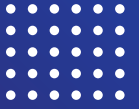




**K.R. MANGALAM UNIVERSITY**  
THE COMPLETE WORLD OF EDUCATION



# SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

NEWSLETTER OCTOBER TO DECEMBER-2025



# CONTENTS

FROM THE EDITOR’S DESK .....	03
WORDS FROM THE LEADERSHIP .....	04
MESSAGE FROM IQAC COORDINATOR .....	05
DEAN’S WELCOME ADDRESS – SOHMCT .....	06
ABOUT SCHOOL: VISION & MISSION .....	07
FACULTY ACHIEVEMENTS .....	08
STUDENT ACHIEVEMENTS .....	12
BLOGGING .....	14
STUDENT CREATIVE CORNER: SHOWCASING PRACTICAL SKILLS .....	15
CO- SCHOLASTIC ACTIVITIES .....	19
COMMUNITY CONNECT .....	27
INDUSTRY PARTNERS .....	28
TRENDS IN HOSPITALITY .....	29
HOSPITALITY FUN ZONE .....	30

## FROM THE EDITOR'S CORNER



The School of Hotel Management & Catering Technology (SOHMCT) proudly unveils its latest newsletter edition, capturing the energy, achievements, and progressive learning experiences that have defined this quarter.

At SOHMCT, we believe that hospitality education thrives at the intersection of knowledge, practice, and innovation. Our academic framework is thoughtfully designed to move beyond textbooks, fostering immersive learning through real-world exposure, skill-based training, and collaborative engagement. Through a rich blend of workshops, live demonstrations, competitions, and industry connect initiatives, our students continuously refine their professional abilities and develop a forward-thinking approach to hospitality.

This quarter has been particularly inspiring, with our students demonstrating remarkable enthusiasm and commitment across academic and co-curricular platforms. Their ability to translate classroom learning into practical excellence stands as a reflection of their dedication and growing industry readiness.

We extend our heartfelt appreciation to the leadership of K.R. Mangalam University and our esteemed industry associates, whose unwavering support and mentorship continue to strengthen our academic vision. Their valuable insights and collaborations play a crucial role in shaping meaningful and industry-aligned learning experiences.

More than a compilation of events, this newsletter represents the spirit of growth, creativity, and continuous improvement that drives SOHMCT forward. It reflects our collective journey toward nurturing skilled, confident, and future-ready hospitality professionals.

**Warm Regards**  
**Ms. Shriya Chauhan**  
**Assistant Professor, SOHMCT**

## WORDS FROM THE LEADERSHIP



It gives me great pleasure to welcome you to K.R. Mangalam University and to the dynamic and ever-evolving field of Hotel Management and Hospitality Studies.

Hospitality, as a discipline, uniquely blends professional expertise with human sensitivity, creativity with discipline, and tradition with innovation. As one of the fastest-growing global industries, it offers vast opportunities for individuals who are committed to service excellence and continuous learning.

At the School of Hotel Management & Catering Technology, the emphasis lies in nurturing future-ready professionals through a holistic approach to education. The integration of academic rigor, practical exposure, global outlook, and strong ethical grounding ensures that students are well-equipped to meet the evolving demands of the hospitality industry.

With over four decades of experience in academia and institutional leadership, I have witnessed the transformative power of structured education, progressive policies, and a learner-centric approach. It is essential that students not only acquire knowledge but also develop critical thinking, adaptability, and a commitment to professional excellence.

I encourage all students to actively engage in their academic journey, embrace experiential learning opportunities, and cultivate the confidence and competence required to excel in their chosen careers.

I extend my best wishes to each one of you for a meaningful, enriching, and successful learning experience.

Warm regards,

**Dr. Mehraj Uddin Mir**

**Chair Professor (Motilal Nehru Chair)**

**K.R. Mangalam University**

## MESSAGE FROM IQAC COORDINATOR



It is truly gratifying to witness the sustained academic dynamism and noteworthy professional achievements reflected in this edition of the SOHMCT Newsletter.

At the School of Hotel Management & Catering Technology, quality is not viewed as a mere standard but as an ongoing commitment embedded in every aspect of our academic framework. Through well-structured curriculum delivery, experiential learning opportunities, strong industry interface, and an outcome-based education approach, SOHMCT continues to uphold and align with the highest benchmarks of hospitality education.

The wide array of workshops, competitions, industry collaborations, and practical training initiatives featured in this edition stands as a testament to our dedication towards academic excellence, skill development, and the holistic growth of our students. These efforts play a pivotal role in fostering a strong quality culture and ensuring that our learners emerge as confident, competent, and industry-ready professionals.

I extend my sincere appreciation to our committed faculty members, enthusiastic students, and the continuous support extended by the university leadership and our industry partners. Their collective efforts significantly contribute to strengthening our shared vision of innovation, excellence, and continuous advancement.

As we move forward, I am confident that SOHMCT will continue to evolve as a center of excellence in hospitality education, nurturing future leaders who exemplify professionalism, creativity, and a passion for 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**

**Ms. Jyoti Seharawat Baisoya**

**Assistant Dean,**

**School of Hotel Management and Catering Technology**

# ABOUT SCHOOL VISION AND MISSION

## About the School

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

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

## School Vision

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

## School Mission

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

### The School of Hotel Management is committed to-

- Fostering employability and entrepreneurship in hospitality through interdisciplinary curriculum and immersive pedagogy with cutting-edge technology.
- Instilling 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

## MR. SANJAY PANDEY HONORED WITH GLOBAL HOSPITALITY LEADERSHIP AWARD FOR BEST ASSISTANT PROFESSOR (FOOD & BEVERAGE SERVICE).

We are proud to share that Mr. Sanjay Pandey, Faculty at SOHMCT, has been awarded the Global Hospitality and Tourism Leadership Award for Best Assistant Professor (Food & Beverage Service) at the International Conference on Advanced Technologies & Innovations in Tourism & Hospitality Industry (ATITHI-2025).

This recognition highlights his outstanding contribution to hospitality education, academic excellence, and continuous efforts toward enhancing industry-relevant teaching practices. His achievement reflects dedication to nurturing future hospitality professionals and strengthening academic-industry integration



Mr. Sanjay Pandey receiving the Global Hospitality Leadership Award for Best Assistant Professor (Food & Beverage Service).

## MR. SANJAY PANDEY – CONFERENCE PARTICIPATION & RESEARCH CONTRIBUTION

Mr. Sanjay Pandey also actively participated in the International Conference (ATITHI-2025), where he presented a research paper on “Role of Robotics in Enhancing Service Efficiency.” His participation reflects a commitment to innovation, research excellence, and integrating modern technological advancements into hospitality education.



Certificate of participation awarded to Mr. Sanjay Pandey for presenting research on robotics in hospitality services.

## MS. SHRIYA CHAUHAN AWARDED GLOBAL HOSPITALITY LEADERSHIP RECOGNITION FOR BEST ASSISTANT PROFESSOR (ACCOMMODATION OPERATIONS)

We are delighted to announce that Ms. Shriya Chauhan, Faculty at SOHMCT, has been honoured with the Global Hospitality and Tourism Leadership Award for Best Assistant Professor (Accommodation Operations) at ATITHI-2025.

This prestigious recognition acknowledges her academic excellence, dedication to teaching, and significant contribution to the field of hospitality education. Her efforts continue to inspire students and promote high standards of professional learning.



Ms. Shriya Chauhan honoured with the Global Hospitality Leadership Award for Best Assistant Professor (Accommodation Operations).

## MS. SHRIYA CHAUHAN – RESEARCH PAPER PRESENTATION

Ms. Shriya Chauhan also presented a research paper titled “Circular Economy in Hotel Housekeeping: Turning Waste into Resources” at the International Conference (ATITHI-2025). Her work emphasizes sustainability and innovative practices in hospitality, contributing to the evolving landscape of eco-friendly hotel operations.



Certificate of participation awarded to Ms. Shriya Chauhan for her research presentation on sustainable housekeeping practices.

# STUDENTS' ACHIEVEMENTS

## FASHION WALK (GROUP)

**Student Name:** Saurav  
**Event:** Fashion Walk (Group)  
**Achievement:** Secured First Position (as awarded)  
**Date:** 9th October 2025  
**Occasion:** Diwali Mela 2025

Organized by: School of Architecture and Design, K.R. Mangalam University

SOHMCT proudly congratulates Saurav for his remarkable achievement in securing First position in the Fashion Walk (Group) event held during Diwali Mela 2025 on 9th October 2025. His creativity, confidence, and presentation skills reflect the vibrant talent and versatility of our students.



1st Position – Fashion Walk (Group), Diwali Mela 2025

## CULTURAL PERFORMANCE (GROUP DANCE)



3rd Position – Cultural Group Dance, Diwali Mela 2025

**Student Name:** Saurav Shukla  
**Event:** Cultural Performance – Group Dance  
**Achievement:** Secured Third Position (as awarded)  
**Date:** 9th October 2025  
**Occasion:** Diwali Mela 2025

Organized by: School of Architecture and Design, K.R. Mangalam University

We are delighted to recognize Saurav Shukla for securing a position in the Cultural Performance – Group Dance event during Diwali Mela 2025 on 9th October 2025. His energetic performance and teamwork showcased exceptional enthusiasm and cultural expression.

## IDEAS 3.0 INNOVATION FEST

**Student Name:** Saurav  
**Event:** IDEAS 3.0 (Innovation & Ideathon Fest)  
**Achievement:** Secured 2nd Position  
**Date:** 6th–7th November 2025  
**Organized by:** K.R. Mangalam University

SOHMCT congratulates Saurav for securing 2nd position at IDEAS 3.0, the flagship innovation and ideathon fest held on 6th–7th November 2025. This achievement highlights his innovative thinking, problem-solving abilities, and academic excellence.



2nd Position – IDEAS 3.0 Innovation Fest

## NATIONAL PAGEANT PARTICIPATION



Participation – Spark Mr. & Miss Kolkata Season 3

**Student Name:** Sourav Shukla  
**Event:** Spark Mr. & Miss Kolkata Season 3 /  
Spark Mr. & Miss Teen Kolkata Season 3  
**Achievement:** Certificate of Achievement (Participation)  
**Organizer:** Spark Entertainment Production

SOHMCT applauds Sourav Shukla for his participation in the prestigious Spark Mr. & Miss Kolkata Season 3 and Spark Mr. & Miss Teen Kolkata Season 3. His involvement in such national-level platforms reflects confidence, personality development, and a commitment to exploring diverse opportunities.

# BLOGGING

## A SPOOKTACULAR LEARNING EXPERIENCE AT THE ROSEATE, NEW DELHI

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

Industrial training is not just about learning operations—it is about experiencing the true spirit of hospitality in real-time. During her industrial training at The Roseate, New Delhi, a second-year BHMCT student had the unique opportunity to be part of a vibrant and creatively curated Halloween celebration, making her learning journey even more exciting and memorable.

Dressed in theme and contributing to the event environment, she gained hands-on exposure to event execution, guest engagement, and service coordination. The experience enhanced her understanding of how hospitality professionals blend creativity with operational efficiency to deliver memorable guest experiences.

Such opportunities highlight the importance of industrial training as a platform where classroom learning meets real-world application. Participating in themed events like Halloween not only builds confidence but also nurtures adaptability, teamwork, and innovation—essential qualities for a successful career in hospitality.

This enriching experience stands as a testament to the dynamic learning environment provided through industry exposure, shaping students into confident and future-ready hospitality professionals.



Students in action during Halloween celebrations at The Roseate, gaining real-time event and guest engagement experience.

# STUDENTS' CREATIVE CORNER: SHOWCASING PRACTICAL SKILLS

## BLOOMING CREATIVITY: STUDENT SHOWCASE OF FLORAL ART

The students of 3rd year BHMCT showcased their creativity through an engaging flower arrangement activity, where they explored the art of floral design by crafting unique arrangements and assigning creative names to each composition. The activity beautifully reflected their understanding of aesthetics, color coordination, and presentation.

The teams were assessed by the Dean of SOHMCT, Dr. Anjana Singh, while the practical session was conducted under the

supervision of the Course Coordinator, Ms. Shriya Chauhan. This activity was a part of their Housekeeping Operations practical, where students transformed their learned skills into artistic expressions.

The showcase highlighted not only their technical proficiency but also their creativity, teamwork, and attention to detail, making it a valuable experiential learning experience.



Blooming creativity – students transforming housekeeping skills into artistic floral expressions.



Where skills meet creativity – transforming simple flowers into stunning expressions of art.

## FROM TRADITION TO ENTERPRISE: CAKE MIXING CEREMONY TO PLUM CAKE SHOWCASE

The School of Hotel Management and Catering Technology (SOHMCT) organized a vibrant Cake Mixing Ceremony in November, bringing together faculty, staff, and students in a celebration of tradition and learning. The ceremony marked the beginning of the festive baking process, where dried fruits and nuts were soaked to enhance flavours and richness for the upcoming plum cakes.

Following the soaking period, students actively participated in the preparation of freshly baked plum cakes in the bakery lab. The initiative was designed as an experiential learning activity, enabling students to apply their bakery skills in a real-time production setting. The cakes were then beautifully packaged and sold to faculty and staff, while selected hampers were presented to the management and deans as a gesture of goodwill.

This activity provided students with valuable insights into entrepreneurship, cost control, pricing strategies, and product presentation. It effectively bridged practical bakery skills with business acumen, fostering creativity, teamwork, and professional confidence among the students.





Blending tradition with entrepreneurship – from cake mixing to festive delights crafted and sold by students.

# CO- SCHOLASTIC ACTIVITIES

## EMPOWERING VOICES: GROUP DISCUSSION ON CONSTITUTIONAL DUTIES OF GEN Z

The School of Hotel Management and Catering Technology (SOHMCT) successfully organized a thought-provoking Group Discussion on the topic “Constitutional Duties and Responsibilities of Gen Z of the Country” on 09th October 2025 at Room C011.

The session witnessed enthusiastic participation from first-year BHMCT students, who actively shared their perspectives on the role of youth in shaping a responsible and progressive nation. The discussion encouraged students to reflect on their civic duties, ethical responsibilities, and the importance of active citizenship in today’s dynamic society.

The event provided a platform for students to enhance their communication skills, critical thinking, and awareness of constitutional values, making it a meaningful and engaging learning experience.



First-year BHMCT students actively participating in a group discussion on constitutional duties and responsibilities of Gen Z at SOHMCT

## CELEBRATING INDIAN CONFECTIONERY ARTS WITH NATIONAL UNITY

The event showcased the rich heritage and diversity of traditional Indian confectionery, highlighting the artistry and cultural significance of halwai practices across different regions of the country. Students actively participated, gaining valuable insights into indigenous sweets, preparation techniques, and their role in promoting unity through food.

The session also emphasized the importance of preserving traditional culinary skills while aligning them with modern hospitality standards. It served as a platform for experiential learning, creativity, and appreciation of India's vibrant culinary legacy.



Students and faculty during the event "Celebrating Indian Confectionery Arts (Halwai) with National Unity" at SOHMCT, K.R. Mangalam University.

## BAKERY & HOUSEKEEPING POP-UP SHOP: A SHOWCASE OF CREATIVITY AND SKILL

The School of Hotel Management & Catering Technology (SOHMCT), in collaboration with KEIC, successfully organized a vibrant Bakery and Housekeeping Pop-Up Shop on 6th November 2025 at C-Block (Ground Floor).

The event served as a dynamic platform for students to showcase their creativity, practical skills, and innovative ideas in the domains of bakery and housekeeping. From visually appealing baked products to well-curated housekeeping

displays, the pop-up shop reflected the students' hands-on learning and attention to detail.

Students from the BHMCT program actively participated and engaged with the exhibits, gaining valuable insights into product presentation, customer interaction, and real-time application of hospitality concepts. The event not only encouraged entrepreneurial thinking but also highlighted the importance of creativity and professionalism in the hospitality industry.



Students showcasing their creativity and practical skills during the Bakery and Housekeeping Pop-Up Shop at SOHMCT

## THE ULTIMATE SHOWDOWN: SHOWCASING CULINARY EXCELLENCE

The School of Hotel Management & Catering Technology (SOHMCT) successfully organized “The Ultimate Showdown”, a dynamic and skill-driven competition that brought together students to demonstrate their culinary expertise, creativity, and teamwork.

The event witnessed enthusiastic participation from BHMCT students, who showcased their practical skills through live cooking, presentation, and innovative dish creation. Participants were evaluated on parameters such as taste, presentation, hygiene, creativity, and time management, making the competition both challenging and enriching.

The event also provided students with real-time exposure to professional kitchen operations and judging standards, enhancing their confidence and industry readiness. The prize distribution ceremony recognized the efforts and excellence of the participants, making it a proud and motivating experience for all.

Overall, the competition served as a platform for experiential learning, talent recognition, and skill enhancement, reflecting the essence of hospitality education at SOHMCT.



Participants engaged in live cooking, demonstrating precision, creativity, and teamwork in the kitchen.

## IDEAS 3.0 – SHOWCASING STUDENT ENTREPRENEURSHIP

The School of Hotel Management and Catering Technology successfully organized Ideas 3.0, an engaging platform designed to nurture and showcase the entrepreneurial skills of students. The event highlighted innovation, creativity, and business acumen among the students of the 4th year BHMCT program.

Two vibrant stalls were set up as part of the activity. The first stall featured a delightful range of freshly prepared bakery products, attracting visitors with their quality, presentation, and taste. The second stall showcased beautifully crafted handmade scented candles, reflecting creativity and

attention to detail.

Both stalls were entirely managed by the students, who not only demonstrated their production skills but also handled pricing, marketing, and sales efficiently. The initiative provided them with practical exposure to real-time business operations, customer interaction, and profit management.

Ideas 3.0 proved to be a valuable experiential learning opportunity, encouraging students to think innovatively and develop an entrepreneurial mindset essential for the hospitality industry.





Empowering future entrepreneurs – BHMCT students showcasing innovation through bakery delights and handcrafted creations at Ideas 3.0.

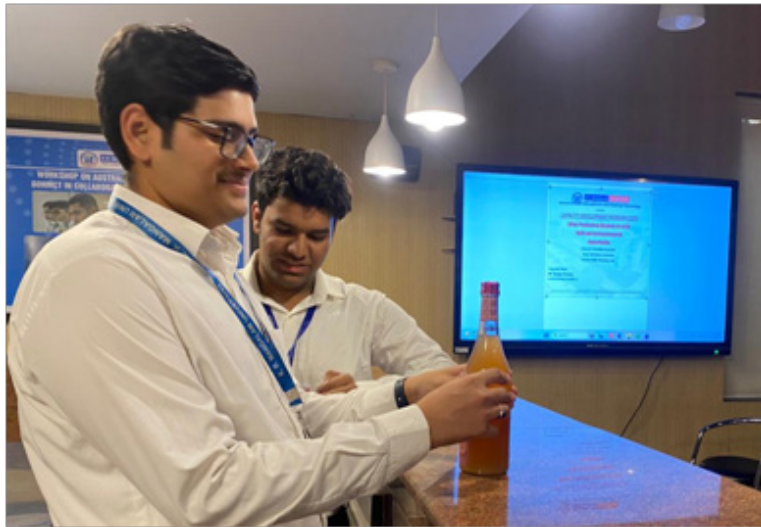
## CAPACITY DEVELOPMENT PROGRAM ON LIFE SKILLS, IN WINE PRODUCTION

The School of Hotel Management and Catering Technology, K.R. Mangalam University, organized a Capacity Development Program (CDP) on “Wine Production Mastery as a Life Skill and Entrepreneurial Opportunity” starting from 1st September 2025 at the F&B Training Lab.

The session, coordinated by Mr. Sanjay Pandey, provided students with practical insights into the process of wine

production, industry techniques, and entrepreneurial opportunities in the beverage sector.

The program enhanced students’ understanding of fermentation, quality control, and business potential in wine production, preparing them for diverse career opportunities in hospitality and F&B industries.



From grapes to glass: learning wine production as a life skill

## INDUSTRY VISIT & CULINARY LEARNING EXPERIENCE

The students of the School of Hotel Management and Catering Technology, K.R. Mangalam University, actively participated in an industry visit and project activity conducted in collaboration with Animal Climate Health Save Foundation at a renowned hotel in New Delhi.

The session provided students with valuable exposure to professional kitchen operations, modern plating techniques,

and sustainable culinary practices. Under the guidance of expert chefs, students observed live demonstrations and gained insights into food presentation, hygiene standards, and innovative gastronomy.

The activity enhanced students' practical knowledge, teamwork, and understanding of real-world hospitality operations, bridging the gap between classroom learning and industry expectations.



# COMMUNITY CONNECT

## HACCP ADAPTATION IN LOCAL DHABAS

As part of a Community Connect initiative, BHMCT students participated in a field-based case study on adapting HACCP principles in nearby dhabas, in collaboration with KEIC. The activity provided students with hands-on exposure to real-world food safety challenges, where they observed cooking, hygiene, and serving practices while interacting with local food handlers.

This experiential learning approach not only enhanced students' practical skills and understanding of food safety but also created awareness among dhaba operators about maintaining hygiene and quality standards.



Learning beyond classrooms – students promoting food safety through community engagement.



Bridging theory and practice – HACCP awareness at the grassroots level.

# 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.



# TRENDS IN HOSPITALITY

The world of hospitality is constantly evolving, driven by innovation, guest expectations, and global influences. Here's what's shaping the future of hotels and tourism:

- **Smart Hospitality Experience**

From mobile check-ins to voice-controlled rooms, hotels are embracing technology to create seamless and personalized guest journeys.



- **Green is the New Luxury**

Sustainability is no longer optional. Eco-conscious travelers are choosing hotels that prioritize energy efficiency, waste reduction, and responsible sourcing.



- **Rise of Food-Led Travel**

Today's travelers are exploring destinations through flavors—local cuisines, authentic dining, and culinary storytelling are redefining tourism experiences.



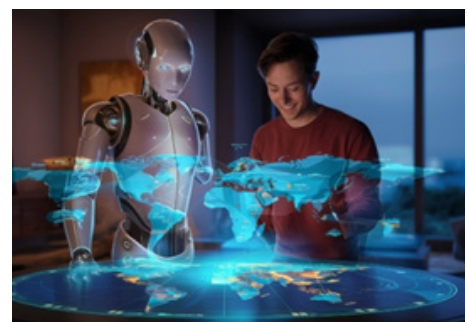
- **Experience Over Stay**

Modern guests seek memorable moments—be it wellness retreats, cultural immersions, or curated luxury experiences beyond just accommodation.



- **Digital-First Travel Planning**

AI-powered apps and platforms are helping travelers design personalized itineraries, making travel smarter, faster, and more convenient.



# HOSPITALITY FUN ZONE

## WORD SHUFFLE CHALLENGE

Can you crack these hospitality terms?

1. LATEHOTISPY → \_\_\_\_\_
2. RCUESEITVS → \_\_\_\_\_
3. OFCTENR OICFEF → \_\_\_\_\_
4. KOGESUEENPHI → \_\_\_\_\_
5. RANRUTESTA → \_\_\_\_\_



## SPOT THE DEPARTMENT

Who does what in a hotel?

1. Handles guest reservations before arrival → \_\_\_\_\_
2. Ensures rooms are spotless and guest-ready → \_\_\_\_\_
3. Creates delicious dishes in the hotel kitchen → \_\_\_\_\_
4. Delivers food and beverages to guests → \_\_\_\_\_



## CULINARY QUICK QUIZ

Which of these is known as a “Mother Sauce” in classical cuisine?

- A. Hollandaise
- B. Ketchup
- C. Vinegar
- D. Relish



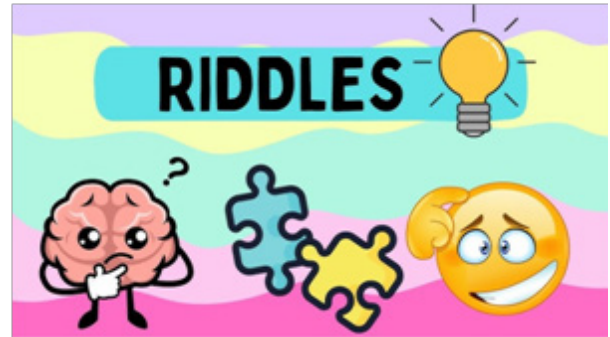
## RIDDLE TIME

"I don't cook, yet I serve food.

I don't clean, yet I ensure comfort.

I connect every department, yet I belong to none."

Who am I? → \_\_\_\_\_



## DID YOU KNOW?

The term "hospitality" comes from the Latin word hospes, meaning host or guest—highlighting the essence of service and care in this industry.





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[www.krmangalam.edu.in](http://www.krmangalam.edu.in) | [admissions@krmangalam.edu.in](mailto:admissions@krmangalam.edu.in)

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Sohna Road, Gurugram, Haryana 122103