



BEST PRACTICES -01

Title

Empowering Young Girls Through Hospitality Education: A Collaboration between SJHMCT and High Schools and Higher Secondary Schools Students with a special focus on girl students to create awareness about hospitality and its trends.

Objective of the Practice:

This initiative aims to bridge the gap between social perceptions and the reality of careers in hospitality management. By offering workshops and interactive sessions like the one conducted for Muttuchira School girls, SJHMCT College empowers young women to explore their potential in this dynamic field. Through hands-on experiences and exposure to various aspects of hospitality, the program fosters self-confidence and dismantles negative stereotypes surrounding the BHM profession.

- **Target Group:** "Young girls students from various schools ,which initiated with Muttuchira School" - This program focuses specifically on young women from different schools.
- **Focus Area:** "Valuable education and training in the hospitality industry" - The program will provide education and practical skills relevant to the hospitality sector, such as customer service, communication, housekeeping, or food and beverage operations.
- **Desired Outcome:** "Equipping them with essential skills and knowledge...pursue future career opportunities" - The program aims to equip these students with the knowledge and practical skills needed to secure and excel in future hospitality jobs.

Overall, this objective aims to bridge the gap between education and opportunity by providing young women with the tools they need to thrive in the hospitality industry.

The Context

The hospitality industry continues to flourish and diversify, there exists a powerful opportunity to empower young girls through hospitality education. This initiative aims to address several critical aspects:

1. **Education and Skill Development:** Hospitality education provides young girls with practical skills and knowledge that are directly applicable in various career paths within the industry, such as hotel management, tourism, event planning, and culinary arts. By equipping them with these skills early on, we not only prepare them for future employment but also instill confidence and independence.

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2. **Breaking Gender Stereotypes:** Historically, the hospitality industry has been seen as traditionally male-dominated. By encouraging and supporting young girls to pursue education and careers in hospitality, we challenge these stereotypes and promote gender equality in the workforce.

3. **Career Opportunities and Economic Empowerment:** Hospitality offers a wide range of career opportunities with potential for growth and advancement. By providing girls with access to education in this field, we open doors to economic empowerment, enabling them to secure stable employment, contribute to their communities, and support themselves and their families.

4. **Leadership and Role Models:** As more young girls enter the hospitality industry, they serve as role models and mentors for future generations. By showcasing successful women in leadership roles within hospitality, we inspire confidence and ambition in young girls, encouraging them to strive for excellence and leadership in their careers.

5. **Global Perspective and Cultural Exchange:** Hospitality is inherently international, offering opportunities for cultural exchange and understanding. Education in this field not only teaches practical skills but also fosters global awareness, tolerance, and respect for diversity among young girls, preparing them to thrive in a multicultural world.

The Practice:

- **Partnership:** St. Joseph's Institute of Hotel Management & Catering Technology (SJHMCT) has joined forces with Muttuchira School to offer a unique learning opportunity.
- **Target Group:** The program focuses on 27 female students from Muttuchira School interested in hospitality careers.
- **Program Structure:**
 - **Monthly Classes:** These regular sessions provide a structured learning environment.
 - **Special Sessions:** These sessions delve deeper into specific areas like recipe creation, hotel operations, or tourism management, enriching the curriculum.
- **Overall Goal:** The combination of regular classes and specialized sessions aims to create a comprehensive learning experience for the interns. This program equips them with a well-rounded understanding of the hospitality industry.

Additional Points:

- This partnership allows SJHMCT to share their expertise and resources with the Muttuchira students.

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- The program exposes the interns to the realities of the hospitality industry, helping them make informed career decisions.

This explanation provides a clearer picture of the program's structure, target audience, and overall goals.

Here are some potential challenges the SJHMCT and Muttuchira School hospitality program might face:

- **Balancing School and Internship:** The program may require additional time commitment from the interns, potentially causing conflicts with their academic workload at Muttuchira School.
- **Transportation and Accommodation:** Depending on the location of SJHMCT, some students might face logistical challenges like transportation or even accommodation if the program requires extended stays for training.
- **Skill Level Discrepancy:** There might be a gap in skill levels between the interns, potentially requiring differentiated instruction or creating a need for additional support for those who need to catch up.
- **Industry Relevance:** Keeping the curriculum and special sessions current with the latest hospitality trends could be an ongoing challenge.
- **Sustainability:** Ensuring long-term funding and resources for the program could be an issue, especially if the program relies heavily on guest speakers or industry professionals who volunteer their time.

This design provides a framework for a comprehensive program that balances theory with practical application. Remember, the specific design can be adapted based on the needs of the students, resources available, and collaboration with SJHMCT.

Evidence of Success:

SJHMCT's best practice appears highly successful. Intern assessments and feedback consistently show improvement in skills and knowledge, demonstrating the program's effectiveness in equipping all participants for future careers. Notably, since 2023, there's been a specific focus on increasing the number of girls admitted. This rise in female enrollment itself signifies a win and could be indicative of a targeted best practice aimed at attracting and supporting female students in the healthcare field. There could be several reasons behind this focus. Perhaps SJHMCT is aiming to cultivate a more diverse learning environment with a wider range of perspectives. It's also possible they're addressing a regional gender imbalance in healthcare professions by encouraging more females to enter the field. The program might even be adapting to meet the specific needs of the local community for

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healthcare workers. This two-pronged approach not only strengthens the program overall but also makes it more inclusive. To solidify this success story, it would be ideal to see if the increased number of girls translates into high program completion rates and successful transitions into further education or employment. This would provide even stronger evidence that SJHMCT's best practice is fostering a thriving and inclusive learning environment.

Problems Encountered:

Challenges such as resource constraints, logistical issues, and adapting the curriculum to suit the needs of the interns may have been encountered during the implementation of the program. Additionally, ensuring consistent attendance and engagement from the interns might have posed challenges.

Resources Required:

The successful implementation of this initiative requires resources such as trained instructors, educational materials, kitchen facilities, ingredients for practical sessions, transportation for interns, and administrative support.

Outcomes:

The outcomes of this collaboration include empowering young girls with valuable skills and knowledge in the hospitality industry, enhancing their employability and career prospects. Furthermore, the initiative fosters community engagement and social responsibility by providing opportunities for education and skill development to underprivileged students.

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PHOTOS OF THE INAUGURATION OF AGNESIAN CLUB



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Agnesian Hospitality Club

The Agnesian Hospitality Club is a collaborative initiative between St. Agnes' High School Muttuchira and St. Joseph's Institute of Hotel Management & Catering Technology, Palai. This club offers a specialized course designed for high school girls of St. Agnes' High School Muttuchira. The course, consisting of approximately 12 classes, is conducted at St. Joseph's Institute of Hotel Management & Catering Technology, Palai. The primary focus of the course is to provide students with a solid foundation in hospitality. Through a structured curriculum, students are introduced to various aspects of the hospitality industry, including customer service, food and beverage management, housekeeping and culinary skills. Additionally, the course recognizes the importance of empowering young girls beyond their professional aspirations. It aims to instill confidence, leadership qualities, and life skills that will benefit students in various aspects of their lives, not just in their careers. By providing a supportive environment and valuable education, the Agnesian Hospitality Club strives to nurture the personal and professional growth of its participants, ultimately preparing them for success in both their careers and personal lives.

AMAZING OPPORTUNITIES:

- CHEFS
- FOOD & BEVERAGE MANAGER
- GENERAL MANAGERS
- HOUSEKEEPING
- FRONT OFFICE
- ENTREPRENEUR
- GUEST ACCOMMODATION
- SALES & MARKETING
- HR MANAGERS
- AIR HOSTESSES
- TRAVEL AGENTS
- GROUND STAFF AND CABIN CREW

We Proudly presents

Agnesian Hospitality Club

a joint venture of

St. Agnes' High School Muttuchira

&

St. Joseph's Institute of Hotel Management & Catering Technology, Palai










Agnesian Hospitality Club

In the presence of



Rev Fr Joseph Yattapallil
Director, SIHMCT



Dr. Sheri Kurian
Principal, SIHMCT



Very Rev Fr. Abraham
Kollithanathumalayil
Minister,
St. Agnes' H.S.
Muttuchira



Migr. Dr. Joseph
Malepparampil
Year General &
Chairman of SIHMCT



Adv. Mans Joseph
The Hon'ble MLA of
Kaduthuruthy

28 February 2024 02.00 pm

St. Thomas Parish Hall, Muttuchira

Respected dignitaries,

We are delighted to extend our warmest invitation to you to attend the inaugural ceremony of the Agnesian Hospitality Club, a joint venture of St. Agnes' High School Muttuchira and St. Joseph's Institute of Hotel Management & Catering Technology, Palai.

We would be honored by your presence at this auspicious event, where we will celebrate the launch of this innovative initiative aimed at empowering young girls with valuable skills and knowledge in hospitality.

Your presence will greatly contribute to the success of the inaugural ceremony and inspire our students to embark on their journey in the hospitality industry.

Thank you for considering our invitation. We would eagerly anticipate your presence and look forward to welcoming you to the inaugural ceremony of the Agnesian Hospitality Club.

Warm regards,
Sr. Annie Jacob CMC
Headmistress
St. Agnes' High School
Muttuchira

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The Agnesian Club Members At SJHMCT for Culinary Session

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