



**MANIPAL UNIVERSITY
JAIPUR**

Faculty of Management, Commerce & Arts

TAPMI School of Business

Department of Hotel Management

DHM INSIGHTS

“A Hospitality & Tourism Newsletter”

Edition: July-September 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 HoD's Desk

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

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



It gives me immense pride to present the July-December 2025 edition of DHM INSIGHTS, a comprehensive reflection of the vibrancy, academic depth, and industry engagement that define our department. The past six months have been exceptionally dynamic – marked by experiential learning, impactful workshops, inspiring alumni interactions, prestigious awards, research contributions, and hands-on industry exposure.

We began the semester with a structured Orientation & Induction Program, laying a strong foundation for the incoming batch. Students explored Jaipur's culinary heritage through the immersive Jaipur Food Tour, celebrated camaraderie at the Abhyuday Freshers' Event, and showcased Rajasthan's gastronomic culture through the Rajasthani Swad Rang Theme Lunch, featuring more than 20 forgotten regional dishes.

Our workshop series enriched learners with real-world skills – from mocktail crafting and IDS software training to intellectual property awareness in collaboration with NIPAM. The exclusive masterclass, "The Flavor Lab" by Chef K. Thiru, offered an unparalleled 7-course live culinary demonstration, inspiring creativity and precision.

Industry connect remained at the heart of our pedagogy, with structured visits to The Nest Luxury Resort, Hotel Hyatt Regency, and the MUJ in-house commercial laundry, providing students firsthand exposure to luxury hotel operations and back-of-house systems.

Our faculty continued to bring academic glory through publications in globally recognised platforms, while our students upheld the spirit of innovation and entrepreneurship. Notably, Siddhi Chauhan's MSME-registered venture MILK AND HONEY stands as a testimony to the entrepreneurial culture we nurture. We proudly celebrated Palak Jaiswal, recipient of the Gold Medal for Academic Excellence.

On the faculty front, we were honoured as a team with several national recognitions. I express my gratitude for being conferred the Dr. Ramdas M. Pai Award for Professional Excellence, while Chef Abhishek Sengupta brought laurels by winning the Master Chef South/East/West Indian Cuisine Award at the 22nd Annual Chef Awards. Such achievements strengthen our collective commitment to excellence.

As our graduating batches move forward after participating in MUJ's grand 12th Convocation, we remain dedicated to shaping future-ready hospitality professionals who are skilled, confident, and industry-aligned.

I extend my heartfelt appreciation to our students, faculty, alumni, and industry partners for their unwavering support and contributions. Let us continue to innovate, inspire, and elevate the standards of hospitality education at MUJ. Let us continue to grow, innovate, and inspire together.

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 July–December 2025 edition of our newsletter celebrates this spirit of progress, innovation, and academic excellence that defines our department.

This issue beautifully captures the vibrant semester that unfolded across our classrooms, labs, kitchens, and industry touchpoints. From immersive culinary workshops and insightful expert talks to experiential field visits and student-led research engagements, every activity reflects our belief in learning that is both rigorous and real. Whether it was the deep-dive Jaipur Food Tour, the culturally rich Rajasthani Swad Rang Theme Lunch, or the dynamic sessions by industry leaders from Hyatt Regency, Hilton Dubai, and Thrillophilia, students experienced hospitality beyond textbooks.

Our faculty have continued to illuminate the academic landscape through impactful research contributions, national recognitions, and thought leadership. The achievements of Dr. (Chef) Saurabh Sharma and Chef Abhishek Sengupta, along with significant faculty publications, reaffirm our department’s growing influence in the hospitality and tourism education ecosystem. Equally inspiring are the accomplishments of our students, from gold-medal academic excellence to entrepreneurial ventures such as *Milk and Honey*—each milestone a testament to the talent we nurture.

This newsletter also celebrates the successful convocation of our outgoing batches and the vibrant arrival of the new cohort during the “Abhyuday” Freshers’ event. As one chapter concludes and another begins, we continue to take pride in shaping resilient professionals who are ready for the global hospitality landscape.

As you turn the pages of this issue, I invite you to revisit the energy, the learning, and the dedication that filled the past semester. May this newsletter inspire our students to dream bigger, our faculty to innovate further, and our alumni to stay connected with the department that will always remain their home.

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



- **ABHAY KASHYAP** (Assistant Professor {Senior Scale}, Editor)
- **LOKENDRA SINGH** (Student Editor Batch BHM 2025)
- **LAKSHITA SINGH RATHORE** (Student Editor Batch BBA {H&TO} 2025)
- **TASHINA KHAN** (Student Editor Batch BBA {H&TO} 2024)
- **AARIA ANIRUDH VERMA** (Student Editor Batch BHM 2024)

4) Workshops and Events Organized

a) Workshops

- i) Expert Talk on Emerging Career Prospects in Hospitality by Mr. Arpendra Chauhan, Learning Manager, Hyatt Regency Jaipur

 Date: 29th July 2025

 Venue: Department of Hotel Management, FoMCA, MUJ

Introduction:

The Department of Hotel Management hosted an insightful expert talk by **Mr. Arpendra Chauhan, Learning Manager, Hyatt Regency Jaipur**, focusing on the **booming future of the hospitality industry and evolving career opportunities for young professionals**. Drawing from his extensive industry experience, Mr. Chauhan highlighted how the global hospitality sector is rapidly transforming through technology adoption, personalised guest experiences, sustainable operations, and cross-disciplinary job roles. He emphasised the increasing demand for skilled professionals across hotels, resorts, cruises, luxury retail, aviation, event management, and culinary spaces—making hospitality one of the fastest-growing global employment domains.

Key Highlights:

- Transformational shifts in hospitality and changing employer expectations
- Must-have skills for modern hotel professionals: communication, leadership, service attitude & digital readiness
- Global job mobility and future-proof hospitality career paths
- Real-time examples from Hyatt's training systems and guest-service excellence

Outcome:

The session empowered students with industry clarity and motivation, enabling them to align their learning with global hospitality trends and strengthening their preparedness for internships and placements.



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**DEPARTMENT OF HOTEL
MANAGEMENT**

GUEST SPEAKER

Topic-*"The growth & future prospects in the Hospitality sector"*

Tuesday
29th July, 2025
02:00 pm onwards

*Learning Manager,
Hyatt Regency, Jaipur*

Mr. Arpendra Chauhan
Speaker

ii) Alumni Talk on Industry Insights & Campus Memories by Ms. Varnika Garg, Customer Experience Executive, Thrillophilia

 Date: 29th July 2025

 Venue: Department of Hotel Management, FoMCA, MUJ

Introduction:

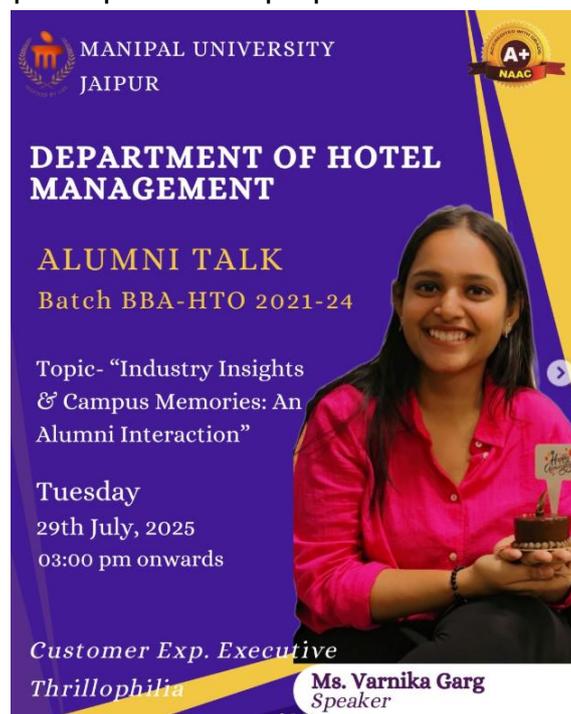
The Department of Hotel Management conducted an engaging Alumni Talk featuring Ms. Varnika Garg, Batch BBA (H&TO) 2021-24, currently working as a Customer Experience Executive at Thrillophilia. The session served as an inspiring bridge between academic learning and real-world industry practices, as Ms. Garg shared her professional journey—from campus to corporate—and highlighted how the hospitality curriculum at MUJ laid a strong foundation for her career success. She provided valuable insights into customer experience management, evolving guest expectations in tourism, and rapid digital transformation in the travel sector. Ms. Garg also reflected on her campus life, cherished department culture, and the role of internships, industrial training, and faculty mentorship in shaping her personality and professional outlook.

Key Highlights:

- Understanding customer experience strategies in the travel & tourism sector
- Importance of soft skills, emotional intelligence, and adaptability in hospitality careers
- Corporate realities vs classroom learnings – how to stay industry-ready
- Alumni guidance on internships, placements, and professional networking
- Inspiring campus memories reinforcing confidence and motivation among students

Outcome:

The session provided students with practical exposure to modern hospitality and tourism operations while strengthening alumni-student connect. Learners gained clarity on essential employability skills, industry expectations, and career growth opportunities. The talk also boosted student confidence, encouraging proactive participation in internships, experiential learning, and personality development – ultimately supporting enhanced internship and placement preparedness.



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**DEPARTMENT OF HOTEL
MANAGEMENT**

ALUMNI TALK
Batch BBA-HTO 2021-24

Topic- “Industry Insights
& Campus Memories: An
Alumni Interaction”

Tuesday
29th July, 2025
03:00 pm onwards

Customer Exp. Executive
Thrillophilia

Ms. Varnika Garg
Speaker

The poster features a photograph of Ms. Varnika Garg, a smiling woman with long dark hair wearing a bright pink shirt, holding a small chocolate cake. The background is a vibrant purple and yellow gradient.

iii) Alumni Talk on “From Campus to Career: My Journey in Hospitality” by Ms. Kopal Jain, Founder - *Cake Palette*

 **Date:** 29th July 2025

 **Time:** 03:00 PM onwards

 **Venue:** Department of Hotel Management, FoMCA, MUJ

Introduction:

The Department of Hotel Management organised an enriching Alumni Talk featuring **Ms. Kopal Jain, Batch BBA-HTO 2021-24, and Founder of *Cake Palette***. The session offered a motivational insight into her transition from academic life at MUJ to building a successful professional identity in the hospitality domain. Ms. Jain extensively shared her entrepreneurial journey, skill development pathway, and the challenges and opportunities she encountered while shaping her career in bakery and hospitality entrepreneurship. She emphasised the importance of building a strong professional mindset, continuous skill upgradation, precision in culinary practices, and leveraging internships and experiential learning for long-term career growth.

Key Highlights:

- Inspirational journey from student life to hospitality entrepreneurship
- Roadmap to establishing a bakery brand and creating value through product differentiation
- Importance of internships, practical exposure, and hands-on learning in shaping career confidence
- Role of MUJ faculty mentorship, labs, events, and competitions in skill enhancement
- Guidance to students on identifying strengths and choosing their career pathways in hospitality

Outcome:

The session provided students with strong motivation and a clear understanding of the various career avenues within hospitality, particularly in the bakery and entrepreneurship segment. Learners gained clarity on how passion, discipline, and skills can be transformed into a successful business venture. The talk strengthened alumni-student networking and enhanced the confidence of aspiring entrepreneurs by encouraging innovation, creativity, and self-belief.



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ALUMNI TALK
Batch BBA-HTO 2021-24

Topic- “From Campus to
Career: My journey in
Hospitality”

Tuesday
29th July, 2025
03:00 pm onwards

Founder
‘केक *Palette*’

Ms. Kopal Jain
Speaker

iv) **Guest Speaker Session on “Global Career Opportunities in Hospitality Sector” by Mr. Pritam Biswas, Head of Food & Beverage, Hilton Dubai Deira**

 **Date:** 31st July 2025

 **Time:** 03:00 PM onwards

 **Venue:** Department of Hotel Management, FoMCA, MUJ

Introduction:

The Department of Hotel Management, FoMCA, MUJ organised a highly insightful Guest Speaker Session delivered by **Mr. Pritam Biswas, Head of Food & Beverage, Hilton Dubai Deira**, on the topic “**Global Career Opportunities in Hospitality Sector.**” The speaker brought in valuable perspectives from his extensive international hospitality experience, offering students a realistic understanding of what it takes to build a successful career across global hotel brands and multicultural destinations. Mr. Biswas elaborated on how the worldwide hospitality landscape is evolving, with exponential demand for professionals in food and beverage operations, luxury hospitality, cruise lines, aviation hospitality, resorts, and theme-based tourism. He also explained the rising need for skilled graduates who can blend service excellence, cultural adaptability, digital literacy, and leadership qualities.

Key Highlights:

- Industry insights on international hospitality hiring trends and employment hotspots
- Skills and behavioural competencies required for global hospitality roles
- Real-time exposure to F&B operations and leadership functioning within Hilton properties
- Importance of multicultural communication, adaptability, and professional grooming
- Guidance on internships, global placements, and career growth pathways across international hotel chains

Outcome:

The session expanded students’ understanding of the boundless opportunities available to hospitality graduates across the world. Learners gained clarity on career planning, internship mapping, and long-term role progression in the F&B and hotel industry. The talk fostered global career awareness, inspiring students to develop international standards of professionalism and motivating them to pursue placements and internships abroad with confidence.



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DEPARTMENT OF HOTEL
MANAGEMENT

GUEST SPEAKER

Topic- “Global Career
Opportunities in
Hospitality Sector”

Thursday
31st July, 2025
03:00 pm onwards

Head of Food & Beverage
Hilton Dubai Deira

Mr. Pritam Biswas
Speaker

v) Webinar on “Intellectual Property Rights (IPR) & Patents and Design Filing”

 **Date:** 20th August 2025

 **Time:** 11:00 AM - 01:00 PM

 **Mode:** Online

Introduction of the Event

The Department of Hotel Management, in collaboration with the Directorate of Research (DoR), Manipal University Jaipur, organized an online webinar on “*Intellectual Property Rights (IPR) & Patents and Design Filing.*” The workshop was conducted in association with **Rajiv Gandhi National Institute of Intellectual Property Management (NIPAM), Government of India, Nagpur**, under the *National Intellectual Property Awareness Mission*. The session aimed to build awareness among students and faculty about the scope, importance, and legal framework related to intellectual property in academic and professional spaces.

Objective of the Event

- Provide an understanding of IPR and the importance of safeguarding innovation.
- Educate participants on concepts of *patents, copyrights, designs*, and their filing procedures.
- Familiarize learners with the legal documentation and application process involved in obtaining patents.
- Encourage a culture of research, creativity, and innovation among students and faculty.

Beneficiaries of the Event

- Students across all academic programs
- Faculty members and research scholars of the university

Additional Information

- No participation fee was charged for attending the webinar.
- **E-certificates were issued to all participants.**



The poster features logos for NIPAM (National IP Awareness Mission), the Government of India, and Manipal University Jaipur. It identifies the Department of Hotel Management and Directorate of Research as organizers, and the Rajiv Gandhi National Institute of Intellectual Property Management as the associated institution. The event is presented as a webinar on August 20, 2025, from 11:00 AM to 01:00 PM online. Speakers include Mr. Kumar Raju (Assistant Controller of Patents & Designs, RGNIIPM Nagpur) and Dr. Amrish Chandra (Managing Director, Lexgin IP Regs. Patent Agent). Conveners are Dr. Saurabh Sharma (HoD, Hotel Management) and Dr. Bhavna Tripathi (Director, DoR). Event coordinators listed are Dr. Amit Dalta, Mr. Abhishek Sengupta (+91 9903740558), and Ms. Pooja Koiri. A QR code is provided for joining, and a note states that any students and faculty can attend and receive e-certificates.

b) Events

i) Orientation & Induction Program - Department of Hotel Management

 Date: 25th to 27th July

 Venue: Department of Hotel Management, FoMCA, Manipal University Jaipur

Introduction:

The Department of Hotel Management organized a comprehensive Orientation & Induction Program for the newly admitted first-year students to ensure a smooth transition into their academic journey at MUJ. The program welcomed students into the hospitality domain with a structured introduction to the department, program curriculum, academic policies, and examination structure. Students were familiarized with university culture, values, and professional expectations through a series of sessions conducted by faculty members, experts, and alumni.

The induction provided students with meaningful exposure to the career scope in hospitality, including global industry opportunities across hotels, tourism, aviation, cruise lines, luxury retail, and event management. The event also highlighted essential university facilities such as the hotel operation laboratories, central library, sports complex, student clubs, innovation & incubation centre, counselling guidance cell, and scholarship support system. In addition to academic briefings, interactive modules on grooming, communication etiquette, and behavioural expectations were conducted, helping students develop confidence and professionalism from day one. Parents and guardians were also engaged during the inaugural session, promoting transparency and collective participation in the academic journey ahead.

Key Highlights:

- Introduction to the vision, mission, and culture of MUJ and the Department of Hotel Management
- Academic briefings on curriculum structure, credit system, evaluation pattern, and placement pathway
- Interaction with alumni and industry experts for firsthand professional insight
- Guided campus familiarization including labs, library, and sports facilities
- Team building and self-development activities fostering bonding and holistic growth

Beneficiaries:

- First-year students of the Department of Hotel Management (Batch 2025-26)
- Parents/Guardians of the newly admitted students

Outcome:

The program successfully equipped students with clarity, motivation, and academic direction while strengthening their confidence and sense of belonging. By the end of the induction, students developed awareness of departmental functioning, future learning opportunities, and professional expectations – setting a strong foundation for their journey in hospitality education.



Figure 1, Pro President Dr. Karunakar A Kotegar, Speaking During Orientation 2025



Figure 2, Lamp Lighting Ceremony During Orientation 2025

ii) Jaipur Food Tour | Culinary Immersion & Sensory Learning

 Date: – 13th August 2025

 Location: Jaipur City

Introduction:

The Department of Hotel Management organised an experiential Jaipur Food Tour for first-year hospitality and tourism students with the objective of familiarising them with the city's rich culinary landscape and cultural flavours. The curated food trail exposed students to authentic local snacks, sweets, and beverages across iconic eating joints, enabling them to observe live food production methods, ingredient selection, flavour balancing, and guest-handling approaches used in real service environments. The tour blended taste exploration with academic learning as students interacted with vendors regarding menu popularity, customer preferences, pricing patterns, food safety, and business sustainability in high-footfall settings.

Key Highlights:

- Exploration of Jaipur's signature delicacies such as kachori, samosa, lassi, and traditional desserts
- Interaction with local culinary entrepreneurs and food stall operators
- Observation of crowd management, hygiene practices, and service speed in live F&B setups
- Experiential learning through sensory evaluation and comparison of regional flavours

Outcome:

The food tour enhanced students' understanding of culinary tourism, flavour profiling, and informal food service operations, while deepening their appreciation for Jaipur's gastronomic identity and its strong linkage with hospitality and tourism.



iii) Departmental Freshers' Event - "Abhyuday"

📅 Date: 10th September 2025 (Wednesday)

🕒 Time: 09:00 AM - 03:00 PM

📍 Venue: Seminar Hall - 211, Dome Building, 1C

Introduction of the Event

The Department of Hotel Management organized the departmental freshers' event "Abhyuday" to warmly welcome the newly admitted students of BHM and BBA (H&TO). The event aimed to mark the beginning of an exciting academic journey while providing students an opportunity to interact, bond, and become familiar with the collaborative and vibrant culture of the department. The celebration created an engaging platform for students to showcase their talents and develop a sense of belonging from the very first day.

Objective of the Event

- Foster interaction and healthy bonding among newly joined students and seniors.
- Create a welcoming, inclusive, and supportive environment for first-year students.
- Introduce departmental culture, student clubs, and academic life at DHM.
- Encourage confidence building through participation in fun & cultural performances.
- Strengthen student engagement and belongingness within the DHM community.

Beneficiaries of the Event

- First-year students of BHM & BBA (H&TO)
- Senior students and faculty members of the Department of Hotel Management



iv) Workshop on “Crafting Mocktails” | Hands-On Mixology Training

📅 Date: – 22nd September 2025

📍 Venue: Department of Hotel Management, MUJ

Introduction:

The Department of Hotel Management conducted a practical workshop on “Crafting Mocktails” to introduce students to the fundamentals of modern mixology and beverage creativity. The session was led by Mr. Falesh Sharma, Application Manager, Osterberg Quality India, who engaged participants through live demonstrations and guided practice on recipe formulation, balancing flavours, and understanding ingredient compatibility. Students gained hands-on experience working with shakers, strainers, muddlers, and syrups while learning the science behind dilution, texture, colour pairing, and garnish selection.

Key Highlights:

- Live demonstration and guided preparation of signature mocktails
- Training on tools, techniques, flavour profiling, and beverage sensory evaluation
- Best practices in responsible bartending and non-alcoholic drink presentation
- Industry insights into beverage trends, customer expectations, and menu engineering

Outcome:

The workshop empowered students with practical mixology skills and boosted their confidence in beverage preparation and service. The industry-expert interaction strengthened classroom learning by offering real-time exposure to beverage innovation, creativity, and professionalism essential for hospitality careers.



5) Industrial Visit/s

a) Industrial Visit to The Nest Luxury Resort | Live Exposure to Premium Hotel Operations

 Date: – 1st August 2025

 Location: The Nest Luxury Resort, Jaipur

Introduction:

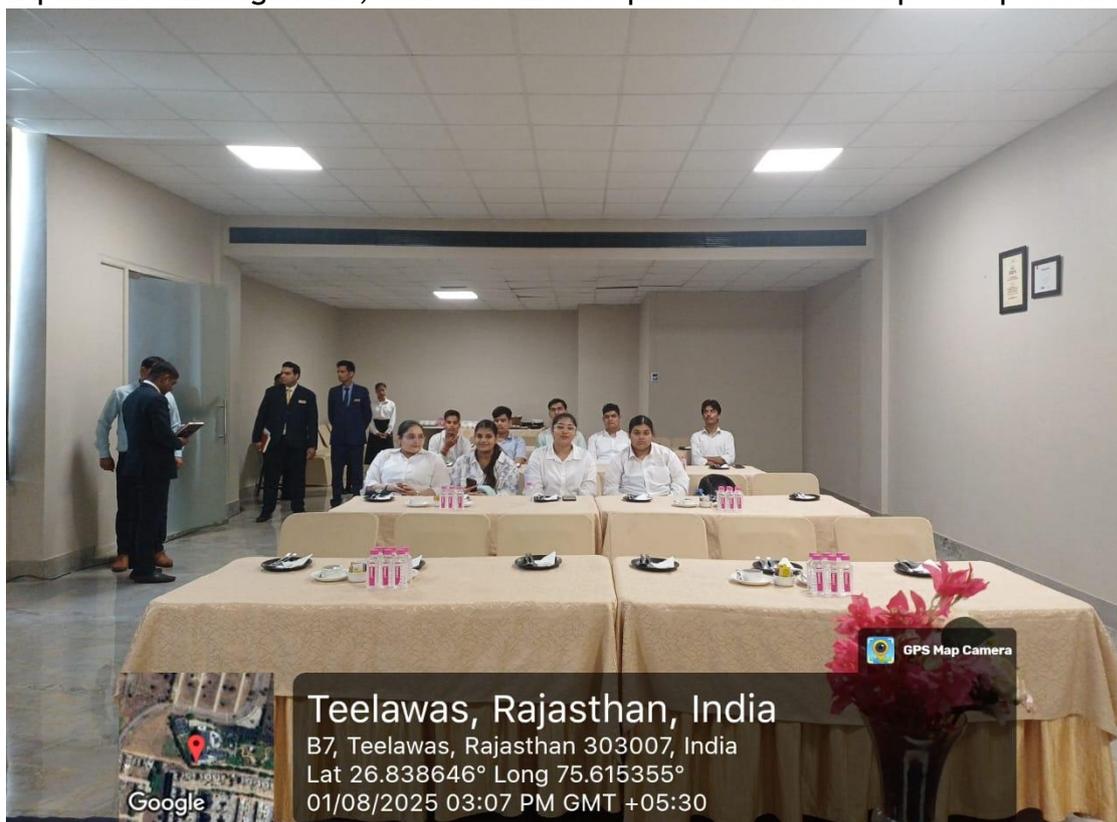
The Department of Hotel Management organized an industrial visit to The Nest Luxury Resort, Jaipur with the objective of providing first-year students practical exposure to full-scale hotel operations in a luxury hospitality environment. The Nest, known for international service standards, offered students a firsthand understanding of how premium hotels function across departments including Front Office, Housekeeping, Food & Beverage Service, Food Production, Banquets, and Event Operations. The guided walkthrough familiarized students with reservation cycles, room allocation procedures, kitchen workflows, event setup planning, and guest-service etiquette, allowing them to observe professional coordination in a live operational setting.

Key Highlights:

- Visit to all core operational and non-operational hotel departments
- Demonstration of check-in and reservation cycle at the Front Office
- Detailed observation of room readiness, housekeeping SOPs & turndown service
- Exposure to kitchen hierarchy, menu planning process & food safety protocols
- Understanding banquet planning, event execution & corporate bookings
- Interaction with hotel department heads on career pathways and industry expectations

Outcome:

The industrial visit strengthened students' conceptual clarity and professional awareness by connecting classroom learning with real-world hotel operations. The exposure improved their understanding of luxury service standards, departmental interdependence, guest experience management, and soft skills required for internships and placements.



b) Industrial Visit to Hotel Hyatt Regency | Live Exposure to Luxury Hospitality Operations

 Date: – 4th September 2025

 Location: Hotel Hyatt Regency, Mansarovar, Jaipur

Introduction:

The Department of Hotel Management organized an industrial visit to Hotel Hyatt Regency, Jaipur to provide hospitality students with firsthand exposure to luxury hotel operations and international service standards. The visit allowed students to observe the functioning of a premium 5-star property known for its expansive green landscapes, 230 elegantly designed rooms, 24x7 guest services, multi-cuisine restaurants, coffee shop, banqueting facilities, executive board rooms, and large-scale event venues. Through a structured walkthrough of the hotel's back-of-the-house and front-of-the-house facilities, students gained practical understanding of departmental coordination, guest experience delivery, and service excellence in a dynamic live environment.

Key Highlights:

- Guided orientation across all major hotel departments, including Front Office, Housekeeping, F&B Service, Food Production, Sales & Marketing, HR, and Security
- Demonstration of reservation handling, guest check-in procedures, and customer inquiry management at the Front Office
- Exposure to inventory control, room inspection techniques, cleaning standards, and linen management within Housekeeping
- Observation of kitchen brigade hierarchy, menu execution, food safety compliance, and plating aesthetics in the food production area
- Experience of banquet event planning processes, corporate boardroom setup, and large-scale hospitality event execution
- Interaction with department heads on internship expectations, professional grooming, service etiquette, and career growth opportunities

Outcome:

The industrial visit proved highly impactful as students connected academic learning with live hotel operations under real business conditions. The exposure enhanced their understanding of hospitality workflows, professional discipline, crisis handling, cross-departmental communication, and guest-satisfaction metrics—preparing them to approach future internships and placements with higher confidence and operational awareness.



6) Research: Faculty publications:

1) Mr. Birendra Roy

- a. Digital Transformation in Destination Marketing: Leveraging Technology for West Bengal's Tourism Growth

📄 DOI: 10.4018/979-8-3693-9939-2.ch005

Abstract (Newsletter Summary):

This chapter examines how digital tools—such as VR-based destination previews, social media campaigns, AI-enhanced travel planning, and online engagement platforms—can accelerate tourism growth in West Bengal. The study highlights how technology improves destination visibility, influences tourist decision-making, and supports sustainable regional tourism development. It underscores the strategic need for digital adoption across tourism stakeholders to remain competitive in a technology-driven travel ecosystem.

- b. Emerging Trends of Artificial Intelligence in Event Management and Event Planning

📖 **Published by: Apple Academic Press**

🔗 Link: <https://www.appleacademicpress.com/the-future-of-events-trends-technologies-and-stakeholders-engagement/9781779640727>

Abstract (Newsletter Summary):

This book chapter explores the increasing integration of Artificial Intelligence in event planning and execution. It discusses AI applications such as predictive analytics for crowd flow, automated scheduling, real-time event monitoring, facial recognition check-ins, personalized attendee experiences, and smart vendor coordination. The study emphasizes how AI enhances operational efficiency, safety, and service quality in both hospitality events and large-scale conventions. It serves as an insightful resource for hospitality students preparing for tech-driven event careers.

2) Mr. Birendra Roy, Dr Amit Datta, Mr Abhishek Sengupta

- a. Culinary Tourism Through Food Tours in Jaipur: A Thematic Analysis

📄 DOI: 10.5281/zenodo.17348479

Abstract (Newsletter Summary):

This research analyzes Jaipur's growing culinary tourism movement through a thematic study of local food tours. The paper identifies key experience elements such as authenticity, heritage storytelling, sensory engagement, and local culinary identity. Findings show that food tours not only promote gastronomic tourism but also play a crucial role in cultural preservation and tourist satisfaction. The study reinforces that Jaipur's food ecosystem – from street foods to royal recipes – serves as a powerful tourism driver and should be integrated into hospitality learning.

7) Award & Achievements

a) Faculty Awards & Achievements

i) Chef of the Year Award Conferred to “Dr. (Chef) Saurabh Sharma” HoD, Department of Hotel Management, MUJ

 Award Edition: EazyDiner Foodie Awards - Jaipur Edition

 Category: Chef of the Year

 Recipient: Dr. (Chef) Saurabh Sharma, Professor & Head, Department of Hotel Management, Manipal University Jaipur

Description:

The Department of Hotel Management proudly celebrates the remarkable achievement of Dr. (Chef) Saurabh Sharma, who was honoured with the prestigious “Chef of the Year” title at the **EazyDiner Foodie Awards - Jaipur Edition**. This recognition stands as a testament to Dr. Sharma’s extraordinary culinary expertise, industry leadership and long-standing contribution to promoting gastronomy and hospitality education in India. The award highlights his continuous efforts to blend innovation with traditional culinary practices, inspiring budding hospitality professionals to pursue excellence in the culinary arts.

Key Highlights:

- Awarded by EazyDiner Foodie Awards – one of the most credible platforms for recognising culinary talent
- Acknowledgement of Dr. Sharma’s excellence in culinary artistry, professional mentorship and hospitality service innovation
- Strengthens the academic-industry prestige of the Department of Hotel Management, MUJ
- Inspires students to pursue culinary arts and professional certifications passionately

Achievement Impact:

Dr. Sharma’s accomplishment greatly contributes to the department’s academic pride and industry visibility. His recognition reinforces MUJ’s dedication to nurturing industry-driven learning and motivates students to build careers rooted in creativity, discipline and hospitality excellence.



ii) **Dr. Ramdas M. Pai Award for Professional Excellence Achievement Recognition - Dr. (Chef) Saurabh Sharma**
Professor & HoD, Department of Hotel Management

Introduction:

The Department of Hotel Management is proud to announce that Dr. (Chef) Saurabh Sharma, Professor & Head of the Department, has been conferred with the prestigious Dr. Ramdas M. Pai Award for Professional Excellence. This award acknowledges his exemplary contributions to hospitality education, leadership, and academic excellence at Manipal University Jaipur.

Description of Achievement:

Dr. Sharma has consistently demonstrated an exceptional commitment to elevating the academic and professional standards of the department through innovation, industry collaboration, and student-centric initiatives. The recognition reflects his years of dedication, perseverance, and impactful contributions to the university ecosystem. In his words, receiving the award is a moment of immense honor and humility, made possible by the constant support and motivating environment provided by MUJ. He expressed heartfelt gratitude to the university leadership for their belief in his vision and efforts, highlighting that this achievement is not just personal but shared with the department and the MUJ community.

Significance and Outcome:

This milestone stands as an inspiration for students, faculty members, and the hospitality fraternity, reinforcing the culture of excellence within the Department of Hotel Management. Dr. Sharma's accomplishment strengthens the department's academic reputation and motivates the team to continue delivering transformative learning experiences and impactful contributions to the hospitality industry. The department congratulates Dr. (Chef) Saurabh Sharma for this prestigious recognition and wishes him continued success in his professional journey.



b) Students Achievement/s

i) Siddhi Chauhan | Founder, MILK AND HONEY (MSME Registered Enterprise)

Program: BHM (2021-2025)

Category: Student Achievement - Entrepreneurship

Achievement Summary:

Siddhi Chauhan, a final-year student of the BHM (2021-2025) batch, has achieved a remarkable milestone by officially establishing her own food-based entrepreneurial venture “MILK AND HONEY”, now registered under the Udyam MSME Portal, Government of India. Her enterprise is classified as a Micro Enterprise for the year 2025-26 and operates as a proprietary food business specialising in bakery products.

“Milk and Honey” is engaged in the manufacture of biscuits, cakes, pastries, rusks, and specialty bakery items, registered under the National Industry Classification (NIC) Codes 10712 and 10719. Established in 2022, the venture has been consistently operational and now holds official Udyam Registration Number: UDYAM-RJ-17-0470539, marking her entry into the formal business ecosystem.

Key Highlights:

- Proprietor of MILK AND HONEY, a Jaipur-based bakery & food production enterprise
- Official MSME (Micro Enterprise) recognition under the Ministry of MSME, Government of India
- Registered under NIC codes for bakery product manufacturing (10712 & 10719)
- Operational since April 2022; formally registered on 4th April 2025
- Business located at Paradise Anand, Sirsi Road, Bindayka, Jaipur
- Successfully managing production, operations, quality standards, and business development alongside academics

Impact:

Siddhi’s achievement exemplifies the entrepreneurial spirit fostered within the Department of Hotel Management. Her transition from student to registered entrepreneur stands as an inspiration for peers aspiring to pursue careers in culinary innovation, food production, and independent business ventures.

भारत सरकार Government of India सूक्ष्म, लघु एवं मध्यम उद्यम मंत्रालय Ministry of Micro, Small and Medium Enterprises		MSME सूक्ष्म, लघु एवं मध्यम उद्यम Micro, Small & Medium Enterprises			
UDYAM REGISTRATION CERTIFICATE					
UDYAM REGISTRATION NUMBER	UDYAM-RJ-17-0470539				
NAME OF ENTERPRISE	MILK AND HONEY				
TYPE OF ENTERPRISE *	S.No.	Classification Year	Enterprise Type	Classification Date	
	1	2025-26	Micro	04/04/2025	
MAJOR ACTIVITY	SERVICES				
SOCIAL CATEGORY OF ENTREPRENEUR	GENERAL				
NAME OF UNIT(S)	S.No.	Name of Unit(s)			
	1	MILK AND HONEY			
OFFICAL ADDRESS OF ENTERPRISE	Flat/Door/Block No.	House No - 76	Name of Premises/ Building	Paradise Anand	
	Village/Town	Bindayka	Block	Sirsi	
	Road/Street/Lane	Sirsi Road	City	Jaipur	
	State	RAJASTHAN	District	JAIPUR . Pin 302012	
	Mobile	8852891221	Email:	milkhoneyjaipur@gmail.com	
DATE OF INCORPORATION / REGISTRATION OF ENTERPRISE	01/04/2022				
DATE OF COMMENCEMENT OF PRODUCTION/BUSINESS	01/04/2022				
NATIONAL INDUSTRY CLASSIFICATION CODE(S)	S.No.	NIC 2 Digit	NIC 4 Digit	NIC 5 Digit	Activity
	1	10 - Manufacture of food products	1071 - Manufacture of bakery products	10712 - Manufacture of biscuits, cakes, pastries, rusks etc.	Manufacturing
	2	10 - Manufacture of food products	1071 - Manufacture of bakery products	10719 - Manufacture of other bakery products n.e.c.	Manufacturing
DATE OF UDYAM REGISTRATION	04/04/2025				