



THE LANTERN

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IN FOCUS

EVEREST BETTER KITCHEN CULINARY CHALLENGE



Inauguration of the event

Everest Better Kitchen Culinary Challenge (Everest BKCC) is India's largest and most thrilling culinary challenge for final year hospitality students has a grand success in its debut in Kerala at St. Joseph Institute of Hotel Management and Catering Technology (SJHMCT), Palai, Kottayam. EverestBKCC is a culinary challenge with a distinctive difference. It not only offers a unique platform for budding chefs to exhibit their talent but also provides an ideal springboard to launch their future a great opportunity. The theme of the challenge is 'Flavours of India'. It aims to create awareness about regional cuisines and to popularize Indian food using Indian spices across the world and promote lost and forgotten regional recipes. Everest BKCC Season 4 is scheduled to be held in 15 cities across India namely Bhopal, Kolkata, Kottayam, Chennai, Bengaluru, Dehradun, Chandigarh, NCR -Noida, Pune, Mumbai, Vadodara, Jaipur, Goa and Nagpur. Winners from all cities will be invited for the Grand Finale in Mumbai on February 17-18, 2023.

The event is supported by Incredible India - Ministry of Tourism, Government of India; Worldchefs; Indian Culinary Forum; Western Chefs' Association (WICA); Chefs Association of Five Rivers; Chef Association of Garhwal (CAG); Gujarat Culinary Association (GCA); Culinary Forum of Goa, and Hospitality Purchasing Managers' Forum (HPMF).

IN FOCUS

To create awareness and promote the use of millets in daily menus, Millets were given as a secret ingredient for participants to use them in one of the three course menus for competition.

The jury for Everest BKCC Season 4 at SJIHMCT, Palai consisted of Chef Shazu Zakaria, Chef Rasheed Abdulkhader, and Chef George K. George. The jury appreciated the uses of ingredients, innovation and presentation by the participating students. They urged the students to take part in such culinary challenges and update their skills.

Ekkta Bhargeva, Publisher of Better Kitchen, shared that the objective of this event is to prepare students for the challenges of their future and to popularize Indian regional food using local ingredients in the form of global cuisine. This challenge provides students a platform to showcase their creative skills and utilize the ingredients in a proper way. The national winner of this competition will get a scholarship of USD 5750/- under USA J1 Chef Exchange Visitor Program while first and second runner-up will get the scholarship worth USD 1000/- and USD 750/- respectively along with a year intern placement in USA by EverestBKCC's International Placement & Study Abroad Partner Wisdom Career & Education, she added.

Winners of Everest BKCC – Best Team from Kerala was Sabji Masala (Students from SJIHMCT), Mr. Johan Jose & Mr. Joby Joshy 1st Runner-up and 2nd Runner-up were Everest Saffron (Students from Welcomgroup Graduate School of Hotel Administration, Manipal) and Everest Kitchen King Masala (Oriental Institute of Hotel Management & Catering Technology) respectively. The title sponsor of the multiple city challenge is Everest Spices. Other partners are Wisdom Career Education, Chefs Unlimited, and Asahi Kasei.

NATIONAL CONFERENCE



"The changing perspectives of Hotel Management Education In India as per NEP 2020" a two day National conference was held on 23 & 24 September 2022.

IN FOCUS

INAUGURATION OF THE RENOVATED ADVANCED TRAINING RESTAURANT

State of the art infrastructure plays a vital role in providing better learning experience for the students. Dedication ceremony of the renovated Advanced Training Restaurant of SJHMCT was held on November 30, 2022.

His Excellency Mar Joseph Pallikaparambil, Bishop Emeritus of Pala led the dedication ceremony wherein, Hon Chairman of the St. Joseph's Institutions and many other distinguished guests were present.



ACADEMICS

NEWS @ SJHMCT CLUBS



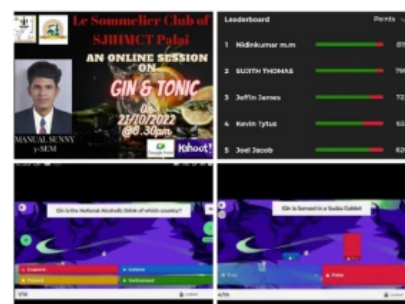
On account of international Housekeeping Week Esperanza club of SJHMCT conducted an online quiz competition on 07-09-2022. First Prize was secured by Nidinkumar M M, Second prize was secured by Amal Felix and the Third Prize was secured by Devansharma C D.

Dine like a king- A session with Mr. Nalan Shine was organised by the Connoisseur club on 19-09-2022



The social activity club of SJHMCT “Agape” has organized a workshop on “How to link your aadhar and voter id card” on 19-09-2022.

On account of International Gin and Tonic Day, Le Sommelier club hosted an online session on ‘Gin and Tonic’ on Friday, 21st of October through Google Meet. Manual Sunny of V semester led the session and explained the importance of Gin and Tonic Day.



Jeffin James of V semester led an online session on the topic; ‘Highball’ on 3rd of November 2022. During the session, information pertaining to the highball family of cocktails was shared. An online quiz on ‘Highball’ was also conducted

A bread competition was organised by the connoisseur club on 05-11-2022.



Lusail 2022, A football match for the students was organised by the Sports Club on 18-11-2022.

ACADEMICS



The Classical Spirits Exhibition was organised by the V semester students as part of the Advanced F&B Service -II on 07-11-2022.

Six stalls were set up displaying the aspects of the basic spirits. Each stall had a mocktail & snack sale too.

A guest lecture on banquets and its operations was organised by the Le Sommelier club for the III semester students on 22-11-2022.

Esperanza Club of SJHIMCT conducted a drawing competition for students on 4/11/2022. First Prize was secured by Mr. Baslin Biju and Mr. Devanarayan of I sem. The Second Prize was secured by Mr. Ajo John of V sem. The Third Prize was secured by Mr. Albin Shynu of III sem.



SJHIMCT students made a human chain against the menace of drug abuse in the society and took a pledge against the same on 01-11-2022

PLACEMENT DRIVES



IHG group of hotels on 08-11-2022



Taj group of hotels on 10-11-2022



CGH group of hotels on 22-11-2022

ICONIC VIEW



Mr. Rajesh Ramdas
General Manager
Grand Hyatt, Kochi

He is a seasoned hotelier with remarkable tenures at The Leela Kempinski and Burj Al Arab. His journey with Hyatt started at Hyatt Regency Mumbai in 2010, and he has been the General Manager of Hyatt Regency Ludhiana

and Hyatt Regency Kathmandu before he moved south to Grand Hyatt Kochi. He completed his Hotel Management from Mangalore University and subsequently been part of courses at Cornell University and Harvard Business Publishing. He is a lover of fiction and enjoys traveling.

Sir, what inspired you to pursue a career in the hospitality industry?

As a teenager I had two career aspirations, the first one was to join the armed forces, since my father was a commando in the Navy. I had appeared for the SSB (Services Selection Board) as well. Another aspiration was to be a software professional. At that time a career in the hotel industry was becoming popular and some of my friends of army background joined the hotel industry. Hotel industry also had the same level of discipline as the army.

Though your profile highlights your specialization in Housekeeping, your long career span with Burj al Arab transformed you to become a Best Front Office Manager; could you please share the secret of this change ?

My first job was at Leela Kempinski, Mumbai as a Management Trainee. I dreamed of a career in the Front office department. However, the Senior Vice President at that time decided that there should be a shuffling of the department. As a result those who aspired for Front Office were given Housekeeping, those who aspired for F&B were given Front Office and so forth. It was difficult at that time. However, today when I

reflect, I see that it was one of the best decisions because it gave me a hand on knowledge of how the housekeeping department works, which has helped me appreciate and respect the job of the housekeeping department even more. During my tenure in the department, I have done all jobs that a housekeeper would do, such as cleaning public areas, bedrooms, washrooms. I was also asked to create a manual for the whole hotel and specifically housekeeping. After a month of research, I could create one which was almost like an SOP for the hotel. My knowledge of housekeeping increased drastically because I had to look for a lot of information that should be put together as a manual. Thus, I could see that working in the department which was not my dream was a great learning experience. After eleven months, I got an opportunity to be in the reservations department. Later, I got an opportunity to work as a duty manager. The position of duty manager was a very powerful position since you look after the entire shift. In the night shift, the duty manager is responsible for the hotel, while the General Manager is sleeping.

Working with Burj al Arab was an exhilarating experience. Back in Mumbai I have managed a 420 room property. At Burj al Arab there were 42 managers like me! Initially I was overwhelmed. They were from different nationalities. I had 120 colleagues also from different nationalities. Bringing all of them together as a team to work together was challenging.

I detest mediocrity. I have always pushed myself to deliver the best service as a Front office manager.

Could you please share some of your best experiences and moments of truth in your career ?

Working with Burj al Arab I could meet various eminent personalities. However, one of the most cherished moment is when I met the ex-prime minister of Singapore, Mr. Lee Kuan Yew. Another instance was meeting Mr. Nelson Mandela. There is an unforgettable instance of

Mr. Nelson Mandela who had visited the apparel shop in my hotel's lobby. He needs to buy a shirt for himself. However, when he found the price was premium; he refused to buy. This instance shows his humbleness, his commitment towards the ideal of simplicity.

Sir, could you please throw some light towards the challenges that you have faced during your career?

I see challenges as opportunities; If covid-19 is a challenge, then there are opportunities too that it brings, it will be discernible when we have an eye for it. As I told you before, I dreamed of a career in Front Office, however my first job at Leela Kempinski I was assigned to the housekeeping department. Well it is a challenge, but it was an opportunity for me to learn in detail about the housekeeping department. Today that experience has helped me be knowledgeable with various nuances of housekeeping such as chemicals, thread count of clothes and so forth; which helps me have meaningful discussions with my Executive housekeeper. Being in Dubai, communication skills are important. It's not enough to have English & Hindi speaking skills, German, French, Russian, Arabic all are required, this will help you provide better services to the guest. A guest will be delighted if we speak their native language. I am thankful to God for all the challenges that came my way, since that has helped me grow and find an opportunity in them.

What is your message to the young budding professionals in the Hospitality Management Program especially on the New career trends and skills required?

Aspirants of the hotel industry if they are not comfortable with overtime, then this industry is not their cup of tea. To be successful in the industry you should be passionate. You should find joy in the job, since the hotel industry is about spreading joy! Patience & tenacity is a virtue that you should have. Another quality is to be a problem solver. Being creative, able to think outside the box, and ability to manage people are

desirable qualities. If you are comfortable talking to people, helping them, and willing to solve problems, then you are a person suitable for the industry.

What are the new value additions that you recommend for the SJIHMCT students ?

Theory is good, however practical is much more important. The industry that I joined 27 years ago is very different from the present industry. Practical experience is very much important to update yourselves of the industry trends.

You can also follow the latest news from the industry as well. There are various newsletters that feature national and international hospitality trends. Some of the key topics now are: How is renewable energy helping the industry, How is technology changing the guest experience? etc.

Do not follow the crowd, walk your own path, be unique. Help others whenever you can. These are my suggestions for you. Thank you!

Interview by,

Mr. Cyril Joseph & Mr. Johann Jose
V Semester BHM

ACHIEVEMENTS



Mr. Joby Joshy & Mr. Johann Jose of our college were selected as the best team from Kerala in the Everest Better Kitchen Culinary Challenge.

ALUMNI CORNER

I completed BHM in 2015 from SJHMCT. Presently I am working with Gulf Inn Group of Hotels, Dubai. I would say that the disciplined lecturers played a prominent role in the career building of mine and the extra curricular activities along with SJCET had given us a brand name. Industrial Training was an awesome experience during the time of Studies. During the IET, I realized that the hotel industry was just a stream flowing towards the ocean called tourism!

My message to the young aspirants is - "Have a blast during your studies buddies.. Enjoy your 4 years of time with valuable memories.. happiness.... Welcome to the world of opportunities... You have joined one of the best colleges for the future hoteliers to begin with.."

Mr. Tony John
Hotel Night Manager
Gulf Inn Group of Hotels, Dubai

CURRENT VERVE

HOTEL DESIGN TRENDS

To meet evolving needs of their guests, hotels are reviewing their lodging options. Hotel's design is being evaluated closely in an attempt to boost profitability.

Demands of b-leisure traveller

Today's spotlight is on how hotels are profitable in terms of room occupancy. Many hotels are intentionally making their rooms into more comfortable spaces for not just leisure, or work, but a mix of the two, coined b-leisure.

Alexandra Woop, Executive Director, Interior Design, IMEA. Accor, says that today's travellers need a flexible, comfortable setting in which to work, rest, dine, entertain, and recharge: Today's rooms offer multi-layered Experiences with built-in wellness solutions, express office and dining, entertainment and gathering areas. A private bar, and a playground. The same rooms can be modified to meet the demands of guests with no Limits. The layout and functionality of hotel rooms are becoming more flexible.



Technological Demands

Within the rooms, contactless technology is a growing trend. From controlling music and lighting in their room before they even get inside, to calling lifts with their smartphones, the contactless possibilities of guest-focused technology are constantly expanding. A massive shift in consumer preferences determines today's top hotel industry trends. Inputs from today's top travellers have transformed how hoteliers treat and attract guests. These shifting tastes are impacting hotels and their interior design, building materials, F&B offerings, furniture, artwork, lobbies, and more. In particular, lobbies have typically, in the past, served as a place to check in to your room. But, lobbies have now transformed to engage guests as well as offer a relaxed environment for guests to socialise.



Minimalism

Minimalism is often misinterpreted as bare, cold, and stark. On the other hand, minimalism simply means decluttered spaces that induce a sense of tranquillity and harmony. For example; The Roseate New Delhi showcases architecture and design that is timeless and iconic, with a natural landscape of over a thousand trees and calming water bodies. The Roseate Ganges has villas, designed with classic elegance in natural colour palettes and surroundings. Each is a fine blend of minimalism and luxury. The design philosophy across each of our properties is unique to each location, with a respect for its surroundings and the ecology at large.



Fernz, C. (2022, August 1). Hotel design at the forefront. Hospitality Talk, 9(3), 10-12.

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