

ACTION PLAN BY MINISTRY OF TOURISM GOVERNMENT OF INDIA
PAN ASIAN CULTURE – JAPANESE, THAI AND CHINESE CUISINE WORKSHOP 2025
MONTH – SEPTEMBER 2025

| Sr. No | Activities by CIHMs | Date of the Activity | Proposed Activity conducted | Details of the Activity | Theory/ Practical | No. of Participants / Attendees | Any other relevant information |
|---------------|--|-----------------------------|---|---|---|--|---|
| 1. | Institute of Hotel Management Ahmedabad / Gandhinagar | 11.09.2025 | Dissemination of information with the Food Production faculty of IHM Ahmedabad to share my key learnings from the program | Geography, History, Culture, Cuisine, Technicalities of the Cuisine took the center stage in the dissemination. These were the excerpts from the demonstrations and sessions of the renowned Chefs: <ol style="list-style-type: none"> 1. Chef Brehedeesh Kumar, 2. Chef Ritesh Negi, 3. Chef Vaibhav Soni and 4. Chef Salem Lepcha During the Pan Asian Cuisine workshop at ICI Noida (1 – 5 Sep 2025) | Japanese, Thai and Chinese Cuisine Theory session | 08 | Activity Coordinators- Dr. Salla Vijay Kumar, IHM Ahmedabad |

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| 1. | Institute of Hotel Management Ahmedabad / Gandhinagar | 18.09.2025 | Dissemination of information and demonstrate some of the important recipes for sharing skill/ knowledge with the chef instructors | Demonstration of the following dishes: 1. Agedashidofu Soup 2. Chicken Katsu/ Yakitori/ Teriyaki 3. Dashimaki Tamago 4. Agemono 5. Sticky Rice 6. Umeboshi 7. Nimono 8. Salad / Sesame Tofu 9. Thai Red Curry - Veg 10. Banana Toffee | Japanese, Thai and Chinese Cuisine practical session | 08 | Activity Coordinators- Dr. Salla Vijay Kumar, IHM Ahmedabad |



Pic 1

Call for Papers

Indian Journal of Hospitality Management – 7.1

IHM Ahmedabad@ Gandhinagar

You can access the previous editions 2015 – 2024 (01-09 editions) at IHMA official website: <http://ihmahmedabad.com/academic/ihma-journal>

IHMA follows the policy of Double-blind Peer Review and similarity index (plagiarism) is limited to 15%. MS-Word, Times New Roman, Text, 12 pt, Headings – 14 pt and Bibliography in APA format.

IHMA-IJHM 7.1 is now Open for submissions –
Abstract – Max. 500 words, Keywords – 4-5 words
Full Paper – Max. 5000 words

The primary affiliation for each author should be the institute organization where the majority of their work is being carried out. All the research paper submissions are open to all authors and not by invitation only, on the condition that the manuscripts full an not be broad, well defined objectives, structured survey and analysis towards the findings of the study, fall within the scope of Indian Journal of Hospitality Management and will be personally accountable for their respective contributions. This journal highlights the dynamic and ever-evolving hospitality and tourism trends, discerning its resilience, liveliness, and innovative spirit. The Editorial team takes the responsibility to ensure timely reply of acceptance or rejection for both abstract and full papers.

Some of the suggested topics are listed as just indicative and not limiting to:

- Equipped Hospitality Credentials – 10% share of the workforce
- Predict the Future with Data
- AI powered Analytics for Revenue Management & add on Ancillary Revenue
- Emergence of VR & Experiential Travel

Reconsider associate facing technology
Adding creativity and design to F&B
Focus on Food Innovation
Hospitality brands – innovate with automation, AI and IoT
Voice Search – to improve hotel's visibility
Micro and nano-influencers and user-generated content
Mobile HR management solutions
One Service Size Does Not Fit All Guests
Hyper-Personalized Guest Experience
AI-Driven Talent Acquisition

We invite full papers for IJHM 7.1 to ihm@ihmahmedabad.com with receipt of Payment latest by 31/03/2025

- First 02 Authors – INR 1500/- only, Payment @ <https://ilvrilabs.in>
- 3rd author onwards will be additionally charged @ INR 1000/- each
- All payments will be subject to realization by Accounts Department, IHMA.
- One print copy of the journal will be sent to the 1st author at no additional cost and 2nd hardcopy onwards will be available on an additional charge @ INR 500/- each
- Non- Publication subject to Standards meeting IJHM Journal – Editorial Team
- Tentative Publication of Issue: June 2025

On behalf of the IJHM Editorial Team, for any information in this regard, please feel free to contact **Dr. Salla Vijay Kumar**, IHMA-IJHM Coordinator @ Mobile: 8200665311 (WhatsApp)

INSTITUTE OF HOTEL MANAGEMENT CATERING AND NUTRITION AHMEDABAD

Pic 2

7. Chaitram, Chandan Kr & Salla VK.docx

Sardar Patel University, Vallabh Vidyanagar

Document Details

| | |
|--|-------------------|
| Submission ID: trm-oid-3618-90421335 | 72 Pages |
| Submission Date: Apr 9, 2025, 2:23 PM GMT+5:30 | 4,603 Words |
| Download Date: Apr 9, 2025, 2:50 PM GMT+5:30 | 28,436 Characters |

File Name: 7. Chaitram, Chandan Kr & Salla VK.docx
 File Size: 893.1 KB

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Pic 3



Pic 4

ACTION PLAN BY MINISTRY OF TOURISM GOVERNMENT OF INDIA

FACULTY DEVELOPMENT PROGRAMME - IHM AHMEDABAD

BAKERY & CONFECTIONARY WORKSHOP

MONTH – JANUARY 2026

| Sr. No | Activities by CIHMs | Date of the Activity | Proposed Activity conducted | Details of the Activity | Theory/ Practical | No. of Participants / Attendees | Any other relevant information |
|---------------|--|-----------------------------|---|---|---|--|---|
| 1. | Institute of Hotel Management Ahmedabad / Gandhinagar | 30.01.2026 | Dissemination of information and demonstrate some of the important recipes for sharing skill/ knowledge with the chef instructors | As a part of Faculty Development Programme conducted at IHM Bangalore a training session was conducted in bakery on 30/01/2026 for the preparation of Travel cakes and chocolate Bonbons for Bakery and Food production faculties. The items prepared were 1) Lemon travel cake 2) Chocolate marble cake 3) Bonbons (Kunafa) / Chocolate caramel / Strawberry | Preparation of Travel cakes and Chocolate Bonbons | 06 | Activity Coordinators- Lalit Waghela, IHM Ahmedabad |



Pic 1



Pic 2



Pic 3



Pic 4

REPORT ON WORKSHOP

“Enhancing Pedagogical Excellence in Grooming, Finishing and Soft Skills for Hospitality Students”

Submitted to:

The Principal

Institute of Hotel Management, Ahmedabad at Gandhinagar

The Institute of Hotel Management, Ahmedabad at Gandhinagar successfully organized a workshop titled “**Enhancing Pedagogical Excellence in Grooming, Finishing and Soft Skills for Hospitality Students**” on **05 February 2026**. The workshop was conducted as part of the institute’s continuous efforts to strengthen professional competencies, personality development, and industry readiness among hospitality students.

In the hospitality industry, grooming, finishing, and soft skills play a vital role in shaping students into confident professionals capable of delivering high standards of service. This workshop was therefore conceptualized to bridge the gap between academic learning and industry expectations.

The primary objectives of the workshop were:

- To enhance students’ understanding of **professional grooming and personal presentation**
- To develop **soft skills** such as communication, body language, etiquette, and interpersonal skills
- To improve **confidence, professionalism, and workplace behavior** among hospitality students
- To sensitize students towards **industry standards and expectations**
- To provide practical guidance through **interactive and experiential learning**

Date and Venue

- **Date:** 05 February 2026
- **Venue:**
 - CR 10 (Girls)
 - CR 11 (Boys)

Resource Persons / Mentors

The workshop was conducted under the expert guidance of:

- **Dr. Devangana Verma**
- **Mr. Vinay Namjoshi**

Both mentors shared their extensive academic and industry experience, offering valuable insights into grooming standards, professional conduct, and essential soft skills required in the hospitality sector.

Workshop Content and Activities

The workshop covered the following key areas:

- **Professional Grooming:**
Importance of appearance, hygiene, posture, and uniform standards in hospitality
- **Finishing Skills:**
Professional etiquette, deportment, first impressions, and workplace behavior
- **Soft Skills Development:**
Communication skills, body language, confidence building, teamwork, and interpersonal effectiveness
- **Industry Orientation:**
Aligning student behavior and presentation with real-world hospitality industry expectations

The sessions were conducted in an **interactive and engaging manner**, encouraging student participation through discussions, examples, and practical demonstrations.

More than 100 boys and more than 70 girls actively participated in the workshop and showed keen interest throughout the sessions. The interactive approach adopted by the mentors helped students relate theoretical concepts to real-life hospitality scenarios. The workshop received positive feedback, with students acknowledging its relevance to their professional growth and career preparation.

The workshop successfully achieved its intended objectives. Key outcomes included:

- Improved awareness among students regarding **professional grooming and presentation**
- Enhanced understanding of **soft skills essential for hospitality careers**
- Increased confidence and readiness to meet **industry standards**
- Motivation among students to continuously work on personal and professional development

The workshop on “**Enhancing Pedagogical Excellence in Grooming, Finishing and Soft Skills for Hospitality Students**” was successfully conducted and proved to be highly beneficial for the students of IHM Ahmedabad. It contributed significantly towards grooming well-rounded, confident, and industry-ready hospitality professionals.

Submitted by:

Vinay Namjoshi
Sr. Lecturer

Dr. Devangana Verma
Lecturer

