

Edition II, Dated 07th Sept, 2020

SERVO NEWSCAST

(The official newsletter of Servo Hospitality School)



LEARNING IN THE TIME

Challenges during COVID-19 have created a need for health and safety with an understanding to shift from regular classes to virtual home sessions. Welcome to our Servo Hospitality School Second Newsletter- Happenings of April, May & June. We keep you updated on the latest leanings & development taking place here. The year 2020 has been a challenging phase for us academically and extracurricular activity-wise. Yet our esteemed guests from hospitality, have helped plan a comprehensive approach towards this problem by providing a new vision towards & dissolving all gaps.

Our dedicated management led by Ms. Surbhi Ghai, Managing Director - Servo Institution, vision has assisted the dedicated faculty from time to time making it an unmatched experience for us. We too have taken every challenge & opportunity in our own pride & turned it around like a win for Team Servo. Our students have also shown unparalleled enthusiasm. Each task possessed a new dimension, thrill & challenge, wherein students have developed the skill-set, co-operate & comprehend and gracefully adapted to all the changes in the working environment.

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2. Hospitality on the Sea: Essentials of Food & Beverage Services in 27th May, 2020
Cruise Line and Career Prospects (*Mr. Amit Minocha, Entrepreneur and Former Sommelier at Carnival Cruise Line*)
3. Hospitality Careers: India & Abroad 04th June, 2020
(*Mr Deepak Kumar, Cluster Asst. Learning and Development Manager, Movenpick Bur Dubai & Movenpick Al Mamzar*)
4. Tips & Tricks for a Successful Hospitality Career 08th June, 2020
(*Mr. Harish Chandra, Head of IT (CTO) at Sarovar Hotels Pvt Ltd & Founder of GHTP*)
5. Planning Hospitality Career amidst the Fourth Revolution 15th June, 2020
(*Dr. Sudhir Andrews, Chairman – Board of Studies, Servo Hospitality School*)
6. Changes in Food & Nutrition Trends 24th June, 2020
(*Ms. Gauree Kukreti, Asst. Prof., Pharmaceutical Department, Sardar Bhagwan Singh University, Dehradun*)

PRACTICALS

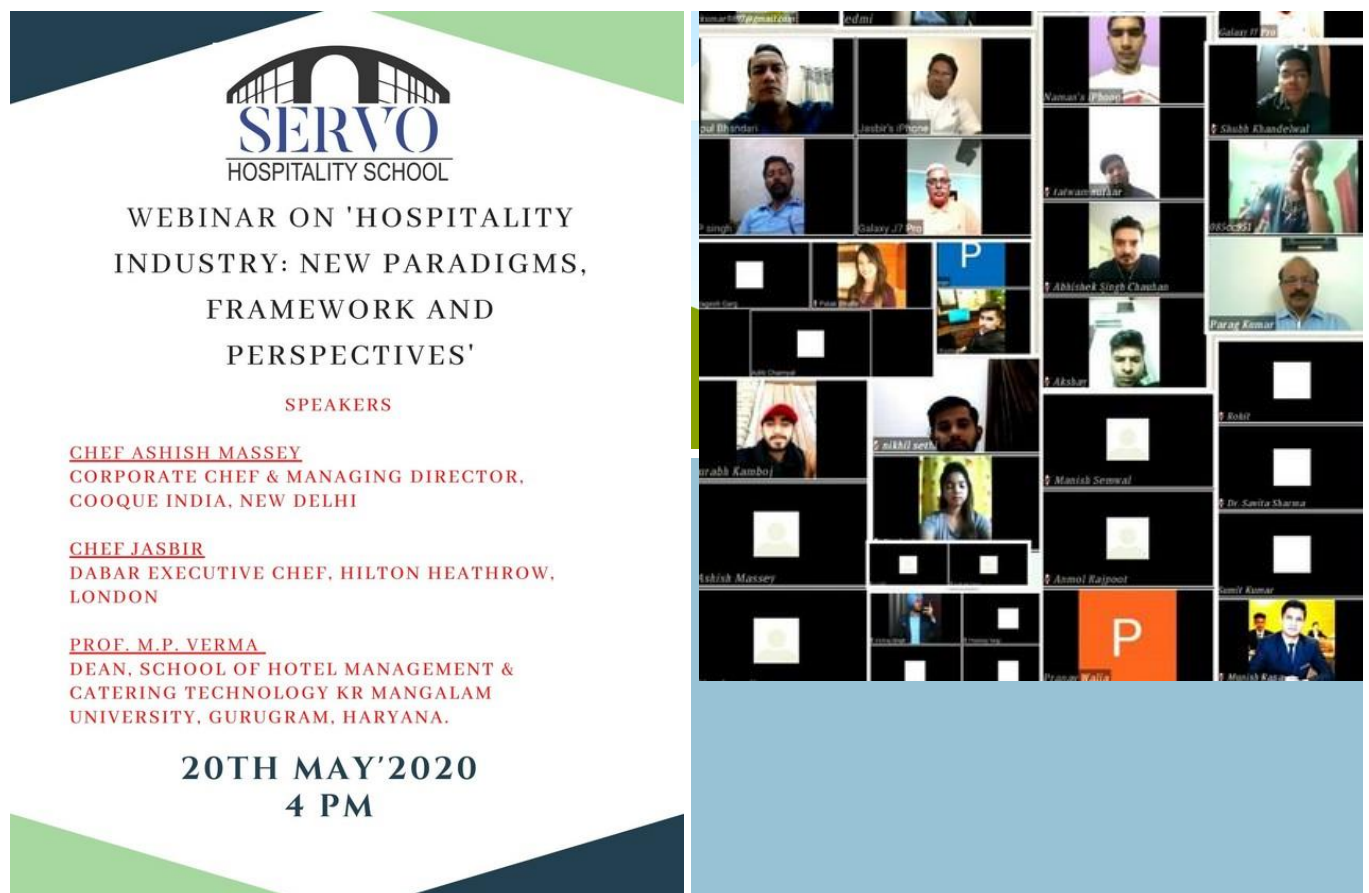
1. Towel Art Demonstration 04th June, 2020
(*By the Students*)
2. Mock-tail Demonstration 07th May, 2020
(*By the Students*)
3. Demonstration of Traditional Dishes 14th May, 2020
(*By the Students*)
4. Napkin Fold Demonstration 25th May, 2020
(*By the Students*)
5. Live Bakery and Patisserie Workshop 12th June, 2020
(*Chef Priya, Former Sous Chef, ITC Kolkata & Chef VPS Negi, HoD Culinary Arts, Servo Hospitality School*)

QUARTER- 2 (APRIL, MAY, JUNE, 20)

a) Webinar on Hospitality Industry : New Paradigms, Framework & Perspective (Dated: 20th May, 2020).

Resource Person :-

- i. Chef Ashish Massey - Corporate Chef, COOQUE India,
- ii. Chef Jasbir Dilbar - Executive Chef, Hilton London Heathrow Airport
- iii. Prof. V. K. Verma - Dean, School of Hospitality Management & Catering Technology, K. R. Mangalam University, Gurugram, Haryana



The image displays a promotional poster for a webinar on the left and a screenshot of a Zoom meeting grid on the right. The poster features the logo of SERVO HOSPITALITY SCHOOL at the top, followed by the title 'WEBINAR ON 'HOSPITALITY INDUSTRY: NEW PARADIGMS, FRAMEWORK AND PERSPECTIVES''. Below the title, it lists the speakers: CHEF ASHISH MASSEY (Corporate Chef & Managing Director, COOQUE India, New Delhi), CHEF JASBIR (Dabar Executive Chef, Hilton Heathrow, London), and PROF. M.P. VERMA (Dean, School of Hotel Management & Catering Technology, K.R. Mangalam University, Gurugram, Haryana). The date and time are listed as 20th May'2020 at 4 PM. The Zoom grid on the right shows a grid of participants, with some names visible such as 'Ashish Massey', 'Jasbir Dilbar', and 'Prof. V.K. Verma'. The grid is partially obscured by a blue bar at the bottom.

The participants included students, academicians, industry experts, research scholars, hospitality aspirants, parents and esteemed guests. They were enlightened & motivated by the rich & powerful talks of experts, who shared their views on the future hospitality avenues and possibilities, based on their vast experience. The session was followed by a questions/answer round.

b) Webinar on Hospitality on the Sea: Essentials of Food & Beverage Services in Cruise Line and Career Prospects (Dated: 27th May, 2020).

Resource person:- Mr. Amit Minocha, Entrepreneur and Former Sommelier at Carnival Cruise Line.



SERVO
HOSPITALITY SCHOOL
by OTHM, United Kingdom

WEBINAR ON
HOSPITALITY ON THE SEAS: ESSENTIALS OF FOOD & BEVERAGE SERVICES IN CRUISE LINE AND CAREER PROSPECTS
DATE: **27TH MAY 2020, WEDNESDAY**
TIME: 11AM ONWARDS

SPEAKERS

Amit Manocha
Sommelier at Carnical Cruise Lines

VPS Negi
HoD Culinary, Servo Hospitality School

Contact us at: 7253000351/7253000357/ 7617477585



The guest speaker focused the audience mindset towards the career growth in cruise line and other hospitality firms. He emphasized on true spirit of a hotelier, which according to him is being passionate, honest, loyal, team leader and smart worker towards his/her job.

c) Webinar on Hospitality Careers: India & Abroad (Dated: 04th June, 2020).

Resource person:- Mr Deepak Kumar, Cluster Asst. Learning and Development Manager, Movenpick Bur Dubai & Movenpick Al Mamzar.

JOIN OUR NEXT WEBINAR
HOSPITALITY CAREERS: INDIA & ABROAD

SPEAKERS 4 June Thursday | 3:30pm

DEEPAK KUMAR
Cluster Asst. Learning & Development Manager,
Movenpick Bur Dubai & Movenick Al Mamzar

VIPUL BHANDARI
HOD, F&B Service/Host

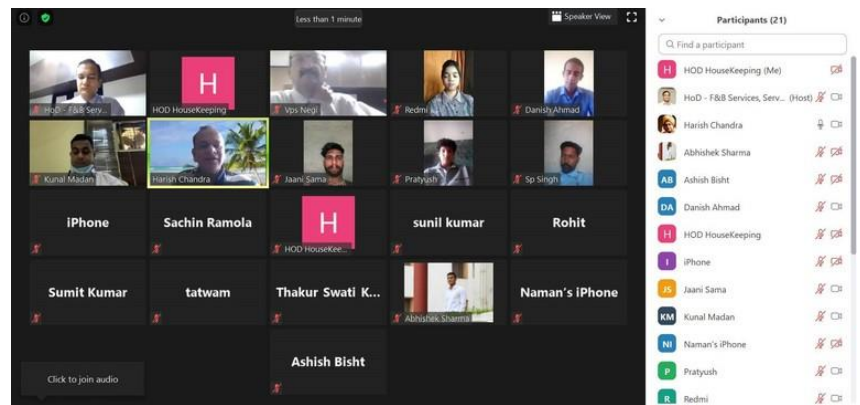
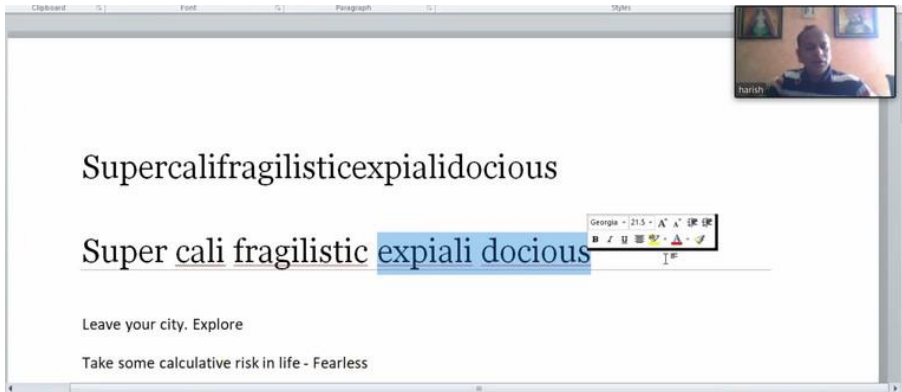
<http://servoinstitutions.com/>



The participants included students, academicians, industry experts, research scholars, hospitality aspirants, parents and esteemed guests. They were enlightened & motivated by the rich & powerful talks of the Eminent Speaker, who shared his views on the future of hospitality avenues and possibilities of making a great career in India and abroad, based on his vast experience.

d) Webinar on Tips & Tricks for a Successful Hospitality Career (Dated: 08th June, 2020).

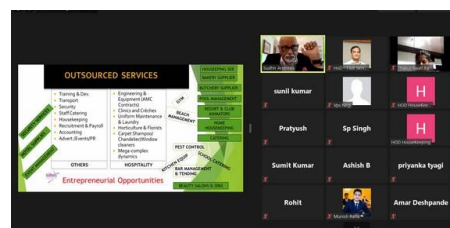
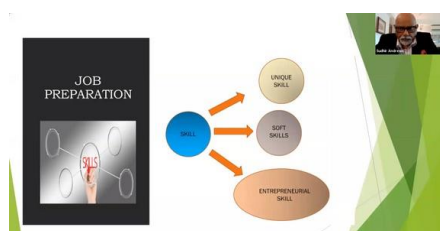
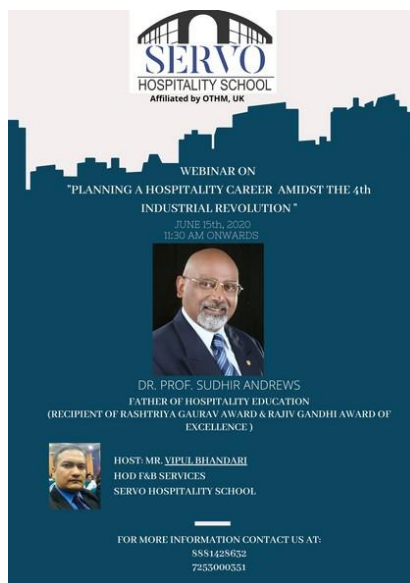
Resource Person:- Mr. Harish Chandra, Head of IT (CTO) at Sarovar Hotels Pvt Ltd & Founder of GHTP



The participants were focused on building the basic, however essential parameters such as; the importance of creating crisp & strong resume, learning & developing good communication skills and generating a high self confidence and morale

e) Webinar on Planning Hospitality Career amidst the Fourth Revolution (Dated: 15th June, 2020).

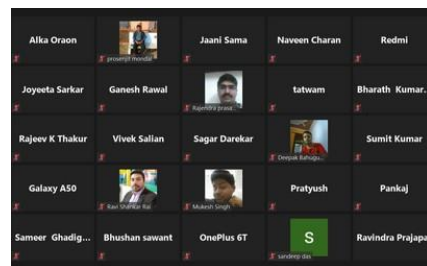
Resource person:- Dr. Sudhir Andrews, Chairman – Board of Studies, Servo Hospitality School



The sixth talk of the online series witnessed the golden rules of inculcating & imbibing the hospitality traits, so as to lead a successful career. Participants who included students, faculties, dignitaries and guests, were delighted to hear from the keynote speaker and acquaintance themselves with the thoughtful insights of the hospitality industry. The rich & informative power point presentation led the participants to focus & acquire more from the session. The webinar was followed up by Q/A round and vote of thanks.

f) Webinar on Changes in Food & Nutrition Trends (Dated: 24th June, 2020)

Resource person:- Ms. Gauree Kukreti, Asst. Prof., Pharmaceutical Department, Sardar Bhagwan Singh University, Dehradun



MINERALS	FURTIONS
Sodium	Maintains normal fluid and electrolyte balance, assists nerve impulse initiation and muscle contraction
Phosphorus	Mineralization of bones and teeth; part of every cell; used in energy transfer and maintenance of acid-base balance
Calcium	Mineralization of bones and teeth; regulate many of the body's biochemical processes; involved in blood clotting, muscle contraction and relaxation, nerve function, blood pressure and immune defenses.
Zinc	Essential for normal growth, development, reproduction, and immunity.



The guest speaker enlightened the audience with her ideology behind consuming healthy food and diet. She emphasized on the importance and ways to maintain a healthy body, mind & soul. The session was focused on classification of food, macro & micro nutrients, objective, functions & sources of each nutrient, balanced diet, importance of routine exercising, illness due to deficiency of minerals, vitamins and their cure. The webinar became more absorbing, right after the session expert acquainted the listener on the concept of 'Veganism' i.e. eating plant based food to the exclusion of all the dairy products and animal food. She focused on veganism diet food such as whole food, raw food, 80/10/10, raw till 4, thrive diet that not only reduces serious illness and diseases but also boost the immune system, saves the environment & is far more ethical. The rich and detailed presentation was thoroughly viewed and acknowledged by the participants. Several questions pertaining to ways of boosting immunity, increasing antibodies, rich sources of mineral and vitamins, planning a balanced diet, various mechanisms and procedure of controlling different illness, building up the muscles by natural food & diet and methods of detoxification, kept pouring in till end of the session..

g) Towel Art Demonstration (Dated: 04th June, 2020)

Resource Person:- Mr. Ajaypal Singh Rawat, HOD Housekeeping, Servo Hospitality School



Students practices & participates in the various 'Towel Art' activities from home, in lock-down phase. They were guided and motivated by the Mr.Ajay Rawat.

h) Mock-tail Demonstration (Dated: 07th May, 2020)

Resource person:- Mr. Vipul Bhandari, HoD Food & Beverage Services, Servo Hospitality School.



Amidst the lockdown and covid-19, our student warriors continues to study from home; preparing various healthy mixed drinks, that not only keeps an individual fit, but also boosts the immunity.

i) Demonstration of Traditional Dishes (Dated: 14th May, 2020)

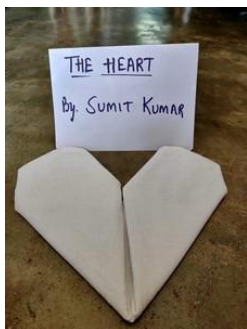
Resource Person:- Chef VPS Negi, HoD - Food Production, Servo Hospitality School



Students making most out of their quarantine days and showcasing the art of cooking traditional dishes. They were motivated and guided by Chef VPS Negi.

j) Napkin Fold Demonstration (Dated: 25th May, 2020)

Resource person:- Mr. Vipul Bhandari HOD Food & Beverage Services, Servo Hospitality School.

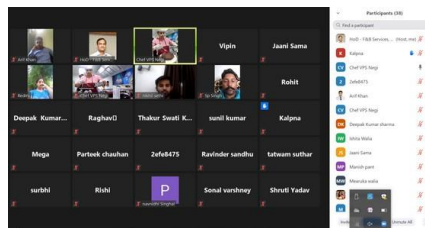


"For the things we have to learn before we can do them, we learn by doing them." - Aristotle Lock down 4.0 begins with the students nourishing & nurturing the art of f&b service traits by designing some nice napkin folds.

k) Live Bakery and Patisserie Workshop (Dated: 12th June, 2020)

Resource Person:-

- i. Chef Priya, Former Sous Chef, ITC Kolkata.
- ii. Chef VPS Negi, HoD Culinary Arts, Servo Hospitality School



Live Bakery and Patisserie Workshop was organized wherein, the guest experts showcased their mettle and did a marvelous job of elucidating the various concepts of baking. The duo designed two beautiful cakes which comprised of Chocolate Truffle and Fruit Cake. In addition to it, they also prepared the Vanilla & Chocolate Sponges, Lemon Curd, Truffle sauce and amazing white and brown chocolate garnishes which were Cigar, Fan, and Flowers. The entire workshop was for approximately 3 hours 30 minutes and was open for all viewers through live Face-book streaming and also through scheduled zoom meeting. The event received an overwhelming response and was viewed by more than 400 participants, which came from all walks of life namely students, academicians, hoteliers, esteemed guests, working ladies, housewives, parents etc. Several questions, suggestions, queries kept pouring in during the session, which were thoroughly answered and explained by the Chefs.