



SCHM
School of Culinary &
Hotel Management

HOSPITALITY BUZZ.. 8.0

This magazine serves as a platform for unveiling the newest trends and groundbreaking developments within the hospitality sector, offering invaluable knowledge to future industry leaders. It includes expertly crafted articles, essential insights from School of Culinary & Hotel Management, and spotlights on student successes within the discipline.

***“SCHOOL OF CULINARY AND HOTEL
MANAGEMENT EMBRACES RATAN TATA : A
LEGACY OF LEADERSHIP AND LUXURY”***



From the Greatest of All Times

Quotes by Sir Ratan Tata

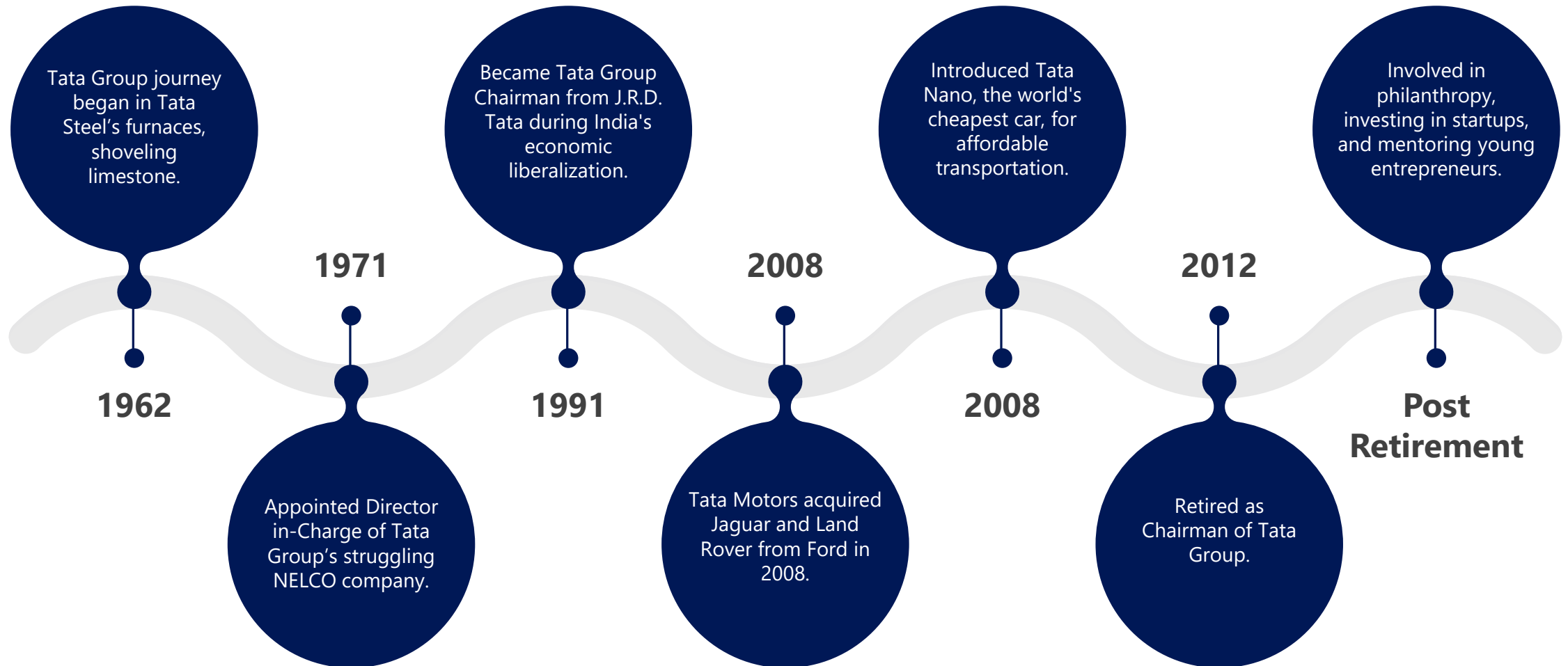
“The greatest pleasure I’ve had is trying to do something that everybody says could not be done.”

“None can destroy iron, but its own rust can! Likewise, none can destroy a person, but their own mindset can.”

“You don't have to be big to make a difference, you just have to be committed.”



Extraordinary Journey Of Ratan Tata



About the Author

Madhav Sharma is a Certified Corporate Trainer, Hospitality Researcher & Facilitator. He has authored some quality research papers published in reputed International journals. Awarded the Best Researcher Award at International Conference organised at IHM Bhopal. Madhav has worked with some good hospitality and corporate brands like Taj (TMTP), Star Connect & I-Digital. He has also been the Master Trainer and Quality Auditor (External) for I-Digital and assisted the company build SOPs on how to add a touch of Hospitality into Corporates to create better guest experience. Other areas of interest are Industrial Connect, Emotional Intelligence, Grooming Standards and Soft Skills. One point of contact for Value Addition from the Industry and International Academic Tie-ups. Currently heading Front office, Impression Management and Hospitality Marketing Vertical in the School of Culinary & Hotel Management, Manav Rachna International Institute of Research and Studies. (NAAC A++ Accredited 'Deemed to be University')

Dear Readers,

Welcome to the latest edition of Hospitality Buzz, where we pay a heartfelt tribute to an iconic figure in the world of business and hospitality—Sir Ratan Tata. This volume, dedicated to his remarkable journey, underscores the profound impact of his visionary leadership on the Taj Group, transforming it into a global symbol of luxury and excellence.

In this issue, we delve into the many facets of Sir Ratan Tata's contributions, highlighting his relentless pursuit of innovation, commitment to social responsibility, and the strategic decisions that have propelled the Tata Group to new heights.

His legacy serves as a beacon of inspiration, reminding us of the power of visionary leadership and the importance of values in business. Beyond our tribute to Sir Ratan Tata, this edition also showcases the School of Culinary and Hotel Management's ongoing efforts to strengthen ties with the industry. We are proud to share our collaborations with various industry partners, which have been instrumental in enhancing our educational

offerings and providing our students with invaluable real-world experiences. Notably, SCHM has been honored to serve as the knowledge partner for the 12th Knowledge Summit and the 21st Annual Chef Awards, further cementing our commitment to fostering excellence in the hospitality sector.

As you peruse this edition, we hope you are inspired by the remarkable stories of leadership, innovation, and collaboration. We trust that these narratives will not only inform but also motivate you to strive for excellence in your own endeavors within the hospitality industry.

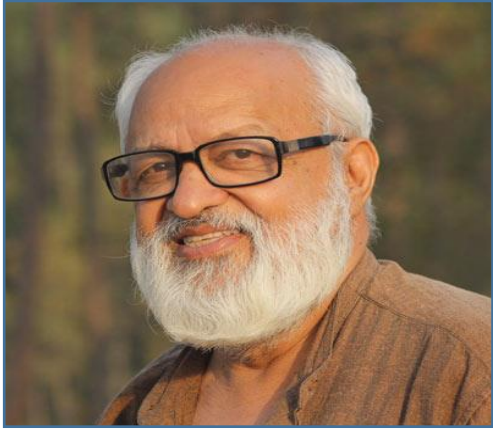


A stylized, handwritten signature in red ink that reads "Madhav Sharma". The signature is fluid and cursive, with a long horizontal stroke extending to the left.

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Industry Collaboration &
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Advisory Board Commends SCHMs' Commitment to Industry-Academia Excellence

The advisory board recently visited our campus for a productive meeting focused on bridging the gap between Industry and Academia. The discussions emphasized aligning academic curricula with industry needs to enhance student employability and innovation.

A standout example of our commitment is the School of Culinary and Hotel Management at MRIIRS. The school leaves no stone unturned in providing holistic development through rigorous academics, practical workshops, industry internships, and exposure to global culinary trends. Strong industry partnerships facilitate guest lectures and hands-on experiences, preparing students to excel in the hospitality sector.

The advisory board praised the school's efforts, highlighting it as a model for others. With a shared vision, we look forward to future initiatives that will further strengthen our industry connections and enhance educational excellence.




Our Knowledge Partners CCI Elevating Culinary Artistry at Ambani's Pre-Wedding Bash

It is always exhilarating to witness our knowledge partner, CCI, redefine the boundaries of culinary excellence, but their recent endeavor at the Ambani's pre-wedding celebration truly surpassed expectations. Under the visionary leadership of Chef Kapil Middha, CCI not only catered this high-profile event but also showcased an innovative approach that set a new benchmark in event catering.

The Ambani pre-wedding bash, known for its opulence and the prominence of its guests, presented a unique challenge that CCI embraced with their characteristic flair and meticulous attention to detail. Chef Middha and his team designed a menu that was both a gastronomic delight and a masterpiece of culinary art, ensuring each dish reflected the grandeur of the occasion.

This remarkable achievement not only highlights CCI's commitment to culinary innovation but also reinforces the strong industry connections that the School of Culinary and Hotel Management at MRIIRS fosters with leading entities in the hospitality sector. Our partnership with CCI provides invaluable learning opportunities for our students and places them at the forefront of the evolving culinary landscape.

We are proud of CCI's accomplishments and look forward to more collaborative successes that continue to inspire and educate our future culinary leaders.



Brief Aspects of the Publication

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From the Editor's Desk

The Editor honors the significant strides in the journey of Ratan Tata and the Taj Group

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Ratan Tata and the Taj Group: A Legacy of Leadership and Luxury

Ratan Tata, a prominent Indian industrialist and philanthropist, is often celebrated for his leadership at the helm of Tata Group, one of India's largest and most respected conglomerates. His role in shaping the Taj Group of Hotels, a subsidiary of Tata Group, is particularly noteworthy, as it blends visionary leadership with a legacy of hospitality excellence.

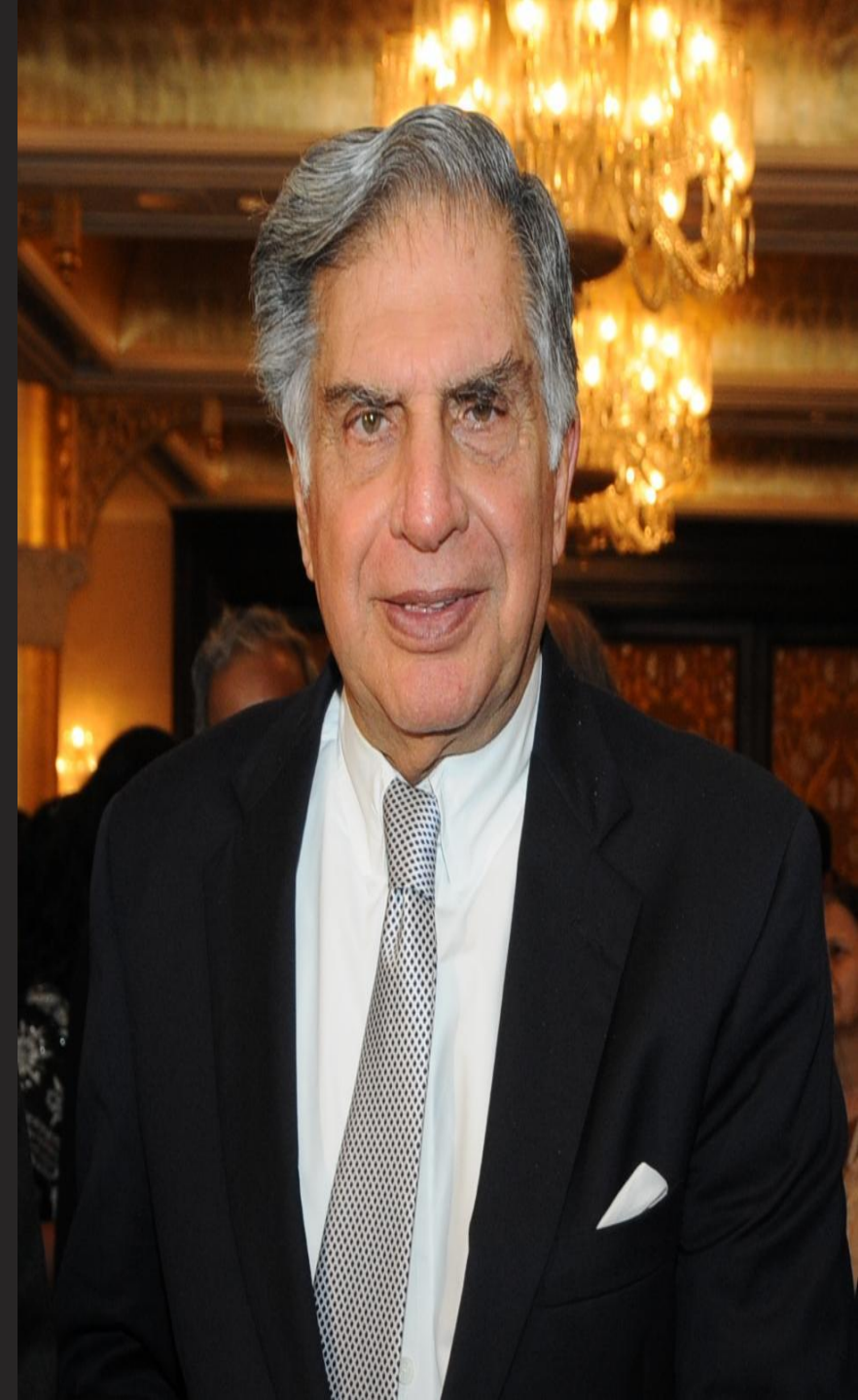
by Madhav Sharma



RATAN TATA : AN INSPIRATIONAL LEADER

Ratan Tata was born on December 28, 1937, into one of India's most prominent business families. His grandfather, Jamsetji Tata, founded Tata Group, and Ratan Tata's career followed the family legacy, though with his own distinctive vision. He was educated in India and abroad, attending Cornell University for his undergraduate degree in architecture and structural engineering and later earning an advanced management degree from Harvard Business School.

Ratan Tata joined the Tata Group in 1962, working under J.R.D. Tata, the then chairman. He initially held various positions in the organization, gaining experience in multiple departments. In 1991, following the sudden resignation of his predecessor, Ratan Tata took over as chairman of Tata Group at a time when India was undergoing significant economic and political changes. The Indian economy was opening up to global markets, and Tata Group faced new challenges and opportunities.



Transformative Leadership at Tata Group

Under Ratan Tata's leadership, Tata Group underwent a period of transformation and growth, expanding both domestically and internationally. He introduced new strategies, modernized the group's operations, and made bold business decisions that have since become iconic in the business world.

Global Expansion and Acquisitions: Ratan Tata's tenure is marked by bold acquisitions that reshaped Tata Group's global presence. He led the company's landmark acquisition of **Tetley**, a British tea company, in 2000, which marked the group's first major acquisition outside India. This was followed by the high-profile purchase of **Corus**, a British steel giant, in 2007, and the **Jaguar Land Rover** acquisition in 2008. These acquisitions helped solidify Tata Group's position as a global powerhouse in industries such as steel and automotive.

Innovation and Modernization: Under Tata's guidance, Tata Group became synonymous with innovation. One of his most famous achievements was overseeing the development and launch of the **Tata Nano** in 2008, a car aimed at making automotive ownership affordable for India's middle class. Although the Nano was not an instant success, it demonstrated Tata's commitment to creating affordable yet innovative solutions for the masses.

Corporate Social Responsibility (CSR): Tata Group has always been known for its commitment to social welfare, and Ratan Tata continued this tradition by emphasizing CSR. Tata companies contributed to education, healthcare, and rural development initiatives, aiming to improve the quality of life for the Indian population. Tata Group's ethical and socially responsible approach became a model for Indian businesses.



Impact on the Hospitality Sector: The Taj Group

Ratan Tata's influence on the hospitality industry, particularly through the **Taj Group of Hotels**, is one of his most defining legacies.

International Expansion of the Taj Group: During his tenure, Ratan Tata helped position the Taj Group as a leading luxury hotel brand globally. While the Taj Mahal Palace Hotel in Mumbai was already an iconic landmark, Tata worked to expand the chain internationally, bringing the brand to key global cities like London, New York, and Dubai. This helped transform the Taj Group into a premium, internationally recognized name in hospitality.

Crisis Management During the 26/11 Attacks:

One of Ratan Tata's most praised moments came during the 2008 terrorist attacks on Mumbai, which targeted the Taj Mahal Palace Hotel. The attack was a traumatic event for India, but Tata's leadership in handling the crisis was exemplary. He was deeply involved in the rescue operations and in comforting the victims' families. His personal commitment to rebuilding the hotel symbolized his resilience and dedication to the Tata Group's values of integrity and service.

Commitment to Luxury and Excellence:

Ratan Tata ensured that the Taj Group maintained high standards of luxury, combining world-class service with Indian cultural heritage. The Taj hotels are known for their blend of elegance, attention to detail, and a focus on providing a personalized guest experience, all of which have become trademarks of the brand.

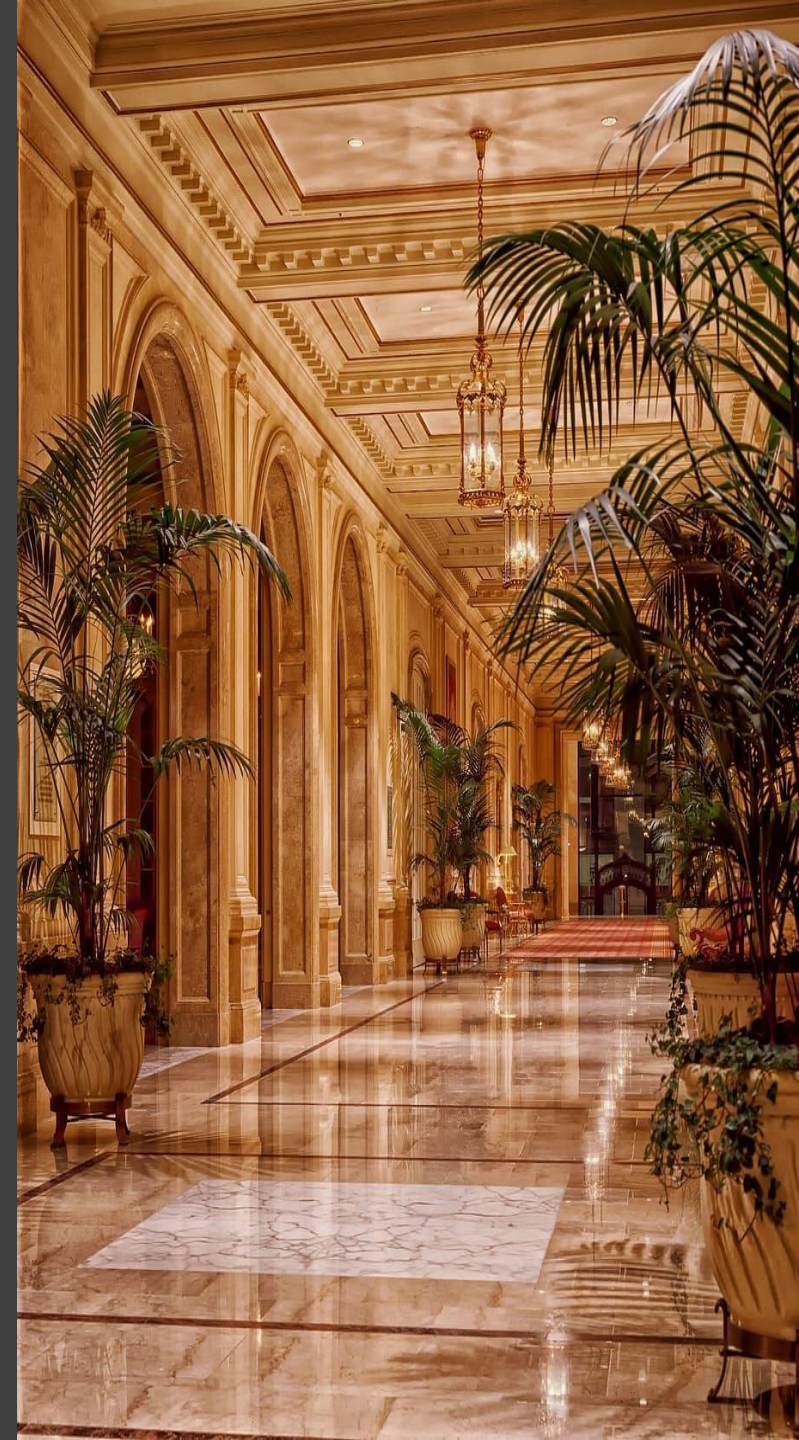


Ratan Tata's Legacy

Ratan Tata stepped down as the chairman of Tata Group in 2012, but his legacy continues to inspire business leaders and entrepreneurs around the world. His leadership style was known for its humility, ethics, and long-term vision, which helped Tata Group grow exponentially and achieve success on the global stage.

In the hospitality sector, Ratan Tata's contribution is etched in the growth of the Taj Group, the brand's expansion into global markets, and its commitment to creating unforgettable experiences for travelers. The Tata Group itself remains one of the most respected conglomerates in the world, maintaining high standards of ethical business practices, innovation, and corporate social responsibility.

Ratan Tata's impact goes beyond business—it extends to the way companies and leaders are expected to balance profits with purpose, contribute to societal welfare, and be resilient in the face of crises. His legacy is not just that of a businessman, but of a leader who redefined corporate success with values, compassion, and a forward-thinking approach to business.



Empowering Student Voices, Shaping Tomorrow

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Ayodhya: The upcoming hospitality hub

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*By Kanav Sharma Student B.Sc HHA,
School of Culinary and Hotel
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Ayodhya the land of Shree Ram and Maa Janki . The place where the history was written on 22 January 2024. Is not only a pilgrimage centre but also a hub for hospitality.

The hospitality industry has got a golden opportunity to serve the pilgrims of Ayodhya . Looking at the current scenario more than 50 renowned hotel chains has invested for there large scale projects in there. The hotels include Oberoi, Taj, Marriott, Radisson, Ginger and Trident which would be completed and operational soon .

This would serve many hospitality aspirants to cater jobs and get livelihood. More than 130 entrepreneurs have submitted there proposals for starting up new business ideas.

Phool a luxury fragrance brand which makes fragrance from the waste flowers of temple has tied up with ram mandir too.

They make variety of essence sticks fragrances and essence cones from the waste flower of temple promoting sustainability and catering 300+ female employees.

A pilgrimage is not only a religious place but also a place for enterpremiership , hospitality, sustainability and livelihood

***The path to
wellness :
Essential tips
for healthier
lifestyle***

*By Deepankar Chauhan
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In this fast moving world everyone is running behind money but neglecting the importance of health everyone tries to concentrate on health but failed to know the real meaning of health . Health is something which can't be inherited but can be gained by discipline, motivation and consistency.

An individual must obtain well balance and clean diet everyday they should include essential nutrients, vitamins and mineral in there every meal, such as (high protein, carbs, fibre,healthy fats, fruits and vegetable)A person should drink at least 3-4 litre of water everyday which helps in detoxification of their body It's also important to limit processed foods refined sugar ,and excessive salt ,all these lead to health issues like obesity, high blood pressure, and diabetes.

Physical activity helps strengthening the body. A person's body is considered fit when we align all the core branches of health such as strength ,mobility, flexibility ,endurance and mental wellbeing . The maintenance of health requires exercise without failures Exercise includes walking (minimum 5000 steps daily), strength training such as lifting weights, Stretching exercises helps in lengthens muscles improve joint flexibility and reduce the risk of injury etc. All these exercises Helps your cardiovascular system work more efficiently ,Increases energy level ,Reduces the risk of developing diseases like type 2 diabetes, cancer etc.

Mental wellbeing is an important aspect of your overall health, and it's just as important as physical health. Anxiety, depression, addiction, stress , hypertension are some of the psychological factors that can affect mental well being.

A person can conquer all these factors by setting goals and priorities, practicing gratitude, staying connected with family and friends, and focusing on positivity & spirituality.

A healthy lifestyle isn't about perfection but making mindful choices that benefits your body, mind and spirit. Health is not a destination to reach but a lifelong journey of continuous effort , learning and adaptation.

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A Career in hospitality industry

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*By Yashveer Chaudhary
Student B.Sc HHA, School
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Management, MRIIRS*

A World of Opportunities

The hospitality industry is a vast and dynamic field that offers a wide range of career opportunities, from hotel management to event planning, food and beverage services, and travel management. With a focus on customer service and creating memorable experiences, hospitality professionals play a key role in ensuring guests have enjoyable and seamless stays.

Key roles in hospitality include hotel managers, chefs, concierges, front desk staff, event coordinators, and restaurant personnel. A career in this industry requires strong communication, problem-solving, organizational, and customer service skills. While entry-level positions may not require formal education, many higher-level roles benefit from degrees in hospitality management or related fields.

One of the biggest draws of a hospitality career is the potential for growth. With experience, individuals can advance to managerial positions, and the global nature of the industry opens opportunities to work in different countries or with diverse organizations.

Despite the long hours and occasional challenges, the hospitality industry offers a rewarding and exciting career path for those passionate about service, travel, and working in a fast-paced, people-oriented environment.

Cultural Diversity: Many Faces One National

*By Dashmeet Nagpal
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Cultural diversity enriches our lives by exposing us to different perspectives, traditions, and ways of thinking. It enables us to develop empathy and understanding towards others, fostering mutual respect and cooperation. Moreover, cultural diversity drives innovation by bringing together diverse ideas and solutions to common problems. By integrating different cultural insights, we can create more effective and sustainable approaches to global challenges.

However, embracing cultural diversity also means addressing the challenges that come with it, such as overcoming prejudice, discrimination, and cultural misunderstandings. It is essential for societies to implement inclusive policies and educational programs that promote awareness and appreciation of cultural diversity. By doing so, we can create environments where all individuals feel valued and supported, ultimately leading to a more just and equitable world.

In conclusion, cultural diversity is a cornerstone of a vibrant and dynamic global society.

By celebrating and protecting it, we not only honor the rich tapestry of human existence but also pave the way for a more peaceful and prosperous future. It is our collective responsibility to champion cultural diversity and ensure that it continues to thrive for generations to come.



Events as a part of Experiential Learning at School of Culinary and Hotel Management

The school of Culinary and Hotel Management always emphasis on the growth and learning of the students by collaborating with the experts of the hotel industry.

Marking Milestones : International University Sports Federation



India is making history by hosting the FISU World University Championship Shooting 2024, with the grand opening ceremony held at Manav Rachna International Institute of Research & Studies (MRIIRS) in Faridabad. This prestigious event, organized under the Association of Indian Universities (AIU), showcases top university-level athletes from around the world.

The opening ceremony was attended by notable figures such as Sh. Gaurav Gautam, Minister of State for Youth Empowerment & Entrepreneurship, Sports, and Law & Legislative Affairs, Government of Haryana, and Smt. Sujata Chaturvedi, IAS, Secretary of Sports, Ministry of Youth Affairs & Sports, Government of India. Over 200 athletes from 23 countries, including 8 Olympians like Privratsky Jiri from the Czech Republic, Sevval Layada Tarhan from Turkey, and Nobata Misaki from Japan, are competing. The Indian team features esteemed shooters such as Aishwarya Pratap Singh Tomar, Sift Kaur Samra, Manini Kaushik, and Bakhtyaruddin Mohamadmuzahid Malek. Manav Rachna International Institute of Research & Studies has played a pivotal role in hosting this landmark event. Dr. Amit Bhalla, President of the Organizing Committee and Vice President of Manav Rachna Educational Institutions, expressed his pride:

"It is a profound honor for Manav Rachna to serve as the host university for the FISU World University Championship Shooting 2024, a landmark moment for India and for university sports worldwide. This championship embodies the values of resilience, unity, and sportsmanship that transcend borders, fostering a global spirit of collaboration and mutual respect. We celebrate not only the skill and dedication of these exceptional athletes but also the cultural exchange and camaraderie that sports inspire. This event is more than a competition—it is a platform for creating relationships, sharing stories, and building memories that will connect and inspire future generations across the globe."



FISU
WORLD
UNIVERSITY
CHAMPIONSHIP
SHOOTING





Manav Rachna Collaborating for Special Olympics Bharat



India had the golden opportunity to serve children with special needs by hosting the Special Olympics Bharat in 2024. Special Olympics Bharat is the Indian chapter of the global Special Olympics movement, dedicated to providing sports training and competition for children and adults with intellectual disabilities. Its mission is to foster inclusion, empowerment, and respect for people with intellectual disabilities by creating platforms for them to showcase their abilities.

Manav Rachna International Institute of Research and Studies played a significant role as a knowledge partner in this mission, collaborating with the Asia Pacific and Special Olympics Bharat. This partnership was not just a duty but a gesture of service towards society, reflecting the institute's commitment to social responsibility.

Dr. Amit Bhalla, Vice President of Manav Rachna Educational Institutions, expressed his pride and gratitude for being part of this noble cause: "It is a tremendous honor for Manav Rachna to be a knowledge partner for Special Olympics Bharat. This collaboration embodies our dedication to fostering an inclusive society where every individual, regardless of their

abilities, is respected and given the opportunity to shine. We are proud to support these exceptional athletes and contribute to their journey of empowerment and self-expression."

Dr. Malika Nadda, President of Special Olympics Bharat, also lauded the efforts of Manav Rachna and its students, highlighting their significant contribution to the event's success.

Students from the School of Hospitality and Management (SCHM) showcased their classroom learnings by actively participating and retaining attention throughout the event, demonstrating their commitment and enthusiasm. They gained valuable insights into customer relations handling the help desk setup at The Lalit Hotel.

This event was a testament to the visionary leadership of Dr. Amit Bhalla and the unwavering support of Manav Rachna International Institute of Research and Studies in promoting inclusivity and empowering individuals with intellectual disabilities.









Knowledge partners at Indian Culinary Forum-12th Knowledge Summit & 21st Annual Chef Awards.

In a remarkable event that went beyond mere celebration, students and faculties of the Manav Rachna School of Culinary and Hospitality Management (SCHM) teamed up with the Indian Culinary Forum for a day filled with tributes to craftsmanship, ambition, and the boundless possibilities of the culinary world. This gathering was not just an event; it was a convergence of industry leaders who shared ideas, insights, and visionary dialogues focused on redefining the future of gastronomy.

MRIIRS, as proud knowledge partners, showcased their forward-thinking ethos by championing sustainability, culinary innovation, and transformative hospitality leadership. Their commitment to these values was evident throughout the day's events.

The highlight of the day was the much-anticipated Top Chef Awards 2024. This prestigious event was more than a recognition of culinary mastery; it was a celebration of the visionaries who have dedicated themselves to the relentless pursuit of excellence. The awards illuminated a path forward, demonstrating that the culinary arts are about much more than tradition—they are about innovation and the reimagining of the future of food. Students' had the golden opportunity to interact with the stalwarts of the industry and make valuable connections. This event marked a significant moment in the culinary world, celebrating those who push boundaries and set new standards in gastronomy. It was a day that truly highlighted the transformative power of culinary arts.





MEMORIES IN MAKING 'CAKE MIXING'

The cake-mixing ceremony at the School of Culinary and Hotel Management was a captivating fusion of customary practices and friendly companionship, enhanced by the presence of all the senior functionaries of the university. This event epitomizes the essence of Christmas, serving as a reminder of unity, excitement, and the joy of creating something extraordinary beyond the confines of a mere recipe. Held at the Centre of Excellence for Culinary Arts this year, the ceremony was filled with laughter that blended harmoniously with the fragrant spices and delectable fruits. As each hand skillfully mixed the ingredients, it created a vibrant atmosphere of togetherness and celebration. The event stood as a testament to the school's commitment to excellence in both culinary arts and hospitality, leaving everyone in attendance with memories that would last long after the last bite was taken.

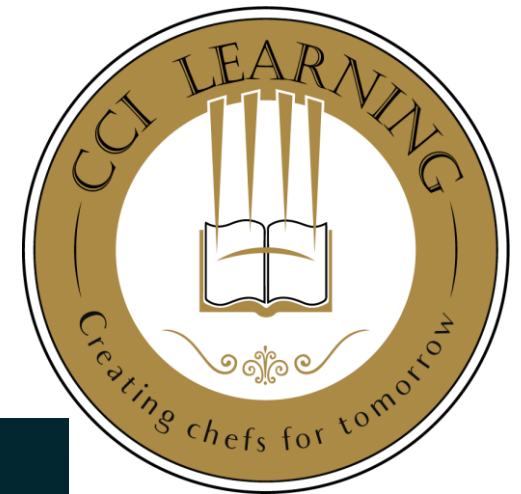


PLACEMENTS & INTERNSHIPS PARTNERS



And more.....

KNOWLEDGE PARTNERS



Empowering Talent

Empowering the students not only at the academic front but also in molding them into well-rounded individuals through different modes of education and extracurricular activities. This holistic approach to education ensures that students develop not only their intellectual abilities but also their social, emotional, and physical skills. By offering a wide range of extracurricular activities such as culinary competitions, art festivals, and community service, students have the opportunity to explore their interests and passions outside of the classroom.





A Mark of Distinction: Celebrating Achievements with the Lapel Pin

The work you've done, the challenges you've overcome, and the positive impact you've made have not gone unnoticed. We recognize those efforts with simple yet meaningful symbol of your appreciation. Students of SCHM were recognized with lapel pins as symbols of their outstanding achievements and dedication.





ASSOCIATE EDITOR

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Student, School Of Culinary Arts And Hotel Management

SECTION EDITOR

Deepankar Chauhan

***Student, School Of Culinary Arts And Hotel
Management***



**MANAV
RACHNA**
vidyanatariksha

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**THANK YOU FOR JOINING US ON THIS HOSPITALITY
JOURNEY !**