



VISWAJYOTHI

COLLEGE OF ENGINEERING & TECHNOLOGY

Approved by AICTE New Delhi & Affiliated to APJ Abdul Kalam Technological University



NEWS LETTER

Jan-June 2023

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DEPARTMENT OF HOTEL MANAGEMENT & CATERING TECHNOLOGY

INSTITUTE VISION

“Moulding Professionals par Excellence with Integrity, Fairness and Human Values”.

INSTITUTE MISSION

1. We commit to develop the institution as a Center of Excellence of International Standards
2. We guide our students in the attainment of intellectual and professional competence for successfully coping with the rapid advancements in technologies and the ever changing world of business, industry and services
3. We help each and every student in their personal growth into mature and responsible individuals
4. We strive to cultivate a sense of social and civic responsibility in our students, thus empowering them to serve humanity.
5. We promise to ensure a free environment where quest for the truth is encouraged

DEPARTMENT VISION

“To help students acquire the technical and inter-personal skills required for successfully securing gainful employment in the burgeoning Travel and Tourism Industry.”

DEPARTMENT MISSION

To put in place the best possible infrastructure and engage the most experienced staff in the Hospitality Industry to enable students to imbibe the knowledge and skills required to thrive in the industry.

- ⇒ To enable students to attain the intellectual and professional prowess to stay abreast of evolving technologies and trends in the Hospitality Sector.
- ⇒ To provide students opportunities for internship with reputed hotel chains in India and abroad.

- ⇒ To groom students not only to secure a successful career in the Travel and Tourism Industry, but also to be responsible citizens of the Country.

PROGRAM EDUCATIONAL OBJECTIVES (PEOs)

- ☑ Hospitality graduates will attain necessary skills and professional knowledge needed to excel in the hospitality industry focusing on both hotel management and food and beverage management.
- ☑ Hospitality graduates will lodge critical thinking, and the ability to introduce new products and services to delight the guests.
- ☑ Hospitality Graduates will have basic knowledge in other disciplines, to tackle and co-ordinate inter-disciplinary real life problems.
- ☑ Hotel and hospitality graduates will attain entrepreneurial knowledge and skills in hospitality to create employment opportunity for the community and serve the society.
- ☑ Hospitality Graduates will have soft skills, discipline, confidence, self-respect, teamwork skills, and strong adherence to ethical values in a social context.

PROGRAM SPECIFIC OUTCOMES (PSO)

- ⇒ Hands on training in Food Production, Food Beverage Service, Accommodation Operation and Front Office Departments. developing basic skills sets for the industry and thereby to prepare students for management careers in hotels, cruise lines, and other catering organisations.
- ⇒ Demonstrate core technical, analytical and conceptual hospitality skills.
- ⇒ Apply knowledge and skills gained from experiential learning to the highly competitive hospitality environment
- ⇒ To sharpen soft and hard skills among the students for being a hospitality professional.
- ⇒ To develop leadership and managerial skills promoting the need for lifelong learning as required for a competent hospitality professional.

PRINCIPAL'S MESSAGE:



I am delighted to welcome you to the primary edition of the newsletter in Hotel Management and Catering Technology. It is an opportunity to celebrate the achievements, milestones, and interesting trends inside our academic community.

This academic year promises to be filled with new opportunities for growth and learning. Our dedicated faculty, staff and students continue to excel in their respective fields and I am proud of the collective efforts that make our college a vibrant and dynamic place of education.

I encourage you to make the most of the resources and support available here. Whether its academic assistance, extracurricular activities, or personal development, our college is here to nurture your potential

Thank you for being a part of our college community, and I look forward to witnessing your growth and success throughout the year, Best wishes for a fruitful and inspiring academic year.

Dr.K.K.Rajan

HOD'S MESSAGE

I am pleased to address you with the first issue of our Department newsletter. It has been an eventful and productive semester here at the Hotel Management Department. Our dedicated faculty members and hardworking students have consistently strived for excellence.

We have had some notable successes, including industry guest lectures, organising exciting culinary events, Industrial visit and facilitating internship opportunities for our students at renowned hotels abroad. Our commitment to holistic hospitality management education continues unabated, we are constantly working to adapt our curriculum to hospitality trends and the evolving needs of our students.

I encourage all of you to make the most of the resources and opportunities available to you at the college. Your commitment and passion will be the key to your success in this dynamic field.

I look forward to the outstanding achievements of our students and the continued growth of our department. Together we can reach new heights in the field of hospitality management.

Mr. Sujith K.S.



VISITORS TO THE CAMPUS

Chef Arun Nair

- The Department of Hotel Management and Catering Technology, staff and students were delighted to have Chef Arun Nair on campus on 5th April, 2023. He was warmly welcomed by the HOD, staff and students in traditional style. Arun Nair is an Executive Chef from Carnival Cruise Lines USA. He interacted with the students and shared his experiences on his journey to becoming a Chef with the students

Expert Talk on
**Job Opportunities in
Cruise Lines**

Resource Person
Chef Arun Nair
Carnival Cruise Lines
USA

2023
April 5th
10.00 am

Venue
HMCT Conference Hall

Organised by
Department of Hotel Management & Catering Technology
in association with **IIC**

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Chef Joe Thottungal

- Mr Joe Thottungal, chef, author and an owner of Coconut Lagoon restaurant Ottawa, Canada visited the Department along with 23

23 Delegates from
Ottawa, Canada Visiting VJCT

Tuesday
21st
March 2023
@ 11.00 am
Main Auditorium

Mr. Joe Thottungal C.C.C.
Introductory Speech

Mr. Warren Creates
BA, LLB
Certified Specialist in
Citizenship & Immigration
Speaks on
**Canada's
Immigration Program**

Mr. Simon Tyler
Internationally Acclaimed Author
Speaker and Coach
Speaks on
**Role of Simplicity
Impact & Attitude in
Each One of Us**

Interactive Session with Students

All S8 Students are Invited

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Canadian delegates on 21st March 2023. They have interacted with the students and cleared their doubts regarding the opportunity in the hospitality sector in Canada. The Hotel Management Department hosted Lunch for the delegates.



INDUSTRIAL VISIT

- The Department of hotel management conducted an Industrial visit to Meat product of India, Edayar, Koothattukulam on April 25th 2023. The main objective of the visit was to make the students aware about the different types of meat, their processing, hygiene standard followed, and slaughtering methods. The Students learn about the latest technologies and trends, high tech slaughter houses with the highest standard of hygiene, and the storage facilities where the meat products are stored for a long period of time.



CARVING WORKSHOP

- The Hotel Management Department hosted a Fruit and vegetable Carving workshop "Sculptura" on April 26, 2023. Chef Joshy Varghese, an expert in carving was the resource person for the day. He gave students the opportunity to practice the technique of carving vegetables and fruits. Attractive caricatures the students carved from fruits and vegetables

DEPARTMENT OF HOTEL MANAGEMENT & CATERING TECHNOLOGY in association with IIC

Sculptura '23

Workshop on
FRUITS & VEGETABLE CARVING

Master your Food Carving Techniques with
Chef. JOSHY VARGHESE

Registration 9020 14 1112
9995 43 1940

26th Wednesday
APRIL 2023 10.00 am-03.30 pm
@ BTX-HMCT Block

Interested students from all branches
can participate

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WORLD ENVIRONMENT DAY

- On the 5th of June 2023, department of Hotel management & catering technology VJcet organised environment day celebrations. The main aim of the event was to increase awareness among students about the importance of the environment and the need to protect it. Students were asked to prepare projects, make models or decorate the class with environment day as the theme. The Principal of the college Dr.K.K Rajan along with the other faculty members, participated in the program in full spirit by planting a sapling in the lawn inside the campus to create a green corner. The goal is to educate people about the importance of preserving the environment and encourage them to take initiatives

towards sustainable development.

Department of HOTEL MANAGEMENT & CATERING TECHNOLOGY (HMCT)

WORLD ENVIRONMENT DAY 2023



Vazhakulam, Kerala, India

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Google



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INTERNATIONAL YOGA DAY

International Yoga Day International Yoga Day was celebrated on 21/6/2023. The theme of this year's Yoga Day was "Vasudhaiva Kutumbakam" which means "The World Is One Family". It emphasises the spirit of Yoga, which unites and brings all people together. We were privileged to have Adv. K I Jacob, Yoga Siromani, Sivananda International School of Yoga, to instruct and train us on Yoga Day. Faculty and staff attended the session. The Session was a combination of powerful breathing exercises, rotational exercises and meditation.

9th International Day of Yoga

Yoga for Overall Health & Happy Life

Resource Person

Adv. K.I. Jacob
Yoga Siromani,
Sivananda International school of Yoga

2023
June 21st
09.30 am

Organised by
Department of Hotel Management & Catering Technology

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STAFF EDITOR

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