



SIHM

BULLETIN

May - June 2024
Bi-Monthly Newsletter

Jumpstart Your Career with SIHM's 1-Year Certificate Programs:

BAKERY AND CONFECTIONARY (CBC)

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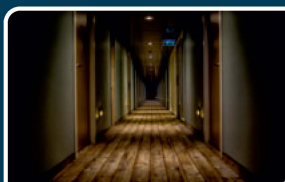
EVENT MANAGEMENT (CEM)



What's
INSIDE!



Life at SIHM



The Rise of Hybrid Hospitality:
Blending the Tradition
with Innovation



The Future of Guest Experience in
The Era of AI and
Automation in Hospitality



Our Global Hospitality Stars

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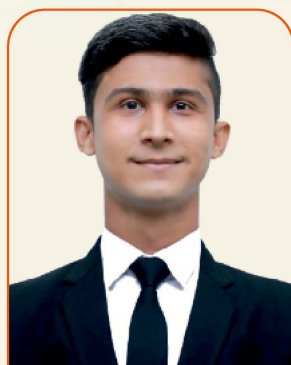
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FROM THE DESK OF || THE GENERAL MANAGER

Welcome to the professional endeavours of Bachelor of Hotel Management and Catering Technology (BHMCT). At SIHM, a team of dedicated and enthusiastic staff will be in charge of teaching and always ready to help each student in their personal and professional growth and in return we expect the highest levels of motivation and commitment from our students.

SIHM is one of the top colleges of choice for the students of hospitality in Gujarat. Our institute provides scope to develop lust for learning and passion for their professional growth. If you are eager to learn and grow, we are there to nurture your aspirations to be a leader in hospitality world.

SIHM strides to invade new realms of knowledge and to be a flagship for excellence in education. Since its inception, SIHM had evolved sound academic credentials and practical exposure in mentoring Students. This endless journey continuous until we find realms for the future generation. I would like to take this opportunity to wish you the very best in your studies and assure to provide a platform to you all, from which you will take a leap into ever-developing world of hospitality and tourism.

I am indeed happy to share the launch of SIHM's Bi-Monthly Newsletter that would enable its reader to refer and share exciting ideas and relevant articles to foster insights and values of professional education.

Happy Reading.

Shri Nilesh K. Dubey, GAS

Additional Collector & General Manager-HR & Admin, TCGL





FROM THE DESK OF THE PRINCIPAL

**"Cultivating Hospitality Excellence at
State Institute of Hotel Management, Siddhpur"**

With a heart brimming with enthusiasm and a vision to elevate SIHM to even greater heights, I invite you to join us on a transformative journey, where we nurture passion, ignite innovation, and empower future hospitality leaders.

The hospitality industry, a vibrant tapestry of culinary artistry, service excellence, and cultural immersion, stands poised for an era of unprecedented growth. As the world embraces new experiences and travellers seek authentic connections, the demand for skilled and passionate hospitality professionals' soars.

Gujarat, the vibrant Land of Legends, stands at the forefront of India's tourism surge. With its rich cultural heritage, diverse landscapes, and burgeoning hospitality sector, Gujarat beckons travelers from across the globe. SIHM, nestled in the heart of this dynamic state, is poised to play a pivotal role in shaping the future of Gujarat's hospitality landscape.

At SIHM, we are committed to fostering a nurturing environment that cultivates not only culinary expertise but also holistic personal development. Our rigorous AICTE-approved 4-year degree course equips our students with the knowledge, skills, and critical thinking abilities essential for success in the ever-evolving hospitality industry. Beyond the classroom, we foster a vibrant campus culture that nurtures creativity, innovation, and a strong sense of ethics. Our students engage in hands-on learning experiences, participate in co-curricular activities, and collaborate with industry partners, gaining invaluable exposure to the realities of the hospitality world.

Nestled amidst serene greenery, our campus embodies sustainability and environmental consciousness. We believe in fostering a harmonious relationship with nature, integrating eco-friendly practices into our operations, and teaching our students the importance of environmental stewardship. We invite stakeholders, potential students, and all those passionate about hospitality to explore our website and discover the transformative power of SIHM. Visit our green campus, immerse yourselves in our vibrant learning environment, and witness the potential that lies within our students.

Together, let us embark on a journey to redefine hospitality excellence, where passion meets innovation, and where our students emerge as the future leaders of this vibrant industry.

Welcome to SIHM, Siddhpur-where your hospitality dreams take flight and a sustainable future awaits!

Happy Reading.

Dr. Sagar Mohite

Principal, SIHM

State Institute of Hotel Management-Siddhpur, An Initiative of Gujarat Tourism

Engaging in the tourism and hospitality industry offers a remarkable opportunity for students to share their passion with fellow adventurers seeking to explore new destinations or immerse themselves in diverse cultures, cuisines, and adventures. This expansive sector encompasses various aspects, from facilitating transportation to and from tourist destinations to managing accommodations, dining experiences, leisure activities, and guided tours, among others. The vitality of any hospitality and tourism organization hinges upon the distinctive attributes of its personnel, as everything within the industry is replicable except for individuals' capacity to think critically and innovatively. In this context, academia plays a pivotal role as the primary source of cultivating top-tier talent for the industry.



The State Institute of Hotel Management, Siddhpur, a Gujarat Tourism initiative, fulfils a crucial role in nurturing the future leaders of the hospitality and tourism sector. Envisioned to provide global hospitality education at the local level, the institute was strategically established in a town like Siddhpur. At SIHM, our mission extends beyond preparing students for employment; we also prioritize empowering them with essential soft skills. We ensure comprehensive development in the field of Hospitality and Tourism Management, emphasizing our commitment to empowering students and supplying the industry with quality professionals. The institute not only focuses on delivering theoretical knowledge but also on transforming individuals into responsible citizens and valuable human capital. It is dedicated to providing education of international standards with a commitment to quality.

Affiliated with Gujarat Technological University and AICTE, SIHM offers a four-year degree course leading to a Bachelor of Hotel Management and Catering Technology (BHMCT). This program is facilitated by dedicated core faculty members, complemented by industry experts. The teaching methodology encompasses classroom lectures, laboratory practical sessions, seminars, role-playing exercises, and exposure to the industry. Situated across 4.8 acres, the institute boasts modern infrastructure featuring spacious, IT-enabled classrooms, providing students with opportunities to develop essential life skills and engage in meaningful learning experiences. Through community programs like Nukkad Natak and Atithi, as well as student clubs such as the Heritage Club, Chefs Club, Food & Beverages Club, and Debate Club, the institute prioritizes skill development and equips students with up-to-date knowledge and awareness of current trends in the industry.



The focus of our education lies in applying knowledge to real-life situations and equipping students with problem-solving skills tailored to unique challenges. To this end, SIHM emphasizes practical exposure through its state-of-the-art laboratories, the formation of student clubs, and community immersion programs. The institute's dedicated efforts in nurturing its students are evident in their outstanding academic performance, consistently achieving top ranks in every GTU examination. Furthermore, the internship record of four students is commendable, with a 100% placement rate in leading national and international hotel brands such as **Taj, Hyatt, The Leela, and Marriott**. To provide students with global exposure, SIHM has established a Memorandum of Understanding (MoU) with The **Seychelles Tourism Academy** in **Seychelles**, facilitating a student exchange program. Additionally, SIHM has signed a letter of intent (Loi) with **Ecole hoteliere de Lausanne (EHL)** in **Switzerland** and **The Sacred Heart University** in the **USA**.

During the nationwide lockdown when classroom studies were suspended, SIHM ensured uninterrupted learning through innovative ICT solutions. Furthermore, it organized online sessions featuring sector experts such as **Master Chef Sanjeev Kapoor**, renowned speaker and writer **Mr. Chetan Bhagat**, and **Dr. Kristen Tripodi**, Director of Sacred Heart University.

SIHM has solidified its reputation as a premier hotel management institute in India and Gujarat, due to its consistent excellence. The **Divya Bhaskar** group recognized SIHM as the **"Best Hotel Management Institute in Gujarat"** and listed it among the **"Top 50 Educational Institutes of Gujarat"**. Moreover, the **ABP Group** awarded SIHM the **"Gujarat Brand Leadership Award"** and the **Government of Gujarat** hailed it as the state's **"Best Hotel Management Institute"**. Alongside these prestigious honours, SIHM received the **"Drona Award"** in both **2022** and **2023**, as well as the **"Gyan Ratna Award"** in **2022** at the **Network 18 Education Conclave**. Additionally, the institute was honoured with the **"Excellence in Hotel Education Institute"** Award at the **Shiksha Conclave 2022**.

INFRASTRUCTURE AND FACILITIES





Front Office Training Lab



Housekeeping Training Lab



Laundry Training Lab



Restaurant Training Lab



Computer Lab



Bakery Lab



Girls Hostel



Boys Hostel



Hostel Room



Classroom



Outdoor Games



Library



Mess Facility



College Building



Training Kitchen

Jumpstart Your Career with SIHM's 1-Year Certificate Programs

Certificate Course in Bakery and Confectionary (CBC)

Duration: 1 Year (6 months at the Institute & 6 Months on Job Training)

Enrolment Eligibility: H.S.C. Passed Only (Min.)/ Age No Bar

Gujarat Technological University (GTU) Affiliated and AICTE Approved

We are excited to introduce our new on-campus **1 Year Certificate Course in Bakery and Confectionary (CBC)**. This course is designed to equip students with essential skills in baking, pastry-making, and confectionery. Whether students dream of working in renowned hotels and restaurants or aspire to start their own bakeries and patisseries, this program provides comprehensive training to help them achieve their goals. The CBC course goes beyond teaching traditional baking techniques. It encourages creativity and innovation in the culinary arts, empowering students to experiment with flavors, textures, and designs. Our experienced faculty members, who are experts in the field, guide students through hands-on learning experiences in our modern kitchen facilities. They learn everything from the basics of dough preparation to the art of decorating cakes and creating delicate pastries. At SIHM, we believe in nurturing talent and preparing students for successful careers in the dynamic hospitality and food industry. Graduates of the CBC course will not only have the practical skills needed for various roles in bakeries and hotels but also the entrepreneurial knowledge to start and manage their own businesses. This program is a gateway to a rewarding career where passion for baking meets professional expertise.

Career options after the course:

- | | | |
|------------------|-------------------------|--------------------|
| (1) Baker | (2) Pastry Chef | (3) Cake Decorator |
| (4) Confectioner | (5) Bakery Entrepreneur | (6) Food Stylist |

Join us at SIHM and embark on a journey where your love for baking and confectionary can flourish. Whether you are just starting out or looking to enhance your culinary skills, our CBC course offers a supportive environment where creativity thrives and dreams become reality. Discover the art of baking with SIHM and take the first step towards a future filled with delicious possibilities.

SIHM's Bakery Lab



Jumpstart Your Career with SIHM's 1-Year Certificate Programs

Certificate Course in Event Management (CEM)

Duration: 1 Year (6 months at the Institute & 6 Months on Job Training)

Enrolment Eligibility: H.S.C. Passed Only (Min.) /Age No Bar

Gujarat Technological University (GTU) Affiliated and AICTE Approved

We are delighted to announce the launch of our another new on-campus **1 year Certificate Course in Event Management (CEM)**. This course is designed to equip students with the essential skills and knowledge needed to succeed in the exciting field of event management. Whether students aspire to plan extravagant weddings, organize corporate conferences, or coordinate cultural festivals, the CEM course provides comprehensive training to help them excel in diverse event scenarios. Students enrolled in the CEM course will benefit from a curriculum that combines theoretical learning with practical experience. They will learn from experienced faculty who are industry experts and gain insights into event planning, budgeting, marketing, and logistics management. Our state-of-the-art facilities provide the perfect environment for students to simulate real-world event scenarios and develop their organizational and leadership skills.

At SIHM, we are committed to fostering creativity and innovation in our students. The CEM course not only prepares them for rewarding careers in event management but also empowers them with the entrepreneurial skills needed to start their own event management firms. Graduates will be equipped to navigate the dynamic challenges of the industry and create memorable experiences for clients.

Career Options after the Course:

- | | |
|--------------------------|--------------------------------|
| (1) Event Coordinator | (6) Event Marketing Specialist |
| (2) Event Planner | (7) Public Relations Executive |
| (3) Wedding Planner | (8) Corporate Events Manager |
| (4) Conference Organizer | (9) Sports Event Manager |
| (5) Exhibition Manager | (10) Festival Organizer |

Join us at SIHM and embark on a journey into the vibrant world of event management. Whether you are passionate about creating unforgettable moments or driven to build your own business in the industry, our CEM course offers the expertise and practical knowledge to turn your ambitions into reality. Discover the art of event management with SIHM and prepare for a future filled with exciting possibilities.



SIHM Welcomes Dr. Sandeep Kapse and Vidushi Panwar to the Faculty Team!



Dr. Sandeep R Kapse
Assistant Professor-Management

Dr. Sandeep R. Kapse is a postgraduate in Tourism Administration with 18 years of experience in the tourism and hospitality management field. He received his Ph.D. in Tourism Administration in the faculty of Commerce and Management at Dr. Babasaheb Ambedkar Marathwada University in Aurangabad, Maharashtra. He is an active member of Research & Consultancy Cell, Dept. of Tourism Administration, Dr. Babasaheb Ambedkar Marathwada University in Aurangabad. He has a wide range of expertise working in administration and academia in esteemed colleges and universities. Additionally, Dr. Sandeep was been appointed by ICSSR on Two major research projects as a Research Officer & Associate.

Dr. Sandeep R Kapse was associated with MSIHMCT, Dr BAMU, YCMOU, MSBTE, Vishwakarma University, Pune and Rashtrasant Tukdoji Maharaj University, Nagpur as Exam Paper Setter/Moderator and Assessor. He was a trainer with National University Students Skill Development (NUSSD) Programme run by Tata Institute of Social Science, (TISS), Mumbai. He was invited as a Resource Person for ToT by Ministry of Skill Development & Entrepreneurship, GoI & Rashtriya Madhyamik Shiksha Abhiyan, MHRD, Gol. He chaired as a Guest Speaker in several Tourism Events, Workshops, SDP's & ToT's. In addition, Dr. Sandeep was appointed on the Board of Study (BoS) Vishwakarma University, Pune.

Notably, Dr. Sandeep R. Kapse has authored 13 research papers in UGC Care, Scopus, peer-reviewed journals, and edited books. In addition to that, he has presented 10 research papers at major International and National conferences.



Vidushi Panwar
Assistant professor - Front Office & Hospitality Communication

Vidushi Panwar being a young, passionate and driven individual, is holding on the role as Assistant professor for Front office and Hospitality communication. Recently qualified NHTET (National Hospitality Teachers eligibility Test), she has completed her B.Sc. in Hotel Management from AIHM Chandigarh and M.Sc. from IHM PUSA, Delhi. With her zestful approach and interpersonal skills, she intends to provide not only quality education, but aspire to focus upon overall personality development of the students. Having strong work ethics, she is an active member of anti-ragging and discipline committee at the campus.



Our Global Hospitality Stars: Alumni Ravi Makwana and Gautam Gupta Shine Internationally

Ravi Makwana's Journey from Pali to Mauritius

Batch 5th



In our alumni spotlight, we proudly feature **Ravi Makwana**, a determined student hailing from Pali, Rajasthan, who was part of our esteemed **5th batch**. Ravi's journey was significantly enriched by his internship experience during the 8th semester at the renowned **LUX Belle Mare Resort in Mauritius**, a prestigious five-star luxury destination. This opportunity allowed Ravi to hone his skills and delve deep into the workings of the hospitality industry.

During his time at LUX* Belle Mare Resort, Ravi gained invaluable practical knowledge and insights that have shaped his career path. His journey serves as a testament to the exceptional opportunities our college offers, providing students with global exposure and hands-on learning experiences in their chosen fields.

Ravi Makwana's success story is a reflection of his dedication, hard work, and inherent talent. His achievements stand as an inspiration for current and future students, encouraging them to pursue their aspirations with unwavering commitment and ambition. Ravi's journey from Pali, Rajasthan, to an esteemed international internship exemplifies the transformative impact of quality education coupled with determination.



We take pride in Ravi's accomplishments and celebrate his journey as a testament to the values and education imparted at our institution. His story not only underscores the potential for growth and success that our students possess but also highlights the global reach and relevance of the education provided here. Ravi Makwana continues to shine brightly as a beacon of inspiration for aspiring professionals in the hospitality industry and beyond.

LUX Belle Mare Resort, Mauritius



t | Gautam Gupta's Inspiring Journey at JW Marriott Marquis, Dubai, UAE Batch 5th | t

Gautam Gupta, hailing from Mahesana, Gujarat, and a dedicated student of our **5th batch**, had the remarkable opportunity to gain invaluable experience during his 8th semester On-the-Job Training (OJT) at the prestigious **JW Marriott Marquis in Dubai, UAE**. This five-star property is renowned for its luxury and exceptional service standards, making it an ideal environment for Gautam to immerse himself in the world of international hospitality.



During his tenure at JW Marriott Marquis, Gautam was exposed to various facets of hotel operations, allowing him to enhance his skills and acquire comprehensive industry knowledge. He worked alongside seasoned professionals, learning about the nuances of guest relations, front office management, food and beverage services, and housekeeping. This hands-on experience provided him with a real-world understanding of the high standards and meticulous attention to detail required in the hospitality sector.

Gautam's training at such a reputable hotel underscores the excellent opportunities that our college offers to its students. The international exposure he received not only broadened his horizons but also prepared him for a global career in hospitality. His journey is a testament to the quality of education and training provided by our institution, which equips students with the skills and knowledge needed to excel in their chosen fields.

Gautam's success story is a source of inspiration for future students, encouraging them to aim high and make the most of the unique opportunities our institution provides. It highlights the importance of practical experience in achieving professional growth and underscores our commitment to fostering talent that can thrive in the global hospitality industry. We are proud of Gautam's achievements and look forward to seeing him continue to shine in his future endeavors, Dubai, UAE.



JW Marriott Marquis, Dubai



Mindful Moments: International Yoga Day Illuminates SIHM Campus

International Yoga Day,
June 21, 2024

SIHM recently celebrated **International Yoga Day on June 21, 2024**, with great enthusiasm, highlighting the importance of yoga in promoting physical and mental well-being. The event was graced by officials from the **Ministry of Tourism (MoT)**, underscoring the significance of yoga in the hospitality and tourism sectors. During the celebration, students and faculty members participated in various yoga sessions and activities. Yoga not only promotes flexibility and strength but also fosters relaxation and mindfulness, essential qualities in the demanding field of hospitality. Participants learned different yoga poses and techniques that can help manage stress and maintain a healthy work-life balance.

The presence of MOT officials emphasized the industry's recognition of yoga's benefits for tourism and hospitality professionals. It was an opportunity for students and faculty to engage with industry leaders and gain insights into integrating wellness practices like yoga into hospitality management. At SIHM, events like International Yoga Day serve as platforms for holistic education. They not only enhance physical health but also nurture mental clarity and emotional well-being among students and staff. The celebration underscored SIHM's commitment to providing a well-rounded education that prepares students not just for careers in hospitality but also for a balanced and fulfilling life.

Moving forward, SIHM remains dedicated to promoting wellness initiatives like yoga and integrating them into its curriculum and campus life. The celebration of International Yoga Day was a testament to SIHM's holistic approach to education, ensuring that students graduate not only with academic excellence but also with the resilience and well-being needed to thrive in their careers and personal lives.





Prof. (Dr.) Sagar H. Mohite
Principal, SIHM

At **SIHM**, we understand the importance of a successful transition from academics to a thriving career in the dynamic hospitality industry. As a proud Principal, I am committed to providing our students with the skills and experiences necessary to become future leaders in this exciting field.

Our unwavering focus on student placement sets us apart. We have established strong industry connections through MoUs with 3 international and 2 national hospitality giants. These partnerships ensure our curriculum aligns with the latest industry trends and opens doors for coveted internship and placement opportunities.

But our commitment goes beyond just securing placements. We recognize the significance of well-rounded individuals in the hospitality sector. That's why we offer a comprehensive program that goes beyond textbooks. Our Soft Skills Training Program hones student's communication, teamwork, problem-solving, and leadership abilities - all crucial for success in the fast-paced world of hospitality.

We recognize that soft skills are the cornerstone of success in the hospitality sector. Our dedicated faculty, along with industry professionals, provide comprehensive training in soft skills like communication, teamwork, problem-solving, and leadership. Through workshops, mock interviews, and role-playing exercises, we ensure our students are adept at building rapport, managing conflict, and delivering exceptional customer service. Furthermore, we understand the importance of strong communication skills, particularly in a globalized industry. Through our unique Modern English Proficiency Training Module (MEPRO), we equip students with the confidence and fluency to excel in any hospitality environment. At the State Institute of Hotel Management, Siddhpur, we believe in nurturing students' potential and shaping students into future hospitality leaders. With our industry-focused curriculum, practical skill development, and unwavering support, we are confident that our students will graduate with the tools and confidence to embark on a rewarding and successful career.

Looking Ahead:

We are constantly innovating and refining our curriculum to stay ahead of the curve in the ever-evolving hospitality industry. By fostering strong industry partnerships, honing soft skills, and ensuring linguistic proficiency, we empower our students to become the industry leaders of tomorrow.



Future Tourism Unveiled: Insights from Mrs. Rajshree Bhargava

Mrs. Rajshree Bhargava

MD and Founder, Geranos Getaways Pvt. Ltd.

State President of WICCI Punjab Rural Tourism Council

June 21st 2024

On June 21, 2024, Mrs. Rajshree Bhargava, the esteemed MD and Founder of Geranos Getaways Pvt. Ltd. and the State President of WICCI Punjab Rural Tourism Council, delivered an insightful expert talk to the students of Batch 6 on the compelling subject **"Exploring Tomorrow: Unveiling Opportunities in Future Tourism."** With her extensive experience in the tourism industry and her visionary approach, Mrs. Bhargava provided a profound understanding of the evolving landscape of tourism, highlighting emerging trends and future prospects. Her talk was an enriching experience for the students, offering them a unique glimpse into the dynamic world of tourism, especially in the context of rural development and sustainable practices.

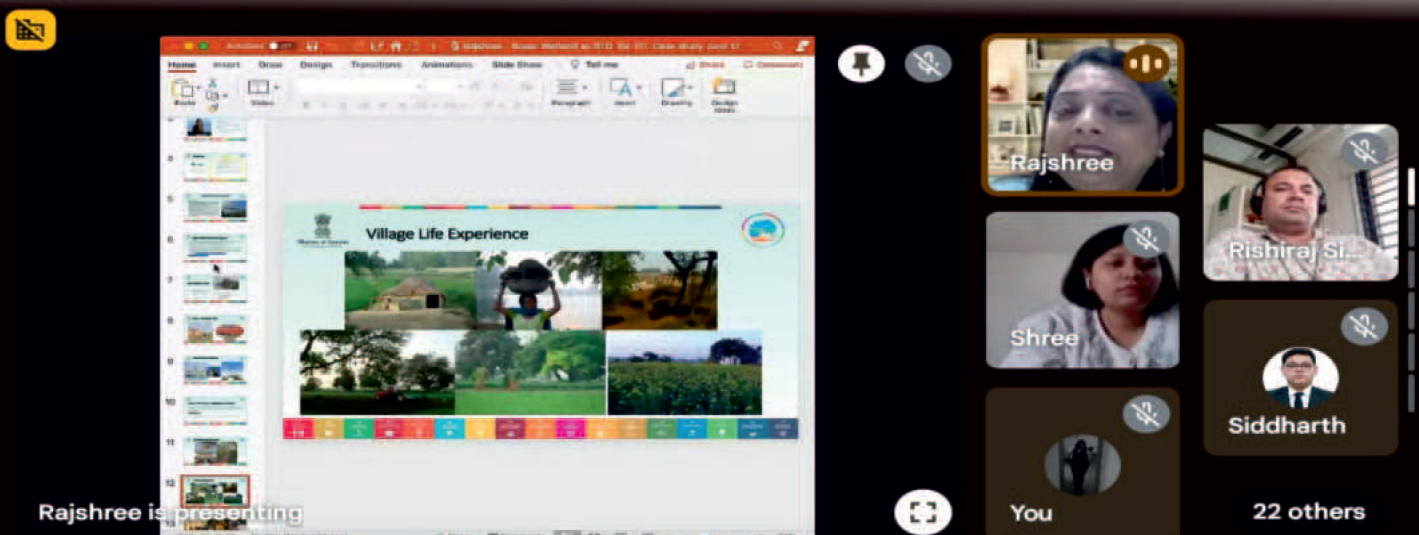
Mrs. Bhargava emphasized the significance of innovation and adaptability in the tourism sector, particularly in response to the challenges posed by global changes and technological advancements. She discussed the potential of rural tourism in revitalizing local economies and preserving cultural heritage, underscoring the importance of creating immersive and authentic experiences for travelers. By sharing case studies and real-life examples from her own ventures, she illustrated how integrating local communities into tourism projects can lead to mutually beneficial outcomes, fostering economic growth and community development.



The session also delved into the role of digital transformation in shaping the future of tourism. Mrs. Bhargava highlighted the impact of emerging technologies such as virtual reality, artificial intelligence, and data analytics in enhancing tourist experiences and optimizing operational efficiencies. She encouraged students to embrace these technologies and explore their applications in creating innovative tourism solutions. Her insights into market trends, consumer behavior, and sustainable tourism practices provided a comprehensive overview of the opportunities that lie ahead in the tourism industry.

Students left the session with a renewed sense of enthusiasm and a deeper understanding of the intricacies of future tourism. Mrs. Bhargava's expertise and passion for the industry inspired them to think creatively and strategically about their future careers. Her talk was not only educational but also motivational, equipping the students with the knowledge and confidence to explore and seize the myriad opportunities in the evolving field of tourism.

Snapshot: Zoom Session



STUDENT ACHIEVEMENTS II

Niraj Parwani and HuzefaMithaiwala's Top Honors: Pearson Mepro's Proficient Badge in English Language

Niraj Parwani Excels: Achieves Pearson's MEPRO "Proficiency" Badge

Batch 6th Semester i^h

We are thrilled to announce that **Niraj Parwani**, a dedicated student from the **6th batch**, has achieved the prestigious **"Proficient" badge** in the **Pearson English Language Testing System (MEPRO)**. Niraj's exceptional accomplishment reflects his commitment to excellence and hard work throughout his academic journey at our institution. Earning the final Level 10 in MEPRO signifies Niraj's mastery of English language skills across listening, reading, writing, and speaking domains. This achievement not only demonstrates his proficiency in English but also highlights his readiness for academic and professional endeavors requiring strong language capabilities.



At this significant milestone, we extend our heartfelt congratulations to Niraj Parwani for his outstanding achievement. His success is a source of pride for our institution and serves as inspiration for current and future students. We look forward to witnessing Niraj's continued success and contributions to the academic community and beyond.

Inspiring Achievement: HuzefaMithaiwala Earns Top MEPRO Badge

Batch 6th Semester i^h

We are delighted to announce that **HuzefaMithaiwala**, a dedicated student from the 6th batch, has also achieved the prestigious **"Proficient" badge** in the **Pearson English Language Testing System (MEPRO)**. Huzefa's exceptional accomplishment reflects his focus and dedication toward mastering the English language. Reaching the **final Level 10** signifies his proficiency across listening, reading, writing, and speaking domains, demonstrating his readiness for both academic and professional pursuits that require strong language skills.



At this significant milestone, we extend our heartfelt congratulations to HuzefaMithaiwala for his outstanding achievement. His success is a source of immense pride for our institution and serves as an inspiration to his peers and future students. Huzefa's dedication to his studies and his relentless pursuit of excellence exemplify the high standards we uphold at our institution. Huzefa's accomplishment underscores the effectiveness of our academic programs and the dedication of our students to achieving their goals. We look forward to seeing Huzefa's continued success and contributions to the academic community and beyond.

As a recognition of our students dedication and achievement, **PEARSON** will reward the students. This accomplishment underscores the effectiveness of our academic programs and the dedication of our students in achieving their academic goals. We also take this opportunity to express our gratitude to **Shri Nilesh Dubey (GAS), Additional Collector and General Manager - HR & Admin at TCGL**, for bringing the MEPRO program to the campus. His support and initiative have provided our students with invaluable resources to enhance their language skills, paving the way for their academic and professional success.

FACULTY ACHIEVEMENTSII

† | Barbecue Safety Insights: Published in Food Safety Magazine, BNP Media, USA | †



Dhruv Kishore Bole

HOD -Academics

Faculty- Food and Beverage Service

Dhruv Kishore Bole, the **Head of Department for Academics and Faculty in Food and Beverage Service**, has recently gained international recognition with the publication of his insightful article on barbecue safety. His piece, titled **"Unveiling the Hidden Dangers of Barbecue: Navigating Potential Hazards and Ensuring Food Safety"** was featured in the prestigious **Food Safety Magazine by BNP Media, USA**, on **May 21, 2024**.

Bole's article addresses the often-overlooked risks associated with barbecuing, an activity enjoyed by millions worldwide. Drawing from his extensive expertise in food and beverage service, he delves into various potential hazards, ranging from improper food handling and cross-contamination to the dangers posed by undercooked meats and unsafe grilling practices. Through meticulous research and practical recommendations, Bole emphasizes the importance of understanding and implementing robust food safety protocols. He highlights critical steps such as maintaining appropriate temperatures for cooking and storing food, using separate utensils for raw and cooked items, and ensuring cleanliness throughout the food preparation process. His guidelines are not only pertinent for culinary professionals but also highly beneficial for home cooks who enjoy backyard barbecues.

The publication of Bole's article in an esteemed international magazine underscores his commitment to advancing food safety standards and educating a global audience. His contribution is a testament to his leadership in the field and his dedication to promoting health and safety in food service. As barbecue season approaches, his expert advice is timely, serving as a valuable resource for ensuring that barbecuing remains a safe and enjoyable activity for all.



The Rise of Hybrid Hospitality-Blending the Tradition with Innovation



Vraj Patel

Batch 7th Semester 5th

In the ever-evolving landscape of hospitality, a new trend has emerged, one that bridges the gap between tradition and innovation: hybrid hospitality. This dynamic approach offers the best of both worlds, offering guests the comforts and familiarity of traditional hospitality alongside the cutting-edge and personalized experiences of the modern age. As the industry adapts to changing consumer preferences and advancements in technology, hybrid hospitality is reshaping the way we think about travel and accommodation.

At its core, hybrid hospitality seeks to strike a balance between tradition and innovation. On one hand, it embraces the time elements of hospitality- warm hospitality, attention to details, and a focus on guest satisfaction. On the other hand, it leverages technology and innovation to enhance the guest experience, offering personalized services and seamless integration of digital solutions. One of the key aspects of hybrid hospitality is its emphasis on customization and personalization. Unlike hotels, which often offer a one-size-fits-all approach, hybrid hospitality properties strive to tailor the guest experience to individual preferences. This can range from personalized welcome amenities to curated recommendations for dining and activities based on guest interest and past behavior. By leveraging data and technology, hybrid hospitality providers can anticipate guest needs and preferences, creating a more memorable and enjoyable stay.

Technology plays a central role in enabling hybrid hospitality experiences. From mobile check-in and keyless entry to in-room tablets for accessing hotel services, technology is seamlessly integrated into every aspect of the guest journey. This not only enhances convenience for the guest but also allows hospitality providers to streamline operations and improve efficiency. For example, predictive analytics can be used to forecast demand and optimize staffing levels, while smart energy management systems help reduce environmental impact and operational costs.

“One of the key aspects of hybrid hospitality is its emphasis on customization and personalization”

Another hallmark of hybrid hospitality is its focus on community and social interaction. While traditional hotels often prioritize privacy and seclusion, hybrid hospitality properties are designed to foster connections between guests and the local community. This can take the form of communal spaces such as co-working areas, rooftop bars, and shared kitchens, where guests can mingle and exchange experiences. Additionally, hybrid hospitality providers may partner with local businesses and organizations to offer unique experiences such as cooking classes, guided tours, and cultural workshops, further enriching the guest experience.

Credit: Unsplash/runnyrem

STUDENT CORNERII

The concept of hybrid hospitality is not limited to hotels; it extends to other forms of accommodation as well. Vacation rentals, for example, are increasingly adopting hybrid hospitality principles by offering hotel-like amenities and services such as concierge assistance, housekeeping, and on-demand catering. Similarly, boutique hotels and bed-and-breakfasts are incorporating technology and digital solutions to enhance guest experiences while preserving their unique charm and character.

One of the most significant benefits of hybrid hospitality is its ability to change consumer preferences and market trends. In an era where travelers are increasingly seeking unique and authentic experiences, hybrid hospitality properties are well-positioned to meet these demands. By combining the best elements of traditional hospitality with the latest innovation, they offer a compelling alternative to both traditional hotels and shared accommodation.

However, hybrid hospitality is not without its challenges. Balancing the needs for technology with the desire for human interaction can be a delicate task, and some guests may feel overwhelmed or alienated by an overly automated experience. Similarly, maintaining a sense of authenticity and local flavor while catering to a global audience requires careful curation and attention to details. Additionally, the rapid pace of technological innovation means that hybrid hospitality providers must constantly adapt and evolve to stay ahead of the curve.

Hybrid hospitality represents a paradigm shift in the way we think about travel and accommodation. By blending tradition with innovation, it offers guests the best of both worlds: the comforts and familiarity of traditional hospitality combined with the convenience and personalization of modern technology. As the industry continues to evolve, hybrid hospitality is poised to reshape the way we experience hospitality, creating more memorable and meaningful experiences for travelers around the world.

Credit: Unsplash/ Bernard Hermant



The Future of Guest Experience in The Era of AI and Automation in Hospitality



Abbey Pratap Singh

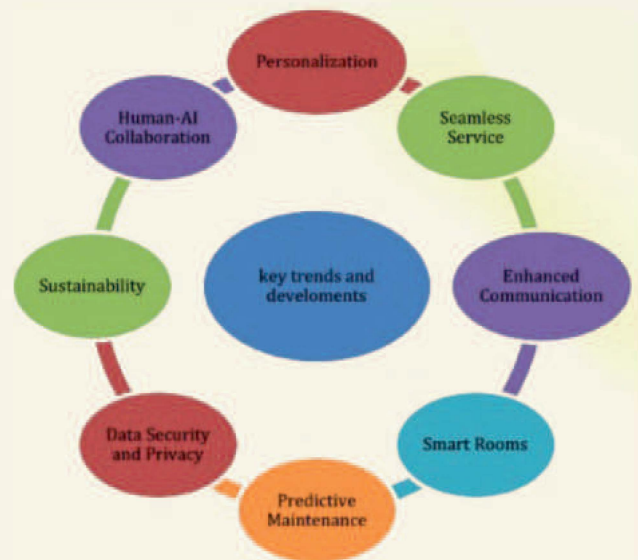
Assistant Professor-
Front Office & Tourism

The future of guest experience with **AI** and **Automation** is poised for significant advancements across various industries including tourism and hospitality, retail and entertainment. The hospitality industry is on the verge of a paradigm shift. Artificial intelligence (AI) and automation are rapidly transforming the guest journey, ushering in an era of hyper-personalization, frictionless service, and unprecedented guest empowerment. Imagine a world where guests can navigate their entire hotel or restaurant experience with a seamless blend of cutting-edge technology and genuine human hospitality.

The way guests interact with hotels and restaurants is changing dramatically.

Let's delve into depth how these technologies are reshaping the guest journey in the field of hospitality:

- **Effortless Efficiency: Streamlined Service with a Personal Touch**
 - ▶ **Express yourself and Goodbye, queues!** Imagine guest can use facial recognition or mobile apps for express check-in and check-out and eliminating long wait times with the option to speak to a staff member for personalized assistance if required. Now this can easily be seen at most of the airports and hotels.
- ▶ **Virtual Assistants:** with the help of Chatbots powered by AI can answer guest queries, provide recommendations, and even handle basic requests related with hotel services, and help in-house staff for more complex interactions.
- ▶ **Smart Rooms:** AI will create smarter hotel rooms where guests can control lighting, temperature, and entertainment systems through voice commands or mobile devices. Rooms will adapt to individual preferences automatically.
- **Hyper-Personalization: Tailoring Experiences to Individual Needs**
 - ▶ **Predictive Proactive Hospitality:** Imagine an AI assistant that greets guests by name as they enter the hotel lobby, using facial recognition technology. The AI concierge can then inquire about their stay, their interests, and any special requests they may have. Based on this information, the AI can provide a range of personalized recommendations and even anticipate guest needs.
 - ▶ **Dynamic pricing and promotions:** AI can analyse market trends and guest profiles to offer personalized pricing and promotions, ensuring guests get the best value for their stay.
- **Elevating Guest Communication and Engagement:**
 - ▶ **Multilingual chatbots:** Guests can interact with the hotel or restaurant in their preferred language, eliminating language barriers and fostering a more welcoming environment.
 - ▶ **Sentiment analysis and feedback loops:** AI can analyse guest reviews and social media sentiment to identify areas for improvement and proactively address guest concerns.
 - ▶ **Interactive digital signage:** Provide dynamic information about hotel amenities, local attractions, and special offers through interactive displays.



Source: Author's Own Compilation

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Key trends and developments in hospitality sectors

Personalization:

AI will enhance personalized experiences by analysing guests' preferences and behaviours. This includes tailored recommendations for dining, activities, and services based on past interactions and preferences.

“
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”

Seamless Service:

Automation will streamline check-ins, check-outs, and other services, reducing wait times and improving efficiency. Self-service kiosks and mobile apps will enable guests to manage their stay with minimal friction.

Enhanced Communication:

AI-powered Chatbot and virtual assistants will provide instant, 24/7 support, handling common inquiries and issues. These systems will become more sophisticated, capable of understanding and responding to complex queries.

Smart Rooms: AI will create smarter hotel rooms where guests can control lighting, temperature, and entertainment systems through voice commands or mobile devices. Rooms will adapt to individual preferences automatically.

Predictive Maintenance: AI can predict when maintenance is needed, ensuring that facilities are always in top condition without disrupting guests. This will lead to fewer breakdowns and a better overall experience.

Data Security and Privacy: As AI collects more data to personalize experiences, ensuring data security and privacy will be critical. Implementing robust security measures will be essential to maintain guest trust.

Sustainability: Automation can help in optimizing energy use and reducing waste, contributing to more sustainable operations. Smart systems can adjust energy usage based on occupancy, leading to more eco-friendly practices.

Human-AI Collaboration: While automation will handle routine tasks, human staff will focus on providing high-touch, personalized service, enhancing the overall guest experience. Training staff to work alongside AI will be crucial.

The future of guest experience is a blend of innovative technology and genuine human hospitality. By embracing AI and automation thoughtfully, the hospitality industry can create a future where guests feel not just served, but truly understood and valued.





Dr. Sandeep R Kapse

Assistant Professor-Management

Sustainability is defined as maintaining well-being over a long, perhaps even an indefinite period. Generally, it is considered that it has three dimensions, namely, 3E's- **environment, economy, and equity**. Among them, the environmental dimension is dominantly emphasized and researched in tourism. Environmental Sustainability underlines the conservation of natural resources in a way that can be enjoyed by the future generation. Similarly, sustainable development focuses on the conservation and protection of the natural environment.

The hospitality industry is recognizing the importance of sustainability, and employees are key to making those efforts successful. Here is how:

- **Implementing Green Practices:** Employees are the ones who put sustainability initiatives into action. This could involve anything from recycling in guest rooms to using energy-efficient appliances during housekeeping.

- **Educating Guests:** Informed employees can explain the hotel's green practices to guests, encouraging participation in towel reuse programs or opting for less frequent linen changes.

- **Identifying Improvement Opportunities:** Employees on the ground floor often see areas where sustainability can be improved. They can suggest ways to reduce waste, conserve water, or find more eco-friendly products.

By empowering and educating their staff, hospitality businesses can create a culture of sustainability that benefits the environment, the business, and guest satisfaction.

• Role of hospitality employees in sustainability:

Following are several highlights & key points about the role of hospitality employees in sustainability:

Employee Environmental Awareness:

Employees' **perception of environmental issues** influences their behaviour and implementation of green practices. This can be crucial for the success of programs like recycling or reducing energy consumption.

Employee Influence on Guests:

Employees' **environmentally friendly behaviour** can encourage guests to participate in recycling and other sustainable practices. Employees who are personally concerned about environmental issues are more likely to be motivated to implement green practices in the workplace.

“
Communication about green practices is crucial for employee engagement
”

Employee Commitment and Green Practices:

Studies show a positive connection between **hotels' green initiatives** and **employee commitment**. This suggests employees working in sustainable businesses are more likely to be engaged in Eco-Sustain Practices.

• Employee Demographics and Sustainability:

Demographic factors like age, gender, ethnicity, and even the department an employee works in can influence their perceptions of sustainability in the workplace. By acknowledging the potential impact of demographics on employee perceptions, hospitality businesses can create a more inclusive and effective approach to sustainability within their workforce.

Importance of Communication and Training:

- **Communication** about green practices is crucial for employee **engagement**. **Training** on sustainability initiatives empowers employees to implement them effectively

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Overall, the importance **of investing in employee education and communication** regarding sustainability practices. Engaged and informed employees are essential for successful implementation of these practices in the hospitality industry.

Sustainability and Indian hospitality industry:

•**STCI Initiative:**

The Ministry of Tourism's development of Sustainable Tourism Criteria for India (STCI) demonstrates a proactive approach to promoting sustainable practices in the accommodation and tour operator sectors.

- **Focus of STCI:**

The criteria encompass various aspects like carrying capacity, local community involvement, water conservation, and adherence to existing regulations. This holistic approach is commendable.

- **Early Implementation Encouraged:**

The focus on incorporating sustainability measures during the project stage itself is a good strategy, ensuring hotels are built with sustainable principles in mind.

•**Government's Role:** The government's efforts to encourage and potentially oblige hotels to implement these measures signifies a strong commitment to sustainability.

However, there is a performance gap between the STCI guidelines and the actual environmental performance of Indian hotels compared to international standards. Furthermore, limited research highlight on sustainability management practices in Indian hotels. This suggests a gap in knowledge that further investigation could address to achieving greater environmental sustainability and global competitiveness.



Credit: Shutterstock

LIFE AT SIHM: Events and Activities

Karnavati Theme Lunch

February 27th 2024

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On **February 27, 2024**, the students of **Batch 7, Semester 4**, showcased their culinary and hospitality skills by serving a Kamavati-themed lunch to the faculty members. The event, held at the Advanced Training Restaurant, was designed to celebrate the rich cultural heritage of Ahmedabad, formerly known as Kamavati, and provided a valuable, hands-on learning experience for the students.

The theme lunch was an elaborate affair, featuring a menu that highlighted traditional Gujarati cuisine with modern twists. The students meticulously planned and prepared an array of dishes that included regional specialties such as dhokla, khaman, undhiyu, and a variety of chutneys and sweets. Each dish was crafted with attention to authentic flavors and presented in an aesthetically pleasing manner, reflecting both cultural pride and culinary artistry. Some students were in the service team and others were engaged in making dishes. The event was a comprehensive exercise in hospitality management. Students were responsible for every aspect of the service, from menu planning and kitchen operations to table setting and guest interaction. They worked collaboratively to ensure that the lunch was served smoothly and professionally, adhering to high standards of service. The faculty members were not only impressed by the culinary offerings but also by the students' dedication and attention to detail.



For the students, this experience was immensely rewarding. It allowed them to apply theoretical knowledge in a practical setting, enhancing their skills in areas such as teamwork, time management, and customer service. Additionally, the opportunity to engage with faculty members in a less formal environment helped to build stronger relationships and provided valuable feedback for their future careers. The Kamavati-themed lunch was a resounding success, leaving a lasting impression on both the faculty and the students. It underscored the effectiveness of the institute's approach to experiential learning and reinforced the importance of cultural appreciation in the field of hospitality.



How Restaurant Operators Can Write a Cleaning and Sanitation Plan

To protect food safety and prevent the spread of food-borne illnesses, food safety regulations require all food service establishments to have a **cleaning and sanitation plan in addition to a HACCP plan**. An effective cleaning and sanitation plan is critical to food safety. The sanitation plan is a prerequisite requirement that specifies how surfaces, equipment and areas will be cleaned and sanitized to prevent biological, chemical and physical hazards from contaminating the food.

Before we go any further, it's important to understand the distinction between **cleaning and sanitizing**. Cleaning is the removal of visible dirt, debris or grease using a detergent, whereas sanitizing is the reduction of harmful microorganisms to safe levels using sanitizing chemicals. It is important to remember that cleaning and sanitizing go hand in hand. Sanitization cannot be performed on dirty surfaces, so all equipment and surfaces must be thoroughly cleaned prior to sanitization. Because sanitizers cannot penetrate soil, they are less effective when soil is present on the surface. Furthermore, even if the surface appears clean, it may harbor disease-causing pathogens that are invisible to the naked eye and can lead to contamination.

A **restaurant manager or executive chef** with experience developing sanitizing plans can develop the plan that meets national food safety standards or a certified and experienced hygiene manager can be hired to supervise cleaning and sanitation operations and prepare the plan. Restaurant owners and operators can also seek the assistance of public health officers in developing a sanitizing plan. This article will walk you through the steps of creating a cleaning and sanitation plan that meets national standards. A sanitation plan can be divided into several sections.

An effective cleaning and sanitation plan is critical to food safety

In the first section, identify all areas, equipment and surfaces in the establishment that need to be cleaned. Specify how frequently those areas, equipment and surfaces must be cleaned and sanitized (daily, weekly, monthly, or annually), as well as the cleaning and sanitizing procedures to be

followed. This can be accomplished by creating a Master Sanitation Schedule as well as Sanitation Standard Operating Procedures (SSOPs). A tabular Master Sanitation Schedule must be created that specifies what needs to be cleaned, when it needs to be cleaned, how it will be cleaned and who will be in-charge of cleaning. For example, an espresso machine must be cleaned with a machine cleaning powders or tablets every other week. Sanitation Standard Operating Procedures (SSOPs) must be developed in conjunction with the Master Sanitation Schedule, outlining step-by-step procedures for cleaning and sanitation of equipment, surfaces and areas. This includes documenting all cleaning and sanitizing steps such as pre-cleaning preparation, following chemical mixing instructions, applying cleaning chemicals, post-rinse, post-cleaning inspection and sanitizer application.

Defining cleaning and sanitizing procedures will help achieve a higher level of cleanliness and sanitation. If employees are unsure, they should be able to refer to the SSOPs and Master Sanitation Schedule. If any equipment requires Cleaning in Place (CIP), cleaning and sanitization procedures for such equipment must also be identified. A monitoring procedure must be in place for cleaning and sanitation. Establish a monitoring procedure to ensure that cleaning and sanitation are carried out in accordance with SSOPs that the proper chemical is used, that chemical mixing instructions are followed, and that water temperature is checked before cleaning. Monitoring will assist in identifying any noncompliance with the cleaning and sanitation SSOPs and in implementing corrective actions to avoid recurrence. It is also critical to identify the protective equipment that will be provided to cleaning and sanitation workers to protect them from chemical exposure. Record-keeping is also an essential component of an effective cleaning and sanitation plan. Cleaning and sanitizing activities must be recorded on a regular basis using logs to ensure that cleaning and sanitizing have occurred. Create inspection checklists and cleaning logs for all equipment and areas and ensure that the person in-charge fills them out during cleaning and inspections.



Credit: Unsplash/Lloyd Kearney

In the **second section**, identify the cleaning and sanitizing agents that will be used in the establishment. The mixing instructions for the chemical, as well as its intended purpose, must be defined in this section. Another important piece of information to provide is the location of cleaning and sanitizing chemical storage to ensure that they do not cross-contaminate any food items. In the final section, identify which pesticides will be used to control pests and how they will be applied. This section must also describe how these pesticides will be stored to avoid contact with incoming materials, packaging containers or food items. If a pest control company is hired, make sure the pesticides they use are non-toxic to humans and safe for use with food. Most importantly, cleaning chemicals and sanitizers must be carefully chosen in order to achieve optimal cleaning and sanitation performance. Many factors influence the selection and effectiveness of cleaning chemicals and sanitizers, including type of soil and cleaning surface, water temperature and hardness and sanitizing chemical contact time. In areas with high moisture and temperature, as well as a high volume of food spills and footfalls, such as the food preparation area, strong cleaning and sanitizing agents may be required. Given this, it is critical to collaborate and collaborate closely with cleaning chemical and sanitizer suppliers in order to identify the most effective chemicals and sanitizers. Training and educating cleaning and sanitation employees is also critical to the success of the cleaning and sanitation plan. It is also a good idea to ask cleaning and sanitizing chemical suppliers to educate employees on how to use cleaning and sanitizing agents and how to interpret **Material Safety Data Sheets (MSDS)**. It is also critical that equipment manufacturers train employees on how to disassemble food handling equipment safely for cleaning and inspection. This will assist in achieving a high level of cleanliness and sanitation.

The success of the cleaning and sanitation program is also affected by **infrastructure and building design**. It is always preferable to design food service establishments with sanitary design principles in mind, as this makes cleaning easier and contributes to a sanitary environment. Another consideration is that the cleaning and sanitation plan must be simple, clear and concise so that employees can understand it. Employees who do not understand the cleaning and sanitation plan are more likely to make mistakes that jeopardize food safety. A cleaning and sanitation plan, as well as **MSDS sheets**, should be kept on-site and easily accessible to employees. During food safety inspections, food inspectors review them to ensure that the sanitizing plan is implemented and consistently followed. It must be updated on a regular basis, such as when cleaning chemicals and equipment are replaced.

The **cleaning and sanitation plan** includes detailed cleaning and sanitation instructions. It helps to maintain a sanitary environment, which is necessary for food safety. Because regulatory requirements vary by country, the sanitation plan can be written in any way that works best for the restaurant, but it must meet national standards. Developing and implementing an effective cleaning and sanitation plan will not only help food service establishments prevent foodborne illnesses and outbreaks, but it will also protect businesses from product liability lawsuits and help them achieve higher inspection scores.

Credit: Unsplash / Ibrahim Boran



International Hamburger Day, celebrated on **May 28th**, is a tribute to one of the world's most beloved culinary creations. This day honors the humble hamburger, a dish that has transcended its origins to become a global sensation, enjoyed by people of all ages and cultures. The history of the hamburger is rich and varied, with its roots often traced back to the **late 19th century**. While the exact origin remains a topic of debate, many agree that the hamburger as we know it today began to gain popularity in the United States. It was a convenient, tasty, and satisfying meal that quickly became a staple in American cuisine. Fast forward to the present, and the hamburger has evolved into countless variations, each adding a unique twist to the classic beefpatty sandwich.

On International Hamburger Day, food enthusiasts around the world celebrate by indulging in their favorite versions of this iconic dish. From gourmet burgers topped with exotic ingredients to the classic cheeseburger with lettuce, tomato, and pickles, there is a hamburger for every palate. Many restaurants and fast-food chains offer special deals and promotions, making it an ideal day to explore new flavors and enjoy old favorites. Beyond its culinary appeal, the hamburger also symbolizes the melting pot of cultures and tastes. It reflects the creativity and innovation in the food industry, as chefs continually experiment with new ingredients and cooking techniques to enhance the burger experience.



Credit: Unsplash/Pablo Merchan Montes

International Hamburger Day is more than just an excuse to enjoy a delicious meal; it's a celebration of culinary ingenuity and cultural exchange. So, whether you're grilling at home or dining out, take a moment to savor the deliciousness of a hamburger and appreciate its journey from a simple sandwich to a global culinary icon.

World Food Safety Day, observed annually on **June 7th**, highlights the critical importance of food safety in ensuring that the food we eat is safe, nutritious, and accessible to everyone. Established by the United Nations General Assembly in 2018, this day underscores the collective responsibility of governments, producers, and consumers in safeguarding our food supply. Food safety is a global concern that affects everyone, regardless of geographical location. Contaminated food can lead to foodborne illnesses, which pose significant health risks and can have severe economic consequences. The **World Health Organization (WHO)** estimates that around 600 million people fall ill from contaminated food each year, with 420,000 dying as a result. These alarming figures highlight the urgent need for improved food safety measures worldwide.

The theme of World Food Safety Day varies each year, focusing on different aspects of food safety and encouraging action at various levels. Common themes include preventing foodborne diseases, ensuring sustainable food production, and enhancing food security. These themes serve to educate the public and promote practices that reduce food safety risks. On this day, various stakeholders, including governments, food producers, and consumer organizations, come together to raise awareness about the importance of food safety. Activities may include workshops, seminars, public demonstrations, and social media campaigns aimed at educating people on safe food handling practices, hygiene standards, and the significance of regulatory frameworks. Consumers also play a crucial role in food safety. By practicing proper food handling, storage, and cooking techniques, individuals can minimize the risk of contamination in their own homes. It is also important for consumers to stay informed about food recalls and safety alerts.

World Food Safety Day serves as a reminder that safe food is essential for good health and well-being. By working together and adhering to safety standards, we can ensure that everyone has access to safe, nutritious food, ultimately contributing to a healthier and more prosperous world.

Credit: Unsplash/ Neven krcmarek



QUIZ QUEST II

Think you know it all?

Here's a "Hospitality Connoisseur Challenge" quiz to test your knowledge

1) Which term refers to the proportion of guests who return to a hotel?

- a) Retention rate
- b) Occupancy rate
- c) Turnover rate
- d) Repeat guest ratio

2) Which of the following is a key component of a hotel's brand?

- a) Room service menu
- b) Loyalty program
- c) Logo and visual identity
- d) Room cleaning procedures

3) How long is the aftertaste on a wine with a short finish?

- a) 3-4 seconds
- b) 5-7 seconds
- c) 7-10 seconds
- d) 10-15 seconds

Thanks for taking on the challenge!

Stay tuned for more brain teasers and fun in the next edition of our newsletter.

Eager to Know the answers?

Check back in the July-August newsletter for answers.

Answers to previous March-April Newsletter's Quiz Questions:

- 1) Which grape variety is not commonly used in Bordeaux wine blends?
(B) Cabernet Sauvignon
- 2) Which French wine region is known for producing the prestigious wine known as Hermitage?
(C) Rhone Valley
- 3) What is the name of the unique soil type found in the vineyards of the Mosel wine region in Germany?
(C) Slate



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STATE INSTITUTE OF
HOTEL MANAGEMENT
SIDDPUR, GUJARAT



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m info@sihm.ac.in

t State institute of Hotel Management, Village Kholwada, Nr. Dental College, Dethali Road,
Ta. Siddhpur, Dist- Patan, Gujarat 384 151.

+91 98257 84099, +91 98257 68099, +91 2767 221525

f SIHMGujarat | **@**sihm_gujarat | **a** @sihmgujarat355