



Hospitality Buzz..

By

Faculty Of Hotel Management

**Manav Rachna International
Institute of Research and
Studies, Faridabad**

“Deemed To Be University”



Hospitality Buzz

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Thoughts of
Faculties

Acknowledgment

To ensure the success and ultimate outcome of the magazine, a great deal of direction and assistance from many people was required, and I feel tremendously fortunate to have received this during the magazine's completion. All that I have accomplished is solely thanks to such close supervision and help, and I will never forget to express my gratitude to them. I would like to express my special gratitude to Lt. Gen. R.K. Anand, Dean, FHM for giving me the opportunity to come out with departmental magazine. I owe a debt of appreciation to Ms. Ritika Singh, Director FHM, who shown a strong interest in this magazine and guided me through the entire process from start to finish. Dr. Narender Suhag, HoD Department of Hotel Management, was instrumental in inspiring and guiding me, and I will never forget his efforts. I am grateful and lucky to receive ongoing encouragement, support, and advice from all members of the Faculty of Hotel Management's teaching and non-teaching personnel.

About The Author



Mr. Madhav Sharma is currently employed as an Assistant Professor in the Department of Hotel Management at the MRIIRS, where he is responsible for the Front Office vertical. He has a particular interest in research work, and he has written some excellent research articles that have been published in a number of reputable national and international journals. Prior to entering academia, he worked as a Marketing Communications Manager for the corporate organization I-Digital, where he gained valuable experience. His particular area of expertise is in Hotel Revenue Management.

LAUNCH OF CENTRE OF EXCELLENCE FOR CULINARY ARTS

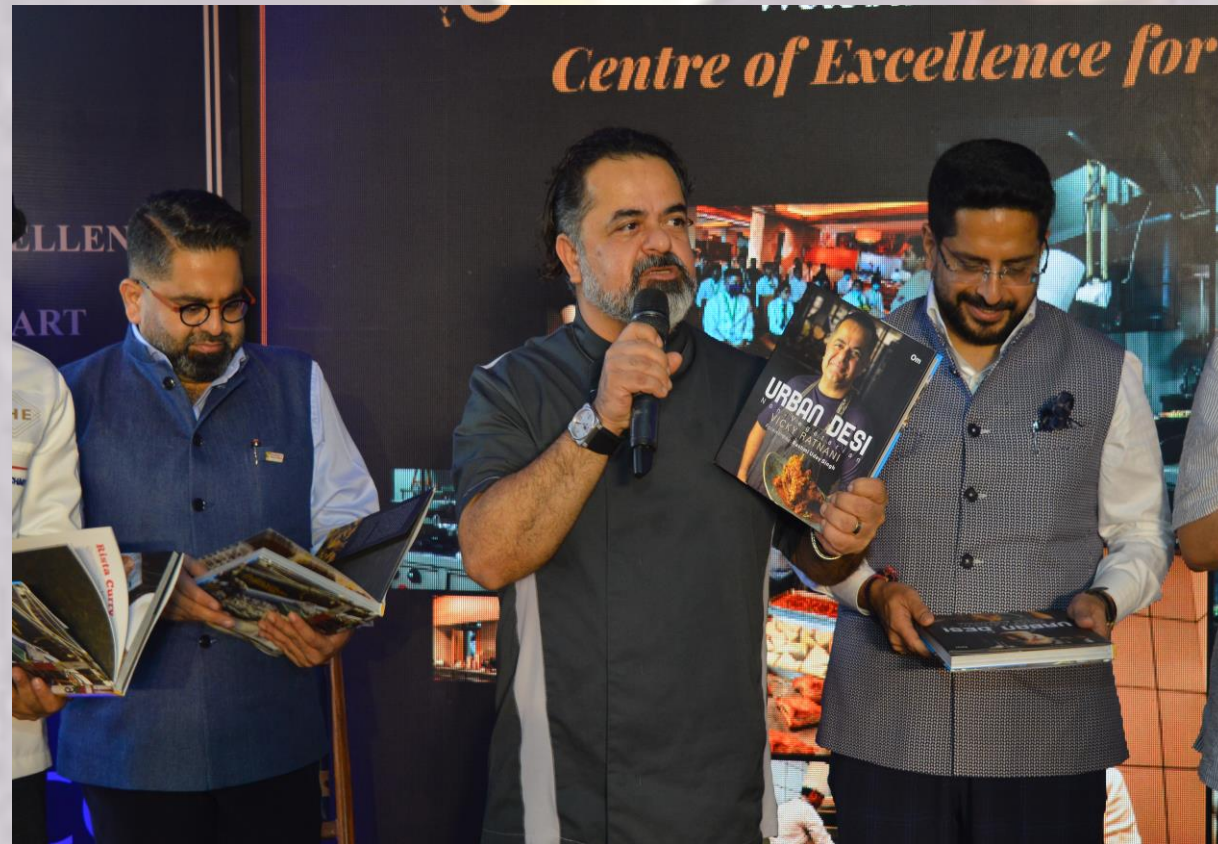


The programme was launched in Coloration with Creative Cuisine Inc. Learning. The Centre was inaugurated in the august presence of Dr. Prashant Bhalla, President, Manav Rachna Educational Institutions (MREI); Dr. Amit Bhalla, Vice President, MREI; Virender Handa, Founder, CCI; Chef Kapil Middha, Co-Founder and Culinary Director, CCI; MasterChef Vicky Ratnani; Star Chef Osama Jalali, Star Chef Nishant Choubey; DG R.K. Anand, Dean, FHM, MRIIRS; Ritika Singh, Director, FHM; Faculty and Students of FHM and other senior dignitaries from Manav Rachna.

The Faculty of Hotel Management added yet another feather to its cap when it successfully introduced the Bachelor of Science in Culinary Arts programme. The students would have extensive hands-on experience in the kitchen as well as the bakery. Students who are interested in a career as a chef in the future will benefit greatly from taking admission to this programme. The duration of the course would be for a total of three years.



Book Launch of 'Urban Desi' Authored by Master Chef Vicky Ratnani



MasterChef Vicky Ratnani launched his book at the occasion of the inauguration of Centre of Excellence for Culinary arts. Applauding the top notch-facilities facilities and infra , MasterChef Vicky Ratnani stated that culinary cooking is skill based art learnt over a period of time through right guidance and immense perseverance. He added that he was glad to see this state-of-art set-up for learning culinary at Manav Rachna in association with CCI Learning and it would prove to be a great value addition for kitchen enthusiasts.

After this, Master Chefs : Chef Vicky Ratnani, Chef Kapil Middha, Chef Osama Jalali, and Chef Nishant Choubey had an interesting talk on Careers in Culinary Arts.





Moment of Pride



President Shri Ram Nath Kovind awards Lieutenant General Rakesh Kumar Anand, AVSM, SM, VSM, Corps of Signals with the Param Vishisht Seva Medal (Retired).



Rashtrapati Bhavan hosted President Shri Ram Nath Kovind, Vice President Shri M. Venkaiah Naidu and Prime Minister Shri Narendra Modi with honorees of the Gallantry Award and the Distinguished Service Decoration.

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From Editor's Desk

Survival of Hotel Industry During and Post Covid

By Mr. Madhav Sharma

Assistant Professor, Faculty of Hotel Management, MRIIRS,

Editor in Chief, Hospitality Buzz..

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During the pandemic, the hotel sector devised a number of ways to stay afloat. During the pandemic, consumers' expectations and behaviour have altered, and they are more concerned about cleanliness, safety, and health during their stay. Consumers' health and safety is a major concern for the industry. In order to restore the trust of travellers across the country, employers have prioritised the immunisation of their employees by supplying vaccines and posting the status of vaccinated employees on their website and other forums. The hotel design and space management are more attentive in the hotels. Cleanliness, sanitization, and the elimination of non-essential features like aesthetic elements are the primary goals. Social separation and contact-free systems were the driving forces behind these shifts.

While the Hotel Industry concentrated primarily on revenue generation and sales & marketing, Covid instituted a number of modifications that ultimately increased the hotel's selling capacity.

Customers' expectations and behaviour have changed as a result of the increased use of technology, and they now want personalised, straightforward, and engaging experiences as a result. The hotel industry has caught on to the value of technology and has begun to implement it in the management of its services, such as check-in through mobile device, digital payments, food ordering via app, voice control, and biometrics, for example. By providing in-house delivery or partnering with third-party suppliers like Zomato and Swiggy, hotels tried to offset some of their losses. As a result of increased demand and societal norms of social distance, hotels also provided virtual aid in advance planning weddings, decor, food menus and gifts.

***OUR BRAND AMBASSADORS
'OUR STUDENTS AT INDUSTRIAL
TRAINING.'***

***THIS IS WHY WE PLACED AN EXTRA
VALUE ON THE HOSPITALITY
INDUSTRY'S GLAMOROUS NATURE.***



Students of 4th and 6th semesters are undergoing their first exposure to the industrial environment. The industrial training programme is essential for hospitality students since it provides them with their first exposure to the service industry. Furthermore, students gain a thorough understanding of each fundamental vertical, which will aid them in the selection of a specific area of interest. Customers are at the heart of the hospitality sector, and as such, communication and soft-skills are required significantly. Students benefit from industrial training since it moulds them professionally and helps them realise that they are the future of the hospitality industry.

Events Catered by Faculty of Hotel Management

Valentine's Day Celebration



Making handcrafted Bookmarks, Envelopes, and Chocolate Boxes for the festival of Love was a fun way to mark the occasion. Setting up a stall near T-Block café with the sole purpose of introducing the concept of entrepreneurship amongst the students. Students and faculty coordinator Ms. Nikita Tomar were instrumental in bringing this project to fruition. All of the handcrafted items were sold out in less than 2 hours, and we were forced to turn down requests.

Session on Carriers in Hospitality at MRIS Sector 14



Dr. Narender Suhag, HoD, provided a quick overview of carrier alternatives in the hospitality industry. He addressed several significant agendas including key areas of study. Students from FHM and Chef Kunal performed a live demonstration. The workshop as a whole was really beneficial and engaging for the school kids.

Field Visit to DLF Avenue

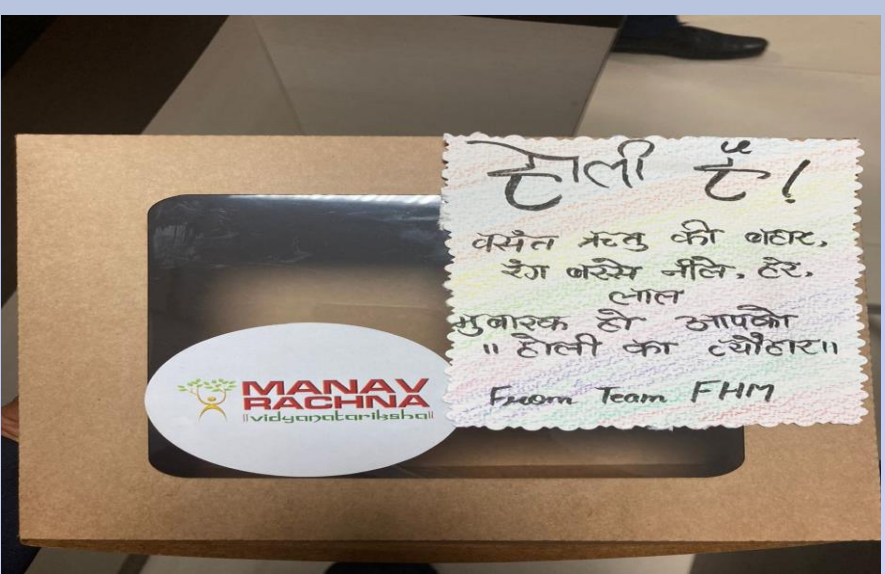


The department organized a industrial visit for second semester students. The entire purpose was to expose them to the retail industry. As we all know, hospitality is an umbrella term that encompasses a wide variety of industries, with retail accounting for a sizable portion of it. This visit was instrumental in giving an understanding of luxury retails.



HOLI CELEBRATION By Team FHM

Holi 2022 was enjoyed to the fullest by the students, faculty, and staff of the Department of Hotel Management. Students at the HM Café gained great experience and entrepreneurial skills by preparing and serving the dishes. Cultural events and entertaining games were held in honour of the event, which was followed by FHM's hospitality arrangements. A time for reunion and reflection. Manav Rachna's Holi festival was a cultural mashup that sparked mingling among all attendees.



होली है!
वसंत ऋतु की बहार,
रंग भरिये मिलि, हर,
लाल
सुभास्क हो आपका
" होली का चौहारा।"
From Team FHM



Refreshing Welcome Drinks For The Naval Officer

Your guests' spirits will be uplifted and their appetites will be whetted by a well-crafted welcome drink. The Naval Officers who visited the Manav Rachna Campus were greeted by students from the Department of Hotel Management with a pleasant Lemon and Mint Flavored Iced Tea. An innovative welcome drink is the best way to create a wow & make any guest feel welcomed and at ease. The guests were overjoyed to witness the students' graciousness in hosting them.



Hospitality at Karni Singh Shooting Range

During the All India Inter University Shooting Competition 2022, the Department of Hotel Management (Faculty of Hotel Management) organized a wonderful hospitality experience for the guests at Dr. Karni Singh Shooting Range from March 31 to April 4, 2022.. From conception to implementation, the students of Hotel Management under the guidance of the faculty were the stars of the event.

The Growth of Wildlife Tourism In India

By Ms. Shruti Sharma &

Mr. Anant Nag

*Students, 2nd Semester, Department of Hotel
Management.*



Albert Einstein once quoted "Look deep into nature, and then you will understand everything better." Sayings like these sound like jingles bells but the gossamer world of high sounding ideals blast the moment when we look into the realities of world. The reality is the wildlife is the most beautiful creation which is not only balancing the nature but in today's world has become a part of attraction of tourism and that is my friends what wildlife tourism to some extent is all about. But just defining wildlife tourism as eco-tourism, mountain tourism and Safari tourism is also not enough. But infact in my personal opinion I would rather say that the observation and interaction of animals and plants in their local habitat is also a part of wildlife tourism.

Wildlife tourism is gaining it's popularity in India and is obtaining recognition all around the world. Some popular species include Bengal Tiger, Asian elephant, Sloth Bear, Rhinoceros and Leopard to n number of species, this is the top most reason why tourists from all across the world are attracted to visit the country. That's why India is in one of the top list of wildlife tourism. According to United Nations World Tourism Organization, a serious growth rate has been seen in the wildlife tourism sector across the globe. according to the data the highest level of growth is seen in the areas that come under UNESCO World Heritage Sites. Wildlife tourism currently either directly or indirectly employs millions of people worldwide and contributes at a high rate to global GDP. I guess the sailboat of a successful nation finds its harbour only when supported by favourable winds of wildlife tourism.

So if wildlife tourism wants to grow, it must spread its branches. We need to create our own stories and not only grow what others have already explored. Therefore one must take first mover advantage and grow in ever more caring ways.



Exploring Flora and Fauna in India

By Mr. Dinesh Jagia

Student, 2nd Semester,

Department of Hotel Management



Wildlife tourism is a sub-category of tourism. Wildlife tourism is defined as tourism that involves the observation of animals and plants in their natural habitats as well as interaction with them and their lives. Wildlife tourism is booming in India right now. The growth of wildlife tourism is mostly determined by the number of tourists. It attracts a large number of domestic and international tourists. There are numerous well-known wildlife tourism destinations in India. Among these are : •Jim Corbett National Park; •Ranthambhore National Park; •Sundarbans National Park. Wildlife tourism is critical for the country in a variety of ways, including financial advantages to the economy and local residents (local people).

Apart from financial gain, wildlife tourism has a plethora of positive effects. Conservation, research, and breeding programmes are all included.

Another economic benefit of wildlife tourism is that it contributes to the creation of jobs. Whichever form of wildlife business you operate, you will require personnel.

Unfortunately, wildlife tourism also has a number of difficulties or drawbacks. Frequently, this includes animal cruelty, the introduction of new diseases, and changes in animal behaviour. Wildlife tourism can also wreak havoc on creatures in their natural habitats.

Wildlife tourism has the potential to be fantastic, but it need increased management. This is a burgeoning industry with a bright future, but we must first protect wildlife habitats.

Wildlife tourism must be conducted in accordance with sustainable tourism practises. The world requires wildlife tourism, yet it cannot function in the absence of wildlife.



Promising Professionals of FHM

'Students Establishing The Benchmark'



Mr. Pratik Chandel, Alumni, Batch 2018-21

The journey at Manav Rachna since day one was astounding as the exposure I have been given during my academics is very similar to what one can get in industry.

Faculties are very well into making environment suitable for everyone.

Getting in Manav Rachna was one of the important and best decision I've made.

I'll keep my strings attached to Manav Rachna in future too!



Ms. Shivani Sachan, Student, Batch 2019-22

College, in my opinion, is not only a place to earn degrees, but also a place to develop oneself. Manav Rachna aided my personal and professional development by strengthening my roots. When I began my journey at Manav Rachna, I was apprehensive, but the tremendous love and generosity my teachers expressed made me feel more at ease. I have always stated, "Manav Rachna's best feature is their instructors, who are always available for their students." My three years at Manav Rachna are now a memory I will cherish forever.

Promising Professionals of FHM

'Students Establishing The Benchmark'



Ms. Kajal Verma, Student, Batch 2020-23

I am currently completing my Industrial Training at one of the finest five-star hotel , the Radisson Blu , and I couldn't be happier. When I joined Manav Rachna, the only thing on my mind was becoming the best version of myself, which would help me grow my self-confidence, personality, and many other modules. Manav Rachna not only helped me improve my talents and abilities, but also showed me how to deal with real-world obstacles. Dear Facilitators, thank you so much for believing in me and fixing my shortcomings, thank you so much for the confidence I'm exuding now.



Mr. Anant Nag, Student, Batch 2021-24

Choosing Manav Rachna was one of the best decision of my life, Coming all the way from Jaipur to a new state and such a huge institute was a significant step for me! I was pretty nervous in the opening days of my College but with the assistance of my Faculty and Fellow mates I really started to appreciate the Learning! As being an Aspirant Hotelier, our facilitators and department offers us tremendous opportunity to engage in events which in turn leads to greater knowledge of service industry. A big thumbs up to our department and my fellow mates.

Heritage Tourism: Take a dip into the ocean of History

By Ms. Nikita Tomar, Assistant Professor, FHM



Heritage tourism means when one travels to know the history of someplace. The ancient monuments, historic places, which have experienced the change of centuries, are the true ambassador of heritage tourism. These monuments can tell you the change in reigns, rise and fall of empires, different civilizations and through this special segment of tourism you can be the part of all this. Visiting ancient cities, taking a walk through alleys and galleries of castles and places, visiting museums for documented past in the form of art, artifacts, literature, music and many more. People visiting these places for their love for history also require the other basic tourism necessities such as accommodation, food, transportation and so on.

So the cities or places which have richness in their heritage collection and also have planned these tourism necessities well generally tend to have higher number of tourists. City like Budapest is the best example of above said fact because along with the architectural grandeurs and an ocean of history it also gives its tourists an amazing nightlife and other entertainment. Countries popular for heritage tourism are Russia, India, Rome, Italy, Iran, Iraq and Egypt. If you want to quench your thirst for the rich elixir of history and want yourself to be limited to domestic travel then go to Bodh Gaya, Bihar to hear the chants of Lord Buddha. Travel to Red Fort, New Delhi to experience the majestic architecture of Mughal Empire. Go to Taj Mahal, Agra to witness the undying love of a Badshah for his loving Mallika. Travel to Monuments of Hampi, Karnataka, you will get to witness the larger than life statues of deities positioned at every 100th meter. Visit to Khajuraho, Madhya Pradesh to know the civilization during Chandela Dynasty. Plan your trip to Ajanta & Ellora Caves, Maharashtra to travel back into time up to 2nd century BC. Visit to Rajasthan to listen to the bravery of Great Rajputana warriors. A determined effort to conserve our heritage is a fundamental link to our cultural, educational, artistic, inspirational, and economic legacies - the very things that define us.



Memories In Making

“Little Moments, Great Memories”



Uncovering Our University's Secret Culinary Talent

Scrumptious Dishes

Dal Ke Dokhe

By Dr. Vimlesh Singh
Associate Professor (ECE)
FET, MRIIRS

My Thought:

Ever wondered if we could have something which is rich on spices, nutritious and could also satiate our hunger own its own? No added dish required.

Then for such hungry souls, Dal ke Dhoke may be just the right recipe for you. Much prevalent in the Lucknow region in UP it has all the UP wala ingredients- strong delicious, spicy and even filling your stomach to the fullest.

The best part it can not only be served as a breakfast or a lunch but even as a BRUNCH!!. Its just a perfect cuisine meant for foodies who would like to keep their taste buds tingling till many hours and for some even till the next day. So why don't we directly jump on to the recipe itself...

Ingredient

- 1.Urad dal- Less than 1Bowl
- 2. Chana dal- 1 Bowl
- 3. Cumin Seed-1small tea spoon
- 4. Badi Elaichi -1 Piece
- 5. Hinag- 1 Pinch
- 6.Red Pepper sabut -2 piece

Cont'd

Steps involved

Step-1: Soak both the dal for 8 hours in water separately.

Step-2: Grind the soaked dal (Remember it's not fine grind) separately with Cumin seed, Badi Elaichi-1 Piece, red paper, pinch of Hing and salt as per taste.

Point to Remember: Do not add extra water in it for grinding.

Step-3: Mix both dal in one bowl.

Step-4: Make dough of wheat flour. Keep on kneading till the dough becomes pliable and soft.

Step-5: Make small puri size roll. Put one small spoon mixture in this roll and turn half like Gujiya of Holi. Make Dokhe is same way by rest mix.

Step-6: Boil water in pot and add 1 spoon oil in it. When water starts boiling add Dohke in it. Boil it for 30 min so that dal is cooked properly.

Step-7: Once the Dohke is cooked separate it from water and wash with water one by one to remove extra gluten. Now cut them in small pieces.



Boiled Dal Dokhe



Chopped Form

Cont'd

Final Dressing of Dal Dokhe

Ingredient

- Onion large size-1
- Clove of Garlic -2
- Dhaniya Powder-2 Spoon
- Haldi Powder - ¼ tea spoon
- Red Pepper powder– As per Taste
- Gram Masala- As per taste
- Tej paat-2 leaf
- Salt –as per taste
- Oil- 2-Spoon

Final Dressing:

Add cumin seed in hot oil. Then add Haldi power and paste of onion and garlic in oil. Once all this cooked properly add 2 cup water in it. Now put these Dohke in this gravy. Stair it safely it carefully. Insure it not break it.

For different time it can serve differently...

Breakfast-it can serve with simple Cumin seed Fry and Chatani.

Lunch- it can serve with salad.



Acknowledgement

This recipe is among many such traditional dishes which have been handed over many generations, especially by the women folks in our country.

I learnt this wonderful dish from my mother-in-law Mrs. Radha Singh. I take this opportunity to thank her for cascading this knowledge and helping me to enrich my culinary skills.

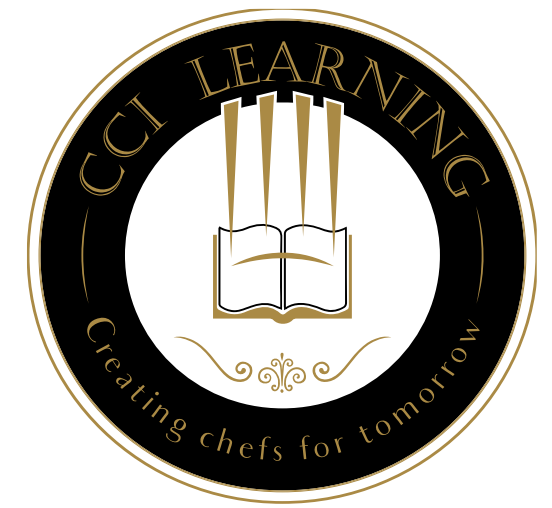
Our Industrial Resources

Faculty of Hotel Management, Manav Rachna International Institute of Research and Studies has an industry tie up with The InterContinental Hotels Academy, The Crowne Plaza Hotel helping us shape the future of students pursuing hospitality.

Ms Rupali has been proactive and instrumental in helping the students in setting the right expectations from the first day.

Under her leadership the students are able to experience the culture of an international and one of the world's biggest brands of the industry. The engagement is from the first day till the student passes out. The students get a chance to pursue their industrial training and are also assisted with placements.






Faculty of Hotel Management
MRIIRS
In Collaboration with



Welcome

The Master Chefs
For the Launch of
Centre of Excellence for Culinary Art

CCI is the vision of Mr. Virender Handa who is a graduate in 'Business Hospitality' from Macquarie University Sydney. After working for 6 years in the F&B sector in Australia where he managed boutique restaurants to convention centers, he came back to India to start his own venture and offer to the Indian customers the best of multinational cuisines accompanied with top notch service. Virender is now synonymous with the CCI brand and is a well-known gastronomic consultant. Kapil Midha - Kapil is the co-founder of CCI and the soul of the kitchen. After graduating in Hotel Management from Pusa, he moved to Australia to pursue his degree in 'Tourism and Hospitality' from Macquarie University. He continues to push culinary boundaries redefining classics and innovating fusion delights to keep every customer's taste buds alive.

SPECIAL RECOGNITIONS

This magazine has a great deal of contributions from our Hotel Management students than is listed in the magazine, and I would like to thank each student for contributing to the successful completion of this publication.

Each of you is remarkable and unique in your own way. As I constantly say, "When I teach you, I'm not teaching a basic student; I'm teaching the hospitality industry's future leaders.

Thank you for being outstanding students. May God bless you all abundantly.

MAGAZINE CLUB

- ***Ms. Shruti Sharma, Student, Batch 2021-24***
- ***Mr. Anant Nag, Student, Batch 2021-24***
- ***Mr. Dinesh Jagia, Student, Batch 2021-24***

TEAM LIBRARY

- ***Mr. Aman Singh, Student, Batch 2021-24***
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- ***Mr. Yash Arora, Student, Batch 2021-24***



Education is the most effective
tool for changing the world..