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Watsup !!! Westin



WESTIN
 College of Hotel Management
 Affiliated to Osmania University
 2017- 2018



Westin College of Hotel Management

Reliance Chambers, Plot No. 73, Bandlaguda, Rajendra Nagar, HYDERABAD-500 091,
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WESTIN JUNIOR COLLEGE

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Editorial Team



Himanshu Behuria



Suresh Chaganti

I am glad to release the 14th issue of Watsup Westin, our annual college magazine.

Each year, our team of editors, designers, photographers, and correspondents, in addition to generating creative content from the student population, work extensively to report on events in and around college. The final publication reflects and encompasses the diversity inherent to the academic and extra-curricular spaces in Westin— we have in the past, have interviewed and featured articles by distinguished international hoteliers and academicians.

With the onset of the working year 2017-2018, the College Magazine's primary focus has been geared at covering events and notable issues within the college, as well as writing articles and conducting interviews aimed at navigating the student fraternity and relationships with current events, popular culture, academics, and so on.

The magazine continues to expand its reach to achieve its vision of being a truly representative student publication. We have recently expanded our presence in the digital world through the inception of our westin Facebook page, where we try and engage the college community by publishing their creative content regularly, by organizing competitions, and through continued and rapid reporting about college events.

The team hopes to build on this ethos just as much during the upcoming academic years.

Stanley Asirwad
Head, Editorial team

Student Editors



ARYA ARAVIND



SURYA SAIKIRAN

Disclaimer:

The contents of this magazine are a representation of the views of students and achievements of the college. Articles published in this magazine have been sourced from various online information channels. The sole intent of this magazine is to project the creative side of the WESTIN student fraternity.



Prof. S. RAMACHANDRAM
Vice-Chancellor

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Re-accredited by NAAC with A+ Grade



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February 22, 2018

MESSAGE

I am happy to learn that WESTIN College of Hotel Management, Hyderabad is bringing out the 14th edition of *Annual College Magazine* for the academic year 2017-2018

I am delighted to note that you are maintaining the fine tradition of regular publication of Annual College Magazine over the year. The College Magazine is a platform of students ability and College achievements which is indeed commendable. It is a matter of pride to mention that WESTIN College of Hotel Management is in front position of imparting quality education in the field of hospitality management.

I convey my best wishes to the Management, Principal, Staff and Students of the College for their initiative on this occasion.

I wish your endeavor all success.

[PROF. S. RAMACHANDRAM]



Prof. T. PARTHASARATHY

MSc. Ph.D

Dean, Development &
UGC Affairs
Osmania University
Hyderabad. T.S. - 07.



MESSAGE

I am happy to learn that WESTIN College of Hotel Management is releasing it's 14th edition of "Watsup Westin"- their annual College Magazine.

I have come to understand that the magazine is a showcase of student talent and College initiatives which is indeed praiseworthy. "To be the leader in providing state-of-the-art training and international job opportunities to our students". We at OSMANIA UNIVERSITY, believe that a great responsibility is vested on us, as educators. We are proud to have support of a strong team of faculty members, who whole heartedly put their efforts to motivate our students and guide them to progress at every step.

I wish all the students a wonderful and happy 2018 and wishing them all a great success in their lives. I congratulate the Faculty and Students who are part of the team in bringing out this souvenir.


(Prof. T. Parthasarathy)

Prof. Dr. P. RAJA RAO

Chairman, B o S in HMCT&CA
Osmania University
Hyderabad. T.S. - 07.



I am glad to note that Westin College of Hotel management and Catering Technology is bringing out the college magazine for the year 2017- 2018. The college Magazine is a forum which could aptly be used for recording events and fond memories. I am sure that the magazine is resourceful and informative. The college magazine exemplifies the voyage transverse and exhibits the literary skills of the students. The students have been fostered to be humane professionals in every act and there is no doubt that the outgoing batch of 2017-2018 will indeed reach greater heights in life. Best wishes and blessing to dear outgoing students. On this occasion, I convey my good wishes to Principal, Staff and students in their endeavors. Congratulations to the editorial team for their determined efforts in bringing out this magazine.

Prof. Dr. P RAJA RAO

Prof. J. HAYAVADANA

Chairman, BOS in Textile Technology,
Osmania University
Hyderabad. T.S. - 07.



I am very happy to be associated with your college as a Selection committee member and I am also happy to write about Westin College of Hotel Management. I congratulate the Management, staff and students on the occasion of release of Annual Magazine.

Its a pride moment for every student of Westin College of Hotel Management to be a part of the learning process.

The word Hospitality is very important in any context from common life style to Institution in serving the human being and its the pride and prestige to have a great hospitality to serve the society. The college has an electrifying atmosphere with a clearly defined system at place resembling the premises as a temple of worship. The staff is kind and dedicated in their efforts. All the laboratories are well equipped with a typical hospitality layout.

The placements of the college indicate the strong potential capacity of the students in getting world class placements and i wish the management, staff and student best of luck in their endeavours.

Prof. J. HAYAVADANA

OSMANIA UNIVERSITY TEAM VISITING COLLEGE





Dear Students,

RIGHT ATTITUDE IS THE ANSWER BEHIND SUCCESS

It gives me immense pleasure and a sense of satisfaction to pen a few lines in our college magazine as I consider Westin College of Hotel Management is an institution which transforms young students to Internationally employable professionals. "Hotel jobs are Global jobs" So you are going to be global professionals in a few years.

In a complex, highly competitive, sensitive and connected world more than ever our approach to studies, career and life itself makes a lot of difference in shaping your future.

I strongly believe Students are tomorrow's future who will shape up the world.

In an overdemanding and rapidly changing world "Right Attitude" is one of the key traits which determines the success and failure of an individual.

This reminds me of Stephen Hawking who passed away a few days back. He used to say

"The greatest enemy of knowledge is not ignorance, it is the illusion of knowledge."

"Intelligence is the ability to adapt to change." Do you all know that He was diagnosed with amyotrophic lateral sclerosis (ALS) at the age of 21. ?

Scientist Stephen Hawking was known for his groundbreaking work with black holes and relativity and was the author of several popular science books including 'A Brief History of Time.'

What made him successful? Attitude, Attitude, Attitude – positive attitude towards life. He did not sit and cry for his disability and inadequacies.

We have any number of examples to quote.

The job opportunities, career growth, consulting and business opportunities exist in the landscape of hotel, Food, contract catering and related service segment is amazing.

My Australian friend- who worked as an Executive Chef for a 5* hotel started a Restaurant and eventually have 5 units. After a few years his Restaurant Chain was acquired by a reputed Business House.

An Executive House Keeper set up a 40 rooms small hotel and successfully running it after her retirement

A kitchen Helper after many years has become an Executive Chef earning USD 6000 PM +house+ benefits.

A waiter becomes a General Manager of hotel earning USD 10,000 PM +house + benefits. People may hear your words, but they feel your attitude- John C. Maxwell

Wish you all good luck and I am confident that you all will be successful individuals in your areas of expertise.

MD. Warriar
Vice-President



Message from CEO

It is a matter of pride to pen down the message for the annual magazine Watsup Westin being released by Hyderabad Westin team. My heart fills with immense pleasure as I come to realise the progress being made by Westin Hyderabad & Vijayawada. The seeds of an idea sown in 1999 have quickly come to fruition, and the institution is growing strong year by year.

2018 year has been exceptional for the passing out students as they had Campus Recruitment opportunity by Dubai World Trade Centre & Kempinski Mall of Emirates apart from regular companies who have been with us since late 2000's. Many of Westin students are from rural background coming from humble families, it is a wonderful feeling to see so many of them working globally and to see them contributing to the economic development of their families.

My advice to the faculty is to involve in regular counselling sessions with students, go out of the way rather than restricting to scheduled sessions. Young minds need guidance to polish their personality. Proper counselling will help incorporate valuable lessons in their daily life, it helps to shape a student's behaviour and also instil enough discipline in them. Proper guidance helps them achieve their goals and It also helps to build a great student teacher relation.

In the year 2018-19, we are heading towards the 19th year of our existence. I would like to place my sincere thanks to all companies participating in campus recruitments. I wish all the students a wonderful and a happy 2018 and wishing them all a great success in their lives.

I would like to end with a wonderful quote from Dr. AP J Abdul Kalam

Never stop fighting until you arrive at your destined place - that is, the unique you. Have an aim in life, continuously acquire knowledge, work hard, and have perseverance to realise the great life

Regards
Gopi Prasad - CEO

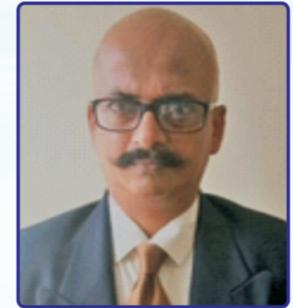




I am Immensely delighted to learn that Westin College of Hotel Management , Hyderabad is bringing out the College magazine 'Watsup Westin ' for the Year 2017-18. The College Magazine is a forum which could aptly be used for recording events, fond memories and creative writing. I am sure that this magazine will be informative and resourceful. On this occasion, I convey my good wishes to the principal, students, faculty and staff of the college in their endeavours.

K. Durga Prasad


COO



It is this time of the year wherein we actually walk through the period that went by and collect events, stories and so much more from this great festival called the learning times which is nothing but 365 days in the college... and all this packed delectably in our latest edition of "Watsup Westin"

Every year brings with it a new set of challenges, curiosities and avenues for introspection and exploration. It is here that I would like to emphasise on the importance of teaching methodologies and instructional strategies. A great deal of research in educational psychology has discovered the importance of inculcating a habit of thinking and learning amongst students which is vital to build a growth mind set.

Teachers and educators play a vital role in building a sense of pride and achievement in their students which are great motivators and performance accelerators. Teachers should ensure that they communicate higher expectations to their students and avoid negative self-fulfilling prophecies. Creativity in classroom and practice activities associated with a concept are important for the programmed development of students. So as teachers and learning specialists let us relook at our teaching methodologies and build in new techniques to drive the above. Happy teaching

My heartfelt thanks to the Vice Chancellor Prof Ramachandram Garu, Selection committee member Prof J. Hayavadana, Professor and Chairman BOS HMCT&CA Prof P Raja Rao, Governing body member Prof T Parthasarathy for their message to the WESTIN college students. My sincere thanks to Prof Gopal Reddy (Registrar and Secretary), Prof Venu Gopal Rao (Director Academic Audit) and the entire Osmania University for their continued support and guidance

I end my thought presentation with this famous quote of Swami Vivekananda:

Arise! Awake! and stop not until the goal is reached

By
S B Vikram
Director / Principal

WESTIN VIGNETTE



Faculty Outing



Service Gear Competition



Napkin Folding Competition



Sparkles



Telangana Food festival



Cocktail Workshop



Coffee Croissant And Chat



Novotel Client Visit



Celebrating World Tourism Day



Student Playing Volley Ball



Students Playing Kabadi



Students Playing Carroms



Students Playing Chess



Sparkles 2018



Celebrating Teacher's Day



Students Selected for Dubai World Trade Center

Nothing is impossible, the word itself says I am possible - **Audrey Hepburn**



WESTIN VIGNETTE



Cricket Match



Ingredient Identification



Equipment Identification

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"Times Travel Award For Best Hotel"
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Nobody has seen form, it's a state of mind where you are confident and you think very positively and everything you think about, it's about how you treat the mind - **M.S. DHONI**



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Sonam Kapadia
Traning Manager

Dear Students,

The travel & tourism industry makes up 9.8 % of global GDP, and it's still growing. Responsible for one out of every eleven jobs worldwide, the industry is the world's largest employer according to the World Tourism Organization UNWTO. The hospitality industry offers a wide range of exciting job opportunities. Although you may immediately think about hotel work when you hear the word "hospitality," however this industry is not only confined to hotels but a number of viable employment sectors including travel and tourism, Airlines, Retail Management, Banking, Event management, Spa companies, Hospitals, Public Relations, Real Estate companies and various food and beverage industries

The World Travel and Tourism Council recently released a report that compared economic growth in the hospitality industry to growth in other market sectors. The organization ultimately determined that hospitality and tourism has one of the highest potentials for expansion of any industry in the world. The exceptional economic growth of the hospitality industry is fuelling an exceedingly quick rate of career evolution. This acceleration can take the form of rapid promotion opportunities or vertical career moves into more complex and prestigious work environments. Because of the dynamic and fast-paced nature of the industry, many hospitality organizations offer administrative positions to employees at comparatively young ages.

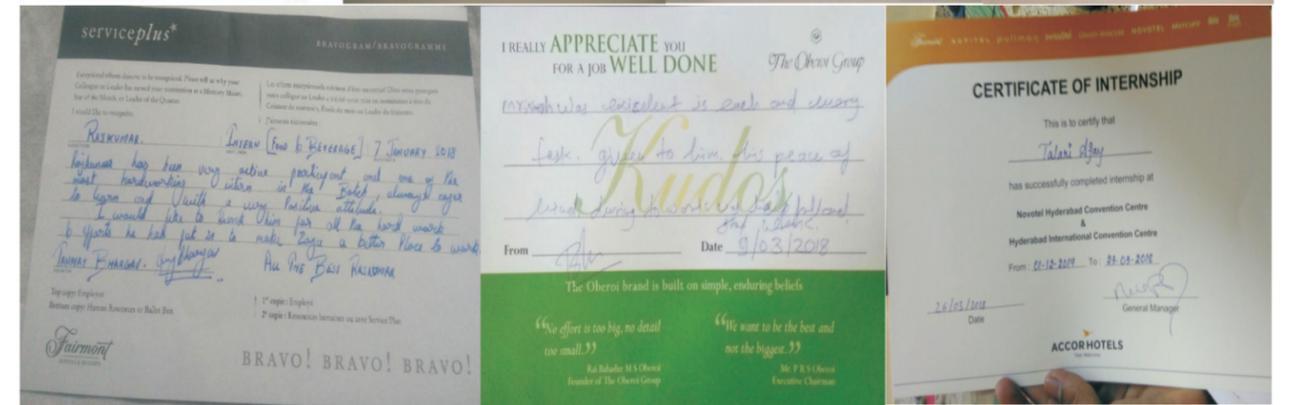
To capitalize on all that this industry has to offer, you must first educate yourself about the intricacies of hospitality administration and familiarize yourself with the diverse opportunities that are available in a wide variety of hospitality fields. Even students who choose to work at a hotel can develop a career path within a number of unique environments, depending on their specific wants and needs. Certain personality types may gravitate toward a 5-star multinational chain, while other might seek work at a luxury resort, a boutique inn, an eco-hotel, or a quaint bed and breakfast. What kind of work environment fits you the best? Doesn't this sound exciting? There is no better time to explore opportunities in hospitality and tourism industry, get involved and advance your career.

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Ms. Prachi Yadav & Ms. Mamtha Singh



Mr. Yashwanth



Ms. Maria, Ms. Sonam Kapadia, Mr. Mohan



Mr. Shibil Malik



Ms. Kaur



Ms. Debapriya & Chef Nirranjan

None can destroy iron, but its own rust can! Like wise none can destroy a person, but one's own mind set can - RATAN TATA



COFFEE CROISSANT AND CHAT

A Breakfast Event Where An Authentic English Full Breakfast Was Served To Guests From The Hotel Industry Who Graced The Event with Their Presence



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A Festival To Celebrate The Culture And Food Of The Most Happening State "THE PUNJAB" Where The Students Portrayed The Dhaba Style Food With The Vibrant Culture.



GREEK FOOD FESTIVAL

Vasiliki Gioirti, Food Festival Show Casing The Greeks' Legendary Zest For Life. Besides Delicious Greek Cuisine, Every one Enjoyed Greek Music, Dancing, And A Warm Spirited Atmosphere with Traditional And Delectable Delights Prepared By The Chefs Of Our Final Year.



You must fail 100 times to succeed once - Sylvester Stallone



TELANGANA FOOD FESTIVAL

A Food Festival To Celebrate The Most Prized Cuisines Of The State Much To The Delight Of The Foodies.
Festival Offered An Array Of Lip-smacking Cuisines Raising From Snacks Such As Pyalalu, Murukulu, Sarwapindi, Garelu And Atkulu To Main Course Items Including Natu Kodi Kura, gatka, Pachhi Pulusu, Tomato Rice, Biryani, Haleem And Pathar Ka Ghosht Among The Many.



When you fly high, people will throw stones at you. Don't look down just fly so the stones won't reach you - Chetan Bhagat





B. Santosh Kumar

| *Watsup !!! Westin* |

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Rajendra nagar(MDI) R.R.(dist)

CELL : 9866938473.

E.mail: rajureddy1512@gmail.com

E.mail: saisuman1512@gmail.com



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Greetings from Westin L & D..!

It is awe-inspiring to see the 14th edition of the college magazine being rolled out.

I take pride to announce that the Westin L&D, the Learning and Development Wing, has contributed to the record placement of 66% of the final year students (2017-18) in International Job & Internship, before even the completion of their course.

I take this opportunity to thank the able leaders of Westin, strong faculty members and tireless support staff for their part played well.

To empower students to excel the requirements of the hospitality industry within the country and internationally, shall continue to be, the prime focus of Westin L & D. We are sure that the rejuvenated GHSDP curriculum, the challenging "I am the Best" program and the various events and initiatives of the Management Team would continue to bring laurels to the students of Westin.

It is my humble appeal to all students of Westin to believe in self, put in efforts to seize the moment.

Carpe diem...!

Hail Team Westin...!!

Swami
L&D Manager



Aidan Fraser

Director CRIA Talent

A Seasoned Hospitality HR Professional with a deep understanding of International work climate

Hospitality

There are many reasons I love our industry, it is constantly evolving and changing. It develops and reacts to numerous factors that we see play out as trends and fashions. But one trend that I hope never changes is that our industry, "Hospitality", provides a home, a community, a welcoming worldwide family

When I think back to a defining moment, I remember many many years ago, planning a celebration meal for my birthday. I was still a young chef and this would be my my first visit to a Michelin Star restaurant as a guest.

Deciding where to go (Restaurant Gordon Ramsay – Three Michelin Star) had been the easy part, indeed even saving up for a lunch had simply been a matter of time. But as I stood outside the front doors I realised that the other customers enjoying their fine wines and meals likely earned 10 times my wage, while I was wearing a borrowed suit that did not fit well. Looking at the menu by the front door I calculated that the meal would cost 2 months salary and that each mouthful would equate to an hour or more of my labour, nervously I pushed open the door and prayed that the host would politely hide us away from the celebrities and important VIP's in the dining room.

My worst fears were confirmed when we walked in

The Sommelier knew immediately that I didn't belong this side of the kitchen pass.

He spotted my ill fitting suit, scuffed shoes and furtive looks at the expensive decor.

But he also knew from the booking that I was "industry", I was in hospitality, I was part of THE family! He welcomed me in, he ushered myself and guest to a special table, he took the time to set me at ease and make me feel special. A tour of the kitchen was arranged and an introduction to a kitchen legend was made. I still remember that Sommelier and the dishes all these years later.

It resulted in me taking delight in going that little way extra to ensure those in our "industry" feel a little extra special too.

I know that Mr Gopi Prasad and the team at Westin College will have prepared you for joining this world, they are true professionals and most importantly they understand that it is not just the skills they share with you but the attitude with which you conduct yourself that will ensure you not only succeed but also enjoy your career in hospitality.

Good luck graduating...and welcome to the family!

Aidan Fraser
Director

Web: www.criatalent.co.uk

CLIENT VISIT



*Landmark Group,
Dubai*



*Al Faisaliah Hotel,
Saudi Arabia*



*Kempinski Mall Of The
Emirates Dubai*

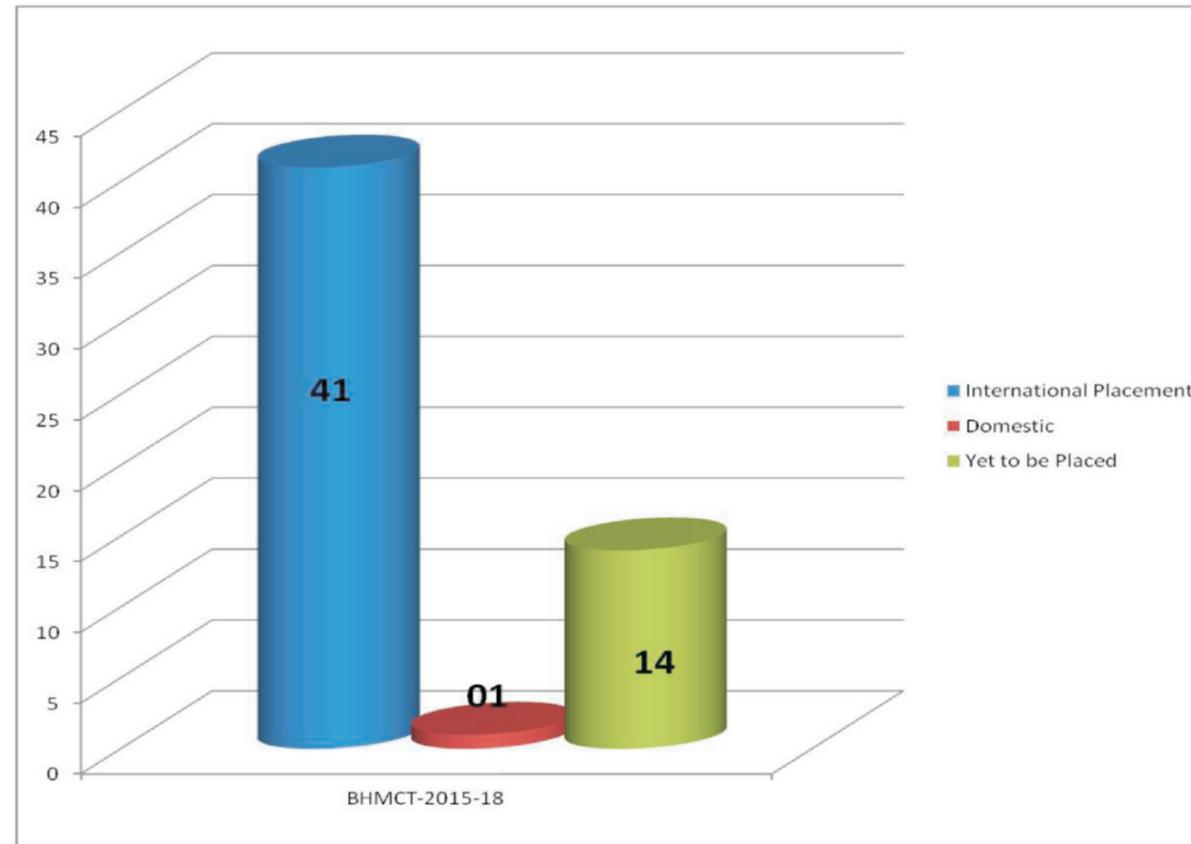


Novotel Jazan

VISION PARTNERS

Placement Statistics 2015-2018

| Watsup !!! Westin |



BHMCT 2015-18

PLACEMENT REPORT
2015-2018 BATCH

Watsup !!! Westin

V JYOTHI SWAROOP MADINAT JUMEIRAH	SURYA SAIKIRAN MADINAT JUMEIRAH	CH. SHRUTHIN MADINAT JUMEIRAH	D SRIKANTH MADINAT JUMEIRAH	N SAIRAJ MADINAT JUMEIRAH	D MANOJ YADAV MADINAT JUMEIRAH	ABDUL HASEEB MADINAT JUMEIRAH
B ASHRITH MADINAT JUMEIRAH	S ASWATH MADINAT JUMEIRAH	MAHENDER REDDY MADINAT JUMEIRAH	S SAI NATH LE MERIDIEN	G GANESH LE MERIDIEN	R NAVEEN KUMAR ATLANTIS THE PALM	P. CHANDRASHEKAR MADINAT JUMEIRAH
M ARUN KUMAR SHERATON BEHARIN	K RAJESH SHERATON BEHARIN	ARAVIND LE MERIDIEN	E VAMSHI LE MERIDIEN	P AKHIL DWTC	B VENKATESH DWTC	M. SAIPRASAD LE MERIDIEN
B SAI KUMAR DWTC	B. VAMSHI KRISHNA DWTC	K RANJITH REDDY DWTC	P RAMA KRISHNA DWTC	A V RAVI KUMAR DWTC	SRIRAM LAKSHMAN LE MERIDIEN	P. SAI KRISHNA LE MERIDIEN
B. ANIL REDDY MADINAT JUMEIRAH	DASARI SAI CHAITANYA LE MERIDIEN	B NAVEEN REDDY DWTC	S VENKATA SWAMY DWTC	M ABDUL MANNAN SHERATON	SYED SAJID ALI LE MERIDIEN	ARYA ARAVIND ANANTARA DESERT ISLAND
PANDENA KIRAN KUMAR ANANTARA DESERT ISLAND	CH.GANESH GLORIA	A. RANJITH MADINAT JUMEIRAH	RAGHUVARAN LE MERIDIEN			

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SOUL CONNECT

Jyothi Swaroop added 3 new photos — with Ghsdp Westin.
June 16 · Dubai, United Arab Emirates · 88

I am very much proud to say am a westin product who flew for dubai for internship in a very well reputed 5 star hotel named mina a salam of madinat jumeirah resort. i have successfully completed my industrial exposure training where i perform well in f&b operations through the knowledge that i acquired by westin college i always be thankful towards the westin team who helped me to reach one level up in my hospitality industry career.thank you for the opportunity provided by westin .



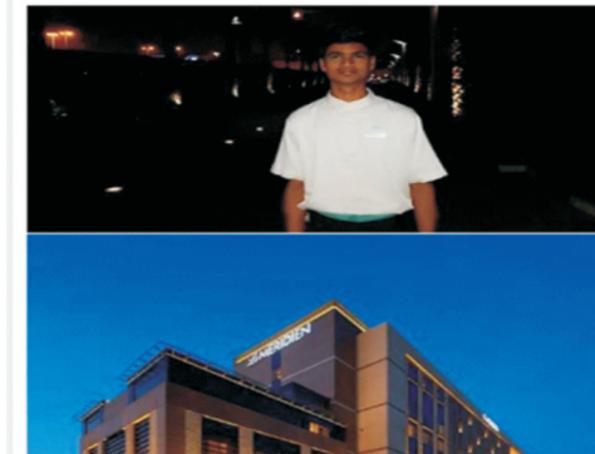
Sai Kiran added 5 new photos — with Ghsdp Westin.
June 16, 2017 · 88

"Happy Moments"
I have successfully completed Industrial Exposure Training in Madinat Jumeirah Resort & Hotel, Which is a five star luxury property in Dubai. I would like to thank my College (WESTIN) for giving me a such wonderful opportunity to work in Madinat Jumeirah. I have learnt many things about Hospitality Industry and enjoyed a lott, at same time what i have earned that i am able to pay my course fee in my college. Feelling proud for being a westin student (Gopi man) Proud to be a hotelier THANK YOU 🙏 WESTIN 🙏



Sainath Shingar added 2 new photos — feeling happy with Ghsdp Westin.
July 14, 2017 · 2

Finally finished my training from #Le_meridien Dubai Hotel & Conference centre.....
#i learnt alot during my #training.....
My restaurant manager(Mr.Stanley) appreciate me & he offer me a #job in #Le_meridien.....
I'm so happy to share my feelings towards westin family which has such a great value for its product(student) in gulf countries & i am so proud to be a student of westin.
Thanks to westin team.....!!! 🙏🙏🙏



Rajesh Kasturi feeling happy with Eshwar Kumar Chindam and 3 others.
3 hrs · 88

I'm feeling proud very proud that am the student of WESTIN. I received an offer letter from SHERATON TOWERS & HOTELS, BAHRIAN for industrial exposure tranning for six months. I always be thankful to westin family to supporting throughout the path to get success.....thanks alot. 😊
thanks westin for everything. 😊😊
Rajeshkasthuri



Take risks, if you win, you will be happy, if you lose, you will be wiser.

SOUL CONNECT

Naveen Kumar added 3 new photos — feeling awesome with Ghosp Westin.
June 24, 2017 · 25

I am very happy to share my feelings ..Firstly I want to thank #GOPI sir and westin college team #for giving me wonderful opportunity to start my career with #Atlantis the palm Dubai# A special thanks to #swami sir # Himanshu sir nd mostly #Rupa mam# tq



Ganesh Rap added 3 new photos — feeling happy with Ghosp Westin.
July 14, 2017 · 25

Finally I completed my training in Le méridien hotel & conference centre (Dubai) With wonderful experience.. #good team members My restaurant manager (Mr Jackson) he appreciate me & he offered as a assistant barman.. I am very happy to share my feelings towards my westin family for giving this wonderful opportunities (training in abroad)...I am so proud to be a student of WESTIN..
Heartfully Thanks to WESTIN TEAM!!!



Ghosp Westin added 3 new photos — feeling joyful.
November 7 at 10:06am · 25

Students sharing.....their feeling at Dubai World Trade Centre..... We got a beautiful welcome dinner from dwtc only for f&b service and it's outlet of dwtc seven sands restaurant jumeriha road in front of south beach of dubhai
And that formal pic in top of the rasheed tower 37 floor the building pic in dubhai 100 dhirams currency
We all allocated in different outlets of wtc it's a very big trade centre we fl like a new city thank u sir



You had to forgive a person who wasn't even sorry for you, that's STRENGTH.



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Whatsup !!! Westin

FEEDBACK FROM PASSED OUT STUDENTS

Good morning sir,
How are you. I was so happy to See Gopi Prasad sir Last day At my work Place.....that Moment was like , Your are equally responsible of your Students as their parent.

Our College was Very strict to us about our attendance..... Which is Helping us not to Skip for work

You were very particular about... Personal Hygiene & grooming..... That is Helping us to represent our selves as international employees

you showed us the Value of Hard work..... it is Leading us to our Promotions and growth.

You taught us the Meaning of "Never Give-up".....that's Where We Growing towards our Future..... Without Turn back

Our College has Very good name all over Dubai hotel..... Which shines our face.... We are proud to declare us as a Westin College Student from India.....

See you soon.....!

Thank you sir,
Rahul



Good evening sir,

How are you? I am doing good hear. Today am very happy to share my view towards our college. Our college management has helped us every movement to set our career.

Today we are working on international jobs. This all because of our college. Firstly I want to thank

Mr. Gopi prasad sir,
Mr. vikram sir,
Mr. swami Nathan,

Who made our parents and our dreams come true and had set a bright future for us.

I am very proud to say that am a student from westin, they really bother about their students career. For that they give us the quality education and make us an international brand professional, and the standards that they teach us are highly international. My college taught me so many things, like Discipline, loyalty, punctuality, etc that's what made me successfully today, and main thing I have learnt from westin there is no meaning of "GIVE UP" in westin dictionary, because they just taught us how to face the struggles and become successful. How hard you struggle in the beginning to set your career, that beautiful will be your future, students produced out is of international standards and they make us what we are today. Today am working with an international brand hotels Marriott+starwood, The westin, Dubai as a Room attendant in House Keeping

Thank you for giving me this great opportunity to share my view.

Yours sincerely,
Thank you,
Kalal. Sai Kiran. Goud
Westin Dubai.



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ANNUAL SPORTS EVENT



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WORLD TOURISM DAY



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QUESTION & ANSWERS KEMPENSKI MALL OF THE EMIRATES HOTEL

Ms.Rana Tawaji (Executive HK) & Mr.Fouad Chahir (Director of HR)

1. According to you what are the good quality for service.

A : Quality, Luxury and paying attention to the guest. Meeting guest expectations.

2. Kindly share your experience ?

A : I Started my journey as an IET and fell in love with house keeping.

3. How do you handle manpower? Who are from different Culture and Countries?

A : It is not easy. but providing meals and organizing events to employees. Giving them equal opportunity. Celebrating every national day in hotel.

4. I would like to take a career in Housekeeping Please guide me?

A. Do it from heart. Every single day is learning. Positiveness will help u improve step by step.

5. What are the Qualities you expect from fresher's like us?

A. Positive Attitude towards Career.



INTERACTION WITH HOTELIERS AS PART OF STUDENT DEVELOPMENT "I AM THE BEST" BY DM. ASHWIN & K. BHASKAR



Ms. RASHMIKA



Mr. SHERAIN



Mr. PAVAN



Mr. VIKRAM

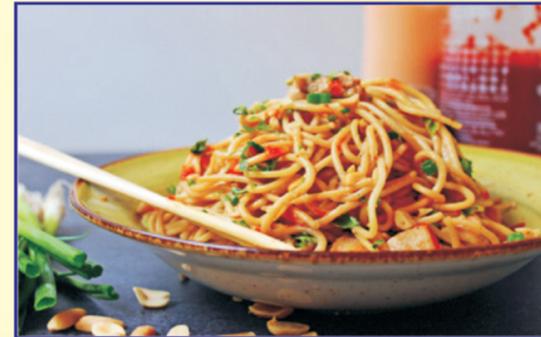
The interview sessions with the above mentioned hospitality professionals was an eye opener for the students and provided an unparalleled learning experience. A synopsis of the same is mentioned below which will go a long way in guiding the students in the right direction.

The Chef was very clear in driving this point across about being passionate about whatever we do and when it comes to kitchen as a career there is no substitute to hard work and dedication. Chef Neoni advised them to refer a lot of production related books, journals and periodicals. He especially emphasised on the importance of following cookery shows as it opens up a world of creativity.

Having confidence in ones abilities and preparing oneself for their job is the key to success was repeatedly mentioned by all the professionals'. Mr Sherain, Ms Rashmika highlighted the importance of positive attitude, integrity and straight forwardness to grow in life.

Mr Pawan highlighted the importance of work life balance and the importance of handling and remaining calm at all times. He mentioned the importance of doing Yoga, meditation and also regular physical exercise's. The importance of maintaining good relationships and caring for their loved ones was also highlighted.

HERE ARE FEW FACTS ABOUT NOODLES THAT WILL PROBABLY SHOCK YOU



We all love noodles and why not, they are so tasty and so versatile! Although a lot of negative publicity is done around them, they are still around and are savored as a staple in several countries. The origin of noodles dates back to 4000 years ago in china. At present, noodles are available in more than 30 varieties in different parts of the world. You will be surprised to know that the humble bowl of noodles is full of nutrients and has now reached in space, all thanks to technology. It was only after the World War II, noodles became an integral part of Chinese food history. This 4000-year-old food item has some really interesting and shocking facts associated with it that no one can ever imagine. Let us explore few interesting facts about noodles that will probably shock you.

1. **VALUE OF NOODLES**-In many cultures and regions noodles is just food. For Chinese, they are symbol of long life. They are prepared as a customary dish on occasions like Chinese New Year and birthday gatherings. For some, noodles are alternative to the birthday cake too.
2. **WIDE VARIETY** – Made with rice, semolina, refined flour or wheat flour this easy-to-make food item has more than thirty varieties and is found in different parts of the world. In Asia itself, one can find approx. 15 varieties of noodles. One can even pick noodles in round, flat, thin or thick texture.
3. **THE FIRST CHINESE NOODLE**- the first noodles were made 4000 years ago with millet grass grain
4. **NOODLES IN SPACE**-In 2005, instant noodles made it into the space with Japanese astronaut Soichi Noguchi. It was the Nissin food that invented zero-gravity instant noodles. They developed a special ball-shaped version of the usually noodle that space –travelers can easily eat in space.
5. **RICH IN NUTRIENTS**-We agree that noodles fall into the category of fast food, but are not bad if consume in a controlled manner. Considered as a rich source of energy, they are high in vitamins and minerals such as iron, riboflavin, niacin, and thiamin.
6. **DANGEROUS FOR PREGNANT WOMEN**-Here we are talking about instant cuppa noodles. Use of chemicals in packaging and artificial flavors in the making of noodles make them unfit for expecting women, as they can be detrimental to the growth and general health of the fetus and can even lead to miscarriage.
7. **HARMFUL FOR GROWING CHILDREN**: Salt is used as a preservative to increase the shelf life of noodles. Excessive intake of sodium (found in salt) may damage the organs like heart, liver and kidney of growing children. They also use wax to add smooth texture that is considered bad for the human brain.

By
M. Deekshit Raju
BHMCT 1st Year

60 FOOD FACTS THAT WILL BLOW YOUR MIND

1. The oldest evidence for soup is from 6,000 B.C. and calls for hippopotamus and sparrow meat.
2. Pringles once had a lawsuit trying to prove that they weren't really potato chips.
3. Pound cake got its name from its original recipe, which called for a pound each of butter, eggs, sugar, and flour.
4. Ripe cranberries will bounce like rubber balls.
5. An average ear of corn has an even number of rows, usually 16.
6. Consuming dairy may cause acne.
7. Most wasabi consumed is not real wasabi, but colored horseradish.
8. Central Appalachia's tooth decay problem is referred to as Mountain Dew mouth, due to the beverage's popularity in the region.
9. Apples belong to the rose family, as do pears and plums.
10. Oklahoma's state vegetable is the watermelon.
11. One of the most popular pizza toppings in Brazil is green peas.
12. About 70% of olive oil being sold is not actually pure olive oil.
13. Real aged balsamic vinegar actually costs anywhere from \$75 to \$400 or more.
14. Store bought 100% "real" orange juice is 100% artificially flavored.
15. The most expensive pizza in the world costs \$12,000 and takes 72 hours to make.
16. The winner of the 2013 Nathan's Hot Dog Eating contest consumed 69 hot dogs in 10 minutes.
17. The Dunkin' Donuts in South Korea offer doughnut flavors such as Kimchi Croquette and Glazed Garlic.
18. Chocolate was once used as currency.
19. There is an amusement park in Tokyo that offers Raw Horse Flesh-flavored ice cream.
20. The tea bag was created by accident, as tea bags were originally sent as samples.
21. A Cinnabon® Classic has less sugar than a 20-oz. bottle of Pepsi.
22. Castoreum, which is used as vanilla flavoring in candies, baked goods, etc., is actually a secretion from the anal glands of beavers.
23. Humans are born craving sugar.
24. Radishes are members of the same family as cabbages.
25. The red food-coloring carmine — used in Skittles and other candies — is made from boiled cochineal bugs, a type of beetle.
26. Casu Marzu is a cheese found in Sardinia that is purposely infested with maggots.
27. The softening agent L-cysteine — used in some bread — is made from human hair and duck feathers.
28. The potentially fatal brain mushroom is considered a delicacy in Scandinavia, Eastern Europe, and the upper Great Lakes region of North America.
29. If improperly prepared, fugu, or puffer fish, can kill you since it contains a toxin 1,200 times deadlier than cyanide.
30. It is almost impossible to find out what all the ingredients are that Papa John's uses in its pizzas.
31. Coconut water can be used as blood plasma.
32. Milt, which is a delicacy around the world, is fish sperm.
33. McDonald's sells 75 hamburgers every second of every day.
34. Ranch dressing contains titanium dioxide, which is used to make it appear whiter. The same ingredient is used in sunscreen and paint for the same effect.
35. Three plates of food at a Chinese buffet will net you about 3,000 calories.



36. To make jelly beans shiny, shellac is used, which is made from Kerria lacca insect excretions.
37. One fast food hamburger may contain meat from 100 different cows.
38. Ketchup was used as a medicine in the 1800s to treat diarrhea, among other things.
39. Fruit-flavored snacks are made with the same wax used on cars.
40. Peanuts aren't nuts, they're legumes.
41. No matter what color Fruit Loop you eat, they all taste the same.
42. The most expensive fruit in the world is the Japanese Yubari cantaloupe, and two melons once sold at auction for \$23,500.
43. Arachibutyrophobia is the fear of peanut butter sticking to the roof of your mouth.
44. When taken in large doses nutmeg works as a hallucinogen.
45. Eating bananas can help fight depression.
46. Canola oil was originally called rapeseed oil but rechristened by the Canadian oil industry in 1978 to avoid negative connotations. "Canola" is short for "Canadian oil."
47. Honey is made from nectar and bee vomit.
48. Yams and sweet potatoes are not the same thing.
49. Chuck E. Cheese pizza restaurants were created by the inventor of the Atari video game system, Nolan Bushnell.
50. The twists in pretzels are meant to look like arms crossed in prayer.
51. "SPAM" is short for spiced ham.
52. To add nutrition, a lot of milk, juice, and yogurts enrich the food with EPA and DHA omega-3 fatty acids. In other words, your OJ contains fish oil.
53. There's an enzyme in pineapple called bromelain that helps to break down proteins and can also ruin your tastebuds.
54. Apples float in water, because 25% of their volume is made of air.
55. The popsicle was invented by an 11-year-old in 1905.
56. Crackers, like Saltines, have small holes in them to prevent air bubbles from ruining the baking process.
57. The reason why peppers taste hot is because of a chemical compound called capsaicin, which bonds to your sensory nerves and tricks them into thinking your mouth is actually being burned.
58. One of the most hydrating foods to eat is the cucumber, which is 96% water.
59. There are 7,500 varieties of apples grown throughout the world, and if you tried a new variety each day it would take you 20 years to try them all.
60. The most popular carrots used to be purple.

by
Pallikonada Naveen
BHMCT 1st Year



INTERESTING FACTS ABOUT BEER



1. Amsterdam pays alcoholics in beer. For cleaning the city streets, local alcoholics get 10 Euros, half a packet of rolling tobacco and 5 beers as payment by a government-funded organization.
2. Beer is one of the world's oldest prepared beverages, possibly dating back to the early Neolithic or 9500 BC.
3. In 1814, almost 400,000 gallons of beer flooded several streets in London after a huge vat ruptured in the parish of St. Giles.



4. The world's strongest beer is Brewmeister's „Snake Venom“. While regular beer usually has about 5% ABV, this Scottish killer has a stomach-burning 67,5% ABV.
5. Stanford researchers found that beer bubbles create a gravity-defying loop. Bubbles head up in the center where frictional drag from the glass is less and down on the outside as the top gets crowded.
6. The Ancient Egyptians built the pyramids under the influence. According to Patrick McGovern, an archaeologist from the University of Pennsylvania, workers at Giza received about four liters of beer a day.
7. Beer prevents kidney stones. A study published in American Journal of Epidemiology estimated that a bottle of beer consumed every day reduces the risk by 40%.
8. Beer commercials in the US aren't really allowed to show people actually drinking the beer. It's a US law that people cannot actually be shown consuming an alcoholic beverage on television.
9. The study of beer and beer-making even has an official scientific name - zythology. It derives from the Greek words "zythos" (beer) and "logos" (study).
10. The most beer-drinking country in the world is the Czech Republic. With an incredible per capita beer consumption of almost 40 gallons a year, the Czechs are way out in front in the beer drinking world league table.
11. The world's most expensive beer is Belgian's "Vielle Bon Secours". One bottle costs around 1000 American dollars.
12. Experimenting with beer has taken many forms. John Lubbock, an 18th-century English biologist, studied the behavior of beer on drunken ants.
13. Old Vikings believed that in their heaven called Valhalla, there is a giant goat whose udders provided unlimited supply of beer.
14. Nowadays, there are about 400 types of beer in the world. Belgium is the country that has the most individual beer brands.
15. Ancient Babylonians were so serious about brewing beer that if anyone brewed a bad batch, they would drown him in it as a punishment.
16. Cenophilophobia is the fear of an empty beer glass. Terrifying phobia indeed!
17. The oldest drinkable beer in the world was found in 2010, in an early 19th-century shipwreck discovered near Finland. The beer was preserved in bottles by the cold abyss and it tasted very old (unsurprisingly), with some burnt notes and an acidic aftertaste.
18. The first professional brewers were all women called brewsters. The women had to be very beautiful to be able to become brewsters.
19. The world's largest beer festival is Oktoberfest. Held annually in Munich, Germany, it is a 16-day funfair running from late September to the first weekend in October with more than 6 million people from around the world attending the event every year.
20. At any given time, 0.7% of the world population is drunk. It means 50 million people are drunk right now. Beer is obviously the main contributor to the drunkenness.
21. The foamy head is a very important part of the beer. It is formed by a complex carbon-dioxide reaction and can say a lot about the quality of the beer. If the head is missing, it can mean that your beer is flat and bland-tasting.
23. Beer strengthens bones. It is rich in silicon that increases calcium deposits and minerals for bone tissue.
24. American president George Washington had his own brew house on the grounds of Mount Vernon.
25. Steven Petrosino of New Cumberland, Pennsylvania downed 1 liter of beer or 33 ounces in a chilly 1.3 seconds in 1977 which made him a World Beer Chugging Champion according to the Guinness Book of World Records.

by
Turpu Raghu
BHMCT 1st Year



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AT A HOTEL CROSSWORD PUZZLE WORKSHEET

LOOK AT THE NUMBERS ON THE PICTURES AND WRITE THE HOTEL VOCABULARY IN THE CROSSWORD PUZZLE

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ANSWER KEY

Across

- 2. Safe
- 3. Spacenter
- 5. Buffet
- 7. Sauna
- 12. Swimmingpool
- 14. Reception
- 15. Lift
- 16. Doublebed
- 18. Bellboy
- 19. Lobby
- 20. Key

Down

- 1. Receptionist
- 4. Tip
- 6. Maid
- 8. Luggage
- 9. Airconditioner
- 10. Singlebed
- 11. Towels
- 13. Hottub
- 17. Gym

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Thoughts of a Hospitality Professional
Ingredients of Talent



Hospitality world has been evolving globally but the essence of "service from heart" remains unchanged. Often people ask me, "What's the most important qualities that a hospitality student should develop, to have the readiness for the international market"?

In my view, although most schools teach the skills which are essential for doing various tasks required in the hospitality industry, but there are rarely any institutions that I have known which focuses on developing the *art of building connections, discipline of delivering with persistence and embracing curiosity*. For me these are the ingredients needed for making up a "talent", who can survive, thrive and create impressions no matter where they go.

Art of building connections: It may sound simple, but going out of one's comfort zone and establishing true connections is not an easy task. In this journey, remember the principle of sharing and giving begins with you, and in return you are gifted the same.

Discipline of delivering with persistence: It's easy for every student to start up a task or a goal but what really makes a difference is the fire, energy and the burning desire "not to give up", until you achieve what's in your hand. How many of us have ever talked about "Grit"?

Embracing Curiosity: Another ingredient which keeps the person going in the long run is "embracing curiosity" inside, which is simply, willingness to explore, discovering on an ongoing basis, and keeping the learning piece alive for lifelong.

The good news is, I have been lucky to come across individuals who bring in these ingredients to work, and for them there are no boundaries for achieving what they aspire.

EVERY ONE HAS A STORY IN THEIR LIFE

A 24 year old boy seeing out from the train's window shouted...

"Dad, look the trees are going behind!"

Dad smiled and a young couple sitting nearby, looked at the 24 year old's childish behavior with pity, suddenly he again exclaimed...

"Dad, look the clouds are running with us!"

The couple couldn't resist and said to the old man...

"Why don't you take your son to a good doctor?" The old man smiled and said..."I did and we are just coming from the hospital, my son was blind from birth, he just got his eyes today."

MORAL: Every single person on the planet has a story. Don't judge people before you truly know them? The truth might surprise you.

by
D. Mahesh Aswin
BHMCT 1st Year

DID U KNOW...
Adding salt to pineapple will actually cause it to taste sweeter.

THE ELEPHANT ROPE

As a man was passing by the elephants, he suddenly stopped, confused by the fact that these huge creatures were being held by only a small rope tied to their front leg. No chains, no cages. It was obvious that the elephants could, at any time, break away from their bonds but for some reason, they did not.

He saw a trainer nearby and asked why these animals just stood there and made no attempt to get away. "Well," trainer said, "when they are very young and much smaller we use the same size rope to tie them and, at that age, it's enough to hold them. As they grow up, they are conditioned to believe they cannot break away. They believe the rope can still hold them, so they never try to break free."

The man was amazed. These animals could at any time break free from their bonds but because they believed they couldn't, they were stuck right where they were.

Like the elephants, how many of us go through life hanging onto a belief that we cannot do something, simply because we failed at it once before?

MORAL: Failure is part of learning; we should never give up the struggle in life.

by
Deepak Sharma
BHMCT 1st Year



THE RIGHT PLACE

A mother and a baby camel were lying around under a tree.

Then the baby camel asked, "Why do camels have humps?"

The mother camel considered this and said, "We are desert animals so we have the humps to store water so we can survive with very little water."

The baby camel thought for a moment then said, "Ok...why are our legs long and our feet rounded?"

The mama replied, "They are meant for walking in the desert."

The baby paused. After a beat, the camel asked, "Why are our eyelashes long? Sometimes they get in my way."

The mama responded, "Those long thick eyelashes protect your eyes from the desert sand when it blows in the wind."

The baby thought and thought. Then he said, "I see. So the hump is to store water when we are in the desert, the legs are for walking through the desert and these eye lashes protect my eyes from the desert then why in the Zoo?"

MORAL: Skills and abilities are only useful if you are in the right place at the right time. Otherwise they go to waste.

by
Dilip Reddy
BHMCT 1st Year



HOSPITALITY TECHNOLOGY TRENDS

1. Mobile device as door key

It's fascinating that a function as simple as a door key could undergo so much evolution. But the tool that once started as a carefully shaped piece of metal quickly turned into electronic key cards, and is set to shed its physical form altogether. The next evolution of the hotel key transforms it into data on a guest's mobile device. Some hotels have already starting using implementing this, whether it involves NFC technology or visually scanning a code like many airports now do with plane tickets.

2. Service automation

Self-serve is in. Today, many guests prefer technology over human interaction for simple tasks. Remote check-in and check-out options are becoming popular, and some hotels are beginning to work with apps that let guests order room service right from their mobile devices. There's a whole range of basic guest requests that can be automated with the right technology, which frees hotel staff up for other activities that enhance the guest experience. And the trend is only going to accelerate.

3. Fixed-mobile convergence

Once upon a time, people used their room phones. However, the pervasiveness of mobile devices has relegated the conventional room phone to a vastly reduced role. But that doesn't mean it doesn't have a role moving forward. The room phone of the future may serve as a hub for a larger connected experience. Imagine a guest arrives at your hotel and pairs his mobile device to his room phone. Now he can use his mobile to control the TV and the sound system, perhaps even the blinds. He can use it to request a wake up call if he finds himself out late. You can let him know that his dry cleaning is ready, even if he's across town at a meeting. And if he needs to take his call from your lobby into a cab so he doesn't miss a meeting—the handoff from Wi-Fi to 4G is seamless.

It may sound like science fiction, but many of the pieces of this scenario are already available or in development. The guest of tomorrow will be more connected than ever before.

4. Guest apps

The vision of the connected guest entails nearly every aspect of the guest experience. Something as complex as that needs a single hub from which to operate—and guest apps for personal mobile devices are the natural place to host all of these functions. A smartly designed guest app combines everything from deal notifications to hotel services to loyalty programs. If you see a guest used the group rate for a conference, you could use the app to electronically send your guest the event itinerary, complete with a map of meeting spaces where sessions will be held.

Most major hotels have some element of this picture in play already, and they're adding capabilities every day. Some of the major flags are closer, but much of the technology and integration is still in development. Regardless of who gets there first, one thing is certain—the hotel with a truly connected experience will be full of very happy, very empowered guests

5. Battle for bandwidth

A smart phone. A laptop. A tablet. An e-reader. It seems like hospitality guests bring every Internet bandwidth-sucking device they own when they travel. And whether they're travelling for business or pleasure, you can bet you're going to hear about it if they can't connect as quickly and reliably as they're used to at home. But a hotel is not a home. You have to multiply those data needs by dozens, if not hundreds, of guests—possibly thousands if you land a big conference. It's a huge strain and one that many of the best hospitality brands are working on. Whatever your solution, rest assured, the demand for bandwidth at hotels is only going to grow.



6. Location-based services

Much of this technology is in its infancy, but the implications are huge. Being able to understand where hotel staff and guests are located at any given time creates all kinds of opportunities to improve the guest experience—from being able to deliver services to guests while freeing them from their rooms to helping event staff operate more efficiently to turning over rooms more quickly and beyond. Some employee location-based features are already available using SIP-DECT, but this is just the beginning. This is a category to keep an eye on.

7. Tech lounges

Airline check-ins. Local info guides. A place where guests can get out of their rooms but still access Wi-Fi to relax or get work done. This technology in hospitality seem to grow every year, and savvy hospitality businesses are transforming these guest desires into stylish semi-public spaces where guests can engage tech on their terms. Many guests are even beginning to include these kinds of technologies in their online hotel search criteria, so hospitality businesses that lack them may eventually find themselves at a disadvantage.

8. SIP-DECT

Already popular in the hospitality space and other industries in Europe, SIP-DECT is a mobility-enabling alternative to VoWLAN and radio-based networks that's starting to get attention in North America. Many SIP-DECT setups bring the kind of features usually found on a fixed network to mobile workers all over your hotel or campus without tethering them down to specific locations. Since hotel service staff, like housekeeping, valet, concierge, and event staff are often on the go, SIP-DECT a natural fit for hoteliers. With relatively low cost compared to the alternatives, ease of deployment and quality, predictable voice quality, SIP-DECT is poised to take off in a big way.

9. Tech-enabled meeting spaces

The modern meeting space has evolved. No longer is it about tables and chairs and nice serving carts. Modern meetings run on technology. Business people need to make multimedia presentations and videoconference remote attendees—sometimes both simultaneously. And for the marathon meetings, they'd like access to services like catering with minimal interruptions. Most of all, smart hotels know they need these spaces to be as user-friendly as possible. The A/V rooms of the past that required dedicated engineers are no longer an option. If you think these kinds of business needs are limited to boardroom-style conference spaces, you're missing an important part of the picture—business customers are increasingly asking for advanced technology enablement in ballrooms and event halls, as well.

10. Social listening

Guests have a lot to say about their experiences at hotels, but they don't always say it directly to you. And in a hospitality world where word of mouth and online reviews have more influence every day, it's one of the reasons that more and more hotels have started investing in social listening tools. These tools allow hotels to find out about guests' wants, needs, desires, complaints and more—and jump into the conversation if it makes sense. Some even let you keep an eye on the competition. The Internet is treasure trove of business intelligence if you know how to look.

by
H. Sanketh Reddy
BHMCT 1st Year



THE OBSTACLE IN YOUR PATH

DID
U KNOW...

Unless food is mixed
with saliva you can't
taste it.

In ancient times, a king had his men place a boulder on a roadway. He then hid in the bushes, and watched to see if anyone would move the boulder out of the way. Some of the king's wealthiest merchants and courtiers passed by and simply walked around it.

Many people blamed the King for not keeping the roads clear, but none of them did anything about getting the stone removed.

One day, a peasant came along carrying vegetables. Upon approaching the boulder, the peasant laid down his burden and tried to push the stone out of the way. After much pushing and straining, he finally managed.

After the peasant went back to pick up his vegetables, he noticed a purse lying in the road where the boulder had been. The purse contained many gold coins and note from the King explain that the gold was for the person who removed the boulder from the road.

Moral of the story: Every obstacle that we come across gives us an opportunity to improve our circumstances, and while the lazy complain, others are creating opportunities through their kind hearts, generosity, and willingness to get things done.

by
Dasari Srikanth
BHMCT 1st Year

THE GROUP OF FROGS

A group of frogs were traveling through the forest when two of them fell into a deep pit. When the other frogs saw how deep the pit was, they told the two frogs that there was no hope left for them.

However, the two frogs ignored their comrades and proceeded to try to jump out of the pit. However, despite their efforts, the group of frogs at the top of the pit was still saying that they should just give up as they'd never make it out.

Eventually, one of the frogs took heed of what the others were saying and he gave up, jumping even deeper to his death. The other frog continued to jump as hard as he could. Once again, the group of frogs yelled at him to stop the pain and to just die.

He ignored them, and jumped even harder and finally made it out. When he got out, the other frogs said, "Did you not hear us?"

The frog explained to them that he was deaf, and that he thought they were encouraging him the entire time.

Moral of the story: People's words can have a huge effect on the lives of others. Therefore, you should think about what you're going to say before it comes out of your mouth – it might just be the difference between life and death.

by
J. Kalyan
BHMCT 1st Year



THE BUTTERFLY

Once upon a time, a man found a butterfly that was starting to hatch from its cocoon. He sat down and watched the butterfly for hours as it struggled to force itself through a tiny hole. Then, it suddenly stopped making progress and looked like it was stuck.

Therefore, the man decided to help the butterfly out. He took a pair of scissors and cut off the remaining bit of the cocoon. The butterfly then emerged easily, although it had a swollen body and small, shriveled wings.

The man thought nothing of it, and he sat there waiting for the wings to enlarge to support the butterfly. However, that never happened. The butterfly spent the rest of its life unable to fly, crawling around with small wings and a swollen body.

Despite the man's kind heart, he didn't understand that the restricting cocoon and the struggle needed by the butterfly to get itself through the small hole were God's way of forcing fluid from the body of the butterfly into its wings to prepare itself for flying once it was free.

Moral of the story: Our struggles in life help to develop our strengths. Without struggles, we never grow and get stronger, so it's important for us to tackle challenges on our own, and not rely on help from others all the time.

by
P. Girish Kumar
BHMCT 1st Year

DID U KNOW...
Bananas
Contain no fat,
cholesterol or
Sodium

THE BOX FULL OF LOVE

Some time ago, a man punished his young daughter for wasting a roll of gold wrapping paper. Money was tight and he became angry when the child tried to decorate a box to put under the Christmas tree.

Nevertheless, the girl brought the gift to her father on Christmas day and said, "This is for you, daddy."

The man became embarrassed by his overreaction a few days before, but his rage continued when he saw that the box was empty. He yelled at her, "Don't you know, when you give someone a gift, there's supposed to be something inside?"

The little girl looked up at her dad with tears in her eyes and cried; "Oh, daddy, it's not empty at all. I blew kisses into the box. They're all for you, daddy."

The father was devastated. He put his arms around his daughter, and begged for her forgiveness. A little while later, the girl died in an accident. Her father kept the gold box by his bed for many years and, whenever he was feeling down, he would take out an imaginary kiss and remember the love of the child who had put it there.

Moral of the story: Love is the most precious gift in the world.

by
N. Balakrishna
BHMCT 1st Year



SUCESSES STORY OF COLONEL SANDERS

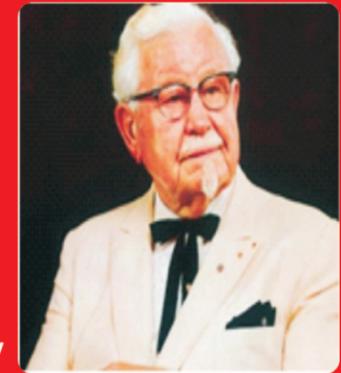
FOUNDER OF KFC

DID U KNOW...

Bananas
Contain no fat,
cholesterol or
Sodium

KFC

Colonel Sanders founder of KFC ("Kentucky Fried Chicken") Colonel Harland Sanders, an entrepreneur who began selling fried chicken from his roadside restaurant in Corbin.



- At age 5 his father died.
- At 16 he quit school.
- At age 17 he had already lost 4 jobs.
- At age 18 he got married.
- He joined Army and washed-out there
- He applied for law school and rejected.
- He became insurance sales man and again failed.
- At age 19 he became father.
- At age 20 his wife left him and took their baby daughter.
- He became cook and dishwasher in a café.
- He failed in an attempt to kidnap his own daughter and eventually he convinced his wife to return back.
- At age 65 he retired.

by
Dasari Naveen
BHMCT 1st Year

How Many Times Should You Try?

by Anna Vital

3 times Steven Spielberg was rejected by University of Southern California, after which he dropped out to become a director

26 times Tim Ferris's book *The 4 Hour Work Week* was rejected by publishers

162 times the author of this infographic made searches for this data

104 times an average couple has sex before conceiving

300 times founder of Pandora.com approached investors before he got funding

400 times a *National Geographic* photographer shoots before getting the final image

by
Surya Sai Kiran
BHMCT 3rd Year

1,009 times Colonel Sanders who just started KFC was turned down when he tried selling his fried chicken recipe

5,126 times James Dyson created failed prototypes of his vacuum cleaner before succeeding

So how many times will you try?



"I AM THE BEST" BY 1st YEAR BHMCT

Ms. Sabitha-Executive Housekeeper, MS. Shikha Deshpande-Training Manager, Radisson BLUE 26th April 2017 - VIJAY KRISHNA B.

1. Who is your role model and how he/she guided you?
A. Ms. Naidu is my role model and she is also my mentor. She not only guides, but she teaches. She is a very strict disciplinarian and has groomed me to be a successful hotelier.

2. What is the time required to become a head of the department?

A. Time depends up on you. Taking different challenges and facing them by doing hard work will help you to reach your goals faster. It took 6 years for me to become a head of the department.

3. What challenges did you face in your career and how did you overcome them?

A. Being a head of the department there will be many challenges. One should have patience at their work.

4. Who inspired you to join the Hotel Management course?

A. I myself wanted to pursue a career in the hospitality industry.

5. Do we require to know international languages for working in the Housekeeping-department?

A. It is not a necessity, but it is better to know International languages to communicate with people from different nationalities

6. What are the Qualities required for a fresher to join the Hotel industry?

A. For a fresher to join the industry they should mainly have a Positive attitude, Subject knowledge, Effective communication skills and finally they should have willpower.



"I AM THE BEST" BY 1st YEAR BHMCT

Mr. Kishan Pal-Front Office Manager, Westin Hotel 24th April, 2017. Team: P. Shiva, Vinaynath.

1. What are the basic qualities needed to be a successful hotelier?

A. We should have good listening skills and the desire to serve with patience and joy.

2. How should we prepare for a career in the hospitality industry?

A. To have a good career you should be aware of general knowledge and basics of all departments. Along with this, you should have good communication skills.

3. Who is your role model and who is your mentor?

A. Mr. Ram Shetty of Sheraton hotel is my role model as well as my mentor

4. What do you expect from freshers like us in the beginning of the career?

A. A fresher should have a basic knowledge about the hospitality industry and ready for any kind of job.

5. What made you join this industry?

A. When I finished my intermediate, I visited ITC Grand Kakatiya where I met the Front Office Manager. He told me how the hotel industry works and that inspired me to join the hotel industry.

6. Do we need to have computer knowledge before joining the industry?

A. Yes, of course we should have basic knowledge.

7. What is the importance of doing training?

A. It gives the relevant practical experience for future job prospects.

8. What is the time period required to become a head of the department (HOD) for the Front Office?

A. It depends upon the talent of the employee and how efficiently he handles the given task.



"I AM THE BEST" BY 1st YEAR BHMCT

Mr. Anand Kumar-Executive Chef & Mr. Gaurav Rama Krishna-Sous chef, Hyatt Gachibowli. 27th April, 2017. Team: Prem Kumar, Rohith

1. Did you face any problems in your culinary career? How did you overcome those?

A. Yes, I have faced many problems in my culinary career. Patience and courage will help us to overcome our problems.

2. When did you join the hotel industry?

A. I started my career in 2002 with JW MARRIOTT.

3. How do you handle work pressure?

A. By having patience and by taking right decisions at the right time.

4. How should we improve our knowledge?

A. You should keep referring to the kitchen journals, keep an eye on new innovations. Update yourself with the help of the internet.

5. What is the difference between a cook and a chef?

A. A cook only cooks the food where as, the chef cooks and adds his innovative ideas to the product and manages the kitchen operations.

6. What is your advice to freshers like us?

A. You should learn the basics and build a strong foundation. Basics should be strong and growth in career should be supported by growth in knowledge. Always remember there is no short cut to hard work.



"I AM THE BEST" BY 1st YEAR BHMCT

Mr. Tulshi Naik Asst. F&B Manager, Novotel Airport 25th April 2017. Team: Tirupathi, VenkatKiran.

1. How should we prepare ourselves for a career in the hotel industry?

A: You should learn to have patience and be determined.

2. What is the time period required to become head of the department?

A. For me it took 8-9 years. It's not the same with every one. It depends upon how they work and their attitude.

3. What do you expect from a fresher like us in the beginning of our career?

A. The most important thing is patience and determination.

4. Who is your role model?

A. My manager is my role model. He used to help us in many difficult situations. Instead of scolding during the event, he used to rectify or correct our mistakes after the entire event is completed.

5. What challenges did you face in your career and how did you handle them?

A. To overcome these challenges we need to be patient and never panic in any situation.

6. Do we require knowing International languages to work in the F&B Service department?

A. It is good to know different languages to communicate with guests of diverse nationalities.

7. What are the new trends in F&B Service?

A. Today's guest expects Innovation and creativity in service. So, we have to go beyond the book.

8. Will higher studies help in our career?

A. Yes, it will help. A Bachelors degree may give you only the basic technical knowledge but if we continue with our masters, we will also know about financial management, handling situations and leadership qualities.

9. How important is training in the current scenario?

A. Training is Important, because when we do training we will know how the hotel functions and we can also learn how to handle difficult situations practically.



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Hsh
Sri Himanshu Shukla, I.A.S.,
Chief Executive Officer, APTA &
MD-APTDC.

Mm
Sri Mukesh Kumar Meena, I.A.S.,
Secretary to Government (Tourism & Culture)
YAT & C Department.



**Even Eagles Need A Push
The Power of Encouragement
A Story By David McNally**



Very often we human can learn a thing or two about raising our young from nature. God in His ever loving kindness demonstrates this through His eagles – birds of prey that command the sky. Before that status could be attained, young eaglets have to be pushed to overcome their initial fears of flight.

This is the story that you've got to learn that "you've got to be cruel in order to be kind" or why it is necessary to understand "roots to grow & wings to fly".

The old adage of "Spare the rod & spoil the child" is also aptly applied in this story.

The eagle gently coaxed her offspring toward the edge of the nest. Her heart quivered with conflicting emotions as she felt their resistance to her persistent nudging.

"Why does the thrill of soaring have to begin with the fear of falling?" she thought.

This ageless question was still unanswered for her. As in the tradition of the species, her nest was located high upon the shelf of a sheer rock face.

Below there was nothing but air to support the wings of each child.

"Is it possible that this time it will not work?" she thought.

Despite her fears, the eagle knew it was time. Her parental mission was all but complete.

There remains one final task . . . THE PUSH.

The eagle drew courage from an innate wisdom. Until her children discovered their wings, there was no purpose for their lives.

Until they learned how to soar, they would fail to understand the privilege it was to have been born an eagle.

THE PUSH was the greatest gift she had to offer. It was her supreme act of love.

And so, one by one she PUSHED them . . . And they FLEW.

SOMETIMES WE NEED THE PUSH.

IT CAN BE THE GREATEST GIFT YOU EVER GIVE.

IT WILL CHANGE A LIFE FOREVER.



Team Westin - Hyderabad.