Pala Palate

SJIHMCT PALAI NEWSLETTER

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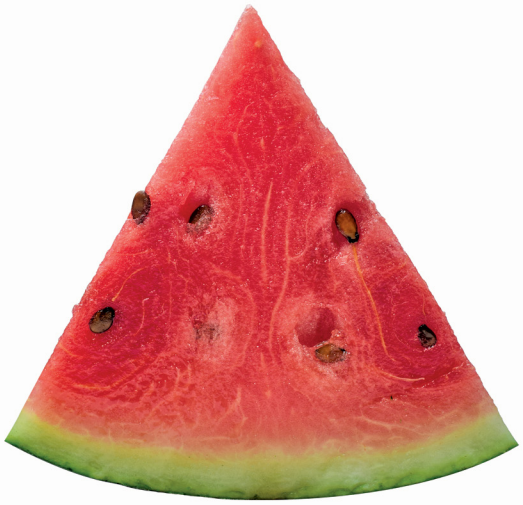
NAAC ACCREDITED & WORLDCHEFS RECOGNISED HOTEL MANAGEMENT COLLEGE

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

MANAGED BY THE CATHOLIC DIOCESE OF PALAI · APPROVED BY AICTE · AFFILIATED TO MAHATMA GANDHI UNIVERSITY, KOTTAYAM



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 proud to present this edition of Pala Palate, showcasing the vibrant academic and co-curricular activities of our campus during October, November, and December 2025. This quarter witnessed several significant milestones, including global recognition from WACS, notable student innovations, strong industry engagements, and successful placement initiatives that reflect our growing international and professional stature.

The period was also marked by enriching workshops, competitions, conventions, community outreach programmes, and research achievements by faculty and students alike, reinforcing our commitment to experiential learning and holistic development. As we continue our journey forward, SJIHMCT remains dedicated to nurturing talent, fostering innovation, and shaping globally competent hospitality professionals.

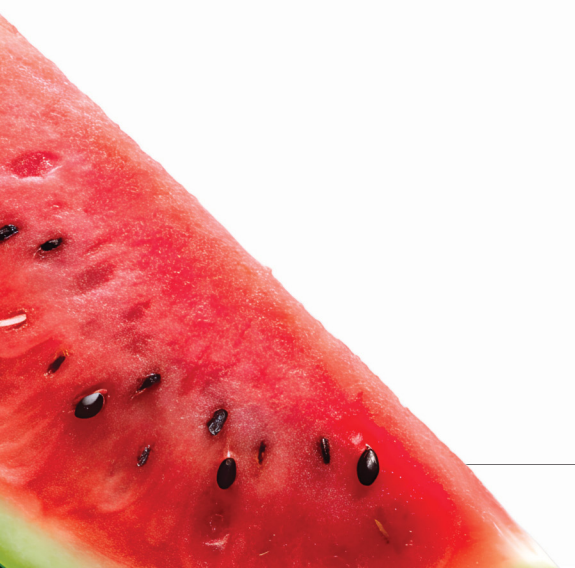
– The Editorial Team

IN FOCUS

SJIHMCT Palai, Attains Global Recognition from WACS: An International Milestone in Hospitality Education

SJIHMCT, Palai is proud to announce its recognition as an internationally accredited hotel school by the World Association of Chefs' Societies (WACS). The official confirmation, received recently from the WACS office, marks a defining moment in the institution's journey toward global academic and professional excellence.

This prestigious accreditation offers significant benefits to both faculty and students. All members of the SJIHMCT academic community are now eligible to enroll in five WACS



certification programmes free of cost, providing access to globally benchmarked culinary and hospitality standards. International Accreditation provides more avenues opened to the budding professionals from Our Institute. In addition, students are authorized to use the WACS name and logo on their chef jackets, reinforcing their professional identity and international exposure.

This achievement reflects the institution's commitment to quality education, industry alignment, and continuous growth. Hearty congratulations to the entire SJIHMCT fraternity on this proud accomplishment.

A Proud Milestone: Sixth Semester Students Secure Design Patent

The institution proudly congratulates its Sixth Semester students on achieving a remarkable academic and innovative milestone—the successful registration of their product design patent. This significant accomplishment stands as a testament to the students' creativity, research aptitude, and commitment to innovation.

The patented design, officially registered under the Designs Act, reflects the institution's emphasis on experiential learning, intellectual property awareness, and student-led innovation. The achievement has been warmly received by faculty and peers alike, marking a moment of collective pride for the campus community.

Adding to the joy, the confirmation of the patent arrived during the festive season, making it a truly memorable Christmas gift for the institution. This success not only motivates current students but also reinforces the college's dedication to nurturing original ideas and translating them into recognized intellectual assets.

Ms. Rebecca Ann Alex
Semester IV BHM Student

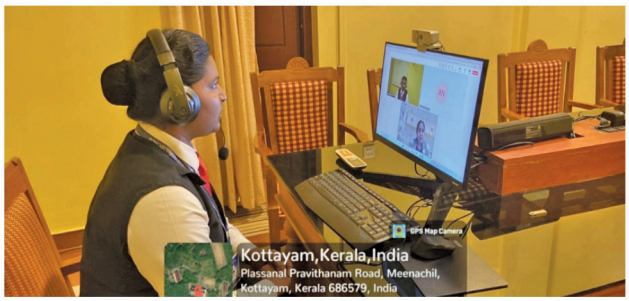
Mr. Allen J Dominic
Semester VI BHM Student

Industry Ready: IET Training Placements for the 2023–2027 Batch

The Industrial Exposure Training (IET) for the 2023–2027 batch was successfully organized and coordinated by the Placement Cell of SJIHMCT, Palai, with the participation of 144 students. The placement process began with Hilton Garden Inn, Bangalore, where 11 students were selected, followed by recruitment drives involving 26 reputed hotel organizations.

Through a series of online interviews, all students were successfully placed in five-star hotels and luxury resorts across India, ensuring equitable access and smooth coordination. Renowned brands such as The Oberoi Group and Four Seasons Hotels and Resorts conducted three rounds of interviews, reflecting their rigorous selection standards and commitment to quality training.

Complementing student placements, a Faculty Development Programme (FDP) was held on 14 October 2025, focusing on IET report evaluation via Moodle and effective mentoring practices. The successful execution of IET highlights the institute's strong industry connect and dedication to experiential learning.

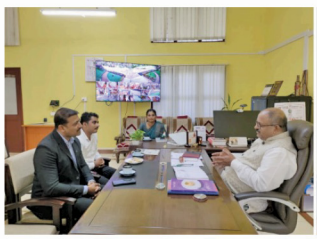


Campus Placement Drive 2025–2026 Conducted with Participation from Leading Hospitality Organizations

The Campus Placement Drive 2025–2026 has been progressing successfully with the participation of several reputed hospitality organizations, offering diverse career opportunities to students. As part of the drive, the Paul John Group of Hotels and Resorts visited the campus for the recruitment of students for the positions of Management Trainee (MT), Executive, Hotel Operations Trainee (HOT), and Guest Service Associate (GSA). The recruitment team comprised Mr. Vishnu, Human Resource Manager, and Mr. Hari, Assistant HR. The preliminary round of selection was conducted on campus, while the subsequent stages of the selection process are expected to take place in Bengaluru.

Earlier, CGH Earth visited the campus on 1st November 2025 for the selection of candidates for their Management Trainee Programme. The selection team included Ms. Chrisna, Mr. Deepu, and Mr. Tomins. The recruitment process began at 10:00 AM with an introductory session, followed by an aptitude test, group discussion, and personal interview, concluding at 6:00 PM. At the end of the process, four students were shortlisted for the General Manager (GM) round, which is scheduled to be held in January 2026.

Continuing the placement activities, The Leela Kovalam visited the campus on 21st December 2025. The recruitment was conducted by Mr. Anoop Mohan, Learning & Development Manager, and Mr. Megul from the HR Department. Interviews were held from 9:00 AM to 6:00 PM, and the results are awaited. Overall, the Campus Placement Drive 2025–2026 reflects the institute's strong industry connect and continued commitment to providing quality placement opportunities and professional exposure to its students.



KOUT Food Group Kuwait Visit Leads to Overseas Placements for SJIHMCT Students

St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT) hosted a distinguished team from KOUT Food Group, Kuwait, on 10th and 11th December 2025, marking a significant milestone in institute–industry collaboration. The visit began with a meeting with the principal, followed by interactions with faculty members and an engaging session with students, particularly final-year students. The delegates shared valuable insights into the KOUT Food Group, Kuwait, and its Sprinter Program, offering students a global industry perspective.

A key highlight of the visit was the signing of a Memorandum of Understanding (MoU) to strengthen academic and training partnerships. The recruitment process included group discussions and face-to-face interviews, with the presence of alumnus Mr. Joel Sam Philip adding inspiration. The visit culminated successfully with 19 VIII-semester students securing overseas placements as Management Trainees. SJIHMCT proudly congratulates all the selected students on their international career achievement.

Young Visionaries Unite: National Convention & PHA YUVA Anniversary

The 6th Young Visionary Housekeepers National Convention combined with the 8th PHA YUVA Anniversary was held on Saturday, 4 October 2025, from 10:00 AM to 4:00 PM at the Clark Resort Convention Hall, Bengaluru. The convention focused on contemporary themes such as technology, sustainability, and leadership in the hospitality and facilities management sectors.

The programme commenced with an Inaugural Session and Keynote Address by a senior industry professional, setting the tone for insightful discussions. This was followed by an engaging Panel Discussion featuring Executive Housekeepers from diverse sectors, who deliberated on emerging industry trends and future challenges.
A Networking Lunch provided valuable interaction opportunities for the six participating PHA YUVA student members, guided by Ms. Rakhy Raju and the Principal. The post-lunch session included PHA YUVA competitions or an interactive workshop, allowing students to showcase their skills. The event concluded with a Valedictory Session and Awards Ceremony, marking a memorable and enriching professional experience.

ACADEMIC & CLUB ACTIVITIES

WORLDWISE: A Journey Across Countries, Currencies & Monuments

The Oficina Frontal Club successfully organized a two-day academic event titled "WORLDWISE – Country, Currency & Monuments" on 13th and 14th October 2025 at the Language Lab, under the guidance of Ms. Athira A., Faculty Coordinator.

The programme commenced with an interactive seminar session, where students explored fascinating facts about different countries, their currencies, and iconic world monuments. The engaging discussions enhanced global awareness and cultural understanding among participants. The second day featured a quiz competition, adding an element of excitement while testing students' knowledge in a competitive yet enjoyable manner.

Students from the 1st and 3rd semesters participated enthusiastically. The quiz winners were Lino Thomas Kutty (1st Prize – 3rd Sem C), Adon Alex (2nd Prize – 1st Sem A), and Amal Jacob (3rd Prize – 1st Sem A). Certificates of Achievement will be awarded to the winners. The event concluded with positive feedback, marking it as both informative and memorable.

Learning with Speed and Skill: Mop Race Competition: Hands-on Training for First-Year Housekeeping Students

The Department of Hotel Management organized an engaging Mop Race Competition for first-year housekeeping students as part of their practical learning activities. The event aimed to enhance students' speed, efficiency, teamwork, and time management skills, with a special focus on proper cleaning techniques and hygiene standards.

A total of 15 enthusiastic students participated, demonstrating their ability to handle housekeeping equipment safely and effectively while racing against time. The competition created a lively atmosphere filled with excitement and healthy competition, as students encouraged one another and showcased their operational skills.

The activity offered a perfect blend of fun and experiential learning, enabling students to apply classroom concepts in a real-time practical setting. Winners were appreciated for their outstanding performance, and all participants were commended for their enthusiasm. The event successfully made learning more interactive, enjoyable, and skill-oriented.

Promoting Mental Well-being Among Future Hospitality Professionals: Mental Health Awareness Session for BHM Students

A one-hour Mental Health Awareness Session was successfully conducted for 123 Bachelor of Hotel Management (BHM) students on 14th October 2025 at the SJIHMCT Seminar Hall. The session, led by Dr. Elizabeth from Marsleeva Medicity, focused on promoting mental well-being and equipping students with effective stress management strategies relevant to the hospitality industry.

The programme commenced at 1:30 PM with a formal welcome by Ms. Suryamol, NSS member, who emphasized the importance of mental health in a demanding professional environment. The session featured an interactive presentation and open discussion addressing common mental pressures faced by aspiring hospitality professionals.

Students actively engaged with the expert, appreciating the practical advice and real-life insights shared. The session successfully sensitized participants to the importance of prioritizing mental wellness and fostering peer support. The programme concluded as scheduled at 2:30 PM, leaving a positive and lasting impact on the students.

Turning E-Waste into Timepieces: Paryavarana Club Celebrates International E-Waste Day

On the occasion of International E-Waste Day, the Paryavarana Club organized a creative and eco-conscious Clock-Making Workshop using E-waste on Tuesday, 14 October 2025, from 11:00 AM to 12:30 PM at the Students' Cafeteria. The workshop witnessed enthusiastic participation from 14 students and aimed to promote awareness about electronic waste and sustainable reuse practices.

Participants were guided in creatively transforming discarded electronic components into functional clocks. By the end of the session, three working clocks were successfully crafted, highlighting the practical potential of upcycling e-waste. The materials used were responsibly sourced from the Computer Department, reinforcing ethical e-waste management.
The event was efficiently coordinated by Mr. Robert Thomas (III Semester) with active support from club members. The workshop effectively combined creativity with environmental responsibility, leaving participants inspired and environmentally conscious.

Le Petit Délice: Celebrating Culinary Creativity: Snack Making Competition by The Connoisseur Club

The Connoisseur Club of St. Joseph's Institute of Hotel Management and Catering Technology, Palai organized an engaging culinary event titled "Le Petit Délice – Snack Making Competition" on 16 October 2025 at 1:00 PM. The competition was exclusively conducted for first-year students, with the objective of nurturing creativity and enhancing culinary skills in snack preparation.

A total of six teams participated, presenting innovative snack dishes inspired by Chinese and Continental cuisines. The participants impressed the judges with their creativity, taste, presentation, and originality, making the competition both exciting and competitive.

After keen evaluation, Nandhana Murtem and Sanjay Saju emerged as the Winners, followed by Ansumol K. A. and Jomal Jose as Runners-up, and Devika Shaiju and Ayushkumar securing the Second Runner-up position. The event concluded on a high note with appreciation from faculty members and enthusiastic participation from students.

Glass Flash: Learning Bar Basics the Fun Way: Bar Glassware Identification Competition by Le Sommelier Club

The Le Sommelier Club of St. Joseph's Institute of Hotel Management and Catering Technology organized an engaging and knowledge-based event titled "Glass Flash: Bar Glassware Identification Competition" on 21st October 2025. The competition was held at the Advanced Training Restaurant from 12:30 p.m. to 1:30 p.m.

A total of 22 enthusiastic I Semester students participated in the event, which aimed to familiarize them with the wide range of bar glassware used in the hospitality industry. Participants were challenged to accurately identify 39 different types of bar glassware, testing their observation skills, speed, and theoretical knowledge. Judgement was based on the maximum number of correct identifications in the least time.

The event successfully blended learning with excitement, providing students with a practical platform to apply classroom concepts in a competitive environment and strengthening their foundational bar service knowledge.

Battle of Brandy Snaps: A Sweet Showcase of Skill: Culinary Competition by IQAC & Connoisseur Club

The IQAC, in association with the Connoisseur Club, successfully organized the "Battle of Brandy Snaps" competition on 23rd October 2025, offering students a platform to demonstrate their pastry and dessert-making expertise.

A total of 12 students participated in the competition, forming six teams of two members each. The participants prepared their desserts live on the day of the event, showcasing creativity, precision, and technical skill in crafting brandy snaps. The freshly prepared desserts were later presented for tasting and evaluation.

The competition was judged by Mr. Anoop, Mrs. Aleena, and Mrs. Aparna, who assessed the entries based on taste, presentation, and originality. Following the judging, all dessert displays were kept for exhibition, allowing students from all batches to appreciate the creativity and craftsmanship on display. The event fostered healthy competition, peer learning, and a deeper appreciation for culinary arts among students.

Igniting Innovative Minds: IEDC Orientation Programme: Empowering the 2025–2029 Batch

The Innovation and Entrepreneurship Development Centre (IEDC) organized an insightful Orientation Programme for the first-year students of the 2025–2029 batch on 27 October 2025, from 2:00 PM to 4:15 PM. The programme aimed to introduce students to the vision, mission, and activities of IEDC, motivating them to cultivate innovative thinking and entrepreneurial skills from the outset of their academic journey.

The session was led by Mr. Abhi Varghese, Nodal Officer, IEDC, Amal Jyothi College of Engineering, Kanjirappally, who served as the resource person. He shared valuable insights on the importance of innovation in education and highlighted how IEDC supports students in transforming creative ideas into meaningful projects and startups.

The programme successfully inspired students to explore innovation-driven opportunities and actively engage with IEDC initiatives in the years ahead.

Creative Food Art for a Sustainable Future: World Chefs Day 2025 Celebration

In celebration of World Chefs Day 2025, the Department of Hotel Management organized an engaging and educational workshop titled "Creative Food Art for a Sustainable Future" on 23rd October 2025 at the Multipurpose Training Kitchen. Supported by the World Association of Chefs' Societies (WACS), the programme aimed to promote healthy cooking habits and sustainability among young learners.

The half-day workshop witnessed the enthusiastic participation of 34 school students from Class 6. The session began with a brief inauguration and an introduction to the significance of World Chefs Day, followed by two lively culinary demonstrations. Chefs showcased healthy recipes such as sandwiches and kathi rolls, along with innovative zero-waste dishes made from vegetable trimmings and peels.

Learning Through Collaboration: F&B Service Quiz: Peer Teaching Initiative for I Semester Students

As part of a peer teaching initiative, a Food & Beverage Service Quiz was organized for I Semester students on Thursday, 30 October 2025. The quiz, based on Module 2 of the F&B Service syllabus, was conducted at Language Lab, Room No. 205 and aimed to reinforce classroom learning through an interactive and engaging approach.

The event witnessed enthusiastic participation from 10 first-semester students and was efficiently coordinated by Vaishnav Vaiju, Vaishnav Mohan, and Robert Thomas of the III Semester. The quiz encouraged active learning, peer interaction, and collaborative thinking, while also providing senior students an opportunity to support the academic development of their juniors.

After several exciting rounds, Varghese M.T and Sanjay Sajeev emerged as the winners, demonstrating strong subject knowledge and quick thinking. The quiz was well received and successfully promoted knowledge sharing, confidence, and camaraderie among students.

Thinking on the Spot: "Just a Minute" Extempore Competition: VAP Presentation Skills Activity

An extempore competition titled "Just a Minute" was conducted for I Semester students as part of the Value-Added Programme (VAP) on Presentation Skills. The activity aimed to enhance students' confidence, spontaneity, and communication abilities through impromptu speaking. A total of 10 students participated in the competition, showcasing their ability to think quickly and express ideas clearly within a limited time. The performances were carefully evaluated by the faculty member handling the VAP, who also provided constructive feedback and guidance to help students improve their presentation and speaking skills. The activity proved to be an effective and engaging learning experience, encouraging students to overcome stage fear and develop essential communication skills required for academic and professional success.

Situational Mastery in Front Office: Skill Enhancement Workshop by Oficina Frontal Club

The Oficina Frontal Club of St. Joseph's Institute of Hotel Management and Catering Technology, Palai, in association with IQAC, successfully organized a two-day workshop titled "Situational Mastery in Front Office" on 6th and 7th November 2025 at the Language Lab. The workshop was designed to strengthen students' practical skills in handling real-life front office situations with confidence and professionalism.

The first day featured an informative session focusing on guest interaction, problem-solving, and service recovery at the front office. The second day included an engaging mock situation-handling activity, where students enacted realistic guest scenarios. Students from the 1st and 3rd semesters actively participated and demonstrated commendable enthusiasm. The winners of the mock activity were Jomal Jose (1st Sem B), Betson Biju (1st Sem B), and Sujith Suresh (1st Sem C). Certificates of Achievement will be awarded to the winners. The workshop was interactive, informative, and effective in building students' professional confidence.

Advancing Professional Skills: Housekeeping Training Programme

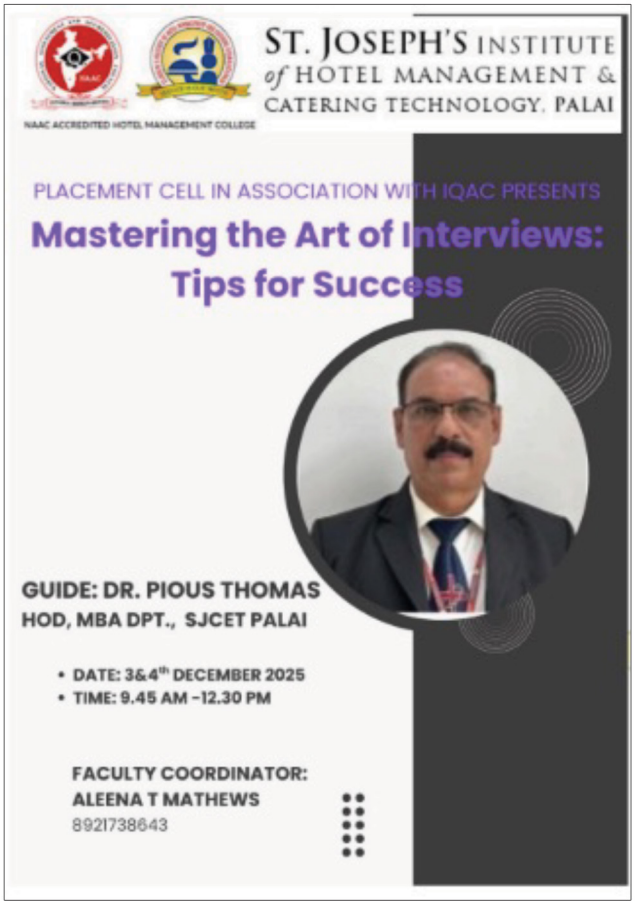
Following the initial training conducted in September, a one-day continuation training programme was organized for housekeeping students, led by Mr. Raj Kumar, industry expert from Schevran Company. The programme was designed to build on prior academic learning and bridge the gap between theory and contemporary industry practices.

The session offered in-depth insights into modern housekeeping standards, covering advanced cleaning techniques, safe handling of modern equipment and chemicals, strict hygiene protocols, and the role of housekeeping in delivering exceptional customer service. A key highlight of the programme was the hands-on practical demonstrations, which enabled students to gain real-time operational experience.

The training proved highly beneficial, significantly enhancing students' technical competence and confidence to perform effectively in professional settings. The institution expresses sincere appreciation to Mr. Raj Kumar for his continued dedication and valuable contribution to student skill development.

Mock Interview and Personality Development Session

Dr. Pious Thomas was warmly welcomed by the Faculty Coordinator, and the session commenced at 10:00 AM in the Seminar Hall. The programme proved to be highly insightful, with students first undertaking personality assessment tests prior to participating in the mock interviews.
For greater effectiveness and individual attention, the session was conducted in two batches. The mock interviews were held on 4th and 5th December 2025, with students appearing one after another across both days. The activity provided valuable exposure to interview techniques, self-assessment, and confidence-building, thereby enhancing students' preparedness for real-world recruitment processes.



Empowering Change: Panel Discussion on Activism Against Gender-Based Violence

In a thought-provoking session aimed at raising awareness and promoting proactive engagement, our college hosted a Panel Discussion on Activism Against Gender-Based Violence. The event brought together esteemed speakers who shared their expertise on global human resource practices, activism frameworks, and individual responsibility in combating gender injustice. Dr. Marchbank explored the root causes of gender-based violence, emphasizing structural inequalities and the importance of continuous activism. Dr. Khan highlighted the role of Global HR Practices and Zero-Tolerance Policies in fostering safe and equitable professional environments. Ms. Pruce delivered a compelling message on personal responsibility, urging students to "Be the Change" by modelling respectful behaviour and challenging gender-insensitive actions. The session proved highly engaging, leaving participants inspired to reflect on their societal roles and take meaningful steps towards addressing gender-based issues.

Campus Recruitment by CGH Earth

Polishing Professional Presence: Buffet & Dining Etiquette Training

On 20 November 2025, SJIHMCT hosted a comprehensive training programme on Buffet and Dining Etiquettes for first-year MBA students of Mahatma Gandhi University, Kottayam, at the Advanced Training Restaurant. The session commenced with an address by Dr. Sheri Kurian, who emphasized the significance of dining etiquette in the corporate world, highlighting its role in personal branding and professional relationship building.

Mr. Jerin James provided an engaging introduction to buffet etiquette, outlining key practices such as queue discipline, portion control, plate handling, and service sequence. The programme concluded with an interactive, hands-on dining etiquette session led by Mr. Varghese Johnson, where students practised table settings, cutlery usage, napkin etiquette, glassware handling, and course-wise dining behaviour.

The training was highly interactive and practical, significantly boosting students' confidence and preparedness for formal corporate dining scenarios.

Industry Insight Session by Chef Subin

SJIHMCT welcomed Chef Subin to the institute at 10.00 a.m., during the students' Trade Test. He conducted an inspiring session for final-year Food Production students, sharing valuable guidance on career growth in the culinary field and effective interview preparation. His practical insights motivated students to approach the profession with confidence and clarity.

The session concluded at 12.30 p.m., after which Chef Subin assessed the food trial of Mr. Akhil Raj, Mr. Anto Saji, and Ms. Diana Mary Joseph. The interaction provided students with meaningful industry exposure and reinforced the importance of professional skills and real-world readiness in hospitality careers.

EXTENSION ACTIVITIES

Experiential Learning Beyond the Classroom: III Semester BHM Industrial Visit to Chikmagalur & Coorg

As part of the III Semester Bachelor of Hotel Management curriculum, a two-day Industrial Visit was organized on 1st and 2nd October 2025 to Chikmagalur and Coorg (Kushalnagar), offering students valuable hands-on exposure to tourism operations and destination management.
Day 1 included trekking and exploration at Z Point and a visit to Baba Budhangiri Hills, where students studied adventure tourism, pilgrimage tourism, and local tourism infrastructure. Day 2 featured visits to the Namdroling Monastery (Golden Temple) and Nisargadhama Nature Park, providing insights into cultural tourism, international visitor engagement, eco-tourism, and conservation practices.

The visit enabled meaningful interactions with local tourism operators and vendors, helping students understand tourist flow management and sustainable practices. Overall, the industrial visit successfully bridged classroom learning with real-world experience, enriching students' professional and academic perspectives.

Empowering Education Through Digital Access: SJIHMCT NSS Community Outreach Initiative

The SJIHMCT NSS Unit successfully organized a community outreach programme aimed at bridging the digital divide by distributing computers to its adopted school, Government UP School, Alanadu. The initiative focused on enhancing digital literacy and supporting modern e-learning practices to improve students' educational outcomes.

The programme began with a warm welcome by the Headmistress, Ms. Bindhu M.N., who expressed sincere gratitude to the NSS Unit and highlighted the positive impact the computers would have on students' academic progress. The PTA President, in his presidential address, emphasized the importance of technology in contemporary education and encouraged both teachers and students to make effective use of the new resources.

Mr. Jojan Thomas, NSS Programme Officer, SJIHMCT, delivered the felicitation speech, reaffirming the institution's commitment to community service and sustainable development. The programme concluded on an inspiring note, leaving a lasting impact on the school community.

Baking Skills for Empowerment: NSS Cake Making Workshop for Govt. UP School, Alanadu

The SJIHMCT NSS Unit successfully organized a Cake Making Workshop for its adopted school, Government UP School, Alanadu, as part of its community engagement and vocational training initiatives. The workshop was conducted by Mr. Sarath Sivanandan in association with SJIHMCT NSS from 10:00 AM to 12:30 PM.

The programme commenced with inspiring addresses by Fr. John Matamundayil (Bursar) and Dr. Sheri Kurian (Principal), who emphasized the importance of practical skills, self-reliance, and experiential learning. During the 2.5-hour session, participants received hands-on training in essential baking techniques, including cake mixing methods such as creaming and folding, baking fundamentals like temperature control and safety, and the preparation of versatile baked products such as cupcakes and cookies.

The workshop successfully equipped students with foundational culinary skills, nurturing creativity and opening avenues for small-scale entrepreneurship and self-development.

Spreading Awareness with a Touch of Creativity: Breast Cancer Awareness Session & Mocktail Presentation

A Breast Cancer Awareness Programme was conducted at the Advanced Training Restaurant (ATR) on the same day, beginning at 2:00 PM. The session was led by Ms. Rebecca Ann Alex, a student of the V Semester, who served as the resource person. She delivered an informative talk on the early identification of breast cancer, available treatment options, and effective preventive measures. The session proved insightful and relevant for both female students and faculty members, promoting awareness and proactive health practices.

The awareness session concluded at 2:30 PM, followed by a creative segment where first- and second-year students presented innovative pink mocktails symbolizing breast cancer awareness. Participants were given the opportunity to taste each mocktail, making the programme interactive and engaging. The event concluded at 3:00 PM, successfully combining health education with creativity, participation, and meaningful learning.

NSS Volunteers Serve with Commitment at Alanadu Residential Camp

St. Joseph's Institute of Hotel Management and Catering Technology, NSS Unit No. 272, successfully organized a 7-day residential NSS camp at Government UP School, Alanadu, from 25 to 31 December 2025. The camp aimed to foster community service, leadership, and experiential learning among student volunteers.

The camp commenced with registration and flag hoisting, followed by an inaugural ceremony led by Ms. Anumol Mathew, Ward Member, Bharanganam Grama Panchayath. Under the guidance of Programme Officers Mr. Jojan Thomas and Ms. Rakhy Raju, volunteers followed a well-structured daily schedule. Key activities included cleanliness drives, awareness sessions on substance abuse, personality development, insurance literacy, cultural programmes, and a community trekking programme to Pampoorampara.

The camp concluded with a dignified valedictory function graced by Dr. Sheri Kurian, Principal, and local dignitaries. Overall, the camp proved to be a transformative experience, instilling values of discipline, teamwork, and social responsibility while strengthening the institution's bond with the local community.

ACHIEVEMENTS

Faculty Achievement: Research Publication in a Reputed National Journal

SJIHMCT proudly congratulates **Mr. Jerin James** on the publication of his research paper in the prestigious Indian Journal of Hospitality Management, published by IHM Ahmedabad. His paper titled "Workforce Training and HR Strategies in Promoting Employee Readiness for Digital Learning" was featured in Volume VII, Issue II, marking a significant academic accomplishment. The publication recognizes Mr. Jerin James's contribution to contemporary discussions on human resource development and digital transformation in the hospitality sector. The study highlights the importance of strategic workforce training in enhancing employee adaptability to digital learning environments. The certificate of publication, awarded on 15 October 2025, reflects the institution's strong research culture and commitment to scholarly excellence. This achievement brings pride to the SJIHMCT community and serves as an inspiration for faculty and students to actively engage in research and academic publishing.

IHMA/IJHM-7.2/2025/10

CERTIFICATE OF PUBLICATION

The Editorial Board of **"Indian Journal of Hospitality Management"**
hereby awards this certificate to

Mr. Jerin James

in recognition of the publication of the research paper titled

"Workforce Training and HR Strategies in Promoting Employee Readiness for Digital Learning"

in IHM Ahmedabad e–Journal, IJHM Vol VII, Issue II

eISSN: 2582 - 4082

Principal – IHM Ahmedabad
Patron IJHM

Dated: 15th October 2025

Academic Milestone in Sustainable Tourism Research

SJIHMCT congratulates Mr. Atul Vijay P., Assistant Professor, on the publication of his research paper in the ISSN journal AUREOLE 2025. Titled "A Rank-Based Investigation of Factors Affecting Tourist Preferences for Eco-Tourism Activities," the study examines key factors influencing eco-tourism choices, with emphasis on sustainability, cultural immersion, and nature-based experiences.
Published in AUREOLE, Volume XVII (2025), the research offers practical insights for destination managers and policymakers in promoting responsible tourism. This achievement highlights the institution's commitment to research excellence and contributes meaningfully to contemporary tourism studies. The SJIHMCT community extends its heartfelt congratulations to Mr. Atul Vijay P. on this scholarly success.

ALUMNI CORNER

Kevin Mohan
Alumnus | Batch 2018–2022
Entrepreneur

As a proud former student of SJIHMCT and a graduate of the BHM program, I look back at my college days with immense gratitude and pride. I discovered not just the fundamentals of hotel management, but also the values of discipline, hard work and innovation that continue to guide me in my journey as a hotel entrepreneur.

The faculty at SJIHMCT didn't just teach us about hospitality, they inspired us to live it. The practical training, exposure to real world challenges, and unwavering support from mentors laid a strong foundation for my career. Today, as I manage my own hotel business, I often find myself applying the lessons learned in those early years.

To the students: Dream big and be ready to put in the effort. Also keep learning. The world of hospitality is vast and your journey has only just begun.

Pala Palate

SJIHMCT PALAI NEWSLETTER

MANAGED BY THE CATHOLIC DIOCESE OF PALAI • APPROVED BY AICTE • AFFILIATED TO MAHATMA GANDHI UNIVERSITY, KOTTAYAM