



# THE LANTERN

NEWSLETTER OF SJHMCT | VOL:2 - ISSUE: II | JULY 2023

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## Editorial Message

Welcome to the July 2023 issue of Lantern! In this edition, we take a captivating journey through the events that unfolded from April to June 2023.

Our spotlight shines brightly on the renowned celebrity chef, Mr. Vicky Ratnani, as he graces our pages as the icon of this issue.

## IN FOCUS

### FACULTY ENRICHMENT TRAINING



The training program, which took place from July 6, 2023, to September 6, 2023, spanned three days and was hosted at two venues, namely Grand Hyatt, Kochi, Bolgatty, and Holiday Inn, Cochin. Its primary goal was to provide faculty members with updates on the latest technologies and concepts implemented in the hospitality industry.

The enrolled faculty members included Ms. Dona Babu, Ms. Rakhy Raju, Mr. Jojan Thomas, Mr. Sujith Mathew George, Mr. Jobin Thomas, and Mr. Sonu VS, who were associated with Grand Hyatt, Kochi. Additionally, Mr. Varghese Johnson and Mr. Jerin James were enrolled with Holiday Inn, Cochin.



Mr. Varghese Johnson, the HOD and Mr. Jerin James, Assistant Professor with the HR team headed by Ms. Sugandhi, The Training Manager; Mr. Aagesh AS, The Training Manager and Mr. Anoop Mohan, Quality Manager; at the Holiday Inn, Cochin.

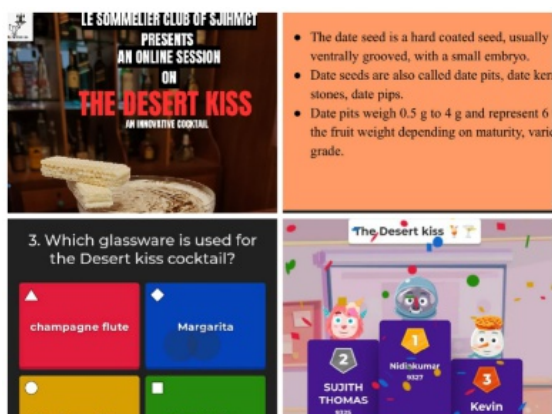
# ACADEMICS

## 5TH NATIONAL HOUSEKEEPERS CONVENTION AND THE 8TH PHA ANNIVERSARY CELEBRATION



On May 28, 2023, two faculty members, Ms. Regy Joseph and Ms. Dalmia V Jose, who holds a life membership with the Professional Housekeeper's Association (PHA), participated in the 5th National Housekeepers convention and the 8th PHA anniversary celebration held at Taj Bangalore.

## THE DESERT KISS – AN INNOVATIVE COCKTAIL BY AMEER K. S.



An online session through Google Meet was organized by Le Sommelier Club on the 19th of April 2023 at 7 PM. The topic presented was 'THE DESERT KISS', an innovative cocktail of Ameer K.S, an eighth-semester student. He mentioned the importance and scope of being innovative in preparing cocktails and mocktails. 09 students attended the session. The nutritional facts of date seeds and the process of making date seed liqueurs were revealed to the club members through this session.

The online meet was followed by a quiz competition on the same topic through the online platform, Kahoot. The quiz comprised 10 multiple-choice questions and was attempted by 09 students. The winners were Nidinkumar M.M and Sujith Kumar of VI semester were the winners of the quiz competition.

## WORLD ENVIRONMENT DAY 2023 OBSERVED



On account of 'World Environmental Day 2023', the Paryavarana Club of SJHMCT organized a webinar on the topic, "Solutions to Plastic Pollution" through Google Meet on the 5th of June 2023 at 7 PM. the keynote speaker was Mr. Brian Verghese, Principal Consultant of Stimulus

Consulting Private Limited, Bengaluru. In his presentation, the speaker emphasized the ill effects of plastic pollution on the planet and the marine ecosystem. A total of 20 students from SJHMCT attended the session and pledged to do their part to prevent plastic pollution. 'Eco-quiz 2023' was also conducted as part of the programme.

## WORLD OCEANS DAY OBSERVED BY THE PARYAVARANA CLUB OF SJHMCT



The Paryavarana Club of SJHMCT organized a webinar on 8th of June 2023 at 6.30 PM through Google Meet to observe 'World Oceans Day 2023.' Ms. Tina Mary Ignatius, a second semester student spoke on the topic, "Planet Ocean: Tides are Changing." Ocean pollution, the types of pollutants causing ocean pollution, role of Marine Stewardship Council, prevention of ocean pollution etc. were discussed as part of the online session. 15 students attended the session.



# ACADEMICS

## INTERNATIONAL DAY OF YOGA



International Day of Yoga was observed by the Fitness club of SJHMCCT with great fanfare on 21st of June 2023 in the Seminar Hall. The objective of the programme was to raise awareness about the various benefits of practicing yoga by individuals. Mrs.Sreeja Ajith (Director of Swasthi School of Yoga) was the Chief Guest and she encouraged students to practice yoga every day.

## SEMINAR ON DRUG ABUSE



The NSS unit of SJHMCCT organized a seminar on drug abuse on account of International Day against Drug Abuse on 26th of June 2023. Rev. Fr. John Mattundayil, Bursar of St. Joseph's group of colleges spoke about the harmful effects of drug addiction. All students of SJHMCCT took a pledge against use of drugs and other narcotic substances.

## CURRENT AFFAIRS QUIZ BY OFFICINA FRONTAL



A quiz was conducted by the Front Office Club to create an awareness on current affairs.

## ONLINE SESSION ON PAPER PEN HOLDER MAKING

Diana Mary Joseph, a second semester student of SJHMCCT delivered an online presentation on the topic, "Paper pen holder making." The demonstration was initiated by the Paryavarana club of SJHMCCT on 29th of June 2023 through Google Meet at 7 pm. As part of the session, she demonstrated various steps involved in making a paper pen holder.



## ANNUAL SPORTS MEET



The college's highly anticipated annual sports meet took place on April 13 and 14, 2023, filled with excitement and enthusiasm. The event was expertly organized by the dedicated sports club, under the guidance and leadership of Mr. Jobin Mathew, Assistant Professor.

On the first day, the track events captivated the participants and spectators alike, showcasing the athletes' speed, stamina, and determination. Athletes competed fiercely, striving for victory and setting new records.

The second day of the event was dedicated to cricket, a sport loved by many. The cricket matches brought out the best in the teams, displaying exceptional teamwork and sportsmanship.

The sports meet provided a wonderful platform for students to showcase their talents, foster healthy competition, and build camaraderie among peers. With its successful execution, the event left a positive and lasting impact on the college community, encouraging a spirit of sportsmanship and promoting the importance of physical activity.

# ACADEMICS

## PTA OF THE 2019-24 BATCH



On April 28, 2023, the PTA meeting for the 2019-23 batch was conducted by class teachers Mr. Jojan Thomas and Mr. Sujith Mathew. The meeting's agenda included felicitating students for their active participation in club activities, discussing the students' placement status, and planning for the upcoming graduation day. The felicitation was done by Fr. Joseph Vattapillil, Director of SJHMCCT, Dr. Sheri Kurian, Principal of SJHMCCT, and Ms. Ancy, PTA President. Ms. Shiji V B, the Placement Coordinator, presented the placement status.

## INTERNATIONAL PLACEMENT OPPORTUNITY IN GERMANY: BHM BATCH 2018-2022 EXCELS IN TRADE TEST AND INTERVIEWS



The outgoing batch of 2022 had an exciting opportunity for international placement in Germany at MARQUART FEINKOST, in their production department that includes a fisheries outlet and seafood restaurant. To assess the students for this placement, Executive Chef Printo Pauly from Kumarakom Lake Resort served as an external evaluator during the trade test and was part of the panel for the interviews.

## POSTER MAKING COMPETITION

On June 26, 2023, SJHMCCT's NSS unit organized a digital poster making contest with the theme "People First: Stop Stigma and Discrimination, Strengthen Prevention," advocating drug-free living. Under Mr. Jojan Thomas's guidance, students showcased their creativity and powerful messages to raise awareness about the consequences of drug abuse. The event demonstrated the institution's dedication to addressing social issues and nurturing responsible leaders.



## "ENCHANTING FLAVORS AND PLAYFUL AMBIANCE: STUDENTS ORGANIZE CAPTIVATING 'ACE OF SPADES' THEME LUNCH WITH ORIENTAL CUISINE"



On April 27, 2023, the talented students specializing in food production and service during their eighth semester put together an extraordinary theme lunch titled "Ace of Spades," featuring a delightful playing card theme. The event was a treat for the senses, with an exquisite menu inspired by oriental cuisine. The inauguration ceremony was graced by the esteemed presence of Rev. Fr. Ajith George.

With creativity and attention to detail, the service was flawlessly executed, with servers dressed in joker costumes, adding to the playful ambiance. The event garnered significant interest, and a total of 55 tickets were sold, making it a resounding success.

The delectable menu included mouthwatering dishes such as Mongolian Meatballs, Vegetable Chow Mein Soup, Beet Fried Rice with Honey Glazed Chicken and Lucky Dice Salad, and a delightful Ace Cheesecake for a sweet ending.

It was a day filled with enchanting flavors and a lively atmosphere, leaving a lasting memory for all who attended the delightful affair.



# ACADEMICS

## "EMPOWERING FACULTY DEVELOPMENT: ST. JOSEPH'S INSTITUTIONS HOSTS TRANSACTIONAL ANALYSIS FDP"



On June 17, 2023, a highly valuable Faculty Development Program (FDP) centered around Transactional Analysis (TA) took place at St. Joseph's Institutions. The event was thoughtfully organized by the esteemed Honorable Chairman, Rev Fr. Joseph Maleparambil, with the aim of enriching the faculty's knowledge and skills.

The FDP was honored to have Ms. Ancy Mathew, a certified trainer in JCI (Junior Chamber International) and TA, as the resource person. Her expertise and insights on Transactional Analysis brought immense value to the participants, fostering a deeper understanding of human behavior and communication dynamics.

Additionally, the event was graced by the spiritual director, Rev Fr. Dr. Kurian Mattam, who provided valuable inputs and guidance, further enhancing the holistic approach of the FDP.

The program was a powerful platform for the faculty members to expand their knowledge, gain new perspectives, and refine their teaching methodologies, ultimately contributing to a more enriched learning environment for the students. The FDP's success was a testament to the institution's commitment to continuous growth and professional development among its faculty members.

## ICONIC VIEW



**Chef. Vicky Ratnani**  
Celebrity Chef

***Renjith Sharma: Chef, with the increasing interest in sustainable and locally sourced ingredients, how do you integrate sustainability into your culinary practices?***

Chef Vicky Ratnani: While planning menus and cooking, I consider the climate, weather, and seasonality. I firmly believe in eating locally grown food and adapting it to our everyday life. I also make sure to shop for seasonal items and promote seasonality through my new recipes. I encourage others to follow this approach as well.

***Jithu Baisel: Chef, being involved in numerous TV shows and culinary events, how do you believe the media has influenced people's perception of food and cooking?***

Chef Vicky Ratnani: The food and dining industry has evolved significantly, and I've noticed that people have become more intelligent and aware of their preferences. This has resulted in increased awareness of organic food, animal cruelty, plant-based diets, and vegetarianism and veganism. It's great to see this positive, upward trend in the way people eat, the time they spend at restaurants, and the choices they make as customers.

***Renjith Sharma: Chef, what challenges did you have during your culinary journey and how did you overcome them?***

Chef Vicky Ratnani: I acknowledge the challenges of life and firmly believe that every journey has its own unique path, with various approaches. I don't view these challenges negatively, as they are a normal part of life. In fact, I strongly believe that whatever comes into our lives has a reason and

purpose, and that we should embrace it with openness. Navigating through these obstacles is essential for a fulfilling and meaningful life.

***Jithu Baisel: Chef, could you please tell us a bit about your culinary background and how you entered the world of cooking?***

Chef Vicky Ratnani: You know, I always loved eating food. When I realized I wanted to be a part of the hospitality industry, I had no clue that I would end up becoming a chef. Once I got into college, I was searching for a new career, something different. Suddenly, my interest in cooking started to grow. At first, I was a lousy cook, but with encouragement and motivation from my professors, everything changed. From that moment, there was no looking back. I've been following my dream, putting in the effort to learn, and even today, I'm here to keep learning. That's what life is all about.

***Renjith Sharma: Chef, which activities contributed to the development of your skills?***

Chef Vicky Ratnani: I developed my basic skills during my college days. After that, I had the opportunity to go abroad and work in Italy for three years. Following that, I joined the prestigious cruise line, Cunard, where I worked for 17 years alongside 38 different nationalities. Eventually, I became an executive chef, and I take pride in being the only Indian executive chef in the history of my company. It has been a fantastic journey so far.

***Jithu Baisel: Chef, how did you feel about being named the Best Indian Chef of the Year in 2015?***

Chef Vicky Ratnani: Well, I felt really good about it. The thing is, there are so many talented chefs in the country, and I believe that everyone has the potential to achieve great things. Some may get the chance to become famous, but that doesn't mean others should be discouraged. We all represent the chef's community, and we

## ICONIC VIEW

should support and encourage each other at the end of the day.

***Renjith Sharma: Chef, we've heard that you had the opportunity to cook food for the late Nelson Mandela. Could you share your experience of that?***

Chef Vicky Ratnani: It was an amazing experience! Making someone happy through my food is truly special, whether they are a famous person like Nelson Mandela or not. These little moments of gratification come along in life. I still vividly remember the first time I fed something to my daughter, and her reaction also brought immense gratification to my life. It's the joy of creating happiness through food that makes my culinary journey so fulfilling.



The editorial team with Chef Vicky Ratnani, Mr. Jithu Basil (VII Sem), Mr. Renjith Sharma (VII Sem) & Mr. Atul Vijay P, Asst. Professor SJHMCT



# ACHIEVEMENTS

## CERTIFICATE OF RECOGNITION FROM HOUSEKEEPING DEPARTMENT AT HILTON BANGALORE EMBASSY GOLFLINKS



During his internship at Hilton, Bangalore, Mr. Renjith Sharma received a certificate of recognition for his outstanding work in the housekeeping department. His commendable performance during the month of April earned him this well-deserved honor.

Mr. Renjith Sharma receiving the certificate from Ms. Priyanka Chowdhury (Assistant Manager, Housekeeping)

# ALUMNI CORNER

My name is Albin James, and I graduated with a BHM degree from SJHMCT in 2022. I began my professional journey at Radisson, Salem, and currently, I am employed as a reservations agent at Al Wadi Hotel in Doha. Reflecting on my college life, I realize that the co-curricular activities organized by the college played a significant role in shaping my career.

To the students of SJHMCT, I would like to convey the message that it is crucial to actively participate in all competitions and programs offered by the college. Trust me, it will greatly contribute to your understanding of various aspects. While we are studying, we may not fully comprehend the value of these activities, but once we graduate, we realize their importance. Therefore, I encourage you all to engage in all the activities available during your time at college.

Mr. Albin James  
2018-22 Batch  
Al Wadi Hotel, Doha



# CURRENT VERVE

## 5 TRENDS DRIVING THE HOSPITALITY INDUSTRY AND WHAT THEY MEAN FOR PROPERTY MANAGEMENT

This article published by Mr. Frederic Dominioni in the Forbes on 12 April 2023; highlights five prominent travel trends and provides recommendations for property management leaders to address these challenges:

***Rising rates and expectations:*** Hotel room rates have increased significantly, leading to lower guest satisfaction. To make guests feel they are getting more value for their money, property management leaders should personalize messaging, leverage customer data, offer discounts for advance bookings, partner with local businesses for welcome gifts, provide complimentary services, and share local event calendars.

***Hybrid work and hybrid trips:*** With the rise of remote and hybrid work, more travelers are combining work and leisure during their stays. Hotels should cater to the needs of both types of guests by offering strong Wi-Fi connections, quiet workspaces, additional seating, conference rooms as office spaces, free coffee and snacks, and relaxing amenities like happy hours and spa services.

***Self-service and mobile tech:*** The desire for self-service continues, with mobile reservations and contactless check-in/out remaining popular. Hotels should adopt these technologies to provide options to guests and reduce the front desk workload. However, front desk service remains important, and less than 25% of respondents believe it is at risk.

***Focus on the travel experience:*** Travelers are increasingly interested in local experiences at their destinations. Hotels can act as local guides by partnering with businesses and offering unique experiences such as guest tastings, cooking classes, and seasonal pop-ups. The emphasis is on providing engaging and memorable experiences to guests.

***Promotion of green awareness:*** Travelers are becoming more conscious of the environmental impact of their trips and seek sustainable lodging and transportation options. Hotels can demonstrate their commitment to the environment by reducing single-use plastics, conserving water, and making informed decisions about their own impacts. Guests value transparency and information regarding sustainable practices.

In conclusion, today's travelers appreciate travel more than ever and seek maximum value from their stays. Property management leaders can meet these expectations by focusing on adding value, providing personalized experiences, catering to hybrid work needs, adopting self-service technologies, promoting sustainability, and acting as local guides for guests.

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