

School of Tourism and Hotel Management, Vatel at Ansal University



Spanning decades in education



INTERNATIONAL BUSINESS SCHOOL
HOTEL & TOURISM MANAGEMENT



Fruit and Vegetable Carving Session



Fruit & Vegetable carving is a delightful way to make food into art, or to make fun art that taste good. It's all about letting go of your inhibitions and using fruit as your medium for artistic expression. School of Tourism and Hotel Management, Vatel at Ansal University students enjoyed two hours of practical session where they discovered the process of crafting fruits & vegetables into alluring creation.

Industrial Training Evaluation



Industrial training exposes student to real work of environment experience and at the same time, to gain the knowledge through hands on observation and job execution. School of Tourism and Hotel Management, Vatel at Ansal University students who completed their Industrial exposure in the best hospitality brands are evaluated by Chef Anuj Mathur (Sous Chef, Marriott Hotels) and Mr. Simrit Mamik (Front Office Manager, Taj Hotels) at the University premises.

Workshop on Sugar Craft and Chocolate Techniques



School of Tourism and Hotel Management, Vatel at Ansal University have believed in “experiential education” which is defined as active student engagement in opportunities to learn through doing and reflection. This empowers students to immediately apply theory to practice under the guidance of expert faculty. To impart the same School organized a Workshop on Sugar Craft & Chocolate Techniques at the University Premises.

Key Note Speaker at Research Conference



On 20th and 21st January 2017, Mr. Laurent Guiraud, Director Vatel at Ansal University School of Tourism and Hospitality Management was invited as key note speaker and panelist by Graphic Era University Dehradun for an International Conference on Trends, Issues and Women in Hospitality. The Conference was inaugurated by the Governor of Uttarakhand Krishna Kant Paul, Chancellor Dr. Kamal Ghanshala and Vice Chancellor Dr. B.V. Babu. The first day saw the intervention of speakers Dr. Sudhir Andrews, Chef Neha Lakhani and Mr. Laurent Guiraud, the afternoon was spent on 2 technical sessions covering the general topics.

In the evening the dignitaries and guests enjoyed the hospitality of Dr. Vinnay Rana HOD SHM and wonderful performance organized by the University students followed by cocktails and dinner. Day two was dedicated to the presentation of the papers that had been shortlisted and a panel discussion, Mr. Laurent Guiraud discussed how the tie up amongst universities in different geographical locations will help in development of hospitality programmes and what qualities a hospitality student should have to work internationally.

Industrial Visit: Olive Bar and Kitchen in Mehrauli, New Delhi



Mr. Laurent Guiraud, Director Vatel Programme and Chef Sunil Kumar, Assistant Professor at School of Tourism & Hotel Management, Ansal University have taken a group of first year student on Tuesday 24th January to Olive Bar and Kitchen in Mehrauli, New Delhi.

The visit started at the “speakeasy bar” where the Olive renowned thin crust pizza was enjoyed by both students and faculty. A tour of the kitchen, butchery and confectionary was organized by Chef Dhruv Oberoi followed by a workshop on salads. The students discovered the art of plating salads in a fine dining restaurant.

A cocktail session was also planned and master mixologist showcased a few classics such as Old Fashion and green apple Martini.

We thank Chef Dhruv Oberoi and GM Anuj Tyagi of Olive Bar and Kitchen for the warm welcome and hospitality shown to our students.

Guest Lecture: Chef Amit Dash (Executive Chef Marriott)



School of Tourism and Hotel Management, Vatel at Ansal University has organised a Guest lecture on "recent innovations in the field of Culinary Art & Industry expectations from the students." for the students. Chef Amit Dash, Executive chef, Marriott Gurugram, conducted the session by sharing experiences of chef's role and what is the basic requirement of the industry in the future. He also motivated students for pursuing the career in culinary as it has a bright future. In lecture chef interacted with the students about the passion that students should have during the course.

Industrial Visit: Cyber Hub, Gurugram



In the framework of their course "introduction to the world of hospitality business" a group of 1st year Vatel students at Ansal University and Mr. Laurent Guiraud visited Cyber Hub, Gurugram on Tuesday 31st January 2017.

The visit was mainly intended for students to understand the concept, the demographics in the region, the reason of the success and observe how what started as a F&B centric space is now offering an era of other services such as hair salons, convenience stores, banks etc.

Students also discovered new trends in the F&B world and were asked to research a few brands such as Chai Point, The wine company, Farzi Cafe.

These visits are essential for our Hotel Management students to understand today's multi-faceted Hospitality Industry and keep up with the pace of its expansion.

Parents Teacher Interaction



Parent's engagement in students learning always improves student's achievement & creates platform for honest feedback/communication.

To involve parents towards learning of students, School of Tourism and Hotel Management, Vatel at Ansal University has organised a Parent-teacher meeting on Wednesday, Feb 1st 2017 in university auditorium hall. The main purpose of meet was to create a common platform, where faculty and parents come together to enrich the student's educational experiences and discuss variety of issues, regarding all round development of students.

The event was well attended by Parents/Guardians of students. Dean- School of Tourism and Hotel Management, Vatel at Ansal University, Professor R. K Bhandari shared the progress of school with all attendees.

Industrial Visit: Crown Plaza Hotel, Gurgaon



Mr. Laurent Guiraud, Director Vatel Programme, School of Tourism & Hotel Management, Ansal University has taken a group of first-year students on Friday 3rd February for a laundry visit to Crown Plaza Hotel, Gurgaon, where the student got a hands-on experience about the recent trends and practices in housekeeping department.

Mr Jayant Bakshi, Head of the Laundry Operations took the students for a tour of the facility, various techniques of cleaning and ironing were explained.

The visit ended with an interaction with Training Manager, Ms Aakriti Bhargawa who shared the expectations of the industry when it comes to hire personnel.

Guest Lecture: Mr. Namit Kharbanda, Human Resources Manager, Hyatt India



School of Tourism and Hotel Management, Vatel at Ansal University has organised a Guest lecture on "Hospitality Industry in the early 21st century- millennial" for the students.

Mr. Namit Kharbanda, Human Resources Manager, Hyatt India conducted the session by sharing experiences of demands of hospitality industry and what is the basic requirement of the industry in the future. He also motivated students for pursuing the career in hospitality sector as it has a bright future.

During the interaction, Mr. Kharbanda interacted with the students about the passion that students should have during the course.

Workshop on Kashmiri Cuisine



When the weather is nice, there are lots of nice things we want to do. One of them is eat a nice meal. With that thought, School of Tourism & Hotel Management at Ansal University, Gurgaon thought 'how about a food fest that complements the weather. For the occasion a meal was prepared comprising of various dishes from Jammu & Kashmir.

The feast started with Kahwa (flavorful local tea), Rista (minced meat dumplings in yogurt) and Modur Pulao (a saffron flavored rice preparation) was the highlight of the menu.

For the occasion students decorated the dining room and dressed in traditional Kashmiri attires. Honorable Vice Chancellor Ansal University Dr. Kamlesh Misra congratulated the students for the effort, Registrar and Deans were also part of the theme lunch, the food was enjoyed by all!

Educational Tour: Suraj Kund Mela, Faridabad



Students of VATEL School of Tourism and Hotel Management, Ansal University visited and interacted a large number of renowned national and international folk artistes and cultural groups who presented performances at both the Chaupals, the open-air theatres, located in the Mela premises.

Students also discovered craftsmanship from all over the country, Mithila paintings from Bihar, Kalamkari paintings and wood carving from Andhra Pradesh, cane-bamboo and natural fiber from Assam, Kalamkari Mata ni Pachedi and woolen shawls from Gujarat, papier mache from J&K and palm leaf engraving from Odhisha to name a few.

Of course, the fair wouldn't have been complete without the multitude of outlets serving food from various states much appreciated by Students and Faculty after all the walking around.

Platform Learning Series: Mr Manakjeet Singh, Vice President- Hospitality Real Estate and Procurement, Human Capital Management



In modern hospitality business, it is all about competence of people. The modern consumers demand a high level of service. Employees thus have to be on the top to ensure the survival and development of the hospitality establishment. Hence, faculty and student training are essential in this sector. It increases productivity by developing professional knowledge, experienced skills and valid thoughts. To ensure the same

School of Tourism and Hotel Management, Vatel at Ansal University have organised a platform learning series where Mr Manakjeet Singh, Vice President-Hospitality Real estate and procurement, Human Capital Management delivers his expertise on the topic “Outsourcing of facilities in Hospitality Industry.”

Workshop on AWADHI Cuisine and visit of Justice Markandey Katju



Retired Supreme Court Judge Markandey Katju visited Vatel Restaurant at School of Tourism and Hotel Management, Ansal University on 20th February and experiences the mystic of an Awadhi Cuisine steeped deep in aromas and taste prepared by the students.

Justice Katju along with other senior officials and dignitaries enjoyed the flavours of delicacies ranging from kebab kormaa and biryanis that have kept the centuries old awadhi cuisine a royale feast for the connoisseur.

Industrial Tie Ups: Pullman and NOVOTEL New Delhi Aerocity



School of Tourism and Hotel Management, Vatel at Ansal University has forged alliances with award winning hotels and other allied hospitality areas. Students at Ansal University have a distinct advantage of corporate exposure through these multi-faceted collaborations which offers them experiential learning via projects, professional competence, internships, enhanced placement opportunities and skill enhancement. To take it further Mr Srinivas Roa, Director of Talent & Culture at Pullman & Novotel New Delhi Aerocity visited School of Tourism and Hotel Management, Vatel at Ansal University and interacted with the upcoming hoteliers from the School.

Operation Goût de France



In 1912, Auguste Escoffier initiated "Epicure's Dinners": the same menu, the same day, in several cities of the world and for the greatest number of guests. Goût de France is in the spirit of this beautiful idea with the will to associate all

categories of restaurant from the four corners of the world. On the occasion of operation "Goût de France" or Good France in English which would translate in "A taste of France", Vatel School of Tourism and Hotel Management at Ansal University is pleased to announce a 3-day celebration of French culinary art. This event, in the form of a lecture and a lunch, will pay tribute to the excellence of French cuisine to its capacity for innovation and to the values it promotes: sharing, enjoyment, and respect for "good food", Contemporaries & the planet.

The event will showcase Michelin Star Chef Akrame Banallal from Paris. He will share his expertise and experience with the students and the Chefs of Vatel, Ansal University to celebrate French gastronomy.

On the first day of the event the 1st year students prepared a five-course meal for the Trustees Mr. and Mrs. Ansal, Vice Chancellor, Dr Misra and other dignitaries. Everyone praised the food and looks forward to tomorrow's chapter.

Mr. R.K. Bhandari, Dean and Mr. Laurent Guiraud, Director Vatel congratulated the students, Chef Subir K. Malakar, Nidhi Nayna and the entire team for bringing to life the art of French hospitality.

Opération Goût de France - Day 2



On 21 March, Vatel, School of Tourism and Hotel Management at Ansal University, invited Executive Chef, Crown Plaza to experience a five-course lunch at Vatel restaurant prepared by students and faculty for the second day of operation Goût de France, lunch was followed

by a Guest lecture on "Food safety and hygiene standards in five star hotels"

Chef Nilesh enjoyed lunch thoroughly, he later conducted the session by sharing experiences of food safety and hygiene standards of hospitality industry and what is the basic requirement of the industry in the future. He also motivated students for pursuing the career in hospitality sector as it has a bright future. During the interaction, Chef Nilesh mentored the students reminding them that passion is essential to succeed in the Industry.

Operation Gout de France - Day 3



The apogee of a three-day special French culinary fiesta at Vatel, Ansal University. This initiative commemorating with worldwide second edition of Good France, featuring French Gastronomy, was organized by School with aim to understand art and attributes of French Cooking and to explore French gastronomy in a broader sense. "Goût de France" along with sumptuous lunch was organized by the students in the school Honoring French Cuisine. The students not only took part with great enthusiasm but also learnt about the French delicacies and their preparations.

Series of workshops, Guest Lectures and Public lectures were organized during this week to celebrate Good France. Support from Hotel industry and French Embassy was really encouraging. Michelin-starred Chef Akrame Benallal, Owner of Group Akrame Power, Paris guided students towards achieving goals through perfection and shared recipe of cooking with emotions and feelings.

Mr Rajindera Kumar, Director Vivanta, by Taj Ambassador, New Delhi, Mr. Tristan Beau

de LOMENIE- Director of Operation LUXE Hotels India & General Manager Delegate – Pullman & Novotel New Delhi Aerocity were other speakers on the occasion. One of the rare moment, when alumni of world's best Hospitality Schools Cornell, Lussane and Vatel addressed the audience.

Nestle Young Chef Competition



As a sequel to the various academic activities oriented towards the overall exposure and hands-on experience for the students, Vatel School of Tourism and Hotel Management (STHM), Ansal University, in collaboration with Nestlé India Limited, organized Nestlé Young Chef Competition on April 21, 2017 within the University premises.

Students of 2nd and the 6th Semesters of STHM took a very enthusiastic and keen interest in the competition, for which strict modalities were specified by Nestlé. During the 4-hour competition filled with excitement, passion and enthusiasm, ten teams comprising of three students in each team were given the open challenge to exhibit their skills and produce a starter, a main course dish and a dessert. Specialised events of such nature can't be solemnised without the presence and active involvement of industry experts; Chef. Ajay Anand, Director of Culinary, Pullman New Delhi Aerocity and Chef. Ashish Dhar, Chief Culinary Designer, Pullman New Delhi Aerocity were called upon to judge the performance of students and to give their expert comments about the taste, the texture, the colour, the appearance and the consistency of the dish, in relation to what was specified by the Nestle. A wide range of products comprising of Maggi, Nescafe, Coconut Milk, Dressings, Flavored milk, Kitkat, Sunrise coffee and Milkmaid brands were supplied by Nestlé India Limited. Students

had the liberty to use props and decorations for the food presentation, which comes out excellent. Judges were amazed to witness the creativity of budding chefs, they congratulated Prof. R.K. Bhandari, Dean, STHM and Mr. Laurent Guiraud, Director of the Vatel programmes in India for a successful event.

Farewell: STHM



24th April 2017 – Vatel School of Tourism & Hotel Management, Ansal University organized a get-together to bid adieu to final year students.

"It is actually very difficult to say goodbye to you students, with whom we have had a close association of more than a 1000 days. However, for us, this isn't a separation - we know that we will be associated with each other forever and will cherish the memories of having spent an excellent time together at the University" Said the Dean, Mr. R.K. Bhandari, who equally stressed upon hard work, without which, nothing was ever achievable.

Thereupon, it was an open house, wherein the seniors did exactly what the juniors asked them to do - be it mimicking a teacher, dancing, singing a song or acting like a half- inebriated man. An over-enthusiastic student also exhibited his mettle by doing a hundred push-ups on the stage. The junior students took a lot of care in preparing and serving to their seniors Avadhi delicacies and a mocktail Green Apple Sparkle, rounded off with a delicious fruit cream. "The seeds which we sowed and nurtured have finally bloomed" said Mr. Laurent Guiraud, Director of the Vatel programmes in India.

Everybody wished the passing-out batch good luck and looked forward to their continuous advice in future.

Faculty visit to students in Mauritius



On 30th April 2017, on the occasion of their participation in the 11th Vatel International Convention in Mauritius, Dean Rajkishor Bhandari and Director Vatel Laurent Guiraud visited 16 students actually undergoing their 22 weeks Industrial Training on the island.

Rendez-vous had been taken for Sunday morning at 9 and when the two gentlemen reached the students' residence they found everybody asleep as boys and girls had only been back from their hotel shift around 2 am.

Within a few minutes everyone was up though and smiling faces had replaced sleepy ones...Faculty and students were happy to see each other after such a long time and both sides confessed on how they had missed each other. A lot was discussed on how things were shaping up in terms of internship and life in general on the island.

After a few photographs were clicked it was time to bid farewell, a bit of an emotional moment for all, but no worries August will bring us back together to begin a triumphal 5th semester!

Summer Classes in Nîmes, soon the "Grand Départ"



It is this time of the year again when the 1st year students of Vatel School of Tourism and Hotel Management at Ansal University are gearing up for their summer classes in France. From 4th June 2017 to 21st August 2017 18 of them will undergo a 10 weeks' internship in Vatel Hotel, the 4* property of our sister School in France.

Our student is thrilled at the idea of spending the summer in the south of France only 40 kilometers away from the Mediterranean Sea, the beautiful beaches of Grau du Roi and the enthralled Camargue region. Nîmes, a tranquil Gallo-Roman city nested in the Occitanie region of southern France, was an important outpost of the Roman Empire. It's known for well-preserved monuments such as the Arena of Nîmes, a double-tiered circa-70 A.D. amphitheater still in use for concerts and bullfights. Both the Maison Carrée white limestone Roman temple and Pont du Gard tri-level aqueduct are around 2,000 years old.

Hotel Vatel is open to general public, located within the school campus and adjacent to the student's residence and their cafeteria. It counts 75 rooms and suites, 2 restaurants, fine dining and brasserie, banquet facility, indoor/outdoor pool, spa and gym, the perfect environment for our students to put into practice "live" the knowledge acquired over 2 semesters.

From Delhi to Paris and Vatel Nîmes



After a few cold sweats and sleepless nights awaiting their visas our 17 students and Director of Programme Amreesh Misra have finally boarded their flight and reached Paris safely on Sunday 4th June early morning.

Everyone was fresh and happy although the night was short and Amreesh Sir had a hard time keeping his “troops” together, indeed the excitement of discovering a new place had overcome the fatigue.

But the trip was not over yet as the students of Vatel School of Hotel Management at Ansal University still had to board a TGV (bullet) train to reach their final destination Nîmes.

After a short 3 and ½ hours they were at Vatel Nîmes, boys and girls were famished and without further ado they were “en route” for the student cafeteria, the food was appreciated although some thought it lacked a bit of “mirch”, welcome to France, one will have to adapt to the local fare...

Everyone received the key to their room but resting was not in the agenda, better to head to the center of town to witness the famous “Feria de Nîmes” the 65 years old festival.

Hospitality Learning – The French Way



18 students pursuing the Second Year at the School of Tourism and Hotel Management Ansal university recently travelled to Nîmes, south of France for their summer internship programme. Summer months in France are congenial for Indian students as they get to work in a weather, which, in India is considered to be the same as the light and enjoyable winters. The students will work in the Vatel Hotel within the campus and will get the opportunity to serve the guests under the close supervision of the trainers. *“This has been a wonderful experience for all of us. Until now, we could only imagine what France is all about – today we have seen with our own eyes and it is far more beautiful than what we expected it to be”* says one of the students.

Summer training forms an integral part of the learning of hotel management. The system of instruction applied in India may though be different from the ones put to use in France but the basic theme of hotel management studies taught all over the world hovers around ‘guest experience’ and ‘guest satisfaction’.



AHEAD. FOR LIFE.