



**MANIPAL UNIVERSITY  
JAIPUR**

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

**Faculty of Management & Commerce**

**School of Hospitality and Tourism Management**

**Department of Hotel Management**

# **SHTM INSIGHTS**

*“A Hospitality and Tourism Newsletter”*

*Volume:1.0*

**Edition: Jan-June 2024**

**Edited by:**

**Mr. Abhay Kashyap (Assistant Professor {Senior Scale}, Editor)**

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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, and Esteemed Members of the MUJ Community, Welcome to the Jan-Jun 2024 edition of our newsletter of the School of Hospitality and Tourism Management, Department of Hotel Management. As we embark on another exciting academic term, I am filled with immense pride and anticipation for the opportunities. Our department stands as a beacon of excellence, renowned for its comprehensive programs in Hospitality, Hotel & Tourism Operations, Airlines, and Event Management.



In recent months, we have continued to uphold our commitment to excellence. Our curriculum integrates theoretical knowledge with practical training, supported by state-of-the-art facilities and international affiliations. This ensures our graduates are industry-ready and sought after by top recruiters.

This newsletter showcases key events and activities. Workshops like "Culinary Adventures: Summer Edition" and expert lectures on "Sustainable Tourism Practices" have enriched our academic environment. The "Manipal Chef's Conclave 1.0" and sessions with the University College of Birmingham have broadened our perspectives.

An industrial visit to the Gustora Pasta Factory provided practical insights into food processing, enhancing academic knowledge. Our faculty's achievements in research and innovation, including publications and a patent for an "Electrically Heated Cloush Device," highlight our commitment to advancing hospitality and tourism.

We celebrate the achievements of our students and faculty in national championships and prestigious awards, reflecting their talent and dedication.

We are thrilled to welcome Dr. Saurabh Sharma and Dr. Mukesh Shekhar to our faculty. Their contributions will enrich our department and inspire our students. Please join me in welcoming them and congratulating Dr. Mukesh Shekhar on his new role as Assistant Controller of Examinations.

As we move forward, let us strive together for new heights of excellence. Our collective efforts will ensure the Department of Hotel Management remains a leader in hospitality and tourism education, empowering students to explore opportunities and thrive.

*Amit Datta*

Warm regards,  
Prof. Amit Datta  
Head of Department, School of Hospitality and Tourism Management

## 4) News and events organized

### a) Workshops/ FDPs

#### i) Culinary Workshop: “Culinary Adventures: Summer Edition”

**Introduction:** A workshop is to bring together to celebrate the summer with readily available ingredients to create healthy dishes and fortify the body during the intense heat wave while enjoying the creative process.

Figure 1: Workshop Creative



**MANIPAL UNIVERSITY  
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(University under Section 21(f) of the UGC Act)

**SCHOOL OF HOSPITALITY & TOURISM  
MANAGEMENT IS ORGANISING  
ONE DAY WORKSHOP  
“CULINARY ADVENTURE : SUMMER EDITION”**

**RESOURCE PERSON**

**DR. CHEF SAURABH  
SHARMA  
PROFESSOR SHTM**

**DR. CHEF GAURAV  
BHATTACHARYA  
ASSOCIATE PROFESSOR SHTM**

**ABOUT THE WORKSHOP:-** FREE WORKSHOP AIMS TO BRING TOGETHER TO CELEBRATE THE SUMMER WITH READILY AVAILABLE INGREDIENTS TO CREATE HEALTHY DISHES AND FORTIFY THE BODY DURING THE INTENSE HEAT WAVE WHILE ENJOYING THE CREATIVE PROCESS:

**DATE 21 JUNE 24  
TIME 11:00 AM TO 12:00 PM  
ONLINE:-  
CONTACT : 9828508992**

**REGISTER NOW**

**“Manipal Culinary Adventures:  
Summer Edition”**

**OPEN FOR ALL DEPARTMENTS**

Figure 2: Glimpse Culinary Adventures: Summer Edition



**b) Expert lecture/s**

- i) Sustainable Tourism Practices in the Changing World by Chef. Rajeev Goyal.

**Introduction:** SHTM organized an Industry Expert Lecture on 7th March 2024. The department invited the President “India food tourism org.” Chef (Dr.) Rajeev Goyal, New Delhi. The session was focused on “Sustainability practices in the changing world. The session was held online on the MS TEAMS platform. Dr Saurabh Sharma, Professor, SHTM opened the session and introduced the Guest Speaker & Prof. Amit Datta (HOD) SHTM to the audience. Chef (Dr.) Rajeev Goyal, having vast experience in the Hotel & Tourism Industry started the session and shared his journey over the years. Chef Goyal explained the importance of sustainability and how it is an integral part of the industry. He explained the various practices that are followed by the industry to boost sustainability. Dr. Gaurav Bhattacharya was the moderator for the session. The session was attended by 43 student participants and MUJ faculty members. After the discussion, the students questioned the speakers to clarify their doubts, and these were answered by the speaker. Mr. Abhay Kashyap ended the webinar with a vote of thanks.

Figure 3: Expert Talk Creative

**MANIPAL UNIVERSITY**  
JAIPUR









**School of Hospitality & Tourism Management**  
Organising an Expert Talk  
on  
***“Sustainable Tourism Practices in a Changing World”***



**Chef (Dr.) Rajeev Goyal**

- President India Food Tourism Organisation.
- Invitee 6th UNWTO World Forum on Gastronomy Tourism, Belgium

**Date 7th march**  
**2024**  
**Time 10:00 am**  
**Online Mode**

**CONVENERS**



**Prof. (Dr.) Brajesh Kumar**  
Dean, Faculty of Management & Commerce



**Prof. (Dr.) Amit Datta**  
HOD, SHMT

**COORDINATORS**



**Dr. Chef Saurabh Sharma**  
Professor, SHTM

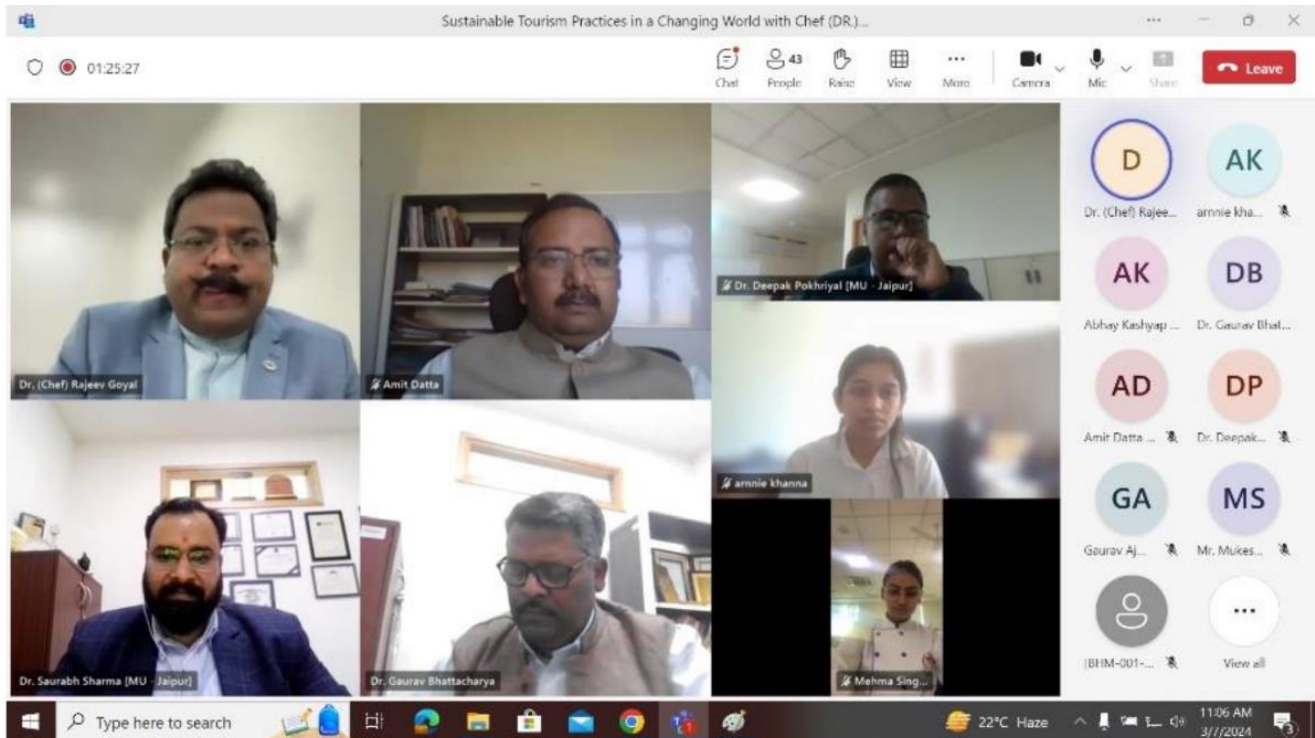


**Dr. Gaurav Bhattacharya**  
Associate Professor, SHTM

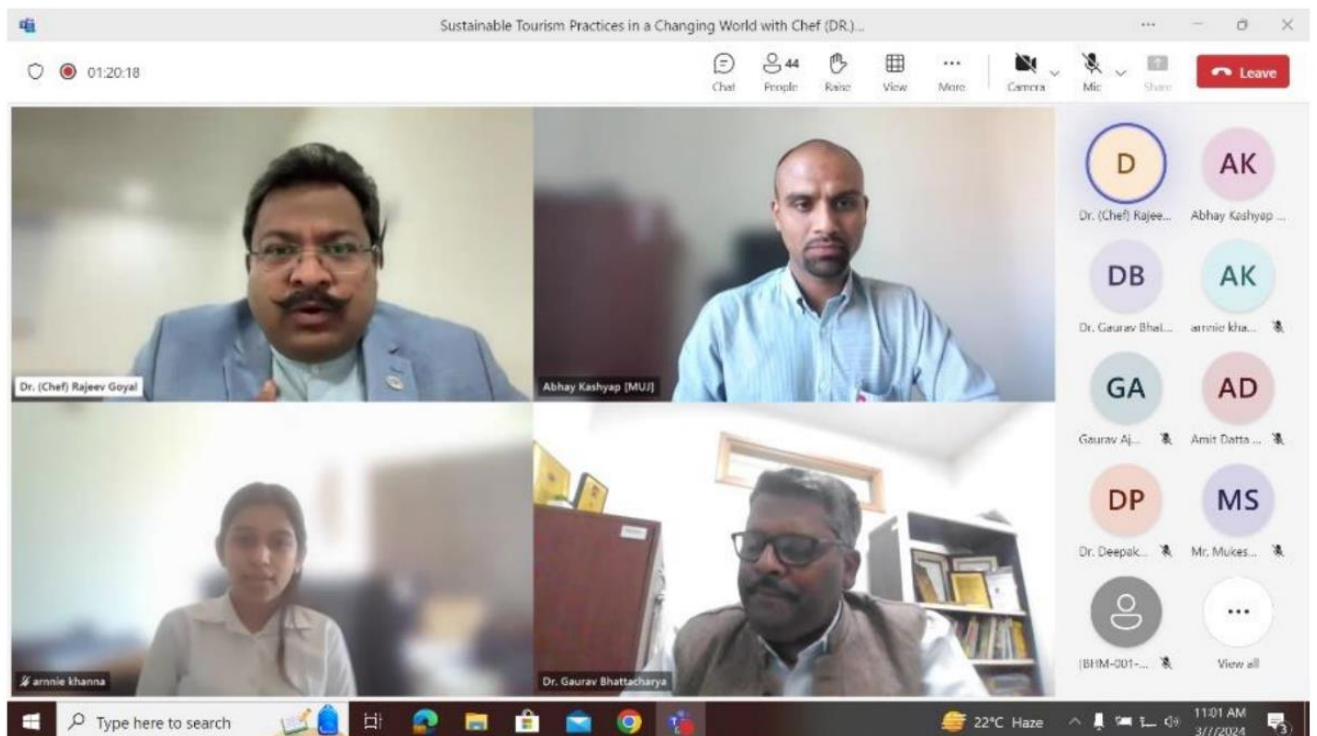


**Mr. Abhay Kashyap**  
Assistant Professor, SHMT

Figure 4: Glimpse of Expert Lecture



Guest Speaker welcomed by Prof. Amit Datta



Guest Speaker Chef Goyal explaining the sustainability traits.

### c) Conferences/Conclave

#### MANIPAL CHEF'S CONCLAVE 1.0 with theme Millets: Innovation with the golden pellets

**Introduction:** The School of Hospitality & Tourism Management in collaboration with the Royal Rajasthan Chefs Society organized a one-day chefs' conclave for the chefs of Rajasthan and students of Manipal University Jaipur on April 24th, 2024. The venue of the event was Smt. Sharda Pai Auditorium MUJ. The Manipal Chef Conclave 2024 aims to bring together industry experts, culinary enthusiasts, and students to engage in discussions and networking opportunities centered around the culinary arts. The objective of the One-Day Chef Conclave is to bring together culinary professionals from diverse backgrounds to exchange knowledge, share experiences, and explore emerging trends in the culinary industry. The conclave aims to foster networking opportunities, inspire innovation, and promote collaboration among chefs. Create awareness of the SDG norms: 3 - Good Health & Wellbeing and 12 - Responsible Consumption & Production.

Figure 5: Creative for the Conclave

Figure 6: Glimpse Chefs' Conclave-1.0



d) Guests visited in dept/ Any other event organized (Activities under MoUs, etc.)

INTERNATIONAL HOSPITALITY KNOWLEDGE ENHANCEMENT by University College of Birmingham, United Kingdom.

**Introduction:** The session was conducted for all SHTM students interested in internships, placement, or study abroad. Many of our students wanted foreign internships/placements and wanted this session to be conducted. Intermediate semester students joined because of internships and final semester students wanted job placement and further study options abroad. University College of Birmingham offers quality courses that will be helpful for students who wish to study PG abroad.

Figure 7: Guest Lecture Creative

**MANIPAL UNIVERSITY  
JAIPUR**

**UNIVERSITY  
COLLEGE  
BIRMINGHAM**

**SCHOOL OF HOSPITALITY AND TOURISM  
MANAGEMENT**  
has organized a  
Session  
on  
**INTERNATIONAL HOSPITALITY KNOWLEDGE  
ENHANCEMENT**  
  
29/04/2024, (11:00 – 14:00),  
  
218, 1C




Figure 8: Guest Lectures Glimpse



### 5) Industrial Visit/s

## VISIT TO GUSTORA PASTA FACTORY

**Introduction:** The School of Hospitality & Tourism Management in collaboration with Gustora pasta Jaipur organized an Industrial visit for the students of Manipal University Jaipur on February 29th, 2024. The venue of the event was Gustora Food Pvt. Ltd., Jaipur. This educational trip was organized to provide the students with practical insights into the food processing and production industry, specifically focusing on pasta manufacturing. It provided them with a practical perspective on food production, complementing their academic knowledge. The visit not only enhanced their understanding of the pasta manufacturing process but also inspired them to explore careers in the food industry with renewed enthusiasm. Faculty and students express their gratitude to the Gustora Pasta team for their hospitality and for providing such a comprehensive and informative tour.

Figure 9: Glimpse of the Visit



## 6) Research

### a) Faculty publications

- Title Of the Work Item: FROM TECH NOVICE TO TECH SAVVY -A REVIEW ON HOSPITALITY HOUSEKEEPING
- Author: Chandana Paul, Dr Saurabh Sharma
- Name Of Journal: European Economic Letters
- DOI/Web Link: <https://doi.org/10.52783/eel.v14i2.1534>
- Abstract: The hospitality industry is going through a profound change in terms of digitization, technology advancements, and amenities. Each sector in the hospitality industry, whether its hotels, restaurants, hospitals, Multiplex, etc., is changing for the better with technology and digitization. The implementation of technology in the hospitality industry is not new. Still, this pandemic has acted as a catalyst in the rapid digital transformation even in the back-of-the-house departments like housekeeping Post covid there are many new practices and trends which include sanitization, new cleaning protocols, Use of technology, Robot service, AI etc to enhance the experience of the customer and to benefit the employee's working environment.

## 7) Innovation/ IPR

### a) Faculty innovations/ IPR

1. Mr. Abhay Kashyap & Dr. Amit Datta received a Grant for their Patent titled "ELECTRICALLY HEATED CLOUSH DEVICE" in German Patent and Trade Mark Office & same got published in Indian Patent Systems.

#### Abstract:

The present invention relates to an electrically heated cloush device (100). The device (100) comprises a covering unit. The covering unit is used to cover the food plate (109) from the top and is further comprised of a plurality of units. The heating element (102) is used to generate and deliver controlled heat to keep food at a constant temperature. The inner stainless layer (101) is used to provide excellent heat retention for prolonged hours. The insulation unit (106) is used to protect the outer stainless layer by trapping and retaining heat generated by the heating element (102). The outer stainless layer (107) is also used to provide excellent heat and contribute to the durability of the cover. The temperature sensor (108) is used to continuously monitor the temperature inside the cloush. The powering unit (103) is used to provide constant supply to the cloush. The display unit (104) is used to display the temperature and battery status of the cloush.

Figure 10: Electrically Heated Cloush Device

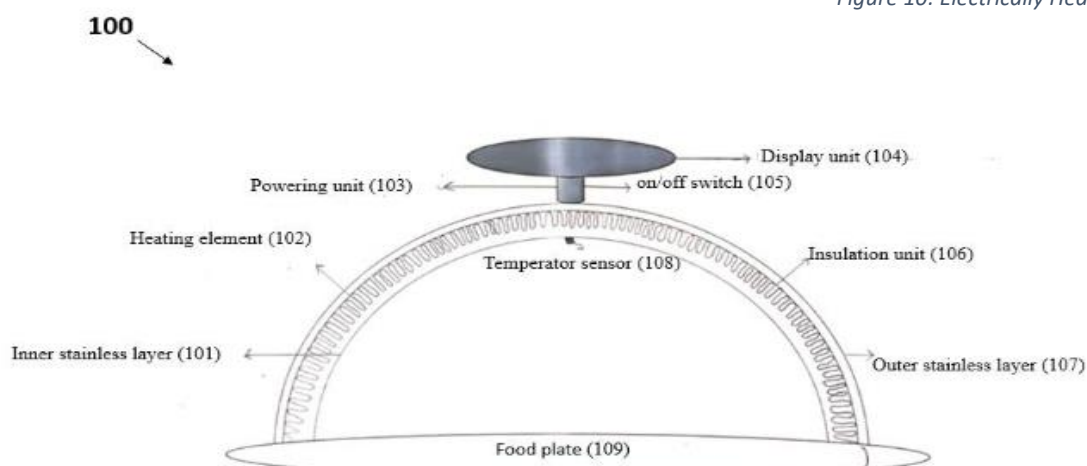


Figure 11: German Grant Certificate

Bundesrepublik Deutschland

Urkunde

über die Eintragung des  
Gebrauchsmusters Nr. 20 2023 105 958

Bezeichnung:  
Elektrisch beheizte Abdeckvorrichtung

IPC:  
A47J 39/02

Inhaber/Inhaberin:  
Datta, Amit, Kolkata, West Bengal, IN  
Kashyap, Abhay, Shimla, Himachal Pradesh, IN  
Manipal University Jaipur, Jaipur, Rajasthan, IN

Tag der Anmeldung:  
16.10.2023


Tag der Eintragung:  
09.02.2024

Die Präsidentin des Deutschen Patent- und Markenamts

Eva Schewior

Eva Schewior

München, 09.02.2024



Die Voraussetzungen der Schutzfähigkeit werden bei der Eintragung eines Gebrauchsmusters nicht geprüft.  
Den aktuellen Rechtsstand und Schutzzumfang entnehmen Sie bitte dem DPMAregister unter [www.dpma.de](http://www.dpma.de).

Figure 12: Screenshot of Indian Patent System Journal

(12) PATENT APPLICATION PUBLICATION

(21) Application No.202311055146 A

(19) INDIA

(22) Date of filing of Application :17/08/2023

(43) Publication Date : 15/09/2023

(54) Title of the invention : ELECTRICALLY HEATED CLOUSH DEVICE

(51) International classification :A47J0027000000, G01K0013000000, A61N0001378000, A24F0040500000, B21B0003000000

(86) International Application No :NA  
Filing Date :NA

(87) International Publication No : NA

(61) Patent of Addition to Application Number :NA  
Filing Date :NA

(62) Divisional to Application Number :NA  
Filing Date :NA

(71)Name of Applicant :  
1)Manipal University Jaipur  
Address of Applicant :Dehmi Kalan, Off Jaipur-Ajmer Expressway, Jaipur, Rajasthan - 303007 Jaipur -----  
Name of Applicant : NA  
Address of Applicant : NA  
(72)Name of Inventor :  
1)Abhay Kashyap  
Address of Applicant :Faculty, School of Hospitality and Tourism, Manipal University Jaipur, Dehmi Kalan, Sanganer, Off Jaipur-Ajmer Expressway, Jaipur, Rajasthan- 303007 Jaipur -----  
-----  
2)Amit Datta  
Address of Applicant :Head of Department, School of Hospitality and Tourism, Manipal University Jaipur, Dehmi Kalan, Sanganer, Off Jaipur- Ajmer Expressway, Jaipur, Rajasthan- 303007 Jaipur - -----  
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(57) Abstract :

The present invention relates to an electrically heated cloush device (100).The device (100) comprises of a covering unit. The covering unit is used to cover the food plate (109) from the top is further comprises of plurality of units. The heating element (102) is used to generate and deliver controlled heat to keep food at a constant temperature. The inner stainless layer (101) is used to provide excellent heat retention for prlonged hours. The insulation unit (106) is used to protect the outer stainless layer by trapping and retaining heat generated by the heating element (102) . The outer stainless layer (107) is also used to provide excellent heat and contribute to durability of cover. The temperator sensor (108) is used to continuously monitor the temperature inside the cloush. The powering unit (103) is used to provide constant supply to cloush. The display unit (104) is used to display the temperature and battery status of cloush.

No. of Pages : 10 No. of Claims : 6

## 8) Award & Achievements

### a) Student awards (technical/ non-technical)

- SHTM Students Palak Jaiswal & Siddhi Chauhan secured 2<sup>nd</sup> Position at the Better Kitchen Bakery Championship organized at NIMS Institute of Hotel Management.

Figure 13: Glimpse of Better Kitchen Bakery Championship



- b) Faculty awards (technical/ non-technical)
- i) Dr. Amit Datta, Professor & HoD School of Hospitality and Tourism Management, Manipal University Jaipur received, the Best Paper Award at GNIHM and Confab 360.



## 9) Placements

- a) HEMANT SINGH BHATI, selected for Kalahari Resorts & Conventions - Poconos, USA
- b) YASODHA SUNDARARAMAN, selected for American Hospital Dubai as Patient Relations Executive.
- a) KARTIK AGARWAL selected for The Greenbier, 101 W Main St, White Sulphur Springs, WV 24986, United States.
- b) BHAVIKA CHANGULANI selected for Jahnvi Creations, S-1, Sujjas Tower, Bapu Bazaar, Jaipur-Rajasthan (302003)
- c) NIONICA SUNIL KURUP & NISHITA SINGH selected as Management Trainee (MT) for Suryagarh Jaisalmer.
- d) LAKSHYA WADHWA, selected for St. Regis, Goa
- e) SURBHI ARORA, selected for The Indian Hotels Co. Ltd., 9th floor, Express Towers, Rajni Patel Marg, Mumbai

## 2) Newly joined faculty members/ welcome announcements / Faculty with additional Responsibility at the MUJ level

### a) Welcome Dr. Saurabh Sharma to Our Esteemed Faculty!

We are thrilled to announce that Dr. Saurabh Sharma is joining our distinguished faculty. Dr. Sharma's illustrious career in the culinary world brings immense value to our institution. He served as a jury member for the Jaipur and Delhi auditions of Master Chef India 2022-23 and was a Board member for the editorial team of "Global Insight of Hospitality, Tourism, Heritage & Culture" (IJRPES) during 2020-21. Dr. Sharma has also showcased his culinary expertise through media appearances on channels such as TRAVELXP, ZEE TV, ETV, DOORDARSHAN, and IBA NEWS.



Dr. Sharma holds several record-breaking culinary feats, including the creation of the "World's Largest Veg. Lasagna" (793.8 kg), recognized by the India Book of Records in 2018, organizing "India's First Chefs Marathon" in 2019, and preparing the "Maximum Varieties of Basundi" (515 Numbers), which was honored by the Limca Book of Records in 2022. Additionally, he represented India at the World Gastronomy Conference held in Athens, Greece, in 2022.

His numerous awards and honors include the "Outstanding Mentor of the Year 2017" from the Hospitality Excellence Award, the "Ambassadors of Taste for the Global Gastronomy" Gold Medal for the years 2021-2024, "Global Achiever - Man of the Year 2021" by Shakti Film Productions, "Best Chef of Rajasthan 2022" by Femina Welfare Society, "Pride of Rajasthan 2023" by Rajasthan Tourism, and "Best Chef of Rajasthan 2023" by CMO Asia.

Dr. Sharma is the Founder General Secretary of the Royal Rajasthan Chefs' Society and an Ambassador of Global Gastronomy, Greece. He is also a member of the World Association of Chef Society (France), International Chefs Union (UK), Indian Federation of Chef Association, Indian Culinary Forum, and Indian Food Tourism Organization. In addition to his practical achievements, Dr. Sharma has made significant academic contributions with publications such as "Culinary Tourism - A Pragmatic Examination of the Destination's Cuisine" in the International Journal of Research in Humanities, Arts and Literature (March 2019), "Culinary Inheritance of Rajasthan: Its Role in Tourism & Economy" in the International Journal for Research in Engineering Application & Management, and "Culinary Heritage of Rajasthan State: Satisfaction Level Analysis" in the International Journal of Advanced Science and Technology (2020). Other notable works include "Paradigm Shift of Housekeeping: Clean to Clinically Clean" in Change Management: An International Journal (2022) and "Machine Learning and Security in Cyber-Physical Systems" in the book Cyber-Physical Systems AI and COVID-19, published by Elsevier in December 2021.

We are excited to welcome Dr. Sharma and look forward to his contributions to our academic community. Please join us in extending a warm welcome to Dr. Saurabh Sharma!

b) Announcement: Dr. Mukesh Shekhar Appointed Assistant Controller of Examinations

We are pleased to announce that Dr. Mukesh Shekhar has been appointed as the Assistant Controller of Examinations at Manipal University Jaipur, effective June 5, 2024. Dr. Shekhar is currently an Assistant Professor (Senior Scale) in the Department of Hotel Management within the School of Hospitality & Tourism Management, Faculty of Management & Commerce.



Dr. Mukesh Shekhar has been a valuable member of our faculty since joining Manipal University Jaipur in 2014. He holds both a Bachelor's and master's degree in Hotel Management and earned his Doctoral degree in Management in 2022.

Dr. Shekhar is married to Ms. Suman, and they have two daughters, Jahanvi Shekhar and Arahna Shekhar. He can be contacted at [mukesh.shekhar@jaipur.manipal.edu](mailto:mukesh.shekhar@jaipur.manipal.edu) or via mobile at +91 7073084880.

Please join us in congratulating Dr. Mukesh Shekhar on his new role and in extending our best wishes for his continued success at Manipal University Jaipur.