



School of Hospitality and Tourism

Proudly presents



La Chronique

(Vol-1, Jan-Feb 2021)



Vice Chancellor's Message



I wish to congratulate the 'School of Hospitality & Tourism' for bringing out their first newsletter "**La Chronique**". It really covers a wide range of information related to various activities, events and achievements of both students & faculty members in their domain areas and extra-mural activities.

Kudos to the editorial team and all the students & faculty members of SOHT.

I wish Team-SOHT all the very best for their future endeavours.

With Best Regards,

Dr. Preeti Bajaj
Vice Chancellor

Dean's Message



I take great pleasure in introducing SOHT's News Letter - 'La Chronique' to all of you.

Hospitality and Tourism are increasingly becoming more imperative, which necessitates service education to be well aligned with occupational demands in terms of quality, quantity and positional profile. With this challenge comes the opportunity to improve. SOHT is striving to provide the kind of holistic education that will mould students into consummate Hospitality & Tourism managers and entrepreneurs of the future.

It pleases me very much to observe the level of involvement & enthusiasm both by the students & faculty members in co-curricular and extra-mural activities. SOHT always encourages the participation in activities that contribute to the overall development of the individual. One of these is the school's newsletter 'La Chronique'. I believe it is a great platform to display the creativity of the students and staffs, as well as all the events & achievements of the month.

Congratulations to the editorial team and all the students and faculty members of SOHT.

Happy reading!

Prof. (Dr.) Rajiv Mishra
Dean

STUDENTS SECTION



- In order to hone the students' skills & exposures, they are sent to **Out Door Catering** to various five-star hotels such as: Crowne Plaza, Radisson Blu, Jaypee Greens, ITC Maurya, The Imperial etc. in Delhi-NCR.
- Our students not only learn the service concepts but also earn stipend from the hotel for their 8–9-hour shift which completes the slogan of Hospitality - "LEARN AND EARN."
- This helps our students to start their journey of preparing them to transform from students to future leaders.

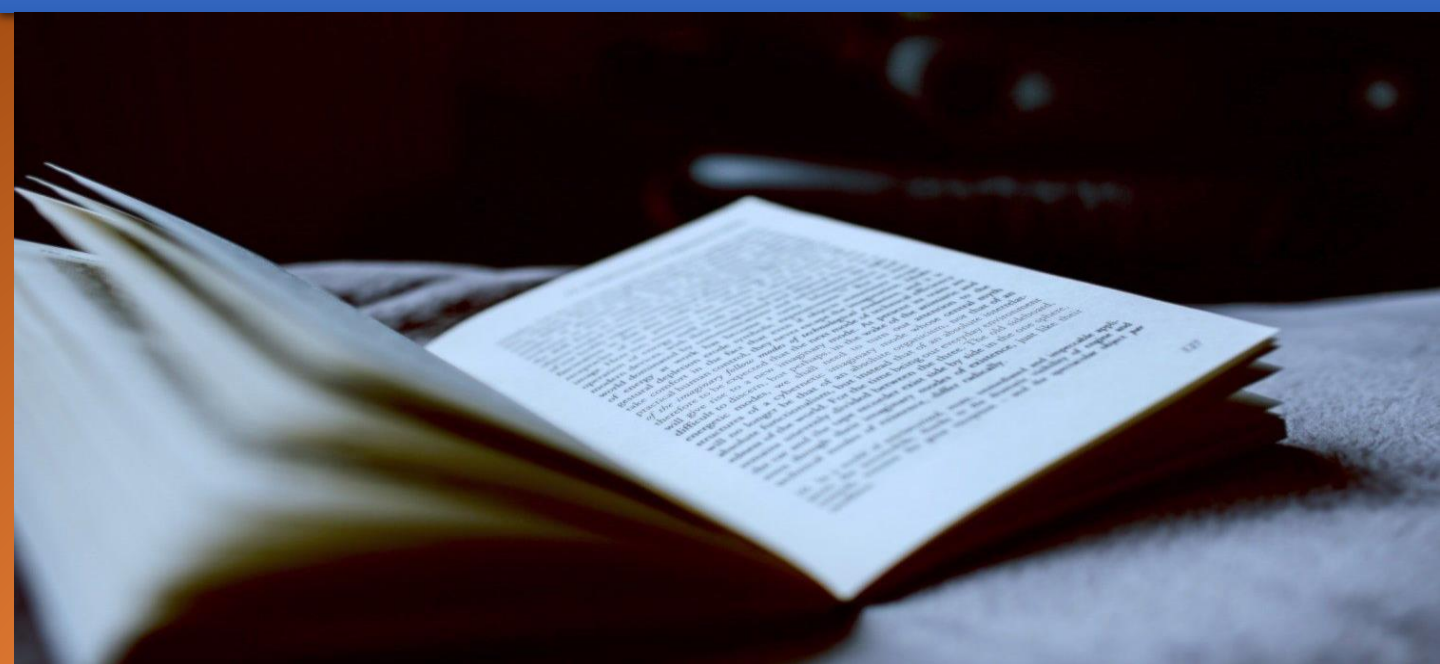


Students of Travel and Tourism attended **11th IIHTRC-2021, India International Hotel Travel and Tourism Research**, organized by Banarsidas Chandiwalla Institute of Hotel Management & Catering Technology, New Delhi from 25th - 27th February, 2021.

The topic of the Conference was “Re-Strategizing Hospitality and Tourism: through *Food, Facilities and Films*”. The conference was organized with an aim of bringing together unique and international mix of experts, researchers and decision makers both from academia and industry across the globe to exchange their knowledge, experience and research innovations in Hospitality and Tourism Sustainable Practices.

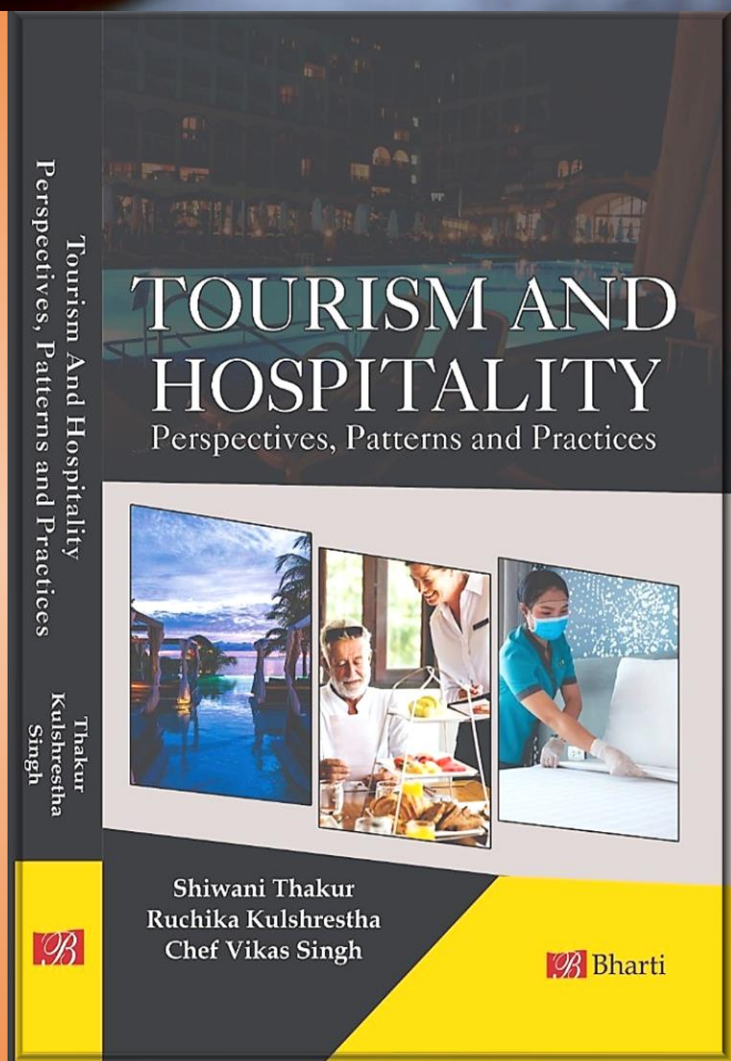
Faculty Co-ordinators: Dr. M.P. Sharma and Ms. Priyanka Tyagi





A book titled: **Tourism and Hospitality Perspectives, Patterns and Practices** was published with Chef Vikas Singh as one of the Editors.

Dr. Preeti Bajaj (Vice Chancellor) inaugurated the Book and all the Faculty Members were present during the inaugural session.



Dean's interaction with the students on the first day of offline classes.



Dr Rajiv Mishra's first publication with GU affiliation after his joining as Dean - SOHT.



CERTIFICATE OF PUBLICATION **FUTURISTIC JOURNAL OF COMMERCE & MANAGEMENT** **A JOURNAL OF VINOBA BHAVE UNIVERSITY**

(A Bi-annual Refereed Journal)

ISSN: 2582-1105

is hereby honoring this certificate to

Dr. Rajiv Mishra

Professor & Dean, School of Hospitality & Tourism, Galgotias University, Greater Noida, U.P.

in recognition of the publication of an Abstract of Doctoral Dissertation entitled

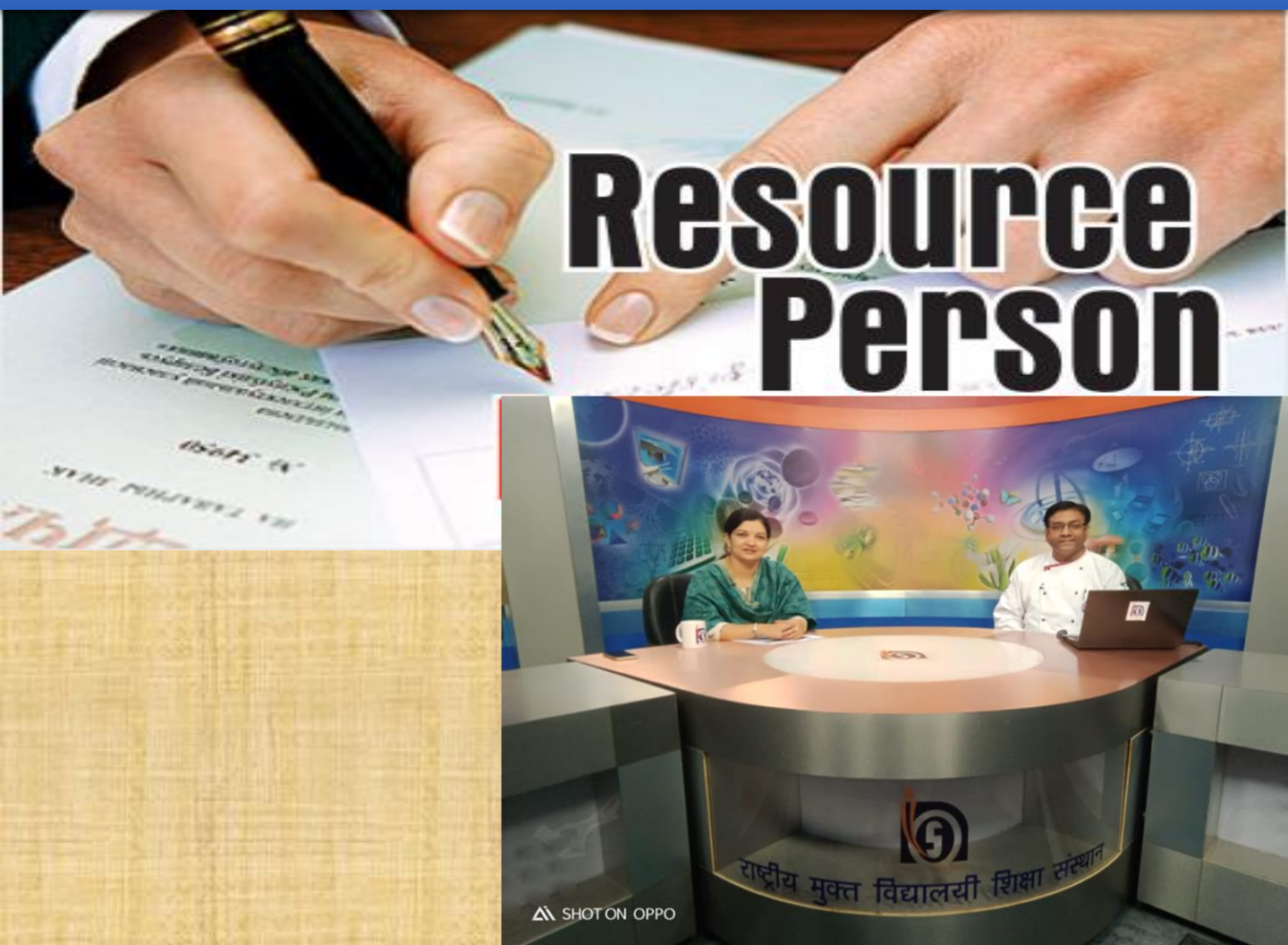
**Assessing the Effectiveness of Internship Component in Hospitality Management
Education: An Exploratory Study in Indian Context**

published under

Volume - II. Issue No. - 1

Certificate No. - FJCM/II/1/2020/24

Prof. (Dr.) M. K. Singh
Managing Editor



Chef Vikas Singh was invited as a resource person for a live video programme on the topic '**Methods of Cooking Food**' for the Catering Management at National Institute of Open Schooling, Noida.





GALGOTIAS UNIVERSITY

Cordially invites you for the Research Seminar-1

Operational Considerations for Hotel Industry post Covid-19



By:

Mr. Himanshu Sharma

Date: 27th Feb 2021,
Saturday
Time: 10 AM – 11 AM

Organized by

School of Hospitality & Tourism

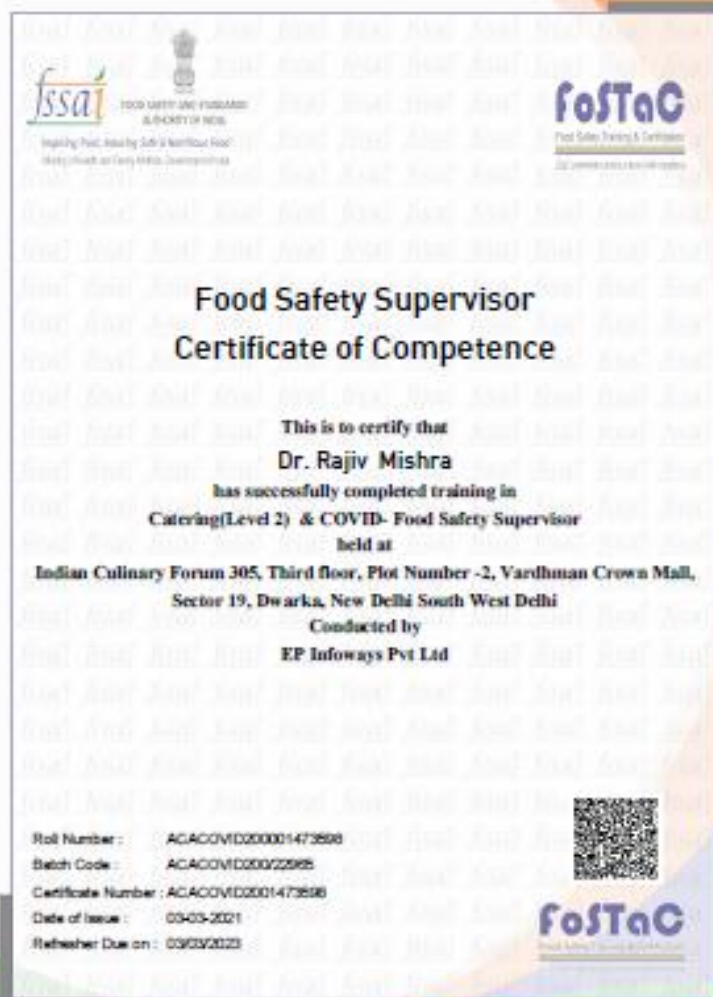
University Centre for Research and Development (UCRD)

Mr. Himanshu Sharma (Resource Person) conducted a live Research Seminar on the topic '**Operation Considerations for Hotel Industry post Covid-19**' on 27th Feb 2021 for all SOHT students and Faculty Members in Galgotias University.

Certificates awarded to Chef Vikas Sharma



Certificates awarded to Dr. Rajiv Mishra and Chef Vikas Singh for successfully completing training in Catering (Level 2) & COVID - Food Safety, conducted by 'Food Safety and Standards Authority of India (FSSAI)'.



CHAPTER 1

Following Faculties of SOHT contributed chapters for the book:-
Tourism and Hospitality: Perspectives, Patterns and Practices

20

Operational Considerations for Hotel Industry Post COVID-19

Himanshu Sharma

Associate Professor, School of Hospitality, Galgotias University, Greater Noida, U.P.

Jyoti

Assistant Professor and Division Chair (Front Office), School of Hospitality, Galgotias University, Greater Noida, U.P.

Chef Vikas Singh

Associate Professor and Program Chair (B.Sc Hotel Management), School of Hospitality, Galgotias University, Greater Noida, U.P.

ABSTRACT

For several countries of the world, the hospitality industry is a cornerstone of the economy. It is a significant source of revenue generation and foreign-exchange means. The lockout has broken the countrywide rear of the tourism industry. It has created a global job problem in front of the industry associated with 38 million workers. Millions of people align themselves directly or indirectly with the hospitality industry. Most airlines and travel companies had sent more than 25 percent of their workers on leave without pay well before the lockdown. COVID-19 is spreading rapidly across the world on an unprecedented scale and has emerged as the single greatest life-threatening health danger faced by the planet in modern times. This paper focuses on operational issues for the post-COVID-19 Hotel industry about how and what measures can be taken to revive the hotel industry.

Keywords: Hospitality, Covid-19, Economy, Challenges and effect.

INTRODUCTION

Threat from Coronavirus disease (COVID-19) originated in the month of Dec 2019 in Wuhan city. It has affected more than 145 countries and claimed more than 55,000 lives worldwide. Scientists soon began to work on understanding the virus characteristics. The government began working to deal with the situation by implementing a lockout, taking appropriate action and communicating precautionary COVID-19 details.

CHAPTER 1.2

Following Faculties of SOHT contributed chapters for the book:-
Tourism and Hospitality: Perspectives, Patterns and Practices

9

A Study on Curative Aspects & Health Benefits of Traditional Beverages from North India

Chef Vikas Sharma

Assistant Professor, Division Chair (Food Production), School of Hospitality, Galgotias University, Greater Noida, Uttar Pradesh.

Monalisha Dash

Assistant Professor, Program Chair (BHM), School of Hospitality, Galgotias University, Greater Noida, Uttar Pradesh.

Rohit Jaswal

Assistant Professor, Division Chair (F&B Service), School of Hospitality, Galgotias University, Greater Noida, Uttar Pradesh.

ABSTRACT

India is a land of rich culture, cuisines, spices, traditions, art & craft. Not only has this but it has a wide range of biological resources which can be effectively utilized in preparing a number of traditional beverages. There are a variety of processes & techniques applied to develop different beverages which not only have palate & flavours but also carries a number of curative features. These traditional beverages are a gift to our generation from for father's generation which we need to conserve & utilize effectively for saving mankind from various diseases or problems which are occurring due to different reasons in today's time. There are various beverages from North India like Noon Chai, Kava, bael sharbat, chaach etc. which are popular as per the climatic conditions in Northern part of India & have various curative or health benefits also. Therefore, the aim of the study is to find out local traditional beverages from North India with their curative features & health benefits on consumption.

Keywords: Traditional beverages, health benefits, North India, curative aspects, Ayurveda, Noon chai, Kawha, Lugdi, Doodhi, Chaach, Sattu, Lassi, Rabandi, Burnas huice & Bael sharbat

INTRODUCTION

Traditional Indian food & drinks are prepared for many years across the country. The traditional customs & techniques are incorporated to prepare such delicacies from generation to generation. These Indian traditional food and drinks are also recognised as functional foods

CHAPTER 1.3

Following Faculties of SOHT contributed chapters for the book:-
Tourism and Hospitality: Perspectives, Patterns and Practices

22

The Impact and Challenges of Hospitality Sector Post Covid-19

Jyoti

Assistant Professor and Division Chair (Front Office), School of Hospitality, Galgotias University, Greater Noida, U.P.

Chef Vikas Singh

Associate Professor and Program Chair (B.Sc Hotel Management), School of Hospitality, Galgotias University, Greater Noida, U.P.

Himanshu Sharma

Associate professor, School of Hospitality, Galgotias University, Greater Noida, U.P.

ABSTRACT

Hospitality sector is one of the major economic growth drivers with a total contribution of 10% to India's GDP and 12.38% of total employment in 2019. Hospitality sectors are the world economy's second largest employment market but now, the Government has sealed domestic and international borders around the world. Both domestic and international flights are being suspended, compounded by lockdown. That brings an extraordinary era in the hospitality industry's history. People around the world are frightened to travel, whether corporate, leisure or religious etc. Hospitality industry has faced a large scale of cancellation of hotel and travel reservations and it will continue to do so in the coming month.

The shutdown has had a huge effect on the hospitality sector where occupancy rates took a major hit. So few hotels have either shut down operations or are running with very limited facilities and services. According to this research, we don't have to accept that the situation will be perfect after lock down also. Even in the month of December we can't predict the occupancy more than 30% as per discussion with industry experts.

Several hotels on the other hand provide paid quarantine facilities. A separate team is working with government authority and a medical team to support these guests. After the quarantine period also guests can wish to prolong his/ her stay in the hotel. Hotels are organizing transportation facilities also so that guests can return to their hometown.

CHAPTER 1.4

Following Faculties of SOHT contributed chapters for the book:-
Tourism and Hospitality: Perspectives, Patterns and Practices

17

A New Perspective for Fostering A Destination: A Case Study on Spiritual Tourism in Odisha

Monalisha Dash

*Assistant Professor, Program Chair (BHM), Galgotias University,
Greater Noida, Uttar Pradesh.*

Chef Vikas Sharma

*Assistant Professor, Division Chair (Food Production), Galgotias
University, Greater Noida, Uttar Pradesh.*

Rohit Jaswal

*Assistant Professor, Division Chair (F&B Service), Galgotias University,
Greater Noida, Uttar Pradesh.*

ABSTRACT

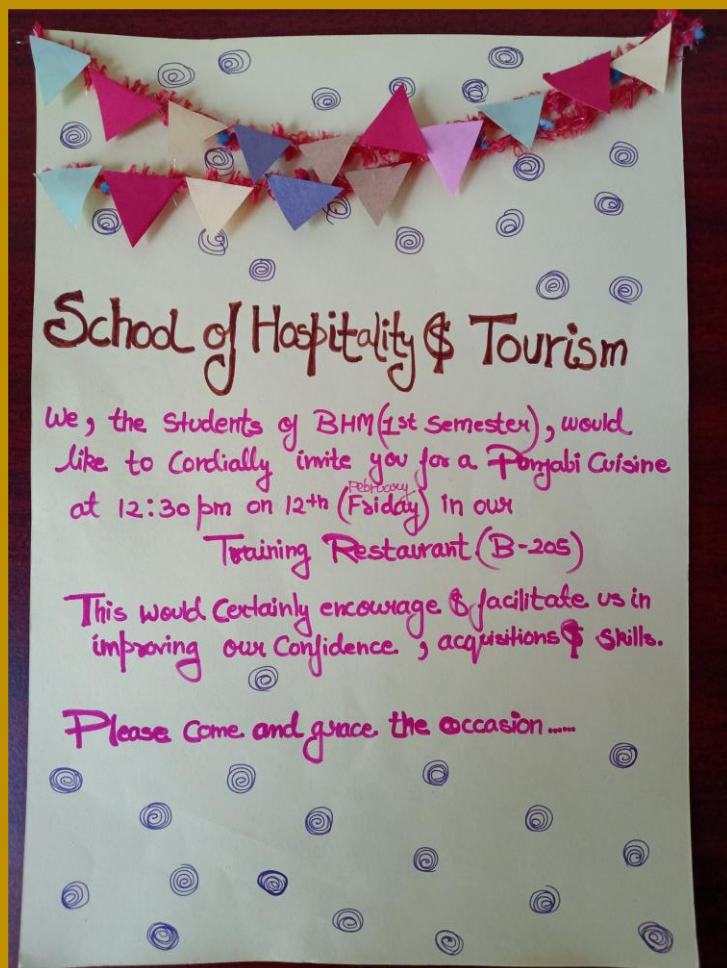
Odisha is a land with ancient and holy temples, the majestic sacred monasteries of Jainism & Buddhism, and a culture in which pilgrims come throughout the year in which three religions flourished. These destinations should therefore be established to make them main points of interest for tourists. A careful analysis of the various tourist destinations across the various regions of Odisha and a concise review of the statistical data really helped to determine some suitable facts and figures. In order to have the footfall of visitors to encourage religious tourism, not only such areas will have to be explored but also to be encouraged. Since religious tourism is one that cures the mind, body and soul through tourism. Accessibility to the particular location has been worked out to encourage certain spiritual sites. Other related attractive sites have been discovered along with those religious attractions, making it possible to promote a full tourist destination package.

Keywords: *Destination, Religious place, Temples, Beach, Transportation, Worship, pilgrimage, holy, sacred places.*

INTRODUCTION


With a glorious past of two thousand years, if not more, Odisha is an important tourist destination in India. More significantly, the state is home to too many temples and sacred places which make it one of the country's top pilgrimage destinations. More pilgrims actually visit the state every year, adding a substantial amount to the economy of the state. Odisha is a place of worship for different religious faiths and hosts some of the most important festivals and

Special theme lunch on Punjabi Cuisine was organized by Team-SOHT On 12th February 2021 with our Distinguished Guest of Honour - Prof. (Dr.) Preeti Bajaj (Vice Chancellor).



SCHOOL OF HOSPITALITY AND TOURISM (SOHT)

Special theme lunch on French Cuisine was organized by Team-SOHT On 5th February 2021 with special invitees as Ms. Shilpi Chandra (Director-HR) and Prof. (Dr.) Avdhesh Kumar (Pro Vice Chancellor - Planning).

 **GALGOTIAS UNIVERSITY**
School of Hospitality and Tourism (SOHT)

French Menu (Carte DU Jour)

Amuse-Bouche
(Literally means "it amuses the mouth."
The French were using "**amuse-Bouche**" as a word for appetizers)
xxx

Crème De Tomate / Grissini (Bâtons De Pain)
(Thick Tomato soup garnished with cream and croutons, served along with bread sticks)
xxx







Légumes Au Gratin
(Assorted vegetables like broccoli, potato, beans, carrot mixed with Béchamel sauce, cheese sprinkled over it & cooked in salamander till cheese melts to golden brown colour)

Ratatouille
(**Ratatouille** is a well-known vegetable stew hailing from Provence, a region in France)

Pommes De Terre Persillées
(Par-boiled scoop of potatoes tossed in butter with chopped parsley)

Carottes Glacées
(Tender carrot cooked glazed with orange juice, butter and sugar)
xxx

Chocolate Mousse
(A light fluffy dessert made of cream and chocolate)



Fun Facts !!!



- 1. Tallest hotel-** JW Marriott Marquis, is the world's tallest hotel having 76 stories.
- 2. Most expensive Hotel room-** The Royal Penthouse suite of Hotel President Wilson in Geneva is considered to be the most expensive hotel room in the world. The average price per night for this room is a whopping amount of approximately \$61,000- \$84,000.
- 3. The Oldest Hotel in the world-** Kosshu Nishiyama Onsen Keiunkan in Japan is named as the oldest hotel in the world. The hotel is over 1300 years old. The ownership is held by the same family for over 50 generations.
- 4. World's largest swimming pool-** It is located in Chile in San Alfonso del Mar Resort. It can hold 66 million gallons of water.
- 5. The Largest Cruise line in the world-** Harmony of the Seas by Royal Caribbean International is 362 metres in length and can accommodate 6800 guests.
- 6. The World's Largest Hotel-** First world hotel Malaysia is said to have around 7,351 rooms.
- 7. The most visited country in the world-** France is the most visited country in the world. It attracts more than 80 million visitors annually.
- 8. The world's most expensive restaurant-** SubliMotion, opened in the Hard Rock Hotel Ibiza. Diners pay £1,500 for one of 12 seats and enjoy 20 courses of molecular gastronomy prepared under the direction of Executive Chef Paco Roncero whose Madrid restaurant La Terraza del Casino has two Michelin stars.
- 9. Largest Hotel Room-** The Grand Hills Hotel and Spa in Broummana, Lebanon holds the title for the property with the largest hotel suite in the world. Its "Royal Residence" offers a jaw-dropping 44,465 square feet of floorspace spread out over 3 pavilions and 7 stories.
- 10. Smallest Hotel-** The Eh'hausl hotel in Amberg, Germany, holds the record for being the smallest hotel in the world at just 570 sq. ft. (53 sq. m). It can only accommodate two guests at a single time.

To Be continued...