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VATEL

HOTEL & TOURISM
BUSINESS SCHOOL

HOSPITIUM

VOL - II

2020



COVID 19 SPECIAL

FROM THE DEAN'S DESK

Dr. Garima Parkash



Dear readers,

This edition concerns itself with burning topic of the outbreak of Covid Pandemic, elaborates upon its impact and talks about the steps the Vatel Hotel and Tourism Business School took to carry forward the academic rigour at the college and to maintain the enthusiasm of our dear students and that of our faculty resources.

Whereas the conduct of theoretical classes by virtue of Zoom, Webinar and Google Meets was quite easy, the kitchen practical classes, the delivery of which could have posed a challenge, was also made possible by the ingenuity of Chef Sunil Kumar, the academic director, who by virtue of his technical dexterity, succeeded in demonstrating and broadcasting sessions on bread making and omelets, right from his own kitchen at home.

Furthermore, respecting the University guidelines, the provision of theoretical lectures was conducted exactly as ordained in the University's regular time table, followed by attendance of students and the awards of assignments thereupon. Not only were The Vatel Academic meetings conducted twice in a day (including the weekends), special talks and faculty development programmes were held side by side.

Being in the education sector, we had to be prepared to accept challenges of different kinds, which, in reality gave us the opportunity to learn new ways of doing things and made us far stronger.

Studying the teachers - I personally feel that once the peripheral obligations of the teachers – those requiring to look after children and to attend to the general needs of the house are fully met, the productivity of teachers tends to improve even further. Not only were the time official and pedagogical time lines respected, I could discover a treasure of hidden talent that most of my resources possessed. The frequent online meetings built a close and a strong bonding amongst the members of my team.

Be that as it may, with a hope that we are able to bounce back into the full, regular action soon and that we can fulfill in all respects the aspirations that our students and parents have reposed in us, we look forward to a far brighter and a promising tomorrow.

IMPACT OF COVID 19 ON HIGHER EDUCATION

From the desk of

Mr. Laurent Guiraud, Director - Vatel

To say that no one was ready for this, is a gross understatement.

The American economist Ben Bernanke says:

“In many spheres of human endeavor, from science to business to education to economic policy, good decisions depend on good measurement”

Let us then apply measure and not surrender to the ambient panic, although time is the essence for our industry we will eventually prevail over the pandemic and its aftermath.

Most private universities are already struggling to make both ends meet and are working on a just-in-time basis for collection and disbursement of their financial obligations. The differential in the payment of fee from existing students and the delay in the collection of fees from prospect students will threaten the sole existence of some institutions.

However, there are many social impacts that families and professionals are facing as there is an adverse effect of university closure. These social concerns are more severe when it comes to the most vulnerable elements of our society accentuating the already existing disparities when it comes to quality education.

Parents are unprepared for e-learning from home and are not used to having their wards at home 24/7 it creates tension in families.

The students have to face social isolation as they are unable to meet their friends on campus is generating stress; this creates an atmosphere of a depressive behavior at times. The teachers are also suffering from a sort of separation syndrome from their students and the disconnection from their institution.

They can get confused by this unexpected closure and the lack of clarity as to its duration and what is expected of them. There is a vast human and techni-



cal challenge to create, implement, improve and sustain the learning that had to be put in place overnight.

The postponing of + 2 examinations, graduating and qualifying examinations will also generate stress for parents and student and will eventually have an effect on admissions in general if not in term of number at least in terms of calendar and fee collection. This gap in learning is likely to generate more drop-out than normal.

In case of online examination, there will be further challenges in measuring, learning and the sanctity of the process and the results.

How will this pandemic reshape the education sector? An increase in the adoption of Edu-Tech by Higher Education institutions is to be expected but will online learning gain popularity? How are teachers responding to the new norms of teaching? E-learning poses accessibility issues to the network for students from the rural parts of the country. We will have to innovate in our admission campaigns. Can we imagine an exclusively virtual campus in the years to come?

Covid-19, the name will indubitably remain in memories for generations to come.

How such a small virus has been able to disrupt the entire planet and its 5.5 billion souls in just a matter of weeks?

No Industry has been spared and the higher education is one of them. To say that no one was ready for this is a gross understatement. Ansal University and other colleges reacted swiftly, and within days of the announcement of the lockdown, most classes resumed on line as per the time tables.

The institutes with good ERP software were able to quickly share content online with their students through e-learning platforms.

From e-teaching we have been seeing the emergence of webinars, although they have been around for some time and more innovating e. Faculty meeting, e-Conferences, e-guest lectures, e. Meetings with the CR and soon probably e-PTM. Amazingly enough and this is probably due to the confinement effect, the attendance to e-classes has never been so high.

We know for a fact that physical distance to the institution, social environment, peer pressure or weak parenting are causes of absenteeism. Could e-learning be the great remedy?

The pandemic has not simply reshaped the way we teach but also the way we award admissions to our new students as at least two of the three main cycles of admissions are likely to be postponed.

The keys to a successful education are also the hands-on approach to the theoretical inputs which is quasi impossible on line; the necessity of quality and live interaction with friends and faculty; the engagement induced by the routine of going to Campus every day; the extracurricular activities which can only be provided through an analog infrastructure?

We have been put to a test but it will surely turn out to be an opportunity.

Traditional education will survive but will eventually have to mutate in order to remain competitive and perpetuate its essential role in society whatever Mother Nature through at us in the future.

The after the COVID - 19 era will call for a massive brainstorming in the industry and a profound reshape of its existing methods.

FROM THE PROGRAMME DIRECTOR'S DESK

Chef Sunil Kumar

What if technology wasn't holding our hand in this hour of need?

Imagine if Covid would have broken out during the 80's? The schools would have shut down completely and there wouldn't have been any means of taking forward the academic pursuits everything would have come to a standstill with no classes, no instructions, no practical exams, no assignment submissions, no evaluations, no exams and no staff meetings. The technology has helped us combat all the challenges put up by the COVID and, other than being able to see the students face-to-face, we have been able to manage almost everything else.

The administrative tasks of report generation and distribution, producing research papers, conducting faculty meetings, faculty development programmes, publication of articles and even newsletter - as now in your hand, has taken place meticulously and seamlessly - without having to disturb or being obliged to bring down to any extent, the level of its efficacy.

Such an atmosphere of working is bound to bring about a radical change in the way we will work, be it education, hotels, industry, production and agriculture. We will automatically do away with time-consuming and resource-consuming activities and will bring about a matter of smoothness in our academic pursuits.

Many procedures will be abandoned and several new ones will be adopted. Be that as it may, the new generation which is already very tech-savvy will happily and readily adapt to these new systems, such that does not oblige them to go to a real classroom, neither to travel to their institutions. Nevertheless, having said so, how much will our students be also willing to adapt themselves to these changes and new systems is yet to be seen.





FROM THE EDITOR'S DESK

Mr. Kulmohan Singh

Work-from-home is not a culture by itself; it is a style of work that one needs to get acculturated to. This system of doing things being new to almost all of us at the Vatel Hotel and Tourism Business School may perhaps have put forth a few glitches initially, it took no time for everyone to overcome them and to get familiar with the various programmes on the net wherein it presented itself as a new way of fulfilling academic obligations.

Truly speaking, this second edition of HOSPITIUM was not expected to be as voluminous as it has come up to be. It is by virtue of the enhanced enthusiasm with which our resources have contributed in it that it has evolved as a far more interesting, informative, motivating and indeed a thought-provoking piece of literature.

Whilst I hope you would enjoy reading it, it would be our pleasure to include any article* which you might like to be published in HOSPITIUM and have it read all over the world.



INTERNATIONAL EVACUATIONS

Just about the time when the COVID - 19 was feared by the Government as likely to be taking dimensions of a pandemic proportion, the first-aid solution that the Vatel Hotel and Tourism Business School thought of was to immediately call back its students placed at different national and international locations in which they were undergoing their internship. The happiness and joy of 14 students, who had barely started their internships at a luxury holiday resort in Mauritius and were thoroughly enjoying the small island country of tropical weather and rains, was, unfortunately, very short-lived as they, much to their chagrin, had to make arrangements to return at but a very short notice. These students though had to be subjected to stringent medical checks at both the airports, they, however, were happy to be 'back home' The home-quarantine for these students, nevertheless, was but inevitable.



Adventurous Escapades of Piyush Ranjan



The most courageous return, however, was that of Piyush, who was interning at LES TERRACES DE CORTON at Beaune, France, a small town at the center of the Burgundy Region, which came to a complete halt soon after the lock-down was declared. With no means of movement being

available to him, Piyush's chef offered help and drove him down to Dijon in his own car, from where he could manage to book himself on a TGV Train to Gare de Lyon, Paris, from where a pick-up was arranged by his chef, and he was dropped at the airport Charles de Gaulle. After an endless wait he could manage a ticket to Moscow, from where he took a flight connection to Muscat and, from where, he was finally able to take a flight to Delhi. His ordeal, however didn't come to an end as he was tightly quarantined at the Army Hospital ...he could, eventually get home on the 4th of April, after being subjected to 40 hours of travel time and 14 days of being quarantined.

"All is well that ends well" says Piyush. "I am happy to say that in the short and an extremely enjoyable stint in the small silent town of Beaune, my chefs and the hotel staff at Les Terraces de Corton were extremely kind, gentle and helpful to me. I was looked after well, I was given a room with attached bath and all of us used to eat together...though short-lived, it was a happy experience for me."

EXAMINATIONS AND EVALUATIONS

MOVE ON IN FULL STEAM

Being fully aware of the students' Ingenuity and their friendliness to the various types software and applications, putting into practice a system by which their exams could be carried out with them sitting at home without the presence of an invigilator in a circumstance wherein it was easy for them to refer to any book or to phone a friend, needed a lot of thought and planning. A set of 60 MCQ's which the students had to attempt within a limited window of time was indeed challenging for them as there was no scope, neither any time for them to change the screen on the laptop or to refer to notes or to leave the Exam Room.

WEBINARS CONDUCTED

Global Conference in the wake of COVID 19

https://www.youtube.com/watch?v=85r2_AW_Hxs&t=677s

In our attempt to make our discussion on COVID -19 stand out as different from the usual programmes similar to the ones that everybody gets to see these days, we made an attempt to put together in our forum a living experience of more than 500 years. Veterans who have individually spent more than 4 decades each and who have dealt with several ups and downs in this trade and successfully managed to overcome such emergencies were, in our mind, the worthiest resources to be able to put forth, on one hand, their personal assessment of the damage that this pandemic has made, and on the other, to paint a clear picture depicting in its true shades and colors, as to how this sector would emerge and change the way of its functioning post pandemic.

The keynote speakers were unanimously of the opinion that this situation is not a collapse but it would, nevertheless play its part by dramatically changing the systems of this Sector's functioning, thereby making it necessary for the operators to bring about radical changes, not only in their systems as a whole but also in their procedures at the level of their micro, day-to-day functioning. There would be no other solution available to the hoteliers but to adopt an approach towards being customer-driven. The most important function, though, of the operators would be to keep their staff highly motivated and to instill in them the feeling that the industry would certainly rebound into complete action. Patience, it was said, was therefore the need of the hour.

Though being skeptical about the pace of recovery with respect to the other economies of the world, it was strongly felt that the Indian economy would come back on its tracks much quicker than any other economy of the world.

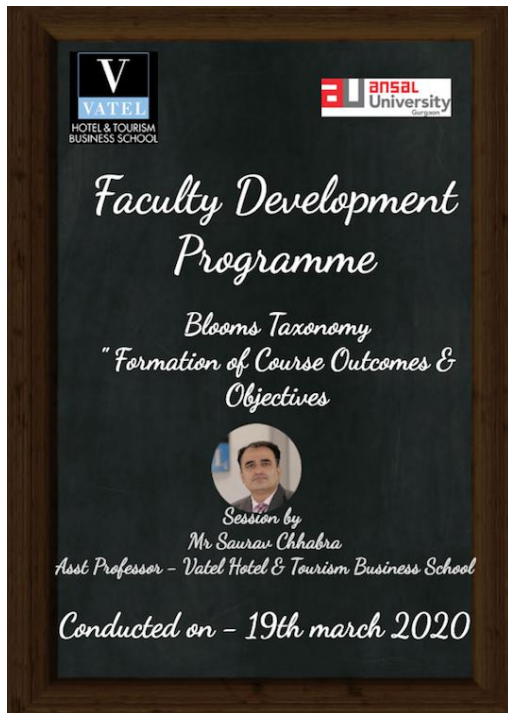
With the clear decline envisaged in the international inbound travel, the Indian domestic traveler would now be more inclined towards exploring the vast treasures of tourism that our own country has to offer, and will give an unprecedented indirect and indirect boost to meetings, conferences and conventions being organized within the subcontinent. The Tier-II or the mid-scale cities of India would, it was assumed, pick up much quicker than the other, bigger cities of India.

The banner features the Ansal University logo in the top right corner. The main text reads: "GLOBAL ONLINE HOSPITALITY CONFERENCE IN THE WAKE OF COVID-19" followed by the subtitle "Coping Mechanism put in place by Hospitality Industry". Below this, it states "Hospitality Leaders Across Continents sharing their views about:" and lists two topics: "Hospitality & Tourism Business Strategy post COVID-19" and "Changes COVID-19 is forcing onto Hospitality Business". The Vatel Hotel & Tourism Business School logo is in the bottom left. The GoToWebinar logo is in the bottom right. At the bottom, it specifies the date "9 MAY 2020" and time "5:00 - 8:30 PM". The background shows a person in a white shirt and a red virus-like graphic.

The conference was attended by the vice chancellor of Ansal University, the Vatel India team, the students, invitees and the resource persons who contributed their useful thoughts from the different parts of India, from the UAE, the UK and the USA.

FACULTY DEVELOPMENT PROGRAMME

Vatel believes strongly in the philosophy that while disseminating knowledge, the resource person also gets to sharpen his/her abilities. Experts at the Vatel School were given to do presentations of specific subjects, a gist of which is as follows:



Course Enhancement Syllabus Engineering

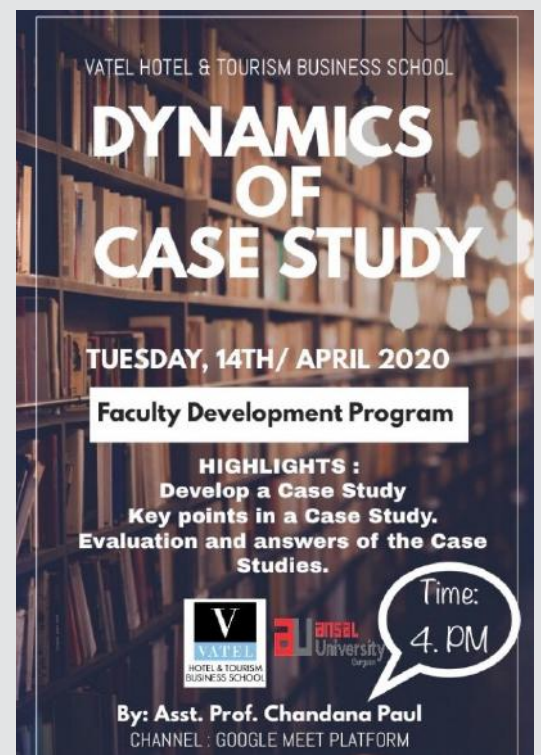
The Vatel School, known for having in its team highly talented and multi-faceted team members, allows them opportunities to further grow and to widen their horizon in the endless realm of education and training. Imagine Chef Saurav, a thoroughly renowned Chef of International Cuisine running a programme on Blooms Taxonomy, wherein he elaborated in front of the HM faculty members the technicalities of setting the course syllabus, clearly articulating the Programme Learning Outcomes by using specific and precise terminologies at different levels of remembering, applying, analyzing, evaluating and creating with specific action verbs and the activities that must go with them. The fact that the delivery of syllabus could be so fine-tuned and micro-specific, was indeed a matter of new awakening for many of the Faculty members.

Hair-Splitting Research

<https://youtu.be/F3DFcdJHLOs>

Ms. Chandana Paul, assistant professor – Accommodations conducted a programme called Dynamics of Case Studies. Case studies are regular features in all professional organisations which simplify the complicated topics and are extremely helpful in taking speedy decisions and prove to be ideal platforms for everyone to derive useful lessons.

In a hotel, a guest never gives you a second chance; once you lose a guest, he will take away 10 more of your 'loyal' customers. Being an entirely service-oriented trade, the operators are obliged to deal with a cross-section of people from different countries, cultures, having unique preferences, interests and with specific financial and medical conditions. In a trade as volatile and as unpredictable as this, taking even a small chance can be highly detrimental to the enterprise. It is due to this that the managers are exposed to a copious history of specific cases oriented towards deriving a learning from, so as to either avoid or to be geared to deal, should a similar situation ever come up again.



MOTIVATIONAL AND INSPIRATIONAL TALKS

V
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MAY 28

STRATEGY IN A VUCA WORLD OF HOSPITALITY
MBA in Hospitality A way Forward

VUCA
Volatility, uncertainty, complexity and ambiguity

Ms. Indrani Ghosh
CHRO - Global Growth India

12.30 PM - 1.30 PM
Joining Link- meet.google.com/yzx-fpgz-wcs

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University
Gurgaon

Vatel Hotel & Tourism Business School

Ms Indrani Ghosh

In early 90's the acronym VUCA was coined by the US Army to express Volatility, Uncertainty, Complexity and Ambiguity upon the collapse of the erstwhile USSR. It was metaphorically deduced that we live in a world that is becoming more unstable each day where changes big and small are becoming more unpredictable. It is becoming increasingly difficult to anticipate events and to predict how they would eventually unfold. Indrani Ghosh, an HR expert addressed the students about the speed of change and the disruptive innovations about the use of oxymoronically designed phraseology to break the paradigm and revolutionizing things. The time-period within which famous brands are counting up to a million users, compared to the decades gone by has come down tremendously. In her speech she advised the students to be ready for the Pull of the Future.

Dr. Garima Parkash

Dean, Vatel Hotel and Tourism Business School

Taking a cue from Charles Darwin's saying that In order to be successful, you must anticipate your future and work ahead of time, there could not have been a person better than Dr. Garima Parkash herself to give a motivational speech to the Final Year students about adding value to their studies by going in for MBA studies. talking about the job opportunities that our students are likely to get - which do not exist these days, it was pertinent that they learnt cross-functional management perspective, undergoing change management, ethics and corporate responsibility.

Her observation that "A study in Masters' makes you a perfect operator but MBA teaches you how to become a successful businessman" was deeply appreciated by the students. Furthermore, with several multi-national organisations expressing interest in moving their production units from China into India, a phenomenal increase in the demand for business managers was being foreseen.

A study of MBA in hospitality, which is a Gold Standard in the world of business education provides powerful training in the vast array of business topics, trains graduates to identify consumer needs and helps them develop innovative brand strategies in order to increase profit margins and to grow market shares.

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MBA IN HOSPITALITY MANAGEMENT
Empower Yourself to become a leader...

KEY HIGHLIGHTS
PROGRAMME OVERVIEW
SPECIALIZATIONS OFFERED

COM E ON
LE AD THE
F UTURE

MAY 29, 2020
1 PM - 2 PM
meet.google.com/bpk-mqef-cty

BY
DR. GARIMA PARKASH
DEAN VATEL HOTEL TOURISM BUSINESS SCHOOL

GUEST LECTURES

Success is not a destination, it's a journey.

<https://youtu.be/1qZh3A4fpc0>

Says Atul Kochhar, a Michelin Star Chef, while addressing about a 100 students of Vatel Hotel and Tourism Business School over a web meeting straight from London. He gave an inspiring talk about how he, who graduated from a hotel school in India, rose to this level by sheer hard work, dedication, perseverance and diligence. He owns 5 restaurants in the UK and is growing from strength to strength.

His advice to the students was that they should never lose their hold on the basics because a strong grip over these minute details would never let them fail in any circumstance.



The other side of the fence

In order to take stock of the Covid situation from a different perspective, it was strongly felt that we must listen to what the industry managers or the operators have to say. Ms Shilpi Sharma, Manager Learning and Development The Westin, Gurgaon conducted an online session on how, given the fact that the occupancies had fallen down to a bare single-digit, were they engaging their staff. Shilpi said they, in order to further sharpen the abilities of their resources, were busy conducting training sessions for the managers and staff and, in turn the managers of different departments were imparting training to their down-line staff. The EDX and TYPSTY programmes were being used.

Creative writing - Everybody's cup of tea

The communication of our thoughts by means of language, whether spoken or written, like every other object of mental exertion, constitutes a peculiar art, which, like other arts, cannot be acquired in any perfection but by long and continued practice. Some, indeed, there are more highly gifted than others with a facility of expression, and naturally endowed with the power of eloquence; but to none is it at all times an easy process to embody, in exact and appropriate language, the various trains of ideas that are passing through the mind, or to depict in their true colors and proportions, the diversified and nicer



shades of feeling which accompany them.

To those who are unpracticed in the art of composition, or unused to extempore speaking, these difficulties present themselves in their most formidable aspect. However distinct may be our views, however vivid our conceptions, or however fervent our emotions, we cannot but be often conscious that the phraseology we have at our command is inadequate to do them justice.

It is for the sake of arousing the hidden talent amongst our students that a session on Creative Writing was conducted by Ms. Sanjana Raina.



Fun behind the bars

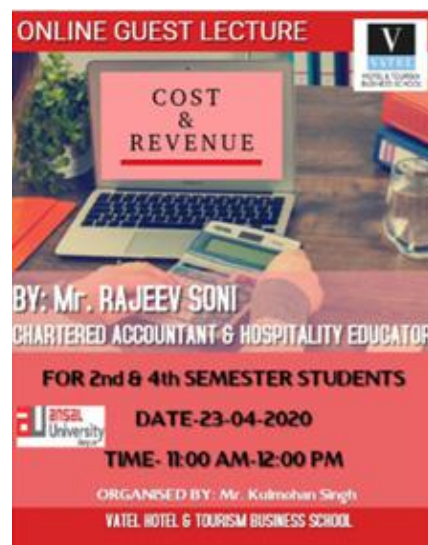
An Online session was Conducted by Mr Avinash Kapoli, Brand Ambassador, Bacardi on 22nd April 2020. Mr. Kapoli had an online interaction with the students of Vatel Hotel & Tourism Business school and talked about the technicalities involved in making a good cocktail. He also demonstrated some basic cocktail recipes giving an insight into the equipment used in cocktail making with a brief history about them.

The session was concluded with a Q & A session by the students. In all it was an informative session.

Listening to an old veteran. Costs And Revenues – Rajiv Soni

<https://youtu.be/EaHlyRubujE>

Rajiv Soni, a qualified chartered accountant with 3 decades of experience in hospitality, who chose to change his portfolio into a professional trainer, could, in our mind, be the best combination that anybody could think about, especially when it came to delivering a lecture on the Revenues and Costs of hotel operations. Formerly a unit financial controller with the various ITC Hotels, Rajiv elaborated about the cost-intensive areas which should be handled with care and the methods one must adopt in order to ensure a healthy and long lasting enterprise.

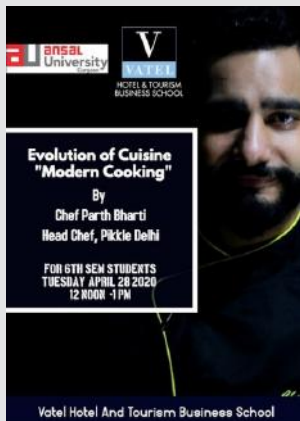
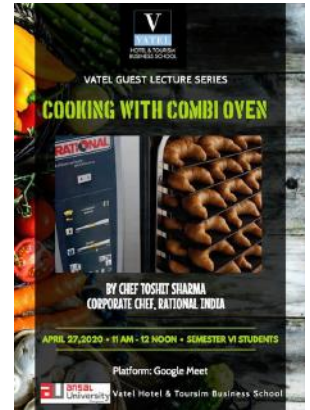


Legality in Hospitality Industry

Mr. Wajeed Shafiq – Advocate Supreme Court delivered a lecture to the 4th Semester students about the Fundamental Areas Relating to Hotel Industries. No matter how efficient and dexterous may we be in our operations, understanding the laws of the land is also an important activity. This lecture was part of the syllabus which concerns itself with the Hotel Laws, something that all hoteliers must be aware of.

Cooking with the Combi Oven

Corporate Chef rational India, Toshit Sharma gave a talk and a demonstration to the students of 6th semester about the technicalities involved handling a combi oven – understanding temperature control and the duration of running. All these aspects can greatly enhance the end-product and bring about a special character to the dish.



Evolution of Modern Cooking

Evolution of Modern Cooking – By Chef Parth Bharti, Head Chef- Pickle Delh - for the 6th Semester students. Understanding customer needs is as important as running a good operation of a restaurant. This extremely thought-provoking session inspired many students into taking on entrepreneurship as a possible way forward to making a future.

Leadership and Customer Satisfaction

Leadership and Customer Satisfaction – By Mr. Neeraj Chandhok – CEO and Founder Member of BUILDING BLOCKS CUSTOMER SERVICES AND HOSPITALITY. The success of a hospitality enterprise depends to a great extent on what its customers feel and say. A happy customer may bring in another customer but a dissatisfied customer will take away ten of them. Focusing on guest satisfaction is the prime mantra of all hospitality enterprises and should be given precedence above all other activities.



Trends in Culinary Art – Post Covid

Trends in Culinary Art – Post Covid – Dr. Bharat Bhushan Sharma. The COVID 19 affecting each and every trade and service, the way the future will shape up for all will depend upon how the world opens up but one thing was sure that it will not be the same. The world will have to imagine about ways and means to keep the enterprise running, keep the guest and the employee morale high and yet take care of costs and profits. It will be a different ball game altogether, but it will teach us many new aspects of hospitality – something that we might not be aware of.

FACULTY PUBLICATIONS



THE ART OF WINNING A PLACEMENT INTERVIEW

Chef Sunil Kumar

Chef Sunil Kumar, programme director Vatel presented a paper on the 'Attributes of an interviewee' which was published on the university's website.

Success in an interview does not depend entirely on the brute subject knowledge that one possesses. These days the interview processes are no more the 'grilling types' they are, in fact, far relaxed exercises in which the panelists try to adjudge the incumbent's personal, sentimental and emotional potency and try to get to know the real person in him/her. Being a people-driven trade, hospitality requires its managers and associates to possess the requisite intelligence quotient, to be courteous and calm at work and to have strong communication skills, which is an art and indeed is considered as a priceless possession of all successful hoteliers.

VIRTUAL FEEDING - FROM A HUNGRY EYE TO A SATIATED BRAIN

Chef Saurav Chhabra

For the majority of food bloggers, industry professionals and, to an extent, the regular diners, food is considered to be merely a fuel for the body or, for that matter, a humble source of nutrients, consumed for the sake of 'existence'.

In the recent days, the increase in so-called Foodie Culture has given rise to professions, those of food photographers, food bloggers & vloggers, food connoisseurs and critics, Foodie Clubs for the like-minded foodies and several more. Furthermore, there has been a number of researches in the past on how people express themselves through the food they consume and the manner in which they dress themselves up, the only change being the mode or the medium of expressing themselves...

With the onset of new age and with the proliferation of social media platforms, people have started sharing pictures of food to express their feelings even before consuming the delicacies. For some, posting pictures of scrumptious, colorful and well-decorated dishes is a millennial-driven regular custom which is carried out only for a sense of satisfaction and to share how they are feeling at that moment, while for some it's just a way to express their lifestyle. However, for many, it is also a source of earning their daily bread and butter.

The famous aphorism "We eat with our eyes First" holds tremendous importance in this era of visual hunger where food is looked upon as more than just a commodity, meant for supplying nutrients and energy, or, for the sake of self-survival.

The Cognitive Neuroscience research establishes clear linkages with whatever we consume with our five senses, it has been discovered that the search for nutritious food, in other words foraging, relies primarily on



the way the prospective consumers look at it. This also means that the ongoing foodscape which we come across on social media platforms like Instagram, Facebook etc., affect both our neural as well as the physiological state, thereby developing an urge to consume the products being proposed. We should though, in this millennial age, coin it probably as digital satiation.

From the stand-alone restaurants, right through the super markets, the ready-to-eat packets, or instant foods are portrayed in a rather unrealistic and in their extremely deceptive forms by means of E marketing or by a world of other channels of the social media. Such foods are exhibited in their masqueraded, pepped-up form, and are projected to its customers as products which readily appeal to their senses and create a strong urge to consume the same. The trend, wherein most of us used to give tremendous credibility to the word-of-mouth or used to attach a lot of value to the personal experience of others, has now shifted towards a concept called Food Porn or Gastro Porn where the manufacturer directly reaches the consumer through E media in the form of persuasive visual exposures of food which result into a lot of pull when it comes to luring the diners to try out these dishes.

Moreover, the high fat or high calorie food pictures and the pictures that exhibit a sheen of fat or glaze which makes the product shine, lures the humans more as compared to the low fat and dim light images, thus stimulating their urge to go for the dishes.

Websites, pages and apps which digitally enhance the looks of food, despite their not being anywhere close the actual product, at the time of real dining, create a particular reaction at the back of the mind by virtue of which humans tend to succumb to the neural and cerebral activities.

With the passage of time, the food bloggers and vloggers, by virtue of their persuasive eloquence and articulation, continue to promote the already overwhelming wow effect of the products in question, thereby further escalating the consumption behavior, unmindful of the product's nutritional quotient or the value of its constituents. It is thus established as a truth universally acknowledged that the sensory evaluations, food filters and virtual meal exposures would continue to play their part.

Abundant Instagram & snapchat food pictures are now in vogue and have earned the reputation of being named as the latest trend and on the social media platforms are pompously termed as the order for the day. They have definitely interfered in our lives and have phenomenally influenced our eating habits. Our regular bread & butter or an ordinary looking jam-toast is now gradually shifting towards Avocado Toast, Fruit Curds, and Smoothie bowls. It is difficult to make an assumption as to the number of Instagrammers posting their breakfast pics with a number of hash tags in order to spread their reach.

People hitting the 'like' on these food pictures do so presumably out of sheer habit. Such a dish would probably carry no meaning whatsoever in their personal choice of food, neither would they ever 'like' it in their actual lives.

With so much of advertising, promotion and publicity taking their turns these days, the real 'soulful food' is gradually losing its charm. Foods that heal, foods that carry the authentic taste, foods that help you transcend into a totally different world are now just Instagrammable.

And this movement just wouldn't stop here... time is not far when the instagrammers would teach us the best ways to relish our meal, and tell us about what to do and what not to do while eating.

What should be important is to enjoy and relish the food that is real, irrespective of how the dish appears or to think whether it would be worth being posted on social media.

It is your food. Do not let features like the dim light, sauce running all over the plate, lack of bright colors, or poor photography spoil or reduce your dining experience.

Do not forget to enjoy your food through your proper, super-sensitive taste buds. Do not let anyone influence you or dictate upon you as to when, what and how to eat. Enjoy the food you like, in the way you would love it the best.



VOLATILE, IMPULSIVE AND EXPLOSIVE - HOSPITALITY TRADE DURING THE DAYS OF VIRUS

Mr. Kulmohan Singh presented a paper on the above subject, which was published on the university's website.

Hospitality is a business which deals directly with people and the closer and more personalized that one gets to the client, the warmer the service is considered to be. The intensity of warmth and care that a hotel executive or staff are able to extend to its guests can be measured only by being readily available to the client and being close to him or her literally shoulder-to-shoulder.

ONLINE SESSIONS FOR STUDENTS

Chef Saurav Reveals a Secret

Chef Saurav conducted an online session on various modes of cooking in a Rational Combi oven and elaborated upon the effects it can have over the characteristics of food in which he showcased the preparation of dishes and explained the difference in the taste, the texture, the appearance and the doneness of food in traditional oven cooking as opposed to the Combi cooking. It was an extremely informative session as the students got interesting theoretical and practical inputs on Food presentation techniques and learnt a few tricks of the trade. One of the secrets to a delicious dish was to cook meats to the correct tenderness by keeping it moist using the proper rational cooking mode.

LEARN THE ART OF COOKING MEAT USING DIFFERENT MODES OF A COMBI OVEN

April 13 1 PM

ANSAL University

V VATEL HOTEL & TOURISM BUSINESS SCHOOL

COOKING MODES COMBI COOKING

GOOGLE MEET SESSION FOR 1ST YEAR STUDENTS - BHM

SESSION BY CHEF SAURAV CHHABRA

ANSAL University

V VATEL HOTEL & TOURISM BUSINESS SCHOOL

Session on Spices & Condiments

When - Wednesday, 8th April 2020 @ 09:15 hrs

Where - Google Meet Platform

By - Chef Saurav Chhabra, Asst Professor, Vatel Hotel & Tourism Business School, Ansal University

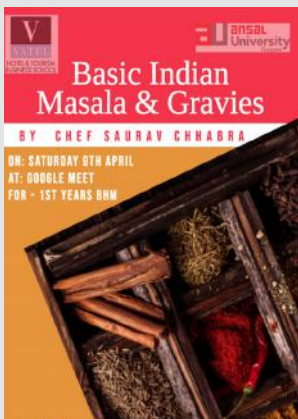
HIGHLIGHTS: FAMILIARIZATION DESCRIPTION ROLE IN COOKERY

All About Spices, Herbs & Condiments

Chef Saurav conducted a special online class on familiarization with herbs and the key flavors they impart by putting up a presentation on the art of pairing herbs with specific food items. In order to give a sense of authenticity, the Executive chef - The LODHI Hotel Delhi was invited to give his insights and share his knowledge on herbs with the students and common herbs that hotels use much often. The chef also shared his knowledge about herbs and how they can be grown in-house.

A Review Presentation... Evaluation

In order to carry forward the dictum that Evaluation is a very important process of Teaching & learning, a detailed Power Point presentation review was conducted for 6th semester students in which they were asked to work on the different equipment used in commercial kitchens. This was followed by a Q-A session, which turned out to be a highly informative exercise for the students. By Chandana Paul EVALUATION. III COMPONENT ...INTERNAL



Basic Indian Masalas and Gravies

The session started with chef familiarizing the First Year students with the Basic Indian Masalas and gravies, elaborating upon the key features of each and then shared the preparation techniques of basic gravies with the students which the students replicated at their home kitchens and made dishes out of it. It didn't stop just here – As a home assignment, they were asked to do a research on basic masalas (used in Indian Regional cuisine) and come up with the presentation on 3 masalas per student.

All About Food Costs

This workshop was exclusively for 1st year students. The session started with an introduction and importance of maintaining food costs in hotels, wherein a live demonstration was given to the students taking an example of a recipe that had already been prepared in the practical session. The students got valuable insights on the variations in the Food cost percentage based on the ingredients used. (local meat, Shellfish, imported Items, Desserts).



French in Action

No matter how small a sentence is, it will make a complete sense only if it contains at least one verb – and this rule applies to all languages of this world. The second semester students, once having completed their study of auxiliary verbs, were ready to learn the ones that denote action. The online study, in which the students were given to enact the usage of a verb was, due to their beginners' status, only in the present tense.

Banquet Catering/ Buffets

Chef Saurav spoke about the intricacies, details and particulars involved in the execution of banquet parties in which there are but a few people who set the entire function which hundreds or, in a few cases, thousands of people attend and have to be looked after very well. Insights on how to plan a successful function catering with the minimum amounts of snags and challenges was discussed.



Trans-disciplinary Learning

By Mr. Saif Anjum - Asstt. Prof

The uniqueness of hospitality professionals is that they are able to propose interesting, real-life subjects in which students of several other streams in a university desire to take part with a great amount of enthusiasm. The system of Trans-Disciplinary Learning (TDL) at the Ansal University allows students of other colleges to pursue, by the side of their core subjects a short, 10-hour, single credit programme of their interest in any school of their choice within the university.

An Exciting Ride On The Food Truck

Chef Saurav launched a 10-hour TDL programme on Food Truck in which he decided to set up delicacies of Italian cuisine with freshly made ice creams. The exercise became more interesting as students worked in different teams which were given to conduct research on the internal layout that a food truck should have with the logistics of the placement of equipment, creating a workflow design, not forgetting about the waste management and recycling. These teams also had to elaborate upon the staffing, food costs, sourcing of licenses, permits etc. "Classes on Food Truck were very interesting - they opened up my mind. I might just do it myself one day" says a highly enthused student of architecture.



Environmental Sustainability

Ms Chandana Paul - Assistant Professor

Apart from us humans, no other living species on the earth has brought about any destruction, devastation or damage to nature, neither has contributed towards annihilating or disturbing the peace or the nature's cycle.

The humans beings are responsible for it; it is they only who need to re-build the distressed state that our planet is currently being subjected to.

One of the major global concerns affecting the very existence of life on earth

being that of global warming, the need to re-use and re-cycle come up as two immediate steps humans can take towards curbing the increasing growth of pollution of the atmosphere, water and that of the flora and the fauna. This exercise will influence to a great extent a marked reduction in industrial production. Re-use and Recycle are the concepts to which the students, at this very age must get accustomed to, so that it becomes not only a conscious practice, but a deeply inherent habit.

An exercise towards this noble cause can in no way be termed as Rocket Science since the practices involved therein involve but a slight tweaking or moderating mildly our basic daily routines. A simple effort, care and concern by us humans can actually turn back this extermination and leave our Earth as safe and healthy planet for our future generations.

To the 42 students who enrolled in this TDL Course, a detailed introduction of the concept was given, highlighting the importance of waste management, management of the greenhouse gases and the saving of electricity and water. It was out of sheer enthusiasm that they produced posters of recycled products – coasters from the used cloth, flower vases, mini water dispensers using old cartons during the End-Term Exam.

“This was a very informative out-of-the-box learning” said one of the students – “It encourages me to talk about this to my family, my friends and our maid because all of us must contribute towards protecting our Mother Earth”.



Interior Decorations In Hotels

Ms Anshu Rawal – Assistant Professor

Hotels of modern era are obliged to, apart from rendering a warm, personalized service to its guests, highlight equally the beauty and contemporariness of the property and to make sure that it looks ‘new’ all the time. In hotels, a lot remains to be perceived beyond what the eye can generally see. Taking a small example, a tremendous amount of detailing, hard work, research and deliberations go into deciding what types of flowers are to be displayed, at what time, for how long, under how much of light and the part of the hotel in which they would look the most attractive, striking and gorgeous.

A TDL course was specially designed towards making the students of non-HM courses understand the basics of different types of decorations within the guest rooms and the public areas of the hotels or at different banqueting functions within and outside the premises. This course touched upon the importance of the theme-based décor in the world of hospitality.

To retain the attention of students who were already very inquisitive, the course was made even more interesting as it was delivered using power-point presentations in which detailed demonstrations of Ikebana, dry flower arrangements, with the different elements, accessories and indeed, the Principles of Design were shown.

Undeterred by the COVID 19 Pandemic, the classes were conducted with full enthusiasm and rigor on digital platforms, the videos and recordings of which were shared on social media to ensure that the knowledge, art and the fine skills exhibited during these special classes could easily reach the students to whom they were destined even during these hard and challenging times.



Mentor, The First Go-to Resource For A Student

By Mr. Deepak Thakur – Asst. Prof.

Faculty members being the 'perpetually available mentors' for their students, must, in all circumstances, be concerned about the academic, social and, to the extent possible, the personal affairs of students assigned to them as 'mentees'. A mentor is a readily available, go-to resource who must develop ample confidence in the mind of the mentees so as to be the first person to be approached in case a situation arises or in case a difficulty of any dimension needs to be addressed.

A mentor acts like a diplomat and is a tactful player in creating a harmonious balance between what the school lays down as a rule and what the students and the parents desire.

A parent-teacher meeting in which the mentors play a crucial role is an important activity, which results into a tri-partite benefit; that of the parent, the student and of the University. The aftermath of these meetings show a radical change within the students, who tend to open out more with the faculty members and thus develop confidence and a sense of freedom in approaching their faculty members. The end-result, that of assuring the academic, psychological and the emotional well-being of the student is eventually achieved.

Mr. Deepak Thakur who is the faculty in-charge of the Mentor-Mentee relationship for the school made sure that these meetings despite the limitations imposed by COVID were held online, recorded and the reports duly submitted with the academic coordinator.



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