



**MANIPAL UNIVERSITY
JAIPUR**

(University under Section 2(f) of the UGC Act)

Faculty of Management, Commerce & Arts

TAPMI School of Business

Department of Hotel Management

DHM INSIGHTS

“A Hospitality & Tourism Newsletter”

Edition: Jan-March 2025

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1) Introduction to the Department of Hotel Management

The Department of Hotel Management at MUJ is a distinguished institution, renowned for its meticulously designed programs in Hospitality, Hotel & Tourism Operations, Airlines, and Event Management. The Department of Hotel Management is dedicated to fostering future leaders in the dynamic hospitality and tourism industry. With an unwavering commitment to academic excellence, the Department of Hotel Management offers an all-encompassing curriculum that melds profound theoretical knowledge with invaluable hands-on practical training. The department boasts state-of-the-art facilities and strong international affiliations, which collectively foster a global perspective among students, ensuring their preparedness for diverse career opportunities. Graduates from the Department of Hotel Management are highly sought after by esteemed national and international recruiters, effectively transforming them into industry-ready professionals. Going beyond the realm of conventional roles, the programs encourage entrepreneurial ventures in diverse sectors, encompassing travel agencies, cloud kitchens, restaurants, microbreweries, bakeries, and more. The Department of Hotel Management doesn't just prepare students for a career; it empowers them to explore a world of opportunities, transcend borders, and thrive in multifaceted cultural settings.



2) Vision and Mission of the Department

VISION

Achieve global excellence in hospitality and tourism education and nurture students into leaders of tomorrow.

MISSION

- [M1] Become the most preferred department for purposeful learning among hospitality and tourism aspirants.
- [M2] Foster academic, research, and professional excellence within the domain of hospitality, tourism, and other related sectors.
- [M3] Transform young minds into competent professionals in the field of hospitality, tourism, and other related sectors with strong human values.

3) From HoDs' desk



Dear Students, Faculty Members, Parents, and Well-Wishers,

Warm greetings from the Department of Hotel Management, Manipal University Jaipur.

It is with immense pride and joy that I present to you the January-March 2025 edition of our departmental newsletter, DHM Insights. This quarter has been a dynamic and enriching beginning to the year, reflecting our department's unwavering commitment to academic excellence, skill-driven learning, and industry engagement.

We commenced the year with a range of hands-on workshops designed to strengthen practical competencies and professional readiness. "The Art of Mixology" workshop equipped students with essential beverage skills, while the First Aid & Fire Safety Training reinforced preparedness, safety awareness, and responsible handling of emergency situations—competencies essential for future hospitality professionals.

Our students also engaged deeply with cultural, culinary, and community-oriented activities. The Food Walk - Jaipur offered them an immersive journey through the city's food heritage, while the vibrant Bengali Theme Lunch celebrated India's rich regional gastronomy. Initiatives such as the Bliss Bake & Outreach Program highlighted the spirit of social responsibility, creativity, and entrepreneurship that we aim to nurture in every student.

This quarter was further marked by significant achievements and proud milestones. We successfully hosted the Grand Finale of the Better Kitchen Culinary Challenge (BKCC Season 6), bringing national-level culinary talent to our campus. Our feature on The Vartika Show - Rasoi Plus elevated the department's visibility in the digital culinary space. A special moment of collective pride was the Limca Book of Records attempt, where our students and faculty created the largest vegetarian Shakshuka—an event that showcased teamwork, scale, and innovation at its finest.

We also celebrated the farewell of the Passing Out Batch of 2025, marking the culmination of their transformative journey with us. Their internships, achievements, and remarkable growth stand as a testament to the quality of education and mentorship our department strives to provide.

Our focus on experiential learning continued through industry exposure, including the insightful Industrial Visit to SPECTA Quartz Surfaces in Bagru, where students gained a first-hand understanding of material applications within hospitality spaces.

A moment of exceptional honour this quarter was the prestigious global recognition conferred upon me—"Ambassador of Taste for the Global Gastronomy." This award reflects not only my personal journey but also the collective efforts, aspirations, and dedication of our entire department.

As we look ahead, let us continue to advance with passion, purpose, and pride. Together, we will keep fostering a learning environment that empowers students to excel, innovate, and step confidently into the world of global hospitality.

Warm regards,

Prof. Saurabh Sharma

Head of Department

Department of Hotel Management

Faculty of Management, Commerce & Arts

Manipal University Jaipur

★ EDITORIAL

The hospitality industry continues to evolve at a remarkable pace, and at the Department of Hotel Management, Manipal University Jaipur, we remain committed to ensuring that our students grow alongside this transformation. The **January–March 2025 edition** of *DHM Insights* captures this spirit of progress, experiential learning, and academic excellence that defines our department.

This issue highlights a vibrant and eventful first quarter, showcasing learning that extended far beyond the classroom. Whether it was **The Art of Mixology workshop**, the essential **First Aid & Fire Safety Training**, or the spirited **Food Walk – Jaipur**, students engaged with real-world hospitality practices and culinary traditions that enriched their professional understanding.

The quarter was also marked by creative and culturally meaningful events such as the **Bengali Theme Lunch**, the **Bliss Bake & Outreach Program**, and the warm and engaging **Parent–Teacher Meeting**. These activities not only showcased culinary innovation and teamwork but also strengthened community participation and student–parent–faculty collaboration. The excitement reached new heights with the **Better Kitchen Culinary Challenge – Grand Finale**, our feature on **The Vartika Show (Rasoil Plus)**, and the ambitious **Limca Book of Records attempt** for crafting the largest Shakshuka—each milestone contributing to our department’s growing visibility and recognition.

We also take pride in celebrating the achievements of our students and faculty this quarter. The heartfelt **farewell to the Passing Out Batch of 2025** marked an emotional yet inspiring milestone, as our graduates step forward into promising careers. Equally significant was the distinguished honour bestowed upon **Dr. (Chef) Saurabh Sharma**, who was awarded the prestigious title “**Ambassador of Taste for the Global Gastronomy.**” Such accolades reinforce the culture of excellence we strive to uphold.

This newsletter further documents valuable industry exposure through the **Industrial Visit to SPECTA Quartz Surfaces**, allowing students to connect academic concepts with real-world applications in hospitality design and material use.

As you turn the pages of this edition, we invite you to revisit the energy, creativity, and commitment that shaped the first quarter of 2025.

— Editorial Team, Department of Hotel Management, Manipal University Jaipur



- **ABHAY KASHYAP** (Assistant Professor {Senior Scale}, Editor)
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4) News and events organized

a) Workshops/ FDPs

i) Workshop: The Art of Mixology - Crafting Classic and Contemporary Mocktails

 Date: 11th March 2025

 Venue: Department of Hotel Management Lab, FoMCA, MUJ Campus

The Department of Hotel Management, FoMCA, Manipal University Jaipur, successfully organized a hands-on workshop titled “*The Art of Mixology: Crafting Classic and Contemporary Mocktails*”, aimed at enhancing students' beverage preparation and presentation skills. Led by Mr. Falesh Sharma, Application Manager at Osterberg Quality India, the session covered essential mixology techniques such as **shaking, stirring, muddling, blending, and layering**, while emphasizing **flavor balancing, garnishing, and current trends** in non-alcoholic beverages. Students engaged with **professional bar tools** and explored **responsible bartending practices**, gaining practical exposure to real-world beverage service environments.

Key Highlights:

- Guest Expert: Mr. Falesh Sharma (Osterberg Quality India)
- Focus: *Mocktail fundamentals, innovation, and live demonstrations*
- Outcome: *Skill enhancement, hands-on learning, and F&B industry exposure*



ii) Workshop: Basic Life-Saving Training & First Aid, Fire Safety Training

 Date: 26th March 2025

 Venue: Admin Block 1C, 2nd Floor, Room 211 - Seminar Hall (Directorate of International Collaborations, MUJ)

The Department of Hotel Management, FoMCA, Manipal University Jaipur, in collaboration with MUJ-TEC, successfully organized a practical workshop titled “**Basic Life-Saving Training & First Aid, Fire Safety Training**” on 26th March 2025. Held in the Seminar Hall of the Directorate of International Collaborations, the session provided students and faculty with **essential knowledge on emergency response techniques, basic first aid, and fire safety protocols**. Through live demonstrations and interactive participation, the event aimed to strengthen campus preparedness and equip attendees with the confidence to manage real-world health and safety emergencies effectively.

Key Highlights:

- Collaboration: Department of Hotel Management & MUJ TEC
- Focus: First aid, fire safety, and emergency response training
- Outcome: Enhanced campus safety awareness and practical life-saving skills



b) Events

i) 🍷 Food Walk - Jaipur | 24th January 2025 Exploring Culinary Culture Beyond the Classroom

On 24th January 2025, the Department of Hotel Management, FoMCA, Manipal University Jaipur organized an immersive Food Walk across some of Jaipur's most iconic culinary spots. This experiential learning activity offered students and faculty a chance to explore the city's rich food heritage, from traditional Rajasthani flavors to timeless street food delights. The walk provided a hands-on understanding of local food culture, presentation, service styles, and guest interactions, while also highlighting the role of food in shaping tourism experiences. It was a day of flavourful discoveries, peer bonding, and unforgettable gastronomic adventures across the Pink City.

Key Highlights:

- Experiential exposure to Jaipur's street food and heritage eateries
- Culinary observation of local techniques, hygiene practices, and guest engagement
- Strengthened appreciation for regional diversity in Indian cuisine



ii) Bengali Theme Lunch | Celebrating Basant Panchami

 Date: 4th February 2025

 Venue: Department of Hotel Management Restaurant (AB-1 Lab 326), MUJ Campus

On the auspicious occasion of Basant Panchami, the Department of Hotel Management, FoMCA, Manipal University Jaipur, hosted a vibrant Bengali Theme Lunch on 4th February 2025, offering guests an immersive experience of Bengal's rich culinary traditions. The event featured a festive setup and a thoughtfully curated menu including Basanti Pulao, Luchi, traditional curries, bhajas, Payesh, and Pati Shapta, prepared and presented by students under expert faculty guidance. Priced at ₹399, the lunch not only celebrated regional cuisine but also served as a showcase of student creativity, teamwork, and culinary finesse, making it a memorable gastronomic tribute to Eastern India.

Key Highlights:

- Occasion: Basant Panchami celebration through Bengali cuisine
- Menu: Authentic dishes including Basanti Pulao, Luchi, Payesh, and more
- Outcome: Skill showcase, cultural appreciation, and immersive dining experience.



iii) Bliss Bake & Outreach Program | Baking with a Purpose

 Date: 13th February 2025

 Venue: Department of Hotel Management, MUJ Campus

On 13th February 2025, the Department of Hotel Management, FoMCA, Manipal University Jaipur, organized Bliss Bake, an outreach initiative where students combined their passion for baking with a commitment to social responsibility. A delightful spread of cupcakes, tarts, doughnuts, brownies, pizzas, and more was prepared and sold by students, with all proceeds donated to Prayaas Corps, a youth-driven NGO focused on educating and empowering underprivileged children. This initiative not only honed students' culinary and entrepreneurial skills but also instilled a sense of compassion and civic engagement—reinforcing that true hospitality extends beyond the kitchen and into the community.

Key Highlights:

- Purpose: Fundraising through student-led bake sale
- Beneficiary: Prayaas Corps (NGO for underprivileged children)
- Outcome: Skill development and impactful social contribution



iv) Parent-Teacher Meeting | Strengthening Communication for Student Success

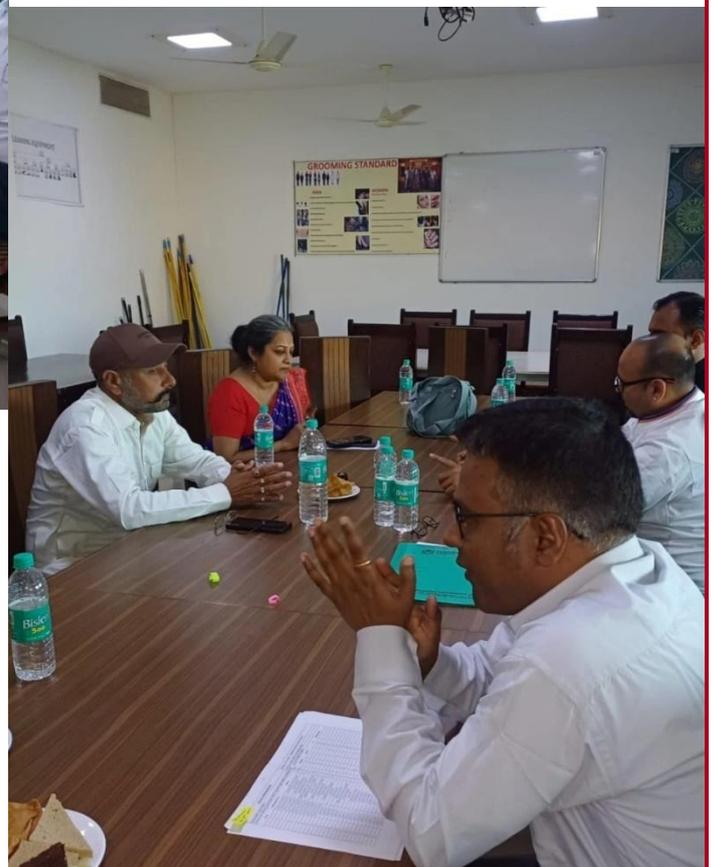
 *Date: 21st February 2025*

 *Venue: Department of Hotel Management, MUJ Campus*

The Department of Hotel Management, FoMCA, Manipal University Jaipur, organized a **Parent-Teacher Meeting (PTM)** on 21st February 2025, reinforcing its commitment to collaborative student development. The session served as a valuable platform for **open dialogue** between faculty and parents, focusing on key areas such as **academic performance, attendance, extracurricular involvement, and overall student well-being**. Faculty members shared individual progress updates, while parents contributed thoughtful feedback to support their ward's academic journey. The interaction strengthened the partnership between home and campus, ensuring a more holistic and supportive environment for student success.

Key Highlights:

- Focus: *Academic progress, attendance, extracurricular participation*
- Approach: *One-on-one parent-faculty discussions*
- Outcome: *Improved collaboration for student growth*



v) Better Kitchen Culinary Challenge - Grand Finale | National Showdown at MUJ

 Date: 28th February 2025

 Venue: Lab 327, AB-1 Block, Department of Hotel Management, MUJ Campus

The Department of Hotel Management, FoMCA, Manipal University Jaipur, proudly hosted the Grand Finale of the Better Kitchen Culinary Challenge (BKCC) Season 6 on 28th February 2025, bringing together regional champions from across India for an intense national-level culinary competition. Held at Lab 327, the finale featured multiple high-stakes rounds that tested participants on culinary technique, innovation, presentation, and resilience under pressure. Representing the diverse culinary traditions of the North, South, East, and West, contestants displayed remarkable skill and creativity. While only one team claimed the national title, all finalists earned recognition, experience, and applause for their exceptional culinary artistry.

Key Highlights:

- Competition Scope: National-level culinary challenge with regional finalists
- Evaluation: Skill, creativity, presentation, and time management
- Outcome: National Champion crowned; industry exposure for all finalists



Better KITCHEN'S
EVEREST CULINARY CHALLENGE
SEASON 6
THE HUNT FOR INDIA'S CULINARY STARS!

Organised By
Better KITCHEN

International Placement & Study Abroad Partner
WCE

Energy Partner
HP

Vegan Partner
BIO NUTRIENTS

Concurrent Events
Better KITCHEN Bakery CHAMPION
ENZO HOUSEKEEPING OLYMPIAD
Better KITCHEN 3YOUNG MASTERS CHALLENGE

Incredible India
Title Partner
EVEREST

Trophy Partner
MYMENU365

Tourism Partner
Uttar Pradesh UTTAR PRADESH TOURISM

Host Partner
Department of Hotel Management FoMCA



vi) **MUJ Featured on *The Vartika Show* | *Rasoi Plus* on First India Plus OTT**

 *Date of Broadcast: February 2025*

 *Platform: First India Plus OTT | Episode Location: Department of Hotel Management, MUJ Campus*

The Department of Hotel Management, FoMCA, Manipal University Jaipur, was proudly featured on *The Vartika Show* in a special culinary segment titled “*Rasoi Plus: Culinary Delights from Bengal to Arabia*”, aired on **First India Plus OTT**. The episode showcased the expertise of **Dr. Chef Saurabh Sharma**, **Chef Amit Datta**, and **Chef Abhishek Sengupta**, who presented an exquisite range of **authentic Bengali dishes** and **traditional Arabic desserts**, offering viewers a vibrant cross-cultural culinary experience. This national exposure underscored MUJ’s commitment to **culinary innovation**, **cultural richness**, and **industry-oriented skill development**, marking a proud moment for the department on a digital media platform.

Key Highlights:

- **Featured Experts:** *Dr. Chef Saurabh Sharma, Chef Amit Datta, Chef Abhishek Sengupta*
- **Cuisine Theme:** *Bengali delicacies and Arabic desserts*
- **Outcome:** *National digital presence and culinary showcase*



vii) Limca Book of Records Attempt | Crafting the Largest & Heaviest Vegetarian Shakshuka

 Date: 6th March 2025

 Venue: Lab 327, AB-1 Block, Department of Hotel Management, MUJ Campus

On 6th March 2025, the Department of Hotel Management, FoMCA, Manipal University Jaipur, undertook an ambitious culinary challenge with an official attempt to enter the Limca Book of Records by preparing the largest and heaviest vegetarian Shakshuka. This record-setting initiative celebrated North African cuisine with a plant-based, sustainable twist, involving extensive student and faculty collaboration. Beyond breaking records, the event promoted culinary innovation, sustainable gastronomy, and large-scale execution, while reinforcing MUJ's commitment to hands-on learning, teamwork, and global culinary relevance. The event was a proud milestone showcasing excellence in scale, skill, and spirit.

Key Highlights:

- Focus: Record-setting Shakshuka prepared collaboratively by students and faculty
- Objectives: Promote sustainability, teamwork, and culinary creativity
- Outcome: Limca Book of Records attempt with academic and cultural significance



स्पेशल डिश • एमयूजे के 4 शेफ और 69 स्टूडेंट्स की टीम ने 1 घंटे 23 मिनट में बनाया

323.7 किलोग्राम वजनी 8 फीट लंबा और 4 फीट चौड़ा वेजिटेरियन शाकुका किया तैयार

सिटी रिपोर्ट | मणिपाल यूनिवर्सिटी जयपुर (एमयूजे) के होटल मैनेजमेंट विभाग ने 323.7 किलोग्राम वजनी, 8 फीट लंबा और 4 फीट चौड़ा वेजिटेरियन शाकुका तैयार किया। शाकुका एक नॉर्थ अफ्रीकन डिश है, जिसे एमयूजे ने वेजिटेरियन डिश के रूप में तैयार किया है। होटल मैनेजमेंट विभाग के एचओडी एवं प्रोफेसर शेफ डॉ. सोरभ ने बताया कि देश का सबसे बड़ा और सबसे भारी वेजिटेरियन शाकुका बनाकर लिम्का बुक ऑफ रिकॉर्ड्स में शामिल होने का प्रयास किया। इस डिश को 4 शेफ एवं 69 स्टूडेंट्स की



टीम ने 1 घंटे 23 मिनट में तैयार किया। इस दौरान यूनिवर्सिटी की कुलपति प्रो. नीति निपुण शर्मा ने कहा कि इस प्रकार के आयोजन छात्रों में पाक कला के प्रति रुचि

बढ़ाते हैं। वहीं, प्रो-प्रेसिडेंट प्रोफेसर करुणाकर ए. कोटगार ने कहा कि यह आयोजन विभाग की क्षमता के साथ यूनिवर्सिटी की शोध संस्कृति को भी दिखाता है। मैनेजमेंट एंड कॉमर्स के डीन प्रो. ब्रजेश कुमार ने कहा कि यह उपलब्धि देश में होस्पिटैलिटी और टूरिज्म एनुकेशन को एक नई दिशा प्रदान करेगी।
इन प्रोडक्ट्स से किया तैयार:
इसे बनाने में 115 किलो टमाटर, 48 किलो शिमला मिर्च, 60 किलो प्याज, 8 किलो लहसुन, 4 किलो क्रीम चॉब, 20 किलो टमाटर प्यूरी, 10 किलो टमाटर पेस्ट, 2 किलो ऑलिव तेल, 2 किलो मक्खन, 3 किलो मसूर, 15 किलो फली, 11 किलो दही, 8.2 किलो सूजी, 10 किलो रिफाईंड तेल, 7.5 किलो सोस के साथ कई फूड प्रोडक्ट्स का इस्तेमाल किया गया।



viii) Farewell Get-Together | Passing Out Batch of 2025



Date: March 2025



Venue: Department of Hotel Management, MUJ Campus

The Department of Hotel Management, FoMCA, Manipal University Jaipur, bid a warm and memorable farewell to the Passing Out Batch of 2025 with a heartfelt get-together and high tea celebration held on campus. The event was filled with nostalgia, gratitude, and joyful reflection, as students and faculty gathered to commemorate their shared journey. A group photograph was taken to honor the spirit of camaraderie and mark the legacy of this vibrant graduating class. With laughter, conversations, and warm wishes, the celebration offered not just closure, but a hopeful send-off into the promising chapters that lie ahead.

Key Highlights:

- Occasion: Farewell celebration with high tea for the graduating batch
- Sentiment: Reflections, gratitude, and shared memories
- Outcome: Commemorated the Class of 2025 with unity and best wishes



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Department Of Hotel Management



Passing Out Batch Of 2025

5) Industrial Visit/s

a) Workshops

i) One-Day Industry Exposure Visit | SPECTA Quartz Surfaces

 Date: 7th March 2025

 Venue: SPECTA Quartz Surfaces, RIICO Industrial Area, Bagru Extension, Jaipur

As part of its commitment to experiential learning, the Department of Hotel Management, FoMCA, Manipal University Jaipur, organized a **One-Day Industry Exposure Visit** on 7th March 2025 to **SPECTA Quartz Surfaces**. The visit offered students practical insights into the **sourcing, processing, and application** of quartz, marble, granite, and other surface materials widely used in hospitality interiors. Students toured the manufacturing facility, observed **quality control techniques**, and participated in **interactive sessions on design aesthetics, durability, eco-friendly practices, and sustainability trends** in surface production. The visit concluded with an engaging Q&A and faculty-led discussions, bridging theory with real-world design applications and enhancing students' readiness for the hospitality industry.

Key Highlights:

- Learning Focus: *Material application in hospitality design*
- Industry Exposure: *Live walkthrough and expert interaction*
- Outcome: *Improved understanding of surface aesthetics and sustainability*



6) Faculty awards (technical/ non-technical)

a) Global Recognition: Dr. Saurabh Sharma Honoured as 'Ambassador of Taste for the Global Gastronomy'

 Date: 14th January 2025

 Department of Hotel Management, FoMCA, MUJ Campus

Dr. Saurabh Sharma, Head of the Department of Hotel Management, Faculty of Management and Commerce, Manipal University Jaipur, was conferred with the prestigious "Ambassador of Taste for the Global Gastronomy" title on 14th January 2025. This global certification award and official title of honour recognizes outstanding contributions to the advancement of culinary arts and the global gastronomy movement. The accolade reflects Dr. Sharma's ongoing dedication to excellence in hospitality education and international culinary leadership, further elevating MUJ's standing on the global gastronomic map.

Key Highlights:

- Recipient: Dr. Saurabh Sharma, HoD - Hotel Management, MUJ
- Title Awarded: Ambassador of Taste for the Global Gastronomy
- Significance: Global culinary honor acknowledging academic and industry impact

