



**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 & Tourism Newsletter”

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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.

Saurabh Sharma

Warm regards,
Prof. Saurabh Sharma
Head of Department, School of Hospitality and Tourism Management

4) News and events organized

a) Workshops/ FDPs

i) CROSS - CULTURAL CULINARY WORKSHOP

Introduction: On 23rd August 2024, a Cultural Culinary Workshop was organized in association with IAESTE-MUJ and JoJo International. The DoIC, MUJ supported the event. IAESTE interns from 22 different countries and 25 BHM students participated in preparing their local delicacies. The workshop was organized at SHTM lab. A session on sustainable development goals 12 and 2, i.e on Sustainable Consumption & Production and Zero Hunger was conducted by the resource person and SHTM faculty members. Further the career scope of culinary professional was shared with the students. Thereafter the participants prepared different dishes. The food was presented and the leadership team of MUJ tasted and applauded the efforts of the participants. Later certificate was awarded to all the participants.



Figure 1: International Students Showcasing their preparation.



Figure 2: International students cooking at SHTM Kitchen

ii) One-Day workshop “Culinary Adventures: Monsoon 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 3: Glimpse of the Event

iii) One Day Workshop “Floral Fusion”

Introduction: On 20th November 2024, the Department of Hotel Management at Manipal University Jaipur organized a vibrant workshop titled “Floral Fusion” to inspire creativity and artistry among students. Held from 10:00 am to 2:00 pm, this engaging event focused on the art of flower arrangement, emphasizing the blend of aesthetics and skill in crafting exquisite floral displays. The workshop was conducted by expert florists, who shared insights into the history and techniques of floral arrangements, including Western, Ikebana, and freestyle designs. Students learned about color theory, the importance of symmetry, and the use of seasonal flowers to create stunning arrangements suitable for various occasions such as weddings, receptions, and corporate events. The workshop aimed to enhance students’ artistic skills while fostering an appreciation for floral aesthetics—a crucial aspect of hospitality and event management. The success of “Floral Fusion” was evident in the enthusiasm and beautifully crafted arrangements displayed by the participants.



Figure 4: Glimpses of Floral Fusion

iv) CAKE MIXING CEREMONY:

Introduction: On 26th November 2024, a cake mixing ceremony workshop was organized by the SHTM, MUJ. The workshop was organized at SHTM lab, and the students of hotel management prepared different bakery delicacies and decorated the venue with Christmas decorations. The participants of the workshop are students, MUJ faculty members, Dean-FoMC and Registrar- MUJ. It was a fun filled learning workshop. Dr. Nitu Bhatnagar: Registrar-MUJ thanked the SHTM-team for conducting the event.



Figure 5: Glimpse of the Event

b) Expert lecture/s

- i) **Entrepreneurship Opportunities in Hospitality and Tourism, In Collaboration with Directorate of E-Cell, MUJ, (11/12/2024) (14:30 AM - 16:30 PM) (Venue: #218, 1C):**

Introduction: On Dec 11, 2024, School of Hospitality and Tourism management in association with E-Cell MUJ, hosted a session on seminar on “Startup and Entrepreneurship Opportunities in Hospitality and Tourism” led by Dr Gaurav Bhattacharya, Innovation Ambassador & Member, E-Cell, MUJ. Dr. Bhattacharya shared his expertise on the principles of startups and the development of a viable hospitality product. He provided practical insights into efficiently validating business ideas and gathering customer feedback. The interactive session engaged participants, ranging from aspiring entrepreneurs to industry professionals, equipping them with valuable strategies for launching and refining their startups. The event underscored MUJ's dedication to fostering innovation and entrepreneurial success.



Figure 6: Creative if the Event



Figure 7: Glimpse of the Lecture

5) Industrial Visit/s

a) Quess Corp Limited - Jaipur (17th September 2024)

Students of SHTM along with 02 faculty members of SHTM visited the facilities of Quess Corp Ltd. Located at MUJ hostel, Dehmi Kalan, tehsil Sanganer, Jaipur - 303007 on 17th September 2024 at 10am. The MUJ team was greeted by Mr. Sameer and Chef Vikas of Quess Corp. Ltd. They presented the background of the organization and described the various operations specifically the food production and service operations carried out by the company. They also briefed the students about internship and placement opportunities for the HM students at facilities operations. After the session the students were taken for a show around of the operation areas. The visit was highly productive and informative for the students.



Figure 8: Mr Sameer talking about quess corp operations with students



Figure 9: Show round of the quess corp facility

b) Rofil Industry (15th Oct-2024)

A visit to Rofil Dairy, Jaipur, was organized for the students. The purpose of the visit was to make the students know about the working of a plant and the procedures involved in the purification of milk and manufacturing of various milk products. Students were told about the different products offered by Saras Dairy like pasteurized milk, ghee, butter, paneer, yoghurt etc. Students understood the basic techniques and methods involved in processing and manufacturing of milk products. Over all it was a very learning experience and students were looking forward to more of this type of visits.



Figure 10: Faculty and Students at Rofil's Factory



Figure 11, Faculty and Students taken to show round inside the dairy

6) Research: Faculty publications:

1. Dr Amit Datta:

- **Title Of the Work:** ARTIFICIAL INTELLIGENCE THROUGH THE LENS OF HOSPITALITY EMPLOYEES: A SYSTEMATIC REVIEW
- **Publication Details:** International Journal of Hospitality Management, Volume 124, January 2025, 103986
- **Abstract:** The hospitality industry has undergone a comprehensive transformation with the infusion of artificial intelligence into its processes, but the employees' adoption of artificial intelligence has been scantily studied. This systematic review comprises 80 empirical articles listed in the Scopus database that study hospitality employees as key participants, which were selected using the PRISMA approach. We used bibliometric analysis to identify the most prominent countries, journals, authors, and keywords and then applied the TCCM framework to gain a deeper understanding. The synthesis draws upon various theories, characteristics, contexts, and methodologies. The prominent antecedents, outcomes, mediators, and moderators are identified while highlighting their linkage. This study will help managers, policymakers, and owners comprehensively understand AI adoption and its impact on hospitality employees. The future research agenda provides theoretical, contextual, empirical, and methodological directions paving the way for hospitality to move toward the achievement of Sustainable Development Goals (SDGs).
- **DOI:** <https://doi.org/10.1016/j.ijhm.2024.103986>

2. Dr Saurabh Sharma:

- **Title Of the Work:** Multiplex Sustainability-Uncovering a more environment friendly industry
- **Publication Details:** Library Progress International, Vol. 44 No. 3 (2024): LIB PRO. 44(3), JUL-DEC 2024 (Published: 31-07-2024)
- **Abstract:** The interest in sustainability has increased dramatically in recent days and it is not limited to hospitality and tourism related industry. This paper aims to examine closely about Multiplex sustainability which refers to the environmental and social responsibility aspects of managing and developing multiplexes. The purpose of this study is to identify the sustainable practices followed in multiplexes across the country. Environmentally, multiplex sustainability incorporates energy-efficient systems, environmentally conscious materials, and green technologies to minimize the ecological footprint of the building. It promotes the use of renewable energy sources, waste reduction strategies, and water conservation measures, aiming to create structures that are both resource-efficient and environmentally friendly. In summary, the theoretical framework provides an understanding of sustainable practices, challenges and preview of saving cost by saving environment. multiplex sustainability is a comprehensive framework that balances environmental, economic, and social goals to create multifunctional buildings that are resilient, efficient, and community-oriented.
- **DOI:** <https://doi.org/10.48165/bapas.2024.44.2.1>

7) Faculty awards (technical/ non-technical)

a) Prof Dr Amit Datta, received the National Best Paper Award GNIHM and Confab 360.



b) Prof Dr Saurabh Sharma, received the International Gold Medal-Title of Honor at the Ambassador of Taste for Global Gastronomy



8) 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.

9) Newly joined faculty members

Sr No	Initials	Name	Area of expertise	LinkedIn Profile link	Achievements (top 3) if any (separated by commas)	Additional Responsibility (if any)	Additional Responsibility (at Dept. Level)	Professional Memberships (separated by commas)
1	Mr.	Abhishek Sengupta	Culinary	https://www.linkedin.com/feed/?trk=guest_homepage-basic_google-one-tap-submit	Best Faculty Award in the year of 2017, Appreciated by Italian consulate Kolkata	Club coordinator of SHTM CLUB(Epicurian)	Exam coordinator	Indian Culinary Forum,Royal Rajasthan chef society)
2	Birendra Kishore Roy	Birendra Kishore Roy	Room Divisions	https://www.linkedin.com/in/birendra-roy-8001121a8/	Certifications on LEAN Six Sigma Foundation,	NA	NA	International Society of Hospitality Education
3	Ms.	Pooja Koiri	Front Office, Aviation, Tourism.	www.linkedin.com/in/pooja-koiri-a28bab16a			Social Media Coordinator	
4	Dr	Sushil Kumar	Food & Beverage Service & Tourism	linkedin.com/in/dr-sushil-kumar-78197a16	Best faculty award by the Institute of engineers of India 2023) / Butler for Prime Minister Manmohan Singh in 2007		1.Training & Placement Coordinator 2. Event coordinator	ISTD