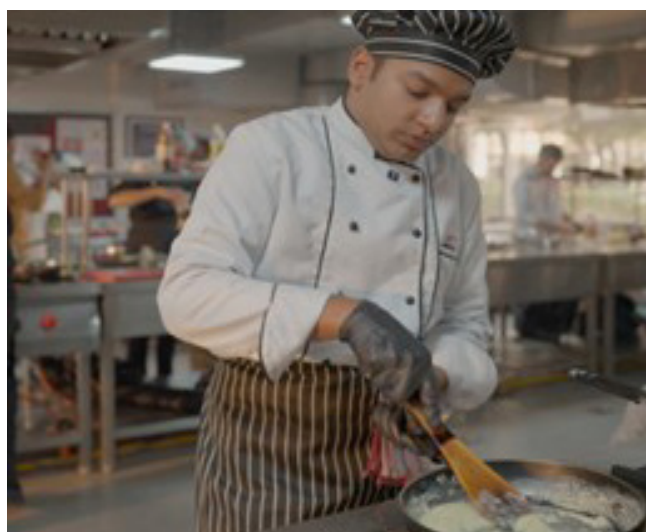
BHMCT students exploring regional cuisines and culinary traditions during the Food Walk at INA Market and Delhi Haat

NAVRATRI CHEF COMPETITION ON VEGAN CUISINE IN COLLABORATION WITH ANIMAL & CLIMATE HEALTH SAVE FOUNDATION (UNDER MOU)

Date: 26th September 2025

The School of Hotel Management and Catering Technology organized a Navratri Chef Competition in collaboration with Animal & Climate Health Save Foundation under the MOU, where students from all four years of the BHMCT programme actively participated. The competition focused on the preparation and presentation of innovative vegan dishes,

promoting sustainable and healthy culinary practices. The event highlighted students' creativity, presentation skills, and awareness of plant-based cuisine, and the winners were felicitated with certificates and hampers for their outstanding performance.



Navratri Chef Competition: BHMCT students presenting innovative vegan dishes during the inter-year culinary competition.

INTERNSHIP

MAYANK TYAGI STUDENTS OF 2ND YEAR BHMCT PROGRAMME – INTERNSHIP CERTIFICATE (LERNX)

- Mayank Tyagi, a student of SOHMCT, successfully completed a two-month internship in HR and Marketing at LERNX (June–July 2025). The internship provided valuable exposure to professional communication, organizational coordination, and marketing practices, helping the student gain practical industry experience and confidence in workplace responsibilities.



Mayank Tyagi awarded the Certificate of Internship Completion for successfully completing a two-month internship in HR and Marketing at LERNX (June–July 2025).

- Mayank contributed as a Student Ambassador for the Global Hospitality Education Expo, Delhi (September 2025), where his participation and support were appreciated by the organizing team.



Mayank Tyagi recognized as Student Ambassador for the Global Hospitality Education Expo, Delhi, September 2025.

RAGHAV SHARMA STUDENTS OF 2ND YEAR BHMCT PROGRAMME – INTERNSHIP CERTIFICATE (IXORA GLOBAL SERVICES)

Raghav Sharma successfully completed an internship as a Research Analyst on the Concentrix Daksh Services India Pvt. Ltd. project, conducted through Ixora Global Services Private Limited, from 28 July 2025 to 21 September 2025.

During the internship, the student demonstrated dedication, analytical ability, and professional commitment while contributing to project research activities. The experience provided valuable industry exposure and strengthened practical understanding of research-based project work.

This accomplishment highlights the student’s dedication to professional development and readiness for industry engagement.



Raghav Sharma receiving the Certificate of Internship as Research Analyst on the Concentrix Daksh Services India Pvt. Ltd. project through Ixora Global Services Private Limited

COLLABORATION

MOU SIGNED WITH ANIMAL CLIMATE AND HEALTH SAVE FOUNDATION

The School of Hotel Management & Catering Technology, K.R. Mangalam University signed a Memorandum of Understanding (MoU) with the Animal Climate and Health Save Foundation on 22 September 2025 at the university campus. This collaboration aims to promote sustainable culinary practices, vegan cooking awareness, and experiential learning opportunities for students of the BHMCT programme.

Through this partnership, students will benefit from masterclasses, workshops, and interactive sessions on vegan cookery and sustainable culinary practices, conducted by expert trainer Chef Narhari Gupta. The initiative will also support students in developing project reports, curating vegan menus, and gaining practical exposure to sustainability principles in the food industry.

The collaboration reflects the institution's commitment to industry-academic engagement, skill development, and environmental awareness in hospitality education. Students participating in the programme will receive certificates of participation, further enhancing their professional competencies and employability skills.

The MoU was signed by Dr. Rahul Sharma, Registrar, K.R. Mangalam University, and Chef Narhari Gupta, National Coordinator, Animal Climate and Health Save Foundation, in the presence of institutional representatives and witnesses.



MoU signed between K.R. Mangalam University and Animal Climate and Health Save Foundation on 22 September 2025.

INDUSTRY PARTNERS

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

► **Our Esteemed Partners:**

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

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



NEWS & TRENDS IN HOSPITALITY INDUSTRY

What's Shaping the Future of Hotels & Tourism?

The hospitality industry is evolving faster than ever! From smart hotels to sustainable tourism, here are some exciting trends transforming the world of hospitality:

AI in Hotels

Hotels are using artificial intelligence for faster check-ins, personalized guest services, and smart reservations



Sustainable Hospitality

Eco-friendly practices like energy-efficient rooms, reduced plastic use, and sustainable menus are becoming standard in hotels worldwide.



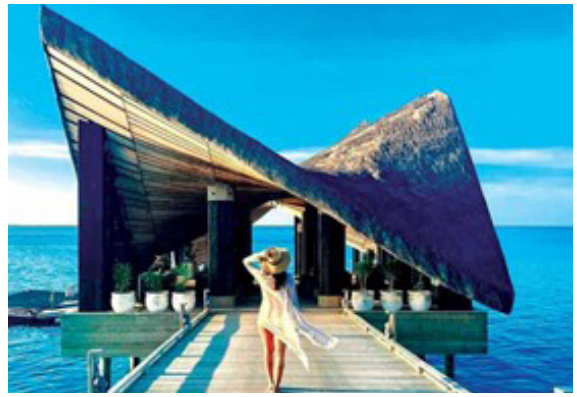
Culinary Tourism on the Rise

Travelers today love exploring local cuisines, street food, and food markets, making culinary experiences a major part of tourism.



Luxury & Experience-Based Travel

Guests are now looking for unique and memorable experiences, not just accommodation.



Digital Travel Planning

AI-based travel apps and digital tools are helping tourists plan smarter and more personalized trips.



DID YOU KNOW?

Here are some quick hospitality facts to amaze you:



- Global tourism has fully recovered and is growing steadily in 2025–26.
- Many hotels now use IoT-based smart room technology for guest comfort.
- Food tourism is one of the fastest-growing segments in the travel industry.
- Digital nomad tourism is increasing worldwide.
- Sustainability is becoming a core value of modern hospitality businesses.
- Technology and human service together define the future of hospitality careers.

HOSPITALITY BRAIN TEASERS

HOSPITALITY WORD SCRAMBLE

Unscramble the hospitality terms below:

1. TSOHIEAPTL → _____
2. SEVIRCE → _____
3. TNEORF FOECFIC → _____
4. ESOUNPEKEIHG → _____
5. ERTSUTAARN → _____

Guess the Department

Identify the hotel department from the clue:

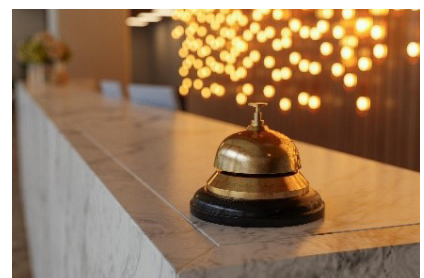
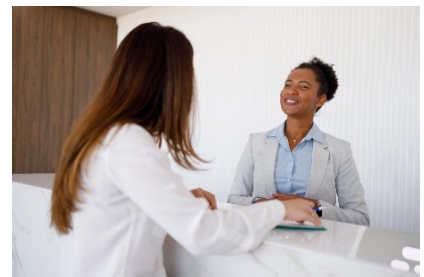
1. Responsible for guest check-in and check-out → _____
2. Maintains cleanliness of rooms and public areas → _____
3. Prepares food for guests → _____
4. Serves food and beverages → _____

Which of the following is a mother sauce?

- A. Pesto
- B. Béchamel
- C. Salsa
- D. Mayonnaise

Fun Hospitality Riddle

“I welcome guests but I am not a door.
I handle bookings but I am not a phone.
I am the face of the hotel.”







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