

# VISION

18-19

*A Salute to our Soldiers*



**MOTI MAHAL COLLEGE OF HOTEL MANAGEMENT**

**(A UNIT OF LAXMI MEMORIAL EDUCATION TRUST®)**

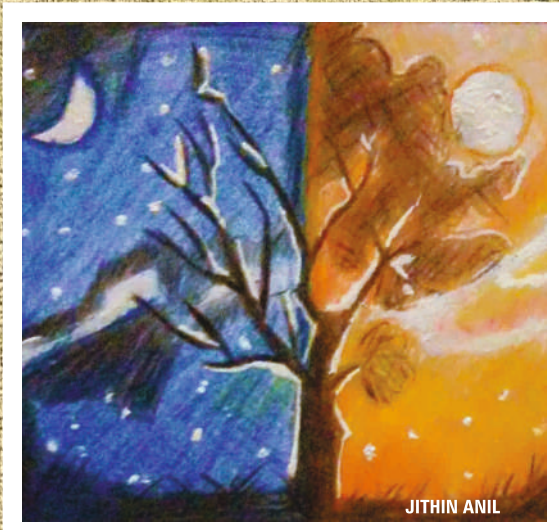
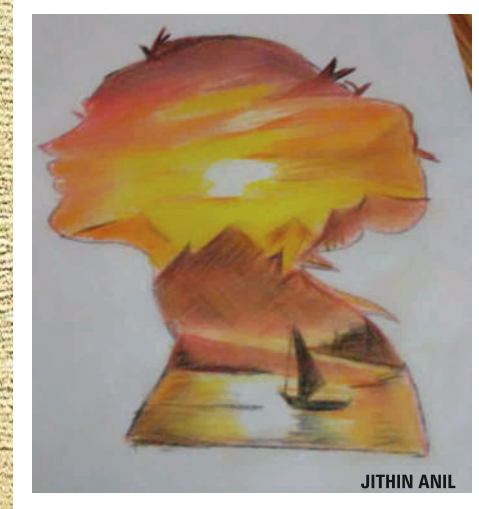
Approved by AICTE - Ministry of HRD, New Delhi, Recognised by Govt. of Karnataka,

Affiliated to Mangalore University & NAAC Accredited

Moti Mahal Annexe, Falnir Road, Mangaluru-575 001, Karnataka, India



# Paintings







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Moti Mahal Annexe, Falnir Road, Mangaluru-575 001, Karnataka, India



A Unit of

**Laxmi Memorial Education Trust ®, Mangalore**





## President's Message

I am glad to know that Moti Mahal College of Hotel Management is bringing out their Magazine "Vision". I appreciate the efforts and hard work of the staff and students in bringing out the magazine. I hope that the magazine will explore the hidden talents of the students. I am sure that magazine will contain useful academic articles which will enrich the students with appropriate knowledge.

I foresee a bright future for the institution. May God bless all the students of this college and help them to achieve their dreams

**Dr. A.J. Shetty**  
President, LMET





## Vice-President's Message

It gives me immense pleasure to hear that Moti Mahal College of Hotel Management is bringing out the Magazine "Vision" .

I am sure that the magazine will showcase the activities of the college and this magazine will be an informative one . It will be a platform to exhibit the talents of the students and faculty.

I wish them all the success.

**Sri Prashanth Shetty**

Vice-President, LMET





## Director's Message

I am happy to hear that Moti Mahal College of Hotel Management is bringing out its College Magazine “Vision” for the academic year 2018-19

The magazine will serve as a mirror respecting the various achievements, aspirations and the new initiative of the college. Moti Mahal College of Hotel Management has created a reputation in the field of Hotel and Hospitality industry, especially to train students in such a way that they justify the fundamental spirit and knowledge required in this industry.

The faculty of Moti Mahal College of Hotel Management emphasizes on imparting multi- dexterity knowledge based on teaching and training which are evident by the pragmatic approach of our students.

I am amazed and happy to see the enormous effort by editorial team for their determined efforts in bringing out this magazine “Vision” .

**Smt. Ashritha P. Shetty**

Director, LMET





## Message From the Principal

The college has been simply unstoppable in its progress as it has been actively involved in various activities that have brought to light the hidden talents of the students and staff. The highly qualified and dedicated members of staff have always stood shoulder with the management and have carried out their duties with a level of commitment. Moti Mahal college of Hotel Management has done progress in every field like Academic, co-curricular, extra—curricular and building infrastructure in the campus for enriched skill development and enhanced learning. Moti Mahal college of Hotel Management stands out as a unique institution of learning in the field of Tourism and Hospitality Industry and completed 26 years of credible accomplishments.

I have great pleasure to know that the students of our college are bringing out a magazine “VISION ” for the academic year 2018-2019. Bringing out a magazine is not an easy task, but it is a venture of the combined efforts of students and teachers. Let this be a forum to exhibit the potential of faculty and students with their literary skills and innovative ideas. The magazine provides the right platform wherein they express themselves in literary and artistic form.

I heartly congratulate the editorial team. I extend my best wishes and greetings for the release of our college magazine.

**Prof. Sooraj R.V.**

Principal  
Moti Mahal College of Hotel Management





## Chief Editor's Message

It gives us great pleasure to bring you “VISION”, the college magazine of Motimahal College of Hotel Management.

The name and fame of an institute depends on the caliber and achievements of the students and teachers. The role of a teacher is to be a facilitator in nurturing the skills and talents of students. This magazine is a platform to exhibit the literary skills and innovative ideas of teachers and students. “VISION” presents the achievements of students and contributions of teachers.

We would like to place on record our gratitude and heartfelt thanks to all those who have contributed to make this effort a success. We profusely thank the management for giving support and encouragement and a free hand in this endeavor. Last but not the least we are thankful to all the authors who have sent their articles. We truly hope that the pages that follow will make an interesting read.

**Sibin G. Nair**

Chief Editor



**I**t gives us immense joy and satisfaction to finally introduce our very own college magazine "VISION". Just like the gods and the asuras churned the ocean of milk to extract the nectar, we have tried to churn out creativity from this mess. A lot of effort has gone into the making of this issue. We hope you enjoy reading the magazine.



The best thing about this issue is that it represents the creative side of students. Amidst the busy schedule of a semester, with 3-exams and all those assignments that make you want to bang your head on the wall, we tend to lose track of all the other simpler things

that we are capable of, things that we could have been proud of, that can bring one satisfaction. So this time we have made an attempt to bring out the talent concealed within our student and faculty community. We hope you enjoy reading this issue as much as we have enjoyed making it.

**Sethu K. Haridas**

Editor  
IV<sup>th</sup> Year BHM

**Editor's  
Message**



# EDITORIAL BOARD



CHIEF EDITOR  
**Sibin G. Nair**



STUDENT EDITOR  
**Sethu K.H.**

## EDITORIAL TEAM



**Akhil Mathew**



**Jibin Thomas**



**Vipin Mohan**



# Annual Report 2018-2019

We take great pleasure in presenting the Annual Report of Moti Mahal College of Hotel Management documenting its developments and achievements. The year 2018-2019 was marked with many events and success stories. This can be attributed to the dedication and team spirit of the members of the Management, Staff, Students, Parents and Alumni.

Moti Mahal College of Hotel Management established in the year 1992 by the well-known industrialist and philanthropist, Dr. A.J. Shetty, in memory of his beloved mother, Late Smt. Laxmi Shetty; under Laxmi Memorial Education Trust (R). During the last Two and half decades of its functioning, the Trust has been successful in establishing a multi-campus network of medical, paramedical, engineering, hospitality and management education institutions, all of which enjoy a high reputation, well known for their academic excellence, discipline and academic environment. MMCHM conducts 4 years Bachelors Degree in Hotel Management course which is approved by AICTE, Ministry of HRD, New Delhi, recognized by Government of Karnataka, affiliated to Mangalore University & NAAC accredited. Moti Mahal college of Hotel Management is committed to developing ladies and gentlemen with attitudes, behaviour, values, skills & competencies expected from global service providers, while providing hospitality education.

## OUR VISION

“Moti Mahal College of Hotel Management aims at providing the corporate sector with professionally sound and dynamic professionals in hotel and tourism industry who have a vision and ability to meet the challenges of the present day.”

## OUR MISSION

The mission of the Moti Mahal College of Hotel Management is to provide a full educational experience to students, creating an environment in

which students will develop intellectually and personally.

Moti Mahal College of Hotel Management has successfully completed 26 years in the field of Tourism and Hospitality industry. MMCHM conducted various events in the year 2018-2019.

## ACADEMIC ACTIVITIES/ACHIEVEMENTS:

**Annual Day :** Today (2nd March 2019) Moti Mahal College of Hotel Management (MMCHM) celebrates the Annual Day for the academic year 2018-2019.

**College Magazine :** MMCHM released annual magazine 'VISION' -2019 on 2<sup>nd</sup> March 2019.

**Cater's Act: Food Festival /Traditional Day**

**Cultural Dance Competition:** MMCHM conducted Cater's Act- Food Festival/Traditional Day Cultural Dance Competition on 22nd February 2019. Students exhibited their talents in various segments in Marketing, Budgeting, Food Preparation, Food & Beverage Service, Carving, Bakery & Confectionery, etc; 150 dishes were prepared in 15 food stations by the students under the guidance of Faculty Members. Teams from various colleges have participated in the cultural dance competitions held along with the Food Festival.

**Annual Sports :** MMCHM conducted Annual Sports Meet on 14<sup>th</sup>, 15<sup>th</sup>, & 16<sup>th</sup> February 2019. Students have shown their talents in Athletics, Volleyball, Cricket etc;

**Entrepreneurship/Incubation Cell :** Organized a talk on “Challenges of running a successful business” by Mr. Parkar Mohammad, Principal Lecturer in Accounts/Finance, University of Lancashire, UK, on 13th February 2019.

**2<sup>nd</sup> National Conference on Entrepreneurship in Tourism and Hospitality Industry in India. :**

College organized 2<sup>nd</sup> National Conference on 2<sup>nd</sup> February 2019, with eminent speakers from the

hospitality and related industries from Delhi, Andhra Pradesh, Tamil Nadu, Karnataka & Kerala. 40 Papers were presented by the research scholars, faculties and students. We have published the papers in our publication named as "Journeyer" bearing ISBN (ISBN: 9788194034506).

**Blood Donation Camp :** The Red-Cross unit of MMCHM organized Blood Donation Camp on 24th January 2019 with the active support of the 'Blood Bank of AJHRC'; 52 persons donated blood including the students/faculties.

**Flower Arrangement Workshop :** MMCHM organized Flower Arrangement workshop on 2<sup>1st</sup> January 2019 for the first year students.

**Fire Safety Workshop :** Basic Fire Safety workshop conducted on 9<sup>th</sup> January 2019 for the students and staff members of our college.

**Parents/ Teachers Association Re-formation / Meeting :** MMCHM conducted Parents Teacher's Meeting/new Association has been formed; on 5<sup>th</sup> January 2019.

College celebrated New Year-2019 on 1st January 2019.

**Christmas Celebrations :** Students of MMCHM celebrated Christmas on 23<sup>rd</sup> December 2018.

**Cake preparation & distribution :** was done on 20<sup>th</sup>, 21<sup>st</sup>, 22<sup>nd</sup>, 23<sup>rd</sup> December 2018 in connection with X mas celebration.

**Faculty Development Programme:** College organized One Day Faculty Development Programme on "Effective Classroom Management" for all the faculties on 13<sup>th</sup> December 2018.

**Cake Mixing Ceremony :** MMCHM organized Cake-Mixing ceremony in connection with the Christmas celebrations on 6<sup>th</sup> December 2018. The students & staff participated in the cake mixing ceremony.

**Career Guidance Programme :** conducted on 29<sup>th</sup> October 2018 for the Final Year Students.

**Swach Bharath Abhiyan :** N.S.S Unit of MMCHM organized 'Swach Bharath Abhiyan' programme on 6<sup>th</sup> October 2018; at Thannirbhavi beach.

**Personality development** classes conducted for 3<sup>rd</sup> Year students on 4<sup>th</sup> October 2018.

**Industrial Visit:** An industrial visit has been organized for the 1st year students; visited M/s Dakshina Kannada District Co-Operative Milk Producers Societies Union Ltd(Nandini Milk Diary) on 27th September 2018.

**Swach Bharath Abhiyan:** N.S.S Unit of MMCHM organized a programme on 27th September 2018; cleaned Thannirbhavi beach.

**Flood Relief Camp:** College organized Flood Relief Camp in the college to help the victims of Flood in Kerala & Coorg on 20th, 21st September 2018.

**Teacher's Day Celebration:** Teacher's Day celebrated on 5th September 2018.

**Cocktail/Mocktail Competition:** College organized Cocktail/Mocktail competition named as "EXOTICO 2019"; on 14th August 2018 for the UG level students of Mangaluru.

**Kid's Kitchen:** College Took active part to conduct the Kid's Cooking Competition organized by Hotel Moti Mahal on 4<sup>th</sup> August 2018.

**Fresher's Day:** MMCHM conducted Fresher's Day on 18<sup>th</sup> July 2018.

**Student's Council:** Student's council election was done on 4<sup>th</sup> July 2018. A new student's counsel has been formed.

**Commencement of Classes:** The classes for all the batches of the academic year 2018-2019 started on 25<sup>th</sup> June 2018.

**Orientation Programme:** A Four Days orientation programme was done on 20th, 21st, 22nd & 23rd June 2018 for the first year students.



### Programmes scheduled in the month of March 2019

1. **Education Tour** : Education Tour for the final year students is scheduled in the month of March 2019.
2. **Farewell**: Farewell for the final year students is scheduled in the month of March 2019.
3. Model examinations are scheduled in the month of March 2019.
4. Workshop on Food Production and Food and Beverage Service are scheduled in the month of March 2019.

**Awards/Prizes** : Students have won prizes in various events/ competitions held by other colleges/universities.

**Staff achievements** : Staff members attended various workshops / conferences / seminars conducted by the other colleges / universities.

### Research Activities:

- a. Mr. Vijesh & Mr. Shravan; Faculties of our college have done a "Minor Research on Human Resources & Food & Beverage Service.
- b. Research committee is active to guide the students of Final Year Batch to complete their research work successfully.

**MOOCs under SWAYAM Platform** : College has implemented MOOC courses under the platform of SWAYAM as per the UGC/AICTE guidelines. Students & faculty members are encouraged to enroll for the various courses under SWAYAM.

**Examinations**: Internal examinations, Assignments, Models Examinations, University practical & Theory examinations will be held as per the schedule.

**University Results** : Mr. Nisheth Laws Dalmeida secured 3rd Rank in the Mangalore University Examination during the academic year 2017-2018.

### Committees/Cells:

- **Entrepreneurship-Incubation Cell** : College formed an 'Entrepreneurship-incubation cell' to provide necessary guidance to the interested students to set-up their own enterprises.

- **Internal Quality Assurance Cell**: IQAC committee has been re-constituted and reports have been submitted to the NAAC.

- **AICTE/AISHE** : Committee has been re-constituted and reports have been submitted to the concerned authorities.

- **Student's Grievance Cell** : Student's Grievance Cell has been formed under the chairmanship of Principal.

- **Student's Counseling Cell** : "Student's Counseling Cell" has been re-constituted under the chairmanship of Principal.

- **Staff and students welfare unit** : Staff and students welfare unit has been formed under the chairmanship of Principal to take care of welfare of students and staff members.

- **Women-Anti Harassment Cell** : College has re-constituted the women-anti-harassment cell to handle the complaints related to women harassment in the campus.

- **Anti-ragging Committee** : College re-constituted Anti-Ragging Unit under the chairmanship of Principal; to monitor the students and handle the issues related to ragging.

- **N. S. S. Unit** : College has restarted the N. S. S. Unit in the college.

- **Alumni Association** : College has very active Alumni Association which acts as a common platform for the alumni of the institute to reach out to other alumni across various years, batches, branches, and interests across the world.

- **Red Cross Unit** : College re-constituted Red-cross unit under the chairmanship of Principal.

**Placement Cell** : The College is quite successful in its placement prospects. Leading hotels in the country conduct campus interviews every year. Students who have already passed out occupied responsible positions such as managers, supervisor and skilled craftsmen in hotels,

restaurant, airlines, mobile catering units, industrial catering, schools, hospitals and as faculty members in training institutes, some students have turned to be successful entrepreneurs in the service industry.

We have already done the campus recruitments by Four Seasons Group on 29th October 2018, Taj Group of Hotels on 14th February 2019, Paul Resorts on 20th February 2019; and 25 students are already placed out of 30 who are interested to go for job. Many more International hotel groups have shown their interest to conduct the campus recruitments for our students.

The hotels/related outlets where our students are placed; India & Abroad:

- Best Western Hotels.
- Choice Hotels.
- Inter Continental Hotels.
- Four Seasons Hotels & Resorts.
- Marriot Hotels.
- Shangri-La Hotels & Resorts.
- Accor Hotels.
- Hilton Hotels.
- The Oberoi Group.
- Welcome Group of Hotels.
- Leela Group of Hotels.
- Hyatt Group.
- Taj Group of Hotels.
- Le-Meridian Group.
- Mahendra Group.
- Café Coffee Day.
- Indian Airlines.
- Qatar Airlines.
- Oman Air.
- Trident Group.
- Travel Agencies.
- Education Institutions.
- Sheraton Group Hotels.
- Radissons Group.
- Cruise Liners.
- Catering Establishments.

### **Career Guidance Programme:**

1. MMCHM conducted various career guidance programmes for the Final Year Students by the 'Training and Placement Cell of the college.
2. Organised a workshop on "Possibilities of Future Employment in International Cruise lines" by Indus Hospitality Ltd on 11<sup>th</sup> April 2018.
3. Mock Interview was organized on 27<sup>th</sup> October 2018 for final year students by IDP Education Ltd.

**Roaster Training :** Students are sent to Hotel Moti Mahal for the roaster training as per the schedule.

**OJT :** On the Job Training for the 6th semester students are arranged by the college as per the university curriculum. Students are deputed in the well known hotels in the country; like Sheraton Grand, Bangalore, Sheraton Grand Resort, Chennai, Crystal Sarovar Group, Agra, Raddisson Blue, Noida, Dhavanam Sarovar, Bangalore, Chancery Pavalion, Bangalore, Marriot Whitefield, Bangalore etc;

**Add-On Course:** College started an Add-on course on carving for the students & the general public; the first batch has successfully completed the course under the guidance of Mr. Deepu Gopal, Assistant Professor of our college.

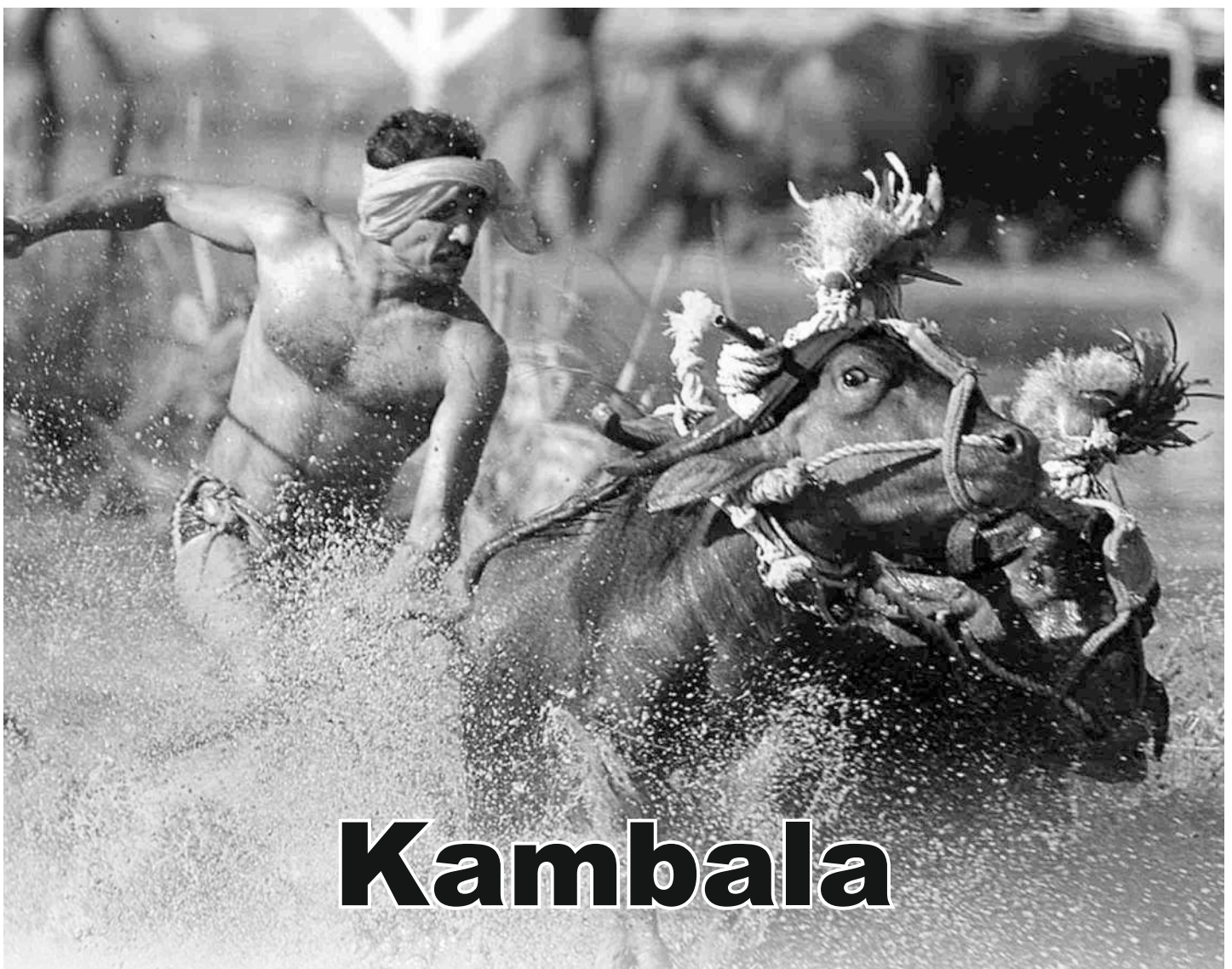
All these achievements were possible because of all concerned, the Management, Teaching and Non-teaching Staff, Students and Parents. We are particularly indebted to Dr. A.J. Shetty, President, Laxmi Memorial Education Trust®, Mr. Prashanth Shetty, Vice-President, LMET®, Mrs. Ashritha. P. Shetty, Director, LMET®, for their constant guidance and time to time support for the efficient running of the college.

**Prof. Sooraj R.V.**

Principal

Moti Mahal College of Hotel Management





# Kambala

A Kambala. (Tulu & Kannada : ಕಂಬಳ) is an Annual buffalo race held in the southwestern Indian state of Karnataka.

Traditionally, it is sponsored by local Tuluva landlords and households in the coastal districts of Dakshina Kannada and Udupi, a region collectively known as Tulu Nadu. The kambala season generally starts in November and lasts until March. The Kambalas are organized through kambala samithis (Kambala Associations), of which there are currently 18. Over 45. Races are held annually in coastal Karnataka, including smaller remote villages such as Vandaru and Gulvadi. Kambala is traditionally a simple sport which entertains rural people of the area.

The kambala racetrack is a slushy paddy field, and the buffaloes are driven by a whip-lashing farmer.

Traditional kambala was non-competitive, and the pair was run one by one. In modern kambala, the contest generally takes place between two pair of buffaloes. In villages such as Vandaro and Choradi, there is also a ritualistic aspect, as farmers race their buffaloes to give thanks for protecting them from diseases. Historically, the winning pair of buffaloes was rewarded with coconuts and bananas. Today, winning owners earn gold and silver coins. Some organising committees award an eight-gram gold coin as first prize. In some competitions,

cash prizes are awarded. Kambala has become an organised rural sport, with elaborate planning and scheduling to accommodate competitions at different places. A "Kambala Committee" arranges races in several categories describing the outfitting of the buffaloes. Typical categories are: Negilu (ನೇಗಿಲು: plough), in which the buffaloes are tied to an apparatus resembling a plough, but lighter. Hagga (ಹಗ್ಗ: rope), in which a rope is tied directly to the buffaloes. Adda halage (ಅಡಹಲಗೆ: cross woodenblock), where the driver stands on a plank on top of the buffaloes. Kane halage (ಕಣೆ ಹಲಗೆ: round wooden block), where the driver places one leg on the wooden block. Categories may have junior and senior divisions.

Kambala draws large rural crowds, as it has done for the last three hundred years. People bet on the buffaloes, and one can witness more than 20,000 spectators in a well-organised Kambala, egging on and cheering the buffaloes to complete the race.

In some places, night races are arranged under floodlights. The buffaloes developed for the race are carefully fed and some owners have even built separate swimming pools for competing buffaloes.

• NITESH KUMAR SHETTY  
I Yr

# Yakshagana



Yakshagana ( Kannada : “ಯಕ್ಷಗಾನ, Tulu : "ಆಟ", Malayalam: യക്ഷഗാനം) is a traditional theatre form, developed in India, that combines dance, music, dialogue, costume, make-up, and stage techniques with a unique style and form. It is believed to have evolved from pre-classical music and theater during the period of the Bhakti movement.[1] It is sometimes simply called "the play" (ಆಟ) in Tulu Language. Yakshagana is strongly influenced by the Vaishnava Bhakti movement. This theatre style is mainly found in most parts of Karnataka in various forms.

Yakshagana is traditionally presented from dusk to dawn. Its stories are drawn from Ramayana, Mahabharata, Bhagavata Yakshagana literally means the song (gana) of the yaksha (nature spirits). Yakshagana is the scholastic name (used for the last 200 years) for art forms formerly known as kēḷike, āṭa, bayalāṭa, and daśāvatāra. The word Yakshagana previously referred to a form of literature in Kannada and even now in Telugu. Performance of this Yakshagana literature or the play is called āṭa. It is now no longer believed that the word Ekkalagaana refers to Yakshagana.



A typical Yakshagana performance consists of background music played by a group of musicians (known as the himmela); and a dance and dialog group (known as the mummela), who together enact poetic epics on stage. The himmela is made up of a lead singer (bhagawata) who also





directs the production and is referred to as the "first actor" (modalanevesha).

Additional

himmela members are players of traditional musical instruments, such as the maddale (hand drum), the pungu (pipe), the harmonium (organ), and the chande (loud drums). The music is based on ragas, which are characterized by rhythmic patterns called mattu and tala.

## HISTORY

Yakshagana was first introduced in Udupi by Madhvacharya's disciple Naraharitirtha. Naraharitirtha was the minister in the Kalinga Kingdom. He also was the founder of Kuchipudi. The first written evidence regarding Yakshagana is found on an inscription at the Lakshminarayana Temple in Kurugodu, Somasamudra, Bellary District, and is dated 1556 CE. A copy is available at the University of Madras. The inscription mentions land donated to the performers of the art, so as to enable people to enjoy tala maddale programs at the temple. Another important piece of evidence is available in the form of a poem authored by Ajapura Vishnu, the Virata Parva, inscribed on a palm-leaf found at Ajapura (present day Brahmavara). Another historic palm-leaf manuscript, dated 1621 CE, describes Sabhalakshana.

Yakshagana is popular in the districts of Dakshina Kannada, Kasaragod, Udupi, Uttara Kannada and Shimoga. Yakshagana has become popular in Bengaluru in recent years, particularly in the rainy season, when there are few other forms of entertainment possible in the coastal districts

## MAJOR 3 TYPES OF YAKSHANAGANA

1) Tenkutittu

2) Badagutittu

3) Badabadagutittu

## IMPORTANT COMPONENTS OF YAKSHANAGANA

- Raga
- Tala
- Prasanga Literatuare

## COSTUMES AND ORNAMENTS

- Instruments
- Maddale
- Taala (Bells)
- Chande
- Shruti Pettige (Harmonium)

## OUTSIDE INDIA

Yakshagana is finding new popularity outside India. Amateur troupes have emerged in California, USA and Ontario, Canada. Yakshamitra in Canada, Yakshagana Kalavrinda, Yaksharanga in the U.S. "Yakshaloka Boston" are a few examples of these international troupes.

## MELA OR TROUPES

There are about 30 full-fledged professional troupes, and about 200 amateur troupes in Yakshagana. Professional troupes go on tour between November to May, giving about 180-200 shows. There are about one thousand professional artists and many more amateurs. Further there are off season shows during the wet season, the anniversary shows, school and college students Yakshagana and of course the Talamaddale performances. Yakshagana commercial shows witness 12,000 performances per year in Karnataka.

YAKSHAGANAM GELGE.... YAKSHAGANAM BALGE....

▪ **KARTHIK. G**  
II Yr.



# 'Chekutty'

## - SYMBOL OF KERALA'S RESILIENCE

▪ Jithesh MV  
II BHM

In Malayalam, the word 'cheru' means dirt and 'kutty' means child. 'Chekutty' is therefore the 'child who overcame the dirt'. In Chendamangalam, a village in Kerala home to centuries-old hand-loom textiles which got ravaged by the recent floods, 'Chekutty', a hand-made doll fashioned out of sullied fabric, is emerging as a symbol of hope and unity.

An initiative by social entrepreneurs Lakshmi Menon and Gopinath Parayil, Chekutty is a doll recycled from the Chendamangalam handloom sarees that were destroyed during the Kerala floods.

Handloom weavers at Chendamangalam in the Ernakulam district thought that they had lost the only source of their livelihood when the floods destroyed their weaving units and washed away all their stock and raw materials. That was when two social entrepreneurs in Kerala decided to give the state Chekutty, a handmade doll that has become a symbol of hope to almost 600 weavers.

The brainchild of Lakshmi Menon and Gopinath Parayil, Chekutty or Chendamangalam Kutty is the name given to the dolls made from the garments at Chendamangalam that were soiled and destroyed during to floods.

The duo is working with one of the five hand-loom weaver societies in Chendamangalam, that employs around 60 weavers, to clean and chlorinate the soiled textile which is then dried and picked up by volunteers to be converted into 'Chekutty' dolls. From a six-metre saree, around 360 such dolls can be fashioned which will be put up for sale online at Rs 25 each. These hand-made dolls can be anything: from a key-chain to a toy to an accessory or a wall-decoration.

Around 600 weavers under five co-operative societies in Chendamangalam were looking at the Onam season this year with a lot of hope as it is their busiest time. However, when the floodwaters of the Periyar seeped into their homes, showrooms, dyeing units and factories in August, those hopes were washed away. For an already-dying craft, struggling with mechanised textile industries, the floods are threatening to be a final nail in the coffin. The combined losses of the handloom industry in Chendamangalam are estimated at Rs 15 crores.

It is in this atmosphere of despair that the 'Chekutty' dolls are lending a sense of optimism. As the people behind the idea say on their website;

"Chekutty is a mascot of the emerging Keralam, being rebuilt through our solidarity, resilience and beauty of hearts despite some of the stains and scars that will remain in our lives.

Chekkutty has scars.

Chekkutty has stains.

But Chekkutty represent each one of us who survived the floods."

Chekutty is the symbol of hope. For its creators, it is a storyteller. Chekutty has a tale to tell, a tale of surviving. In the process of survival, it might have lost the outer beauty and lustre but not the inner strength and courage. It is a perfect gift with a strong message. Chekutty can be used to adorn the walls, cars, rooms, bags and a perfect gift. It is the perfect way to rebuild the lives of handloom weavers who lost their livelihood but not the hope to start a new life from the ruins.



# *6 reasons why you should consider a career in Hotel Management*



If you have an interest in hospitality and tourism and would like to use your skills in an in-demand profession, here are six reasons why you should consider a career in hotel management

## **1. Early responsibility**

Fast growth and career development opportunities are excellent reasons to consider a career in hotel management. On the job training is a feature of the job and opportunities for promotion occur on a regular basis.

Hotel managers are responsible for each and every aspect of the hotel that they work for, from front-of-house departments such as reception and concierge services to housekeeping, maintenance and catering. Behind the scenes responsibilities include hiring staff, managing budgets, taking care of public relations and setting sales targets.

Hospitality is one of the few sectors where you can take early responsibility and achieve a management position at a relatively young age.

## **2. Salary potential**

Traditionally salaries within the hospitality, travel, and tourism sectors are lower than those in other industries. However, there are still certain roles in these sectors that can prove financially lucrative.

## **3. Diversity**

No two days will ever be the same as there is always diversity in the work you carry out, the people you work with and the guests that you meet. All this diversity presents a unique challenge, enabling you to learn something new every day.

Opportunities within hotel management are endless and to make the most of them you'll need to be flexible. You could work for an independent or chain hotel, become a general manager or manage specific departments, and work in a variety of locations such as big cities or coastal areas. You'll get to tackle new challenges every day and meet and make connections with people from all over the world.

## **4. Job satisfaction**

As a hotel manager your job is about people and you therefore need to be a people person. Your aim is to ensure that every guest's stay is as pleasant and enjoyable as possible and that the highest standards of customer service are met. In short it's your job to make people happy.

Knowing that this has been successfully achieved through positive feedback and good

reviews will bring you a great sense of job satisfaction and will spur you on to achieve even better results.

## 5. Creative input

In order to thrive and grow the hospitality and tourism industries need creative people. To succeed as a hotel manager you'll need to be able to come up with and implement new ideas on a regular basis, such as themed afternoon teas or guided tours in order to improve the service that you provide.

'Each guest is different and so are their needs. In this role you are always creating a product, be this a new recipe for the restaurant, innovative cocktail for the bar or the overall guest experience. There is always scope to be inventive.'

It often takes hard work to get new initiatives off the ground but since guest experience is a major part of a hotels success, employers are

generally open to creative suggestions, especially if they will enhance or improve the organisation's reputation.

## 6. The chance to travel

Hospitality, travel and tourism opportunities, including jobs in hotel management, exist in countries all over the world. If you work as a manager for a large chain hotel you'll have the chance to travel not only locally and nationally, but also internationally.

'The industry is truly global,' It offers the opportunity to travel to (and work in) some of the most exotic locations on the planet.'

Find out more about working abroad. For more information about working conditions, what being a hotel manager involves and where to look for vacancies see the hotel manager job profile.

▪ **Jithesh MV**  
II BHM

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# Heaven, If You Are Not Here On Earth

- Kuvempu

*Heaven, if you are not here on earth*

*Where else could you be!*

*If we ourselves cannot be gods*

*Then there can be no gods!*

*If we ourselves aren't heavenly nymphs*

*The nymphs are not elsewhere!*

*While this roaring stream rushes fast*

*Rolling surf at the edge of waves*

*The tender sunshine leans on vender gardens*

*And then the gentle sun-make this earth, heaven!*

*In the splendors of harvest and of moonlight*

*Heaven lies all over !*

*Imbibing and spilling the song of nectar*

*The poet does create heaven on earth !*

▪ **Deepak PT**  
II BHM



# Sachin Tendulkar



Sachin Ramesh Tendulkar ; born 24 April 1973) is a former Indian international Cricketer and a former captain of the Indian national team, regarded as one of the greatest batsman of all time. He is the highest run scorer of all time in International cricket. Tendulkar took up cricket at the age of eleven, made his Test debut on 15 November 1989 against Pakistan in Karachi at the age of sixteen, and went on to represent Mumbai domestically and India internationally for close to twenty-four years. He is the only player to have scored one hundred international centuries, the first batsman to score a double century in a ODI, the holder of the record for the most number of runs in both Test and ODI, and the only player to complete more than 30,000 runs in international cricket. He is colloquially known as Little Master or Master Blaster, and often referred to as the God of Cricket by Indian cricket followers. In 2001, Sachin Tendulkar became the first batsman to complete 10,000 ODI runs in his 259 innings. In 2002, halfway through his career, Wisden Cricketers' Almanac ranked him the second greatest Test batsman of all time, behind Don Bradman, and the second greatest ODI batsman of all time, behind Viv Richards. Later in his career, Tendulkar

was a part of the Indian team that won the 2011 World Cup, his first win in six World Cup appearances for India. He had previously been named "Player of the Tournament" at the 2003 edition of the tournament, held in South Africa. In 2013, he was the only Indian cricketer included in an all-time Test World XI named to mark the 150th anniversary of Wisden Cricketers' Almanac.[]

**ALBIN JOSEPH**  
I Yr. BHM

# Indian Culture

**T**he Indian culture is one of the oldest and unique culture. India's languages, religions, dance, music, architecture, food, and customs differ from place to place within the country. There is hardly any culture in the world that is as varied and unique as India. India is a vast country, having variety of geographical features and climatic conditions.

India is home to some of the most ancient civilizations, including four major world religions, Hinduism, Buddhism, Jainism and Sikhism. India is one of the most religiously and ethnically diverse nations in the world, with some of the most deeply religious societies and cultures. Religion plays a central and definitive role in the life of many of its people. Although India is a secular nation.

The cuisine of India is one of the world's most diverse cuisines, characterized by its sophisticated and subtle use of the many spices, vegetables, grains and fruits grown across India. The cuisine of each geographical region includes a wide assortment of dishes

and cooking techniques reflecting the varied demographics of the ethnically diverse Indian subcontinent. India's religious beliefs and culture have played an influential role in the evolution of its cuisine.

India consists of 29 states and 23 languages. Hindi is the official language with English as provisional official sub-language. Language varies according to states, region, culture..etc

India is a land of festival and events. where people from different religions coexist harmoniously. Festivals in India are an integral part of Indian culture. They mark the beliefs and customs of the country. The common festivals of india are ... Diwali, Holi, Christmas, Dussehra, Durga Puja, Eid-ul-fitr etc..

The culture and lifestyle in India is not rigid. While people of diverse religions, cultures and languages intermingle in India the lifestyle of people also transforms with changing times.





PlayerUnknown's Battlegrounds (PUBG) is a 2017 online multiplayer battle royale game developed and published by PUBG Corporation, a subsidiary of South Korean video game company Bluehole. The game is based on previous mods that were created by Brendan "PlayerUnknown" Greene for other games, inspired by the 2000 Japanese film *Battle Royale*, and expanded into a standalone game under Greene's creative direction. In the game, up to one hundred players parachute onto an island and scavenge for weapons and equipment to kill others while avoiding getting killed themselves. The available safe area of the game's map decreases in size over time, directing surviving players into tighter areas to force encounters. The last player or team standing wins the round. Battlegrounds was first released for Microsoft Windows via Steam's early access beta program in March 2017, with a full release on

December 20, 2017. That same month, the game was released by Microsoft Studios for the Xbox One via its Xbox Game Preview program, and officially released in September 2018. The same year, a free-to-play mobile version for Android and iOS was released, in addition to a port for the PlayStation 4. The game is one of the best-selling video games of all time, selling over fifty million copies worldwide by June 2018. In addition, when including its free-to-play mobile version, the game has over 400 million total players, which also makes it one of the most-played video games overall.

Battlegrounds received positive reviews from critics, who found that while the game still was not fully finished and had some technical flaws, it presented new types of gameplay that could be easily approached by players of any skill level and was highly replayable. The game received several Game of the Year nominations among other accolades, and is considered by Greene to be the defining game of the battle royale genre. Several other video games, following in Battlegrounds's success, added battle royale-style modes, while a number of clones, primarily out of China, also appeared. PUBG Corporation has run several small tournaments and introduced in-game tools to help with broadcasting the game to spectators, as they wish for it to become a popular esports. Battlegrounds is a player versus player shooter game in which up to one hundred players fight in a battle royale, a type of large-scale last man standing deathmatch where players fight to

remain the last alive. Players can choose to enter the match solo, duo, or with a small team of up to four people. The last person or team alive wins the match.

Each match starts with players parachuting from a plane onto one of the four maps, with areas of approximately  $8 \times 8$  kilometres ( $5.0 \times 5.0$  mi),  $6 \times 6$  kilometres ( $3.7 \times 3.7$  mi), and  $4 \times 4$  kilometres ( $2.5 \times 2.5$  mi) in size. The plane's flight path across the map varies with each round, requiring players to quickly determine the best time to eject and parachute to the ground. Players start with no gear beyond customized clothing selections which do not affect gameplay. Once they land, players can search buildings, ghost towns and other sites to find weapons, vehicles, armor, and other equipment. These items are procedurally distributed throughout the map at the start of a match, with certain high-risk zones typically having better equipment. Killed players can be looted to acquire their gear as equipment. Players can opt to play either from the first-person or third-person perspective, each having their own advantages and disadvantages in combat and situational awareness; though server-specific settings can be used to force all players into one perspective to eliminate some advantages.

Every few minutes, the playable area of the map begins to shrink down towards a random location, with any player caught outside

the safe area taking damage incrementally, and eventually being eliminated if the safe zone is not entered in time; in game, the players see the boundary as a shimmering blue wall that contracts advantages] This results in a more confined map, in turn increasing the chances of encounters. During the course of the match, random regions of the map are highlighted in red and bombed, posing a threat to players who remain in that area.[] In both cases, players are warned a few minutes before these events, giving them time to relocate to encounter. At random, a plane will fly over various parts of the playable map and drop a loot package, containing items which are typically unobtainable during normal gameplay. These packages emit highly visible red smoke, drawing interested players near it and creating further confrontation. On average, a full round takes no more than 30 minutes.

At the completion of each round, players gain in-game currency based on their performance. The currency is used to purchase crates which contain cosmetic items for character or weapon customization. A rotating "event mode" was added to the game around March 2018. These events change up the normal game rules, such as establishing larger teams or squads, or altering the distribution of weapons and armor across the game map.

▪ **Jithesh MV**  
II BHM



# Hospitality Industry

The hospitality industry is a broad category of fields within service industry that includes lodging, event planning, theme parks, transportation, cruise line, and additional fields within the tourism industry. The hospitality industry is a multibillion-dollar industry that depends on the availability of leisure time and disposable income. A hospitality unit such as a restaurant, hotel, or an amusement park consists of multiple groups such as facility maintenance and direct operations (servers, housekeepers, porters, kitchen workers, bartenders, management, marketing, and human resources etc.).

Usage rate, or its inverse "vacancy rate", is an important variable for the hospitality industry. Just as a factory owner would wish a productive asset to be in use as much as possible (as opposed to having to pay fixed costs while the factory is not producing), so do restaurants, hotels, and theme parks seek to maximize the number of customers they "process" in all sectors. This led to formation of services with the aim to increase usage rate provided by hotel consolidators. Information about required or offered products are brokered on business networks used by vendors as well as purchasers.

In looking at various industries, "barriers to entry" by newcomers and competitive advantages between current players are very important. Among other things, hospitality industry players find advantage in old classics (location), initial and ongoing investment support (reflected in the material upkeep of facilities and the luxuries located therein), and particular

themes adopted by the marketing arm of the organization in question (for example at theme restaurants). Also very important are the characteristics of the personnel working in direct contact with the customers. The authenticity, professionalism, and actual concern for the happiness and well-being of the customers that is communicated by successful organizations is a clear competitive advantage

**SAGAR K BANGERA**  
IV<sup>th</sup> Year BHM

## A SALUTE TO OUR SOLDIERS

I see you standing among them all  
Standing so strong, proud and tall  
The world looks at you, but does not see  
Everything you sacrifice to keep us free

I'm here to say, to let you know  
That you are loved, even if it doesn't show  
You fight for our hopes, dreams, and liberty  
You fight for our freedom..... A hero to be

We want you to know, your never alone  
For we are waiting, for you to come home  
But the hardest thing for a person to be  
Is you.. A SOLDIER, fighting  
To keep us free

THANK YOU TO ALL OUR MEN IN THE  
ARMED FORCES OF INDIA  
WHO HAS SACRIFICED SO MUCH...  
TO KEEP US ALL SAFE AND FREE.....

■ **BHARATH K**  
IV Year BHM

# Terrorism in Kashmir

India has been faced with the Kashmir problem for the past half a century and has even faced two Indo-Pakistan wars on this issue, but the government has not been able to take hard decisions and evolve a definite coherent policy. Our policy makers have been chasing the mirage of soft options and have been following a weak-kneed approach in dealing with the terrorists. Terrorism in Kashmir assumed a new shape 1988 onwards. The militants launched a bloody battle to underline their separate identity.

The neighbouring countries, determined to see turmoil continuing in the valley, are providing training and weapons to the militants even today (i.e., in 1997). The people have also been so brain-washed that they talk of the excesses of the police and the paramilitary forces. For the militants, the criticism of the government by the people means that people are more than willing to support them.

On the other hand, the Hindus have been forced by the militants to leave Kashmir. It is claimed in one report that nearly two lakh Hindus fled Jammu and Kashmir between 1988 and 1991. The Hindus claimed that the fundamentalists and militants had infiltrated every sphere of the government in the Kashmir valley till the middle of 1996 and that what ruled the roost was not the writ of the government but that of the militants.

They maintained that the pro-Pakistan forces had overtaken the valley and in a way, there was a collapse of the administration and the terrorists wanted them to quit the valley. The civilian Muslims

now claim that they are innocent and are being unnecessarily harassed. The militants had resorted to extortion and kidnapping for monetary gains and political motives.

In October-November 1993, 40-odd militants (including three foreigners) were holed up inside Hazratbal shrine for 31 days. They had kept 20 civilians too as their hostages. In July 1995, the militant group of Al-Faran kidnapped five foreigners (British, American, Norwegian, and German) and kept them captives, demanding the release of some hard-core militants.

After beheading a Norwegian national hostage after a few weeks, the Al-Faran have held the remaining four tourists captive for about two years keeping the governments guessing as to whether the hostages are still alive or not. There is no dearth of weapons in the Valley; nor is there any dearth of frustrated youths to operate them.

Hizb-ul-Mujahedeen was claimed to have a cadre strength of 20,000 with at least 10,000 persons being trained in camps across the border and in the Valley. The Jammu and Kashmir Liberation Front (JKLF) still clings on to the concept of an independent state as opposed to a merger with Pakistan, which is the demand of other militant groups like the Muslim Janpaez Force and the Iqwan-e-Musalmeen. All militants at one time had developed a feeling that they had to unite against a common enemy—the Indian Armed Forces.

Some sources claim that till two years ago, Muslims from





other countries such as Pakistan, Afghanistan, Sudan, Libya, Bangladesh, Lebanon, Saudi Arabia, and Turkey were engaged in terrorist activities in Kashmir (India Today: May 15, 1994:45-66). Pakistan's aiding and abetting terrorism in Kashmir is said to be the deliberate policy of the government.

It (Pakistan) considers liberation of Kashmir important in three respects:

Firstly, tension over Kashmir creates a diversion from frustrations at home;

Secondly, the Kashmir cause allows Pakistan to rally the support of its Islamic parties and their loyalists in the military and the ISI;

Thirdly, Kashmir could also serve the regime as an important access-point to the markets of Central Asia. No wonder, Pakistan always remains interested in an escalation of the jihad for the liberation of Kashmir.

The kidnapping and killing of the Vice-Chancellor of Kashmir University, the kidnapping of a daughter of Union Home Minister in 1989, two Swedish engineers in April 1991 (who ultimately managed to escape on July 6, 1991), eight Israeli tourists in June 1991 and five foreign tourists in July 1995 indicate the strategies the terrorists are employing. The strategy used to combat terrorism in Punjab cannot succeed in Kashmir. The government might have succeeded in fighting terrorism in Punjab with a policy of "wear them out", negotiations, elections, and police action but Punjab problem was different from the Kashmir problem in four respects:

One, the idea of Khalistan did not enjoy universal backing;

Two, there was ethno-religious advantage of having 48 per cent Hindu population against

52 per cent Sikh population whereas in Kashmir 90 per cent are Muslims, with most Hindus having been 'cleansed' over the last three years;

Three, the foreign interference in Kashmir is of a qualitatively different level than in Punjab.

Pakistani training and weapon proliferation to the terrorist elements in Kashmir is of far greater proportions; four, most of the individuals and organizations in Punjab were fence-sitters waiting to be co-opted by the government whereas the organizations working in Kashmir mostly consist of pro-Pakistani extremists.

Some people believe that during the last one and a half year, the chemistry of terrorism in Kashmir has undergone a major change. The modus operandi of the militants has now been drastically altered. Instead of using the local militants, militants from Pakistan and Afghanistan are being more and more used in terrorist activities in the state.

The savage car bomb blasts in the heart of Srinagar and killing of one journalist and seriously injuring others through a letter bomb at the BBC's Srinagar office in September 1995, and the kidnapping of tourists from the western countries, indicate a significant change in methods, means and motives which require a fresh thinking on the part of the newly elected state government. Besides the military strategy, political, economic, and cultural strategies too have to be used in combating Kashmir uprisings. The bridges of trust have to be built by far-sighted political initiatives.

▪ Vishal



Fruit carving is the art of carving fruit, a very common technique in Europe and Asian countries, and particularly popular in Thailand, China and Japan. There are many fruits that can be used in this process; the most popular one that artists use are watermelons, apples, strawberries, pineapples, and cantaloupes.

The art of fruit carving uses many different tools, usually ordinary items but some specific to just fruit carving. All these tools give the artwork a different texture or help with its design. Some of the tools include:

- Pen: to draw on the carving one wishes to make
- Carving Knife: most commonly used for giving the carving shape
- Peel Zester: this tool is used to create strips and grooves
- Melon Baller: can be used for a variety of fruit to add ball shaped fruit carvings to the display
- U shaped garnish tool: used to cut the outer layer of the fruit. This tool is used for fine detailed work. Many fruit carvers use this tool to create a pedals for a flower shape they are carving.
- V shaped formed cutter: is used in a similar way as the U shaped garnish tool but for larger carving ideas.

Before carving a fruit, the necessary materials must be gathered. The usual process is to have the tools handy for when they are needed in one's steps towards creating a carving. There are two types of carvings that can be done. The first is Skin Carving, this is when the outer skin of the fruit (or vegetable) is carved to reveal the fleshy center, where the color is different than the outer skin to create a design using the contrast between the outer skin and flesh of the fruit. The second type of carving is Three Dimensional Carving, the purpose of this particular technique of carving is to carve the fruit to into a three dimensional object of the carver's choice. The most popular three dimensional design is floral objects. It is easy to over-carve a fruit which leads to loss in nutrition, but it is always important to start off by outlining your carving on the fruit. Depending on the design that is being created it may take very little time or be more complex and use more time and concentration also different steps in the process are used for each design. Not one design is alike. An important aspect of fruit carving is that the fruit you carve must be suitable for the manner which one will display it. Most fruit carvings will need to be refrigerated before they are placed in the specific setting that is desired

■ **AVIL VALENTINE D SA**  
IV Year BHM





## RICHARD BRANSON

Entrepreneur Richard Branson launched Virgin Records in 1973. Today Virgin Group holds more than 200 companies in more than 30 countries.

### Synopsis

Born on July 18, 1950, in Surrey, England, Richard Branson struggled in school and dropped out at age 16 a decision that ultimately led to the creation of Virgin Records. His entrepreneurial projects started in the music industry and expanded into other sectors making Branson a billionaire. His Virgin Group holds more than 200 companies, including the recent Virgin Galactic, a space-tourism company. Branson is also known for his adventurous spirit and sporting achievements, including crossing oceans in a hot air balloon.

### Early Life

Richard Charles Nicholas Branson was born on July 18, 1950, in Surrey, England. His father, Edward James Branson, worked as a barrister. His mother, Eve Branson, was employed as a flight attendant. Richard, who struggled with dyslexia, had a hard time with educational institutions. He nearly failed out of the all-boys Scatcliffe School, which he attended until the

age of 13. He then transferred to Stowe School, a boarding school in Stowe, Buckinghamshire, England.

Still struggling, Branson dropped out at the age of 16 to start a youth-culture magazine called *Student*. The publication, run by students, for students, sold \$8,000 worth of advertising in its first edition, which was launched in 1966. The first run of 50,000 copies was disseminated for free, after Branson covered the costs with advertising.

By 1969, Branson was living in a London commune, surrounded by the British music and drug scene. It was during this time that Branson had the idea to begin a mail-order record company called Virgin to help fund his magazine efforts. The company performed modestly, but made Branson enough that he was able to expand his business venture, adding a record shop in Oxford Street, London. With the success of the record shop, the high school drop-out was able to build a recording studio in 1972 in Oxfordshire, England.

### Business Expansion

Branson expanded his entrepreneurial efforts yet again, this time to include the travel company the Voyager Group in 1980, the airline Virgin Atlantic in 1984, and a series of Virgin Megastores. But Branson's success was not always predictable. By 1992, Virgin was suddenly struggling to stay financially afloat. The company was sold later that year to THORN EMI for \$1 billion. Branson was crushed by the loss, reportedly crying after the contract was signed, but remained determined to stay in the music business. In 1993, he founded the station Virgin Radio, and several years later he started a second record company, V2. Founded in 1996, V2 now includes artists such as Powder Finger and Tom Jones.

Branson's Virgin Group now holds more than 200 companies in more than 30 countries, including the United Kingdom, the United States, Australia, Canada, Asia, Europe and South Africa. He has expanded his businesses to include a train company, a luxury game preserve, a mobile phone company and a space-tourism company, Virgin Galactic.

Branson is also known for his sporting achievements, notably the record-breaking Atlantic crossing in Virgin Atlantic Challenger II in 1986, and the first crossing by hot-air balloon of the Atlantic (1987) and Pacific (1991). He was knighted in 1999 for his contribution to entrepreneurship, and in 2009, he landed at No. 261 on *Forbes'* "World Billionaires" list with his \$2.5 billion in self-made fortune, which includes two private islands.

▪ **Sushanth M**  
IV Yr. BHM

**POWER**

of

**SMILE**



A smile is a beautiful thing. It's a universal symbol of happiness and a force of nature. Yes, a force of nature. Have you ever observed what happens within you when you smile, or better yet, forced yourself to smile when you're feeling down?

Give it a try right now. No matter how you're feeling or what's going on in your life, close your eyes and smile. Observe the feeling of warmth that wells up in your belly as you do it. Observe the shift in your energy as you turn that frown upside down. If you're still not convinced, go in front of a mirror and notice how you look when you're smiling. Once again, observe how you feel within and how you feel about the reflection looking back at you as your facial expression changes. If you're feeling particularly cheeky, look yourself in the eyes, smile and say: "You're awesome!"

I believe that a smile is one of the most powerful and most underrated gifts that we, as humans, possess. It embodies our ability to create and our ability to express the infinite love that is within us. So many of us go through our days dragging our feet, lamenting our struggles, waiting for this or that to happen to cheer us up and we forget that all the while, we have this incredible tool at our disposal to raise our spirits. When we smile, something lights up inside us; we connect to our Source and we are actually able to alter our mood. What's even more amazing is that we can share this gift with others. The only thing more powerful than one person smiling is two people smiling at each other. We all know that wonderful feeling we get when we look into someone's eyes, and with the simple exchange of a smile, a world of meaning is communicated. It can be an expression of love, of joy or of laughter. Smiling is contagious, as is laughter, and the only thing they cost us is whatever suffering we are holding on to.

In the same way that each of us has a unique smile that can bring joy to ourselves and others, we also all have unique creative gifts that were meant to be expressed in the world. Similarly, it is up to us to use these gifts to spread joy, love and inspiration, to pick ourselves up when we're low and to lift the spirits of those around us when they need a boost. For one person, that gift could be having a way with words; for another, it's a knack for creating culinary delights, still another has a gift for photography and another makes beautiful floral arrangements. There are an infinite number of these little gifts and talents in the world and they live in each and every one of us. If you're not sure what yours is, take a moment and think about things that you'd really like to do but have never tried. Then pick one, give yourself permission to be a beginner and get busy discovering your gift!

When we use our gifts and share them, much like a smile, our creations move out into the world around us like little bundles of love in motion. They have the power to heal, to move and to inspire. What a shame it would be to let these gifts go to waste.

So today, smile and smile often. Smile at yourself, smile at a loved one and smile at a stranger. And whatever that thing is that you love to do, do it and share it with someone. Play a song for a friend, write a poem for a loved one, paint a landscape for your sibling, photograph your favorite nooks of the city, sing your heart out for the birds, pick some flowers for your mom. And do it all with a smile, knowing that you are spreading love, joy and inspiration.

#### **SMILE , IT DOESN'T HURT**

■ **Sumanth**  
III Yr. BHM



## **L E A D E R**

Inspires employees  
Depends on respect and honor  
Cares for your well-being  
Says 'We'  
Inspires enthusiasm  
Gives credit  
Says 'Let's go'  
Asks  
Knows how it is done

## **B O S S**

Drives employees  
Depends on authority  
Cares for your productivity level  
Says 'I'  
Inspires fear  
Takes credit  
Says 'Go'  
Orders  
Shows how it is done

▪ **KARTHIK**  
IV Year BHM

## *Walk the Distance*

You see,  
The thing is,  
I'm standing on an abandoned road  
That goes two directions.  
I can only choose to go one way  
Because the distances are so far.  
I need to find my direction  
And go that way.  
But,  
I have no car  
No bike.  
I must walk.

▪ **AJAY DIWAKAR SHETTY**  
IV Year BHM

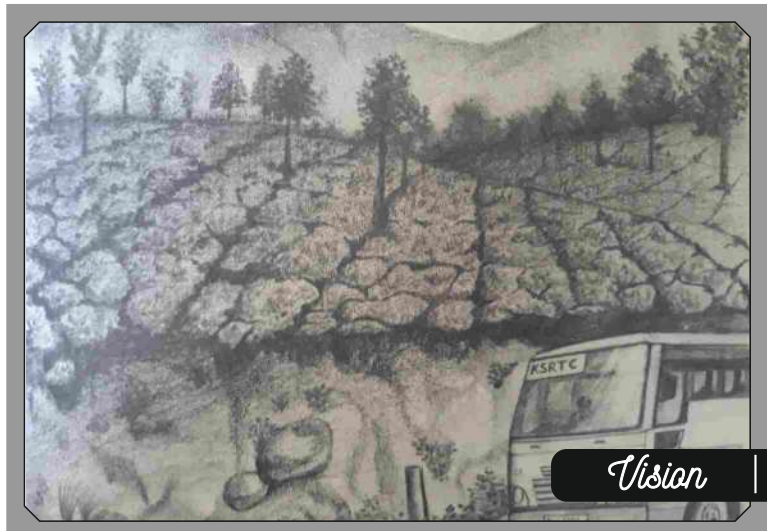
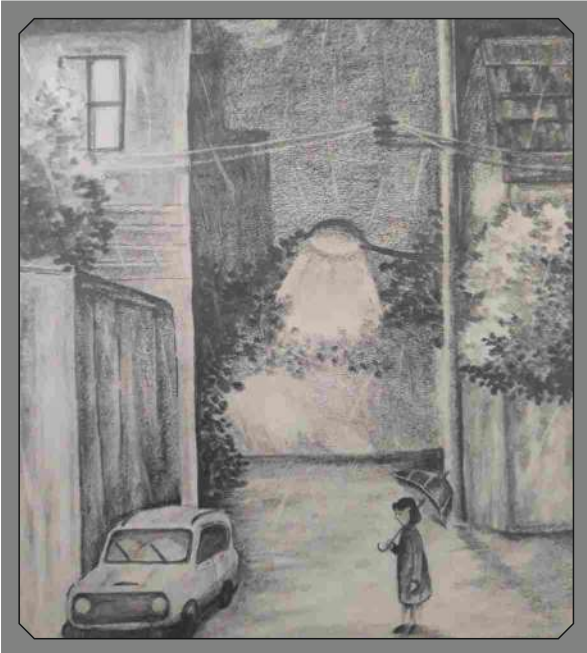
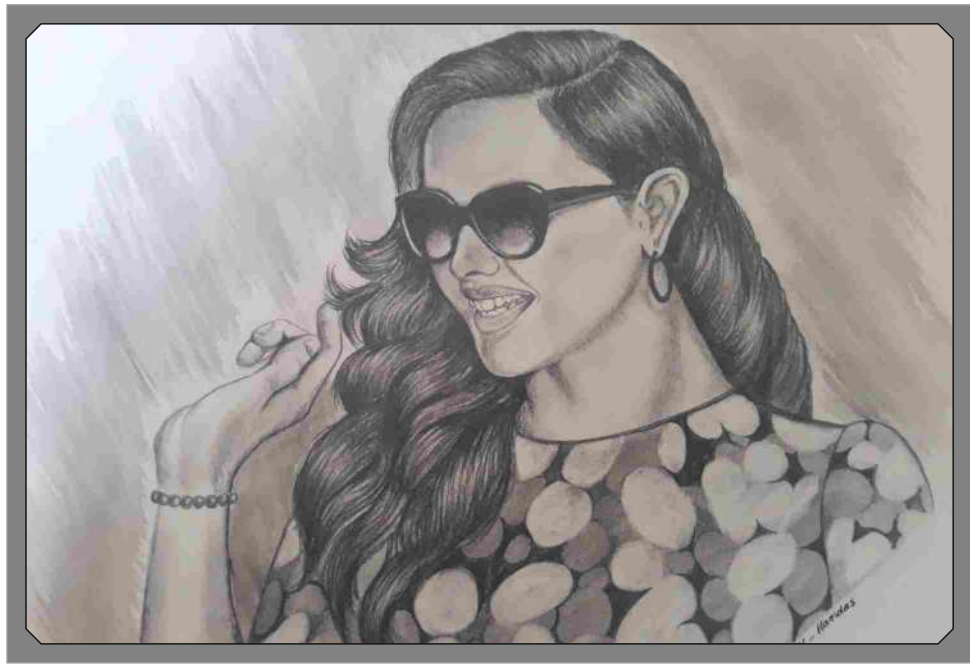
## *ANYWAY , ANYDAY*

You spend a night chasing  
A dream that may never be true  
Dream it anyway  
Cause dream gives hope to you  
You may spend a life time loving  
A girl who is so shrew  
In a moment she may choose  
To walk away from you  
Its true God is great  
But sometimes life isn't so good  
Its all up to fate  
Still you can never be too late

▪ **CHINMAYA P**  
IV Year BHM

# Drawings

by  
SETHU K.HARIDAS







**TEACHING STAFF**



**NON-TEACHING STAFF**





LE CLUB AMBROSIA



LE CLUB AROMATUM



LE CLUB BENVENTO





LE DECOR CLUB



SPORTS CLUB



RED CROSS





LITERATURE



HOSPITALITY



MARKETING





CULTURAL TEAM



STUDENT COUNCIL





I Yr. BHM



II Yr. BHM



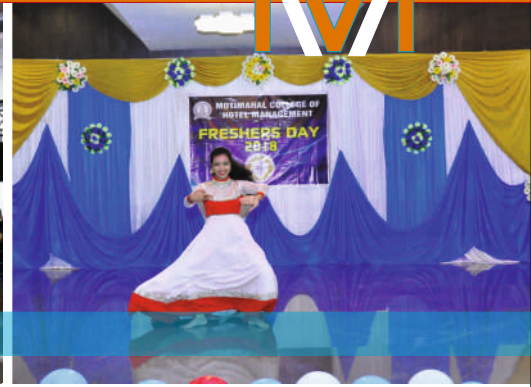


III Yr. BHM



IV Yr. BHM





Freshers Day



New Year Celebrations



Swachh Bharat



Industrial Visit





Parent's Teachers Association



Faculty Development Programme.



Career Guidance Programme



Flower Arrangement Work Shop





# Fire & Safety Training Programme

**MOTI MAHAL COLLEGE OF HOTEL MANAGEMENT**  
(A Unit of Ixmi Memorial Education Trust®)  
Recognized by AICTE, New Delhi, Affiliated to Mangalore University, NAAC Accredited  
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**Workshop On**  
**"BASIC FIRE SAFETY"**  
Date: 09.01.2019

Usha Fire Safety  
WELCOMES YOU  
DONATE YOUR EYES  
  
Usha Fire Safety  
Spreads the message of  
Eye Donation  
through our  
Training Program







## Blood Donation Camp





*Cake Mixing*



*Cake Mixing*



*Cake Mixing*



*Inter-Collegiate  
National Level  
Competition*



*Cake Mixing*



*Cake Mixing*



*Cake Preparation*





# FRUIT CARVING



© Al Thomas





# ANNUAL SPORTS MEET 2019





# NATIONAL LEVEL CONFERENCE







# Cater's Act 2019

## Food Festival







# Cultural Events

during

# Cater's Act 2019





# Profile



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# Annual Day



Farewell





# LAXMI MEMORIAL EDUCATION TRUST ®

## INSTITUTIONS MANAGED

### A.J. Hospital & Research Centre (NABH Accredited Hospital)

Ph: 08242225533

### A.J. Institute of Medical Sciences

Ph: 08242225533

(Recognized by Medical Council of India and affiliated to RGUHS, Bengaluru)

MBBS	5 ½ years
PG Courses in all discipline	3 years

### A.J. Institute of Dental Sciences

Ph: 0824-2221466

(Recognized by Dental Council of India and affiliated to RGUHS, Bengaluru)

BDS	5 years
MDS	3 years

### Laxmi Memorial College of Physiotherapy

Ph: 0824-2213936

(Recognized by IAP and Affiliated to RGUHS, Bengaluru)

BPT	4 <sup>1</sup> / <sub>2</sub> years
MPT	2 years

### Laxmi Memorial College of Nursing

Ph: 0824-2218626

(Recognized by INC & KNC and Affili)

B.Sc Nursing (Basic)	4 years
B.Sc Nursing (Post Basic)	2 years
M.Sc Nursing (All Specializations)	2 years

### Laxmi Memorial Institute of Nursing

Ph: 0824-2218626

(Recognized by INC & KNC and Affiliated to Karnataka State Diploma in Nursing Examination Board, Bengaluru)

General Nursing and Midwifery	3 ½ years
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### Moti Mahal College of Hotel Management

Ph: 0824-2428493

Approved by AICTE-Ministry of HRD, New Delhi, Recognised by Govt. of Karnataka, Affiliated to Mangalore University & NAAC accredited

B.H.M ( Bachelor Degree in Hotel Management)	4 years
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### Laxmi Memorial College of Hotel Management

Ph: 0824-2493882

(Affiliated to Mangalore University)

B.Sc (Hospitality Sciences)	3 years
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### A.J Institute of Management

Ph: 0824-2455340

(Recognized by AICTE and Affiliated to Mangalore University)

MBA (Master of Business Administration)	2 years
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### Laxmi Institute of Paramedical Sciences

Ph: 0824-2225533

(Recognized by Paramedical Board and Govt. of Karnataka, Bengaluru)

Diploma in Dialysis Technology	2 years
Diploma in Operation Theatre Technology	2 years
Diploma in Medical Record Technology	2 years
Diploma in Medical Laboratory Technology	2 years
Diploma in Health Inspector Course	2 years
Diploma in Ophthalmic Technology	2 years

### A.J Institute of Hospital Management

Ph: 0824-2225533

(Recognized by RGUHS, Bengaluru)

UG and PG in Hospital Administration	2 years
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### A.J Institute of Paramedical Sciences

Ph: 0824-2225533

(Affiliated to RGUHS, Bengaluru)

B.Sc in Medical Laboratory Technology (MLT)	3 ½ years
B.Sc in Perfusion Technology	3 ½ years
B.Sc in Renal Dialysis Technology	3 ½ years
B.Sc in Respiratory care Technology	3 ½ years
B.Sc in Operation Theater Technology	3 ½ years
B.Sc in Imaging Technology	3 ½ years
B.Sc in Optometry	4 years
M.Sc Medical Lab Technology (MLT)	2 years