



MANIPAL UNIVERSITY  
JAIPUR

Faculty of Management, Commerce & Arts

TAPMI School of Business

*Department of Hotel Management*

# DHM INSIGHTS

“A Hospitality & Tourism Newsletter”

Edition: October-December 2025

Edited by:

Mr. 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)*

# Table of Contents

- 1. Introduction to Department of Hotel Management**
- 2. Vision & Mission of the Department**
- 3. From HoD's Desk & Editorial**
- 4. Workshops & Events Organized**
  - a. Workshops**
    - i. The Flavor Lab - Guest Lecture & 7-Course Demonstration by Chef K. Thiru
    - ii. IDS Software Training Workshop
  - b. Events**
    - i. Theme Lunch - Rajasthani Swad Rang
    - ii. MUJ 12th Convocation (BHM 2021-25 | BBA H&TO 2022-25)
- 5. Industrial Visits**
  - i. In-House Commercial Laundry Visit (MUJ Campus)
- 7. Awards & Achievements**
  - a. Faculty Awards & Achievements**
    - i. Master Chef Award – Chef Abhishek Sengupta (22nd Annual Chef Awards 2025)
  - b. Student Awards & Achievements**
    - i. Palak Jaiswal – Gold Medal for Academic Excellence

## 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 Esteemed Well-Wishers,

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



It is with great pride that I present the **October-December 2025 edition of *DHM Insights***, a reflection of our department's accomplishments, creativity, and commitment to a holistic learning environment. The final quarter of the year has been both enriching and inspiring, showcasing the best of academic rigor, cultural celebration, industry exposure, and student achievement.

One of the highlights of this quarter was "**The Flavor Lab**", an exclusive masterclass led by renowned culinary expert **Chef K. Thiru**, featuring a live seven-course gastronomic demonstration. The session offered our students a rare opportunity to engage with advanced culinary techniques, menu conceptualization, and fine-dining presentation skills. Complementing this were the **IDS Software Training Workshops**, which strengthened students' technical competence in property management systems—an essential skillset in today's digitally driven hospitality sector.

Our cultural and culinary learning experiences were further enriched by the immersive **Theme Lunch - Rajasthani Swad Rang**, where students revived and presented more than twenty heritage dishes from royal and rural Rajasthan. This event not only celebrated regional cuisine but also demonstrated exceptional teamwork, culinary research, and thematic service execution.

A moment of immense pride for our department was the successful hosting of the **12th Convocation of Manipal University Jaipur**, where our graduating batches of BHM (2021-25) and BBA (H&TO 2022-25) were formally conferred their degrees. Witnessing our students take their next step into professional life stands as a testament to their perseverance, dedication, and the robust learning ecosystem we strive to create.

Industry exposure continued this quarter through the **In-House Commercial Laundry Visit**, which provided students with firsthand insight into the essential back-of-the-house operations critical to hospitality housekeeping and linen management.

We are equally delighted to celebrate the remarkable achievements within our community. **Chef Abhishek Sengupta** was honored with the prestigious **Master Chef Award** at the 22nd Annual Chef Awards 2025, bringing national recognition to our department. Among students, **Ms. Palak Jaiswal** earned the esteemed **Gold Medal for Academic Excellence**, a proud milestone reflecting her dedication and scholarly commitment.

As we conclude the year, I extend my heartfelt appreciation to our students, faculty members, alumni, and industry partners for their continued support, collaboration, and passion. Together, we move forward with renewed energy to create transformative learning experiences and nurture future leaders of the hospitality industry.

**Warm regards,**  
Prof. Saurabh Sharma  
*Head of Department*  
*Department of Hotel Management*  
Faculty of Management, Commerce & Arts  
Manipal University Jaipur

## ★ EDITORIAL

The hospitality ecosystem continues to grow in depth, diversity, and innovation, and at the Department of Hotel Management, Manipal University Jaipur, we remain committed to preparing our students for this ever-evolving landscape. The **October–December 2025 edition** of *DHM Insights* captures the essence of a quarter filled with creativity, technical learning, industry exposure, and well-deserved achievements.

This issue highlights a range of enriching academic experiences, beginning with the exclusive culinary masterclass “**The Flavor Lab**”, where students witnessed a seven-course tasting menu brought to life through the expertise of Chef K. Thiru. The **IDS Software Training Workshop** further strengthened students’ operational literacy, equipping them with essential digital skills for front-office efficiency and hotel management systems.

Our cultural immersion continued through the meticulously executed **Rajasthani Swad Rang Theme Lunch**, where students revived forgotten regional recipes and showcased them through authentic preparation and thematic service. This event reflects the department’s emphasis on preserving culinary heritage while fostering creativity and professionalism.

The quarter also marked a significant academic milestone with the **12th Convocation of Manipal University Jaipur**, celebrating the achievements of our graduating students. This milestone reminds us of the transformative journeys our learners undertake and the pride we share in witnessing their growth, resilience, and accomplishments.

Additionally, the **In-House Commercial Laundry Visit** offered students valuable operational exposure to essential housekeeping processes, reinforcing the importance of efficiency, hygiene, and behind-the-scenes coordination in hospitality service delivery.

We proudly highlight the outstanding achievements of our faculty and students this quarter. **Chef Abhishek Sengupta’s Master Chef Award** at a national platform stands as a testament to the excellence nurtured within our department. Equally commendable is **Ms. Palak Jaiswal’s Gold Medal for Academic Excellence**, a reflection of hard work, consistency, and scholarly brilliance.

As you explore this edition, we invite you to relive the moments of learning, celebration, and achievement that shaped the final quarter of 2025. May this newsletter inspire our students to pursue excellence, our faculty to continue innovating, and our alumni to stay connected with the department that shaped their professional beginnings.

— 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) The Flavor Lab | Guest Lecture & Live 7-Course Culinary Demonstration by Chef K. Thiru

 Date: 14th October 2025

 Location: AB-1, DHM Lab - 325, MUJ

#### Introduction:

The Department of Hotel Management, Manipal University Jaipur, successfully organized an exclusive culinary masterclass titled “The Flavor Lab” featuring Chef K. Thiru, Adjunct Faculty at MUJ and Founding Dean, School of Hospitality, Mahindra University, Hyderabad. The session combined a guest lecture with a live 7-course menu demonstration, offering students a rare opportunity to experience the creative and technical dimensions of professional gastronomy.

#### Key Highlights:

- Insightful discussion on flavor development, menu planning, and modern culinary practices
- Live demonstration of a 7-course tasting menu—from concept creation to plating techniques
- Hands-on exposure to ingredient selection, cooking methods, sensory balance, and visual presentation
- Real-time interaction with the chef on culinary innovation, kitchen discipline, and career pathways

#### Outcome:

The workshop enriched students’ understanding of advanced culinary arts and elevated their appreciation for technique-driven cooking. The immersive experience inspired budding chefs to approach food preparation with creativity, precision, and professional finesse.



## ii) IDS Training Workshop | Technical Skills Enhancement Session

 Date: 10th November 2025

 Location: Room 201-A, AB-1, MUJ

### Introduction:

The Department of Hotel Management organized a hands-on IDS Software Training Workshop aimed at strengthening students' technical proficiency in hotel operations. IDS, being one of the leading Property Management Systems (PMS) used across the hospitality industry, enabled students to gain a practical understanding of digital hotel management processes.

### Key Highlights:

- Introduction to IDS Property Management Software (PMS)
- Hands-on training in front office operations, reservation handling, check-in/check-out processes
- Exposure to real-time data entry, room management, and billing modules
- Interactive Q&A with faculty trainers on industry application and career relevance

### Outcome:

The workshop improved students' operational readiness by equipping them with essential PMS skills required in modern hotels. Participants gained confidence in using hotel software systems, enhancing their employability and technical competence.



The poster features a vibrant orange and teal color scheme. At the top, it includes the Manipal University Jaipur logo and name, along with icons of an open book and a trophy. The main title 'IDS Training Workshop' is prominently displayed in white. Below it, the subtitle 'Enhancing Technical Skills in Hotel Management' is written in a cursive font. The central text invites participants to a hands-on training session on IDS Software. The bottom section, enclosed in a rounded rectangle, provides the event details: Date: Monday, November 10; Time: 11am onwards; Venue: Room 201-A, AB1; and Participants: Students & Faculty of Department of Hotel Management. The background of the poster shows an illustration of diverse people in a professional setting, with various icons like a pencil, a star, and a book scattered around.

**MANIPAL UNIVERSITY  
JAIPUR**

# IDS Training Workshop

*Enhancing Technical Skills in  
Hotel Management*

Join us for a hands-on training session on  
**IDS Software**

**Date: Monday, November 10  
Time: 11am onwards  
Venue: Room 201-A, AB1  
Participants: Students & Faculty of  
Department of Hotel Management**

## b) Events

### i) 12th Convocation of Manipal University Jaipur - Celebration for BHM & BBA (H&TO) Graduates

 Date: 15th - 16th November 2025

 Venue: Manipal University Jaipur

#### Introduction:

The Department of Hotel Management is pleased to inform all students of BHM (2021-2025) and BBA (H&TO 2022-2025) that they will be part of the upcoming 12th Convocation Ceremony of MUJ scheduled for 15th and 16th November 2025. This significant event marks the culmination of years of dedication, hard work, and academic rigor, offering graduates the opportunity to be officially conferred with their degrees in a grand ceremonial setting.

The convocation will be a celebration of achievement, marking a milestone for students stepping into professional life. It will bring together graduating students, faculty, family members, and the university leadership for a formal ceremony to honour academic success and the journey ahead.

#### What this means for our graduates:

- An official degree conferment recognizing your successful completion of the program.
- A campus ceremony to celebrate your achievements with peers, faculty, and loved ones.
- A transitioning moment from student life to professional life – a proud milestone closing one chapter and opening another.
- We extend our warmest congratulations to the BHM and BBA (H&TO) batches of 2025 and encourage all eligible students to register and prepare for this memorable occasion.



## ii) Theme Lunch | Rajasthani Swad Rang

 Date: 13th November 2025

 Location: DHM Training Restaurant, AB-1, 3rd Floor, Room 326

### Introduction:

The Department of Hotel Management successfully organised a culturally immersive theme lunch titled “Rajasthani Swad Rang”. The event aimed to revive and showcase the rich gastronomic legacy of Rajasthan by presenting more than 20 forgotten dishes originating from royal cuisines and rural culinary traditions. Students engaged in extensive research, preparation, and execution, gaining practical exposure to heritage cuisine, regional cooking styles, menu planning, and thematic service management.

### Key Highlights:

- Revival and preparation of 20+ lesser-known Rajasthani traditional recipes
- Authentic regional cooking techniques and heritage ingredients
- Fully student-driven culinary production and themed service
- Cultural immersion through traditional flavours, décor, and presentation
- Strong participation from faculty, staff, and students

### Outcome:

The theme lunch enhanced students’ understanding of heritage cuisine, large-scale menu execution, and thematic culinary storytelling. Guests appreciated the authenticity and depth of the experience, making the event a successful blend of learning, tradition, and professional service.



## 5) Industrial Visit/s

### a) In-House Commercial Laundry Visit | Operational Training on Linen & Laundry Management

 Date: -8th October 2025

 Location: Commercial Laundry Unit, Manipal University Jaipur Campus

#### Introduction:

The Department of Hotel Management organized an in-house commercial laundry visit exclusively for BHMS students to provide real-time exposure to industrial laundry operations within the MUJ campus. The session was designed to bridge theoretical classroom understanding with live inspection of fabric care systems, washing technology, stain-treatment procedures, and large-scale linen handling—an essential back-of-the-house function in the hospitality industry. Students observed the complete laundry cycle, from collection and sorting to washing, drying, ironing, packing, and dispatch, while learning how commercial units maintain speed, hygiene, sustainability, and service efficiency.

#### Key Highlights:

- Demonstration of laundry workflow including sorting, chemical dosing, washing cycles, hydro-extraction, drying, pressing & packaging
- Hands-on learning about stain removal methods, fabric-specific handling, and temperature control for material safety
- Understanding of preventive maintenance of laundry equipment such as washer extractors, dryers, steam irons, calendaring machines, and spotting tables
- Discussion on cost control, water and energy optimization, safety guidelines, and infection-free linen circulation
- Interaction with laundry supervisors on service standards followed in hotels, hospitals, and large-volume commercial setups

#### Outcome:

The visit enriched students' operational exposure by highlighting the role of laundry efficiency in enhancing guest comfort and brand reputation in hospitality establishments. It strengthened their understanding of housekeeping workflows, preventive maintenance, hygiene compliance, and sustainable fabric-care practices—equipping them with practical knowledge useful for internships and professional hotel operations.



## 6) Award & Achievements

### a) Faculty Awards & Achievements

#### i) Chef Abhishek Sengupta Honoured at Chef Awards 2025

 Date: 13th October 2025

 Location: New Delhi

#### Introduction:

The Department of Hotel Management proudly celebrates the remarkable achievement of Chef Abhishek Sengupta, who was honoured at the prestigious 22nd Annual Chef Awards 2025, organised by the Indian Culinary Forum. These awards recognise excellence and mastery in the culinary profession at a national level.

#### Key Highlights:

- Awarded the title: Master Chef - South/East/West Indian Cuisine
- Recognised by the Indian Culinary Forum in association with leading national hospitality partners
- Achievement presented at a national platform celebrating India's top culinary professionals
- Endorsed by distinguished chefs and industry leaders during the ceremony

#### Outcome:

This prestigious recognition reflects Chef Abhishek Sengupta's culinary expertise and dedication to Indian regional cuisine. His achievement brings great pride to the department, inspiring students and strengthening DHM's commitment to excellence in culinary education.



b) Students Achievement/s

i) **Palak Jaiswal, Batch BHM 2021-2025**

has been awarded the Gold Medal for Academic Excellence in recognition of her outstanding scholastic performance, consistent dedication, and exemplary commitment throughout the program.

This achievement reflects her hard work, discipline, and passion for the hospitality field, serving as an inspiration for fellow students in the Department of Hotel Management.

*The End*