



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Newsletter July – September 2024

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FROM THE EDITOR'S DESK

Welcome to the latest edition of SOHMCT magazine! I am delighted to present our Newsletter, which highlights the remarkable achievements of our students and showcases the dedicated efforts of our Hotel Management School. As an assistant professor at SOHMCT, it fills me with pride to see the hard work and passion of both our students and faculty being brought to light in these pages.

This Newsletter serves as a reflection of the excellence within our school—featuring the accomplishments of our students in various hospitality fields, as well as the innovative work being done by the Hotel

Management students. It is a platform where we celebrate both academic and extracurricular success, while also shedding light on the core activities and values of our institution.

I would like to express my heartfelt gratitude to our leadership team, the management, and our industry patrons in the successful publication of this newsletter. Wishing this newsletter to reach a wide audience, not only among professionals but also within the student community.

Warm regards,

Editors

Ms. Shriya Chauhan

Assistant Professor, SOHMCT

Dr. Shikha Dutt Sharma

IQAC Coordinator



Word from the **LEADERSHIP**



Our faculty members are more than educators; they are mentors, guiding our students to realize their highest aspirations. To our students, I encourage you to embrace the opportunities that come your way.

Professor Dr Dinesh Singh is the Chancellor at K.R. Mangalam University, Gurgaon. He is a globally recognized mathematician and educationist and a recipient of one of the highest civilian awards Padma Shri in 2014.

For delivering exceptional work and innovative ideas, Prof. Singh has received honorary doctorates as a mathematician and an educationist from the University of Edinburgh; the National University of Ireland, Cork; the University of Houston, Houston, USA and the National Institute of Technology, Kurukshetra.

Dr Dinesh studied at St. Stephen's College and earned his Ph.D. from the Imperial College of Science, Technology and Medicine, London. He was the Vice-Chancellor of the University of Delhi. A distinguished Senior Fellow and Advanced Hackspace, Imperial College and an Adjunct Professor, University of Houston, Houston, USA. This dynamic personality is one of the masterminds behind creating The Institute for Inventions, Innovations and Entrepreneurship (TIIE) at K.R. Mangalam University. TIIE shall raise the academic profile of K.R. Mangalam to the manifold by offering globally relevant expertise and qualifications to the students, quintessential to succeed as a professional or an entrepreneur.

Prof. Dr Dinesh Singh
Chancellor, KRMU





Welcome Message from **DEAN-SOHMCT**

The program is both challenging and highly relevant in the context of our rapidly globalizing world, with India emerging as a key economic hub. It demands a significant commitment and investment from you. In return, we offer a rigorous curriculum designed to encourage you to critically examine the operations and dynamics of Hospitality and Tourism organizations, both on national and international scales.

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

The program is both challenging and highly relevant in the context of our rapidly globalizing world, with India emerging as a key economic hub. It demands a significant commitment and investment from you. In return, we offer a rigorous curriculum designed to encourage you to critically examine the operations and dynamics of Hospitality and Tourism organizations, both on national and international scales. Our programs are designed to equip you with the skills, knowledge, and expertise needed to excel in any hospitality entrepreneurship venture, from small-scale businesses to groundbreaking, market-disruptive projects.

While we believe in providing a challenging experience, we also want your time at K.R. Mangalam University to be enjoyable. Our dedicated faculty and administrative staff are excited to work with you throughout your journey. We encourage you to actively participate in both the academic and social aspects of our student community. Upon graduation, we hope you will stay connected and share your achievements in the professional world or in further academic pursuits.

I am eager to see you harness your potential as you begin your academic journey with us. Rest assured, we will continually review and enhance our programs to ensure they maintain the high standard of transnational education that you all deserve.

I wish you all the very best of luck.

Warm Regards,

Dr. Anjana Singh,

**Dean- School of Hotel Management
and Catering Technology**



ABOUT SCHOOL VISION AND MISSION

School Vision:

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

School Mission:

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

The School of Hotel Management is committed to-

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

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

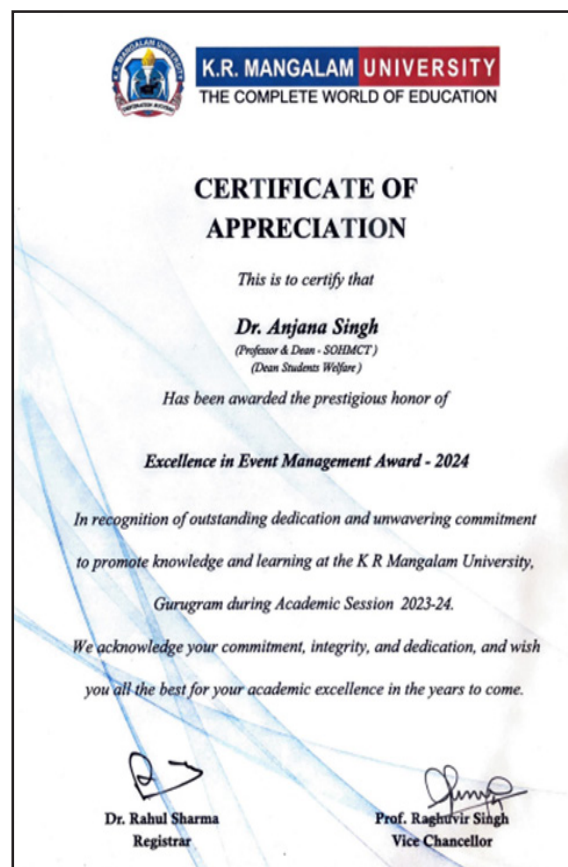
To collaborate with premier universities, research centers, industries, and professional bodies and integrate global needs and expectations.

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



Faculty Achievements

Dr. Anjana Singh (Professor & Dean SOHMCT: Dean Student Welfare) has been awarded the prestigious honor of Excellence in Event Management – 2024. In recognition of outstanding dedication and unwavering commitment to promote knowledge and learning at the K.R Mangalam University.



Certificate of Appreciation for excellence in Event Management Award-2024



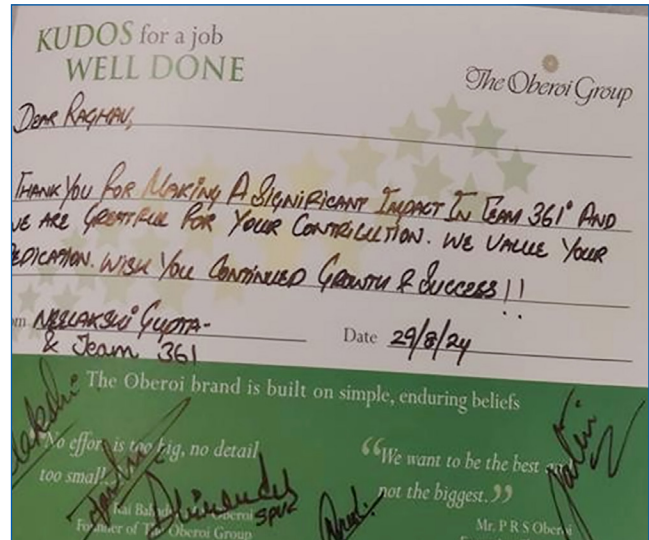
Dr. Anjana Singh being awarded by the Vice Chancellor at KRMU.

Student Achievements

- Mr. Raghav Sodhi has been recognized as the Trainee of the Month and awarded KUDOS for his outstanding performance in Food and Beverage Service and Production.
- Mr. Raghav was appreciated by the Housekeeping department at The Roseate, New Delhi, for his performance during his Industrial training



Mr. Raghav Sodhi - AWARDED by Oberoi Gurgaon for marvellous support in F&B Department



Mr. Raghav Sodhi – Awarded with KUDOS for well-done job at Oberoi Gurgaon



Appreciation letter for Mr. Raghav from the Housekeeping Department.



Awarded as most dedicated trainee of the month.

Contemporary Trends Chef Virendra Singh

Millets Unleashed: Flavors of Health & Sustainability. Millets are highly beneficial for both nutrition and sustainability, making them a great choice for modern kitchens. Here are some key benefits of using millets.

- 1. Nutritional Value:** Millets are packed with essential nutrients like fiber, protein, iron, calcium, magnesium, and various vitamins. They are also a good source of antioxidants, which help fight oxidative stress and reduce inflammation in the body.
- 2. Gluten-Free:** Most millets, such as finger millet (ragi), pearl millet (bajra), and foxtail millet, are naturally gluten-free. This makes them ideal for people with gluten intolerance or celiac disease.
- 3. Supports Digestion:** The high fiber content in millets helps improve digestion, prevents constipation, and promotes a healthy gut microbiome. This makes them a good choice for a balanced and digestive-friendly diet.
- 4. Low Glycaemic Index:** Millets have a lower glycaemic index than many other grains, which means they release glucose slowly into the bloodstream. This helps in managing blood sugar levels, making millets beneficial for diabetics or those at risk of diabetes.
- 5. Weight Management:** The fiber and protein in millets keep you feeling full for longer, which can help reduce overall calorie intake and assist in weight management.
- 6. Sustainable Crop:** Millets require less water and can be grown in harsh conditions, making them an eco-friendly option that supports sustainable agriculture. This aligns with the growing focus on reducing the environmental impact of food production.
- 7. Versatility in Cooking:** Millets can be used in various forms, from flours to whole grains, and are suitable for making porridges, salads, breads, and desserts. They can be a great addition to recipes for snacks, breakfast, and main meals.
- 8. Allergen-Friendly:** Millets are not common allergens, making them a safer option for people with allergies to wheat or other grains.

Incorporating millets into your kitchen can add diversity to the menu while boosting the health and environmental value of your dishes.

"Shridhanya" refers to the five main types of millets that have been traditionally cultivated and valued in Indian culture. The word "shri" signifies auspiciousness or prosperity, and "dhanya" means grains or cereals. The five main types of millets associated with Shridhanya are: -

Ragi (Finger Millet)

Jowar (Sorghum)

Bajra (Pearl Millet)

Kodo (Kodo Millet)

Varagu (Proso Millet)

Brief Overview: "Shridhanya" refers to five ancient Indian millets—Ragi (Finger Millet), Jowar (Sorghum), Bajra (Pearl Millet), Kodo, and Varagu (Proso Millet). Historically, they were staples across India for their resilience and nutritional value. With rich roots in traditional diets and Ayurveda, millets are now valued as sustainable "superfoods" for their high fiber, protein, and nutrient density.

Historical Context: Shridhanya millets have been part of Indian culture for thousands of years, celebrated for their ability to grow in drought-prone regions and for their health benefits. Though they declined during the Green Revolution, their revival as eco-friendly, nutrient-dense grains highlights their value in modern wellness and sustainable agriculture.

Ancient to Modern Significance: Traditionally, Shridhanya millets were essential in Indian diets and Ayurvedic medicine due to their health benefits and adaptability. Despite being overshadowed by rice and wheat, they are now recognized for their high nutrient content and low environmental impact, aligning with modern health and sustainability trends.





SOHMCT showcased all the millet-based products in Exhibition 2024

Co- Scholastic Activities

DEEKSHARAMBH 2024
STUDENT INDUCTION PROGRAMME
27TH AUGUST 2024 TO 31ST AUGUST 2024

SCHOOL OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

Day 1: 27th August 2024

Introduction: Students were welcomed by all the faculty members and the dean of the school. They were offered welcome drinks made aware that it is the start of their Induction program which will be running from 27th August to 31st August 2024. It will be a combination of informative sessions, ice breaking activities and visit to a 5 star hotel property to get an experience of how the hotel industry works.



Session 1: Welcome of students and familiarization to School



Session 2: Find your Buddy- students paired up to know each other.



Session 4: Campus Tour for new students



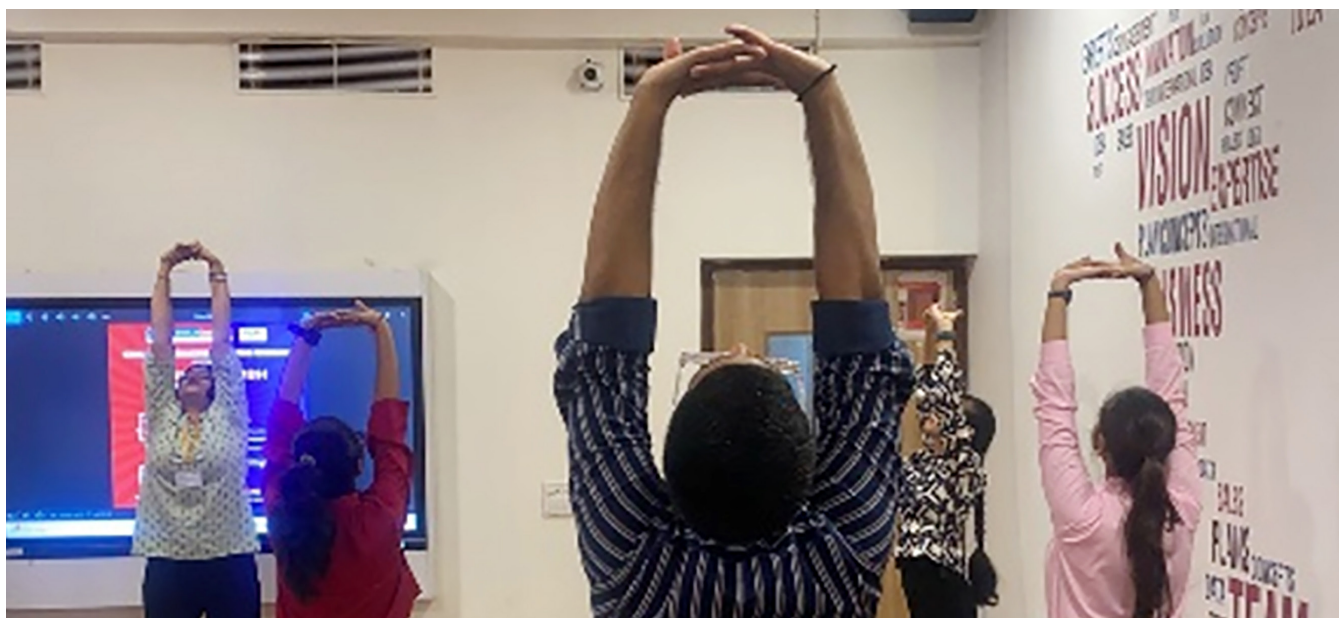
Session 5: Guess My Name? – an activity for students to memorise each other's name

Day 2: 28th August 2024

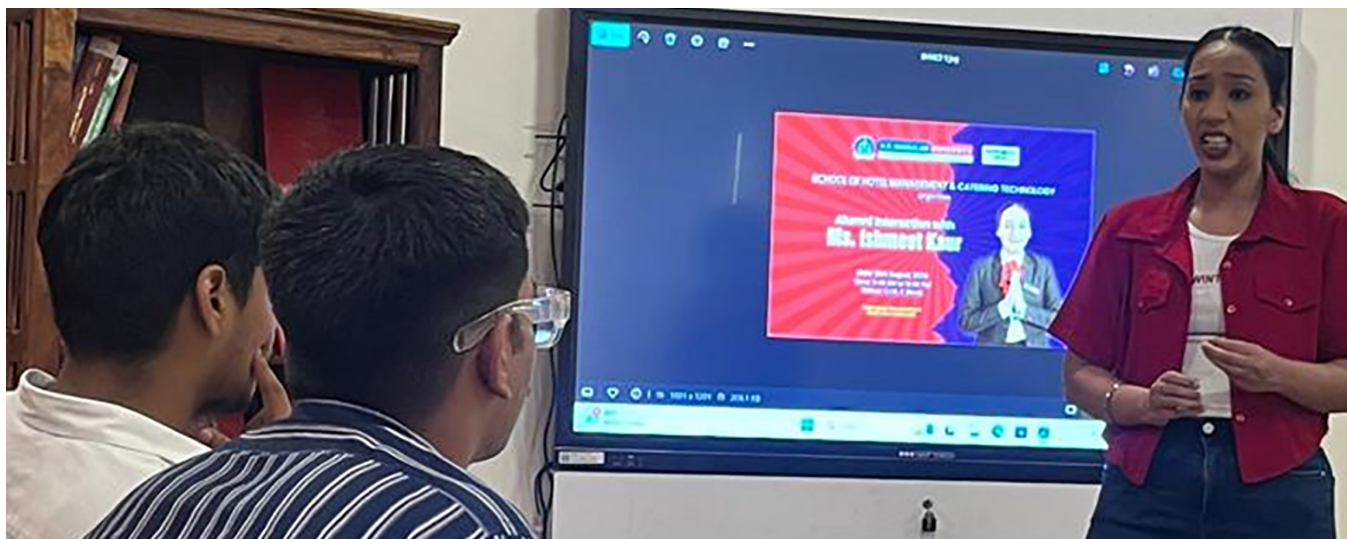
Introduction: Students were welcomed by all faculty members and the school coordinator. Well being of the students was also enquired and they were informed about the sessions scheduled for the day.



Session 1: Introduction to Moodle LMS and Serosoft by the school coordinator Ms. Jyoti Sehrawat.



Session 2: Yoga for Happiness a session by Ms. Jaya



Session 3: Alumni Interaction with Ms. Ishmeet Kapoor



Session 4: Gender Sensitization and ICC Session - Introduction to Student Grievance, Discipline, Anti-Ragging.

Day 3: 29th August 2024

Introduction: Students were welcomed by all faculty members and the school coordinator. Ms. Shriya Chauhan also inquired about the well-being of the students and informed them about the sessions scheduled for the day and instructed that Mr. Sanjay Pandey would be taking them to visit the hotel first as that was the only time slot available and the hotel was occupied with an event.

Session 1

Visit to Luxury Property- The Oberoi, Gurgaon"SOHMCT Students Gain Valuable Insights into Hotel Operations at The Oberoi, Gurgaon"

On August 29, 2024, the School of Hotel Management and Catering Technology at K R Mangalam University organized an industrial visit to The Oberoi, Gurgaon. Led by Ms. Debjani Banerjee, Manager – Learning & Development, the visit provided students with an immersive experience in hotel operations. Students toured various departments, gaining insights into front areas such as reception and guest services, as well as essential back areas like housekeeping and maintenance. The visit aimed to enhance their understanding of hotel hierarchies and the roles of different staff members. Overall, students left with a deeper appreciation for the hospitality industry and the collaborative efforts required for successful hotel management.



Property round for the Students at the Trident Gurgaon.



Induction of hotel property for students to understand the functioning of the hotel.

Day 4: 30th August 2024

Introduction: Students were welcomed by all faculty members and the school coordinator. Ms. Shriya Chauhan also inquired about the well-being of the students and informed them about the sessions scheduled for the day.

Session 1:

Tea and Creativity – Competition was held between the students to make a best tea showcasing their creativity.



Ms. Neha Sharma Room division manager at Pullman- tasting the tea made by the students.

Session 2

SOHMCT Hosts Guest Lecture on “Elevating Hotel Management:

Ms. Neha Sharma Yadav Shares Insights on Ethics and Entrepreneurship.”

On August 30, 2024, the School of Hotel Management Catering and Technology hosted a guest for new students featuring Ms. Neha Sharma Yadav, Room Division Manager at Pullman – Novotel New Delhi Aerocity.

Ms. Yadav engaged students in a dynamic Q&A, addressing entrepreneurial pathways in hotel management and sharing essential strategies for aspiring entrepreneurs. The interactive environment encouraged active participation, allowing students to reflect on ethical scenarios. Overall, the lecture provided valuable insights and enhanced students' appreciation for career



Day 5: 31st August 2024

Introduction: Students were welcomed by all faculty members and the school coordinator. Ms. Shriya Chauhan also inquired about the well-being of the students and informed them about the sessions scheduled for the day.

SOHMCT Students Celebrate World Tourism Day with Inspiring Speeches

On September 27, 2024, first and third-year students of the School of Hotel Management and Catering Technology (SOHMCT) delivered impactful speeches in observance of World Tourism Day. The presentations emphasized the significance of tourism in India, exploring its positive and negative global impacts. Students highlighted key tourist destinations such as Akshardham and the Taj Mahal, discussing how these sites contribute to the cultural and economic fabric of the country. The event fostered awareness among peers about the vital role tourism plays in the growth of hotel management, encouraging future professionals to engage with and promote India's rich tourism potential.



Group photo of students for speech writing



1st sem. Students delivering the speech.

Placement



Ms. Ishmeet Kaur, from the 2020-2024 batch, has been selected to work with the Fortune Group of Hotels in Dubai, offering a competitive salary of 1300 Dhs per month.

Ms. Ishmeet Kaur
BHMCT: 2020-2024



Ms. Mehak Saxena, from the 2020-2024 batch, has been selected to join Concentrix, a global leader in technology services that supports some of the world's top brands. She has been offered an impressive package of ₹30,000 per month.

Ms. Mehak Saxena,
BHMCT: 2020-2024

Alumni Speak



I owe my success to the exceptional support and guidance from my faculty and the university. Their dedication has been instrumental in my growth, both academically and personally. Thanks to the opportunities provided, I am deeply grateful for everything I have learned here.

Mr. Harshit Sharma
Night Manager,
Mercure Hotel, London,
United Kingdom



I never imagined I would have the opportunity to intern in the Maldives, work at Andaz Hotel, and secure an amazing placement at The Roseate. These experiences have significantly enhanced my knowledge, skills, and confidence. I owe all of this growth to the unwavering support and guidance from my university. I am deeply grateful for the opportunities and learning provided by my faculty and the institution.

Mr. Shashank
Chef at The Roseate Hotels,
New Delhi

Industry Partners



News & Trends In Hospitality Industry

Chef Kunal Kapur's Indian restaurant opens In Abu Dhabi-Pin code's latest chapter unfolds at The Galleria Mall, Al Maryah Island, where chef Kunal Kapur will serve his heartfelt take on India's unknown flavors, designed for the city's cosmopolitan pulse, said a release.



Chef Kunal Kapur's Indian restaurant opens In Abu Dhabi-Pincode's.

- HPTDC employees demand removal of chairman after HC orders shutting down of loss-making hotels- President of the union, Hukum Ram said that only occupancy details were submitted in the court, and other details on other sources of income, such as destination weddings, parties, industry events, day visitors, shoots and others, were not provided.
- Centre approves INR 3,295 cr for tourism infra developments under SASCI scheme- 40 identified tourism infrastructure projects from 23 different states and UTs have been selected for special assistance to states for capital investment (SASCI) schemes of the central government.

1. Plant-Based & Health-Focused Dining

"Hotels Embrace Plant-Based Menus & Health-Conscious Choices" Hotels are offering more plant-based, nutrient-dense dishes to cater to health-conscious travelers and support sustainability.



2. Ghost Kitchens & High-Quality Takeaway

“Hotels “Ghost Kitchens & Gourmet Takeaways Revolutionize Hotel Dining” Innovative ghost kitchens and premium takeaway services are reshaping hotel food offerings for convenience and quality.



3. Personalized Guest Experiences

“Tailored Stays: Personalization Takes Center Stage”

Hotels are enhancing guest satisfaction with customized rooms, dining, and travel itineraries, building deeper loyalty.



4. Tech-Driven Guest Experiences

“AI, Automation & IoT Redefine Hotel Stays”

Smart technology, AI-powered services, and contactless options elevate personalization and operational efficiency.



5. Sustainability & Green Hotel Practices

“Eco-Friendly Hotels Lead the Charge on Sustainability”

Hotels are adopting green practices, from energy-saving designs to waste reduction, to meet eco-conscious traveler demands.



Do You Know?



World's oldest hotel: Nishiyama Onsen Keiunkan

Paris is the Birthplace of the Concept of Fine Dining

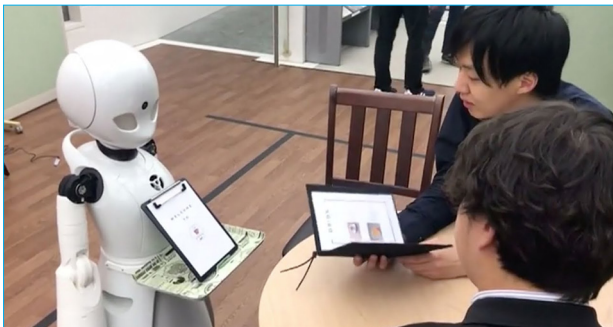
World's oldest hotel: Nishiyama Onsen Keiunkan in Japan, founded in 705 AD, is listed in the Guinness World Records as the oldest continuously operating hotel in the world.



World's tallest hotel: The Gevora Hotel in Dubai

The world's tallest hotel

The Gevora Hotel in Dubai is the tallest hotel in the world, with a height of 356 meters.



First 'Robot Hotel' in Japan

First 'Robot Hotel' in Japan

Henn-na Hotel in Japan made history as the first hotel staffed mainly by robots.



The hotel with the most rooms.

Largest number of hotel rooms in the world

The hotel with the most rooms is the First World Hotel (Malaysia) with 7,351 operating rooms, at Resorts World Genting in Pahang Darul Makmur, Malaysia.



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