



VISWAJYOTHI

COLLEGE OF ENGINEERING & TECHNOLOGY

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

Vazhakulam P.O., Muvattupuzha
Ernakulam Dist., Kerala - 686 670
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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.

July-Dec. 2023

Vol : 2

Issue : 1

NEWSLETTER

PRINCIPAL'S MESSAGE:



I am delighted to welcome you to the second 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 witness 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 second 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, and facilitating international 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

Mr Sujil Mathews

The Department of Hotel Management and Catering Technology, staff and students were delighted to have Mr Sujil Mathews Regional Manager KTDC Ltd, on campus on 27th September, 2023. He was warmly welcomed by the HOD, staff and students in traditional style. He interacted with the students, and conducted a Tourism based Quiz competition for students. After spending some time at the college Mr Sujil Mathews shared his insightful feedback about the Viswajyothi Campus

WORLD TOURISM DAY CELEBRATION

- The department of hotel management celebrated World Tourism Day on 27th September 2023 with various tourism activities. Mr Sujil Mathews Regional Manager KTDC has graced the occasion and lighted the lamp with Director Rev. Dr. Paul Parathazham . Mr. Sujil Mathews interacted with students about sustainable tourism practices, rural development and community engagement in tourism

Chief Guest

Mr. Sujil Mathews
Regional Manager
KTDC LTD.

27th, September
11.00 am at R&D Seminar Hall

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

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NEA
NATIONAL EDUCATION ASSOCIATION
A-Grade

PARYATAN TOURISM CLUB

- The Department of Hotel Management officially launched Tourism Club" Paryatan" on Tourism Day with the aim of promoting tourism awareness, education and exploration among students. Mr Sujil Mathews Regional Manager of KTDC released the Club logo to the College Director Rev. Dr. Paul Parathazham . The following are the students of Tourism Club

DEPARTMENT OF
HOTEL MANAGEMENT & CATERING TECHNOLOGY



TOURISM CLUB
Paryatan
A reason for Travel



- ANUKUMAR VS – S 5
- JOEL XAVIER – S 3
- ABHAY BINU – S 3
- JAISY MARIAM JAISON – S 3

CAKE MIXING CEREMONY

➤ The department of Hotel Management and Catering Technology organised a cake mixing ceremony to initiate Christmas celebrations. The invitees were welcomed by the students with welcome drink and tit bits. The event started with a brief introductory speech by Msgr. Dr Pius Malekandathil on the essence of cake mixing. The event was graced with the presence of Msgr. Dr Pius Malekandathil, Director Rev Dr Paul Parathazham, Principal Dr KK Rajan, Vice Principal Somi P Mathew, College Treasurer Lukachan Olickal, Fr Mathew Puthankulam, Administrative Officer Sunny Jacob, HoD's and faculty from various departments.

All the invitees contributed to mix the large assortment of dry fruits and nuts such as cashew, walnut, sultanas, dates, cherry, almond, raisin, orange peel, dry ginger, until the mixture reached the right consistency.



SLICE OF HEAVEN

➤ Approximately 300 kg of delicious rich fruit plum cake was baked by hotel management students as part of the Christmas celebrations, and they were delivered to the faculty and students on campus as well as to Nirmala College Muvattupuzha and Newman College Thodupuzha. The students received overwhelmingly positive response from the

recipients. The X'mus cake delivery was a successful event that brought joy and confidence to the students of Hotel management.

VISWAJYOTHI COLLEGE OF ENGINEERING & TECHNOLOGY
MERRY
Christmas Department of **HMCT**
HAPPY NEW YEAR
Celebrate the Joy of the Season
with our
DELICIOUS MATURED PLUM CAKES

No Artificial Color No Synthetic Flavor

Weight - 450 g
Price - 315/-

Ingredients
Flour, Rum & Wine soaked dry fruits, Nuts,
Egg, Butter, Margarine, Sugar,
Spice powders, Raising agents

Please mention Name,
Department & No. of Cakes required
through whatsapp

For getting yours
Contact : | 8075 055 634 |

INTERNATIONAL INTERNSHIP

- Five students from the Department of Hotel Management were selected for 24 days Formula 1 Grand Prix international experiential internship at Qatar in the month of September 2023.. The Visa was distributed by Mar George Madathikandathil, Bishop of Kothamangalam Diocese. The training helped the students to explore different cultures, hospitality standards, industry practices and to improve language proficiency, especially in English, the industry's lingua franca.

Department of Hotel Management & Catering Technology Congratulations...



VISA distribution by
respected Kothamangalam Bishop
Mar George Madathikandathil
for Hotel Management students who got selected for
QATAR FORMULA 1 GRAND PRIX EXPERIENTIAL INTERNSHIP....



BARTENDING WORKSHOP

- The Hotel Management Department conducted a bartending workshop on Mixology on 28th November 2023. The workshop was hosted by Mr Rince Emmanuel, presently working as a professional mixologist at

Stir it Up...
**BARTENDING WORKSHOP
ON
MIXOLOGY**

2023
November
28th

Resource Person
Rince Emmanuel
(Mixologist)

at
GOUTER

Organised by
**Department of
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Germany. The training provided hands on training in mixing drinks, handling equipments, and exposure to industry trends, popular drinks and innovative techniques to the third semester students.

STAFF EDITOR

Mr. Sujith K S - HoD, HMCT