

INSTITUTE OF HOTEL MANAGEMENT

SHRI SHAKTI

ANNUAL MAGAZINE 2024



ARCO IRIS





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On this 30th Anniversary of Shri Shakti Educational Society the focus was on our Alumni who over the years have risen in the

ranks to take up the prominent positions in the service Industry, may their journey inspire the younger current students. We are happy to share the glimpses of the events organised in the Institute. The Vast Industry Experience of our Guest authors makes their articles a valuable read.

I Would like to thank Chairman Mr. D.V Manohar, Executive Director Mrs. Satya Pinjala, Director Mrs. Yamuna Rao for their Continued guidance and support.

I am grateful to our Principal Mrs. Anita Chandran for choosing me for this task and her support extended in content development and her continuous guidance.

I take this opportunity to thank my colleagues, Guest authors, Administration and students for contributing content and articles. A special mention to the computer faculty Mr. Anil Bandla for compiling the visuals. I thank all those who supported me in publishing this issue of " ARCO IRIS 2024 "

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College Song

Future is bright and sure,
it was like this never before
College corridors and halls,
ambience which enthralls.

We keep our hands on our hearts
and promise to make a better start

We keep our hands on our hearts
and promise to make a better start

A new meaning to education,

Dealing with our vocation

Shakti adds new dimensions

Shakti adds new dimensions

In the field of perfection, perfection.

We keep our hands on our hearts

and promise to make a better start

We keep our hands on our hearts

and promise to make a better start

Day after day,

Week after week,

We strive to reach the peak

We walk hand in hand

And carry the message all over the land,

United we shine, divide we sublime

United we shine, divide we sublime

United we shine, divide we sublime...



An artistic depiction in Doodle art for completion of 30 years of Shri Shakti Educational Society in Hospitality Education, illustrating the 4 core departments of a hotel by our alumni Himanshu Mathpal, Batch of 2019.

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Placements – 2024



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CHAIRMAN'S MESSAGE



Dear Students,

Welcome to yet another exciting year. My good wishes to you in all your efforts and endeavours to become Hospitality Professionals.

Pandemic blues over, domestic travel unleashed and with global events like India's G20 Presidency and men's cricket World Cup turning up the volume in 2023, the hospitality sector checked into 2024 with optimism.

The Indian hospitality and tourism sector is expected to see accelerated hiring going forward after witnessing a robust growth this year with domestic travels leading the way, according to industry players.

With a report by the Hotel Association of India (HAI) projecting the hotel industry's direct contribution to India's GDP to reach USD 1 trillion by 2047, experts

believe there will be a minimum of 25 per cent increase in the need for Hospitality Professionals, with the connected sectors like travel, aviation, ticket booking, travel guides, and consultants to be increasingly in demand.

In today's hospitality landscape, it is difficult to confine ourselves to an annual update. Certainly, several general trends have been in place for years and continue to evolve, but by and large, this once cozy industry is constantly innovating and reinventing itself. It is not just adapting to customers, it is creating its own momentum, helping to shape the society and economy of 2024 and beyond.

I am sure with guidance from our well experienced faculty backed by a highly competent Senior Team, you will excel and do well in academics and your career as well. Please focus on your goals and try to achieve as much as you can.

My good wishes to the Executive Director, Director, Principals, Faculty and Staff. You all are doing a good job and please keep it up.

With best regards,

D V Manohar,

**CHAIRMAN, SHRI SHAKTI COLLEGE OF
HOTEL MANAGEMENT,**

CHAIRMAN, IHM SHRI SHAKTI,

CHAIRMAN, SHRI SHAKTI GROUP,

CHAIRMAN, SMARTBIKE,

**FIRST VICE PRESIDENT, WORLD CYCLING
ALLIANCE, BRUSSELS,**

**CHAIRMAN, HYDERABAD BICYCLING
CLUB,**

PAST CHAIRMAN, CII.

Best Regards,

A handwritten signature in black ink, appearing to read 'D V Manohar'.

D V MANOHAR

DIRECTOR'S MESSAGE



It is a matter of great pride to me that Shri Shakti Educational Society is celebrating its 30th year of operations. We have successfully, contributed and made a positive impact in providing the Industry with well trained professionals, for the last 3 decades. Going forward, our Alumni have excelled and we are very proud of their achievements.

It is the consistent effort of the Management Principal, Faculty and Staff Members that has enabled IHM – Shri Shakti in maintaining its lead as a premium Private IHM under the National Council for Hotel Management & Catering Technology.

I thank Chairman, Mr. D.V. Manohar and Executive Director Ms. Satya Pinjala for their continuous support. I congratulate the Principal, Ms. Anita Chandran faculty and staff of Institute of Hotel Management Shri Shakti for their untiring efforts I wish all and pray that they achieve highest goals in their lives.

May God Bless All.

Yamuna R Rao.

YAMUNA RANGA RAO

EXECUTIVE DIRECTOR'S MESSAGE

Dear Esteemed Alumni, Faculty, and Students of
Institute of Hotel Management Shri Shakti.

As we celebrate the remarkable milestone of our hotel management college's 30th anniversary, I am filled with immense pride and gratitude for the journey, we have undertaken together. Over these three decades, our institution has not only shaped careers but has become synonymous with excellence in hospitality education.

From our humble beginnings, we have evolved into a beacon of innovation and leadership in the hotel management realm. Our commitment to nurturing talent, fostering a culture of continuous learning, and adapting to industry trends has been the cornerstone of our success.

The accomplishments of our alumni across the globe stand as a testament to the quality education they received here. Their achievements reflect not only their dedication but also the enduring impact of our institution on the world of hospitality.

As we commemorate this 30th anniversary, let us not only reflect on our past achievements but also envision the future. The hospitality industry is ever-evolving, and I am confident that our colleges will continue to be at the forefront of shaping the next generation of leaders.

To our dedicated faculty, staff, and students, thank you for contributing to the legacy of our Institutions. Together, let us embrace the challenges and opportunities that lie ahead, ensuring that the next 30 years are even more extraordinary.

Here's to the past, present, and future success of our Hotel Management Colleges!

Warm regards,


SATYA PINJALA



DIRECTOR OF MARKETING MESSAGE

Dear IHM Shri Shakti Community,

As we reflect on the past year, it fills us with immense pride to showcase the remarkable achievements and milestones that have defined our journey at IHM Shri Shakti. The annual magazine serves as a testament to the dedication, passion, and unwavering commitment of our students, faculty, and staff in shaping the future of hospitality through exemplary education.

The highlights of the year were the many Rotaract events, where students showcased their creativity and skills in organizing a spectacular event that brought together Industry experts, alumni, and peers. These events not only provided a platform for networking but also demonstrated the practical application of the knowledge gained within the classrooms of IHM Shri Shakti.

Our esteemed faculty members, who are industry veterans and passionate educators, have played a pivotal role in imparting knowledge and fostering a culture of continuous learning. The unique blend of theoretical insights and real-world experiences shared by our faculty has undoubtedly contributed to the holistic development of our students.

In closing, we extend our heartfelt gratitude to everyone who has been a part of the IHM Shri Shakti family – students, faculty, staff, alumni, and industry partners. Your collective efforts have contributed to the success and growth of our Hotel Management College. Together, let us continue to inspire and shape the future leaders of the hospitality industry.

Thank you for being a part of this incredible journey.

Warm regards,



RAVI PINJALA



PRINCIPAL'S MESSAGE

I am feeling elated as we bring out Arco Iris – 2024 on this landmark 30th Annual Day. The obvious focus being our Alumni. We are happy to feature 30 such Alumni, who have spread their wings and the Shakti banner World Wide.

With the boom in Hospitality we can see improving trend in Hotel recruitment. We are extremely pleased to note the competitive packages being offered to our graduating batch.

Active participation of students volunteer's made it possible for us to participate and conduct various activities under the Rotaract Club, PHA Yuva & Yuva Tourism Club enriching both the society at large and student as an individual ensuring IHM – Shri Shakti maintain the lead in Hospitality Education.

I take this opportunity to congratulate Chairman, Mr. D.V. Manohar & Executive Director, Ms. Satya Pinjala, Director, Ms. Yamuna Ranga Rao for this milestone in the Shri Shakti Educational Society journey and thank them for entrusting me with the responsibilities to head IHM – Shri Shakti for the last decade.

Best wishes to the graduating batch – 2024. I thank my team of faculty and staff for their continued co-operation.

Best Wishes to all!!!

Anita Chandran

ANITA CHANDRAN





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'Challenging Acute Staff and How to Overcome'



Mr. Sukhbir Singh,
General Manager,
Novotel Airport

Novotel Hyderabad Airport isn't just a place; it's a vibe, a space where challenges transform into stories of triumph. For the young guns stepping into the hospitality arena, Novotel is more than a workplace – it's a playground of possibilities. Let's take a closer look at what makes Novotel's approach tick and why it's the perfect spot for budding Heartists.

Discovering Heartists: It's All About the Passion

At Novotel, we don't just hire staff;

we discover Heartists. A Heartist is not merely an employee but a passionate individual who seamlessly blends heart and art in everything they do. It's like assembling a squad of friends who bring their genuine love for their craft to the table. We handpick these exceptional individuals from top hospitality schools, selecting those who hustle not just for a paycheck, but for the sheer joy of the game. In the world of Novotel, Heartists define our commitment to excellence, where each interaction is a masterpiece crafted with the perfect blend of heart and art.

So, if you're a hospitality student or a young professional, consider

this your invitation to the Heartist club. It's not about ticking off tasks; it's about making every guest interaction an epic experience. Join us in turning everyday moments into extraordinary memories.

Skill Swap: The Ultimate Gig

Training at Novotel isn't about being stuck in a classroom or glued to a manual. It's more like a backstage pass to a concert. We call it the skill swap, and it's our way of saying, "Hey, be ready for anything!" Our crew isn't just good at one thing; they're like the Avengers of the hospitality world – versatile, dynamic, and always up for a challenge.

Imagine being able to switch from one role to another effortlessly. That's the Novotel way. So, for the young guns gearing up for their journey, think of your job as a gig. You're not just a server; you're an entertainer, a multitasking maestro ready to rock the stage.

Team Spirit: It's Like a Squad, But Cooler

Novotel Hyderabad Airport is more than a workplace; it's like having a squad that's got your back. We don't just work together; we rally together. It's not a 9-to-5 thing; it's a collective adventure. Challenges aren't roadblocks; they're just plot twists in our journey. We celebrate victories as a team, and we learn from set backs together.

For all you fresh faces entering the hospitality scene, understand this – your squad is more than just colleagues; they're your partners in crime. Novotel's team spirit is like having a bunch of friends making every day feel like a party. So, gear up for a workplace where high-fives are the norm, and every day is a new episode of your favourite show.

The Heartist Advantage: Novotel's Winning Formula

Novotel Hyderabad Airport's vibe isn't a fluke; it's a product of nurturing talent, embracing versatility, and fostering team

spirit. This winning formula isn't a secret; it's our way of saying, "Come join the fun!"

Heartist Club

If you're a student or a budding professional, here's your backstage pass to the Heartist Club. Novotel's Heartists aren't just colleagues; they're companions on a journey filled with excitement. It's about finding that spark in what you do and turning it into a blazing fire of hospitality passion.

Versatility Vibes

Adaptability is not just a buzz word here; it's a way of life. Novotel's versatile approach is like having a playlist that suits every mood. As you step into the vibrant world of hospitality, think of versatility as your superpower. Be more than just a one-hit wonder; become the chart-topping artist who can handle any tune.

Squad Goals

Novotel's team spirit is not forced; it's a natural bond that turns co-workers into an exceptional squad. Hospitality rookies, get ready for a workplace where your squad is your support system. Celebrate successes, tackle challenges, and create memories together. It's not just about the work; it's about enjoying the journey with your favourite people.

Novotel Kinasthetics :

Novotel Hyderabad Airport's kinesthetic philosophy isn't about text books and serious faces; it's about hands-on learning that feels like play. Imagine mastering the ropes while having a blast – that's the Novotel way.

For the youth stepping into the hospitality groove, consider Novotel your training ground where every day is a chance to learn and grow. It's not about outdated manuals; it's about practical skills that you can apply in the real world. Your training isn't a chore; it's a backstage pass to a career concert where you're the headliner.

In Conclusion: Novotel, Where Work is a Jam Session

Novotel Hyderabad Airport's journey from challenges to triumphs isn't just a story; it's an anthem for Heartists, a call to embrace versatility, and an invitation to join a squad that feels more like family. For the youth entering the world of hospitality, Novotel isn't just a workplace; it's where work is a jam session, and every Heartist is a rockstar.

Heartist Anthem

Hospitality enthusiasts, consider Novotel your Heartist anthem. It's about turning every task into a performance, every guest

interaction into a standing ovation. Join the Heartist movement and let's create a melody of hospitality that resonates with every guest.

Versatility Beats

In the realm of Novotel, versatility isn't a challenge; it's a beat that keeps the rhythm alive. To the youth gearing up for their journey, think of versatility as your signature tune. Novotel's Heartists are the DJs of the hospitality world, seamlessly transitioning between roles and creating an unforgettable experience.

Squad Chronicles

Novotel's team spirit is not just a vibe; it's a full-blown party. To the young professionals entering the squad, get ready for a workplace where your squad is your source of strength. Novotel's team is not just a group of colleagues; it's a bunch of friends making every day feel like a celebration.

In conclusion, Novotel Hyderabad Airport is not JUST a workplace; it's a space where Heartists thrive, versatility rules, and the squad is the heartbeat of the experience. For the youth seeking a career that feels more like a jam session than a job, Novotel welcomes you to a stage where every Heartist can shine. Let the journey begin!



Exploring Lucrative Opportunities in Industrial Catering

Exploring Avenues in Industrial Catering

A Culinary Adventure called Industrial Catering

In the dynamic world of hospitality, industrial catering emerges as an exciting prospect for the budding undergraduate student pursuing hotel management. It is a multifaceted industry brimming with unparalleled opportunities for those with a passion for the art of cooking and the finesse of management. Industrial catering, a niche within the broader food service industry, has witnessed a surge in demand owing to the growth of manufacturing and industrial sectors worldwide. This sector involves providing catering services to businesses, factories, educational institutions, the healthcare sector and other industrial establishments. As these industries expand, so do the opportunities for those engaged in industrial catering.

Industrial catering is about creating culinary experiences that go beyond just tasting good- they become part of unforgettable moments. Its charm lies not just in the kitchen but in the dance of operations. It's like being the director of a delicious show of culinary performance.

Where Art Meets Management

Beyond the kitchen walls: For a novice, this niche offers a break from the conventional kitchens with opportunities to blend culinary art with management skills creating experiences that harmonize with the vibe of events.

Innovate and Delight: The opportunity to redefine guest experiences is a given with the chance to craft unique menus, embrace sustainability and use technology to enhance the dining experience.

Scaling with Industrial Growth

Industrial growth is accompanied by the demand for large-scale catering services. For graduates aspiring to scale their culinary endeavours, it presents a wide cope for one to carve a niche in an ever-evolving

culinary landscape.

Diverse Clientele

Industrial catering presents a kaleidoscope of clientele from corporate events to global summits to luxurious weddings and social extravaganzas. The diversity of clients enriches the professional experience as each event is an opportunity to create culinary experiences that are tailored to cater to the unique preferences of the consumers. In addition to honing culinary skills, it also encourages versatility which is an invaluable trait in hospitality.

Health and Wellness

As health and wellness take priority in various sectors, it becomes even more pertinent to create menus that not just meet taste preferences but align with health-conscious choices. An open invitation for innovation, and health-focused culinary practices, is not just an opportunity but a responsibility for those shaping the industrial catering landscape.

Technology integration

Modern industrial catering has embraced technology in various facets of operation. The immense extent to which graduates can explore opportunities to incorporate cutting-edge technologies that enhance both operation efficiency and guest experience. A dynamic tool that is critical to menu customisation, event logistics and more, technology supports aspiring industrial caterers to elevate their services to new heights of sophistication.

Customization and Specialized Menus

The ability to customise culinary offerings to specific client needs perfectly complements the creative ambitions of students who wish to showcase their culinary artistry for every occasion be it a cultural celebration, a tech summit or a wellness symposium.

Safety and Compliance

In the current day where safety and compliance are paramount,



Chef Irfan Latefi.

Regional Chef.

Sodexo India Services Pvt Ltd.

Industrial catering sets the standard for best safety practices. Hotel management graduates ensure that their culinary creations not only meet taste expectations but that every aspect of the process complies with health and safety regulations. Commitment to safety establishes the foundation of trust with clients.

Sustainability Initiatives

Industrial catering presents opportunities to promote sustainability initiatives like local sourcing and implementing eco-friendly practices. As the world is becoming more environmentally conscious, industrial caterers find themselves in a position of significance as they have the choice to serve food that is not just good for people but good for the planet too.

Remote Site Catering

Beyond conventional events, the scope of industrial catering extends to a world where logistics become even more complex and the challenge of delivering great culinary experiences adds an adventurous twist to their professional journey - in remote locations.

Essentially, the opportunities in industrial catering are as diverse as the clientele it serves and each of the above-mentioned aspects presents a unique avenue for hotel management graduates to thrive and make an indelible mark in the dynamic world of industrial catering.

Salaried Person and his continued liabilities



Major Vishnu Shankar Shukla,
Retired
SOLE PROPRIETOR
Mudra Mantra, a firm specializing in
personal finance management
for defence personnel- Luknow

Introduction

Time and investment never wait for anyone. They just pass, it's your choice to board the train or wait for next.

Money, also known as Lakshmi in our traditional culture is respected and also is known for saying that "paise ke paaon hote hain, woh ruktanahi".

Human is always in dire need of money for anything in life. Money plays an important role in living from the day person is born to the last stage of death.

Savings has always been a critical part of human life and it's actually a war between expenses and savings. This war is won by expenses either for future or luxury or daily expenses. The loser is savings, it gets only few or negligible percentage in its quota.

Salary is always growing with the ratio of increase in inflation and standard of living which person forgets to calculate. Then where does the question come for savings. This question is also yours and answer also lies within your mind.

What are savings?

It is a seed that you plant in your life and want it to grow so that it gives you its beauty and fruits. But even climatic conditions and nurturing is important for it to grow. It needs dedication and sense of responsibility to plan and be regular in doing savings.

Savings means you save money with a goal you are planning for future.

How do you define your goal is the real difference it will make in your life. If you plan to buy a car which has depreciation value then you are losing with expenses in war. If you are planning for future liabilities such as retirement planning, child education, emergency funds, investing in stocks to fight the inflation with compounding your money, purchase of land as an asset or for enjoyment and trips then you are making goals but what impact it will cost on your life is question.

When will you start investing?

A routine answer of every salaried person is that "I am recently employed, let me enjoy and collect all luxury now. Till now I was living a poor life, now I will show the society my big house big car big expense bills of branded clothes makeups and my new I phone".

Then he says that "now I am married. Right now, I need to support my family and help my wife and parents to enjoy their life".

Then he plans a child and now says, "I am now in rush to educate my child and spend for his living".

Along with these, he is also improving his standards like now market has new mobile and his phone is old. New product is launched and I want it.

Now when he turns to age 30 then

he starts looking here and there and hits any nonsense investing ideas and gets a bad taste of saving and again leaves it saying that it's all nonsense. But doesn't realize that fault was his own.

He should have done a simple calculation that my salary x 20% will be my savings and no matter what, I will not stop since the day he got his first pay check and must had contacted an advisor for breakup of this 20 percent salary.

Who is looting you?

Your pay check attitude is looting you and your psychology is the main culprit.

Everyone starts saving when he turns 35 or 40 years of age and now wants good returns.

You planted seed at wrong time and now you want early return! Not possible as its actually not possible. You will not understand why and nobody will be able to explain you why.

"Its harsh reality of life dear person."

How will you save yourself from this loot and time damage?

Its only rule is that you start saving with your first pay check. You need to understand the financial tools which will be used to save and invest.

It's very easy as it seems but trust me it's complicated when you enter. Why am I saying its complicated? It's because it will keep changing with market dynamics and your liabilities stress on yourself. All financial instruments don't work as you want and whenever you will be stuck in some financial need, you will first look upon your investments to be booked and use the funds for doing expenses.

This is where you will require a professional advice.

Now our most important question that why will a salaried person will remain poor in life?

Salary is also an income of a person and businessman has also his income as profits.

But is he consistent in his growth and not a salaried person? It's such as he understands the manner in which he should spend. He first saves for future then allocates funds for his business and also balance funds in his personal expenses. (It depends upon own discretion of every businessman and may vary).

Businessman realizes the importance of not eating up or spending his principal. But salaried person first eats up his principal

and then focuses on returns. Again, a but! He is not left with anything to invest.

What is crux of the above article? The Conclusion

1. Start with your first pay check. Don't take a liberty to improve your lifestyle. Your actual lifestyle starts when you are blessed with a baby.
2. Twenty percent of your salary is fixed for saving.
3. Saving tools are available with advisor, don't try your luck yourself. This informative world has many distractions. It will always take you to wrong road.
4. Try to understand that this is

an industry and you will not understand it reading. If such was the case then banks and advisors would disappear. Ayurveda, homeopathy is written in books, still, you go to specialist. Why don't you try yourself?

5. Keep yourself upgraded with your expenses and liabilities planned for future. Let your advisor do the balance treatment. Don't be a doctor of money.
6. Stages of investment are 20s, 21 to 30s, 31 to 40s, 41 to 50s and finally your 60s. It all starts with your college days as you get first stipend there and not in your job in campus placement.

Revamping the Hospitality Industry From Change To Opportunity

In the past, the Hospitality industry was synonymous with a lack of work-life balance, inadequate time for personal development, learning, and family. It typically required two decades to attain respectable positions. However, times have changed. The transformation has begun within the industry, particularly with Accor, which adopts best practices to nurture young talents globally.

Our core values prioritize our team members and their personal time. At Novotel Hyderabad Airport, we achieve extraordinary results through our exceptional team. Just as we prioritize our customers and organization, we also focus on our team's self-time and development. Offering competitive weekly offs and holidays, our learning programs on a global scale, international opportunities, and a safe working environment for women set us apart. Our employee engagement

is lauded as top-notch, as evidenced by our positive presence on social media. We are committed to creating the best workplace for genuine talent.

Notably, our remuneration is almost on par with software industries, once upon a time paying over time was not even the touching subject for the Hospitality industry, but now with Accor, Yes we do!

My message to aspiring hoteliers is that you've chosen a promising industry for career development. Look forward; there's much to savor and experience in the rhythm of Hospitality life. Embrace the right attitude towards yourself, your colleagues, and the organization. Break free from boundaries in your quest for knowledge.

In your career journey, communication is the vital ornament to carry. Leverage the opportunities of the Digital

era, utilizing various sources for learning in this new generation. Embrace change, believe in yourself, and relish the journey ahead.



S.V. Sathyam

Director of Talent & Culture.
Novotel Hyderabad Airport.



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Triumphing in Event Management – Sales and Marketing

In the fast-paced world of event management, the sales and marketing teams are at the forefront, tasked not only with attracting clients but also ensuring the success of events through strategic promotion. However, navigating the unique challenges of this industry demands innovative solutions to stay ahead in a fiercely competitive market.

Standing out in a crowded market is the first hurdle. With numerous companies vying for attention, sales and marketing teams must focus on building a distinctive brand identity. Emphasizing unique selling propositions and showcasing successful events can help establish credibility and differentiate from competitors.

Adapting to changing consumer behaviour is another critical aspect. The digital era has revolutionized how consumers engage with events. Sales teams must integrate digital strategies, such as social media campaigns and interactive online experiences, to connect with the target audience effectively.

Mastering client relationship management is at the core of successful event management. Beyond transactional interactions, understanding client expectations and providing tailored solutions are crucial. Clear and consistent communication throughout the

event life cycle fosters trust and mitigates challenges related to misunderstandings.

Thriving within budget constraints is a common hurdle. Sales teams need to showcase creativity by proposing cost-effective solutions without compromising quality. Emphasizing the value proposition and demonstrating a clear return on investment can help clients see the potential even within limited financial parameters.

Embracing technology for enhanced experiences is essential. Staying current with technological trends allows teams to enhance client experiences and optimize marketing campaigns for greater efficiency.

Quantifying success remains a perpetual challenge. Adopting a data-driven approach, developing robust metrics, and tracking lead generation and engagement metrics allow teams to refine strategies and provide clients with tangible evidence of success.

In the dynamic world of event management, successfully addressing these challenges positions sales and marketing professionals as leaders, ready to navigate and triumph in this exciting industry.

Our collective vision is a beacon that guides each team member,

transforming our company into a symphony of creativity, precision, and unparalleled dedication. Picture this: a group of passionate individuals, harmoniously aligned, each a maestro in their own right, coming together to create an immersive tapestry of experiences.

At 77 Hospitality, our vision isn't a mere statement on paper; it's a pulsating force that propels us forward. We don't just stand out in the crowded market; we shine with effulgence that captivates and resonates. Every event isn't just a project; it's a canvas where we paint emotions, weaving stories that captivate and resonate. Client relationships aren't transactions; they're journeys we embark upon, understanding desires and exceeding expectations.



Soni Singh
Founder and Director
77 Hospitality



Events by 77 Hospitality



Travel for Life (TFL), a program under Mission Life, has been envisaged to create awareness about sustainable tourism and nudge the tourists and tourism businesses to adopt sustainable practices synchronous with nature. The program aims to mainstream sustainability into tourism sector towards developing a sustainable, responsible and resilient tourism sector.



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Modern Days Challenges – Restrictions due to Allergy



Chef Akshay Kumar
Executive Chef
Vivanta Begumpet, Hyderabad.

Food allergies are immune system responses to specific proteins in certain foods. When individuals with food allergies consume these triggering proteins, their immune system mistakenly identifies them as harmful and releases chemical, such as histamines, to protect the body.

Common food allergens include: peanuts, tree nuts, milk, egg, soy, wheat, fish, shellfish

Symptoms of a food allergy can manifest within minutes to a few hours after consuming the allergenic food and may include:

- Skin reactions (hives, itching, or eczema)
- Digestive issues (nausea, vomiting, or diarrhea)
- Respiratory problems (wheezing, coughing, or shortness of breath)
- Swelling of the face, lips, or tongue
- Anaphylaxis, a severe and potentially life-threatening reaction involving a sudden drop in blood pressure and difficulty breathing

Food allergies are a serious health concern, and managing them involves strict avoidance of the allergenic foods and preparedness for potential allergic reactions. Seeking medical advice and working with allergists can help individuals identify specific allergens, manage symptoms, and develop strategies for navigating daily life with food allergies.

Modern hotels face significant

challenges in food production due to the increasing prevalence of allergies and dietary restrictions among guests. These challenges span various aspects of the hospitality industry, from sourcing ingredients to kitchen operations and customer service.

➤ **Diverse Allergies and Restrictions:**

- Hotels must contend with a wide array of allergies, ranging from common ones like gluten and dairy to more specific allergens like nuts, shellfish, and soy. Additionally, dietary restrictions such as veganism and vegetarianism add complexity to menu planning.

➤ **Supply Chain Management:**

- Establishing a reliable supply chain that guarantees allergen-free ingredients is a demanding task. Hotels need to thoroughly vet suppliers, ensure accurate labelling, and maintain open communication to guarantee the safety of guests with allergies.

➤ **Staff Training and Expertise:**

- Culinary staff must undergo specialized training to handle food allergies effectively. This includes understanding cross-contamination risks, substituting ingredients appropriately, and maintaining a deep knowledge of allergen-free cooking techniques.

➤ **Menu Customization:**

- Offering flexible menus to accommodate diverse dietary needs requires a delicate balance. Hotels need to provide customization options while ensuring that the core menu retains its integrity and flavour profile.

➤ **Clear Communication:**

- Transparent communication is essential to address guests' concerns about allergens. Clear and comprehensive labelling on menus, coupled with well-informed staff who can articulate ingredient details, builds trust and ensures a positive dining experience.

➤ **Hygiene and Cross-Contamination Prevention:**

- Maintaining high hygiene

standards is paramount to prevent cross-contamination in shared kitchen spaces. Separate preparation areas, utensils, and storage spaces for allergen-free items are necessary to minimize risks.

➤ **Innovation in Culinary Practices:**

- Hotels need to embrace innovation in culinary practices to create allergen-free dishes that are not only safe but also appealing. Exploring alternative ingredients and cooking techniques allows chefs to cater to diverse dietary preferences without compromising on taste.

➤ **Legal and Regulatory Compliance:**

- Keeping abreast of local and international regulations related to food allergens is crucial. Compliance ensures that hotels meet legal requirements, protecting both guests and the establishment from potential liabilities.

- Establishing and following FSSAI guidelines.

➤ **Customer Education and Expectations:**

- Educating customers about available allergen-free options and managing their expectations is vital. Clear communication about the hotel's commitment to accommodating dietary needs fosters a positive relationship with guests.

➤ **Cost Considerations:**

- Sourcing and preparing allergen-free options may incur additional costs. Balancing the financial aspects of offering specialized menus while maintaining competitiveness in the market poses a continual challenge for hotels.

Navigating these challenges requires a holistic approach, involving collaboration between suppliers, kitchen staff, and front-of-house personnel. By addressing these issues proactively, hotels can enhance guest satisfaction, build a positive reputation, and adapt to the evolving landscape of dietary preferences in the modern era.



Faculty with Executive Director, Director, Director Marketing and Principal.



Adminstration Staff with Executive Director, Director, Director Marketing and Principal.



Attenders & Housekeeping Staff with Executive Director, Director, Director Marketing, Principal and HOD.



*1st Year BSc H & HA Students
with Executive Director, Director, Director Marketing, Principal and Faculty.*



*CCFPP Students
with Executive Director, Director, Director Marketing, Principal and Faculty.*



2nd Year BSc H & HA Batch A Students with Executive Director, Director, Director Marketing, Principal and Faculty.



2nd Year BSc H & HA Batch B Students with Principal and Faculty.



*3rd Year BSc H & HA Batch A Students
with Executive Director, Director, Director Marketing, Principal and Faculty.*



*3rd Year BSc H & HA Batch B Students
with Executive Director, Director, Director Marketing, Principal and Faculty.*



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A Gastronomic Adventure with Companions

My buddies are essential characters who contributed the appropriate spice to the savory story of my journey from the Curry Capital to the Down Under Delight. Imagine an excited eighteen-year-old waiting at the gates of IHM Shri Shakti in Hyderabad, dreaming of culinary greatness. I had no idea that these friends would turn out to be the hidden components that would really make this adventure delicious.

From crunchy Dosas to deciphering Chef Mario's eccentric wisdom ("No good days, only good lessons!"), to learning from Mr. Moiz' pearls of wisdom ("Complaining is easy; appreciation is a spice earned with sweat"), the first few days were a feast of friendships. My classmates; were my adopted family and my co-conspirators in the kitchen.

HOD as our own Sherlock Holmes, Ms. Nirupama deftly exposed frauds in the Hotel business. Her observations allowed me to spot a dishonest guest from a distance — ability not found in any textbook! More of a buddy than a teacher, Chef Kiran was always offering life lessons along with his renowned Butter Chicken

The dreaded search for an internship began as the second year got underway. When I think back on the interview day at ITC Kohenuur, my hands still become clammy, but don't worry, friends! My internship was arranged by a helpful network (many thanks to Mr. Moiz and Ms. Nirupama once more!), and it really changed my life!

My third year was a blur of stressful Research projects, crazy events, and class bunks (don't judge!). I went from being a timid beginner to a self-assured host thanks to Ms. Margaret. My

buddies Ashutosh Tiwari, Prerna, Shruti Singh Deo, and Mansi Singh were there, and they were legendary moments. A unique group of entertainers, including Abhilash A K and Aniruddha Pratap Singh, would enthrall audiences with their plays, dances, and even the occasional rap. (Ms. Anita Chandran, I'm grateful to you to let my inner eminent out!). Talk about leaving a legacy—we even conducted Jobathon, the largest hiring event for the Hotel industry in the area! Job offers were guaranteed upon graduation, but a bothersome virus called COVID had other plans. My fifteen job offers disappeared, and I was left feeling like a balloon with no air. However, I wouldn't be written off! My guardian angels, Mr. Moiz and Ms. Nirupama, made sure I was always at the top of their list. My friends remained very important after IHMSS, I began my career as an operations trainee, worked my way up the corporate ladder at Rent a Desk, and eventually ended up in Sydney, Australia, where I'm studying for my master's degree and working part-time as the front office Manager On Duty at Courtyard by Marriott North Ryde.

From the sizzling Hyderabad kitchens to the glittering Sydney skyline, my journey has been a delightful—and occasionally chaotic—mix of toil, joy, and education. The instruments were provided by IHM Shri Shakti, the encouragement came from my friends, and I, well, I brought the energy (and the occasional rap performance). With their assistance, my journey from Hyderabad's aromatic kitchens to Sydney's gleaming metropolis has been a delightful blend of work, laughter, and education. So

let's raise a glass to the unsung heroes that spiced up every gastronomic adventure with their company and added flavor. Sincere congrats to Mansi Singh, Mahavir Sharma, Venkat Sai Kiran Yadav, Ashutosh Tiwari, Deepak Panda, Shruti Singh Deo, Ashwini Vadakat, Gokul, Shaik Khaja, Aniruddha Pratap, and Abhilash A. K, and other friends who made my gastronomic adventure more enjoyable!

So, to all of you who aspire to be heroes in the hospitality industry, remember that a little burnt dosa is only a stepping stone to a perfectly plated profession .



Agha Mohammed Abbas

(2017 – 2020)

Front office Duty Manager
Courtyard by Marriott Sydney,
Australia.

Graduated from IHM SHRI SHAKTI College Hyderabad. I came from a small village in Andhra Pradesh with lots of dreams and aspirations. Once I entered into college, interacted with new people, became friends and family. My chef faculties Chef Nagendar Reddy Chef Sateesh Chef Vinay are my extended family and inspired me in many ways to develop my Decision making skills Experimenting new dishes and respecting my profession . Industrial training in Westin Mind space Hyderabad gave me the opportunity to explore

hotels operations guests interaction and then while I was in my final year got the job in Marriott Hyderabad in bakery and then in ITC Kakatiya spreading my wings in other country. I have joined as a CDP in Hotel Rixos, The Palm Dubai and building my career more brighter and stronger I wish to inspire my fellow students of IHM to learn new things without hesitation. Dream big to achieve great things to be a role model to others Thank you once again strongest pillar of my life IHM Shri Shakti faculty members and staff for your support.



A. Gnana Sai Reddy
(2013 to 2016)
CDP in pastry
Rixos the palm Dubai



Anay Gade
(2018-2020)
Associate waiter
Taj Dubai

I am honoured and thrilled to tell that today as I embark on this journey into the world of hotel management, First and foremost, I want to express my gratitude for this incredible opportunity to learn and grow within this dynamic industry to none other than IHM Shri Shakti Institute the gurus under whom, I'm what I'm today

From a young age, I have been fascinated by the hospitality sector. The idea of creating unforgettable experiences for guests and ensuring their utmost satisfaction has always inspired me. This has motivated me from a young age, after completing my high school my aim was set to pursue Hotel Management as my career, one of my closest relatives knew about my passion and suggested to join IHM Shri Shakti Institute where my journey began.

I wasn't deeply aware of the challenges and responsibilities that come while working in a hotel. From maintaining exceptional service standards to effectively managing resources and personnel, IHM Shri Shakti taught me every quality a perfect hospitality sector employee should have. However, it is precisely that, these challenges did excite me and drove my passion for this field.

I was committed to sharpen my skills and knowledge through dedicated learning and hands-on experience. My mentors, fellow

companions and every staff of the institute taught me the skills and overloaded me with knowledge by giving me an opportunity to learn and gain a live experience of a hotel. Now I understand the importance of teamwork, communication, and adaptability in this fast-paced industry.

In those three years I learned about every detail of every department of a hotel, which helped me to recognize the significance of providing a personalized and memorable experience for each guest, whether it's through impeccable service, attention eye for detail, or innovative solutions.

In conclusion, I am incredibly grateful for the opportunity to join IHM Shri Shakti and contribute to its success. Also want to thank and tell how grateful I am to get an opportunity to learn, grow, and make a meaningful impact in the world of Hotel Management. Thank you for placing your trust in me, and I look forward to the exciting journey ahead.

Greetings, a passionate Hotel management Enthusiast. My journey began at IHM Shri Shakti, where I immersed myself in the world of hospitality for three transformative years. During my studies, I discovered my true calling in F&B service.

My journey took a pivotal turn when I secured an internship at Trident, Hyderabad. The intricacies of F&B service captivated me, leading to my selection as F&B and hostel convener in my final year. I took pride in delivering excellent service, fostering positive interactions not only with my fellow members and juniors but also with my professors.

My commitment and dedication bore fruit as I secured the position

of Guest Service Associate at Trident Hotel upon completing my graduation. I dedicated over a year to the hotel, leaving an indelible mark and earning a commendable reputation. Motivated by new horizons, I ventured to the UK, where I am currently pursuing MSc in International Hospitality and Tourism Management while contributing my skills to the prestigious The Westin, London City.

I take pride in my journey, fueled by hard work and an unwavering passion for hospitality. I remain committed to delivering excellence, both in academics and my professional endeavors, shaping a future where my dedication continues to speak volumes.



Balajee Prasad Akula

(2017 - 2020)

Food and Beverage Service Associate

Westin Hotels and Resorts UK



Dhiraj Maruti Parit

(2017-2020)

COMI- II

Hotel Four seasons - USA

IHM Shri Shakti a place to start your dreams to be fulfilled the day I joined here it took me a bit time to understand ,adjust to the hospitality industry but as time passed by with many events , Theme Lunches I have started to understand the importance of Hospitality Industry and Dinning Etiquettes. There was a drastic change in my personality, I grew into a polished, groomed youth and communicated very

confidently. I started my career as a Management Trainee in Cafe Coffee Day. After a year I applied for a J1 visa and I came to USA, I worked in JW Marriott as line cook and banquet cook, I won many awards, I was the winner of master and craft cooking competition held by Marriott International, after my J1 visa ended I was working in multiple restaurants in USA and currently I am working for banquets in Four Seasons.

I'm from Karimnagar and I got to know about this Institute from my brother, an alumnus of IHM Shri Shakti. When I was in 1st year. I didn't know any basic communication skills. My faculty helped me a lot through the Soft skills. I had stage fear but my faculty focused on me to overcome the problem.And my HOD/Counselor took a lot of care of me.In the final year when the campus placements

were going on I have got selected in HMS HOST.Then I have decided to go abroad I got opportunity in my college through ASPD, the process was completed within 4 months and I got my visa in the 1st attempt. Now I am happily doing my culinary internship at ALJSCO at Galthouse in Kentucky, USA. I am forever thankful to all my Faculties of IHMSS.



Ankam Dharshan

(2020-2023)

Culinary Line Cook
ALJSCO at Galthouse Hotel
USA

The goal of my life was that one day I will be traveling the world. Though I had dreamt to travel around the world and taste various cuisines as I chose IHM Shri Shakti. Before joining this college I had no idea about immaculate grooming standards and I was an introvert but a big thank all my faculties for what I am today. My placement was Costa cruise lines in my 6th semester.

Currently I am working in

Costa Cruiselines as Demi Chef d Partie. I joined as a commi trainee cook but within 4 months I was promoted to Demi Chef d Partie in my 2nd contract. Currently I am traveling all around the world and exploring learning about different cuisines. Thank You for your support because of you I have achieved my goal.

Gaus Mohammed Khan

(2016-2019)
Demi Chef D Partie
Cost Cruise Line



Krishna Prasad Yappuram

(2016-2019)
Demi Chef
Qantas DOMESTIC LOUNGE
-MELBOURNE

Hello Juniors, I'm Krishna Prasad Yappuram from the batch of 2016-2019, graduated with IHM Shri Shakti and I am thankful to the Institute which really made me stand where I am and what I am doing. I am very thankful to the management for letting me sending the article for the new Magazine 2024. As soon as I graduated from the college I started applying for the universities in Australia same like others and came in the month of Feb 2020 in the lockdown. At the earlier stages I struggled a lot with the jobs, basic living and food. Life is something which shows us everything when you come abroad in the early stages only but all I did is started working hard and persued my masters and found a job in one

of the Fine Dining Restaurants and started cooking. I can personally say that the IHM Shri Shakti College helped me to find the job just because of the knowledge which I have gained from the college. I started my career as a Commi-3 in a restaurant and worked for almost 2yrs and got a bit board, and applied for new kitchen jobs with my experience, and found this job as a Demi Chef in Qantas Domestic Lounge -Australia, Melbourne.

My Suggestion to the juniors is that we get a lot of opportunities in our life and never take life so serious, Just all we need to do our job in a proper way. Enjoy the student life.

Graduating from IHM Shri Shakti in 2017 marked the inception of a culinary journey that has been nothing short of extraordinary. My exploration began with industrial training at the iconic Taj Mahal Palace in Mumbai, a foundation that ignited my passion for the art of cooking. Venturing across borders, I took on roles in renowned establishments, including a stint at a new times 4-star restaurant in New York and the prestigious Relais and Châteaux, Thomas Henkelmann, in the U.S. Working alongside the grand chef Thomas Henkelmann himself, the

experience deepened my love for culinary craftsmanship and refined my skills. My zest for both cuisine and adventure led me to Australia, where I embraced culinary challenges within a dynamic group. The thrill of exploring diverse culinary landscapes and immersing myself in varied cultures only intensified my dedication to the culinary arts. What makes this journey even more remarkable is the unique blend of work and wanderlust. My culinary degree not only honed my skills but also opened doors to a lifestyle I had



Manikanth Pitla

(2014-2017)
Chef
Signature Group Australia

dreamt of—a life filled with travel, exploration, and the constant pursuit of gastronomic excellence. As I stand on the precipice of yet another international adventure, I reflect on the transformative power of my culinary education. It has not only equipped me with the technical prowess demanded

by the culinary world but has also been the passport to a life of continuous learning, exploration, and the realization of my dreams. Each experience, from the bustling kitchens of Mumbai to the refined establishments in the U.S. and the diverse culinary landscape of Australia, has been a thread woven

into the tapestry of my culinary narrative. With each chapter, I carry forward the skills, passion, and global perspective acquired through my journey—a journey that has not only shaped my career but has also allowed me to traverse the world of flavours, cuisine and life.



Himanshu Kharayat

(2009 - 2012)

FOH Manager

Flamingo Room by Tashas Dubai

As the clock ticked towards the end of my college years, I stood at the threshold of a new chapter. The years from 2009 to 2012 had been full of experiences, lifetime memories, challenges, surprises and achievements.

The Shy Beginnings: IHM Shri Shakti

I was an introvert when I stepped into college. The four walls of IHM Shri Shakti became my canvas, and the faculty, my mentors. They chiseled away my timidity, layer by layer until I emerged with new found confidence. IHM Shri Shakti laid the foundation for my growth,

both personally and professionally.

A Five-Star Detour: Ista Amritsar (Now Hyatt Amritsar)

In 2012, fresh out of college, I joined Ista Amritsar (A five-star hotel) as a Hotel Operational Trainee; I was ready to conquer the hospitality world. But fate had other plans. The hotel changed hands, and our training program was abruptly cancelled. Disheartened, I returned to Hyderabad, my dreams temporarily deferred.

Taj Falaknuma Palace: A Butler's Tale

Taj Falaknuma Palace beckoned, and I answered. As a butler, I immersed myself in luxury, serving guests with grace and precision. My hard work bore fruit, and within a year, I was selected for the Taj Hospitality Management Trainee Program. The path ahead seemed promising, but life had its own script.

Loss and Resilience: The Lalit Jaipur

Tragedy struck—I lost my father. Grief enveloped me, and I returned home. Yet, resilience pushed me forward. The Lalit Jaipur welcomed me as a supervisor. Here, I contributed to introducing the butler service, weaving threads of innovation into the fabric of tradition.

Carnival by Tresind: A Gastronomic Odyssey

Dubai's culinary scene beckoned, and I answered. Carnival by Tresind, a modern molecular gastronomy restaurant. We started as the second restaurant, and it was a success. Now the company have many brands around Dubai like Tresind Studio- a two-Michelin-star restaurant, soared to the 11th spot globally.

Avatara- The only vegetarian restaurant in the world to have one Michelin star.

Flamingo Room by Tashas: A Mediterranean Symphony

Today, I stand in Riyadh, orchestrating the fine dining experience at Flamingo Room by Tashas. The Mediterranean breeze infuses our high-end restaurant, where flavours dance and memories are etched.

Tashas Cafe, African Lounge, Avali by Tashas, Galaxy Bar, Le Parc and Bunglo 34 the group's portfolio is a symphony of culinary excellence.

Life's journey has taught me to modify classic food and beverage rules, blend inspiration, and savour every moment. From introvert to Michelin stars, I've stirred my passions into a delectable concoction. And as the sun sets over Riyadh, I raise a glass to resilience, creativity, and the joy of serving unforgettable experiences.

Optimism is the faith that leads to achievement nothing can be done without hope and confidence". Hi this is Vedang I come from the state of beaches GOA and I started my hotel management from IHM Shri Shakti and this was the first time when I

was away from my home alone but the best thing was I found some friends and faculty which were like

Vedang Dingankar

(2017-2020)

DSDP

JW Marriott Marco Island, Florida- USA



my family. Then I did my Internship from JW Marriot Goa and I found my interest in kitchen because I think it is only department where I can discover new things and learn to face challenges. Then comes the best and worst part of college life that is final year best because in that new opportunities will come in the form of placement and the worst part because I had

to leave the college where I spent the best 3yrs of life. So when the big organisation started coming and I was lucky in my first ever interview I got selected as HOT in The Park Hotel. But destiny wants something else so pandemic came into existence and due to some circumstances I couldn't join. I was looking for a Job almost one year I didn't give up then one fine day

we got a text in our college group about vacancy in USA for J1 with the guidance of my faculty Mr Moiz and Chef Mario I got selected in JW Marriot Marco Island, Florida with my hard work in 1 year I gained lot of experience now I work as Commi 4. At last I will be signing off by saying, thank you to IHM Shri Shakti.

Greetings to the IHM Shri Shakti family!

I am thrilled to share my journey from the hallowed halls of IHM Shri Shakti to the bustling streets of London, where I am currently pursuing my M.Sc. in Management at BPP University. It has been an incredible eight months since I embarked on this



Imran Mohammad

(2017-2020)

Student

BPP University United Kingdom

adventure. I can't help but reflect on how my Bachelor degree from IHM Shri Shakti in Hotel Management has played a pivotal role in shaping my present and paving the way for my dreams.

My journey into the world of management began, where I had the privilege of immersing myself in a comprehensive and enriching curriculum. The guidance of experienced faculty members, hands-on learning experiences, and a supportive community of fellow students set the foundation for my academic and professional growth.

The Transition to London Armed with the knowledge and skills acquired at IHM Shri Shakti, I took a bold step into the international academic carrier by pursuing my Master's degree at BPP University in London. The transition from my homeland to the bustling metropolis was both exhilarating and challenging. However, the strong foundation laid by my alma mater equipped me to navigate the complexities of a new culture and academic environment. Eight Months in London, as I navigate the vibrant streets of London, I find myself working for Travelodge, a fantastic opportunity that has allowed me to apply the management principles learned in a real-world setting. The exposure to the dynamic hospitality industry,

combined with the multicultural atmosphere of London, has expanded my horizons and enriched my professional experience.

Gratitude and looking Forward I extend my heartfelt gratitude to the Institute for being the catalyst that propelled me toward my dreams. The education, mentorship, and support received during my Bachelor program have been instrumental in my journey. I am proud to represent IHM Shri Shakti on an international stage, and I am confident that the values instilled in me will continue to guide me as I navigate the challenges and opportunities that lie ahead.

As I continue to pursue my dreams in the dynamic city of London, I want to express my deepest appreciation for being the corner stone of my academic and professional journey, the education and experiences gained during my tenure have been instrumental in shaping my present and will undoubtedly influence my future. To my alma mater, thank you for guiding me, empowering me, and helping me realize my dreams. I carry the high spirit with me, and I look forward to making you proud as I embark on the next chapter of my career.

To begin, allow me to introduce myself. Manav Uppal, a 27-year-old Bachelor's Degree holder in International Hospitality Management, was born in Mumbai, India.

In the year 2014, I had completed my 10+2 (course level) years of studies from Maharashtra State Board of Secondary and Higher Secondary Education, in the stream of Commerce from SIES College, Mumbai.

One of my high school instructors, who emphasized that everything is achievable if you put in the work, was a really fortunate person to inspire me. She motivated me to work harder and consider the possibility that my ambitions could come true. She inspired and motivated me then, and continues to inspire and motivate me now, in ways that I was never able to express to her in person. One day, I hope that my tale may encourage someone else to pursue their aspirations with the same fervor!

I have always been into the hospitality and tourism industry, coming from a family full of chefs and hoteliers. One of the industries with the quickest rates of growth is the hospitality sector. It has a wide range, which gradually increases its interest. I began working at a friend's fast-food business during my undergraduate summer breaks, which initially piqued my interest in trying to make this my career.

After graduating from IHM Shri Shakti in 2016-2017, I was recruited as a Front Office Associate at Novotel Hyderabad Airport. This opportunity developed & shaped my skills not just individually but also as a team player to a great extent and soon enough I began to accomplish the set targets

without breaking any sweat; which made quite an impression on the management. In 2019 I had my first promotion as a Front Office Supervisor.

Due to my up-selling skills, higher management counselled me to join sales department to which I agreed, so that I can help my team to surpass the budgets of the hotel and this is when I was introduced to this new role as the Sales executive in the same year.

In 2020 I finally decided to move back to Mumbai with experience of 3 years and joined Finesse as Sales and Marketing Manager where we ran different digital marketing and ground field marketing programs to increase brand visibility and engagement. In 2021 I was offered a job of Social Media Manager in a US based health care recruitment company. My current role in the company is to promote and strengthen my company as a brand using Social Media platforms. There are a number of creative, analytical, and managerial aspects to this role.

But to set up a global business my exposure to international markets was limited. It was then I decided that a degree in international business at an international institution was the one that I required.

As a logical progression; to take my career to the next level; I feel fortunate enough to be a student for Post-Graduation in Hotel & Resort Management Program which is a comprehensive degree that combines detailed study of technical aspects and skills essential for a career. This program has help me to learn in detail about finance, marketing, public relations, Human resource management

and Business analytics. Everything about this seems extremely promising and exciting. So, I believe that this program is one of the best programs as it prepares the students in all aspects that are basic and necessary for running a successful organization or for getting a good position job.

I currently work as a night manager in the inventory of 265 rooms for an international company called Embassy Suites by Hilton. During the evening and maybe midnight shifts, I oversee front office operations and serve as the hotel manager in charge. In charge of supporting the front office manager in the creation, planning, organization, and direction of front office activities to guarantee exceptional customer service and financial performance, helps the front desk employees grow so they can meet the highest levels of accuracy, efficiency, professionalism, and customer service.



Manav Uppal
(2014-2017)
Night Manager
Hilton Canada



Hotel management can be a rewarding career for me because; I personally feel and enjoy hospitality, organization, and customer service.

Prajwal Kesari Kunduri
(2016-2019)

Masters Texas at Arlington in the field of engineering / industrial management USA

Initially I was helping my mom in her daily cooking and I have decided to take hotel management as a career path.

Then I have started researching about the colleges who were offering Hotel Management then I came across many private institutions

and I realised most of the private college's directors are alumni of IHM Shri Shakti. Then I have researched more about the college and got to know many amazing things about the organisation and made my decision to join. College is not just producing industry ready professionals but it is also making entrepreneurs.

After getting into IHMSS I became disciplined. Also got to know what is the importance of grooming which adds us to over overall evaluation. After getting into college I got to know other than culinary there's so much to learn and after finishing my industrial training from Marriott international hotel and convention centre. I have decided Front office as my career path. This is the most amazing thing about the college, usually in the other colleges after getting a job students are not allowed to sit in other interviews. But in IHM Shri Shakti management challenges the students to get as many as offer letters possible.

With great efforts by faculty in shaping us helped me to grab an opportunity as HOTA in Marigold in Front office department

I started working as HOTA in Marigold Front office department where I learnt many things also my passion got more motivated to sales and marketing department which is like fuel to run in any organisation or in any field. So to equip the required skills to that role I have pursued my MBA from IBS Bangalore. With the discipline, grooming, and motivation to perform the tasks which I got from IHM Shri Shakti, helped me to stand out from other students studying in the college. In the placement cycle I have cracked my first interview and even that was the first company to come for the interview to the college which was ICICI Bank.

I was placed as deputy manager for the business loan funding department and I was given a region to handle which was Nallagandla

region I use to manage 8 branches. The patience presence of mind and multi-tasking skills all I have acquired while doing my bachelors in IHM Shri Shakti. But IHMSS not just looks for the academic development but for all around development of the students.

But my hunger to learn and develop my skillset did not stop. In order to nurture my managerial skills and to see myself in a better position I wanted to learn technical skills which will be complimenting my managerial skills, I have decided to do masters and now I am pursuing masters from university of Texas at Arlington in the field of engineering / industrial management

All thanks to IHM Shri Shakti, Discipline, grooming, multi-tasking and having empathy in life gives us so much added advantage from others these are few major take aways which I had from the college always grateful to the college.

My culinary journey,

Introduction to cooking started at a very young age, observing my mother and grand-mother preparing food by adding different spices and flavours and out of curiosity would always stand on a stool to have a glimpse of the food simmering in the pan this used to excite me to no end and every now and then I would help cut veggies, understanding the different spices and the different aromas and flavours they produce, would never get tired of asking questions about the dish being prepared.

After high school told my father that I want to learn the craft of cooking, he encouraged me and said, before you start your journey remember the thumb rule of food preparation is to elevate 3 senses 1. Food should look good. 2. Food should smell good & 3. Food should taste good, and these qualities only come with cleanliness and dedication towards excellence, equipped with this gyan moved

ahead and enrolled in IHM Shri Shakti.

The first day in college, was filled with excitement and adrenalin rushing through veins was the best feeling, that I still remember and cherish, first day at class was introductions and immediately knew my flock and as the days progressed we all got to know the various departments and subjects we have to learn, to a few this came as a surprise so to remove all apprehensions, believe me one day 5 of us took brooms, mops, ladles, rolling pin etc; and started dancing through the corridors like 5 idiots (It was great Fun) since for the next 3 years we will be learning the intricate details of using these tools.

With a clear understanding and focus, I was in basic training kitchen (BTK) where we learn basic food preparations, started off by making different types of eggs, sauces and gravies. Apart from course lecturers, I developed a

good rapport with college seniors, who were instrumental in learning process (This is very important as they would give valuable insights & suggestions and correct any mistakes apart from helping us select the right place for training).

Industrial training is the most important aspect of the learning



Nikhil Sanghi

2016 -19

CDP

Van Der Valk Hotel Sassenheim

- Leiden The Netherlands



Norwegian seared salmon with black eyed bean stew, grilled egg plant and celeriac sauce



Black tiger prawns with baby courgette, punt paprika & biryani rice



Halibut fillet with saffron raisin pilaf -zatar crusted carrots and tomato rassam



Khow suey, aromatic coconut broth with noodles

curve where we gain experience in a professional kitchen, moreover the standards of industry are strictly followed and any deviation results in extra time and frankly the cleanliness standards have to be followed if one has to prepare and serve quality food, and my Industrial training was at "Oberoi Raj Vilas" (Jaipur), where cleanliness & food quality standards are very high, here the most important thing I learnt was resilience and how to react during extreme conditions, sometimes even the Executive chef used to join, tackling the situation with a cool mind and razor sharp precision handling time, quality and quantity all three at once (this lesson can only be learnt & understood by observation during real time) this is where art meets craft.

Our college training and placement manager helped in getting the 1st opportunity at Hotel Le' Meredian (Goa) as commis in western kitchen and then there was the period of "Covid 19" when everything came to a standstill, but was one of the few selected chefs who worked in the bubble for preparing food for the football teams this gave me experience on how to work in extremely sanitized conditions when the whole world was isolating themselves.

I follow lot of chefs on LinkedIn, got referred at Trident (Udaipur) as commis1, after trial received compliments from executive chef for presenting dishes that were equivalent if not more for the position of DCDP, Udaipur experience taught me how to work & handle extreme work pressure and working extra hours, I can say that Trident (Udaipur) is one of the busiest hotels in India that handles back to back parties and never ending flow of guests, this place makes you build a strong temperament.

The Leela (Goa) was the next stop, improved on my preparation and presentation skills, trial was a step higher than the previous

and got appointed as DCDP, the experience here was different and demanding as there were a range of exotic & western dishes that were ordered so extra care was required while preparation and presentation, during this time received a very pleasant surprise, Nirupama Ma'am called me and asked if I was interested to work in The Netherlands, this I would say was a reward from my "Guru" that I accepted graciously and gave my best trial and got selected as CDP, after receiving the offer letter submitted resignation at the Leela (Goa)

The process got delayed due to some reason and I was getting bored sitting at home, so walked in to ITC (Kohenuur) to meet a friend and incidentally got to know that they had an opening for CDP in western kitchen, I spoke to the chef and was called for a trial, that I gave and got offer letter as CDP, now the catch here was I was waiting for Netherlands visa process and an offer letter in hand, tough decision to make - I took the ITC (Kohenuur) offer and joined, subsequently left after 3 months, I gave the best performance during this period.

Now I am at Van der Walk Hotel in The Netherlands working as CDP, infusing innovation by adding traditional Indian flavours to western cuisine.

All The best, Hope you liked reading my journey till here and will keep updating.



Pan seared salmon with Korean bulgur, braised bok choy, grilled orange & peach salsa



Shashank Shekhar Rai

(2017 -2019)

CCFPP

Chef de Partie

P&O Cruises UK

Culinary Odyssey: From Trident Hyderabad to the High Seas with P&O Cruises UK”

Embarking on a culinary journey that began with industrial training at Trident Hyderabad in 2017, my professional expedition has been a whirlwind of flavors and experiences. As a young and

aspiring chef, my first stint as a Commi at Trident Hyderabad laid the foundation for my gastronomic voyage.

The bustling kitchens of Trident not only honed my culinary skills but also instilled in me a passion for creating memorable dining experiences. The dynamic environment pushed me to experiment with diverse cuisines, setting the stage for my subsequent adventures.

Transitioning to PVR Cinemas as a Commi-1 in 2018 was a cinematic shift in my career. Working in the unique culinary landscape of a cinema kitchen presented new challenges and opportunities. It was a period of creative exploration as I curated menus that seamlessly blended with the magic of the silver screen.

The Funnel Hill Creamery welcomed me as a Chef de Partie in 2019, and for two years, I delved into the world of artisanal desserts. Crafting delectable treats at The Funnel Hill Creamery allowed me to fuse traditional techniques with innovative flavors, leaving a sweet mark on my culinary repertoire.

Fast forward to the present, and I find myself navigating the high seas as a Chef de Partie with P&O Cruises UK. The maritime kitchens offer a unique set of challenges and rewards. Catering to diverse palates and navigating the intricacies of a floating culinary operation have expanded my skills and broadened my culinary horizons.

Working aboard P&O Cruises UK vessels has been a pinnacle in my career, allowing me to combine my love for cooking with a passion for travel. The international crew and the melting pot of culinary influences create an environment where every day brings a new culinary adventure.

From my humble beginnings at Trident Hyderabad to the dynamic kitchens of P&O Cruises UK, each step in my journey has shaped me into the chef I am today. This culinary expedition continues to be a testament to the endless possibilities that the world of gastronomy holds, promising more flavors to savor and more stories to share on this remarkable voyage.

I come from a humble agricultural family background, where the values of hard work and determination have been ingrained in me since my early years. My educational journey began in 2017 when I enrolled at IHMSS. With its exceptional faculty and comprehensive curriculum, played a pivotal role in shaping my academic foundation.

Over the course of three years, from 2017 to 2020, IHMSS proved to be more than just an institution—it became a nurturing environment where I honed my skills and gained a deep understanding of the hospitality industry. The faculty members, who were industry experts themselves, imparted invaluable insights that extended beyond textbooks. The university's state-of-the-art facilities and hands-on approach to learning equipped me with the practical knowledge necessary for success in the real world.

The connections I made and the experiences I gained during my first degree at IHMSS were instrumental in laying the groundwork for my future endeavors. The strong emphasis on holistic education not only fuelled my passion for hospitality and event management

but also provided me with a well-rounded skill set.

As I transitioned from IHMSS to pursue higher education in the United Kingdom at the University Of Hertfordshire, the solid educational foundation laid by my alma mater proved to be a main pillar in my career path. The expertise and confidence instilled in me by IHMSS empowered me to navigate the challenges of advanced studies abroad and excel in my Master's program.

The supportive environment at IHMSS fostered a sense of community and collaboration among students, creating an atmosphere conducive to personal and professional growth. The university's commitment to excellence became a guiding force that propelled me forward in my educational and professional journey.

Presently, as I continue my career with MW EATS PVT LTD in the United Kingdom, I am grateful for the role IHMSS played in helping me achieve my dreams. The lessons learned skills acquired, and connection made at IHMSS continue to be a source of inspiration as I contribute to the dynamic and



Shashikiran Reddy Marri

(2017-2020)

Senior guest service associate

MW EATS PVT LTD

United Kingdom (London)

evolving field of hospitality and event management.

The path to this point hasn't been without its challenges, and I can attest to the hard work I've invested to reach this position. The ethos of perseverance, instilled by my agricultural roots and nurtured by IHMSS has been the driving force behind every endeavor. My story, shaped by the education received at IHMSS is a testament to the transformative power of education and the unwavering pursuit of one's passion.



Vijay Kumar Bajaj
(2011-2014)
F&B Supervisor
SHI Blue waters island Dubai

An alumnus from the batch of 2011-2014, my time at IHM was truly amazing. The journey helped me learn and grow across all the departments but eventually, I found my calling in Food & Beverage Service

My career kicked off with an interesting stint as a personal butler for Mr. Chandrababu Naidu, our ex-Chief Minister. It was a great learning experience that set the stage for what I followed.

After that, I moved to UAE and have worked with different restaurants ever since. The country offered me an enriching experience to different authentic cuisines, customer base and service skills. Currently, I work at SHI Blue waters Dubai, a fine dining restaurant specializing in top-notch Asian cuisines, particularly Chinese & Japanese. As a floor supervisor, I oversee all Front-of-House operations, ensuring seamless service and an exceptional dining experience for our esteemed guests.

Driven by desire for continuous improvement, I'm currently

pursuing my sommelier dream, focusing on wine. As I believe there's never a stop to learning when you work in the hospitality industry.

Apart from my work at SHI, I co-own a Cloud kitchen with my mother in Hyderabad called Humari Rasoi. My brother, also an alumnus of IHM helps with the operations now. This kitchen is close to my heart, and I'm proud of its success.

Looking back, I owe a lot to IHM Shri Shakti, its faculty, and management. They equipped me with the skills and knowledge that have shaped my career. The mentorship I received there was invaluable. My journey from IHM to the global culinary scene has been fulfilling and I carry the legacy of IHM with pride and gratitude and I thank IHM Shri Shakti for laying the foundation for my career.

My advice therefore to all my juniors is to focus on subject matter expertise and thoroughly go through their practical if they want to be recognized and valued in the international scene. Wishing you all success in your future endeavors.

Coming from a place which is known for its food, Hyderabadi biryani and a family who loves to explore different cuisine has intrigued me to try my hand in the field of culinary. In the process of selecting the best college I was placed in IHM Shri Shakti Begumpet, Hyderabad. I thank God for helping me get the best of Hotel management field from this college. I would like to thank every faculty member who trusted me and entrusted various task during the course, which helped me try my Soon after I passed out, I got many opportunities in the hotel industry. Once such experience was during my internship at Novotel Hyderabad, which helps me to get

a hang of the industry. After which I got an opportunity to work for the well-known fleet of costa diadema. I wanted to further my knowledge in this industry and I got an opportunity to pursue my MSc in hotel management and tourism from Bournemouth University, Poole, UK. I am currently working with Rockfish restaurant UK as chef-de-partie. I once again, thank my first college, which is IHM Shri Shakti which helped me enhance my interest in the field of culinary. Wishing everyone a happy learning at IHM Shri Sakthi.

Vinay Erwin
(2016 - 2019)
Chef-de-partie
Rockfish restaurant UK





Vishal Sai Gajula

(2017-2020)

J1 Intern (cultural ambassador)

Hyatt centric Key West Florid USA

I started my journey in IHM -Shri Shakti at 2017, from art of hospitality in very much resolute & practical ways. The moment we step in our institution we can pursue learning is everywhere and spirit is seen every working staff to teach something make you enhance .Discipline, Determination and Dedication this tools of success is taught from day one. I completed my college in 2020 where covid hit in the world people are panicking for this life , jobs & careers, as our Shri Shakti is

been connected to their students through online in this tough times too. Faculty is supporting/ motivating us to finding the way to step hospitality professional. With help of my college and Aspd I found way to be a J1 intern in United States of America where I portraying as cultural ambassador of my state /country. And with this spirit of never giving up I am going enhance my hospitality profession more & better in my upcoming days.

A Journey from IHM Shri Shakti to the High Seas

In the realm of culinary excellence, every chef's journey is a unique recipe of passion, perseverance, and skill. For one alum of Shri Shakti Institute of Hotel Management, the journey from the classrooms of the renowned institute to the bustling kitchens of esteemed establishments has been nothing short of a flavourful adventure.

Shaping the Culinary Foundation

In 2017, armed with ambition and a penchant for the culinary arts, I embarked on a transformative journey at Shri Shakti. The Culinary Certificate in Food Production and Patisserie (CCFPP) course became the crucible where my skills were honed, and my passion ignited. Under the guidance of seasoned chefs and efficient management, every day was a step closer to realizing my gastronomic dreams.

During this immersive experience, recognition came in the form of accolades. The Best Attendance Award stood as a testament to my commitment, while the prestigious ITC Kakatiya Hospitality Icons recognized my potential among a cohort of talented individuals. Clinching the 2nd rank further fueled my determination to excel in the culinary domain.

ITC Kakatiya: A Crucible of Excellence

The pinnacle of my college journey was the opportunity to intern at the illustrious ITC Kakatiya Hotel. Nestled in the heart of culinary innovation, the hotel provided an environment where pressure transformed into a catalyst for growth. Working alongside seasoned professionals, I soaked in the nuances of culinary artistry, learning not just the recipes but the art of thriving in a high-stakes kitchen.

The stint at ITC Kakatiya not only enhanced my culinary prowess but instilled in me the confidence to thrive in demanding scenarios. The exposure to diverse cuisines and the relentless pursuit of perfection became the cornerstones of my culinary philosophy.

Climbing the Culinary Ladder

Armed with experience and new found confidence, I transitioned into the dynamic realm of Charcoal B.B.Q restaurant as a Commi Chef. The challenges were aplenty, but with each trial, I found myself inching closer to culinary mastery. Within a short span of two years, my dedication bore fruit as I ascended to the position of Demi Chef de Partie (C.D.P.), a testament

to my growth and adaptability in a fast-paced kitchen environment.

Setting Sail: From Kitchen to High Seas

The journey didn't stop at the restaurant; instead, it set sail into uncharted waters. My college's robust placement assistance opened doors to a unique opportunity - a position on a Costa Cruise Line. Venturing into the realm of international waters, I embraced the challenges and thrived in an environment that demanded not just culinary finesse



Yogesh Sharma

(2016-2018)

CCFPP

Demi -Chef -De - Party

Virgin Voyages

but adaptability and resilience.

From Commi Chef to Demi-Chef-De-Party, the journey aboard the cruise line mirrored my progression in the culinary hierarchy. Navigating the complexities of a floating kitchen and catering to diverse palates, I found myself sculpting a culinary legacy on the high seas.

Conclusion: A Recipe for Success

As I reflect on my journey from Shri Shakti to the vast expanse of the culinary world, I am filled with gratitude for the experiences that shaped me. The institute provided the canvas, ITC Kakatiya added the strokes of refinement, and the cruise line bestowed upon me the palette of international flavors.

From classroom achievements to

thriving in professional kitchens and conquering the challenges of the maritime culinary landscape, each chapter has contributed to the rich tapestry of my culinary narrative. The odyssey continues, with every dish prepared, and every challenge met, adding a new layer to the ever-evolving saga of culinary adventure.



Gurumurthy Aadhavan Sunderam
(2010- 2013)

Manager- Training operations
Merilytics an accordion company

It was around 2008 when I decided to become a chef. I was always fascinated by Sanjeev Kapoor and his Khana Khazana show. This inspired me to join Hotel Management.

Post completion of my 12, I joined IHM Shri Shakti for hotel management and my intro to everyone was that I wanted to become like Sanjeev Kapoor. There are no words that can describe the amazing 3 years that I had spent in that college. From enjoying the heights of Fun Food Funda to doing the Iftar party, we had seen all, done all. It was also the moment when I met a very close friend who has been part of my life at all moments. By the time I left college, I had 3 amazing job offers with me. I was selected as a management trainee for Yum International, selected as a management trainee

for training department at Green Park Hotels and OCER for Oberoi group of hotels.

I finally settled down with KFC as it took me a step closer at my dreams. I had the privilege to work with the finest minds here and to learn the basics to advance level of Restaurant operations. It was the time when the company was expanding in India and the learning opportunities were limit less. I left this job in 2017 after 4 years of working there.

This time I started my own venture with all the learnings and implemented it in my own way. Unfortunately the journey was not long and had to shut down it within 6 months, but it gave me learning for life and amazing industrial contracts.

Post this short break; I joined Sapphire Foods pvt Ltd as the Restaurant General Manager. With the learning I had at Yum, I was immediately put on to action. I not only handled the busiest store in entire AP, Telangana, but also the store which gave the maximum profit for the market for straight 2 quarters. This store is very close to my heart as this store was build right in front of my eyes and I was heavily involved in pre-opening activities. Post showcasing my skills as an operator, seeing my people skill I was given the opportunity to become a field trainer. I started handling 15 stores with 100+employees. Making sure their basics were covered and all my customers received 100% satisfaction.

I left Sapphire Foods to move ahead with future trend. I joined Ola Foods for their cloud kitchen segment as Manager Training. With Ola I had the opportunity to learn Indian cuisine better and manage and train more than 8 brands under one roof. I learned the basics of content creation, Food Safety audit to Quality Control and Management. Since it was a start up the learning opportunity was limit less. By the time I quit Ola, I was handling 10+kitchen and 52 Q commerce outlets.

Post my journey with Ola, I joined Chai Point as Regional Manager training for Hyderabad and Chennai. Here I handled two verticals of the business i.e. the retail outlets as well as the corporate clients. It gave me a new exposure, learning horizons and creative mind-set.

With Chai Point I had covered QSR, ADR/casual dine in, cloud kitchen, kiosk, corporate stores, vending machine segment of F&B and handled different cuisines of business.

After 10+yrs in this industry, I felt I needed a fresh start and hence in 2023 I took a conscious decision to switch my field. I joined the data analytical world and now Working as Manager Training for Merilytics. Overall I never regretted the decision of joining hotel management as it thought me a great deal of life hacks, survival skills and people skills. I will always look back fondly of the memories I had at IHM Shri Shakti.

This campus has designed my professional lifestyle. The institute has not only taught the curriculum of academics but has also groomed me as a better human being, which has helped to develop and mould my attitude towards a successful career in my profession.

My leadership skills were identified at this place when the panel of faculty members selected me to lead the Food and Beverage Committee as convener at the final year. I can't express the feeling of it because that was my first milestone as a leader in my profession, which gained me confidence, helped me travel thus far, and kept me going forward.

Positivity and discipline from the college are the biggest factors that helped me to groom my patience level, attitude, and discipline at work. These qualities made my identity in my profession.

One should start grooming themselves on Day 1 of the college

rather than the previous night of the interview. Because every day in the industry or in college shares with you a different experience of life. We are not a mechanical industry, and we deal with human emotions, so better connections lead to a better understanding of emotional intelligence.

Keep it simple and think positive. Follow discipline, have the right attitude, stay patient, and consistently unlock your learning.

Hospitality is an industry with a lot of opportunities, not only in hotels but also in many other sectors. So, I request that the students have a better understanding of the industry under the guidance of faculties. Approach with passion for a career, don't have a narrow-minded approach; you should always stay open-minded, think positively, and look out for learning opportunities. When you develop these qualities, the universe creates the path of growth in front of you.



Mohan Ananda Rao
(2002-2005)
Rooms Division Manager
Novotel Hyderabad Airport



Yendale Hanumanth
CCFPP
(2017-2018)
DCDP (Ship Cook)

Costa Pacifica (Costa Cruise Lines)

Thinking of travelling to many countries is the dream of many. I am happy that it has come true for me at an early age . I have visited over 10 countries till date. Worked with people from different Nationalities. Imparting knowledge in the best way can be done only at IHM Shri Shakti as my strong foundation in culinary was laid when I joined CCFPP in 2017-2018 batch and got the exposure to industry with Cafe Clate, Volia f9 gourmet LLP , courtyard by Marriott and Sheraton Hyderabad hotel position DCDP. I have 5 years of experience in hotel industry presently I am on board Costa cruise ship in Europe in the position of DCDP ship cook.

Coming from an Orthodox South Indian Family, it was only Engineering, Medicine or CA that we were compelled to take up as career opportunity those times. Glad I could break the jinx by choosing my childhood passion for food and cooking into my career molding path.

Securing a national rank of 87 in the JEE was the preliminary target I achieved which laid foundation to get an admission in finest institutes like Shri Shakti College which always had the best faculty and curriculum to compete with fellow students across various colleges in the country. Nostalgic to share the journey from being Mr. Fresher in First Year and go on to pass out being the top ranked student of our batch every year besides being the College Representative which only paved way to exhibit my leadership skills.

Shri Shakti's foundation in my career helped to get placed as Hotel Operations Trainee in ITC Kakatiya Hotel, Hyderabad as my first professional assignment. With no looking back since then worked with several brands like Green park Hotels & Resorts, Radisson, Avasa Hotels in the Rooms Division department.

The key to my successful career was to adapt and constantly learn to improve my traits as I Moved into senior leadership positions. Moving parallel with my work experience in front office

department, I had excelled in Revenue Management and held a position of Revenue Manager at Aditya Park, Sarovar Group Hotels. Was a moment of pride when I was promoted as the youngest General Manager in Sarovar Group when I headed Aditya Homotel by Sarovar Group Hotels & Resorts.

Having spent over a decade with the traditional hospitality set up, I challenged myself when I took up the position of Regional General Manager for Isthara Co Living company at a time when IT sector was booming and the concept of co-working and co-living spaces was emerging. It was a great experience in handling multiple business units across cities meeting the expectations of tech savvy Millennial's. Was part of the Stanford Seed Program during my tenure here. Covid 19 Outbreak like it did to most of us had toppled things down professionally and my entrepreneurship passion gave me the courage to set up a cloud kitchen in the name

" Soul Food "establishing various successful brands like Biryani Republic, Soul Bowls, Box Office and Workaholic. Forever be thankful to god for giving me an opportunity to serve thousands of meals to the ICU wards during the pandemic and do my part during tough times.

Having demonstrated leadership roles in various companies, I am currently associated with Hyderabad House Restaurants overseeing the day to day business

administration and Operations besides being entrusted with the responsibility to expand with the brand's franchising.

Hospitality industry shall be throwing new career opportunities with its rapid changing dynamics and all the young aspirants must be ready to grab it. It's essential to keep upgrading the skill set to put your nose ahead of the race. This industry gives us experience every day and that's the best part in it of not confining ourselves to monotony.

A loud shout out in thanking the college management for creating many successful hospitality Professionals like us and wish them all success to continue the same for years to come!



Kaushik Chundi

(2004-2007)

General Manager-
Operations & Business Administration
Hyderabad House Foods Pvt Ltd



Dr. Utkarsh Shrivastava

PhD Hospitality & Tourism
(2008-2011)

Senior Program Associate
Pratham Education Foundation

My journey from IHM Shri Shakti in Hyderabad to my current role at the Pratham Education Foundation has been a story of exhilarating. It's a story of relentless pursuit, fuelled by a passion for learning and a drive to make a meaningful impact.

My travel to IHM Shri Shakti was where it all began. Immersed in the vibrant atmosphere of hospitality education, I found myself drawn to the industry's intricacies. Here, I discovered my love for the field and the boundless opportunities it offered. With each lesson

and practical experience, my enthusiasm grew, propelling me to excel in my studies.

Hyderabad is known as a city with a rich history and tourism atmosphere in India. As I am from Madhya Pradesh after joining this college I tried to blend into this environment, different language, the food, and with new friends. But the one thing that stood out the most was my teachers their inspiration gave me the strength to nurture in this environment. Teachers in my college like Mary

Srinivas, Nirupama Patra, and Sanjay Kumar Thakur were not only teaching me but shaping me.

Graduating from IHM Shri Shakti was a proud moment, but I knew my journey was far from over. Eager to deepen my understanding of tourism, I pursued a Master's in the subject, delving into the complexities of the industry and honing my skills further. Yet, even as I attained this milestone, I felt the pull towards something more substantial—a desire to contribute to the academic discourse in hospitality and tourism.

Driven by this ambition, I embarked on the challenging yet rewarding path of pursuing a Ph.D. in Hospitality & Tourism. The journey was arduous, filled with long hours

of research and countless setbacks. But with each obstacle, I grew stronger, and more determined to see my vision through.

Completing my PhD was a defining moment—one that opened doors to new opportunities and possibilities. Armed with a wealth of knowledge and expertise, I set out to make a difference in the field I was passionate about.

Joining the Pratham Education Foundation as a Senior Program Associate was the culmination of years of hard work and dedication. Here, I have the privilege of leveraging my skills and experience to drive initiatives aimed at enhancing educational opportunities and empowering communities.

Every day at Pratham is a new challenge, but it's also an opportunity to make a real difference in the lives of others. Whether designing educational programs or working on community outreach initiatives, I am constantly inspired by the impact we can have when we come together with a shared vision and purpose.

My journey from IHM Shri Shakti to Pratham Education Foundation is a testament to the power of perseverance, passion, and lifelong learning. It's a journey that reaffirms my belief in the transformative power of education and the endless possibilities that lie ahead for those who dare to dream big and chase their aspirations with unwavering determination.



Juvvala Naveen Saikiran

2019-2022

Housekeeping associate

Four seasons -Macao

A Journey of Growth and Transformation As students, we often embark on educational journeys with dreams and aspirations, hoping to carve out a successful career path. For many, the journey from college to the professional world is filled with challenges, experiences, and opportunities for growth. My own journey from IHM Shri Shakti to the luxurious property Four Seasons Macau has been nothing short of transformative. Upon graduating from IHM Shri Shakti, armed with knowledge and determination, I ventured into the hospitality industry. My first step was to gain practical experience, and I found myself in the bustling

city of Bangalore, working as a Housekeeping Room Attendant at the esteemed Four Seasons Hotel. The experience was eye-opening, to say the least. It provided me with a glimpse into the fast-paced world of hospitality, where attention to detail and impeccable service are paramount. During my time in Bangalore, I learned the importance of teamwork, time management, and customer satisfaction. Every day presented new challenges, whether it was ensuring that guest rooms were pristine or responding promptly to guest requests. Despite the demanding nature of the job, I found fulfilment in knowing that I was contributing to creating memorable experiences for guests. After a year of dedicated work in Bangalore, an exciting opportunity arose – a position at the prestigious Four Seasons Hotel in Macau. The prospect of working in one of the world's most luxurious destinations was exhilarating, and I eagerly accepted the offer. Little did I know that this experience would shape my career in ways I had never imagined. Arriving in Macau, I was immediately captivated by its vibrant culture and breath-taking landscapes. As a Housekeeping Room Attendant at Four Seasons Macau, I was entrusted with upholding the hotel's reputation for unparalleled service and excellence. Each day presented new challenges, from catering to

the needs of high-profile guests to ensuring that every detail was perfect. Working at Four Seasons Macau was a masterclass in hospitality. I had the opportunity to work alongside talented individuals from diverse backgrounds, each bringing their unique perspectives and skills to the table. Together, we formed a cohesive team dedicated to exceeding guest expectations and creating unforgettable experiences. Beyond the day-to-day responsibilities, my time in Macau taught me valuable lessons about adaptability, resilience, and cultural awareness. I embraced new languages, customs, and traditions, enriching my understanding of the world and broadening my horizons. Looking back on my journey from IHM Shri Shakti to Four Seasons Macau, I am filled with gratitude for the experiences and opportunities that have shaped me into the professional I am today. While the path was not always easy, every challenge and triumph has contributed to my personal and professional growth. To my fellow students embarking on their own journeys, I offer this advice – embrace every opportunity, stay true to your values, and never stop learning. The road ahead may be filled with twists and turns, but with determination and passion, you can achieve your dreams and make a lasting impact in the world of hospitality.



Srishthi Mathur

2014-2017

Assistant Manager Reservation
Marriott International Mumbai

Talking about my college life, I had enjoyed my college life to the fullest and had some of the best college days of my life. Initially, I faced little problem in adjusting myself as I am from Delhi and here in Hyderabad everything was different.

I give full credit to the IHM Shri Shakti Faculties and the principal in helping me in adapting new lifestyle. I was a student of one of the most reputed colleges of IHM, i.e. IHM Shri Shakti College of hotel management. I have completed graduation. IHMSS is one of the

renowned and best colleges of IHM Built in a larger area; it is a beautiful college with the best facilities.

When I took admission in this college, I was really afraid as all the people were new to me. But soon, I started enjoying my college studies extra-curricular activities that includes sports, dramas, practical training etc. Here I get new experience every day in my college life, along with studying,

When I joined the college, that time I was raw, IHMSS helped me in developing my personality and made me a hotelier in all aspects, NY the end of the course I become very confident and extrovert, this trait not helped me in getting jobs in some of the finest and high end hotels that includes J.W Marriott, Radisson, ITC Welcome Hotel and Westin but also helped me facing different situations in life with ease and confidently.

During my stay in Hyderabad I made some very good friends and enjoyed a lot of other things. We travelled to lots of places, had new experiences, and learned many new things.

Our college's canteen was a remarkable place, as whenever we got time, we used to chill in the canteen.

Another thing I loved about my college life is Annual Fests. Every year, college of IHM organizes an annual fest that lasts for 2-3 days. In this annual fest, various competitions happen, and students

from various colleges come to be a part of this annual fest. Every year, our college organizes a massive annual fest and all the students of our college participate in various events and enjoy a lot in this fest. These fests allow students to socialize with new people and showcase their talent to everyone which builds their confidence and helps them in their future. I have participated in my college's annual fest for all three years, and I have got the best exposure and experience of my life through this fest. I had the best time of my life in college, and my college life memories will always make me happy.

Now come to my professional life, my first job assignment was the Marriott hotel and convention centre Hyderabad opposite to the Hussein Sagarlake. I have joined this hotel as Front office Associate; I have worked day & night to build my career in the hospitality industry. I learned a lot from my seniors during this tenure, later on I have moved into the Reservation department to learn about the hotel and the revenue how it will work together and converted into the good business deals in terms of staying and serving the hospitality to the people.

Today I thank to all my facilities, who taught me and gave the best advice to choose this industry. I have learned a lot from our facilities and take the advice for been a good and successful hotelier.

I completed my Hotel Management from the esteemed IHM Shri Shakti in 2021. My three years at the institute made me a professional in hospitality sector. I got the opportunity to learn and train under the best chefs of the country.

During my industrial training in Hyatt Regency pune of 14 weeks. I was also awarded with appreciation letter in food production department.

Time went by and the world was under global lockdown during the

pandemic. Meantime I got to know about cruise industry and ventured more into it. I got the opportunity to apply in one of the leading cruise companies, Carnival Cruises and I grabbed the opportunity and today I am sailing on Cruise ship MS Iona as a commie Baker.

And my competence to work on this floating hotel is a testament to commitment of IHM Shri Shakti towards professionalism and excellence in the hospitality industry.



Shubhangi Dutta

(2018 -2021)

Commi Baker

Carnival Support System of India (CSSI)

P&O UK Cruise

In the halls of IHM Shri Shakti, amidst the hustle and bustle of eager learners, my journey into the world of hospitality began in 2016. It was here, within the vibrant walls of this esteemed institution, that I laid the foundation for what would become a transformative career path.

The decision to pursue Hotel Management was not merely a random choice but a culmination of my passion for service, my innate love for interacting with people, and a keen interest in the dynamic world of hospitality. IHM Shri Shakti provided me with the perfect platform to nurture my skills, hone my craft, and embark on a journey filled with endless possibilities.

Later I joined as a Management Trainee in the Front Office department of a prestigious hotel, my days were a whirlwind of activity, each moment presenting a new challenge and an opportunity to excel. My

stint as a Management Trainee not only provided me with hands-on experience but also instilled in me a deep sense of responsibility and a commitment to exceeding expectations. It was during this time that I realized the immense potential of the hospitality industry and the myriad opportunities it offered for personal and professional growth.

However, as my journey progressed, I felt a yearning to explore the strategic dimensions of business and delve deeper into the realms of marketing. This realization led me to pursue an MBA in Marketing, a decision that would alter the course of my career trajectory.

It was this passion for strategic thinking and a thirst for new challenges that eventually led me to the realm of banking. As a Deputy Manager in ICICI BANK, I found a perfect amalgamation of my hospitality background and my marketing expertise.

Looking back on my journey from IHM Shri Shakti to the corporate world of banking, I am filled with a sense of gratitude for the experiences that have shaped me and the opportunities that have propelled me forward. Each step of the way has been a testament to my resilience, my passion for learning, and my unwavering determination to carve my path in the world of business.

As I continue to navigate through the twists and turns of my professional journey, I carry with me the lessons learned, the friendships forged, and the memories cherished. For it is these experiences that have sculpted me into the person I am today – a lifelong learner, a passionate professional, and a firm believer in the power of dreams.

Sriya Goswami

2016-2019

Deputy Manager
ICICI BANK Pune



Ihm Shri Shakti Entrepreneurs

Reflecting on the journey from my JEE selection to IHMSS Hyderabad, it seems it happened just yesterday. The faculty there, with their exceptional knowledge and unwavering support, played a pivotal role in shaping my success. The training period at Oberoi Gurgaon remains etched as one of the most memorable chapters of my college days. Immersed in various hotel tasks, it was a hands-on experience that laid the foundation for my professional growth.

Post-graduation, my career took a significant turn as I secured a position as a front office associate at Trident Oberoi Hitech City, where I dedicated a year to honing my skills and gaining valuable industry insights.

The entrepreneurial spirit beckoned, leading me to establish Pyare Caterers in my hometown, Bhilai, Chhattisgarh. With an impressive annual turnover of 80

lakhs, the catering venture became a testament to my dedication and business acumen.

Embracing new horizons, I ventured into the world of event management, inaugurating Weddingkraft in 2022. Specializing in corporate wedding design and planning, this endeavor has allowed me to fuse creativity with organizational expertise.

Capitalizing on my knowledge and degree, I extended my entrepreneurial reach by opening a cafe within the prestigious IIT Bhilai, further diversifying my portfolio.

Gratitude fills my heart as I reflect on the pivotal role played by the faculty in affording me the opportunity to learn in one of India's premier institutes. The journey, though challenging, has been rewarding, and I look forward to continued growth and success in the dynamic landscape of entrepreneurship.



Aasim Rumman Khan

(2015)

Founder & Director
Wedding Kraft & Pyare Outdoor Catering
Services



Adanan Babalu Kalawant

(2018 - 2021)

Sole Proprietor

234 Veg Family Restaurant &
234 Layer Poultry Farm

Hospitality Entrepreneur |
Hotelier | Poultry Farmer

Thank you for taking the time to explore my journey in the business world. My name is Adanan Babalu Kalawant, and I'm thrilled to share my story with you.

After completing my 12th board in Commerce, I pursued my dream of a career in the Hospitality industry. I embarked on an incredible journey at IHM Shri Shakti College, Hyderabad, where I gained invaluable knowledge and experience. Throughout my time at college, I honed my skills in Outdoor Catering, Reception Handling, and Human Resource Management. Graduated in the 2020-21 batch, I obtained my degree in Hotel Management.

Inspired by my passion for fine dining, I opened my own restaurant, 234 Veg Fine Dine, in Kolhapur, Maharashtra. With a seating capacity of 120, our

restaurant offers a delightful culinary experience managed by a team of experts in the field. Expanding my horizons, I also ventured into the hotel industry. I received an offer to work as a Front Desk Receptionist at a renowned 5-star hotel, located in Nashville, USA. During my 6-month tenure, I had the privilege of interacting with people from diverse backgrounds and providing exceptional service.

Alongside my thriving restaurant, I am proud to manage a poultry farm with over 30K+ flock. Balancing both ventures, I strive to become a successful and influential business person in my life.





Anant Agarwal

(2010 to 2013)

Proprietor

Almora Rasoi , Dehradun ,
Almora Rasoi, Almora Uttrakhand

The Best decision that I have taken in my life is to choose Hospitality Industry and choosing IHM Shri Shakti had helped me the wonderful experiences, memories learning with fun was the idea which created a bundle of memories with learning experiences .

2008 - 2018

Almora Rasoi Inception

From humble beginnings, Mrs. Anuradha, a passionate homemaker, started Almora Rasoi, a vegetarian tiffin business out of her home. With unwavering dedication, she prepared 60 tiffins daily, not only contributing to her family's income but also supporting her children's education.

Due to personal reasons, my mother had to temporarily halt her tiffin business in 2019.

August 5th, 2020

They innovatively introduced "Desi Ghee Sweets and Namkeen," operating from home. My mother made delicious treats, while her family managed sales.

November 9th, 2020

Opening of Shop

Due to growing demand and positive feedback from satisfied customers, Almora Rasoi, opened its first shop. The response from customers was overwhelming, further motivating them to continue their culinary journey.

Present 2023

Continued Success

The brand has gained recognition in parts of Uttarakhand not only for its delicious offerings but also for its heart-warming story. We have now opened our second branch in Dehradun.

In every success there is someone who helps us to reach out to your dream that is IHM Shri Shakti , I thank all my faculties specially Nirupama Ma'am, Maulshree Mam , Chef Banerjee, Mary Mam, Anita Mam who always support me, still I am in touch with them , they always help me .



Shashank Shekhar Saxena

(2007 - 2010)

Founder Chairman (for all 5)

Company:

1. "Prayag Institute of Hotel Management and Catering Technology, Prayagraj"
2. "Alexander Multi-speciality Hospital, Prayagraj"
3. "Prayag Foods, Prayagraj"
4. "Sneha Girls PG, Prayagraj"
5. "Prayag Group of Hotels, Lucknow"

I am happy to be graduated from prestigious IHM Shri Shakti Hyderabad. My first placement was with Marriot followed by Taj leading to a short international stint in Dubai with Landmark Group. After returning from abroad I have joined as CEO of Hotel Ranbirs and was instrumental in laying foundation for this group. After this I have stepped into an entrepreneurial

journey by starting Prayag Institute of Hotel Management and Catering Technology, Prayagraj, Alexander Hospital, Sneha Paying Guests and Hostel Chains. I am also actively participating in various Charitable Events and works closely at ground level with various Rural Outreach Programs across India and especially in Uttar Pradesh

Life unfolds not as we wish, but as we plan. "Courage isn't having the strength to go on—it is going on when you don't have strength," and with these words, my journey commenced at IHM Shri Shakti through NCHMCT in 2007, marking the beginning of a transformative experience that would shape my path for years to come.

The years from 2007 to 2010 were a kaleidoscope of dreams, offering a spectrum of possibilities to explore the world through various lenses. Under the guidance of exceptional mentors like Mr. Sanjay Thakur and Mr. Moizullah, I delved deep into my thoughts and gained insights into the real world. Mr. Thakur, then Front Office HOD and now principal at IHM Hyderabad, instilled in me the ability to view the world with a realistic lens, guiding me with his profound words and challenging questions. Mr. Moizullah stood as a pillar of support during my preparations for the Air Force CET exam in Feb 2010.

The lessons from IHM were not just about preparing for a career but extended to preparing for life. Faculty members like Mrs. Nirupama Patra recognized the uniqueness of my vision during a Viva-voce, noting that my efforts were not going unnoticed. This acknowledgment became a pivotal moment, reinforcing the idea that the world notices our endeavours, and nothing remains hidden.

Post-graduation, I joined the Indian Army as a commissioned officer, a realization of my goal to serve the nation in year 2011. The teachings from IHM continued to echo in my

military career. Mr. Amitabh Das, F&B service faculty, encouraged me and sent to ODCs, emphasizing the importance of managing time, money, and stress, crucial skills for a future army officer. Mr. Pasha, an inspiring figure in the kitchen, taught the invaluable lesson of perseverance and resilience—fail, restart, and keep going until success is achieved.

After a decade of service in the Indian Army, retiring as a Major in 2022, I pursued an MBA from the Indian Institute of Management, Lucknow. The transition into my second innings prompted a choice between a lucrative corporate job and my dream of starting my own business. Echoing Robert T. Kiyosaki's philosophy, I decided to serve the people and commenced Mudra Mantra, a firm in Lucknow specializing in personal finance management for defence personnel.

"Risk comes from not knowing what you're doing." This quote by Warren Buffett became a guiding principle as I embarked on the journey of financial planning for the brave hearts serving the nation. My mission at Mudra Mantra is to secure their financial future by managing equity portfolios, life insurance, loans, and mutual funds, aiming to provide generational financial freedom.

Reflecting on my journey, I attribute my success to clarity of purpose from the early days of college. The faculty members at IHM were not just educators but gurus who shaped my understanding of life and its myriad possibilities. In the

words as an Infantry company commander, "It does not matter who you are or where you are. What matters is, do you know who you are and where you want to go?"

A crucial lesson I've learned is the importance of flexibility in planning. "While making a plan, make Plan A and Plan B. The rule of plans is that Plan A will always fail." This wisdom has guided me through various phases of life, emphasizing the need to adapt and improvise when faced with challenges.

In conclusion, I leave you with a thought: "Plan on the plan, not going as per the plan." Life's journey is unpredictable, but with thoughtful planning and resilience, the world is yours to conquer.

"The difference between successful people and really successful people is that really successful people say no to almost everything." As I sign off, I carry the lessons from IHM, Shri Shakti, the Indian Army, and the world of entrepreneurship into the next chapter of my life.



Major Vishnu Shankar Shukla,
Retired
(2007-2010)
Mudra Mantra - Lucknow



Saud Alam
(2008- 2011)
Co- Founder
Rapydex Logistics

From IHM Shri Shakti College to Co-Founder of Rapy Dex Logistics: Journey of Saud Alam

Embarking on a journey from the hallowed halls of IHM Shri Shakti College to co-founder at RapyDex Logistics was not easy, my story is combination of Consistency, Sacrifice, Struggle, Pain, Dedication & Hard work and the pursuit of excellence in the dynamic world of logistics.

Early Days at IHM Shri Shakti College

I have started my journey into the professional realm at IHM Shri Shakti College as an average student who was Shy, Lacking self- confidence , I

was not able to speak well in front of others where I laid the academic foundation for my future endeavors. The hospitality management education I received not only equipped me with essential skills and completely changed me but also instilled in me a passion for delivering exceptional service to the guest or customers. I have gone through campus interviews but decided not to join the Hotel industry and moved into Retail industry working with several corporate organizations - Domino's Pizza , United colors of Benetton, Vodafone then moved into the logistics industry having rich corporate experience but

feel unsatisfactory at the end of the day, because I was fulfilling others dream not mine. What I am doing, why I am doing it, then I got the answer. What am I doing .

The Spark of Entrepreneurship

During my corporate journey, my path took an entrepreneurial turn. Recognizing the potential within the logistics sector, I decided to venture into the Logistic services. I quit my job and broke all the barriers, showed some courage that time my family supported me a lot encouraged and believed on me especially my wife she always use to say that you have potential and skill then why you are not utilizing your skills at right direction it was an ice break for me and I did what I wanted to do, started my own startup and started moving forward .That was not an easy journey, It was so difficult to handle and faced Finance crises initially to run the company and other lots of difficulties, challenges, obstacles during my Entrepreneurship journey but I decided I don't have a second option. This is the only option I have chosen. Difficulties, problems, challenges & obstacles may come but I will not give up. I always keep motivating myself and strongly always stay positive. I never had a doubt in myself. I strongly believed in myself if others can do than why I can't do.

Founding RapyDex Logistics

The inception of RapyDex

Logistics was a result of my vision to revolutionize traditional logistics practices. With a clear understanding of the industry's challenges and armed with a determination to address them, As a co-founder of RapyDex Logistics, a company that would redefine the logistics landscape through innovation and technology.

My message to all upcoming leaders

I hope this article finds you in high spirits and brimming with the excitement of your academic journey. As you navigate through the halls of learning and discovery, I Saud Alam the Co-Founder of RapyDex Logistics, want to share a few words of motivation with each one of you.

Every lecture, every assignment, and every challenge you encounter is an opportunity to learn and grow. Remember, success is not just about the destination; it's about the experiences that shape you along the way.

Don't be afraid to challenge the status quo. The most significant innovations and breakthroughs come from those who question, explore, and push boundaries. Be courageous in your ideas, and never underestimate the power of thinking differently.

When faced with obstacles, persevere. Each difficulty you overcome is a stepping stone toward your goals. The journey is

tough, but so are you.

Success is not just about monetary gains; it's about finding what truly ignites your passion. Discover what makes your heart race and pursue it with dedication.

Failure is not the end; it's a lesson in disguise. Don't fear failure; embrace it as a teacher. Each setback is an opportunity to learn, recalibrate, and come back stronger.

Define your goals and stay committed to them. The path to success may have twists and turns, but a clear vision and unwavering commitment will guide you.

Success is sweeter when shared, and humility is the mark of a true leader. Be grateful for the opportunities you have, acknowledge the contributions of others, and approach success with a humble heart. It's not just about what you achieve but how you uplift those around you.

Believe in yourself. You are capable of achieving greatness. Trust your instincts, celebrate your strengths, and remember that each one of you has the potential to make a significant impact in your chosen field.

Special Thanks from theBottom of my heart toMy Family Members, Friends & Faculty Members who supported and Believed in me to make this possible what I am today.

Wishing you a transformative and successful academic journey!

IHMSS created a life learning experiences for us it taught us to shape our career and build a strong foundation. After completing degree we had experienced different kitchens from different places, as SRUTHVIK worked in few Michelin stars in UK , HIMANSHU worked for restaurants in GOA , and I worked for restaurants in Hyderabad and Andaman islands , We started working together at Ariko , a place where we started doing a semi fine dine experience, where we started with a five course meal and later on we started giving out opulent buffets at the place . Giving such experience to the guest made us feel good.



Sruthvik
(2015-18)
Sous Chef

Himanshu
(2016-19)
DCDP

Pavan
(2016-19)
CDP

From Degree in Hotel Management to Mastering the Art of Indian Cuisine: Journey of Passion and Perseverance. I was completed my bachelor degree in 2010. I still remember our 2007 batch is first IHM shri Shakti batch. I would like to share some good experience from my normal life to professional life. In the bustling streets of India, where Flavors dance in the air and hospitality is a way of life, my journey began. Armed with a degree in hotel management and a heart brimming with dreams, I ventured into the world of entrepreneurship. Starting my own business in India was both exhilarating and daunting. Long hours became my companion as I tirelessly worked to establish a foothold in the competitive hospitality industry. Yet, amidst the challenges, there was an unwavering determination to succeed, fuelled by a passion for culinary excellence.

The struggles were real - from managing demanding customers to navigating the intricacies of running a business. Each obstacle was a lesson in resilience, teaching me to adapt and innovate in the face of adversity. However, destiny had other plans in store. The allure of new horizons beckoned, leading me to the picturesque landscapes of New Zealand. As a student in a foreign land, I found myself once again at the crossroads of challenge and opportunity.

Studying and working hard became my mantra as I immersed myself in

the vibrant culinary scene of New Zealand. The journey was arduous, marked by countless hours of dedication and perseverance. Yet, with each trial overcome, I grew stronger and more determined to pursue my passion.

Amidst the pursuit of professional excellence, life bestowed upon me its greatest blessings. I found love, built a family, and embarked on the journey of parenthood.

Balancing the demands of a burgeoning career with the joys of family life became my New reality. Owning a home became a symbol of stability and success, a testament to years of hard

Work and determination. Yet, amidst the comfort of domestic bliss, the fire of ambition Continued to burn within me.

Driven by a deep-seated love for my heritage and a passion for culinary artistry, I set my sights on a new goal - to become an Indian Chef. Armed with determination and a relentless pursuit of excellence, I embarked on a journey to master the intricate Flavours and techniques of Indian cuisine.

Today, as I stand at the helm of my culinary journey, I am reminded of the winding path that brought me here - from a humble degree in hotel management to the pinnacle of

Culinary achievement. Each twist and turn, each triumph and tribulation, has shaped me into the chef and entrepreneur I am today.

My journey is a testament to the

power of passion and perseverance, a testament to the belief that dreams, no matter how audacious, are within reach for those willing to chase them. And as I continue to hone my craft and share the Flavors of my heritage with the world, I am reminded that the true essence of success lies not in the destination, but in the journey itself.

For it is in the journey that we find purpose, in the journey that we discover our true Potential, and in the journey that we truly learn what it means to live life to the fullest. This article chronicles your journey from India to New Zealand, highlighting your struggles, achievements, and ultimate triumph as an Indian Chef. It aims to inspire readers with the power of passion and perseverance in pursuing one's dreams.



Navneet Rai Lamba

2007-2010

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Role of Housekeeping in Branding the Organisation



Ms. Mary Srinivas
Sr. Lecturer - IHM Shri Shakti

Housekeeping is defined as 'provision of a clean, comfortable, safe, and aesthetically appealing environment. It is an operational department in an establishment, which is responsible for cleanliness, maintenance, aesthetic upkeep, decor areas and the surroundings flower arrangements.

Any organisation survives on sale of both major and minor revenue generating departments. For smooth functioning of all the departments, housekeeping acts as a backbone of the hotel. Being a nerve centre, the help desk instantly responds to all the guest requests and shares it to the concerned personnel/ departments.

Housekeeping is referred as a heart of the organisation - just as the heart pumps the life sustaining pure blood to reach all parts of the body, the housekeeping department freshens up and invigorates the entire hotel day in and day out, helps eliminate unwanted waste, and is responsible for

a long and healthy life of the hotel. The effort that their department makes in giving a guest a desirable room has a direct bearing on the customer's experience in any organisation.

Unless the decor is appropriate, odour-free, furnishings and upholstery spotlessly clean, the organisation may lose the guest as a potential repeat customer. We are not only preparing clean guestrooms on a timely basis for arriving guests, but also cleaning and maintaining everything in the organisation so that the property is as fresh and attractive as the day it opened for business.

It is rightly said that housekeeping is a 24 x 7 x 365 operation. The organisation must be very conscious of the fact that the safety and sanitation protocols must be stringent and must be followed as per the standard operating procedures set by the organisation employees, vendors and by guests alike. High-quality and consistent services signal attention to detail, professionalism, and a commitment to excellence - all of which enhance the organisation's reputation. On the other hand, a single negative experience related to cleanliness can damage the organisation's image.

One of the critical components of effective housekeeping is regular and comprehensive training. Training programs equip the staff with the necessary skills and knowledge about the latest cleaning techniques, use of equipment, safety procedures, and guest service standards.

Checklists are an invaluable tool in regards to operations. They

serve as a comprehensive guide for staff and ensure all tasks, big or small, are accounted for. Quality checks are crucial for maintaining high standards. This rigorous attention to cleanliness is vital in mitigating health risks and ensuring a safe environment for guests and staff.

The adage "first impressions are lasting impressions" holds true in the hotel industry. Housekeeping staff often have the first direct interaction with guests, as they are responsible for preparing rooms before check-in. A well-maintained, spotless room conveys professionalism and attention to detail, setting a positive tone for the guest's stay. Conversely, a dirty or disorganized room can leave a lasting negative impression, tarnishing the organisation's brand.

An organization's brand identity is often built on its ability to provide a personalized and memorable experience. Housekeeping staff, through their attention to detail, can contribute significantly to this aspect. Also, it plays a crucial role in training environments for several reasons: Clean and Safe Environment: Housekeeping ensures that the training area is clean and safe, reducing the risk of accidents and injuries during training sessions.

On the job training is essential for creating a conducive and effective learning environment which motivates the staff & keeps them in high spirits to face any challenges in the day-to-day operations.

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Ms. Jahnvi Nayak
Faculty - Ihm Shri Shakti

Father of nation, Mahatma Gandhi encompassed the vision of clean nation where hygiene and sanitation shall upheld as way of life. 'Swachh Bharat Mission' a national level cleaning drive led by our honourable prime minister Narendra Modi ji started in 2014 with the aim to give tribute to Gandhi ji covering 4041 statutory towns to clean the streets, providing sanitation to the society incorporation to the thought of cleanliness is not only civic duty but also should be moral responsibility of each citizen. The mission has three components- Swachh Bharat Mission (Gramin), Swachh Bharat Mission (Urban) and Swachh Bharat Abhiyan.

Open defecation and contamination of drinking and bathing water has been an endemic sanitary problem in India. Emphasizing the importance of this drive, with the collective work done by the responsible citizens and government by end of 2023, the figures were very impressive: more than 40 million toilets were built, providing best sanitation practices in the towns and villages. The mission steps are adopted by India are inspired from Singapore which undertook similar cleanliness drive from 1977

to 1987. The Ministry of Tourism (MoT), with the aim of clean environment and surrounding of tourist destinations observed awareness campaign on cleanliness by undertaking a fortnightly awareness drive called "Swachhta Pakhwada". This can lead to a more sustainable and resilient local economy, as tourism can provide a stable source of revenue throughout the year. The mission aims to achieve neat and clean tourist places which attract more Foreign and Domestic Tourists. The SBM Division co-ordinates the Swachhta Awareness activities among Tourists, School and College students and tourist stakeholders. To encourage State/UT Governments to maintain the tourist place clean, Ministry of Tourism has instituted awards category titled "Swachhta Awards" and "Best Civic Management of a Tourist Destination in India Awards" on National Tourism day, following were the winners; Hyderabad in Telangana for the best maintained City, Omkareshwar in Madhya Pradesh for best maintained Town and Saputara Hill station in Gujarat for best maintained Village. Indian domestic tourist destinations are still in rundown condition, and towns and cities do not enjoy organic and natural charm because they aren't clean in the first place. People who come to see Taj Mahal and Red Fort have to perforce undergo the torture of witnessing open waste and urban ugliness of Agra. The same comes into play when people go to Lucknow, Kolkata or Mumbai. Some states like Rajasthan and Kerala have evolved to have top end luxury hotels where one doesn't need to step outside the resort as they are built inside a fort or a verdant jungle retreat. The cities where

they are located continue to remain a pile of trash, an average Indian aspirational tourist, who will not be able to afford the top end, would also not like to stay in a city which sits on a dumpyard although campaigns like 'Travel. Enjoy. Respect.' are amplifying the potential of tourism while minimizing damage to the environment, traditions, culture, heritage and local communities. While these may still be small steps, they are nonetheless heralding a culture of cleanliness. The Indian tourism sector, too, needs to focus on sustainable sanitation on both the demand and supply side. This will encourage more travellers to go clean and green as they play their part in being part of the Incredible India experience. All the subjective initiatives by the Indian government resulted in such an extent that today India managed its position in Travel and Tourism Competitive Index Ranking as the top performer in South Asia.

Source : 1. <https://tourism.gov.in/swachh-bharat-mission>
2. <https://swachhbharatmission.gov.in/SBMCMS/swachh-iconic-places.htm>
Picture courtesy: <https://www.bemlindia.in/swachh-bharat/>

Swachh Bharat Abhiyan

As a new generation,
it is our duty to make our city
Clean And Beautiful.



InQuiztive All India Quiz – 2023



Another FIRST from Institute of Hotel Management Shri Shakti. We conducted a Mega Quiz “InQuiztive” for 12th standard students on a PAN India basis to encourage them to take up Hotel Management as a career option. The event was held on April 12, 2023, Chief Guest Mr. Arun Kumar Gupta, Regional Manager-South, Lemon Tree Hotels. Graced the occasion .Ms. Kiran Preet Kaur, Multi Property Director of Human Resource, The Marriotts, Hyderabad, and Mr. Jhillik, General Manager, Red Fox Hotel, Hyderabad were the guests of honour. Reema Desle emerged as the winner and won a cash



prize of **Rs.100,000** while Ramineni Akshith was the runner-up and won a cash prize of **Rs.50,000**. **The event was sponsored by “American Skill & Personality Development” (ASPD), and the Quiz Master was Mr. Pranith Vontela.**



29th Annual Day Celebrations



29th Annual Day of Shri Shakti Educational Society celebrated in the presence of Chief Guest Mr. AK Khan - Rtd IPS Minority affairs advisor, government of Telangana, Mr. Sukhbir Singh - General Manager Novotel Hyderabad Airport as Guest of Honour in the presence of CMD Mr. D.V. Manohar and ED Ms. Satya Pinjala.

29th Annual Day of Shri Shakti Educational society was celebrated with much pomp & glory especially after the too low key celebrations of the previous years . Mr. AK Khan - Rtd IPS Minority affairs advisor government of Telangana graced the occasion as chief guest . Mr. Sukhbir Singh - General Manager Novotel Hyderabad Airport presided as Guest of Honour in the presence of chairman Mr. D.V Manohar and Executive Director Ms. Satya Pinjala students excelling in academics were honored with gold and silver medals , cash prizes and trophies . The Annual magazine Arco iris 2023 was released . The management, faculties contributed the sum of Rs 50,000 to girl child education. The program ended with energetic Dance performances and in house band strings and keys rendering popular song.



Induction Program Batch – 2023



Our fresh batch of students -2023 are a landmark batch of IHM Shri Shakti as this is the 30 th batch being inducted in the field of hospitality . Chief Guest Ms. Radhika Tata, General Manager of IBIS Hyderabad presided over the ceremony.

VENI RAO FOUNDATION



WORKING FOR A BETTER TOMORROW!

Work Areas

- ✿ Education for the underserved
- ✿ Quality Healthcare Access to those in need
- ✿ Welfare of the Senior Citizens



Projects Completed:

- Sponsored 10-bed ICU for both kids and adults at RIHP Hospital, Kodagu District, Coorg, Karnataka.
- Sponsored the construction of a Surgical complex at L.V Prasad, Rajendra Nagar campus.
- Converted the used buses into mobile clinics and digital classrooms and donated them to the District Rural Development Officer, Narayanpet District for the education and healthcare of the rural communities.
- Sponsored a 10-Bed Paediatric ICU at Area Hospital, Kondapur, Hyderabad in collaboration with CHIREC International School, Hyderabad
- Sponsored a 10-bed ICU at Rajahmundry Area Hospital in collaboration with Nirmaan organization
- 10-bed Paediatric ICU at Area Hospital, Narayanpet, Telangana
- 'Operation Theatre Complex' at the Divine Eye Foundation, Rajahmundry, for Eye Care.
- Over 150 higher education scholarships were awarded to meritorious students from economically weak sections.


Ongoing Projects:

- Signed MOU with Telangana Devanga Samkshema Sangham for construction of G+2 floor Old Age Home and G+ 2 floors Upskilling Centre at Uppal.
- Signed MOU with Cheshire Homes for Construction G+2 Upskilling center for the disabled and for women empowerment at Coorg, Karnataka.
- Donated Rs. 50 lakhs to RBVRR Educational Society towards annual scholarships to students in need for higher education.

12A, 80G
Registered!

Join us to make
an impact!

DONATE NOW!

For More Details:  7702954343

 contact@veniraofoundation.org

YUVA CLUB OF IHM SHRI SHAKTI – Professional Housekeepers Association

Professional Housekeepers Association - YUVA CLUB OF IHM Shri Shakti Students were inducted in the Yuva club and a formal Induction ceremony followed. Ms Nirupama Patra attended the 5th National Housekeepers convention & 8th All India PHA Anniversary as an organizing committee member. Ms. Nirupama Patra also received the Best Life Member PHA Par Excellence Award at the 4th Visionary Housekeeping convention and the 6th PHA YUVA Telangana chapter Anniversary. Senior Faculty Ms. Mary & students received the Bronze medal for competition on Life on Land. Ms. Nirupama Patra attended PHA Kerala chapter launch as a guest speaker in Cochin. Yuva members visited Hotel Novotel Airport to study the sustainability practices being implemented.

As part of Housekeeping week celebrations it was decided to conduct an event celebrating Men and women of cleanliness where teams of 3 members each from City Hotels participated in various competitions, in the professional categories of the competitions and more than 25 students participating in the intra college categories. The blind folded bed making brought to the core that "Practice Makes Man Perfect". The Guest Delight showcased the steps taken by the Hotels to create a Wow factor personalizing guest complimentary. Presentation on sustainability enriched the audience on humongous steps being taken by various hotels towards sustainability. It also emphasized on implementing this thought process right from hotel planning and construction stage. Students also enjoyed and outdid each other in towel art competition. It was a pleasure to host and celebrate over 30 Men and women of cleanliness from the city hotels. They also had an opportunity to network with each other and observe best practices. Judges for the day Mr. V. Shyam Sundar (General Manager support service Virinchi Hospital) Ms. Sunitha Shenoy (Sr. Manager, Basavatarakam Indo American Cancer Hospital) had a tough time selecting the winners.



Celebrating Men and Women of Cleanlines



Mr. V. Shyam Sundar
Virinchi Hospital –
General Manager
support service

Ms. Sunita Shenoy
Senior Manager –
Indo American Cancer Hospital
support service

Viva De Goa –Goan Theme Lunch



2nd yr and 3rd yrs students of IHMSS transported us to Goa - "The Perfect Holiday Destination" They presented a monumental tour of Goa's Portuguese inspired churches and the Old Goa Mangeshi temple. They also presented a culinary tour with Goa's unique food culture. Innovative table mats took us on to the streets of Goa. Guest enjoyed the merry making singing & Dancing on Goan folk songs. A Mini beach scene drew appreciation from all our Guests and became the selfie spot. The production team went all out and put up gastronomic delight of the famous Goan Dishes like Mackerel Recheado, Chicken Xacuti, Mutton vindaloo, Poe the Goan bread. The sumptuous meal was topped off with Goan sweets and Bebinca. The smiling service staff ensured all had a pleasant time "Viva De Goa."



Independence Day - 2023



IHM Shri Shakti Yuva Tourism Club



Mr. Ganesh Rao Susarla



Mr. Vijay Mohan



Mr. Ashok Harkara



Undertook numerous events throughout the year. On the world Tourism Day Expert speakers and eminent panellist Travel stalwarts Mr. Vijay Mohan, MD Sameera Travel and Tours pvt ltd, Mr. Ganesh Rao Susarla, Vice President of way2go Travel and Mr. Ashok Harkara, freelance travel consultant addressed the

students and shared their vast experiences. This was followed by intra college competitions to spread awareness of the vast potential tourism holds. India Tourism in a bid to encourage the youth in the mission Dekho Apna Desh supported the institute for various visits to Salaranjung Museum, Rashtra pati Nilayam .

Students participated in Swachha awareness walk, Rashtriya sanskriti Mahotsav "EK Bharat Shresht Bharat", EK Bharath saree walkathon, Rangoli competitions were held to celebrate Sankranthi festival. Asst Director India Tourism Mr Krupakar has been supportive of our various yuva tourism activities.

Sankranthi Rangoli Competition



Rtn Visi Reddy & Rtn Vijaya Lakshmi from RCJH 3150

National Unity Day 2023



On the occasion of National Unity Day .Sardar Vallabhbhai Patel's Birthday. The students took the Unity Day Pledge . To remember and follow our commitment to National Integration and Equality and to stand against all forces of division, separation, hate , discrimination and to strive for love, care, forgiveness and understanding that our collective differences makes us stronger together. Jai Hind!!



Salarjung Museum Visit



Rashtrapathi Nilayam Visit



One Bharat Saree Walkathon



Rotaract Club of IHM Shri Shakti 2023



The Rotaract club of IHM Shri Shakti inducted 80 new rotroctors for the academic year of 2023 - 24. Rtn MVR Mohan garu presided over the induction while DRR Sailesh administrated the oath. with renewed enthusiasm the fresh committee headed by Rtr Nikhil Kapoor (President) supported by Vice President Rtr Niyati and Secretary Rtr Kevin gill pledged to continue working towards the society under the guidance of our sponsor club RCJH-3150. Rotaractors attended a seminar on handling E waste by Rtn Padmaja and Antirragging awareness seminar was conducted by Ms.Faida Raj. Rotractors assisted in the noble cause of artificial limb donation,they also volunteered to coordinate the vocational awards ceremony of RCJH-2024. The annual fruit mixing was made sweeter with the presence of specially abled children from Sweekar Upakar Rehabilitation centre. Environment awareness is must for this generation in line with the same, IHM-Shri Shakti Rotaract members volunteered in a noble cause of Mushkin lake Cleaning. Their efforts were much appreciated .The institute took up the initiative of spreading the culinary awareness and career option among the youth by conducting a district Rotaract event (Rotaract Culinary Clash).which was well received.18 teams from. District 3150 participated. This day long event was attended by prominent Rtns. well covered by the media Celebrity chef Raju, Chef Sowmya Prakash, Chef Akshay by Taj Vivanta, Chef Irfan from Sodexo guided the students through the rules and regulations and ensured a fair and smooth competition. The huge display of ingredients available for the competitors was appreciated by all. The day ended with Award ceremony.



IHM Shri Shakti 2023 Rotaract Activities



Sweekar Upakar Rehabilitation centre



Mushkin lake cleaning



District 3150 Rotaract Culinary Clash



Rtn Dr Jyothi Reddy
President. RCH



Rtn Satya Pinjala



DRR Sailesh



Rtn Busi Reddy
Shankar Reddy garu



Chef Irfan Lateefi



Ms. Mary Srinivas
Faculty Co-ordinator





Chef Akshay Kumar
Executive Chef
Vivanta Begumpet, Hyderabad.



Chef Irfan Lateefi
Regional Chef.
Sodexo India Services Pvt Ltd



Chef Saumya Kanti Seth
Sous chef - Marigold



Chef Raju
Celebrity chef Etv



Halloween Spooktacular Bash – Theme Dinner

IHM Shri Shakti. "Hocus Pocus" mansion was all decked up to celebrate, Witch Ursula's Spooktacular Halloween Bash. We were happy to host General Managers Front office Managers & HR Managers from city Hotels, along with our Management. The decor, carved pumpkins & drama by Dracula and Witches at the entrance set the mood for the evening. Witch Ursula ensured all were entertained by her team of witches and wizards. Some of the performances gave Goosebumps. Our friendly ghost Casper kept popping up to say Hellooo! Spookalicious drinks & meals were prepared and served by our budding chefs. Ghoulish Apple cooler, Black magic Mojito, Rice creepies, Zombie Baby heads, Graveyard dirt, Draculas rooster au vin Matilda's eyes & Crawly spider Tarts, just to name a few. The gypsy fortune teller and her assistant predicted a bright future for IHM Shri Shakti. We thank our honourable guests for their sportiveness.



Halloween Spooktacular Bash – Theme Dinner



International Chefs Day



International Chefs Day -2023 " Growing Great Chefs " It was an ideal occasion to invite Chefs from the City Hotels .The theme of the event was " Cooking is my Cardio" The students in association with Asst Director India Tourism Mr Krupakar took part in a swachata awareness walk . Students also presented a brief talk on the importance of Chefs Day & how careers as chefs have become popular in the

recent past . The program concluded with a felicitating all the guest with the numerous goodies from our sponsors Incredible India, Pillsbury , Vijetha Fresh healthy living, Mavees, & Sodexo. This was followed by a sumptuous sit down lunch prepared by our 2nd yrs. and Chef Ramp Walk by our students. This provided an ample networking opportunity .

International Chefs Day



SPONSORED BY:

अतुल्य! भारत
Incredible! India



BARRY CALLEBAUT



Fruit Mixing Ceremony 2023



Fruit mixing ceremony is the event of joy and Merry making ,Our special guest were the differently abled children from Sweekar rehabilitation center ,Chef Irfan Mr. Sanjay from Sodexo and Chef Rajashekar Kanchi from Slice factory added to the glory to this event with their presence The beautifully decorated fruit mixing table , singing of carols and Santa with his bag of goodies added to the ambience.



Dinning Etiquettes



The first golden rule for Gentlemen & Ladies is having excellent table manners . We at IHM Shri Shakti always ensure this skill is ingrained in all our students during Dinning Etiquettes session.



Akshaypatra Bulk Kitchen



IHM Shri shakti always strives to bridge the divide between Academia and Industry by conducting as many industry visits and expert talks as possible to ensure students are well versed with industry trends . Hotel visits , Market / Hotel specialty vendors , Bulk kitchens like Akshya patra & Sodexo.



Sodexo centralised kitchen



As food handlers our students must understand the back of the house operations of any organization. Mc Donald's HR Ms. Aishwarya Chowraha , Deputy manager operations Mr. Giri guided the students through the educational tour. A detailed and

informative session regarding the operations of a QSR ,helped the students get an insight in operational SOPs ,Hygiene standards , equipment specifications , staff training and development & their Marketing strategies.

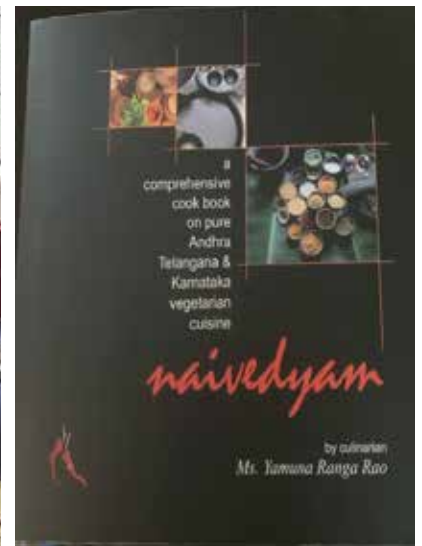
Hotel Visits



Glimpses of 2023 - 24



Institute undertook a complete renovation of the student dining & recreation hall during the summer break to the surprise and pleasure of our students .



Inspiration personified Director Mrs. Yamuna Ranga Rao was elated as she released the printed copy of her Recipe book "Naivedyam" a comprehensive book on Andhra, Telangana & Karnataka vegetarian cuisine.



The occasion of Earth Day. IHM Shri Shakti students along with team from Marriott Hyderabad implemented Marriott International Initiative serve 360, in the presence of Training Manager Mr. Yashwanth Yadav, principal of IHM Shri Shakti and Faculties undertook the plantation of an assortment of 60 trees donated by Marriott Hyderabad in and around the campus.

Glimpses of 2023 - 24



Rotary Vocational awards ceremony. Chief Guest Mr AK Khan IPS with IHM- SS Rotaractors



Rashtriya Sanskriti Mahotsav (RSM), a National Culture Festival inaugural Session at People's plaza attended by Faculty with the Yuva Tourism members.



Sports Day



Volunteers at 10 K Marathon



Novotel Hyderabad airport gratitude week



Principal greeting CMD Mr. D.V Manohar on his Birthday



Volunteers at Hitech exhibition



Alumini Ms. Sanjana Pandey receiving best receptionist award from Ms. Patrizia Pellegrini The AICR president at Plaza west Bay Doha Qatar



Ganesh Pooja



Chef Dhiraj Judging Millet Cookery Competition at Army Wives Welfare Association



Always a pleasure to bump into our Alumni at their place of work

The Evolution of AI in the Hospitality Industry in India



Madhavi Vaishnav
IHM Shri Shakti - IInd year

The hospitality industry in India is witnessing a notable evolution with the increasing adoption of Artificial Intelligence. This technology is proving to be a game-changer by simplifying, accelerating and streamlining tasks. Most of the big players in the industry have recognised its importance, especially in the post-COVID era. AI can assist in various operations, but the most significant benefit is the enhanced customer experience it provides with personalised and customisable services and the efficiency of the service.

Personalised experiences: AI has transformed the hospitality industry by analyzing guest data to provide personalized experiences. This helps hotels exceed guests' expectations and meet their unique needs by analysing guest preferences, behaviours and tastes. It provides an individualistic experience to the guests which is unique to every individual or party.

Streamlining Operations: AI is transforming the hospitality industry by automating mundane tasks like data entry and inventory management. This enhances operational efficiency and minimizes errors, allowing staff to focus on more complex and guest-centric tasks.

Smart Infrastructure and Sustainability: AI enables predictive maintenance in eco-friendly hospitality infrastructure. It detects potential equipment problems, minimizes downtime, maximizes

energy efficiency, and generates significant cost savings. With AI, the industry can promote sustainable practices and stay ahead of the curve.

Contactless services: Opting for a touchless experience proves to be an advantageous move for hotels as it minimizes the amount of physical interaction with their guests. The self-checkout terminals, conveniently placed in public areas, expedite the check-in and check-out process for guests.

Use of AI in Rajiv Gandhi International Airport

GMR Hyderabad International Airport has recently launched a pilot project to enhance the convenience of their passengers. As a part of this, they have introduced 'smart trolleys' that come equipped with a tab-like screen. These trolleys provide an excellent wayfinding solution for travellers as the screen displays critical information such as airport access routes, flight schedules, directions to gates, product information, and store locations.

Pradeep Panicker, CEO- of GMR Hyderabad International Airport said, "We are thrilled to pioneer this next-generation smart trolley. The pilot project aims to provide an experiential airport experience for our passengers." "These smart trolleys on premises act as a navigation tool, with a way of finding the terminal and exploring other facilities and conveniences. Innovation is our key strength and the positive response we have been receiving from travellers who have been using it has been encouraging," he added.

Anand Mahindra, CEO of Mahindra Group shared his amusement about smart trolleys on Twitter.

Use of AI - Kiosks and Robots in Hyderabad F&B outlets

A kiosk is a type of advanced ordering system that enables customers to place their orders

and personalise their meals using an interactive touch-screen interface. These kiosks are a part of McDonald's, Swachh Kitchen, KFC is an ongoing initiative to improve and streamline the customer experience by introducing modern and convenient technologies.

The interactive robot named Maira (Multi-Sensing Intelligent Robotic Assistant) was manufactured in by a city-based company Vistan NextGen. The robot is programmed to see, feel and hear its surroundings so it can rapidly adapt to whatever environment it is placed in. This robot at Chitti in Town can shake hands, move its head, and talk in six different voice modulations to entertain the guests while they wait for their order.

Similarly, Robot in Robo kitchen in Jubilee Hills customers can order food of their choice without interacting with a waiter. Every table at the restaurant has an iPad through which orders can be placed directly. Once the order is made, the robot picks up the food from the chef and delivers the same to the right customer.

The adoption of AI in the hospitality industry is a dynamic and ongoing process. While it brings numerous benefits, it is important to strike a balance between automation and maintaining the human touch that is essential for providing genuine hospitality experiences. As technology continues to advance, the hospitality sector is likely to see further innovations and improvements in guest services through the integration of AI solutions.



One Day General Manager



M Prarith in the hot seat
IHM Shri Shakti - IInd Year

God does not shower blessings, God showers opportunities I never anticipated that good deed done without expectations would yield me a life time memory. I appreciate the unexpected manganous gesture of COO Mr. Ganesh Sir to reward me with an opportunity to be a one day the general manager of hotel Radisson Hitech City . Every hotel management Student's dream is to be the general manager of a hotel. Adream which takes 15 to 18 years to get fulfilled it came true for me in my second year itself,this wonderful opportunity I got as being the part of IHM Shri Shakti, which has added

a remarkable feather on my cap.Mr Ganesh ,COO, Hotel Radisson Hi-tech city gave this opportunity to me encourage the upcoming generations and have a brief insight about the hotel operations, close view of each department and to get a feel of the responsibility of running a hotel responsibility towards the guest, staff and management.This was an overwhelming experience. All HOD and staff at Radisson Bluwere very welcoming and I could sense that in spite of their heavy work load,they went all out to clean my doubts and andmake me feel welcome, a feeling I will

cherish forever. Having lunch with hotel's GM and department heads of every department was a bit daunting for a shy boy like me , but made me realise how such gestures go a long way in building teams.

All HODs also took time out for a group picture. Each and every moment made me feel elated when I think about it even today . My heartfelt gratitude to COO sir, GM sir, Hotel HODs and my alma mater IHM Shri Shakti and Rotaract Club of IHM Shri Shakti who all put their wheel into motion.

I had a keen interest in hotel management hence doing the course and I now am doubly sure I am on the right track, I do love the hotel life . It may not be as rosy as my 'one day GM' experience but am willing to work for it. I will shine one day to become the GM of a great hotel.



Mr. M.V. Ganesh
COO - Manjeera Hospitality



M Prarith with GM and HODs of Hotel Radisson Hitech City

The loom of India : Ikat



Ikat is a weaving style common to many world cultures. It is probably one of the oldest forms of textile decoration. However, it is most prevalent in Indonesia, India and Japan. In Central and South America, Ikat is still common in Argentina, Bolivia, Ecuador, Guatemala and Mexico.

The patterning of textiles using the dyeing technique of Ikat in Indonesia involves the application of resist dyeing on the yarns before weaving the fabric. In the Indian case study, the relevance of including such Indigenous technology in culturally relevant pedagogy for contemporary design and technology education, especially in higher education, is demonstrated. The localization of Indigenous technology in India is facilitated by institutional support and regulatory processes that aid in protecting the intellectual property of these technologies. Evidence is presented by Ikat regional communities, showcasing how Indigenous knowledge traditions contribute to our understanding of sustainability in technology education. Various types of Ikat, such as warp Ikat, weft Ikat, compound Ikat, and double Ikat, can be differentiated. Warp Ikat, which involves winding the yarns—cotton, silk, wool, or other fibers—onto a tying frame and then separating them into bundles, is considered simpler to

produce compared to weft ikat or double ikat. To minimize the labor-intensive binding process, the thread bundles are folded, resembling paper dolls, and a basic ikat motif (BIM) is bound that will be repeated. The precise alignment of motifs is adjusted, and thin bamboo strips are utilized to prevent tangling or misalignment during weaving. Ikat art has a history spanning thousands of years in India. In several regions, Ikat processed cloth, including sarees, kurtas, bedsheets, door screens, and towels, enjoys high popularity. While authentic Ikat may be prohibitively expensive for many consumers, it serves as an inspiration for designers. Many textile designers draw inspiration from the feathered edges of Ikat, using them as a starting point but ultimately producing designs using less labor-intensive techniques such as Jacquard weaving and print designs.

I feel we shall involve ourselves buying less but better quality products, where we will value fabrics for natural fibers used in making them and craftsmanship involved in producing such unique handloom.



Tanishi Jain

IHM Shri Shakti - IIIrd year

Finding Balance: Academics and Sports

Striving towards success !

As a student-athlete, striking a balance between academics and sports can be challenging but achievable with discipline and effective time management. Finding balance as a student-athlete requires dedication, perseverance, and a willingness to adapt. By implementing strategies, I try navigating the demands of academics and sports while thriving in both areas .

I am a firm believer in the power of balance – the delicate equilibrium between textbooks and basket balls , net balls to the late nights of journals after grueling netball practices, my life has been a testament to the pursuit of excellence both on and off the field. Managing a professional course like hotel management along sports is a tough act to balance but I am determined to excel in both

arenas . I learned to manage my time effectively, carving out dedicated study periods between practices and games.

. It isn't always easy, but my parents guidance and support propelled me forward. There are moments of doubt and frustration along the way. The pressure to perform both academically and athletically weighed heavily on my shoulders at times balancing my attendance. Yet, with each setback came an opportunity for growth. Whether it was a disappointing grade or a tough loss on the field, I refuse to let adversity define me. Achieving the winner title in 16th South Zone National Netball Championship Telangana 2023-24, was fruit of my hardwork and dedication. It was an elating moment as I basked in the glory of this recognition by Ministry of Youth Affairs and Sports ,Govt. of

India..

I am eternally grateful for the unwavering support of Principal ma'am , faculties, my family, coaches, and classmates in my journey. Their encouragement and guidance are instrumental in my success, providing a solid foundation upon which I could build my dreams. They believed in me when I doubted myself and pushed me to reach new heights, both academically and athletically.



K. Samyuth,
IInd Year - B.Sc.
International Level Basketball Player
National Net Level Ball Player

BRAVO – 2024



Mr. AYUSH PATEL
(Highest marks in all 3Years)



Ms. K. MADHAVI
(1st Year)



Mr. NIKHIL CAPOOR
(2nd Year)



Mr. AAYUSH PATEL
(3rd Year)



Mr. BHANU SINGH & Mr. HASSAIN ALI
(CCFPP)



Ms. TANISHI JAIN
(Best All Rounder 2024)



Mr. P. TRILOCHAN KUMAR
Best Performer - Food Production



Ms. VARSHA
Best Performer - F&B Service



Mr. PRATHAM BHATIA
Best Performer - Front Office



Mr. DRISHYA KUMAR
Best Performer - Housekeeping



Ms. SAACHI KOTAK
B.Sc 3rd Year



Aspiring Hotelier
Mr. SAYYED ABUSSAMI
B.Sc 3rd Year

Promising Hotelier
Mr. B. VAMSI
B.Sc 2nd Year

Budding Hotelier
Mr. B. AKSHAY KUMAR
B.Sc 1st Year



Shakti Cash Awards
Academic Excellence

Ms. K. MADHAVI
First in Class - B.Sc 1st Year
Mr. SHREYASH BANERJEE
Second in Class - B.Sc 1st Year

Mr. NIKHIL CAPOOR
First in Class - B.Sc 2nd Year
Ms. K. SAI POOJA
Second in Class - B.Sc 2nd Year

Mr. AAYUSH PATEL
First in Class - B.Sc 3rd Year
Mr. M. SAI TEJA
Second in Class - B.Sc 3rd Year

Mr. BHANU SINGH & Mr. HASSAIN ALI
(CCFPP)
Mr. P. MAHESH REDDY
Second in Class - CCFPP



Mr. K. THANAY REDDY
B.Sc 3rd Year



Mr. M. TRISHUL REDDY
B.Sc 3rd Year



Ms. GL. HARIPRIYA
B.Sc 3rd Year



Mr. SAYED FIRBAUSH ALLI
B.Sc 3rd Year



Ms. P. RISHITHA REDDY
B.Sc 3rd Year



Mr. L. SOUMITH RAO
B.Sc 3rd Year



Mr. K. PREM SINGH
B.Sc 3rd Year



Mr. B. SAI KUMAR
B.Sc 3rd Year



Ms. YASHMITA SAJNANI
B.Sc 3rd Year



Mr. KVS SHARMADA
B.Sc 3rd Year



Mr. K. RADHA KRISHNA
B.Sc 3rd Year



Mr. G. BHANU VARDHAN
B.Sc 3rd Year



Ms. K. SATYA HARSHITHA
B.Sc 3rd Year



Ms. K. SAI POOJA
CCFPP



Ms. NAIK BHAGYA SRI
CCFPP



Mr. D. MANIKANTA
CCFPP

Placements 2024

The culmination of three years of academic and personal grooming results in successful placement of our graduating batch.

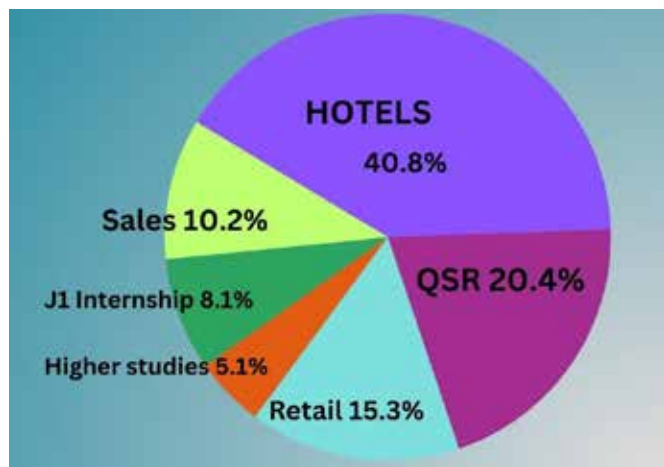
Soft skill training, group discussions, confidence building sessions, mock interviews, help bring out the best in our students.

Students opting for higher studies or J1 visa are given the necessary guidance. The institute is held in high esteem by the industry and our students are always welcomed.

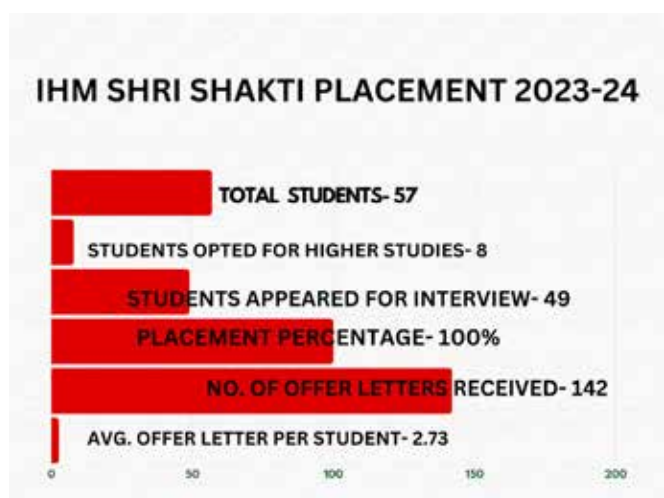
It is gratifying to see the boom in the industry positively impacting recruitment and improve annual packages

Faculty Coordinators- Mr K.M.Moizullah & Ms Jahnvi Nayak

Student Coordinator – Ms Tanishi Jain



Accor Hotels



Trident - Oberoi Hotels and Resorts



Marriott Hotels and Convention Centre



Mc Donald's



Third Wave Coffee



Green Park Hotels



Dolphin Hotels Ramoji Film City

Milestones



Best Educational Institute by Department of Tourism Andhra Pradesh - 2013



Best Hotel Management Institute Telangana - 2015



Best Hotel Management Institute Telangana - 2016



Academic Excellence Award Department of Tourism Telangana - 2022

30 Years and Going Strong



**Thank you for your dedicated service since the inception of
Shri Shakti Educational Society**

USA INTERNSHIP & NEWZEALAND INTERNSHIP



Name : Uppari Pranesh (USA)
Hotel Name : Marriott Marquis Atlanta.
Working as : Culinary Intern
Monthly Salary: 2,800 USD



Name : Sridhar Goud (USA)
Hotel Name : Embassy Suites
Working as : F n B service
Monthly Salary:2500 USD



Name : kesava Durga Sai Satish Podala (USA)
Hotel Name : Embassy Suites
Working as : Food and Beverage Intern
Monthly Salary : 2,500 USD



Name :- Somashetti Naveen (USA)
Hotel Name:- The Galt House Hotel By Wyndham
Working as :- F n B service
Monthly salary:- 3000 USD



Name : Ankam Dharshan (USA)
Hotel Name : Galt house
Working as : Culinary intern
Monthly Salary: 2,400 USD



Name : Cleon Mascarenhas (Ireland)
Hotel Name : Druids Glen hotel and golf resort
Working as : Commie chef
Monthly Salary: 2000 Euro



Name : Pardha Saradhi (NZ)
Hotel Name : Sudima Auckland city
Working as : F n B service attendant
Monthly Salary: 3600 NZD



Name : Burchell Julian Joseph (NZ)
Hotel Name : Sudima Auckland city
Working as : F n B Service attendant
Monthly Salary: 3600 NZD



Name : Vedang Dingankar (USA/Canada)
Hotel Name : JW Marriott Marco Island
Working as : Chef
Monthly Salary: \$2,800

INTERNATIONAL INTERNSHIPS IN

- ☑ USA JI
- ☑ FRANCE
- ☑ MAURITIUS
- ☑ SINGAPORE
- ☑ DUBAI

INTERNATIONAL JOB PLACEMENTS

- ☑ DUBAI
- ☑ FRANCE
- ☑ SAUDI ARABIA
- ☑ SINGAPORE
- ☑ MALTA

INTERNSHIPS AVAILABLE EVERY MONTH

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 METRO PILLAR NO-C 1056, LANE BETWEEN AXIS BANK AND SWISS CASTLE .

CELEBRATING

30

YEARS

EXCELLENCE IN
HOSPITALITY EDUCATION

— SHRI SHAKTI —
EDUCATIONAL SOCIETY