



SIHM

BULLETIN

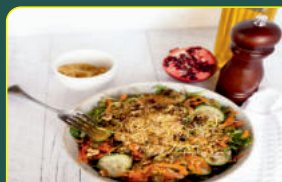
January - February 2024
Bi-Monthly Newsletter

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Student Achieves Top Honour with Gold Medal



Life at SIHM



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Its Rising Trend



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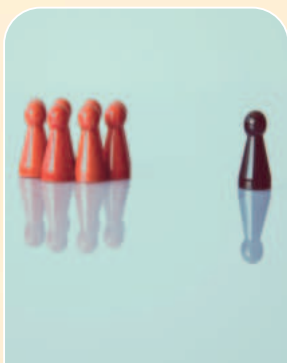
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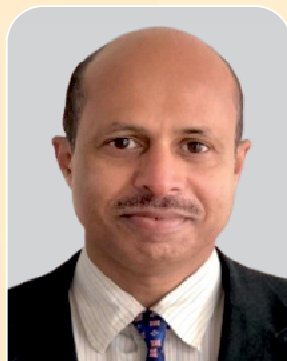
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FROM THE DESK OF THE GENERAL MANAGER

Welcome to the professional endeavours of Bachelor of Hotel Management and Catering Technology (BHMCT). At SIHM, a team of dedicated and enthusiastic staff will be in charge of teaching and always ready to help each student in their personal and professional growth and in return we expect the highest levels of motivation and commitment from our students.

SIHM is one of the top colleges of choice for the students of hospitality in Gujarat. Our institute provides scope to develop lust for learning and passion for their professional growth. If you are eager to learn and grow, we are there to nurture your aspirations to be a leader in hospitality world.

SIHM strides to invade new realms of knowledge and to be a flagship for excellence in education. Since its inception, SIHM had evolved sound academic credentials and practical exposure in mentoring Students. This endless journey continuous until we find realms for the future generation. I would like to take this opportunity to wish you the very best in your studies and assure to provide a platform to you all, from which you will take a leap into ever-developing world of hospitality and tourism.

I am indeed happy to share the launch of SIHM Bi-Monthly Newsletter that would enable its reader to refer and share exciting ideas and relevant articles to foster insights and values of professional education.

Happy Reading.

Shri Nilesh K. Dubey, GAS

General Manager-HR & ADMIN, TCGL

FROM THE DESK OF THE PRINCIPAL

**“Cultivating Hospitality Excellence at
State Institute of Hotel Management, Siddhpur”**



With a heart brimming with enthusiasm and a vision to elevate SIHM to even greater heights, I invite you to join us on a transformative journey, where we nurture passion, ignite innovation, and empower future hospitality leaders.

The hospitality industry, a vibrant tapestry of culinary artistry, service excellence, and cultural immersion, stands poised for an era of unprecedented growth. As the world embraces new experiences and travellers seek authentic connections, the demand for skilled and passionate hospitality professionals' soars.

Gujarat, the vibrant Land of Legends, stands at the forefront of India's tourism surge. With its rich cultural heritage, diverse landscapes, and burgeoning hospitality sector, Gujarat beckons travelers from across the globe. SIHM, nestled in the heart of this dynamic state, is poised to play a pivotal role in shaping the future of Gujarat's hospitality landscape.

At SIHM, we are committed to fostering a nurturing environment that cultivates not only culinary expertise but also holistic personal development. Our rigorous AICTE-approved 4-year degree course equips our students with the knowledge, skills, and critical thinking abilities essential for success in the ever-evolving hospitality industry. Beyond the classroom, we foster a vibrant campus culture that nurtures creativity, innovation, and a strong sense of ethics. Our students engage in hands-on learning experiences, participate in co-curricular activities, and collaborate with industry partners, gaining invaluable exposure to the realities of the hospitality world.

Nestled amidst serene greenery, our campus embodies sustainability and environmental consciousness. We believe in fostering a harmonious relationship with nature, integrating eco-friendly practices into our operations, and teaching our students the importance of environmental stewardship.

We invite stakeholders, potential students, and all those passionate about hospitality to explore our website and discover the transformative power of SIHM. Visit our green campus, immerse yourselves in our vibrant learning environment, and witness the potential that lies within our students.

Together, let us embark on a journey to redefine hospitality excellence, where passion meets innovation, and where our students emerge as the future leaders of this vibrant industry.

Welcome to SIHM, Siddhpur – where your hospitality dreams take flight and a sustainable future awaits!

Happy Reading.

Dr. Sagar Mohite

Principal, SIHM



State Institute of Hotel Management-Siddhpur, An Initiative of Gujarat Tourism

Engaging in the tourism and hospitality industry offers a remarkable opportunity for students to share their passion with fellow adventurers seeking to explore new destinations or immerse themselves in diverse cultures, cuisines, and adventures. This expansive sector encompasses various aspects, from facilitating transportation to and from tourist destinations to managing accommodations, dining experiences, leisure activities, and guided tours, among others. The vitality of any hospitality and tourism organization hinges upon the distinctive attributes of its personnel, as everything within the industry is replicable except for individuals' capacity to think critically and innovatively. In this context, academia plays a pivotal role as the primary source of cultivating top-tier talent for the industry.



The State Institute of Hotel Management, Siddhpur, a Gujarat Tourism initiative, fulfils a crucial role in nurturing the future leaders of the hospitality and tourism sector. Envisioned to provide global hospitality education at the local level, the institute was strategically established in a town like Siddhpur. At SIHM, our mission extends beyond preparing students for employment; we also prioritize empowering them with essential soft skills. We ensure comprehensive development in the field of Hospitality and Tourism Management, emphasizing our commitment to empowering students and supplying the industry with quality professionals. The institute not only focuses on delivering theoretical knowledge but also on transforming individuals into responsible citizens and valuable human capital. It is dedicated to providing education of international standards with a commitment to quality.

Affiliated with Gujarat Technological University and AICTE, SIHM offers a four-year degree course leading to a Bachelor of Hotel Management and Catering Technology (BHMCT). This program is facilitated by dedicated core faculty members, complemented by industry experts. The teaching methodology encompasses classroom lectures, laboratory practical sessions, seminars, role-playing exercises, and exposure to the industry. Situated across 4.8 acres, the institute boasts modern infrastructure featuring spacious, IT-enabled classrooms, providing students with opportunities to develop essential life skills and engage in meaningful learning experiences. Through community programs like Nukkad Natak and Atithi, as well as student clubs such as the Heritage Club, Chef's Club, Food & Beverages Club, and Debate Club, the institute prioritizes skill development and equips students with up-to-date knowledge and awareness of current trends in the industry.



The focus of our education lies in applying knowledge to real-life situations and equipping students with problem-solving skills tailored to unique challenges. To this end, SIHM emphasizes practical exposure through its state-of-the-art laboratories, the formation of student clubs, and community immersion programs. The institute's dedicated efforts in nurturing its students are evident in their outstanding academic performance, consistently achieving top ranks in every GTU examination. Furthermore, the internship record of our students is commendable, with a 100% placement rate in leading national and international hotel brands such as **Taj, Hyatt, The Leela, and Marriott.**

To provide students with global exposure, SIHM has established a Memorandum of Understanding (MoU) with **The Seychelles Tourism Academy in Seychelles**, facilitating a student exchange program. Additionally, SIHM has signed a letter of intent (LoI) with **Ecole hôtelière de Lausanne (EHL) in Switzerland** and **The Sacred Heart University in the USA.**

During the nationwide lockdown when classroom studies were suspended, SIHM ensured uninterrupted learning through innovative ICT solutions. Furthermore, it organized online sessions featuring sector experts such as **Master Chef Sanjeev Kapoor**, renowned speaker and writer **Mr. Chetan Bhagat**, and **Dr. Kristen Tripodi**, Director of Sacred Heart University.

SIHM has solidified its reputation as a premier hotel management institute in India and Gujarat, due to its consistent excellence. The **Divya Bhaskar** group recognized SIHM as the **"Best Hotel Management Institute in Gujarat"** and listed it among the **"Top 50 Educational Institutes of Gujarat"**. Moreover, the **ABP Group** awarded SIHM the **"Gujarat Brand Leadership Award"** and the **Government of Gujarat** hailed it as the state's **"Best Hotel Management Institute"**. Alongside these prestigious honours, SIHM received the **"Drona Award"** in both **2022** and **2023**, as well as the **"Gyan Ratna Award"** in **2022** at the **Network 18 Education Conclave**. Additionally, the institute was honoured with the **"Excellence in Hotel Education Institute"** Award at the **Shiksha Conclave 2022.**

INFRASTRUCTURE AND FACILITIES





Front Office Training Lab



Housekeeping Training Lab



Laundry Training Lab



Restaurant Training Lab



Computer Lab



Bakery Lab



Girls Hostel



Boys Hostel



Hostel Room



Classroom



Outdoor Games



Library



Mess Facility



College Building



Training Kitchen

OUR STRATEGIC ALLIANCE

SIHM Joins hands with Sacred Heart University, USA

SIHM signed a Memorandum of Understanding (MoU) with Sacred Heart University, USA marking the beginning of an exciting faculty and student exchange program. This collaboration opens up new avenues for academic enrichment and cross-cultural learning. Under this partnership, faculty members from both institutions will have the opportunity to engage in collaborative research projects, share teaching methodologies, and participate in professional development activities.

Additionally, students will benefit from exchange programs that allow them to study abroad for a semester or academic year, immersing themselves in a different academic and cultural environment. Such initiatives not only broaden students' perspectives but also enhance their global competence and intercultural communication skills.



Sacred Heart
UNIVERSITY

The MoU signifies a commitment to fostering international cooperation and academic excellence, strengthening the bond between SIHM and Sacred Heart University. It is a significant step towards providing students with holistic educational experiences that prepare them for success in a globalized world.

COVER STORY

SIHM's Gold Standard: Student Achieves Top Honour with Gold Medal

In a triumph of academic excellence, **Yash Dave**, a student of **Batch 5**, has secured the coveted titles of University Topper and Gold Medallist in the Bachelor of Hotel Management and Catering Technology (BHMCT) program at Gujarat Technological University (GTU) for the academic year **2022-23**. Yash's journey is a testament to his unwavering dedication, relentless hard work, and intellectual prowess. His outstanding performance not only reflects his commitment to academic pursuits but also showcases the exceptional quality of education provided by GTU.

As the recipient of the **Gold Medal**, Yash stands as a symbol of inspiration for his peers, embodying the values of diligence and academic excellence. This remarkable accomplishment not only brings immense pride to Yash and his family but also adds a significant chapter to the success story of Batch 5 at GTU. Congratulations to Yash Dave on this well-deserved recognition and for setting a commendable standard for future aspirants.



International Students Calls SIHM Home

Eric Maitha, Kenya
Batch 6

Eric Maitha, one of our international students from Kenya, has effortlessly integrated himself into the vibrant community of the institute, proudly calling it home. Eric's journey began when he decided to pursue a degree in hotel management, and after researching various universities across the globe, he found SIHM to be the perfect fit for him. Eric's journey to SIHM was not an easy one.

He faced numerous challenges, including language barriers, cultural differences, and homesickness. However, he did not let these challenges deter him from achieving his dream. Instead, he embraced his new environment, made new friends, and immersed himself in the vibrant and diverse culture. In addition, he not only embraced the academic rigors but also found resonance with the ethos of Indian hospitality.

His passion for hospitality extends beyond the classroom. He is an active member of the SIHM community and has participated in various extracurricular activities, including volunteering at local events and participating in student clubs. He has also taken advantage of the numerous opportunities available to SIHM students, including internships.

Eric was able to apply his classroom knowledge to real-world situations, and this experience has been invaluable in his development as a hospitality professional. Eric's goal after graduation is to return to Kenya and apply his skills and knowledge to the hospitality industry. He hopes to make a positive impact on his community by providing excellent service and creating job opportunities for others. As a beacon of cultural exchange and global understanding, Eric Maitha's story exemplifies the ethos of SIHM. His admiration for India's culture and traditions has not only enriched his academic journey but also serves as a testament to the interconnectedness fostered within the international student community.

SIHM takes pride in being a nurturing ground for individuals like Eric, who not only aim for personal success but also harbor a profound desire to make a positive impact on their communities and the world at large.

Eric's future is bright, and we are proud to have him as a member of the SIHM family.



Beyond the Classroom: A Tale of Entrepreneurial Brilliance from Our Alumna

Payal Porwal, Ujjain
Batch 02

Payal Porwal, an alumna of our institution's second batch, opened her café, **Chef's Cult**, in **Ujjain**, showcasing her dedication and entrepreneurial spirit. Her journey from a diligent student to a visionary entrepreneur marked a significant professional transition. Payal's aspiration was to create a culinary haven that captivates the senses and fosters community, fuelled by her passion for food and hospitality. She meticulously planned and executed her vision for Chef's Cult, overcoming various challenges in the competitive culinary landscape.

Drawing from her diverse cultural heritage and culinary adventures, Payal infused Chef's Cult with a unique blend of Flavors that celebrate Indian cuisine while embracing global culinary trends. Each dish at Chef's Cult is crafted with precision and passion, designed to delight the senses. Payal's journey reflects the transformative power of perseverance and determination in pursuing one's dreams.

Beyond the financial milestones, Payal's entrepreneurial journey stands as a testament to the transformative power of education and the impact it can have on shaping individuals into visionary leaders. Her story inspires current and future students of SIHM, reinforcing the belief that a strong foundation in hospitality, coupled with passion and perseverance, can pave the way for remarkable accomplishments in the dynamic world of hospitality and entrepreneurship. Payal Porwal remains a proud symbol of the excellence fostered within the walls of our institution, showcasing the limitless possibilities that await our graduates.



OUR COMMITMENT TO STUDENT PLACEMENTS, TOURISM AND SKILL DEVELOPMENT

SIHM's Initiative-Empowering Students Through Mental Health Awareness Program

January 22, 2024

On January 22nd, 2024, SIHM hosted a day-long workshop dedicated to raising awareness about mental health among its students. Understanding the vital role mental well-being plays in both academic and personal success, SIHM partnered with **Ms. Vidhi Dave** of the **Srujan Charitable Trust**, Ahmedabad, to facilitate this insightful event. The workshop's objective was to provide students with essential knowledge and skills for comprehending, managing, and supporting mental health issues effectively. Through interactive sessions, expert-led discussions, and practical exercises, students gained a thorough understanding of various aspects of mental health, such as stress management, coping strategies for anxiety, and the importance of seeking professional help when necessary.

Moreover, the workshop aimed to break down stigmas surrounding mental health discussions and promote a campus environment that is supportive and inclusive. By engaging in meaningful dialogue with experts and peers, students not only heightened their awareness but also cultivated empathy and a sense of responsibility toward their own mental well-being and that of their peers. Overall, SIHM's mental health awareness workshop marked a significant stride in fostering a well-rounded approach to education and ensuring the holistic well-being of its student body.



25th January 2024

On January 25, 2024, in celebration of **National Tourism Day**, students and faculty members of the **Yuva Tourism Club** organized a Heritage Walk in Siddhpur, Gujarat, to commemorate the occasion. Beginning at 8:30 a.m., the event kicked off with a bus ride to the iconic Clock Tower, where participants took a travel pledge reaffirming their commitment to responsible tourism practices. The Yuva Tourism Club further enriched the experience with a captivating nukkad performance shedding light on the societal impact of drug control, emphasizing the importance of community awareness and responsibility. Throughout the Heritage Walk, participants were treated to a fascinating exploration of Siddhpur's rich heritage, including its majestic havelis, historical structures, and vibrant culture. Stops along the way included visits to prominent landmarks such as the Siddheswar Mahadev temple and the ASI site Rudra Mahal, providing participants with valuable insights into the town's historical significance and architectural marvels.

To ensure the comfort and enjoyment of all participants, refreshments were provided along the route, culminating in a delightful conclusion at the serene Bindu Sarovar. Expressing gratitude for the support and cooperation received, special thanks were extended to the **medical staff, law enforcement officials, Mr. Bala (Assistant Manager, India Tourism), and the Ministry of Tourism (MOT)** for their invaluable contributions to the success of the event. The Heritage Walk in Siddhpur not only celebrated the town's cultural heritage but also aimed to preserve its legacy by fostering a deeper appreciation for its distinctive customs, historical sites, and traditional architecture. Through initiatives like this, the Yuva Tourism Club seeks to contribute to Siddhpur's overall growth and societal awareness, inspiring individuals to become stewards of their heritage and champions of responsible tourism practices.



National Voter's Day
January 25, 2024

On the auspicious occasion of **National Voters' Day** on **January 25, 2024**, the vibrant community SIHM came together in a spirit of unity and civic responsibility to undertake a meaningful voting pledge. Led by both students and staff members, the SIHM community enthusiastically embraced their civic duties, recognizing the pivotal role of active participation in the democratic process. With a collective determination, they pledged to exercise their right to vote responsibly, thereby contributing to the establishment of a robust and inclusive democracy in the nation. This event served not only as a demonstration of the SIHM community's commitment to civic engagement but also as a reminder of the significant role that educational institutions like SIHM play in shaping informed and engaged citizens. Through initiatives like the voting pledge, SIHM strives to instil in its students and staff members a deep sense of civic duty and social responsibility, preparing them to be active participants in the democratic fabric of society.

The enthusiastic participation of the SIHM family in the voting pledge exemplifies their dedication to fostering a socially responsible and democratic ethos among the future leaders of the hospitality industry. By engaging in such initiatives, SIHM not only empowers its students and staff to become conscientious citizens but also contributes to the larger goal of building a vibrant and participatory democracy. As the SIHM community continues to uphold its commitment to civic engagement and social responsibility, it serves as a beacon of inspiration for other educational institutions and communities across the nation. Through collective efforts like the voting pledge, SIHM reaffirms its role as a catalyst for positive change, shaping a generation of informed and actively engaged citizens who are ready to contribute meaningfully to the progress and development of the country.



Students Illuminate Cinematic Tourism Event with Hospitality Brilliance

On **February 28, 2024**, SIHM students made a significant contribution to the esteemed **Filmfare** event held in Gandhinagar, Gujarat, centered around the captivating theme of cinematic tourism. This event served as a perfect platform for our students to exhibit their exceptional hospitality skills and creativity, seamlessly blending the world of cinema with the art of hospitality. With meticulous planning and dedication, SIHM students played a pivotal role in creating an immersive and unforgettable experience for all attendees.

SIHM extends its heartfelt gratitude to the **Tourism Corporation of Gujarat Limited(TCGL)** for providing this invaluable opportunity to our students. The support and collaboration from TCGL were instrumental in empowering our students to shine on such a prestigious platform, allowing them to showcase their skills and talent to industry professionals and attendees alike. The experience gained from participating in the Filmfare event not only enriched the students' academic journey but also instilled in them a sense of confidence and professionalism that will undoubtedly propel them towards successful careers in the hospitality industry. The opportunity to contribute to the Filmfare event served as a testament to the institute's dedication to fostering well-rounded hospitality professionals.



STUDENT Achievements

STUDENTS ILLUMINATE THE EPICUREAN ENIGMA QUIZ WITH THEIR BRILLIANCE

6th January, 2024

Club - Food and Beverage Service & Chef's Club

On January 6th, 2024, SIHM orchestrated a captivating quiz competition- **Epicurean Enigma Quiz**, within the framework of the Club's - Food and Beverage Service and Chef's Club. The event was not only a testament to the culinary and food and beverage service expertise of the participants but also a celebration of their knowledge and passion. The triumphant team comprised **Shubham Vinzuda (B06 S06)**, **Hardik Parmar (B06 S06)**, **Kishan Bheda (B07 S04)**, and **Mukti Taylor (B07 S04)**, whose collective brilliance secured them the championship. In recognition of their outstanding achievement, a winning certificate was bestowed upon the victorious quartet, while certificates of participation were graciously awarded to the other competing teams. The spirit, enthusiasm, and zeal displayed by all participating teams were commendable, underscoring the vibrant and dynamic atmosphere of the event. The competition, beyond being a mere contest, emerged as a valuable educational experience for all students involved. By fostering an environment of healthy competition and knowledge exchange, the quiz not only enriched the participants' understanding of culinary and food and beverage service intricacies but also significantly contributed to their overall learning and skill development within the realm of food and beverage service and culinary.



WASTE WARRIORS: STUDENTS EXCEL IN COMPETITION PROMOTING SUSTAINABILITY

20th January, 2024

Best Out of Waste Competition-Prodigy Club

On January 20th, 2024, SIHM organized a **Best Out of Waste** competition emphasizing creativity and environmental awareness. Students ingeniously repurposed discarded materials into innovative creations, underscoring the importance of sustainability. From elaborate sculptures made from old newspapers to practical items crafted from scrap, the event celebrated resourcefulness. Students showcased not only their artistic skills but also their dedication to waste reduction. The competition instilled a sense of eco-consciousness, urging students to reconsider the value of seemingly disposable items. Judges assessed entries based on originality, craftsmanship, and environmental impact. Overall, the event not only highlighted talent but also fostered a culture of mindful consumption and waste management within the college campus.



SIHM STUDENTS ACHIEVE RECOGNITION IN AURO NATIONAL HOSPITALITY BUDDING COMPETITION 2024

During the prestigious Seventh Edition of the **Auro National Budding Hospitality Competition (N.B.H.C.)** held on **January 23-25, 2024**, in Surat, students hailing from the **5th and 6th** batches demonstrated their outstanding skills and unwavering determination, distinguishing themselves in a highly competitive environment.

Notably, **Ronak Bundela** and **Yug Gaekwad**, representing SIHM in the **Global Grab n Go** competition, secured an impressive 5th place among peers from various hostel schools, highlighting their remarkable talent and dedication.

Similarly, **Mukti Taylor**, a standout student from the 7th batch, demonstrated creativity and finesse in the **Design Your Room Mood** competition, securing a commendable 4th place. Mukti's innovative approach and eye for design undoubtedly impressed the judges, earning her well-deserved recognition.

In the **Taste of Bharat** competition, the trio of **Ronak Bundela**, **Yug Gaekwad**, and **Rythm Mandaliya**, all from the 6th batch, showcased their culinary expertise, securing a commendable 6th place. Their dedication underscores SIHM's commitment to excellence in the culinary arts.

Dhyan Vyas, a talented student from the 6th batch, wowed judges in the **Mocktail Delight** competition with his mixology skills, securing a respectable 7th place. Dhyan's creativity and execution left a lasting impression on the esteemed panel of judges.



Furthermore, **Rythm Mandaliya**, also from the 6th batch, displayed artistic flair in the **Thematic Cake Decor** competition, securing an impressive 8th place. His intricate designs further solidified SIHM's reputation for nurturing talented individuals passionate about culinary arts and hospitality.

Ronak Bundela and Rythm Mandaliya maintained their 8th position in the **Top of the Morning** competition, while **Dhyan Vyas and Mukti Taylor** maintained their 9th position in the **Idea Innovation** competition.

Overall, these students' remarkable achievements underscore SIHM's commitment to fostering creativity, innovation, and excellence. Their success reflects dedication and hard work, showcasing SIHM's pursuit of excellence in hospitality and culinary arts. As they continue to excel, they serve as shining examples of SIHM's dedication to producing future leaders in the industry.



February 10, 2024



FACULTY ACHIEVEMENTS



Dr. Sagar Mohite

Principal, SIHM

Prof. (Dr.) Sagar H. Mohite, Principal delivered a keynote address at a **7-Day National Level Faculty Development Program** on **"NAAC Institutional Accreditation,"** organized by **IOT Academy, Tamil Nadu,** on **January 9th, 2024.** With 183 participants from across the country, Dr. Mohite discussed the advantages of NAAC Accreditation, including self-improvement, resource allocation guidance, collaboration enhancement, funding opportunities, and more. He simplified complexities, emphasizing teaching-learning facilities, extracurricular support, library resources, IT infrastructure, and maintenance/utilization systems. Dr. Mohite's contributions not only enriched the national dialogue on accreditation but also bolstered SIHM's reputation for excellence in education.

Dr. Mohite furthered academic discourse significantly by publishing their research paper titled **"Relationship Between Workplace Incivility and Employee Performance and Employee Engagement in Healthcare Institutions"** in the **Asia-Pacific Journal of Health Management.** This groundbreaking study was presented at the esteemed "Global Conference on Emerging Technologies, Business, Sustainable Innovative Business Practices and Social Well-Being"

held in New Delhi, India. The primary aim of the paper was to meticulously scrutinize the impact of workplace incivility on employee performance and engagement within healthcare institutions. Dr. Mohite's research illuminated the critical dynamics of workplace interactions in the healthcare sector, providing valuable insights for organizational leaders and policymakers. By exploring the intricate relationship between workplace behaviour and employee outcomes, this research lays the groundwork for fostering healthier work environments conducive to improved performance and engagement among healthcare professionals. Dr. Mohite's scholarly pursuits exemplify a dedication to advancing knowledge and advocating for positive workplace practices to enhance the well-being of healthcare institutions and society at large.



Dhruv Kishore Bole

Faculty- Food and Beverage Service

Dhruv Kishore Bole's chapter titled **"Artificial Intelligence for Supply Chain Optimization: Benefits, Challenges, and Potential Solutions"** has been accepted for publication by **Wiley Scrivener, USA,** for their forthcoming book **"AI Enabled Businesses: Strategies for Future"** In this chapter, Bole meticulously examines the transformative role of artificial intelligence (AI) within supply chain management, shedding light on its benefit, challenges and potential solutions associated with implementation challenges.

By delving into the intricacies of AI-driven methodologies, Bole offers invaluable insights into how businesses can leverage this innovative technology to streamline operations, enhance efficiency, and make informed decisions across various industries. Through a comprehensive exploration of AI's capabilities, including its ability to improve forecasting accuracy, optimize inventory management, and predict demand patterns, Bole underscores the potential for organizations to achieve heightened competitiveness and sustainability in today's rapidly evolving business landscape. Furthermore, Bole conscientiously addresses the challenges inherent in AI integration, such as data quality issues and algorithmic biases, while also proposing promising strategies for overcoming these obstacles. By providing a balanced perspective on the opportunities and hurdles presented by AI in supply chain optimization, Bole's chapter promises to be a valuable resource for businesses seeking to capitalize on the transformative power of AI-enabled strategies for future success.

Plant Based Diet and Its Rising Trend



Krutarth Vyas

B06 S06

Food as we know is one of the most basic needs for survival of any sort of life form. However, food today has become something very different from what it used to be a decade earlier and with personal choices coming into play, its choice is something varying from one person to another.

In modern times where more and more people are getting conscious about their health and fitness, the scale of which saw an immense growth in magnitude post covid, amongst many diet plans that saw the upscale graph of their consumption and emerged victorious is none other than the globally trending plant based diet also referred as vegan diet. Veganism is the practice of abstaining from the use of animal products in diet. To put it simply, Vegan is a diet wherein food products that are grown in nature (fruits, vegetables, grains, pulses) are only consumed excluding meat and even dairy and eggs. According to the stats calculated it was found that by 2023 the magnitude of global vegan diet consumers would have risen to about 88 million that would contribute to approximately 1.1% of the earth's total population. The magnitude of global vegan consumers increased to 600% during 2014-2018 duration. Vegan diet shows result in reduced heart disease, reducing cholesterol level, lowering chances of cancer like colon cancer and manages diabetes.

“
**Vegan has now
become the new
trend among today's
generation.**
”

Global sensational athletes like Novak Djokovic and Virat Kohli are globally reckoned, idolized by millions and followed by their fans and followers for their immense talent in their respective games and their so well-maintained fitness and health which they maintain through their intensive workouts supported by a well planned vegan diet to which they shifted to and publicly accepted to find immense change and improvement in their respective game play and performance. The rising magnitude of vegan consumers has now forced the food and beverage industry to be

creative and come up with delicacies that are strictly plant based. The menus now display a wide section of vegan dishes which was something very uncommon a decade earlier. Chefs are getting creative to attract their vegan diners and coming up with alternatives to meat and dairy which led to the rise in the consumption and creation of meat alternatives that are popularly known as mock meats. Mock meat is a plant based protein processed to resemble animal meat that are made from soya, wheat isolate, jackfruit, banana peels, watermelon and etc. that when processed correctly offered a meat like texture and flavour.

Knowing that every coin has two faces, we agree to the fact that mock meat does possess its own setbacks but yet it is considered as a better alternative to the actual meat plus it helps those who are trying to give up meat consumption. Governments must come up with strategies to promote veganism by making awareness of all the goodies that it offers.



Credit: Unsplash/Nature Zen

Corporate Social Responsibility: A Key Reflector of Sustainability



Dr. Shubhashish Mishra
Vice Principal & Associate Professor
Food and Beverage Service

The concept, evolution, motives and benefits of Corporate Social Responsibility (CSR) in the global, as well as in the hospitality industry context is now incredibly increasing. The recent development of mandatory CSR clause has engrossed the attention of corporate, ancillary units and other researchers. As per Companies Act, 2012 (later amended in 2013 as well) Indian government mandates at least two per cent of average net profit of corporate entities for CSR activities. This new law has brought the paradigm shift to the way CSR is being dealt with by the hospitality players. The objective of the study is to study about CSR practices adopted by 5-star hotels and also identifies the main areas of contribution, advantages and challenges involved.

Large Companies are thinking beyond the sole objective of profit-maximization and becoming increasingly aware of the social spheres of the business. Much of this transformation in the business mind-set is also an outcome of the economic benefits of CSR in the form of improved goodwill and long-lasting customer relations. However, experts give credence to CSR, as it is proving to be more essential for preserving success in business, not only by rendering a corporate theme around which the company can unite but also by adding meaning and direction to their day-to-day routine operations. The need for sustainable planning and management is an important aspect of corporate social responsibility. Be it the cleanliness drive, sanitation drive or the plantation drive the awareness about the environment among the people have increased to reduce the carbon footprint.

“**CSR has been in trend in the corporate arena for considerable time.**”

After all, in India the democracy is led by the people, of the people & for the people. Of late, the organizations and people have realized the significance of CSR. “Organizational commitment to CSR has become an important issue for prospective employees, and a good



Credit: Unsplash/Chris Lawton

CSR track record may be necessary to recruit top level candidate. People prefer working for companies that harvest care. People in organizations also seem to enjoy community service, so meeting planners are now incorporating CSR activities at the meetings, where participants can work together on charitable activities in the community. In this regard, WBCSD (World business council for sustainable development) represented “Corporate Social Responsibility is the continuing commitment by business to contribute for the economic development, while improving the quality of life of the workforce and their families as well as of the community and society at large”.

Now the challenge is that every hotel must seek feedback from their guest for introducing new CSR practices, as they are the important stakeholders of the brands that they endorse. All the hotel employees must be engaged in philanthropy activities periodically to understand the significance of such activities to value its accountability. Awareness level of the employees has to be raised by training and involving them in CSR initiatives /activities viz. reducing usage of paper by using the electronic display is an effective method to create awareness, sustainable menu planning and design, waste disposal, LEED certifications and green hotel concepts etc.

Building a Diverse and Inclusive Workplace: Strategies for Success



Dhiraj Kumar

Assistant Professor-Room Division

Creating a diverse and inclusive workplace is not only the right thing to do morally but also essential for driving innovation, fostering creativity, and improving business performance. In this article, I will explore strategies for building a diverse and inclusive workplace that celebrates differences, promotes equity, and maximizes the potential of every employee. Diversity encompasses the range of differences among individuals, including but not limited to race, ethnicity, gender, age, sexual orientation, disability, religion, socioeconomic background, and cognitive diversity. Inclusion, on the other hand, involves creating an environment where every individual feels welcomed, valued, and empowered to contribute their unique perspectives and talents.

Leadership Commitment: Creating a diverse and inclusive workplace starts at the top. Leadership commitment is crucial for setting the tone, establishing policies, and allocating resources to support diversity and inclusion initiatives. Leaders should articulate the importance of diversity, champion inclusive behaviours, and hold themselves and others accountable for fostering an inclusive culture.

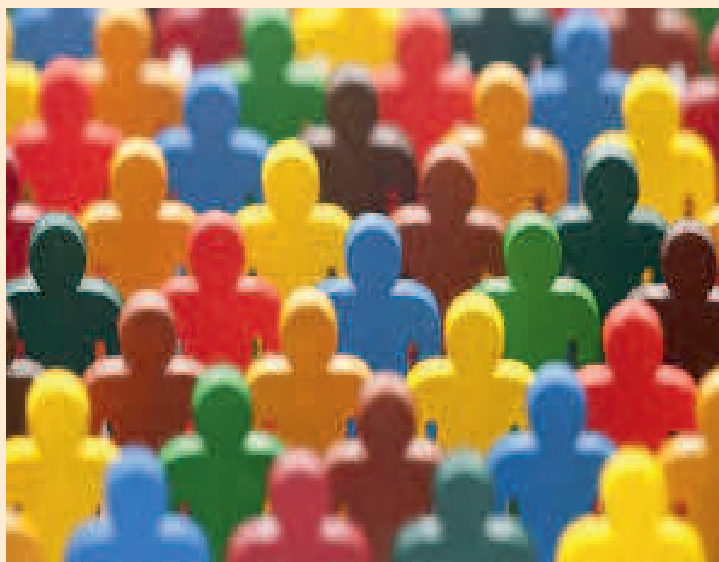
Implement Diversity Training: Providing diversity training for employees at all levels of the organization can increase awareness, empathy, and understanding of different perspectives and experiences. Training programs should cover topics such as unconscious bias, cultural competence, inclusive language, and mitigating micro aggressions. Interactive workshops, case studies, and experiential learning activities can help employees recognize and address their own biases and promote inclusive behaviors.

“Before implementing strategies, it's important to understand the concepts of diversity and inclusion.”

Recruit and Hire Diverse Talent: To build a diverse workforce, companies need to adopt proactive strategies for recruiting and hiring talent from under represented groups. This includes expanding recruiting channels, partnering with diverse organizations and institutions, implementing blind recruitment processes, and establishing diversity goals and metrics. Additionally, reviewing job descriptions and hiring criteria to ensure they are inclusive and free from bias can help attract a more diverse pool of candidates

Building a diverse and inclusive workplace requires a multifaceted approach that involves leadership commitment, proactive recruitment and hiring practices, inclusive leadership, employee resource groups, equitable policies and practices, measurement and tracking of progress, and a focus on fostering a culture of belonging. By embracing diversity

and inclusion as core values and integrating them into every aspect of the organization, companies can create environments where all employees thrive, innovate, and contribute to the success of the business.



Credit- Achievers

LIFE AT SIHM: Events and Activities

International Kite Festival, Ahmedabad

January 7th, 2024

On the 7th of January 2024, SIHM orchestrated an educational expedition to the inauguration of the International Kite Festival in Ahmedabad. The event transcended traditional boundaries, serving as a dynamic platform for students to immerse themselves in the rich tapestry of cross-cultural experiences. As vibrant kites soared against the backdrop of Ahmedabad's skies, students were not only enthralled by the visual spectacle but also gleaned profound insights into our ancient history through the age-old tradition of kite-flying. The festival acted as a cultural bridge, fostering a deeper understanding of diverse traditions and heritage. SIHM's commitment to holistic education was underscored as students absorbed the significance of global events, emerging not only with academic knowledge but also with a broader perspective on the interconnectedness of cultures. This endeavor proved to be a rewarding chapter in the students' academic journey, seamlessly blending experiential learning with cultural appreciation.



Republic Day

January 26th, 2024

On January 26, 2024, SIHM celebrated Republic Day with fervour and patriotic zeal. The campus was adorned with the tricolour, resonating with the spirit of unity and pride. SIHM organized a series of events and activities to mark this significant day in the Indian calendar. The festivities commenced with a flag hoisting ceremony, symbolizing the essence of democracy and freedom. Faculty, staff, and students gathered with enthusiasm, standing in solidarity to honour the nation's sovereignty.

SIHM's celebration continued with cultural performances that showcased the rich diversity of India. Dance, music, and traditional art forms captivated the audience, reflecting the mosaic of cultures that contribute to the country's identity. The event also featured thought-provoking speeches and presentations highlighting the importance of democracy, secularism, and national unity. The students at SIHM actively participated in various competitions, infusing the day with youthful energy and creativity. Culinary contests, traditional dress showcases, and quiz competitions added a dynamic flair to the celebration. The entire campus resonated with a sense of pride and patriotism, fostering a strong connection between the academic community and the nation. Republic Day at SIHM became more than a commemoration; it was a vibrant expression of unity in diversity and a testament to the institute's commitment to nurturing responsible and patriotic citizens.



LIFE AT SIHM: Events and Activities

Sports Week

February 1st-4th, 2024

The Sports Week from **January 10th to 15th** was a spectacular showcase of athletic prowess and sportsmanship, encompassing a wide array of games and competitions. From the adrenaline-pumping matches of cricket and tug of war to the cerebral challenges of chess and table tennis, the event offered something for every participant. The highlight of the week was undoubtedly the impressive display of individual talent and teamwork across various disciplines.

Abhishek Badola from Batch 6th set the track on fire by clinching victory in the fiercely contested 100-meter race, while **Keyur Vasara** led his batch to triumph in the intense tug of war competition. **Moazzam Mansheet** showcased his finesse on the table tennis table, emerging victorious in a thrilling final match. The relay race saw Batch 6th, led by **Manav Rathod**, demonstrating impeccable coordination to claim the top spot. **Dhyan Vyas** and **Ojuswini Dhir**, both from Batch 6th and 7th respectively, dominated the badminton court with their exceptional skills, securing a well-deserved win for their teams.

The Kabaddi arena witnessed an electrifying performance from **Team Ghouls Warrior**, captained by **Yug Gaekwad**, while the cricket field saw **Super Kings XI**, under the leadership of **Pratham Darjee**, emerging as the undisputed champions. The volleyball team, led by **Vivek Thakkar**, showcased exemplary teamwork to clinch victory, and **Kishan Bheda** proved his prowess in the virtual arena by winning the e-sports competition.

Overall, the SIHM Sports Week was a testament to the institute's commitment to promoting a healthy competitive spirit and fostering all-around development among its students.



Saraswati Puja

February 14, 2024

The Saraswati Puja held at SIHM was a joyous occasion where students, faculties and non-academic staff members came together to honour the goddess of knowledge, music, and the arts. The campus was adorned with vibrant decorations, creating a festive ambiance. The day commenced with prayers and hymns dedicated to Saraswati, seeking her blessings for wisdom and academic success. Traditional rituals were meticulously performed, symbolizing the pursuit of knowledge and creativity. Students showcased their talents through various cultural performances, including music, dance, and poetry recitations, reflecting the essence of Saraswati Puja. The atmosphere was filled with positivity and enthusiasm as everyone participated wholeheartedly in the celebrations.

The event not only strengthened spiritual bonds but also fostered a sense of unity and cultural appreciation within the SIHM community. It served as a reminder of the importance of education and the arts in shaping individuals and societies.



SPECIAL DAYS

January-February 2024

International Hot and Spicy Food Day

January 16th, 2024

International Hot and Spicy Food Day, celebrated on **January 16th** each year, is a tantalizing journey into the world of fiery flavours and culinary bravado. This flavourful celebration embraces the diverse array of spicy dishes that grace tables across the globe, reflecting the rich tapestry of global cuisine. From the piquant curries of India to the fiery salsas of Mexico, this day invites food enthusiasts to embark on a sensory adventure, exploring the bold and zesty side of gastronomy. Spice lovers revel in the opportunity to indulge in dishes that not only challenge their taste buds but also pay homage to the cultural diversity that makes the world's cuisine so vibrant.

On International Hot and Spicy Food Day, kitchens around the world come alive with the sizzle of peppers, the aroma of exotic spices, and the promise of bold, mouth watering experiences. The celebration transcends borders, connecting people through a shared love for the exhilarating sensation of heat that accompanies spicy delicacies. It's a day when culinary explorers can savour the nuances of heat levels, from the mild kick of jalapeños to the intense heat of ghost peppers, discovering the perfect balance that suits their palate.

This spicy celebration is not just about igniting the taste buds but also about appreciating the health benefits associated with spicy foods. Many cultures incorporate spices known for their medicinal properties, such as anti-inflammatory and antioxidant effects, into their traditional dishes. International Hot and Spicy Food Day serves as a reminder that the heat in these foods not only adds a thrilling dimension to the culinary experience but also contributes to overall well-being.

Restaurants, food festivals, and home kitchens alike embrace the spirit of International Hot and Spicy Food Day by featuring special menus, hosting spicy food challenges, and encouraging patrons to step out of their comfort zones. Social media platforms buzz with photos and stories of culinary conquests, as people proudly share their encounters with the spiciest dishes they can find or create.

In essence, International Hot and Spicy Food Day is a celebration of bold Flavors, cultural diversity, and the shared love of culinary adventures. It encourages individuals to embrace the heat, push their taste buds to new limits, and appreciate the global symphony of spices that adds zest to life's culinary journey. So, on January 16th, spice enthusiasts unite in a collective celebration of the hot and spicy, savouring the thrill that comes with each fiery bite and revelling in the kaleidoscope of Flavors that spans the world's kitchens.



SPECIAL DAYS

January-February 2024

World Nutella Day

February 5th, 2024

World Nutella Day, celebrated annually on **February 5th**, is a delightful occasion that pays homage to the beloved hazelnut chocolate spread that has become a global sensation. This day is a testament to the widespread adoration for Nutella, a creamy blend of roasted hazelnuts, cocoa, sugar, and milk that has captured the hearts and taste buds of people around the world. Originally created in Italy by **Pietro Ferrero** in the **1960s**, Nutella has evolved from a regional delicacy to a cultural phenomenon, finding its way into countless households and culinary creations. World Nutella Day provides enthusiasts with an opportunity to revel in the irresistible allure of this iconic spread, whether it's slathered generously on toast, drizzled over pancakes, or simply enjoyed by the spoonful.

The celebration of World Nutella Day extends far beyond individual indulgence, fostering a sense of community among Nutella enthusiasts. Social media platforms become a vibrant tapestry of Nutella-themed creations, with people sharing their inventive recipes, from Nutella-infused desserts to innovative breakfast concoctions. The day encourages creativity in the kitchen, inspiring individuals to experiment with Nutella as a versatile ingredient that can elevate a wide range of dishes. Bakeries, cafes, and restaurants often join the festivities by featuring Nutella-inspired menu items, attracting foodies eager to savour the rich and luscious flavours associated with this delectable spread.

World Nutella Day, with its blend of indulgence and community spirit, transcends cultural boundaries, uniting people from diverse backgrounds in a shared appreciation for this sweet sensation. It has become a global celebration that brings joy and sweetness to the lives of millions, turning a humble jar of hazelnut chocolate spread into a symbol of happiness and connection. So, on February 5th, let the world come together in a collective celebration of Nutella, savouring the sweet moments it brings and spreading the love for this iconic treat.



AMR Threat from Meat and Meat Products- What Consumers Need to Know

Antimicrobial resistance (AMR) is a major global public health concern. The excessive use of antibiotics in farmed animals is one of the leading sources of AMR infection in humans. Antibiotic-resistant illnesses kill over 700,000 people each year and are expected to outnumber cancer deaths by 2050. This is due to the fact that antibiotic resistance illnesses are difficult to treat with existing antibiotic regimens. The most common pathogens responsible for AMR-related mortality are *E. coli*, *Staphylococcus Aureus*, *Klebsiella Pneumoniae*, *Streptococcus Pneumoniae*, *Acinetobacter Baumannii*, and *Pseudomonas Aeruginosa*. AMR is a global pandemic, yet it is also preventable. National governments have recognized that understanding AMR's manifestation, transmission, prevention, and treatment is crucial to halting its spread. To prevent the spreading of AMR, all food supply chain partners must engage and collaborate to ensure the safety of meat throughout the meat supply chain. Consumers are critical in the fight against AMR, and they must recognize the significance of their role. By safeguarding themselves from AMR infections caused by meat and meat products, consumers can contribute to reduce the AMR threat.

Before we get into how consumers may protect themselves from AMR infections, let's look at how AMR manifests in farm animals and spreads to humans through the food supply chain.

When farm animals are given excessive amounts of antibiotics, either for illness prevention or treatment, or in the form of antibiotic-laced feed, the bacteria in their gut flora are frequently exposed to antimicrobials. Repeated antibiotic exposure changes the genetic make-up of bacteria, making them resistant to antibiotics. Worse, overuse of antibiotics causes antibiotic residues to accumulate in their bodily tissues. According to research, antibiotic residues can be found not just in meat but also in milk and eggs. Milk and dairy fermented foods have also been linked to AMR infections. When farmed animals infected with antibiotic resistant bacteria are slaughtered and processed, resistant bacteria can contaminate meat and other animal products at slaughterhouses and processing plants. Antimicrobial resistance bacteria are passed on to humans through the consumption of contaminated meat and meat products, resulting in antibiotic resistance illnesses. Furthermore, humans are exposed to more antibiotics when they ingest meat containing antibiotic residues. Several antibiotics, including ciprofloxacin, streptomycin, tetracycline, and sulfonamide, have been approved for use in livestock and poultry production to treat disease conditions (Therapeutic usage), prevent disease manifestation (Prophylactic usage), and boost growth (For growth promotion). It is important to highlight that all of these antibiotics are also administered to humans, thus humans are constantly exposed to them. Exposure to safe levels of antibiotic residues poses no risk to human health, but exposure to higher levels alter human intestinal micro biota, allowing resistant bacteria to thrive and colonize the intestine, leading to increasingly difficult-to-treat antimicrobial resistance illnesses.

Let's have a look at how customers can protect themselves from AMR infections caused by meat and animal products. It is critical to remember that the most effective way to protect against AMR infections is to prevent them. Consumers can protect themselves from AMR infections by taking numerous steps such as purchasing antibiotic-free or organic meat, consuming meat and animal products in moderation, and following personal hygiene and safe food handling practices. Experts advise consuming meat and meat products in moderation, limiting daily consumption to 40-70g per person. On the other hand, lowering meat consumption to that level will significantly cut antibiotic use on animal farms. In addition to following meat intake guidelines, customers must use proper food handling procedures when handling meat and meat products because they have been shown to protect against AMR. This includes:



Credit: Unsplash/Victoria Shes

- Washing and Sanitizing cutting boards, knives, utensils, and work surfaces that have come into contact with raw meat before preparing ready-to-eat products such as fruits and vegetables. Another option is to use separate cutting boards for raw meats, cooked food, and ready-to-eat items. This reduces the possibility of cross contamination.
- Replace worn-out cutting boards because germs can hide in the grooves. Cutting boards constructed of hard wood and that are less porous are recommended by experts. Hard Maple and Birch wood are safer options.
- Avoid putting cooked or ready-to-eat food back on a plate that was holding raw meat
- Washing hands after handling raw meat, poultry and seafood and before working with fruits, vegetables and other ready-to-eat foods. Since, pathogens can also be introduced into food through contaminated hands.
- Not washing meat or poultry before cooking. Washing meat including chicken can cause harmful germs from raw meat to splatter onto and contaminate surrounding surfaces. Meat and poultry are cleaned and washed in antimicrobial agents during processing, so no additional washing is required.

“Consumers are critical in the fight against AMR, and they must recognize the significance of their role”.

- Cooking meat and meat products to safe recommended temperatures. It kills both resistant and non-resistant bacteria.
- Pathogen transfer from one food to another can also occur during storage. It is important to store raw meat in the bottom of the refrigerator, tightly wrapped or in airtight containers, to avoid meat juices from seeping on and contaminating other food items.
- Meat supply chain actors have shown their commitment to reducing the AMR threat by ensuring that contaminated meat and meat products do not enter the meat supply chain. Many livestock farmers have implemented animal welfare initiatives in their farms to lessen their need for antibiotics. Slaughterhouses and meat processing plants help by ensuring that the animal is slaughtered and the meat is processed under sanitary conditions, and that meat with antibiotic residues above the acceptable limit is not marketed. Food service providers have also demonstrated commitment to preventing the transmission of AMR infections to humans. Few have started offering organic and antibiotic-free meat and meat products on their menus. Due to operational concerns, they have been doing this in a few operating markets. On a global scale, more needs to be done.

Consumers play an important role in combating the AMR crisis. They must protect themselves in order to prevent the spread of AMR. This can be achieved by selecting safer meat alternatives, eating reasonable amounts of meat and meat products, and following safe food handling procedures. Since addressing the AMR epidemic is a shared responsibility, all food supply chain participants are critical in minimizing the AMR threat.

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✉ info@sihm.ac.in

📍 State institute of Hotel Management, Village Kholwada, Nr. Dental College, Dethali Road,
Ta. Siddhpur, Dist- Patan, Gujarat 384 151.

☎ +91 98257 84099, +91 98257 68099, +91 2767 221525

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