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NAVI MUMBAI

JANUARY 2024

PRISM

School of Hospitality
Management

ISSUE •
JANUARY 2024

PRISM NEWSLETTER

THE PUBLIC RELATIONS, DIGITAL
MARKETING AND EDITORIAL
COMMITTEE

SCHOOL OF HOSPITALITY MANAGEMENT



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DEAN'S LETTER



I am pleased to announce the publication of our latest newsletter, highlighting the vibrant activities and achievements within the School of Hospitality Management. As we delve into the contents of this edition, we celebrate the collective efforts and accomplishments that continue to enrich our academic community. Throughout the academic term, our School has been a hub of innovation, creativity, and collaboration. From insightful guest lectures to engaging workshops, our students have embraced every opportunity to expand their knowledge and skills in the dynamic field of hospitality.

As we reflect on the past semester, I extend my heartfelt gratitude to each and every member of our School community for their unwavering dedication and commitment to excellence. Together, we continue to uphold the legacy of academic excellence and innovation that defines the School of Hospitality Management. I encourage you to peruse the newsletter at your leisure and take pride in the accomplishments of our School. Your feedback and suggestions are always welcome as we strive to enhance the quality and relevance of our publications. Thank you for your ongoing support, and I look forward to another semester filled with inspiring achievements and memorable experiences.

DR. RUCHITA VERMA



SOHM PR CONVERNER'S LETTER

Dear Readers,

We are delighted to present the latest edition of our NMIMS School of Hospitality Management Navi Mumbai newsletter, packed with exciting updates on our school activities, inspiring speaker's stories, and important information. In our school students are not only focusing on the academic aspect, but also on their personal, social and professional growth.

At School of Hospitality Management, we are committed to fostering excellence in hospitality education and preparing the next generation of leaders for success in this ever-evolving field. Through our newsletter, we endeavour to bridge the gap between academia and industry, providing a platform for knowledge exchange and collaboration.

In this issue, you will find articles highlighting our students achievements, faculty spotlights, students' activities, and valuable resources available to our school community. We are proud to showcase the diverse talents and accomplishments within our school family.

We encourage you to take a moment to explore the newsletter and stay connected with the latest news and happenings at School of Hospitality Management. Your support and engagement are vital to our shared success.

Thank you for being a part of our school community. We hope you enjoy reading this edition of the newsletter!

DR. RAHUL KANEKAR



COMMITTEE

PUBLIC RELATIONS

The SOHM PR Committee is the heartbeat of our college community, overseeing the biannual newsletter, social media presence, and upholding our school's positive reputation. They embody institutional events with dynamism, ensuring our college's achievements shine brightly.



[nmims.sohm](https://www.instagram.com/nmims.sohm)



[NMIMS, Navi Mumbai](https://www.linkedin.com/company/nmims)



INAUGURATION



INAUGURATION

A standardized orientation program for first year undergraduate students in the School of Hospitality Operations & Management. First year students often feel ill-equipped academically and emotionally, hindering their integration and adjustment into the university life. NMIMS School of Hospitality Operations & Management organized a standardized orientation program for first year undergraduate students focusing on peer & academic support based on "just-in-time" & "just-for-time" principles, assisting commencing students to achieve a smooth transition into university. NMIMS believes in fostering a sense of community & reduces stress among commencing students. The event included some of the top professionals in their areas who shared their experience and inspired the attendees to embark on new endeavours. The associate dean concluded the program with a sincere letter of gratitude to everyone.





MASTER CLASS

MASTER CLASS BY CHEF NISHANT CHOUBEY

Chef Nishant Choubey, renowned for his culinary prowess, recently hosted an enlightening culinary workshop that transcended the boundaries of ordinary gastronomy. Amidst the aromatic ambience, Chef Choubey introduced us to the Red Gold Tomatoes organization, unravelling the secrets behind their exceptional produce. With infectious enthusiasm, he seamlessly blended culinary artistry and the ethos of sustainable farming.



The workshop became a gastronomic journey as Chef Choubey demonstrated his culinary wizardry, crafting finger-licking dishes like Foam of Tomato Gazpacho & Olive & Chicken Roulade with Smoked Tomato Sauce that harmonized flavours with precision. From vibrant salads to succulent main courses, each creation celebrated the exquisite taste of Red Gold Tomatoes, leaving an indelible mark on our palates and a newfound appreciation for quality ingredients. The students not only acquired valuable skills but also savoured the joy of culinary exploration, ensuring a memorable and enriching experience.



SUSHI SESSION



SUSHI WORKSHOP



On October 29, 2023, Chef Venkatesh, a successful Chef Entrepreneur with 30 years of global expertise in Japanese, Thai, and Lebanese cuisine, led an enlightening and lively sushi & Thai curry workshop that left our students with a newfound appreciation for the art of Japanese cuisine and Thai curries. With his expertise and passion for sushi-making, Chef Venkatesh guided students through the intricacies of creating delectable sushi rolls from the selection of the freshest ingredients to the delicate art of rolling and shaping. The Thai curry was curated with fresh Thai ingredients such as Galangal and Kaffir lime leaves to name a few ingredients ground to perfection.

Students with the guidance of Chef Venkatesh finished the subtle Thai green curry to perfection. The workshop not only provided hands-on experience but also offered a deep understanding of the cultural significance and history behind sushi and Thai Curries. Students left the workshop not only with their own handmade sushi creations but also with a heightened culinary skillset, inspired by Chef Venkatesh's mastery of this Japanese & Thai culinary tradition. Chef Venkatesh's sushi workshop was a memorable culinary journey that left everyone eager to explore the world of sushi further.



TANDOORI TUTORIAL

TANDOOR SESSION

The tandoor session held at School of Hospitality Management for second-year students was a sizzling success, igniting culinary enthusiasm among participants. The aromatic blend of spices filled the air as students engaged in hands-on experience, mastering the art of tandoori cooking. Under the guidance of Professor Bimal Ekka, participants learned the intricacies of marinating, skewering, and the nuances of temperature control essential for perfecting dishes like tandoori chicken and naan bread.

This immersive session not only added a flavourful dimension to their culinary repertoire but also fostered a sense of camaraderie, making it a memorable gastronomic affair for the budding chefs of NMIMS.





COCKTAIL SESSION

COCKTAIL SESSION



Cocktails & Dreams, Mumbai recently hosted an exciting and informative cocktail session tailored exclusively for our second year hospitality students. This event was a perfect blend of education and entertainment, offering students a unique opportunity to explore the world of mixology. The session featured expert mixologists who shared their wealth of knowledge, teaching students the art of crafting exquisite cocktails while emphasizing the importance of responsible alcohol service.

It was a hands-on experience, allowing students to learn some fundamentals of cocktail preparation and presentation. Through this event, Cocktails & Dreams, Mumbai demonstrated its commitment to enhancing the skills and knowledge of the next generation of hospitality professionals, giving them a taste of the thriving cocktail culture in the vibrant city of Mumbai. This session was a positive experience for students & they were grateful for the opportunity provided.





IMMERSION - SULA

SULA VINEYARD

A trip to Sula Vineyards in Nashik, Maharashtra, was organized as part of an industrial tour for the second-year students of the 2022-2025 batch. Founded in 1998, it is a winery & vineyard that holds a market share of almost 70% in the Indian wine industry and has admirably developed into a world-class winery. The students were given a tour in order to have a better understanding of viticulture and the vinification process. During the tour, they were accompanied by a guide who regaled them with the fascinating story of how a wine is born, from the grape's beginnings as a fruit to its conclusion as a fermented beverage contained in a bottle.

Witnessing the stockroom where the wine is stored in huge oak barrels was a cherry on the cake. The students had a relaxing night at the hotel, and the following day they were out to explore the city and drove down to Sahyadri Farm to Mohadi, Nashik, Maharashtra. Embarking on this tour provided them with a direct source of knowledge and acquainted them with first-hand information which is stimulating and helps create episodic memory which is the need of the hour.





INDUSTRIAL VISIT

MORDE & GO CHEESE FACTORY

On the crisp morning of November 24th, the students of hotel management, accompanied by their faculty Prof. Ketan Chande, embarked on an unforgettable one-day excursion to Pune. The Morde Chocolate Factory, where the air was saturated with the sweetness of cocoa beans, was the first stop on this adventure. Students watched the detailed process of creating chocolates, from bean to bar, which piqued their interest as well as their taste buds. And they were even lucky enough to obtain some wonderful chocolates to take home as a souvenir and as the sun dipped below the horizon, the day took a lively turn. In the evening, everyone embraced the rhythm at a dance party, the laughter and dance intertwined, making the day unforgettable.



On the dawn of November 25th, they continued their exploration, heading to the Go Cheese Milk Farm and Factory. The breathtaking landscape and the hands-on experience of cheese-making brought them immense joy. From learning about the process to actually seeing the creamy transformation of milk, every moment resonated with the beauty of nature.



Filled with the richness of chocolate and the savoury notes of cheese, we bid farewell to Pune, returning to our college with hearts brimming with shared experiences. The one-day journey had woven together the flavours of indulgence, the joy of dance, and the appreciation for the artistry behind our favourite treats.



FLORAL WORKSHOP

FLOWER ARRANGEMENT WORKSHOP



Under the guidance of Professor Priyanka Khandekar, an esteemed Master of Ikebana from the renowned Ohara School, students at SOHM were immersed in the intricate artistry of floral arrangement. Delving into techniques such as ikebana and crescent shapes, participants gained invaluable insights into composition and proportionality. This session underscored the paramount importance of aesthetic finesse in the hospitality industry, harmonizing seamlessly with SOHM's unwavering pursuit of excellence. Participants were challenged to envision the transformative potential of their craft in various hospitality settings, from opulent hotel lobbies to intimate dining spaces.

Rooted in SOHM's ethos of comprehensive education, this engagement not only enhanced practical proficiencies but also fostered a profound appreciation for the symbiotic relationship between creativity and guest experience. Empowered by newfound knowledge and inspired by their collective pursuit of excellence, participants departed imbued with a heightened sense of purpose, ready to exemplify the esteemed standards synonymous with the SOHM community.





GUERIDON SERVICE

GUERIDON SERVICE

Dr. Rahul Kanekar, an associate professor of food and beverage at the School of Hospitality Management, recently conducted an insightful session on gueridon service for third-year students. With expertise and finesse, he showcased a variety of classic dishes, captivating the students with his culinary prowess. From the delicate art of preparing Crepe Suzette to the aromatic allure of Irish Coffee, and the dramatic flair of Banana Flambé, Dr. Kanekar skillfully demonstrated each dish, highlighting the importance of presentation and technique in the realm of fine dining. The students were also treated to the traditional preparation of Caesar Salad, as Dr. Kanekar emphasized the significance of freshness and balance in culinary creations. Through his engaging instruction and hands-on demonstrations, Dr. Kanekar inspired the budding hospitality professionals to embrace creativity and excellence in their future endeavors.



A photograph of a workspace. In the foreground, a white spiral-bound notebook with yellow rings is open, and the word "EVENTS" is written in large, bold, black, hand-drawn letters on the page. To the left of the notebook is a small green plant. Above the notebook is a white computer keyboard. In the bottom left corner, there is a yellow sticky note. The background is a light-colored surface.

EVENTS

COLLABORATIVE **EVENTS**

Step into the Collaborative Corner, an exclusive segment of our newsletter celebrating the harmonious fusion of diverse committees. Delve into the rich mosaic of collective endeavors and triumphs as different committees unite their strengths to craft impactful events and initiatives within our institution.



THE FOOD FESTIVAL



EPICUREAN

Preparations for Epicurean commenced about fortnight prior, with the rigorous planning and creation of captivating artworks to set the stage for the event. Taking the helm were the third-year students, bolstered by the enthusiastic participation of their first-year counterparts.

Held on April 5th, 2023 The School of Hospitality Management's Epicurean Food Fest, marked a significant milestone as the inaugural event of its kind. Faculty & Students eagerly embraced the opportunity to indulge in a spectrum of culinary delights, complemented by lively performances that enhanced the atmosphere with festivity.





COMMITTEE

STUDENT COUNCIL

SBM's Student Council, an apex body, ensures discipline and student support across schools. It plays a vital role in bridging the gap between students and faculty, facilitating effective communication channels.





ASPECTS OF QSR



COMMERCIAL & FINANCIAL ASPECTS OF QSR

Participants in a recent workshop facilitated by Mr. Suresh explored the complex world of Commercial and Financial Aspects in the Quick Service Restaurant (QSR) sector. With his vast experience, Mr. Suresh successfully handled the challenges of cost analysis, revenue creation, and financial management unique to the QSR environment. His observations shed light on the five Ps and the Moohla mantra, among other important financial metrics that are essential for long-term success in this cutthroat industry. The attendees acquired significant insights into enhancing operational effectiveness, controlling expenses in the supply chain, and comprehending the intricate financial aspects specific to the quick-service restaurant industry. Attendees left Mr. Suresh & seminar with a thorough grasp of the financial complexities that QSR enterprises face as well as practical techniques for navigating the business environment.





E-CELL COMMITTEE

The Entrepreneurship Cell serves as a catalyst for innovation, nurturing a culture of entrepreneurship among students. It offers a dynamic platform for brainstorming ideas, receiving mentorship, and bringing ambitious business endeavors to fruition within the academic sphere.



[ecell_sohmnmimsnavimumbai](#)



[E-Cell NMIMS Navi Mumbai](#)



SAUKHYAM RESUABLE PADS – SEMINAR

On September 8, 2023, on observance of "Stand Up For Cancer Day" SOHM E-CELL facilitated a mindfulness program in collaboration with Mata Amritanandamayi Math. Ms. Anju Bist led a cognitive session on Saukhyam reusable pads, one of the charitable activities led by Sri Mata Amritanandamayi Devi. Ms. Bist highlighted the environmental impact of disposable pads, which contribute to deforestation and contain harmful substances which are carcinogenic.



Saukhyam also offers an internship program for both boys and girls, which is a part of NMIMS's SoHM Curriculum. It provided students with an innovative and educational experience on environmental and health issues. The session concluded with a heartfelt faculty appreciation vote and a one-on-one with the guest.



COMMITTEE **PLACECOM**

The Placement Committee serves as the guiding force behind our students' career aspirations, dedicated to facilitating placements in esteemed organizations. They cultivate robust partnerships with prospective recruiters and meticulously prepare students to excel in the professional realm, ensuring they are fully equipped for success in the industry.



THIRD WAVE COFFEE



In a captivating session orchestrated by the pioneers of the third wave coffee movement, students of hospitality management found themselves immersed in a sensory journey that transcended the conventional boundaries of coffee appreciation. The session unfolded as an enlightening exploration of artisanal craftsmanship, sustainability, and the nuanced flavors inherent in specialty coffee. With fervent passion, the experts delved into the intricate processes of sourcing, roasting, and brewing, instilling a profound understanding of the terroir and meticulous techniques that elevate coffee to an art form. Students emerged from the session not only equipped with a heightened palate but also imbued with a newfound appreciation for the ethical and innovative dimensions shaping the contemporary coffee landscape.



IDP, IELTS STUDY ABROAD

The School of Hospitality Management recently organized an insightful session conducted by the Placement Department, focusing on the International English Language Testing System (IELTS) exam. The session aimed to equip students with the essential knowledge and strategies to excel in the exam, which holds significant importance for those aspiring to pursue further studies or embark on careers abroad. Through comprehensive guidance and interactive discussions, students gained valuable insights into the exam format, scoring criteria, and effective preparation techniques. Moreover, the session provided a platform for students to address their queries and concerns, ensuring a thorough understanding of the exam's nuances. With the Placement Department's unwavering support and expertise, students are well-equipped to confidently tackle the IELTS exam and achieve their academic and professional aspirations on the global stage.



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An official publication of NMIMS NAVI MUMBAI

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