Pala Palate

SJIHMCT PALAI NEWSLETTER

• FOR PRIVATE CIRCULATION ONLY • QUARTERLY VOLUME 3, ISSUE 6, APRIL - JUNE 2026 • OFFICIAL NEWSLETTER OF SJIHMCT PALAI



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

NAAC ACCREDITED & WORLDCHEFS RECOGNISED HOTEL MANAGEMENT COLLEGE

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

Pala Palate

SJIHMCT PALAI NEWSLETTER

VOLUME 3, ISSUE 6, APRIL - JUNE 2026



SJHMCT Newsbites

Brewing Hospitality Excellence



OUR CORE VALUES

- Abiding faith in the almighty
- Integrity and openness
- Respect for the individual
- General public interest
- 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

April to June 2026 was a period of growth and achievement at SJIHMCT Palai. The quarter marked a new chapter in leadership, the launch of new academic opportunities, and recognition for our commitment to sustainability. Through academic programmes, industry interactions, club activities, environmental initiatives, and extension programmes, our students and faculty continued to learn, innovate, and excel. This edition of The Pala Plate celebrates these milestones and the collective spirit of excellence, collaboration, and continuous growth that defines our institution.

– The Editorial Team

IN FOCUS

SJIHMCT Extends a Warm Welcome to New Director

St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT), Palai, warmly welcomed ev. Dr. Sebin Joy as the institution's new Director. To mark the occasion, a meeting of all teaching and non-teaching staff was held on the campus in the Advanced Training Restaurant at 4:10 p.m.

The gathering provided an opportunity for the newly appointed Director to interact with faculty and staff members, fostering a spirit of collaboration and shared vision for the institution's future.During the meeting, ev. Dr. Sebin Joy expressed his enthusiasm for joining the SJIHMCT family and emphasized the importance of teamwork, academic excellence, and continuous institutional growth.



Rev. Dr. Sebin Joy

The occasion was marked by a warm and cordial atmosphere, reflecting the institution's commitment to unity and progress. The SJIHMCT community looks forward to a new chapter of leadership and development under his guidance.

Expanding Excellence: Welcoming New Faculty Members



Mr. Preeju Scaria

St. Joseph's Institute of Hotel Management and Catering Technology are delighted to extend a warm welcome to Mr. Preeju Scaria, who joins our institution as an Assistant Professor. Mr. Preeju Scaria holds a Master of Science in Tourism and Hospitality Management (MSc THM) and is currently pursuing a Master of Commerce (MCom), reflecting his commitment to lifelong learning and professional excellence with his academic expertise. We wish Mr. Preeju Scaria every success, happiness, and fulfilment in this new chapter of his professional journey.

May his association with St. Josephs Institute be both enriching and inspiring. Welcome to the St. Joseph's family, Mr. Preeju Scaria! We wish you a successful and rewarding career with us



Mr. Jeevan Mathew

St. Joseph's Institute of Hotel Management and Catering Technology are delighted to extend a welcome to Mr. Jeevan Mathew as Assistant Professor. With a Master of Hotel and Tourism Management (MHTM) and a Bachelor of Science in Hotel Management andCatering Administration (B.Sc.HM andCA, His commitment to professional excellence and student-cantered learning reflects the values that define our institution. We warmly welcome Mr. Jeevan Mathew to the St. Josephs family and wish him every success as he embarks on this journey with us.Welcome to the St. Joseph's family, Mr. Jeevan Mathew! We wish you a successful and rewarding career with us

A Fond Farewell to Rev. Fr. Joseph Vattappillil

The Principal, Faculty, and Staff of St. Joseph's Institute of Hotel Management and Catering Technology, Palai, bid a heartfelt farewell to Rev. Fr. Joseph Vattappillil, who served as the Institute's Director from 2022 to 2026. During his tenure, he inspired the institution through his visionary leadership, unwavering dedication, and compassionate guidance. More than an administrator, he was a mentor who fostered excellence, unity, discipline, and a culture of mutual respect among staff and students. His constant support and commitment played a pivotal role in strengthening the institute's growth and values while creating a warm and encouraging learning environment. His unwavering commitment to the mission and values of the institution earned the admiration and respect of the entire SJIHMCT family. His legacy of dedicated service, visionary leadership, and compassionate guidance will continue to inspire the institution as it moves forward with confidence and purpose.His dedication to academic excellence and holistic student development has left a lasting impression on the SJIHMCT community and will continue to inspire future generations.



Rev. Fr. Joseph Vattappillil

As he embarks on a new chapter of his journey, the SJIHMCT family expresses its sincere gratitude for his invaluable contributions and wishes him God's abundant blessings, good health, happiness, peace, and continued success in the years ahead.

Government Approval Secured for M.A. Tourism andAviation Management: A Milestone in Academic Excellence



Our institution is delighted to announce that it has officially received Government approval for the launch of the Postgraduate Programme – M.A. Tourism andAviation Management. This significant achievement marks a new chapter in our commitment to providing industry-relevant and career-oriented education. The newly approved programme is designed to equip students with advanced knowledge and practical skills in the rapidly growing tourism and aviation sectors. It reflects the institutions dedication to academic excellence and meeting the evolving demands of the global job market. With this approval, the institute looks forward to welcoming aspiring postgraduate students and expanding opportunities for higher education, professional growth, and successful careers in these dynamic industries.

St. Joseph's Achieves Platinum Sustainable Campus Recognition



St. Josephs Institute of Hotel Management and Catering Technology, Palai, proudly celebrates being recognized as a Platinum Sustainable Campus under the Bharat Environment Program 2026, a flagship initiative of the Bharat Sustainability Campus Mission. The prestigious recognition was conferred by the Research Heights Foundation (RHF) in collaboration with EPTRI during Earth Week 2026. This honor reflects the institutions unwavering commitment to environmental conservation sustainable campus practices, and responsible education. The achievement stands as a testament to the collective efforts of the management, faculty, staff, and students in promoting eco-friendly initiatives and fostering environmental awareness. This milestone further strengthens the institutions vision of creating socially responsible graduates while contributing meaningfully to a greener and more sustainable future

ACADEMIC & CLUB ACTIVITIES

Bin It Right: Paryavarana Club Promotes Sustainable Waste Management

On 22 April 2026, the Paryavarana Club of SJIHMCT, in collaboration with the Research Heights Foundation and EPTRI–Bharat Environment Program under the Bharat Sustainable Campus Mission 2026, organized a Waste Segregation Workshop titled “Bin It Right” at the Student Cafeteria. Conducted by Francis Joseph, a II Semester student, the session was exclusively designed for Paryavarana Club members to strengthen awareness about responsible waste management. The workshop highlighted the importance of segregating biodegradable and non-biodegradable waste at the source, ensuring effective recycling and environmentally sound disposal practices.



A Refreshing Learning Experience: Cinderella Mocktail Workshop

As part of the World Earth Day 2026 celebrations, the Paryavarana Club of SJIHMCT, in collaboration with the Research Heights Foundation and EPTRI–Bharat Environment Program under the Bharat Sustainable Campus Mission 2026, organized a Digital Poster Making Competition on 22 April 2026 . Centred on the theme “Sustainability Awareness,” the event aimed to promote environmental consciousness, encourage sustainable practices, and enhance students’ creative abilities.

The competition attracted the enthusiastic participation of 13 students, who presented innovative and visually engaging digital posters reflecting their understanding of sustainability and environmental responsibility. Through their creative expressions, participants highlighted the importance of protecting natural resources and adopting eco-friendly lifestyles. The event provided a meaningful platform for students to combine artistic talent with environmental advocacy, making World Earth Day both educational and inspiring while reinforcing the institution’s commitment to sustainability and responsible citizenship.



Tree Plantation Drive Commemorates World Earth Day 2026

To mark World Earth Day 2026, the Paryavarana Club of SJIHMCT, in association with the Environment Protection, Training andResearch Institute (EPTRI) and Research Heights, organized a Tree Plantation Drive on 22 April 2026 at the college campus. The initiative aimed to promote environmental awareness, encourage sustainable practices, and enhance the campus green cover. Students of II Semester, along with faculty and staff members actively participated in planting fountain trees across the campus. The event not only beautified the surroundings but also reinforced the importance of ecological balance and collective responsibility towards environmental conservation, making it a meaningful and impactful Earth Day celebration.



NDLI Club Conducts "Hospitality Master" Quiz Competition



The NDLI Club of SJIHMCT, in association with IQAC, successfully organized "Hospitality Master," a quiz competition, on 4 February 2026. The event attracted 48 registered participants and provided an engaging platform for students to test their knowledge of the hospitality industry. The competition witnessed enthusiastic participation and healthy academic competition among students. Jomal Jose (Semester 2B) secured the first position, followed by Mathew George (Semester 2C) in second place, while Abel Sabu (Semester 8A) achieved third position. The programme encouraged learning beyond the classroom and highlighted students' passion for hospitality-related knowledge and professional excellence

Strengthening Partnerships for Student Success: PTA Meeting for Second Semester 2025 Batch



The Parent-Teacher Association (PTA) meeting for the second semester of the 2025 batch was successfully conducted on 25 May 2026 at 2:00 PM in the Seminar Hall. The programme commenced with a warm welcome by Dr. Dona Babu, who emphasized the significance of collaboration between parents and the institution. The gathering featured insightful addresses by Director Fr. Joseph Vattappillil, Principal Dr. Sheri Kurian, and HOD Mr. Varghese Johnson, who shared updates on institutional development, academic progress, and departmental activities. Mrs. Aleena Mathews presented an engaging session on co-curricular activities and presided over the prize distribution ceremony for the cultural fest, MAD 2K25. A lively Parents' Feedback Session encouraged open dialogue, enabling parents to share valuable suggestions and concerns. The event concluded with a vote of thanks by Mrs. Jyothi Joseph, followed by the National Anthem, marking a successful and productive interaction.

Le Sommelier Club Celebrates World Gin Day 2K26



To mark World Gin Day 2K26, the Le Sommelier Club of SJIHMCT organized an engaging session on "Gin" on 20 June 2026 at 11:00 a.m. in Room No. 205. The event was conducted exclusively for the students of the III Semester, providing them with valuable insights into the history, production, characteristics, and significance of gin in the beverage industry. Adding an element of excitement, a quiz competition was held following the session and was conducted by Varghese M.T., III Semester student. Participants enthusiastically showcased their knowledge and understanding of the topic. The winners of the competition were Betson Biju and Christo Chacko, who secured the First Prize, while Jibin Thomas and Amaldev P. claimed the Second Prize. The event was both informative and enjoyable, making it a memorable World Gin Day celebration. Congratulations to all the winners.

Exploring "The World of Sommeliers" at SJIHMCT

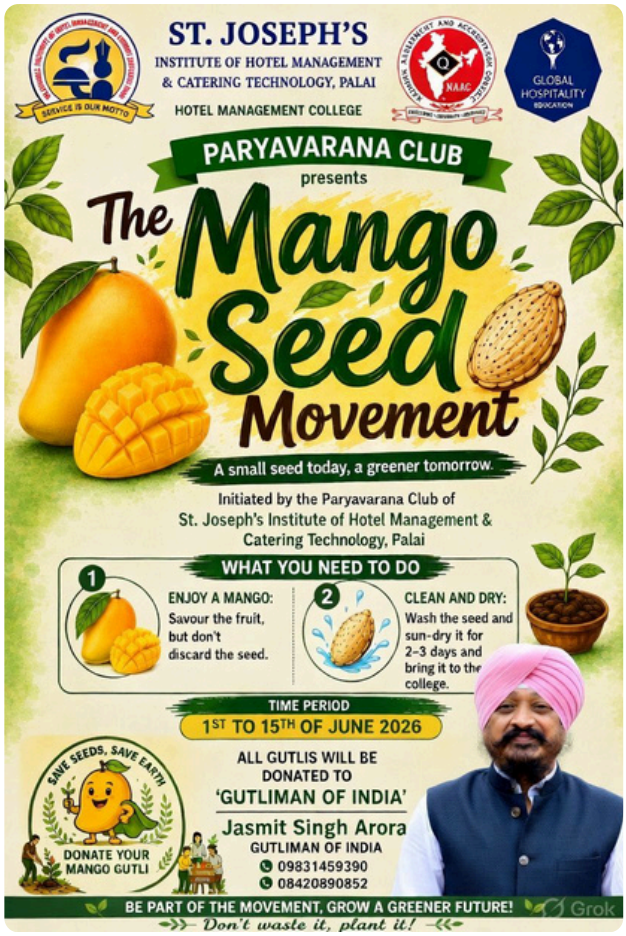


The Le Sommelier Club of SJIHMCT organized an insightful session on "The World of Sommeliers" on 20 June 2026 in the Seminar Hall from 1:00 p.m. onwards. The session was led by Mr. Jonath J. Kottoor, VII Semester student and Club Coordinator of the Le Sommelier Club. Through an engaging and interactive presentation, participants gained valuable knowledge about the role and responsibilities of a sommelier, the art of wine service, and the significance of beverage expertise in the hospitality industry. The session sparked considerable interest among students and encouraged discussions on career opportunities in the field. An exciting quiz competition followed the presentation, allowing participants to test their understanding of the topic. Joyal Joseph and Benny Johnson secured the First Prize, while Devanarayanan K. and Dony Joe Madappattu won the Second Prize. The programme concluded on a high note, celebrating learning, participation, and excellence.

The Mango Seed Movement: Sowing Seeds for a Greener Tomorrow

Paryavarana Club Joins Hands with The Gutli Man for Environmental Conservation. As part of its commitment to sustainability, the Paryavarana Club of St. Josephs Institute of Hotel Management and Catering Technology (SJIHMCT) organized The Mango Seed Movement on 29 June 2026 in association with The Gutli Man. Club members collected and dried mango seeds, which were later sent to Sri Jasmit Singh Arora, the visionary behind the initiative..The seeds will be distributed to farmers for plantation, supporting afforestation, biodiversity conservation, and sustainable agriculture.

The programme inspired students to appreciate how simple environmental actions can create lasting ecological benefits. Through their enthusiastic participation, students reinforced their commitment to environmental stewardship, community service, and the shared responsibility of building a greener, healthier, and more sustainable future—one seed at a time



Our Ocean, Our Life: Inspiring Action for Marine Conservation

Paryavarana Club Marks World Oceans Day 2026 with an Online Awareness Session. To commemorate World Oceans Day 2026, the Paryavarana Club of St. Josephs Institute of Hotel Management and Catering Technology (SJIHMCT) organized an online awareness session titled & "Our Ocean", Our Life "on 8 June 2026 via Google Meet. The session was led by Mr. Athul Biju, a V Semester student, who delivered an engaging presentation on the indispensable role of oceans in sustaining life, regulating the climate, preserving biodiversity, and supporting global livelihoods. He also highlighted pressing environmental concerns, including marine pollution, plastic waste, overfishing, and climate change, while encouraging participants to adopt sustainable practices to protect marine ecosystems. The programme successfully fostered environmental awareness and inspired students to become responsible stewards of the world's oceans.



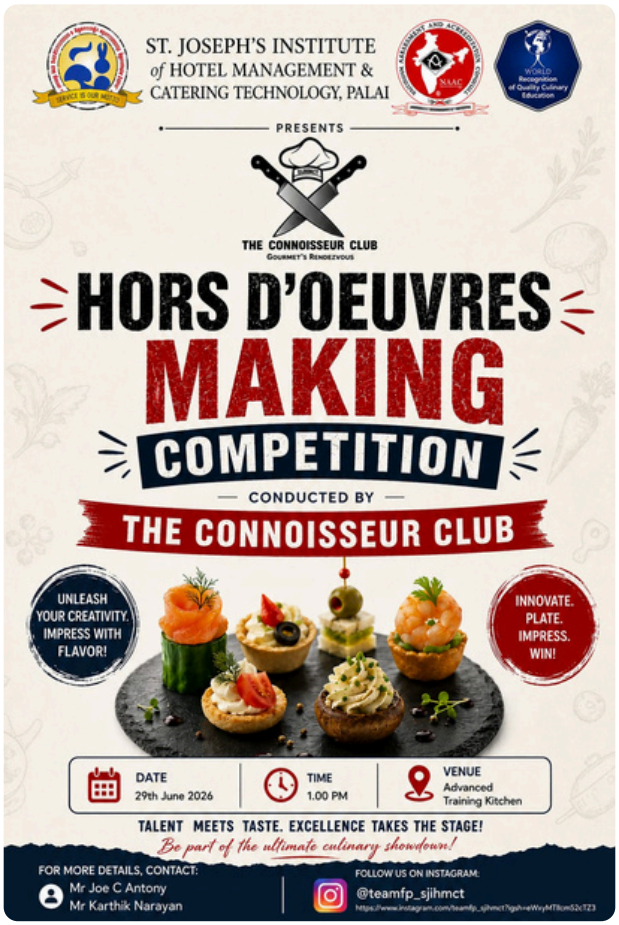
Le Sommelier Club – Tropical Cocktails Day Quiz Sparks Enthusiasm Among Students

On the occasion of Tropical Cocktails Day, The Le Sommelier Club of St. Joseph's Institute of Hotel Management and Catering Technology organized an engaging Quiz Competition on 23 June 2026 at 3:30 p.m. in Room No. 409. The event aimed to enhance students' knowledge of tropical cocktails and related concepts through a fun and competitive learning experience. A total of 16 students participated enthusiastically in the quiz, which featured 18 thought-provoking questions on topics including glassware, ingredients, garnishes, and preparation techniques. The competition witnessed close and exciting rounds, reflecting the participants' strong subject knowledge. Mr. Jobin George of V Semester emerged as the First Prize winner, while Mr. Anandkrishna P. P., also from V Semester, secured the Second Prize. The event successfully combined learning with healthy competition, making Tropical Cocktails Day both memorable and educational.



The Connoisseur Club – Horsd'oeuvre 2k26

Ethnic Dish Making Contest Celebrates Culinary Talent The Connoisseur Club of St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT) organized an exciting Ethnic Dish Making Contest on 29 June 2026 at the Advanced Training Kitchen (ATK). Conducted from 1:00 p.m. to 3:30 p.m., the competition aimed to enhance students' culinary skills, encourage creativity and innovation, and strengthen food presentation and plating techniques out of 10 registered teams, 8 teams comprising 16 students participated, presenting an impressive range of authentic ethnic dishes that reflected both tradition and culinary artistry. entries were evaluated by Mr. Jobin Mathew, Mr. Mathews Mathew, and Mr. Joby Jose, who appreciated the participants' creativity, taste, and presentation. Congratulations to all the winners. The event provided students with an excellent platform to showcase their practical skills and passion for regional cuisine. The competition concluded with the announcement of the winners, marking a memorable celebration of talent, teamwork, and cultural diversity.



World Food Safety Day - Seminar and Intercollegiate Quiz

Four students from the Fifth and Seventh Scamsters of St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT) participated in the World Food safety Day Seminar and Intercollegiate Quiz Competition held at St. George

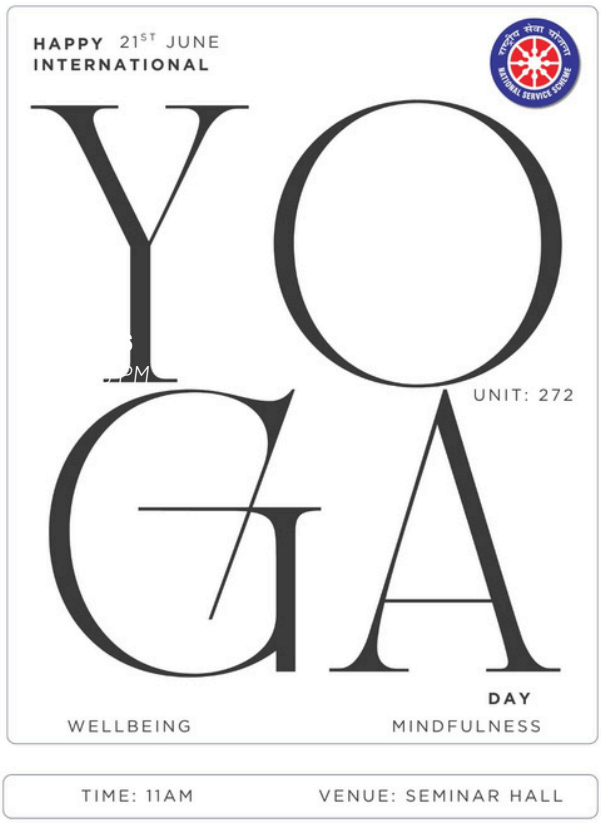
College. Aruyithura and organized by the Department. of" Food Safety. Kottayam The seminar focused on the theme "Used cooking Oil for Sustainable Solutions: Safety, Compliance and Innovation " highlighting the importance of safe disposal sustainable practices, and regulation compliance in the food industrial. The informative sessions enhanced participants understandings of food safety and environmental responsibility. The programme also featured an intercollegiate Food Safety Day Quiz Competition, where students tested their knowledge alongside participants from various institutions. The event offered valuable exposure, encouraged academic interaction, and reinforced the significance of food safety in professional hospitality practices.





International Yoga Day: NSS Unit Marks International Yoga Day with Wellness Session

The National Service Scheme (NSS) Unit 272 of St. Joseph's Institute of Hotel Management andCatering Technology, Palai, celebrated International Yoga Day on 21 June at 11:00 a.m. in the Seminar Hall. The programme commenced with a warm welcome by Faculty Coordinator Ms. Athira, setting the tone for a meaningful wellness initiative. The yoga session was led by Yogacharyan George, who guided students through a series of yoga postures, breathing exercises, and meditation techniques while emphasizing the importance of yoga in promoting physical fitness, mental well-being, and a balanced lifestyle. Students participated enthusiastically, making the session both interactive and refreshing the programme concluded with a vote of thanks delivered by a student representative, followed by the National Anthem, leaving participants inspired to incorporate yoga into their daily lives.





Creating Awareness for Census 2027NSS Self Enumeration Programme

Empowering Students with Knowledge on Self-Enumeration and Census Procedures. The NSS Unit of St. Josephs Institute of Hotel Management and Catering Technology (SJIHMCT) organized an awareness programme on 29 June 2026 to familiarize students with Census 2027: Self-Enumeration (SE) and Door-to- Door Enumeration An interactive discussion enabled students to clarify their queries and better understand the social and developmental significance of the census. The programme concluded with a vote of thanks, leaving participants better informed and prepared to contribute to this important national initiative. Procedures. The session was led by Mr. Anoop (AO, Revenue Department), Mr. Denny George (Village Officer, Bharananganam), Mr. Saji Joseph (Head Clerk, Taluk Office), and Ms. Raji Raghav (Revenue Department). The resource persons explained the objectives of the national census, the importance of accurate data collection, and the responsibilities of citizens in ensuring its success.

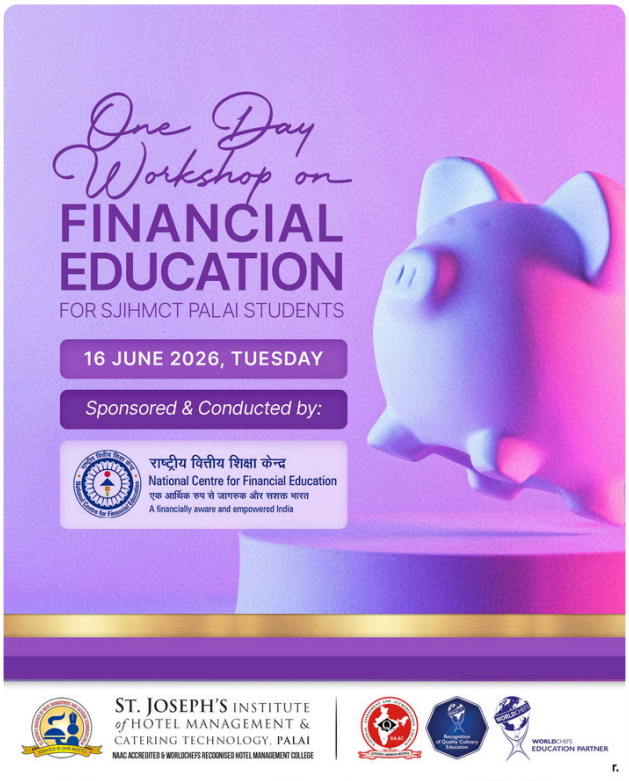


EXTENSION ACTIVITIES

Empowering Students Through Financial Awareness: One-Day Financial Education Workshop

A One-Day Workshop on Financial Education was organized on 16 June 2026 for the III, V, and VII Semester students of St. Joseph's Institute of Hotel Management and Catering Technology, Palai. Sponsored and conducted by the National Centre for Financial Education, the programme aimed to enhance students' financial literacy and develop responsible money management skills. The workshop began at 10:30 a.m. with a welcome address by Principal Dr. Sheri Kurian, highlighting the importance of financial awareness in students' personal and professional lives. Ms. Rathnamallika, the resource person, led insightful sessions on budgeting, saving, banking services, digital transactions, investments, responsible borrowing, and long-term financial planning. The interactive sessions encouraged active participation and helped students understand the importance of financial discipline and security.

The programme concluded at 4:00 p.m. with a vote of thanks delivered by Mr. Jibin Thomas of III Semester, marking the successful completion of an enriching learning experience



Strengthening Innovation Culture through NISP Orientation

Palai, May 12, 2026: Mr. Varghese Johnson, IIC Coordinator of SJIHMCT, Palai, participated in the online Orientation Session on the National Innovation and Start-up Policy (NISP), organized by the Central NISP Implementation Team at IIC-MIC in collaboration with AICTE Innovation Centers. Held from 2:30 p.m. onwards, the session aimed to support Higher Education Institutions (HEIs) in adopting NISP provisions and developing effective Intellectual Property (IP) policy frameworks. The programme also emphasized aligning institutional innovation activities with various initiatives under the Institution's Innovation Council (IIC). The session was led by Dr. Dipan Sahu, who shared valuable insights into innovation policy frameworks, implementation strategies, and best practices. The orientation provided participants with a deeper understanding of fostering innovation ecosystems and promoting entrepreneurship. The programme proved highly beneficial in strengthening institutional efforts toward innovation-driven growth and start-up development.

Industry Interaction Sessions Connect Students with Global Hospitality Leaders

SJIHMCT, Palai organized a series of Industry Interaction Sessions for III, V, and VII Semester students, providing them with valuable exposure to leading organizations in the hospitality and aviation sectors. The programmes were conducted on campus throughout the day, offering students insights into global career opportunities and industry expectations.

The first session, held at 10:00 a.m., featured a presentation by the HTMi Team, Switzerland for V and VII Semester students. This was followed by engaging session at 11:30 a.m. by the GMR Group, which introduced students to career prospects and industry trends. At 1:30 p.m., the HTMi Team conducted a separate presentation for III Semester students, inspiring them with information on international hospitality education and professional development. The sessions proved highly informative, enabling students to interact with industry representatives and gain a broader perspective on future career pathways.

Orientation Programme Promotes Anti-Ragging and Drug Abuse Awareness



As part of its commitment to creating a safe and supportive learning environment, SJIHMCT, Palai organized an Orientation Programme on Anti-Ragging and Drug Abuse Awareness on 20 June 2026 at St. Francis Hall from 11:30 a.m. to 12:30 p.m. The programme aimed to educate students about the harmful effects of ragging and substance abuse while fostering a culture of mutual respect and responsibility on campus. The session was led by Mr. K. Dileep Kumar, Sub Inspector of Police (SHO), Pala Police Station, who served as the resource person. Through an informative and engaging presentation, he highlighted the legal consequences of ragging and drug abuse, the importance of personal discipline, and the role students play in maintaining a healthy campus environment. The programme reinforced the institution's vision of building a ragging-free and drug-free campus, inspiring students to contribute positively to the college community.

Faculty Members Participate in Industry Orientation Programme: Strengthening Academia–Industry Collaboration

As part of its commitment to academic excellence and industry engagement, St. Joseph's Institute of Hotel Management andCatering Technology, Palai organized a Faculty Orientation Programme in leading five-star hotels across Kochi during 3–10 June 2026. Fourteen faculty members participated in immersive orientation sessions hosted by renowned hospitality brands, including Hyatt, Holiday Inn, Crowne Plaza, Le Méridien, and Taj Malabar. The programme provided valuable exposure to contemporary hotel operations, service standards, emerging hospitality trends, and best management practices. Through interactive sessions and practical learning experiences, faculty members enhanced their professional competencies, enabling them to integrate current industry insights into classroom teaching. This initiative reinforces the institution's dedication to continuous faculty development and preparing students for the evolving demands of the global hospitality industry.

Faculty Orientation Programme at Crowne Plaza Kochi



Crowne Plaza Kochi

The Faculty Orientation Programme at Crowne Plaza Kochi provided faculty members with valuable exposure to luxury hotel operations and contemporary hospitality practices. Ms. Rekha, programmed interactive sessions with heads, including the Operations, Office, Housekeeping, Human Food Safety Hygiene, Culinary, and Sales andteams. The sessions highlighted excellence, operational standards, interdepartmental coordination luxury hotel environment. Led by the featured sessions departmental Front Resources, and Marketing service and guided hotel tour offered participants firsthand insight into various operational departments, strengthening the connection between academic learning and industry practices. The programme was highly informative and equipped faculty members with practical knowledge to enrich teaching and student training.



Faculty members who participated in the programme included Ms. Aleena T. Mathews, Ms. Jyothi Joseph, Mr. Sharath, Mr. Shivanandhan, and Mr. Sonu V. S. The programme was coordinated by Ms. Rekha.

Faculty Orientation Programme at Le Méridien Kochi



Le Méridien Kochi

The Faculty Orientation Programme, held at Le Méridien Kochi on 4–5 June 2026, provided participants with valuable exposure to the operational standards and service excellence of Marriott International. On 4 June 2026, Ms. Arunima Mohan, Training Manager, introduced the participants to Marriott International and the Le Méridien brand, followed by sessions on Food & Beverage Service Operations and Housekeeping Operations, focusing on service standards, departmental responsibilities, and guest satisfaction. On 5 June 2026, participants attended sessions on Front Office Operations and Food Production, covering guest relations, reservation procedures, kitchen operations, food safety, and menu planning. The programme also provided practical insights into hotel operations, enabling faculty members to better understand industry expectations and contemporary hospitality practices. Overall, the orientation programme enriched the participants' professional competencies, strengthened the integration of academic knowledge with industry practices, and reinforced their commitment to delivering high-quality, industry-oriented hospitality education.



The Faculty Orientation Programme was attended by Dr. Dona Babu, Dr. Regy Sunil, and Mr. Jobin Mathew. Ms. Arunima Mohan served as the Programme Coordinator.

Faculty Orientation Programme at Taj Malabar Resort & Spa, kochi



Taj Malabar Resort & Spa, kochi

As part of the institute's faculty development initiatives, Mr. Varghese Johnson and Mr. Sujith Mathew George, faculty members of St. Joseph's Institute of Hotel Management & Catering Technology (SJIHMCT), participated in a two-day Faculty Orientation Programme at Taj Malabar Resort andSpa on 4–5 June 2026.The programme, coordinated by Ms. Jiffna Henry, Learning andDevelopment Manager, began with an overview of the history, legacy, and service excellence of Taj Malabar Resort andSpa. Faculty members attended sessions on Front Office, Food andBeverage Service, Food Production, Housekeeping, Human Resources, and Learning andDevelopment, gaining insights into current hospitality trends, operational excellence, sustainability, digital transformation, and guest experience enhancement. Interactive sessions with departmental heads and industry professionals provided valuable exposure to contemporary hotel operations and talent development practices. The programme significantly enhanced the participants' industry knowledge, enabling them to further enrich classroom teaching, practical training, and industry-oriented learning at SJIHMCT.

Faculty Orientation Programme at Holiday Inn, kochi

As part of the Faculty Orientation Programme, faculty members of St. Joseph's Institute of Hotel Management andCatering Technology (SJIHMCT) visited Holiday Inn Kochi on 4 and 5 June 2026 to gain valuable exposure to the operational practices of a leading international hospitality brand. The sessions were led by Mr. Fino Babu, General Manager, Chef Shankar Dhankal, Executive Chef, Ms. Sugandhi Vibin, Human Resources Manager, Mr. Shekar Nigam, Front Office Duty Manager, and Mr. Rishi Agarwal, Housekeeping Manager. The resource persons shared practical insights into hotel management, guest service excellence, culinary operations, human resource practices, front office management, and housekeeping standards. Interactive discussions and real-world case examples enabled participants to understand current industry expectations and best practices. The programme proved to be an enriching learning experience, strengthening the faculty members' industry knowledge and enhancing their ability to integrate contemporary hospitality practices into classroom teaching and practical training.



The programme was attended by Mr. Anoop M, Mr. Sreejith O. V., and Ms. Aparna Sudarsanan, and was coordinated by Mr. Fino Babu.



Holiday Inn, kochi

Faculty Orientation Programme at Grand Hyatt Kochi

As part of its commitment to continuous professional development, Ms. Sharon Paul and Ms. Athira A participated in a two-day Faculty Development Programme (FDP) at Grand Hyatt Kochi from 4–5 June 2026



Grand Hyatt, Kochi

The programme provided valuable exposure to contemporary hospitality practices, with a special focus on Front Office Operations. A key highlight of the programme was an engaging and insightful session led by Ms. Nikhitha Deshmukh, Front Office Manager (FOM), who shared practical knowledge on guest service excellence, front office procedures, and industry best practices. The interactive learning experience enabled the participants to gain a deeper understanding of operational standards followed by a leading luxury hotel. The FDP strengthened their professional competencies and reinforced the importance of industry-academia collaboration in delivering quality hospitality education.

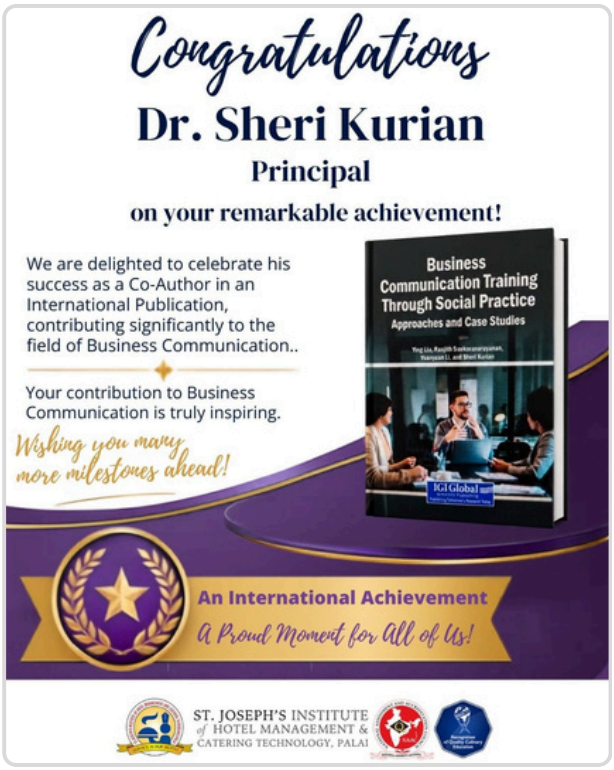


Faculty participants included Ms. Athira A and Ms. Sharon Paul. The programme was coordinated by Ms. Nikhitha Deshmukh.

ACHIEVEMENTS

Advancing Knowledge Globally: Dr. Sheri Kurian's International Publication Succe

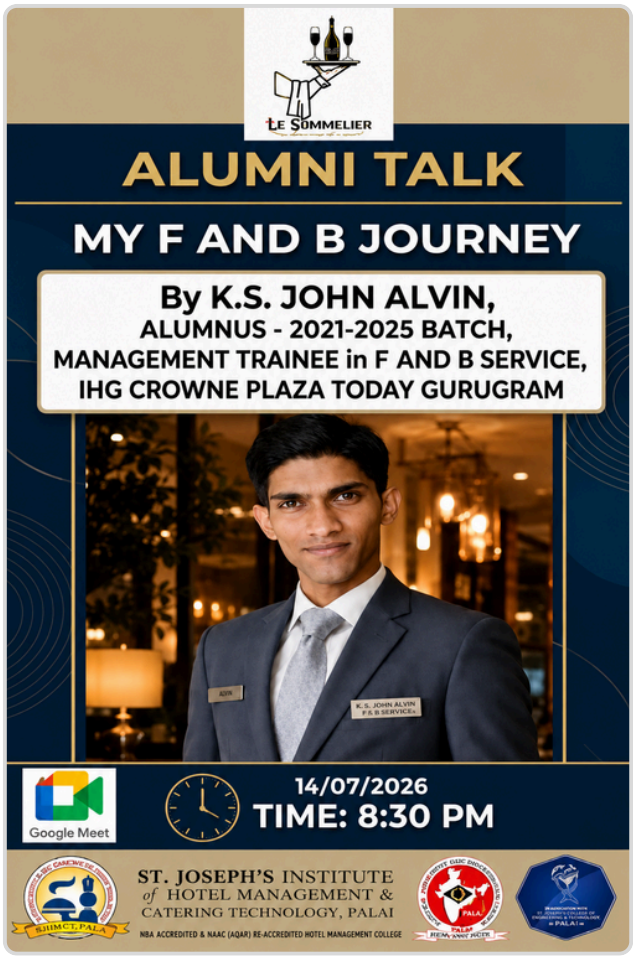
St. Joseph's Institute of Hotel Management and Catering Technology (SJIHMCT), Palai, proudly congratulates its Principal, Dr. Sheri Kurian, on the remarkable achievement of co- authoring the internationally published book, Business Communication Training Through Social Practice: Approaches and Case Studies, released by IGI Global Scientific Publishing. This prestigious publication reflects Dr. Kurian's scholarly contribution to the field of Business Communication and highlights his commitment to advancing academic knowledge through research and innovation. The book presents valuable insights and practical approaches that benefit educators, researchers, and professionals worldwide.



This prestigious publication reflects Dr. Kurian's scholarly contribution to the field of Business Communication and highlights his commitment to advancing academic knowledge through research and innovation. The book presents valuable insights and practical.

ALUMNI CORNER

As part of the "Be Inspired" Alumni Webinar Series, the Le Sommelier Club hosted the fourth edition of My F&B Journey on 14 July 2026 via Google Meet. The session featured Mr. K.S. John Alvin, Management Trainee (F&B Service) at IHG Crowne Plaza Today, Gurugram, who shared his inspiring transition from an SJIHMCT student to a hospitality professional. The programme began with a prayer song, followed by a welcome address by Mr. Don George and the speaker's introduction by Mr. Joyal Joseph. Mr. John Alvin highlighted the importance of communication, technical skills, grooming, teamwork, and continuous learning for success in the Food & Beverage industry. Drawing from his professional experiences, he shared practical tips on adapting to workplace challenges, building confidence, and maintaining a positive attitude in a competitive hospitality environment. His real-life experiences and career journey motivated students to pursue excellence and remain committed to lifelong learning. An engaging Q&A session enabled students to gain valuable career insights and seek guidance on career opportunities, internships, and professional growth. The webinar concluded with a vote of thanks, leaving participants inspired, motivated, and better prepared to pursue successful careers in the hospitality industry.



PLACEMENTS

SJIHMCT Student Secures International Placement in Germany



St. Joseph's Institute of Hotel Management & Catering Technology (SJIHMCT), Palai, proudly congratulates Kevin Schlumpf on securing an international placement as an F&B Trainee at Hotel Bareiss GmbH, Germany. This remarkable achievement reflects the institute's commitment to providing students with global career opportunities through its international placement initiatives. Kevin's success is a testament to his dedication, perseverance, and professional excellence. The SJIHMCT family wishes him continued success, meaningful learning experiences, and a rewarding career as he embarks on this exciting international journey.

UPCOMING EVENTS

VEGAN EXPRESS 2026



Where Tradition Meets Sustainability

VEGAN EXPRESS – Vegan Cuisine Edition celebrates India's rich plant-based culinary heritage while embracing the future of sustainable gastronomy. Rooted in tradition and inspired by innovation, the event promotes ethical cooking, zero-waste kitchen practices, and the creative use of local, seasonal ingredients.

Designed for aspiring chefs, students, and culinary enthusiasts, VEGAN EXPRESS encourages participants to explore authentic vegan cuisine, develop environmentally responsible cooking techniques, and discover how sustainability can shape the future of hospitality. Join us in redefining the art of cooking—one plant-based plate at a time

Steering Committee, Resource Persons & Grand Jury

The Steering Committee brings together experienced culinary and hospitality professionals who guide Vegan Express in promoting sustainability, ethical cooking, and innovation in plant-based cuisine

Chef Sheetharam Prasad



Vice President – IFCA | Corporate Executive Chef – GRT Hotels & Resorts

With over 25 years of culinary excellence, Chef Sheetharam Prasad is a renowned hospitality leader, WACS Certified Executive Chef, and internationally accredited culinary judge. As Vice President of IFCA, General Secretary of SICA, and Corporate Executive Chef at GRT Hotels & Resorts, he has represented India at prestigious global culinary competitions and earned numerous national and international accolades. Celebrated for his innovation, leadership, and commitment to culinary excellence, Chef Sheetharam has had the honour of serving distinguished dignitaries, including the Prime Minister and President of India, making him a leading force in shaping the future of Indian gastronomy.

Chef Suresh Baabu



Executive Chef, Marriott Kochi

Chef Suresh Baabu is an accomplished culinary professional currently serving as Executive Chef at Kochi Marriott, with extensive international experience across India, the Maldives, Qatar, and the UAE. He has led high-performing kitchen teams at renowned brands including Marriott International, W Maldives, Just Vegan (Dubai's first plant-based restaurant chain), Rixos. The Palm, DUKES Dubai, Anantara, One &Only Resorts, Jumeirah Group, and Radisson. Known for his expertise in plant-based cuisine, large-scale buffet operations, and pre-opening projects, he has driven concept development, financial performance, and operational excellence across luxury hospitality properties. His career reflects strong leadership in culinary innovation, brand standards implementation, and team development within premium global environments.

Chef Raj Setha



Mentor | Culinary Judge | Industry Icon

A visionary chef with over three decades of culinary excellence, Chef Raj Sethia is celebrated for his innovation, mentorship, and leadership in the hospitality industry. Renowned for introducing unique culinary concepts and redefining contemporary cuisine, he is an active member of several prestigious international culinary associations and serves as President – South India, World Association of Master Chefs (Australia).

A recipient of the IFCA Most Innovative Chef Award (2022) and IFCA Friendship Award (2019), Chef Raj is a respected jury member at leading national culinary competitions. Beyond the kitchen, he is a passionate advocate for social causes through his work with the Gift Your Organ Foundation, making him an inspiring leader who blends culinary excellence with meaningful community impact.

Ms. Archana Pai

A passionate advocate of sustainable and zero-waste cooking, Archana Pai is celebrated for preserving the authentic flavours of Konkani cuisine. With expertise in traditional coastal cooking from Mangaluru and Goa, she promotes mindful use of local ingredients and eco-friendly culinary practices.

Through collaborations with leading hospitality brands, she inspires chefs and food enthusiasts to embrace sustainability, innovation, and responsible gastronomy.



Chef & Mentor - Zero waste Kitchen

Chef George K. George

Senior Chef George K. George is an accomplished hospitality professional and Consultant Chef, currently serving on the Executive Committee of SICA. He brings extensive experience in catering, food and beverage operations, and overall hospitality management, supported by a DHMCT from IHM Chennai with a specialization in production, along with a Post Diploma from OCLD. Over a distinguished career spanning decade.
he served with The Oberoi Group for more Executive Chef at The Oberoi Grand, Kolkata, and The Trident, Cochin, where he led large culinary teams and managed high-end dining operations. Known for his strong operational expertise and production-focused approach, he has consistently delivered excellence in premium hospitality environments. Since October 2008, he has been serving as Director at Infra Hotels and Resorts near Nedumbassery Airport, Kochi, guiding strategic growth and operational development. shorten it



Consultant Chef & Executive Committee, SICA

International Conference 2026



Entrepreneurial Thinking as Culture: The Future of Hospitality & Tourism Industry

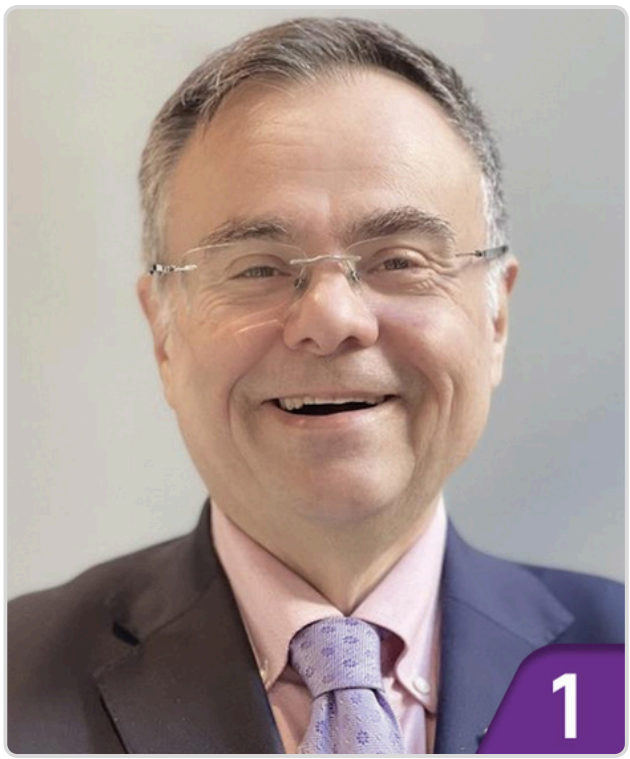
St. Joseph's Institute of Hotel Management & Catering Technology (SJIHMCT), Palai, in association with the Ministry of Tourism, Government of India, proudly presents a Two-Day International Conference on 18–19 September 2026.
The conference will bring together renowned academicians, global industry leaders, entrepreneurs, researchers, and students to explore the future of hospitality through entrepreneurship, innovation, sustainability, AI, digital transformation, and experiential tourism.
Featuring Prof. Dimitrios Buhalis (Bournemouth University, UK) as the Keynote Speaker, alongside distinguished international and national experts, the conference offers keynote addresses, technical sessions, panel discussions, and research paper presentations.
This global platform aims to inspire entrepreneurial thinking, foster international collaborations, showcase innovative research, and empower the next generation of hospitality and tourism professionals to lead a sustainable and technology-driven future.

Steering Committee, Resource Persons & Grand Jury

Prof. Dimitrios Buhalis

Professor of Strategic Management & Marketing, Director – e-Tourism Lab, Bournemouth University, UK

A globally acclaimed expert in tourism, hospitality, and digital innovation, Prof. Dimitrios Buhalis is a leading authority on smart tourism, artificial intelligence, and digital transformation. A highly cited researcher, he has authored over 25 books and 400+ scholarly publications. Through his research and collaborations with governments, international organizations, and the tourism industry, he continues to shape the future of sustainable and technology-driven tourism worldwide.
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Prof. Dimitrios Buhalis

Resource Persons

Dr. Michail Toanoglou

Professor of Management Practice & Academic Director, MSc in Hospitality Management (IMHI), ESSEC Business School, France



Dr. Michail Toanoglou

With over 30 years of leadership experience in hospitality and tourism, Dr. Michail Toanoglou is a globally recognized expert in hospitality strategy, service innovation, leadership, and sustainable tourism. As Academic Director of ESSEC's prestigious IMHI programme, he has shaped hospitality education across Europe and Asia. A GSTC-Certified Sustainability Expert and executive educator, he collaborates with leading global hospitality organizations to advance innovation, sustainability, and excellence in hospitality management

Professor Peter A. Jones MBE

Hospitality Educator, Researcher & Chairman, The Crumbs Project, UK

A distinguished hospitality educator and researcher, Professor Peter A. Jones MBE has held senior leadership roles at leading UK universities and played a key role in establishing The Edge Hotel School, the UK's first hotel school. Honoured with an MBE for his outstanding contributions to hospitality, he is widely recognized for his work in hospitality education, sustainability, and social inclusion. As Chairman of The Crumbs Project and Special Advisor to Kathmandu University School of Management, he continues to champion inclusive hospitality education and industry development worldwide.



Professor Peter A. Jones MBE

Mr. Vineet Verma, MRICS, FIIHM

Director, Brigade Hotel Ventures Ltd. | Managing Director, World Trade Center Bengaluru, Kochi & Chennai

Mr Vineet Verma, MRICS, FIIHM is a seasoned hospitality and real estate leader serving as Director, Brigade Hotel Ventures Ltd., and Managing Director, World Trade Center Bengaluru, Kochi & Chennai. With extensive experience in hospitality development, commercial real estate, asset management, and business leadership, he has played a key role in shaping premium hospitality and mixed-use developments across India.



Mr. Vineet Verma, MRICS, FIIHM

His expertise spans hotel operations, strategic investments, business growth, and global trade infrastructure, contributing significantly to the advancement of the hospitality and real estate sectors. He is widely recognized for fostering industry-academia collaboration and promoting innovation, sustainability, and excellence in hospitality and business management

Prof. W.K. Athula Chammika Gnanapala

Professor of Tourism Management & Dean, Sabaragamuwa University of Sri Lanka



Prof. W.K. Athula Chammika Gnanapala

A distinguished academic and researcher in tourism and hospitality, Prof. W.K. Athula Chammika Gnanapala is recognized for his expertise in destination management, sustainable tourism, and tourism education. As Dean of the Faculty of Management Studies at Sabaragamuwa University of Sri Lanka, he has made significant contributions to research, curriculum development, and industry–academia collaboration, advancing sustainable and responsible tourism practices across the region.

Ms. Carla Gethin

Vice Principal – Corporate Development & Innovation, City of Glasgow College, Scotland, UK



Ms. Carla Gethin

A respected leader in higher education and innovation, Ms. Carla Gethin is Vice Principal for Corporate Development & Innovation at City of Glasgow College. She is recognized for driving strategic partnerships, industry engagement, workforce development, and educational innovation. Through her leadership, she has strengthened collaboration between academia, industry, and international stakeholders, fostering future-ready learning environments and advancing skills development on a global scale.

Dr. Sudheer K. P.

Vice Principal – Corporate Development & Innovation, City of Glasgow College, Scotland, UK

A renowned expert in Food Process Engineering and Post-Harvest Technology, Dr. Sudheer K. P. brings over 25 years of academic and research experience. He has led numerous national and international research projects and has made significant contributions to agricultural innovation and food technology. His achievements include prestigious honours such as the Norman E. Borlaug Fellowship and the ICAR National Fellowship, recognizing his excellence in research and innovation



Dr. Sudheer K. P.

Mr. Nishant Suri

International Academic Manager, International Development Group (IDG) , HTMi Switzerland.

Mr. Nishant Suri serves as the International Academic Manager of the International Development Group (IDC) at HTMi Switzerland. With extensive experience in international education, academic partnerships, and hospitality management, he plays a key role in strengthening global collaborations and enhancing academic excellence across HTMi's international network. His work focuses on developing industry-oriented learning opportunities, fostering cross-cultural engagement, and supporting student success in the global hospitality sector. Through his leadership, he contributes to advancing international academic cooperation and preparing future hospitality professionals for global careers.



Mr. Nishant Suri

Dr. Robinet Jacob

Professor, Director & Dean, Faculty of Tourism and Hospitality Studies, Mahatma Gandhi University, Kerala

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Dr. Robinet Jacob

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Professor, Director & Dean, Faculty of Tourism and Hospitality Studies, Mahatma Gandhi University, Kerala

A distinguished academician, researcher, and administrator, Dr. Robinet Jacob serves as Professor, Director & Dean of the Faculty of Tourism and Hospitality Studies at Mahatma Gandhi University. He is also the Director of the MGU Innovation Foundation and a Member of the University Syndicate. Renowned for his contributions to tourism education, innovation, entrepreneurship, and industry–academia collaboration, he continues to advance hospitality education and research in India

Prof. Mohammad Iranmanesh

Professor, Taylor's University, Malaysia | Associate Editor, Asia-Pacific Journal of Business Administration



Prof. Mohammad Iranmanesh

An internationally recognized researcher in business management, innovation, digital transformation, and sustainability, Prof. Mohammad Iranmanesh has published extensively in leading global journals. As a Professor at Taylor's University and Associate Editor of the Asia-Pacific Journal of Business Administration, he is widely respected for advancing research in technology adoption, consumer behaviour, and evidence-based management, while fostering global academic collaboration and innovation.

Prof. Sarju S

CEO, SIIF Incubator | Chair, IEEE Computer Society Kerala Chapter | Assistant Professor, SJCET Palai



Prof. Sarju S

A leading academic and innovation mentor, Prof. Sarju S. is the CEO of SIIF Incubator, Chair of the IEEE Computer Society Kerala Chapter, and Assistant Professor at SJCET Palai. With over 15 years of academic and industry experience, he is dedicated to fostering entrepreneurship, startup ecosystems, artificial intelligence, and technology-driven innovation. Through his leadership and mentorship, he continues to empower aspiring entrepreneurs and advance innovation-led education

ENTREPRENEURIAL THINKING

Innovation begins with curiosity, grows through collaboration, and transforms the future through entrepreneurial thinking. In hospitality and tourism, every challenge is an opportunity to create meaningful experiences and lasting impact.

Pala Palate

SJIHMCT PALAI NEWSLETTER

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