

Pala Palate

SJIHMCT PALAI NEWSLETTER

FOR PRIVATE CIRCULATION ONLY ▪ QUARTERLY ▪ VOLUME 3, ISSUE 2, APR - JUN 2025 ▪ OFFICIAL NEWSLETTER OF SJIHMCT PALAI



NAAC ACCREDITED HOTEL MANAGEMENT COLLEGE



ST. JOSEPH'S INSTITUTE
of HOTEL MANAGEMENT &
CATERING TECHNOLOGY, PALAI

Pala Palate

SJIHMCT PALAI NEWSLETTER

VOLUME 3, ISSUE 2, APR - JUN 2025



SJIHMCT Newsbites

*Small Portions.
Rich Flavour.*

OUR CORE VALUES

- Abiding faith in the almighty
 - Integrity and openness
 - Respect for the individual
 - Gender and social equity
- Recognition for creativity and innovation
 - Total quality and market relevance
 - Service to mankind
 - Accountability to society
- Positive approach to everything
 - Harmony with nature

EDITORIAL MESSAGE

We are pleased to present this edition of Pala Palate, capturing the vibrancy and learning spirit of our campus in recent months. A key highlight was JUHOBOO 2025, an engaging summer camp designed to foster creativity, teamwork, and skill enhancement.

We are also proud to share that SJIHMCT has been ranked 8th among the Top Hotel Management Institutes in India by The Week-HANSA Research Survey 2025 a testament to our commitment to excellence in hospitality education. As we move forward, we remain dedicated to providing enriching experiences that support our students' growth and success. Here's to more inspiring journeys and continued excellence at SJIHMCT!

– The Editorial Team

IN FOCUS

JuHoBoo 2025 – Igniting Young Minds through Hospitality

St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT), Palai, proudly hosted JuHoBoo 2025 – The Junior Hotelier Bootcamp from 2nd to 9th May 2025. This unique and vibrant event was designed exclusively for children aged 5 to 14 years, offering them an exciting introduction to the world of hospitality through a series of fun-filled and educational activities. The term JuHoBoo stands for Junior Hotelier Bootcamp, reflecting the camp's vision of inspiring young minds to explore the fascinating world of hospitality.

The bootcamp was inaugurated by Protosyncellus Msgr. Dr. Joseph Thadathil, marking a meaningful beginning to a week of exploration, creativity, and learning. The programme featured a wide array of sessions that combined learning with creativity and practical exposure. Young participants explored various aspects of the hospitality industry through

activities such as campus tours, table setting, kitchen safety, hygiene practices, culinary adventures, mocktail making, and front office operations. Special emphasis was placed on building life skills like teamwork, communication, problem-solving, and creativity through engaging workshops on public speaking, entrepreneurship, flower arrangement, indoor games, and treasure hunts.



Highlights of the camp included hands-on experiences such as baking sweet treats, napkin folding, sandwich-making challenges, salad crafting, and the Cap City Challenge. Additionally, interactive sessions like Zumba dance, Canva Magic, and snack preparation without cooking added a fun and energetic dimension to the learning process.

The week-long programme concluded with a convocation ceremony, where the young hoteliers proudly showcased their learning and projects. JuHoBoo 2025 successfully ignited curiosity, fostered confidence, and inspired young participants to view hospitality as a creative and dynamic career path.



Through this initiative, SJHMCT reaffirmed its commitment to community engagement and hospitality education, even at the grassroots level, making learning enjoyable and memorable for the youngest aspirants.

A Proud Moment: Our Institute Ranked 8th in India by The Week-HANSA Research Survey 2025!

THEWEEK
HANSA SURVEY 2025

Ranked **8th** among
Hotel Management
Institutes in India.

We are delighted to share a moment of great pride and accomplishment for our institute. According to the Week-HANSA Research Survey 2025, St. Joseph's Institute of Hotel Management and Catering Technology (SIHMCT), Palai, has been ranked 8th among the Top Hotel Management Institutes in India. This remarkable recognition places our institution among the finest hospitality education providers in the country.

The Week-HANSA Research Survey is one of India's most credible and respected surveys in the field of education, known for its rigorous assessment based on parameters such as academic excellence, infrastructure, faculty quality, industry interface, placements, and student satisfaction. Achieving this prestigious ranking reflects our institute's consistent commitment to quality, innovation, and excellence in hospitality education.

At SIHMCT, we believe in nurturing future leaders for the hospitality industry through a curriculum that blends theoretical knowledge with practical expertise, guided by experienced faculty and strong industry partnerships. This recognition reaffirms our dedication to fostering holistic development, professional competence, and ethical values in our students.

Our students, alumni, faculty, and staff have been instrumental in achieving this milestone. The ranking is not just an accolade; it is a responsibility to continue raising the bar in hospitality education and contributing positively to the global hospitality community.

A Prestigious Visit to Rashtrapati Bhavan, Delhi



We are delighted to share a moment of pride and distinction for St. Joseph's Institute of Hotel Management and Catering Technology (SIHMCT), Palai. In the month of May 2025, our

Principal, Dr. Sheri Kurian, along with our Administrator, Prof. Dr. Rev. James John Mangalath, had the unique honour of visiting the Rashtrapati Bhavan, Delhi the official residence of the President of India.



As part of this prestigious visit, they had the opportunity to engage in meaningful interactions with the Executive Chef of Rashtrapati Bhavan, Chef Mukesh, gaining valuable insights into the meticulous standards, traditions, and operational excellence followed at one of the most esteemed and historic kitchens in the country.

Connect Conscious Classroom: A Glimpse into Sustainable Hospitality at Tamara

Staff members recently participated in the Connect Conscious Classroom, a six-day induction and immersion program organized by The Tamara Group of Hotels. The program offered a comprehensive introduction to Tamara's core values, leadership vision, and commitment to sustainable and responsible hospitality. The program began at Hotel Lilac, Bengaluru, where the corporate team introduced Tamara's ethos and sustainability practices. Participants were then divided into groups and assigned to various Tamara properties, with our team — Mr. Sreejith O.V. and Mr. Jojan Thomas, Assistant Professors of our institute, placed at O by Tamara, Trivandrum.



Throughout the week, participants explored hotel operations through guided tours, departmental showcases, and interactive sessions. Key focus areas included front-of-house and back-of-house responsibilities, guest engagement, and sustainability in daily operations. Practical insights were provided on resource management, F&B sustainability, and eco-friendly hospitality practices.

The program also highlighted Tamara's CSR initiatives, showcasing its work with local communities and its commitment to social responsibility. The final day concluded with reflections, testimonials, and an inspiring leadership address by the General Manager.

The Connect Conscious Classroom provided valuable exposure to the realities of sustainable hospitality, aligning participants with Tamara's vision of excellence, innovation, and community impact.

Alumni Connect Programme: Inspiring Future Hospitality Professionals

To strengthen ties between the institution and its alumni, SJHMCT organized an Alumni Connect Programme on 2nd June 2025 for the III and V semester students. The session provided valuable insights into the real-world dynamics of the hospitality industry, shared directly by successful alumni.

Students actively engaged with the speakers, asking questions about skill development, internships, career planning, and strategies for adapting to the industry's evolving demands. The alumni highlighted the importance of discipline, grooming, continuous learning, and passion as key ingredients for success in hospitality.

The programme proved to be both informative and motivational, offering students greater clarity on their career paths and fostering a deeper connection with the SJHMCT alumni network.



Institutional Orientation for Newly Appointed Faculty

An institution-level orientation programme was conducted to integrate newly appointed faculty into the institution's vision, mission, policies, and academic culture. Principal Dr. Sheri Kurian emphasized the role of faculty in shaping competent graduates through quality teaching and active involvement. Director Fr. Joseph Vattappillil inspired faculty with his message on upholding the institution's spiritual and ethical values. Mr. Varghese Johnson, Head of Department,

provided clarity on academic functions and expectations, while Ms. Regy Joseph, IQAC Coordinator, briefed on quality assurance practices and accreditation processes. An interactive session allowed new faculty to clarify doubts and share initial impressions.



Bridging Academia and Industry: Faculty Enrichment & Orientation Programmes at SJHMCT

St. Joseph's Institute of Hotel Management and Catering Technology (SJHMCT), Pala, reaffirmed its commitment to academic excellence and industry relevance through a series of Faculty Enrichment and Orientation Programmes held in June 2025. These initiatives aimed to equip faculty with updated industry practices, operational standards, and emerging trends in hospitality, strengthening classroom delivery and fostering deeper industry-academia collaboration.

1. Faculty Training Programme at Holiday Inn, Cochin

From June 5 to 7, 2025, the IQAC of SJHMCT organized a Faculty Training Programme at Holiday Inn, Cochin, coordinated by Ms. Regy Joseph. The training provided faculty with practical exposure to hotel operations across key departments such as Front Office, Housekeeping, F&B Service, Food Production, Sales & Marketing, HR, and Engineering.

This hands-on experience enhanced faculty understanding of industry SOPs and operational standards, helping bridge the gap between academia and industry to ensure more industry-relevant teaching.



2. Faculty Orientation at Grand Hyatt, Kochi

A three-day orientation from 9th to 11th June 2025 at Grand Hyatt, Kochi provided faculty with first-hand exposure to the standards of luxury hospitality. Sessions on fine dining, bar operations, guest service excellence, and sustainability gave

insights into evolving guest expectations. Practical learning included demonstrations at Colony Bar, Thai Soul, and Malabar Café, and guided tours of guest rooms and service areas. Mr. Varghese Johnson and Mr. Jerin James gained valuable knowledge to enhance curriculum and classroom teaching.



3. Faculty Training at Crowne Plaza, Kochi

On 10th and 11th June 2025, seven faculty members attended a two-day training at Crowne Plaza, Kochi. Sessions led by department heads covered Front Office, Housekeeping, F&B Service, Food Production, and Sales & Marketing, focusing on SOPs, guest experience, digital innovations, sustainability, and revenue strategies. Faculty engaged in hands-on activities and hotel tours, with discussions on internship and training opportunities for students. Certificates of participation were awarded to all attendees.



4. Faculty Enrichment Programme at Four Points by Sheraton

Held on 5th June 2025 at Four Points by Sheraton, Kochi, this programme introduced faculty to Marriott's brand philosophy, organizational structure, and service culture. Interactions with the General Manager and department heads offered insights into current industry trends, evolving guest expectations, and workplace culture. The programme emphasized the need for academia to stay aligned with industry developments to ensure relevant and practical learning outcomes.



A Step Forward in Academic Excellence

These programmes provided valuable exposure to current hospitality trends, technologies, and best practices, enriching faculty expertise and enhancing curriculum delivery. Through ongoing industry engagement, SJHMCT continues to bridge academia with the dynamic needs of the hospitality industry, ensuring students are well-prepared for future careers.

PLACEMENTS

Campus Placements 2024-2025: A Resounding Success!

The Placement Cell at SJHMCT is proud to announce the successful completion of the campus placements for the 2021-2025 batch, achieving an impressive 100% placement for all students who opted to participate. Out of 97 students, 83 actively took part in the placement process, and all have successfully secured positions in reputed national and international hospitality organizations. Final placement confirmations were completed on 13th March 2025. This year, our students were offered positions across diverse departments and roles, including:

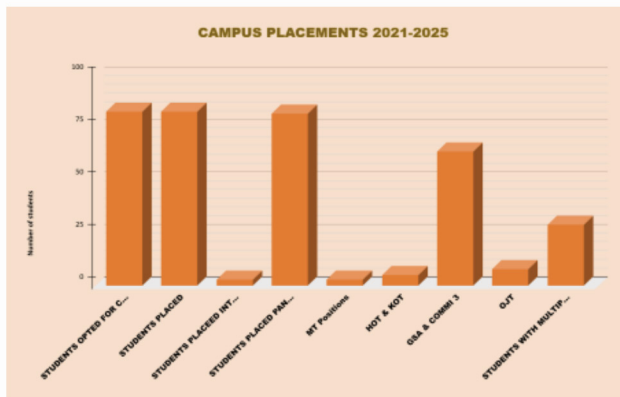
- Management Trainee (MT)
- Hotel Operation Trainee (HOT)
- Kitchen Operations Trainee (KOT)
- Commis Chef 3 (Commi 3)
- Guest Service Associate (GSA)
- On-the-Job Trainee (OJT)

These placements reflect the varied skills, competencies, and aspirations of our graduating students. Notably, three students secured international job offers, marking yet another milestone in our global placement achievements. Placement Highlights at a Glance:

- 100% placement for students who participated
- 3 international placements secured
- Average annual package: ₹2.4 Lakhs
- Highest annual package national: ₹3.6 Lakhs
- Highest annual package International -: ₹24 lakh



The Placement Cell remains committed to guiding our students towards promising careers in the hospitality industry, helping them transition from campus to prestigious organizations with confidence and competence.



Campus Placement Drive by Kout Food Group, Kuwait

The Placement Cell of SJHMCOT organized an international recruitment drive with Kout Food Group, Kuwait on 23rd April 2025 at the Conference Hall. The session was coordinated by Ms. Aleena T. Mathews and facilitated by Mrs. Choice (L&D Manager) and Mr. Taher (HR Manager).

The recruitment aimed to provide international placement opportunities for final-year BHM students (2025 batch) and alumni from 2023 and 2024. The event included a company briefing on global career prospects, followed by a group discussion, online quiz, and personal interviews. Selected candidates were offered one-year internships with the opportunity to continue as management trainees or associates.

The placement drives successfully connected students with a leading global hospitality employer and strengthened the institute's commitment to international career pathways.



مجموعة كوت الغذائية
Kout Food Group

FROM CAMPUS TO KUWAIT - A GLOBAL LEAP WITH KOUT!



KIRAN KRISHNAN





ROSHAN V ELIAS





CHRISTIN BENNY





ANAND MICHAEL





MUHAMMAD SAHAD





ALBERT JOSEPH





ARUN JAIN





RINSON MATHEW



PROUDLY PLACED AT KOUT FOOD GROUP - ONE OF KUWAIT'S LEADING HOSPITALITY BRANDS



مجموعة كوت الغذائية
Kout Food Group



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ACADEMIC & CLUB ACTIVITIES

Our HoD Shares Expertise in Dining Etiquette

We are proud to share that Mr. Varghese Johnson, Head of the Department at St. Joseph's Institute of Hotel Management and Catering Technology (SJHMCT), Palai, has published an insightful article on "Golden Rules of Dining Etiquette" in a reputed magazine in the May 2025 edition. The article offers valuable guidance on dining etiquette, a crucial aspect of hospitality and professional dining culture. Drawing from his vast experience in the field of hospitality education and service excellence, Mr. Varghese Johnson emphasizes the importance of proper table manners, respectful dining behaviour, and the role of etiquette in creating positive and lasting impressions in both personal and professional settings.

Through this publication, Mr. Johnson has once again highlighted the expertise and thought leadership that SJHMCCT contributes to the wider hospitality industry. His article serves as an excellent resource for students and professionals who aspire to excel in the art of fine dining and courteous hospitality.

We congratulate Mr. Varghese Johnson on this achievement and take pride in his continued contributions to upholding and sharing the values of professionalism and hospitality excellence.

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Preparing for the Next Phase: Vth Semester Induction and Orientation Programme at SJHMC

St. Joseph's Institute of Hotel Management and Catering Technology (SJHMC), Pala, successfully organized a two-day Induction and Orientation Programme for the 5th Semester BHM students of the 2023-2027 batch on 2nd and 3rd June 2025. The programme aimed to reorient students towards the academic, professional, and industry expectations of their advanced semester and prepare them for higher responsibilities. On the first day, alumni members Mr. Amal Dev, Mr. Jithin P. J, and Mr. Kevin Mohan interacted with Batches A, B, and C respectively, sharing valuable insights and experiences from the hospitality industry.

On the second day, the Principal, Dr. Sheri Kurian, addressed the students on the institute's vision and the importance of academic commitment and personal growth, followed by informative sessions from Mr. Varghese Johnson (Head of Department) and Dr. Dona Babu on academic expectations and professional preparedness. The afternoon sessions, led by the respective subject teachers, provided a detailed orientation on course objectives, evaluation patterns, and curriculum expectations. The programme effectively helped students align themselves with the academic and professional goals of their 5th semester.



Welcoming the Next Phase: 3rd Semester Induction & Orientation at SJHMC

The Induction and Orientation Programme for the 3rd Semester (2024-2028 batch) of SJHMC was successfully held on 2nd and 3rd June 2025 at the Seminar Hall and classrooms. The sessions were coordinated by Ms. Sona Rachel John (Batch A), Ms. Aparna Sudarsan (Batch B), and Ms. Sharon Paul (Batch C). The objective was to introduce students to faculty and staff, familiarize them with the academic structure, and set expectations for academic and behavioral standards. The Principal, Director, HoD, office staff, and faculty provided detailed briefings on the syllabus and institutional guidelines.

The programme saw active participation with 87 students on Day 1 and 107 students on Day 2, successfully preparing students for the academic journey ahead.



Once Upon a Vine: A Toast to Wine Education at SJHMC

In celebration of International Sommelier Day 2025, the Le Sommelier Club of St. Joseph's Institute of Hotel Management and Catering Technology (SJHMC) proudly organized an engaging and educational competition titled "Once Upon a Vine" on 3rd June 2025. The event was held in the institute's Seminar Hall and commenced at 12:45 PM. Designed to celebrate and promote wine knowledge and appreciation, the competition provided a vibrant platform for students to showcase their expertise, creativity, and passion for the world of wines. Participants demonstrated their understanding of wine history, culture, and service, making the event both informative and enjoyable for everyone involved.

Winners were recognized with certificates as a mark of encouragement and appreciation for their efforts and enthusiasm.

Overall, "Once Upon a Vine..." proved to be a resounding success, enriching the celebrations of International Sommelier Day and further reinforcing the Le Sommelier Club's commitment to fostering a culture of wine education and appreciation among future hospitality professionals.



"Beat Plastic Pollution" – Essay Writing Competition

On World Environment Day 2025, the Paryavarana Club of SJHMC, Pala organized an essay writing competition on the theme "Beat Plastic Pollution" on 5th June 2025. The event aimed to raise awareness about plastic pollution and aligned with UN Sustainable Development Goals 12, 13, 14, and 15. Students from the III and V semesters participated enthusiastically, writing essays in English within 25 minutes. Entries were judged on language, content, and relevance to the theme. The competition successfully encouraged students to reflect on environmental responsibility and sustainability.

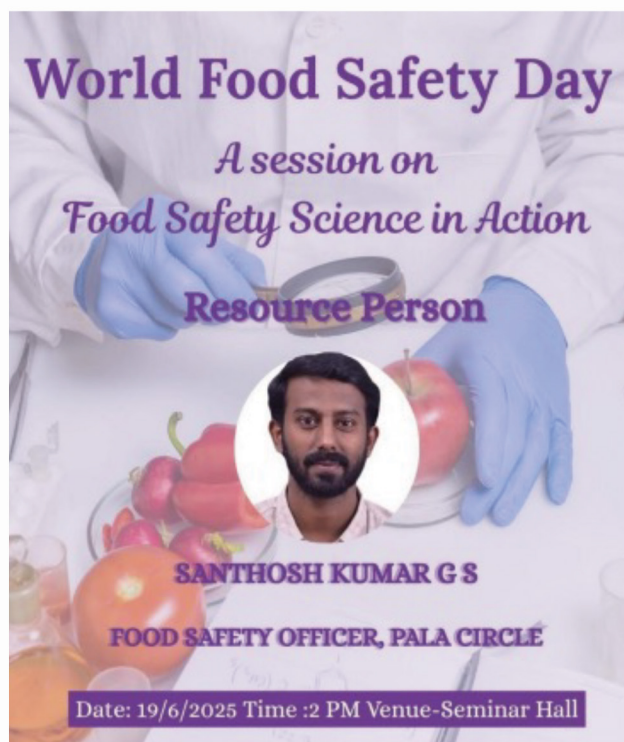


Seminar on Food Safety: Science in Action

As part of World Food Safety Day 2025 celebrations, SJHMCCT organized a seminar on 19th June 2025 for the 7th semester BHM students at the Seminar Hall. The session, coordinated by Ms. Jyothi Joseph, was led by Mr. Santhosh Kumar, Food Safety Officer, Pala Circle.

With 127 participants, the seminar focused on raising awareness about food safety, hygiene practices, and the importance of maintaining safety standards in food and beverage outlets. The resource person emphasized the role of science in ensuring food safety and the relevance of these practices in the hospitality industry.

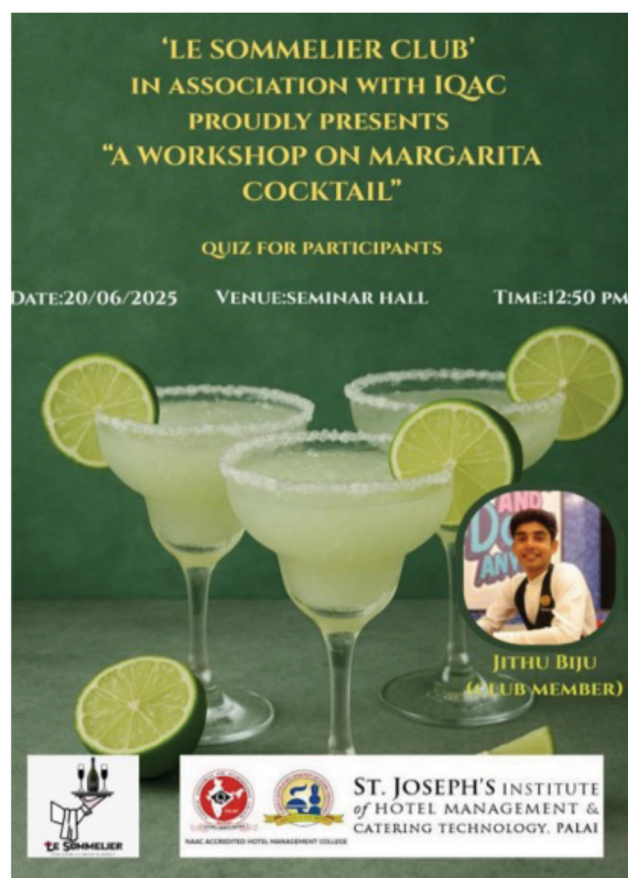
The session was informative and aligned with the current year's theme: "Food Safety: Science in Action."



Workshop on Margarita Cocktail: A Blend of Learning and Fun

The Le Sommelier Club of SJHMCCT successfully organized an informative and engaging workshop on the Margarita cocktail on 20th June 2025 at 1 PM in the Seminar Hall. The session was led by Mr. Jithu Biju of the VII Semester, who conducted a detailed theory session covering the history, ingredients, preparation methods, and service techniques of the classic Margarita cocktail.

The objective of the workshop was to deepen students' knowledge of classic cocktails, while also encouraging interactive learning. Following the theory session, an interactive quiz was conducted to assess the participants' understanding and to make the session livelier and engaging. Students from various semesters participated with great enthusiasm, demonstrating both their interest and competitive spirit. Winners were recognized and appreciated for their performance, and all participants received positive feedback for their active engagement throughout the session.



The workshop proved to be an enriching learning experience, reinforcing the club's commitment to enhancing beverage knowledge and professional competence among budding hospitality professionals.

Clear Horizon: Poster Making Competition on Clean Air Day

The Paryavarana Club of SJHMCCT organized a poster-making competition on 20th June 2025 in connection with Clean Air Day 2025, aligning with UN SDG 13: Climate Action. Held in Room No. 410, the event aimed to raise awareness about the importance of clean air and promote eco-consciousness among students.

Participants creatively expressed the theme "Clean Air Day" through visually impactful posters highlighting the urgency of air pollution issues. Winners were awarded certificates, and the competition successfully encouraged environmental awareness and artistic expression.



Yoga Day Training Session Promotes Wellness at SJHIMCT

In connection with International Yoga Day 2025, a Yoga Training Session was conducted on 21st June 2025 in the Seminar Hall from 9:00 AM to 11:00 AM under the guidance of Mr. George T. J, an experienced yoga practitioner and trainer.

A total of 33 students actively participated, engaging in sessions that focused on basic yoga postures, breathing exercises, and relaxation techniques aimed at enhancing both physical and mental well-being.

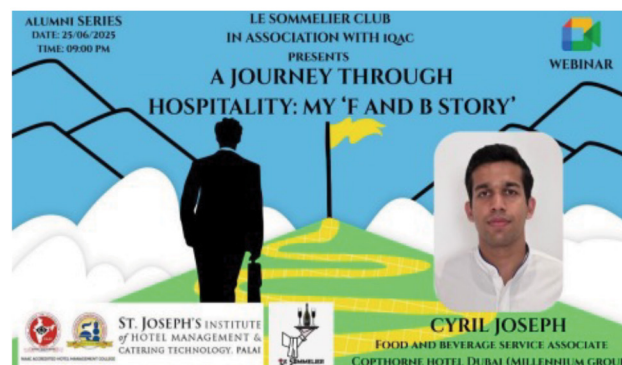
The session successfully promoted the core objectives of International Yoga Day, encouraging students to embrace holistic wellness and a healthy lifestyle through yoga practice.



A Journey Through Hospitality: My F&B Story – Alumni Series 1

The Le Sommelier Club of SJHIMCT successfully organized the first session of its Online Alumni Series on 25th June 2025 via Google Meet. Titled "A Journey Through Hospitality: My F&B Story," the session featured Mr. Cyril Joseph (Batch 2020-2024), currently an F&B Associate at Copthorne Hotel, Dubai.

Mr. Cyril shared his journey from student to professional, offering insights into industry challenges, Dubai's work culture, and career tips for aspiring F&B professionals. The session, attended by 24 students and faculty members, concluded with an interactive Q&A and a vote of thanks by Joyal Babu. The session successfully strengthened industry-academia connections and inspired students through real-world experiences.



HORS D'OEUVRES 2K25: A Showcase of Culinary Creativity

The Connoisseur Club of SJHIMCT successfully organized HORS D'OEUVRES 2K25, a starter-making competition, on 26th June 2025 from 1:30 PM to 3:00 PM at the ATK and MPK labs. The event aimed to enhance students' creativity, improve practical skills, and boost their confidence in culinary presentation and execution.

A total of 50 students participated, presenting innovative and well-crafted hors d'oeuvres for evaluation. The competition was judged by industry experts Mr. Sujith Mathew George, Mr. Anil Jose, and Mr. Joby Jose, who praised the students for their creativity and professionalism.

Winners of the Competition:

- First Prize: Mr. Abin Johnson & Mr. Adon Santhosh
- Second Prize: Ms. Pavithra Mariyam & Mr. Joe C Antony
- Third Prize: Ms. Alen J Dominic & Ms. Ajitha A S

The event successfully fostered a spirit of healthy competition, encouraged innovation, and provided a valuable platform for students to refine their culinary skills.



EXTENSION ACTIVITIES

Agnesian Hospitality Club Convocation 2025

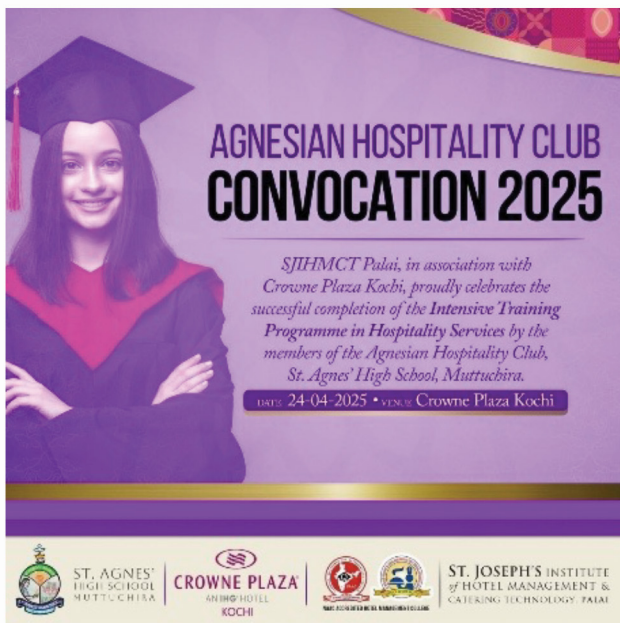
Celebrating the Successful Completion of Hospitality Service Training

The Agnesian Hospitality Club Convocation 2025 was held in grand style at Crowne Plaza Kochi on 24th April 2025, marking a significant milestone in the journey of 27 talented schoolgirls from St. Agnes' High School, Muttuchira. This special event celebrated the successful completion of the Intensive Training Programme in Hospitality Services, organized in collaboration with SJHMCT Palai and Crowne Plaza Kochi.

The convocation ceremony was a proud moment for the participants, highlighting their dedication, growth, and achievements throughout this transformative training journey. The program was designed to offer young students' valuable exposure to the hospitality industry, enhancing their confidence and equipping them with practical service skills essential for future careers in the sector.

A heartfelt note of gratitude was extended to Mr. Dinesh Rai, General Manager, Crowne Plaza Kochi, for his invaluable collaboration and continued support in delivering such enriching learning experiences. His inspiring words and insights greatly encouraged the graduates as they celebrated this important milestone.

The team at Crowne Plaza Kochi was widely appreciated for their exceptional hospitality and meticulous event management, which made the convocation a truly memorable occasion. The success of this initiative stands as a shining example of the power of industry-academia partnerships in shaping the future of young, aspiring professionals.



NSS Sapling Planting Drive: Promoting a Greener Campus

The NSS Unit 272 of SJHMCT organized a Sapling Planting Drive on April 3, 2025, at 12:30 PM on the college campus grounds. The initiative aimed to enhance green cover, combat deforestation, promote biodiversity, and contribute to the restoration of local ecosystems.

Led by Mr. Jojan Thomas (NSS Programme Coordinator) and Ms. Rakhy Raju, the activity witnessed enthusiastic participation from 25 volunteers along with the presence of Principal Dr. Sheri Kurian, Director Fr. Joseph Vattappillil, and faculty members. The event underscored the institution's commitment to environmental sustainability and ecological awareness.

This green initiative not only fostered a sense of responsibility among participants but also reaffirmed SJHMCT's dedication to building a healthier, greener future through meaningful environmental actions.

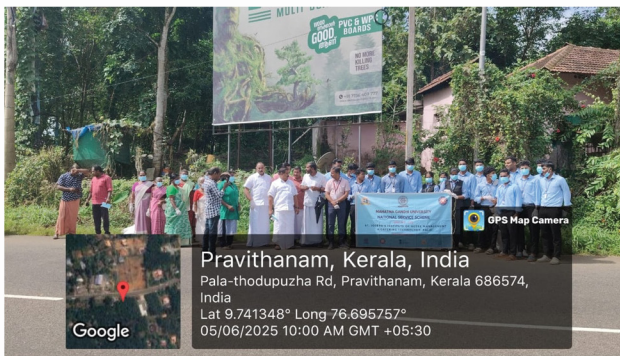


NSS Cleaning Campaign in Association with Bharananganam Grama Panchayath on World Environment Day

In observance of World Environment Day 2025, the NSS Unit No. 272 of St. Joseph's Institute of Hotel Management and Catering Technology (SJHMCT), Palai actively participated in a cleaning campaign organized by the Bharananganam Grama Panchayath. The campaign took place on 5th June 2025 (Thursday) from 9:30 AM to 1:30 PM at Edapaddy, under the Bharananganam Grama Panchayath. The event was formally inaugurated by Ward Member

Mr. Vinodh Chryan and witnessed the wholehearted participation of various community groups, including members of the Haritha Karma Sena, Panchayath volunteers, and Thozhilurapp members.

The primary objective of the initiative was to promote environmental cleanliness and public awareness on the importance of maintaining a clean and healthy environment. The NSS volunteers from SJHMC played an active and commendable role in supporting this noble cause through their enthusiastic and dedicated efforts.

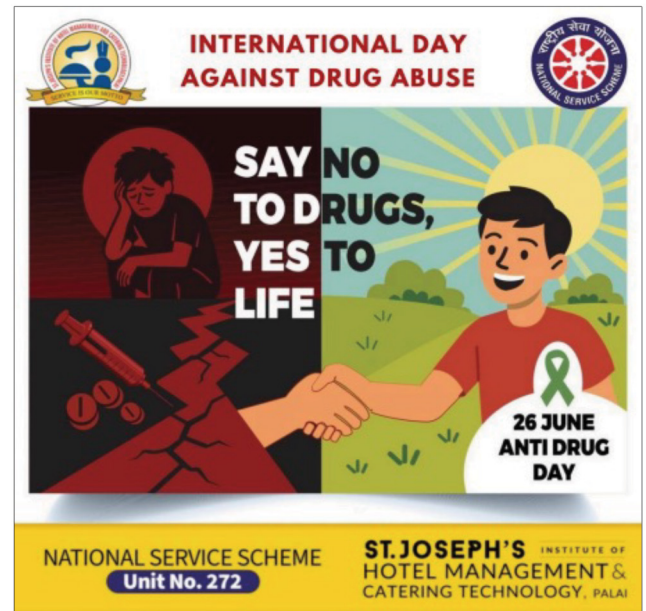


Through their participation, the volunteers not only contributed to the betterment of the local community but also reaffirmed their commitment to environmental responsibility and social service the true spirit of World Environment Day.

Flash Mob Spreads Message Against Drug Abuse on Anti-Drug Day 2025

On June 26, 2025, in observance of International Anti-Drug Day, the NSS Unit of St. Joseph's Institute of Hotel Management and Catering Technology (SJHMC), Palai,

organized a flash mob at 12:30 PM within the college campus to raise awareness about the dangers of drug abuse and promote a drug-free lifestyle.



The flash mob, performed by enthusiastic NSS volunteers, creatively combined expressive movements, symbolic gestures, and impactful placards to highlight the devastating effects of substance abuse on individuals, families, and society. The performance captured the attention of the audience and effectively conveyed its powerful message.

The event was well-received by the SJHMC community, reflecting the institution's ongoing commitment to social responsibility and the well-being of its students.



SJHMC Observes Anti-Drug Day with Pledge for a Drug-Free Campus

On June 26, 2025, St. Joseph's Institute of Hotel Management and Catering Technology (SJHMC), Palai observed International Anti-Drug Day with a collective pledge by students to uphold a drug-free lifestyle. The pledge, taken in classrooms under the guidance of class teachers and NSS Programme Officers, reinforced the students' commitment to abstain from drugs, resist peer pressure, and actively discourage drug use within their communities.

Students also pledged to report any drug-related activities, fostering a vigilant and responsible campus environment. The initiative aimed to strengthen awareness, encourage accountability, and promote a culture of mutual support against drug abuse. This act aligned with SJHMCT's mission to develop responsible, ethically conscious individuals and highlighted the institution's proactive approach to creating a drug-free community.



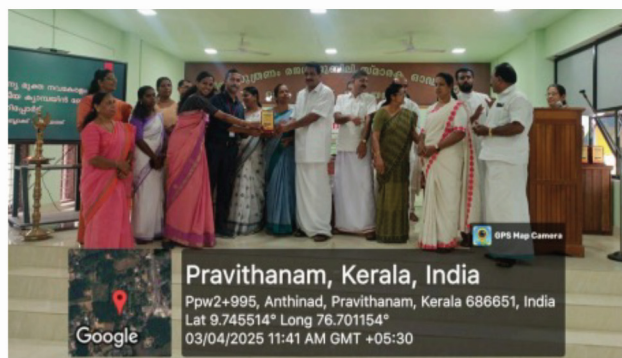
ACHIEVEMENTS

NSS Team Honoured for Driving Clean Kerala Initiative

The NSS Unit of St. Joseph's Institute of Hotel Management and Catering Technology (SJHMCT), Palai was honoured by the Lalam Block Panchayat for its outstanding contribution to the "Malinya Muktham NavaKeralam" project, a Kerala State Government initiative focused on promoting effective waste management and sanitation for a cleaner, greener Kerala.

The award was presented on April 3, 2025, at 11:00 AM during a ceremony held at the Lalam Block Panchayat Office. The event was attended by panchayat officials and community members, who praised the NSS team's dedication, commitment, and impactful efforts towards the project's goals.

The Lalam Block Panchayat commended the NSS volunteers for their active role in raising awareness, inspiring residents, and promoting community participation in achieving a sustainable and waste-free Kerala through this vital initiative.



Expanding Horizons: Introducing Our New Faculty



Ms. Sharon Paul

Assistant Professor

Qualification: UGC NET,

MBA (Tourism and Travel Management), BTM

Email: sharon@sjhmct.ac.in



Ms. Aparna Sudarsanan

Assistant professor

Qualification: UGC NET,

MBA (Tourism and Travel Management), BTM

Email: aparna@sjhmct.ac.in



Ms. Athira A

Assistant Professor

Qualification: MTTM, Bvoc Tourism and

Hospitality Management, HTC

Email: athira@sjhmct.ac.in

ALUMNI CORNER



Amal Dev

Alumni
2020 - 2024 Batch

As an alumnus of SJIHMCT, I take immense pride in having chosen a career in the hospitality industry — a field that is dynamic, rewarding, and filled with limitless opportunities. From luxury hotels to global hospitality brands, this profession has helped me grow both personally and professionally.

The values instilled at SJIHMCT — discipline, teamwork, adaptability, and a guest-first mindset — laid the perfect foundation for this journey.

Hospitality is not just a job; it's a way of life that opens doors to global exposure, leadership roles, and the joy of creating meaningful experiences for others.

To the juniors:

Believe in the path you've chosen. Be open to learning, stay passionate, and never hesitate to take on challenges — they are stepping stones to growth.

This industry rewards hard work, creativity, and commitment. With the strong base you've been given at SJIHMCT, you're already on the right track. Keep pushing forward — your success story is just beginning.



*A Toast to
Growth. Grit.
and Gratitude...*

As we reflect on the vibrant happenings of recent months, it is heartening to witness the collective spirit of growth, innovation, and academic excellence that continues to define SJIHMCT. From the enriching experience of JUHOBOO 2025 to the prestigious visit to Rashtrapati

Bhavan, each milestone reaffirms our unwavering commitment to shaping future leaders in hospitality. The remarkable success of our Campus Placements 2024–2025, including international job offers and a 100% placement rate for participating students, further underscores the strength of our curriculum, industry connect, and the sheer dedication of our students and faculty.

With gratitude for the achievements behind us and great optimism for the journey ahead, we extend our sincere thanks to all members of the SJIHMCT family - students, faculty, alumni, recruiters, and well-wishers - who continue to uphold the values of excellence and service. May we stride forward with the same passion and purpose, creating many more moments of pride and inspiration in the months to come. Until next time, let the Pala Palate continue to stir stories worth sharing.

Pala Palate

SJIHMCT PALAI NEWSLETTER