

PRISM

SCHOOL OF HOSPITALITY MANAGEMENT



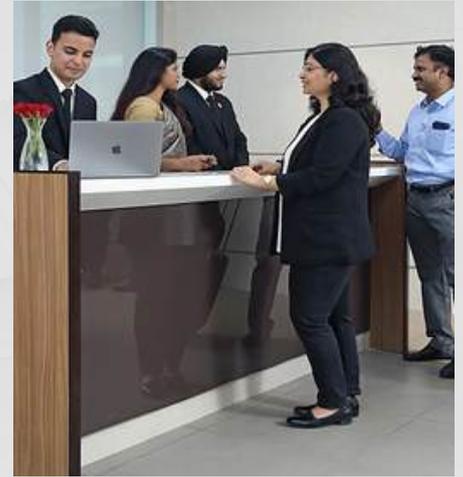
**THE PUBLIC RELATIONS,
COMMITTEE**

JUNE 2024

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SCHOOL OF HOSPITALITY MANAGEMENT





SOHM PR CONVENOR'S LETTER

Dear Esteemed Readers,

We are thrilled to present the latest update from the Public Relations Committee, reflecting on a year brimming with dynamism and achievement. Our journey has been one of crafting compelling content, mastering social media strategies, and orchestrating a myriad of cultural and managerial initiatives for SoHM.

Our efforts have endeavoured to embody the vibrant spirit of the Navi Mumbai campus, leaving a positive imprint on everyone within this thriving community. The unwavering support from students, faculty, alumni, and external partners has been instrumental in our success, fuelling our anticipation for the milestones awaiting us in the year ahead.

At the Public Relations Committee, we remain committed to nurturing creativity, efficiency, and innovation to navigate the evolving landscape of SoHM. Our goal is to bridge the gap between our community and the wider world, fostering a platform for collaboration and inspiration.

This edition celebrates our collective achievements, spotlighting the talents and dedication that have driven our success. We extend our heartfelt gratitude to all contributors. Your commitment remains the cornerstone of our growth and future endeavours.

Enjoy this edition and stay connected as we continue to explore new horizons in creativity and engagement!

Dr. Rahul Kanekar

EPISTLE PRESIDENT



Dear Esteemed Readers,

As President of the PR Committee, it is my distinct privilege to unveil the latest edition of the NMIMS School of Hospitality Management, Navi Mumbai newsletter—a carefully curated collection that brings to life the vibrancy and excellence of our institution.

This edition is a reflection of our unwavering commitment to shaping future leaders in hospitality. Beyond the walls of classrooms, we cultivate not just knowledge, but visionaries who will redefine the ever-evolving landscape of the industry.

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Within these pages, you will discover inspiring stories, expert perspectives, and a rich tapestry of achievements that demonstrate the passion and innovation at the heart of our SoHM.

I would be remiss if I did not acknowledge the incredible team spirit and dedication of my committee. Their creativity, drive, and collaborative energy have transformed this newsletter into a true celebration of our shared journey.

We invite you to immerse yourself in this edition, and we hope that each story both delights and inspires you. Thank you for being a vital part of our community, as we continue to chart new horizons together.

Tanmay Chopra



Vice President

It is my pleasure to present the latest edition of the Prism Newsletter. Over the past year, we've hosted a range of enriching events, from insightful guest lectures and seminars to vibrant cultural festivals, each contributing to our distinctive campus experience.

Prism is a vibrant reflection of our achievements and community spirit. Each issue captures and celebrates the exceptional moments that set our school apart, thanks to the tireless efforts of our dedicated team.

I am proud of our team's commitment to making PRISM a treasured part of our college life. Enjoy this edition and immerse yourself in the dynamic atmosphere of NMIMS Navi Mumbai.

Astha Darbar



Chief Coordinator

I'm excited to share the latest edition of our PRISM newsletter with you!

As you read through, I hope you enjoy celebrating the lively spirit of our academic community. Each story highlights moments of joy, success, and teamwork.

In this issue, you'll find updates from our various committees, details about our events, and insights from various activities. PRISM reflects the vibrant energy of NMIMS, Navi Mumbai.

Enjoy the read!

Krishna Juneja

ACHIEVEMENTS (FACULTY)

BEST FACULTY AWARD

It is with immense pride that we celebrate Dr. Rahul Kanekar, Assistant Professor at NMIMS, on receiving the prestigious Best Faculty Award! This honor reflects his exceptional dedication, driven by his innovative teaching methods, student-first philosophy, and far-reaching influence across key university initiatives.



Dr. Kanekar's impact transcends the classroom, where his visionary approach has shaped the future of many aspiring hospitality professionals. With unwavering dedication to student welfare and his leadership in various committees, including Public Relations, he has fostered an academic environment that inspires growth, excellence, and collaboration.

This award, based on stellar student feedback and his multifaceted contributions, is a testament to his extraordinary commitment to both education and the broader NMIMS community. Congratulations once again, Dr. Kanekar, on this richly deserved accolade. Your continued leadership and passion are an inspiration to us all!

ACHIEVEMENTS (STUDENT)

BEST STUDENT AWARD



NMIMS School of Hospitality Management is delighted to honour Gauri Anvekar, whose dedication and excellence have rightfully earned her best student award and a place in Dean's List.

Gauri has been awarded for her overall personality development, including academic excellence and co-curricular activities, with the best student award. This honour was given to her for her dedication to excellence, creativity and completeness in any of the extracurricular activities. I would say that her balance of both freakish academic quality and community engagement is a sign of a well-rounded leader who will represent our hospitality department extremely well.

Gauri's excellence and leadership are also highlighted by her new status as a Dean's List scholar. Her selection – among only the top 5 students – emphasizes her quest for academic excellence and upholding of ideals with respect to scholarly achievement.

Such achievements not only honour Gauri as an individual but also act as a catalyst for her contemporaries to chase higher standards of excellence in life and personify the success values at NMIMS School of Hospitality Management.

COLLABORATIVE EVENT

This initiative is a product of the combined efforts of the Student Council (StuCo) and the Public Relations (PR) Committee, reflecting our shared commitment to enriching the student experience through collaborative endeavors.



FLAMES OF FLAVOR

A TANDOORI JOURNEY AT NMIMS

The Tandoor Session at the School of Hospitality Management, NMIMS, was nothing short of a culinary odyssey, leaving an indelible mark on the students who embarked on this flavourful journey. As the smoky aroma of spices and sizzling meats filled the air, the students were transported into the heart of tandoori tradition, where they honed their skills under the meticulous guidance of Professor Bimal Ekka.



Each step—be it the delicate marination, the precise skewering, or the artful mastery of the tandoor's intense heat—was a dance of flavours and technique. Beyond just a cooking class, this session was a vibrant tapestry of shared passion and camaraderie, weaving together the threads of tradition and innovation. The experience not only expanded their culinary horizons but also cultivated a deep sense of unity, making it a truly unforgettable chapter in their gastronomic education at NMIMS.

GLOBAL HORIZONS AT SOHM

NMIMS's School of Hospitality Management has forged a prestigious collaboration with Shannon College of Hotel Management, University of Galway, through an exclusive 2+2 Year Dual Degree Program. This initiative, designed to leverage the unique strengths of both institutions, offers students an unparalleled global education in hospitality management, seamlessly integrating the best of Indian and Irish academic expertise. Through this collaboration, students gain not only comprehensive theoretical knowledge but also practical exposure to global hospitality trends, ensuring they are industry-ready upon graduation.



This partnership exemplifies NMIMS's steadfast dedication to offering transformative opportunities that elevate student skills and ensure international recognition. NMIMS and Shannon College are establishing a new benchmark in hospitality management education, harmoniously merging Indian and global perspectives to cultivate future leaders in the hospitality industry. The dual-degree program presents a unique chance to immerse in diverse cultures, expand professional networks, and foster a global mindset—essential attributes for success in today's interconnected hospitality sector. This initiative embodies the shared vision of NMIMS and Shannon College to nurture the next generation of hospitality leaders, setting new standards of excellence in the field.

HELL AND HEAVEN



The "Hell and Heaven" event is a highly anticipated annual gathering that serves as a practical exposure opportunity for third-year students specializing in the hospitality and food service industry. The event is typically scheduled to provide them with practical experience in a real-world setting.



A variety of food is available at the event including alcoholic drinks and taking considerations of health issues. Students do food service, engage with customers and manage events in an effort to mimic the real world of applications in the hospitality industry.



The first-year students participate in capturing thus acquiring very early event coverage skills. Different individuals who come from diverse backgrounds provide suggestions through the use of feedback in the college



Overall, the "Hell and Heaven" event The students practice what they have learned in theory in real life. The students engage in an application 'the world as their classroom, through this feedback raises the students' skills.'

STUDENT COUNCIL

SOHM's Student Council is dedicated to enriching the student experience by organizing, engaging events, addressing student concerns, and fostering of supportive and inclusive community for all. It plays a vital role in bridging the gap between students and faculty.



EPICUREAN 2.0: A CULINARY ODYSSEY



Step into a world of exotic nuances & tantalizing aromas at Epicurean 2.0, hosted by the Student Council of the SoHM on March 13th. This year's theme, "Videshi Khao Gali," promises to provide passport to attendees on a gastronomic relish through the bustling streets of international cuisine.

The heart of the event lies in the vibrant array of food stalls, each curated by the creative minds of SoHM's first & final year students. From sizzling street style momos to refreshing Boba tea, from hearty pasta dishes to decadent desserts, every stall offers a unique culinary experience inspired by flavors from around the globe.



Adding a touch of luxury to the festivities, an impressive display of Audi vehicles captivates the attention of attendees. Amidst the aroma of spices and the buzz of conversation, guests can admire the sleek lines and innovative features of these automotive marvels, creating a sensory experience that transcends the culinary delights.



As the day unfolds and appetites are sated, the excitement builds for the grand finale - a stand-up comedy performance by the renowned comedian, Rohan Gujral. Known for his razor-sharp wit and infectious humor, Rohan takes center stage, eliciting laughter and applause as he shares his comedic insights and anecdotes, bringing the event to a memorable close.

Epicurean 2.0 isn't just a food festival; it's a celebration of culture, creativity, and community. It's a chance to explore new flavors, forge connections, and make lasting memories.

REFLECTIONS & REVELATIONS: A TALE IN HOSPITALITY AT SOHM

An year ago, the School of Hospitality Management, NMIMS, witnessed a remarkable gathering of minds, as first- and final-year students came together to share their unique perspectives on hospitality, life, and academics. This campaign blossomed into an enriching platform for cross-year dialogue, where the enthusiastic first-year students soaked up invaluable insights from their seniors, while the seasoned third-year students took a moment to reflect on their own transformative journeys.



The event served as more than just a meeting of academic minds—it became a celebration of growth, resilience, and passion. Through lively discussions, students explored the diverse paths that hospitality can take, delving into personal stories of overcoming challenges, embracing successes, and learning from experiences that have shaped them. The bonds formed during this exchange transcended the classroom, fostering a sense of community and belonging that epitomizes the spirit of NMIMS.

In essence, it was an inspiring confluence of aspirations and wisdom, where the future of hospitality found its voice through the shared experiences of NMIMS students, united by their collective passion for the ever-evolving world of hospitality.

Entrepreneurship Cell

The Entrepreneurship Cell (E-Cell) serves as a platform for aspiring entrepreneurs, helping students transform their innovative ideas into reality. By organizing interactive events, expert talks, and competitions, the club fosters a spirit of creativity, leadership, and business acumen among students.



SOHM E-CELL + IFCA: CRAFTING CULINARY INNOVATORS

At NMIMS School of Hospitality Management (SOHM), we are proud to announce an exciting collaboration between our E-Cell and the prestigious Indian Federation of Culinary Associations (IFCA). This partnership is designed to inspire and nurture the next wave of culinary entrepreneurs, providing them with an unparalleled platform to sharpen their skills and turn their culinary passion into thriving businesses.

Through this initiative, aspiring chefs and food innovators will have access to personalized mentorship from industry-leading chefs, offering invaluable advice and insights into the ever-evolving culinary landscape. Networking opportunities with industry veterans will further empower students, helping them build connections that can propel their careers forward.

In addition, we will be hosting a series of bespoke workshops, tailored to foster innovation and creativity in the culinary arts. These workshops will go beyond the kitchen, focusing on bridging the gap between culinary passion and business acumen, ensuring that our students are equipped not only to create exceptional dishes but also to succeed in the competitive business world.

At SOHM, we believe in cultivating the next generation of culinary artists, empowering them with the knowledge, networks, and entrepreneurial mindset necessary for success. This collaboration with IFCA reflects our unwavering commitment to excellence in hospitality education and our drive to shape future leaders in the global culinary scene.



The advertisement features a chef in a white uniform and hat standing with arms crossed. The text is in blue and black. Logos for IFCA and World Association of Chefs & Cakes are visible at the top.

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Let's Stay Curious !!

Upcoming Edition coming up shortly.