



AMITY SCHOOL OF HOSPITALITY

Newsletter- 2025

FOOD AND BEVERAGE SERVICE



ACCOMODATION OPERATION



AMITY SCHOOL OF HOSPITALITY- E REVIEW

**"A JOURNEY OF A THOUSAND MILES
MUST BEGIN WITH A SINGLE STEP."**

Amity School of Hospitality ensures effective guidance and communication to student for progress and achievements to ensure success and development in their career. Amity School of Hospitality offers a range of opportunities to discuss the progress of each student learning, identify areas for growth, and celebrate their achievements.

FRONT OFFICE OPERATION



FROM HOI DESK

- "The mind is not a vessel to be filled, but a fire to be kindled." – Plutarch
- In every child, there is a world waiting to be explored. We are committed in our mission to inculcate a state of happiness in every student to ensure a peace-loving and harmonious world. Amity School of Hospitality has endeavored to transcend learning beyond boundaries. We are devoted to set benchmarks in nurturing students in hospitality sector to grow into strong, matured, kind and intelligent professionals , who are innovative in their ideas and decisive in their actions.

STUDENTS AT GLANCE

Amity School of Hospitality ensures effective guidance and communication to student for progress and achievements to ensure success and development in their career. Amity School of Hospitality offers a range of opportunities to discuss the progress of each student learning, identify areas for growth, and celebrate their achievements.

AY	Title	Organised By	Category	Position	student name	Program
20-22 February 2025	Abhyudaya, the National Hospitality Talent Hunt Competition in the Institute of Hospitality Management at Amrapali Group of Institutes	Amrapali University ,Haldwani	Brain Twister	2nd	Mohamed Bhasim P	A2728922001 BHM (2022-26)
					KUSH AHUJA	A2728922042 BHM (2022-26)
			Regional Indian Culinary Competition	3rd	SAHEJPAL SINGH	A2728923058 BHM (2023-27)
					Mr PIR JASARAT ATIQ	A2728922015 BHM (2022-26)
			Waste to Wonderful Competition	2nd	Ritik Verma	A2728922027 BHM (2022-26)
4th March 2025	Culinary Art India	AAHAR 25	CAKE DECORATION	2nd	HRITIK NISHAD	A2728924034 BHM (2024-28)



COOKING COMPETITION @ ALMOND

<https://m.haryana.punjabkesari.in/gurgaon/news/almond-board-of-california-and-amity-university-celebrated-national-almond-day-2090707>

California almond competition, after 3 rigorous rounds of Physical fitness, Cooking comp. and quiz, **OUR Swayam Wahi - BHM 4th Sem is the WINNER** and Dhruv Singh - BHM 4th Sem is 2nd Runner Up. We got 2 Prizes among 50 students



CALIFORNIA PANSARI WORKSHOP @ASH



- Stepping into the FMCG industry over 60 years ago, Pansari Group is an organization with a rich history and a noble vision – to promote home-cooked meals for a healthy living. Today, it is a leading FMCG brand across Northern India.
- Student of BHM program has participated in the workshop with innovative in their ideas and decisive in their actions. Mouth watering dishes using the ingredients of pansari brand. Selected students will be competition with other institute winner students

- Objective(s) of the Event
- 1.To provide a platform for students to exhibit their culinary skills.
- 2.To encourage students to learn and experiment with Pansari products in professional cooking.
- 3.To help students gain insights into the latest culinary trends and industry practices.
- 4.To establish liaison between Amity School of Hospitality and Pansari Group



HOSPITALITY SERVICE @ AIU

The Association of Indian Universities is an Advisory Body on Higher Education mandated by the Ministry of Education, to determine the equivalence of foreign degrees and conduct Of Youth Affairs & Sports Activities in Higher Education Sector in India. At present, AIU has about 1028 member Universities (Central, Institute of National Importance, State and Private Universities), including 18 overseas Universities, and is serving the Higher Education Sector for the last 99 years. Many national luminaries have served this organization in different capacities, and the most prominent examples are Dr. S. Radhakrishnan, Dr. Zakir Hussain, and Dr. Syama Prasad Mukherjee who have served as Presidents of AIU.

The organization has worked as an intellectual resource of the country and has contributed to the policy processes of the government and its agencies AIU has been annually organizing the Inter University Youth Festivals (UNIFESTS) since 1985 at the Zonal and National level where a large number Of youth artiste from member Universities and it's about 45000 affiliated colleges to participate. These festivals play a significant role in promoting in our youth, a pride of Indian culture and an awareness of youth identity.

AIU is the only nodal agency in the entire country for organizing the Inter University Youth Programs for about 40 million youth students of the Higher Education Sector in India. Also, this is the only establishment where the above-cited youth programs can be conceptualized and implemented for the students of the Zonal, National as well as international level. In continuation Of our endeavours and addition to the above- mentioned youth festivals, the AIU has launched the organization of Asian University Youth Festival (AUFEST), International Youth Festival, National Women Student Parliament, National Moot Court Competition, National Adventure/Tracking Camp and National Qawwali etc..



FROM STUDENTS DESK

Green Hotels: How Sustainable Practices Are Shaping the Future of Hospitality

The hospitality industry is undergoing a significant transformation as sustainability becomes a key focus. Green hotels, which prioritize eco-friendly operations, are leading this change by integrating sustainable practices into their business models.

One of the primary initiatives in green hotels is energy conservation. Many hotels now use solar panels, LED lighting, and smart energy management systems to reduce carbon footprints. Water conservation is another critical aspect, with hotels implementing low-flow faucets, rainwater harvesting, and linen reuse programs. Additionally, waste management practices, such as composting organic waste and eliminating single-use plastics, are becoming standard.

Sustainable sourcing also plays a vital role, with hotels choosing local, organic, and ethically produced food and amenities. Green certifications, like LEED (Leadership in Energy and Environmental Design) and Earth Check, help hotels establish credibility in their commitment to sustainability.

Beyond environmental benefits, adopting green practices enhances a hotel's brand reputation and attracts eco-conscious travelers. With growing awareness and regulatory pressures, sustainability is no longer just an option, it is the future of hospitality. Green hotels prove that luxury and responsibility can go hand in hand, setting a new standard for industry.



Manvi Raghav
(A2728923023)



Aryan Chaudhary
(A2728923021)



Nafish Ahamad
Yumkhaibam
(A2728922005)

WORKSHOP @HVY



On 17th and 24th February 2025, Vrindavan Chandrodaya Mandir, in collaboration with FOLK – The Youth Empowerment Club, conducted an insightful session under the "Empowered Living" workshop, as part of the Human Value Quarter initiative. The session took place at Amity University at 11:15 AM, engaging students from the 6th Semester of BHM (Bachelor of Hotel Management).

The workshop was led by Mr. Satya Swaroop Das, who shared valuable insights on the concept of "Empowered Living." Through engaging discussions and practical wisdom, the session encouraged students to explore the principles of self-development, ethical leadership, and inner transformation.

The workshop aimed to inspire young minds by integrating ancient wisdom with contemporary challenges, helping students cultivate a balanced approach to personal and professional life. The session received an enthusiastic response, with students actively participating in discussions and reflecting on the values imparted.

This initiative aligns with the broader objective of Human Value Quarter, focusing on fostering personal growth, ethical values, and holistic well-being among students.

Divvya Gupta appears to be an alumna of Amity School of Hospitality of MBA (HM) Program 2009 Batch, which is part of Amity University. She is a well-established professional who currently serves as the Chief Executive Officer (CEO) at Ulncpt. Her role at Ulncpt likely revolves around fostering entrepreneurship and helping to nurture the next generation of entrepreneurs. Divvya Gupta has previously been associated with 3 companies in roles such as Additional Director, Director and Nominee Director. She is currently involved in different roles. Their most recent position is with TAKE ME HOME E-SOLUTION PRIVATE LIMITED as a Director. The first company Divvya Gupta was appointed to as a director was DIVYAS CLOSET PRIVATE LIMITED



Akanksha Menon an Alumni of Amity School of Hospitality of BHM Program 2022 Pass out Batch .She is working as Asst Manager at Burger Singh - A Unit of Tipping Mr. Pink Pvt. Ltd. Akanksha is a dynamic marketing & PR professional with a comprehensive skill set in end-to-end marketing and PR activities across the brand, ranging from adept handling of B2B and B2C communication, proficient execution of press releases and execution of marketing campaigns on both brand and outlet level. My diverse portfolio here allows me to seamlessly move across different verticals with demonstrated proficiency in strategic copywriting, seamless management of the creative pipeline, successful onboarding with prominent platforms such as Swiggy and Zomato, store-level marketing, meticulous execution of new store openings, adept vendor handling, and active participation in Events and Award Shows.

Additionally, I oversee brand-level photoshoots and video shoots to produce compelling visual assets.



CONFERENCE @ITSA

INTERNATIONAL CONFERENCE ON

“BRIDGING THE GAPS IN TOURISM KNOWLEDGE AND PRACTICE: SUSTAINABLE DEVELOPMENT, REGENERATIVE TOURISM, DIGITAL ECOSYSTEMS AND GREEN INVESTMENTS” from 7th – 9th February 2025

Learning & Operation Outcomes :

- **Connection and building network with various Industry experts and excellent personalities.**
- **Enhance research quality with sharing of various feedback and suggestions.**
- **Enhance research knowledge on how to write research paper, how to find research gap and address the right issue to bring a novel research work in academics.**
- **Students and young scholars have learned the steps and ways to conduct qualitative research.**
- **Enhance motivation for students and young research scholars in writing and publishing research paper in Journals.**
- **Young research scholars are motivated by publishing their research abstract in ITSA abstract book.**
- **Learnt more about the importance of maintaining sustainability in travel and tourism and hospitality industry.**
- **Obtained adequate information about the ITSA and its advantages of being a membership of ITSA and procedure to enrol as ITSA member.**
- **Faculty have gained more information on the realms of professional hospitality and tourism, skill development, and faculty training, illuminating the essential skills required for success in the hospitality and tourism industry.**
- **Students and young scholars have learnt the significance of putting knowledge into practice.**
- **MoU with Lumbini Buddhist University, Nepal is signed covering areas of Tourism & Hospitality Management, Engineering, IT , Law Management & Yoga Sciences.**

@ITSA GLIMPS



ACADEMIC ACHIVEMENT @RESULT



Even Semester End Term Examination held of November- December 2024 following students are the Top Scorers

Program	Semester	Enrollment No	Student Name	Position	S.G.P.A	C.G.P.A
MBA (HM)	1	A2701424002	Mr SARTHAK MITTAL	1	7.92	
		A2701424004	Mr VISHNU DAS .M. BAIJU	2	6.65	
	3	A2701423006	Ms KIRUTHIKA J R	1	7.45	7.21
		A2701423009	Mr TEJAS AGARWAL	2	6.93	6.95
BHM	7	A2728921010	Ms SACHMAN KAUR CHANDHOK	1	9.76	9.58
		A2728921001	Mr ANSH BATRA	2	8.38	8.72
	5	A2728922020	Ms VANSHIKA KESARWANI	1	8	8.63
		A2728922037	Mr RAGHAV SHARMA	2	8	8.57
	3	A2728923023	Ms MANVI RAGHAV	1	9.52	9.33
		A2728923043	Ms HARSIMAR DHIMAN	2	9.43	9.17
	1	A2728924018	Mr SHUBHAM KUMAR	1	8.91	
		A2728924041	Ms MANYA SHARMA	2	8.13	

Congratulations!

PLACEMENT @DESK

Students of MBA(HM) and BHM had equally participated in the placement drive and got opportunity to showcase their skills and are placed in various organisation

s.No	Enrollment No	Student Name	Organisation	Position
1	A2728921001	Mr ANSH BATRA	Leela	HOT
			Haldiram	Associate
			The Roseate	Executive Trainee Front Office
			Enclan Hospitality	Associate
2	A2728921004	Mr LAXMAN YADAV	J.P Greens	Guest Service Associate
3	A2728921006	Mr HIMANSHU HARSH	CM Logistic	Associate
4	A2728921007	Mr ROHIT AKKA	Sarovar In and Suites	Management Trainee
			Haldiram	Associate
			Leela	Service Program
5	A2728921011	Ms DRISHANA DAS SHARMA	J.P Greens	Guest Service Associate
			Haldiram	Associate
6	A2728921012	Mr JEEVANSH BHARDWAJ	The Roseate	Executive Trainee Front Office
			Aditya Birla	Associate
			Haldiram	Associate
7	A2728921014	Mr SIDDAK SINGH REKHI	Haldiram	Associate
			Leela	HOT
8	A2728921016	Ms TANYA CHARAN	Enclan Hospitality	Associate
			Haldiram	Associate
9	A2728921024	Mr HARSH SINGH	Aditya Birla	Associate
			Enclan Hospitality	Associate
10	A2728921025	Ms ARNAVI GOSWAMI	The Oberois	Guest Service Associate
			Haldiram	Associate
12	A2728921040	Ms SHIVIKA AGGARWAL	The Roseate	Executive Trainee F&B
			Leela	HOT
13	A2728921043	Ms ESHA	Enclan Hospitality	Associate
			The Roseate	Executive Trainee F/O
			Haldiram	Associate
14	A2728921058	Ms KM POOJA	Haldiram	Associate
15	A2728921069	Mr SPARSH RANA	Haldiram	KMT
16	A2701423006	Ms KIRUTHIKA J R	Leela	Service Program



EVENTS / FESTIVALS @ ASH

INTERNATIONAL WOMENS DAY

International Women's Day (IWD), is celebrated annually on March 8th. It's a day to recognize and honor the achievements, contributions, and struggles of women around the world. It serves as a reminder of the ongoing fight for gender equality, women's rights, and empowerment. The day has been celebrated for over a century, and its origins date back to the early 1900s when women started advocating for better working conditions, the right to vote, and equal opportunities. The United Nations officially recognized IWD in 1975, and since then, it has grown into a global event. Each year, there is a specific theme for IWD. Themes often focus on areas such as gender parity, equal pay, ending violence against women, and encouraging women to take leadership roles.



Amity School of Hospitality celebrating Women's Day with a combination of The mix of Mocktails, Games, and Cake and many more is a great way to bring people together and create a lively, fun atmosphere event and make the Women's Day event even more memorable.. Special mocktail Flavors they're featuring for the occasion.

Pink Lemonade Fizz – A refreshing, sparkling drink with a hint of sweetness and tangy lemon.

Tropical Bliss – A mix of pineapple, mango, and coconut water, perfect for a sunny vibe.

Berry Burst – A fruity mocktail with a blend of strawberries, raspberries, and a splash of soda.

Citrus Refresher – Orange, lemon, and lime mixed with a touch of mint for a cool, energizing drink.

Rose-Infused Mojito – A floral twist on the classic mojito, with rose syrup, mint, and lime.

These flavors would pair perfectly with the lively atmosphere.



HOLI: FESTIVALS OF COLOR

Holi being the festival of colors is considered as one of the most revered and celebrated festivals of India and it is celebrated in almost every part of the country. It is also sometimes called as the "festival of love" as on this day people get to unite together forgetting all resentments and all types of bad feeling towards each other. The great Indian festival lasts for a day and a night, which starts in the evening of Purnima or the Full Moon Day in the month of Falgun. It is celebrated with the name Holika Dahan or Choti Holi on first evening of the festival and the following day is called Holi. In different parts of the country, it is known with different names.



HOLY MONTH : RAMADAN

Ramadan 2025: The festival begins with the sighting of the crescent moon, which usually appears one night after a new moon. Muslims around the world observe the holy month of Ramadan every year, a period of deep spiritual reflection and fasting. According to the News report, the Abu Dhabi-based International Astronomical Centre stated that Islamic countries will observe the crescent moon marking the start of the blessed month on Friday, February 28. And hence, based on accurate astronomical calculations, the anticipated first day of Ramadan is likely to be on March 1, 2025.



CONGRATULATIONS TEAM INDIA



Congratulations!



The ICC Champions Trophy, formerly known as the ICC Knock Out Trophy, is an international One Day International (ODI) cricket tournament organized by the International Cricket Council (ICC) contested by international men's teams. It was inaugurated as the ICC Knock Out Trophy in 1998. Its name was changed to the Champions Trophy before the 2002 edition. In November 2021, it was announced that the 2025 ICC Champions Trophy was to be held in Pakistan. Due to political tensions, India refused to play matches in Pakistan, and it was decided that tournament would take place using a hybrid model, with India's group matches and semi-final played in Dubai, India are the current champions 2025.



BIRTHDAY @ASH

*As we age looks may fade, but personalities never change.
Good thing it's always been about your personality! Happy
birthday.*



Birthdays for the month of February

Mr. Bhoop Singh Mehta - 3rd Feb



Mr. Rajesh Singh - 27th Feb



Birthdays for the month of March

Dr. Agnel Ritish Tirkey - 3rd March



Mr Prem Singh Rawat - 8th March



Ms Abha Bahuguna - 30th March



STUDENTS CORNER

From Classroom to Career: Success Stories of Our Hospitality Alumni

By Krish Rawat , Sumit Raghav , Aayush Mishra , Ujjawal (BHM 2022-26 BATCH)



The hospitality, travel, and tourism industries offer exciting career paths filled with opportunities for growth, creativity, and global exposure. At Amity School of Hospitality , we take immense pride in nurturing aspiring professionals who go on to make a mark in these dynamic fields. Today, we celebrate some of our outstanding alumni who have successfully transitioned from classroom learning to thriving careers in hospitality.

From Classroom to Check-In: The Journey to Front Office Assistant Manager

Malavika Madan , a graduate of our hospitality management program, started as a passionate student eager to learn the intricacies of the hotel industry. Through internships and industry training, she gained real-world experience, which played a crucial role in their journey. Today, Malavika Madan is the Assistant Front Office Manager of a prestigious five-star hotel The Roseate, Samalka. "The practical exposure and mentorship I received at Amity School of Hospitality prepared me to handle real challenges in the industry," says Malavika Madan .

From Student to Assistant Sales Manager

Milind Saxena's journey from a hospitality student to a key role in one of India's leading conglomerates is a testament to the power of hard work and education. While studying at Amity School of Hospitality , Milind displayed a keen interest in sales, business development, and customer service—key



elements that define success in both the hospitality and corporate sectors. His education provided him with hands-on training in communication, negotiation, and strategic management, which proved instrumental in shaping his career. "The hospitality industry teaches you resilience, relationship-building, and adaptability—skills that are valuable in any field," says Milind. His ability to connect with clients, analyze market trends, and drive sales made him a perfect fit for the Aditya Birla Group, where he now leads a dynamic team in the sales department.

Beyond Hospitality: The Power of transferable Skills

Abhishek Nandi's career trajectory mirrors a similar blend of hospitality and corporate success. With a deep understanding of customer experience and relationship management, he quickly transitioned from hospitality to a strategic role in sales. As a Sales Manager at Aditya Birla Group, Abhishek specializes in client engagement, sales strategy, and market expansion, skills he first developed during his studies at Amity School of Hospitality. "My hospitality education gave me the ability to understand people, manage expectations, and drive business growth," says Abhishek. His journey proves that hospitality professionals can thrive in industries that require strong interpersonal and problem-solving skills.

Culinary Talent Making a Mark

The food and beverage industry is another avenue where our alumni shine. R.Sangeeta pursued a career in culinary arts and is now a chef at The Oberoi Hotel. "The guidance from my mentors and the hands-on experience in our institution's training kitchens were invaluable," says R. Sangeeta. "It taught me not just how to cook, but how to lead a kitchen team efficiently."

A Future of Endless Possibilities

These stories are just a glimpse of how education at Amity School of Hospitality has helped graduates achieve their dreams in the hospitality sector. Whether managing world-class hotels, running successful businesses, or making a mark in the culinary world, our alumni prove that dedication and the right training can open doors to limitless opportunities. As the hospitality industry continues to evolve, we look forward to inspiring and supporting the next generation of leaders. If you dream of a career in hospitality, travel, or tourism, let these success stories be your motivation—because the journey from classroom to career is only the beginning.



We invite relevant articles and news from hospitality sector by students & professional for coming issue of Newsletter. Kindly send your articles and feedback

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EDITOR IN CHIEF – PROF PRANSHU CHOMPLAY

EDITORS – MR.ANKUSH ARORA AND DR AKSHITA TIWARI