Sarosh Institute of Hotel Administration

(A unit of Nitte Education Trust)

Presents

HOSTEUR

The College Magazine

2011-2012

Sarosh Institute of Hotel Administration,

Nitte Campus Kodakal, Kannur Post

Mangalore- 575007
MESSAGE FROM THE TRUSTEE

I am extremely happy to know that the Sarosh Institute of Hotel Administration is bringing out their college magazine during this year. In addition to the numerous achievements of the institute this is yet another mile stone in their curricular and co-curricular activities. I hope the magazine will bring creative talents of the students of the institutes.

I wish them all success.

B.R. HEGDE
(TRUSTEE. NITTE EDUCATION TRUST)
MESSAGE FROM THE VICE CHANCELLOR

I am glad to know that Sarosh Institute of Hotel Administration, Mangalore is bringing out the College Magazine HOSTEUR for the year 2011-2012.

The college magazine is a forum which could aptly be used for recording events, fond memories and creative writing. I am sure that this magazine will be informative and resourceful.

On this occasion, I convey my good wishes to the principal, students, faculty and staff of the college in their endeavors.

T.C. SHIVASHANKARA MURTHY
Vice-Chancellor, Mangalore University
MESSAGE FROM THE DIRECTOR

We are all proud that SIHA has completed twenty academic years and enriched the lives and lifestyles of more than a thousand students and staff. We can humbly claim to have added to the professionalism of the hospitality industry in these years and will continue to do so in the years ahead.

I take this opportunity to congratulate the principal Mrs. Indira Kandasamy and her team of committed staff members for their commitment towards value based quality teaching and unstinted efforts put in to ensure that each student is cared for in the college.

To the batch of 2012, I wish you all happiness in your lives... Go forth and do yourselves proud!

Matharani Mathias MA, DHMCT, CHE
MESSAGE FROM THE PRINCIPAL

It was quite inspiring to watch and witness the potential of our students unfolding at various stages and situations each day. Trying and testing times during the hectic semester system have elicited our students to put forth their best. The management and the staff have been supportive of the various activities that were undertaken by the students in view of helping them reach the pinnacle of perfection and professionalism in whatever task they took on, thus strengthening our “journey of achieving excellence”.

The college magazine exemplifies the voyage transverse and exhibits the literary skills of our students.

The students have been fostered to be “humane professionals” in every act and there is no doubt that our outgoing batch of 2008-2012 will indeed reach greater heights in life. Best wishes and blessing to our dear outgoing students of the “Batch 2008-2012”.

Congratulations to the editorial team for their determined efforts in bringing out this magazine.

Indira K S
From the Editor’s Desk

Being the Editor In charge of the Sarosh Institute of Hotel Administration’s annual magazine “Hosteur”, it gives me great pleasure to bring to you this issue. Hosteur is designed to present to its readers the year’s events that have gone by, the magazine also showcases the talents of our faculty members and students.

With a sense of pride and satisfaction I would like to say that with the active support of the management, faculty and students, Hosteur has come alive . With all the efforts and contributions put in by the students, I truly hope that the pages that follow will make some interesting reading.

I congratulate the editorial team for making Hosteur innovative and inspiring.

Cheers

Savio Dsouza
The Student’s Council

From L to R

1st row-Prashob V, Ryan D’souza, Jwallan Pierera, Shaon Pierera, Claire Miller Mathew, Mayur K

2nd Row-Sandeep, Dhillan Thomas, Neil Dsouza, Arun Paulson

3rd Row-Prashant Bhakta, Rahul J, Shaiju
THE EDITORIAL BOARD

- Savio Dsouza (Editorial In charge)

The Editorial Team

- Ryan D’souza
- Neil Dsouza
- Claire Mathew
- Daniel Emanuel
- Rainha Baretto
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- Shameetha Shetty
- Prashanth Bhaktha
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The Sarosh Institute of Hotel Administration is a part of the Nitte Education Trust and is committed to developing ladies and gentlemen with attitudes, behavior, values, skills & competencies expected from global service providers, while providing hospitality education.

The college has approvals, affiliations, memberships and accreditation from the following bodies:

1. The All India Council for Technical Education (AICTE) New Delhi
2. The Mangalore University.
4. APETIT – the network of Asia-Pacific Education & Training Institutes in Tourism.
5. The American Hotel & Lodging Association – Educational Institute (AH&LA-EI), USA.
6. The National Assessment and Accreditation Council (NAAC)
STUDENTS

The classes for the academic year in the new campus began on July 23rd of 2011 after the Orientation of the First year students by the Principal and 57 students were admitted to the First Year Bachelors in Hotel Management. The total strength of students in the college is 300.

ACADEMICS

We are proud to announce that our student Mr. Anurag Sharma has secured the Second rank and Mr. Don Fernandes has secured the Third rank in the Mangalore University BHM Examinations of May 2011. This is the sixth time that students of SIHA have secured ranks for the university examinations.
TRAINING AND PLACEMENTS

The training and placement cell intends to train students based on mutual respect, understanding and freedom with responsibility. The department trains professionals for the Hospitality and Service Industry who are effective, motivated, relevant and committed to the profession.

The Training & Placement cell is managed by Mr. Savio D’Souza. The cell has brought out the Placement brochure and sent it to various hotels and related organizations within India and abroad. The properties who visited the campus for placements are:

The Oberoi Group, Ista Group Of Hotels, The Park Group Of Hotels, Domino’s, Bangalore, Casino group of hotels, Taj Palaces and Resorts and Turtle Bay Resorts.

The VI th Semester students are currently undergoing their On-the-Job Training which commenced from the 1st of December 2011 and end on March 31st 2012. The hotels where our students are getting trained are - The Oberoi, Bangalore, Taj Residency, Mumbai, The Leela Kempinski, Mumbai, JW Marriott, Hyderabad, Ista Pune, Royal Orchid, Bangalore, Le Meridien, Bangalore, Kochi, KTDC, Taj Exotica, Goa, Leela Palace, Bangalore, Goldfinch, Mangalore, Park Hyatt, Goa.

The training and placement cell also conducts soft skills classes for the Final Year students.
**STUDENT ACTIVITIES**

The various activities conducted in the college are geared to inculcate in students leadership qualities, organizing abilities, human values, team spirit, fellowship and the joy of sharing with the less privileged.

The Students’ Council was sworn in on the 23rd of July 2011, by Fr. Ravi Santosh Kamat.

College President: Jwallan Rafael Pereira

College General Secretary: Ryan D’Souza

F&B Production Representative: Sandeep K

F&B Service Representative: Prashob V

Ladies Representative & Editorial In charge: Claire Miller Mathew

Sports Representative: Shaon Lynn Cajethan Pereira

Cultural Representative: Mayur Salian K

Training and Placement Representative: Prashun Neil D’Souza
Fresher’s day was organized by the final year students on the 23rd of July 2011, the seniors welcomed the juniors by organizing a delicious banquet for the fresher’s and the staff of the college. The First year students showcased their talents during the variety entertainment programme.

Independence Day was commemorated with the Flag Hoisting ceremony followed by singing of Patriotic Songs by the various houses & community breakfast.

Onam, the Festival of Kerala was celebrated on 3rd August 2011 where the traditional lunch ‘Onam Sadhya’ was prepared & served in a traditional way by the students. An Inter-class Floral Carpet competition was held, followed by Tug of war and a few other community games.
Janmashtami was celebrated on 23rd August 2011 where the students took part in the traditional “Moseru Kudke”.

Rendezvous 2011 – The Event was organized by the III Semester BHM students with Mr. Savio Tellis as the student coordinator and Mr. Savio D’Souza as the staff advisor, on the 30th and 31st of September 2011. This year, competitions were held under two categories separately for the Degree college and Pre-University college students. 7 Degree college & 4 Pre-university college students from Mysore, Dakshina Kannada & Udupi participated.

The Literary/General events held were: Turn Coat, Best Manager, Mock Press, Laughter Challenge, Quiz, Street Play, and One minute to Fame & Facial Painting for the Degree Colleges and Mad Ads, Flower Arrangement, Extempore Speech & Salad Making for the Pre-university Colleges.
The College Cultural Committee under the active guidance of Mr. Mayur Kamraj of VIII Semester BHM & Mr. Dhanya C Menon – staff advisor, have brought out the extracurricular talents of students by conducting inter-house cultural and culinary events in Catalyst -2011 on the 19th & 20th of December 2011. Various literary and culinary events were conducted.

The V Semester BHM students organized a theme dinner “Heaven and Hell”, based on a mix of continental cuisine on the 27th of August 2011. A European Menu was prepared and served for 100 guests at the training restaurant. “Shifting Scales” a local talent group performed live during the function.
On the 21st of February, the 1st Year students were taken for an excursion to the coffee plantations at Madikeri, Coorg. During the course of the visit the students also visited a coffee making unit to understand the technicalities of coffee making process. The students also visited the famous orange orchards located in Madikeri and purchased a variety of jams at the local outlets.

On a bright sunny day of 28th of February, the college organized sports day for the students of the college. The venue of the event was at the police grounds at Pandeshwar. The day was filled with activities and consisted of various sports events such as athletics, long jump, high jump and discuss throw. The Best Sportsman title was awarded to Vivek Sequeria and the Best Sportswoman was Rainha Baretto.
The first college assembly was inaugurated on the 31st of January with the remembrance of Mahatma Gandhi on his death anniversary. During the course of the assembly various class related announcements were made, the students who had participated and won prizes at the inter-collegiate meet at Rizvi college of Hotel Management, Mumbai were honoured, the assembly ended with the singing of the national anthem.

On the 2nd of February, the IInd year IHM students were taken for an excursion to Grover Vineyards, Bangalore, where they experienced the intricacies of wine making, right from growing of grapes up till the wine is bottled. A wine tasting session was also conducted, where students got to understand wine and food pairing.

Aroma2012- aroma a food festival was conducted on the 11th of February 2012. The aroma food festival was based on the theme of “Desi Beats”
where different cuisines of India were exhibited. There were also different cultural programs such as DJ, Band by “The Band Aid”, Shadow show and performance showcased by the students of the college. There were also game counters as well as mock tail counters that were placed for the event.

The Institute has various Community Service oriented Associations like the Rotaract Club and the NSS.

**Rotaract Club**

- The Swearing Ceremony of the Office bearers of the Club was held on the 9th July 2011.
- The Club also handed out miniature Indian Flags to all the students and lecturer’s of the College.

The Club also took the initiative along with the 4\textsuperscript{th} Year students to share food with the children of the ‘Sumvedna’ Orphanage.
The **Gastronomy Club** of the Institute is coordinated by the Lecturers and student members of the Institute. During the course of the year the club organized various events such as “Chef’s Next Door”, a culinary quiz, cake competitions etc...

The **Entrepreneur Cell** helps to familiarize students with the intricacies of running a Business enterprise.

**Synergy Support Group**

**Synergy self-help group** is a disciplined self help group within the college where students can be themselves. It gives an opportunity to mould yourself into the personality you always intended to be, unique and ahead of the crowd. The members are encouraged to participate in intercollegiate competitions and organize college events.
The Elixir wine club

The oath taking ceremony of the new board members of “The Elixir Club” was organized on the 25th of June 2011 in the Seminar Hall. The student club coordinator was MR. MARIO JUDE MICHAEL and the club secretary was MR. RYAN SAVIO DSOUZA. The club treasurer was MR. PRASHUN NEIL DSOUZA. Sales and marketing representative was MR. WILFRED CHARLES

The list of events in the Elixirs’ iternary was as follows:

- The Elixir’s first anniversary celebration
- The Elixirs music band-Rhapsody was formed.
- Retrato (painting exhibition).
- La Corona (the crown) - A mocktail dedicated to Ms. Matharani Mathias.
- Barista 2011-Bleed Blue, The Real Champs
- Tirangaa-know the flags of early India
- ‘The Degorgeur’ - an interschool and intercollegiate mocktail & cocktail making competition organised.
- Vencedor-The Valedictory function of ‘The Elixir’ club
Student Speaks
TIPPING

- Prashanth Bhakta

Tipping is one of the first etiquette challenges you'll encounter when you're a traveling foodie. What are the guidelines for the size of the tip you leave for your waiter or waitress when you're done with your meal? You risk an uncomfortable situation if you get it wrong. Here's a country-by-country tipping guide so you get it right.

North America

United States: Tipping is not only customary at most restaurants in the United States, it's essentially mandatory. If you walk out without leaving a tip, your server is likely to follow and ask what he or she did wrong. This is because tips account for nearly 100% of a server's take home pay, according to Michael Lind, professor at Cornell University.

Exceptions: restaurants that include a service charge in lieu of tip. This isn't very common and so is usually indicated on the menu. Also, restaurants routinely calculate a service charge for groups, sometimes as small as five or more. Tip 15% for normal service, 20% and up for excellent service. The average tip is around 19%, according to a Zagat survey.

- Canada: Canadian tipping practices are similar to the United States. Tip 15% to 20%.

Latin America and the Caribbean

- Mexico: Tipping is part of the culture in Mexico, and makes up a significant portion of server's incomes. Tip 15%-20% of your food and beverage bill before tax. Some restaurants will include this in the bill, under a line called propina,
which means gratuity in Spanish. If the propina is included, you do not need to add more.

- **South America**: Tipping is customary in South American countries, here's a country-by-country guide. In Brazil, a 10% tip is included in the bill.
- **Central America**: Similar to South America – either a propina is included, or tip 10%.
- **The Caribbean**: Find tipping information by island here, customs do vary. For instance, in the Dominican Republic, restaurants add a 10% tip, and it's customary to add 10% extra on top of that. In St. Barths, it's 10% to 15%, but only if service is not included.

**Europe**

- **France**: A 15% service charge is automatically added to your bill by law. In many parts of France, that's enough, unless you've received special service. In Paris, leave an extra 10% for good service.
- **Germany**: If service is not included in your bill in a German restaurant, tip 5% to 10%. Learn how to properly hand over your tip and a handy phrase to use, here.
- **Italy**: A service charge (servizio) is usually included in the price of the food, although it is sometimes a separate item. You may also see a non-optional "cover charge" on your bill. Tipping is a delicate matter in Italy. In some places, particularly in rural areas, it's not welcome. In others, if you leave tip, it's commonly a few coins, perhaps up to 5% if the service is good; 10% for terrific service. Learn more about Italian restaurant customs and Italian tipping practices.
- **Spain**: Tipping in Spain is apparently a fraught issue. In summary, tipping isn't that common, especially at bars and cafeterias, but at a nicer restaurant, it's not unheard of. If you'd like to
leave a tip, leave the change up to the nearest Euro, or tip up to 5 - 10%.

- United Kingdom: Some UK restaurants add a service charge, in which case you are not expected to leave an additional tip. (It's not always obvious whether a service charge has been added, though, here's how to figure it out.) If there's no service charge, leave 12% to 15%.

- Greece: Tipping in Greek restaurants is also complicated, read a detailed guide here. Generally, if there is a service charge, you leave a few Euro for the waiter and also some change for the busboy. If there isn't a service charge, tip 10% to 20%.

- Amsterdam: Read a detailed explanation here, but tipping is not expected. Round up the bill to the nearest dollar if you'd like to reward good service.

- Ireland: All depends on whether a service charge is included, learn how to interpret an Irish bill here.

If there's no service charge, tip 10% to 20%.

- Sweden: Tip by rounding up the bill to the nearest kroner, approximately 5 to 10%. More here.

- Norway: In Norway, tip 6 to 10%.

- Denmark: Tipping is less common in Denmark, restaurant bills often include the tip – if not, add up to 10%.

- Iceland: Tipping in Iceland is not common or expected, although no one will think you're rude if you round up your bill to the next kroner.

Asia

- China: Tips are not expected, and while you won't cause offense if you leave a tip, you may create confusion.

- India: In India, there's a term called baksheesh which encompasses tipping, bribing and alms giving. It's part of the social custom in India for the wealthy to give to the less wealthy, and it's expected by porters who help you with your bags,
and so on. While it's not expected to tip in restaurants, leaving 5% to 10% will be appreciated.

- Japan: There is no tipping in Japan. Period. It's considered rude.
- Vietnam: Tipping is not expected at restaurants, as a 10% service charge will have been tacked on to your bill. Read more about money customs in Vietnam.
- The Philippines: It's not common to tip, but if there's no service charge, feel free to leave some change.
- Indonesia: Tip 10% in luxury restaurants if there's no service charge, and use your judgment elsewhere – tipping is not expected, but nor will you give offense if you leave one.
- Malaysia: Some restaurants levy a service charge, if not, leave some change. Read more about tipping in Malaysia here.
- Singapore: Tipping is restricted in Singapore, some restaurants will add a service charge, but other than that, no need to tip.
- Thailand: Unless there's a service charge, tip 10% of your restaurant bill, or 15% for exceptional service. More about tipping in Thailand here.

Australia and New Zealand

Tipping is controversial in Australia and New Zealand. It's apparently seen as an unwelcome imported custom, but since it is becoming more common, you won't go wrong by tipping up to 10% at restaurants if a service charge is not included.

Africa

- South Africa: Tip 10% to 15% at restaurants. More about money matters here

"Try not to become a man of success but a man of value." Albert Einstein
Weird Liquors From Around The World

-Aakash Shetty 4th Sem, BHM

From the dawn of time, almost every culture all over the world has figured out ingenious and (sometimes) tasty ways to make (and ingest) alcoholic beverages.

Today, certain methods for making alcoholic beverages have become well-established and, therefore, “normal.” But although whiskey, vodka, and rum may be liquor cabinet standards, they are not the only forms of alchol out there.

Today we celebrate the “alternative spirits.” So here is a list of 9 of the strangest liquors, liqueurs, and spirits you’ll ever find.

1. Cynar (Artichoke Liquor)

I thought grappa was the weirdest liquor they made in Italy—that’s made from the skins, pulp, seeds, and stems that are left over after they make wine. It’s pretty pungent. But then I came across Cynar, which is liquor made by fermenting artichokes.

2. Root (Organic Liquor)

This type of liquor is allegedly an old Native American recipe passed on to early colonial settlers of the United States and served to Pennsylvania coal miners.

What we know for sure is that it is made from sugar cane, birch bark, black tea leaves, wintergreen, cinnamon, and cardamom. So this is an 80-proof liquor that really packs some punch.

3. Scorpion Vodka

This is exactly what it sounds like: vodka with a scorpion in it. Why? For the novelty. They only sell it in shot-sized 70mL bottles or
slightly larger 250mL bottles. As for the scorpions inside, they are said to give the booze a “woody” taste.

4. Yogurito (Yogurt Liqueur)
This alcoholic yogurt is made in Holland, bottled in France, and consumed almost entirely in Japan, where it is mixed with tasty tropical fruit juices.

This alcohol is basically used to make alcoholic smoothies.

5. Smoked Salmon Vodka
For some reason, the Alaska Distillery decided to make a vodka infused with the distinctive flavor of smoked salmon. The makers suggest using it in Bloody Marys. But tomato juice.

BANNING OF MOBILES IN EDUCATIONAL INSTITUTIONS

The basic question here is: ”SHOULD STUDENTS CARRY MOBILE PHONES”? The bigger question is: ”SHOULD THE PARENTS GIVE THEIR CHILDREN MOBILE PHONES” Mobile phones enable near and dear ones to be in touch whenever they want need to. But on other the other hand, temptation beckons juvenile users, students should go to school and colleges to study and not to enjoy. Parents strive hard to give a good education to their children and reform their life, mobiles however important they may be, though keep one connected are not impossible to avoid, the danger is far greater than its benefits in the form of unwanted sms’s, unsolicited pictures, movies etc.

Mobile phones affects studies and corrupts the mind, most of the students misuse mobile phones in colleges, they distract the concentration of the lecturers, the kids sporting costly mobile phones in their hand becomes a big reason for inferiority complex among the poor or middle class students. Uniformity among the students should be compulsory, schools and colleges are not the place for the students to show off with what they have, it’s unfair for other students that they should use this platform for exhibiting expensive items.

It is not only the right of the educational institutions to ban cell phones in its premises but also its duty to do everything possible to ensure teaching functions in a
civilized environment, the entire country requires discipline in all fields of life, disciplinary codes like banning mobiles are important in school colleges etc. Far from confiscating mobile phones from classroom, banning mobiles in educational institutions is the best approach.

**Jokes**

Sardarji: You should keep sugar cubes under your pillow when you sleep.

Youngster: And why is that?

Sardarji: Because you will get sweet dreams..

**Some Cities**

A city which has ability: capacity

A city which has thickness: density

A city which is emotion: intensity

A city which has springy: elasticity

A city which has softness: plasticity

A city which has swiftness: velocity

A city which has advertises: publicity

A city which has popularity: Mangalore city

- Steeve Barboza

  2nd Sem BHM
CHATEAU PETRUS

Akash Shetty- IVth BHM

Chateau Petrus is one of the most celebrated and distinguished wines in the world it is therefore difficult to comprehend that the wine was, until recently, relatively cheap and difficult to sell it was not until the middle of the 20th century that its reputation was finally cemented, making it a globally sought-after wine and a blue-chip collectable.

Pétrus

Pétrus is a Bordeaux wine estate located in the Pomerol appellation near its Eastern border to Saint-Emilion. An estate of limited size, it produces a limited production red wine almost entirely from merlot grapes, on occasion with small amounts of cabernet franc and produces no second wine. The estate belongs to the family of the Lilbourne wine merchant JP Moeix.

History

Prior to the current success of Petrus, the estate was owned by the Arnaud family for almost two hundred years. It was only after Madame Loubat, who had progressively acquired pieces of the property since 1925, began the sole owner at the end of World War 2nd that the chateau’s wine began to flourish on the world market.
At the end of the world war II, the successful 1945 vintage began, according to David Peppercorn, “the great age of Petrus” Jean-Pierre Moueix of the Liborne Negociant house establishments Jean-Pierre Moueix acquired exclusive selling rights of Petrus in the year and international reputation began to grow. Madame Loubat who also owned Chateau Latour a Pomerol remained an active vineronncce thought her life, known for meticulous dedication to detail and quality, and strong determination that her wine deserved to be priced equal to great crus.

In the following year the partnership with efficiently became prosperous. Petrus became introduced in the United States, and the wine was served at the wedding of princess Elizabeth and prince Philip in 1947, Madame Loubat later gifted a case of petrus to Buckingham palace for the coronation of queen Elizabeth 2nd in 1953.

Madame Loubat decided not to replant but regraft new vines on top of existing survivor rootstocks with success, ensuring that the vines average age remain high and establishing a tradition that has since been followed.
Petrus fame in the U.S grew in the 1960s with the promotion by Henri Oule, owner of the Le Pavilion restaurant in New York, according to Alexis Lachine. “Petrus was at Le Pavilon in the days when Onassis sat at a corner table. After that Chateau Petrus become a status symbol. The sort of name dropped by people who wish to imply not only that they know wine but that they are in wine.”

**IMPORTANCE OF TECHNOLOGY**

Neelhar Khandagle IVth Sem IHM

In the fast life of today it is technology which has speeded up our life, it is technology which has brought locations closer and made the world a smaller place to live.

After the discovery of electricity, technology was employed to bring electricity to households in every corner of the world. The world could light up in the dark, thanks to the effective generation and distribution of electricity. The application of technology led to the use of renewable energy resources for the production of the electricity. After which hydro power, solar energy etc started being used.

It was due to the advancement of technology that water and natural resources could reach home through robust water storage and transmission systems, it was due to technology that food could be processed and presented so that it becomes easy for us to satisfy our basic needs, because of technology we can lead a luxurious life.

Business small and big need technology to be a part of their interaction, expansion of companies also take place through
technology. Technology development gives an organization the strength to spread their wings far and wide, technology coupled with human intellect gives business the strength to leap ahead of time.

Technology has revolutionized communication. Communication systems have evolved from pigeons carrying messages across countries right up to mail and instant messages that travel long distances in seconds. CellStar technology and satellite communication have taken the place of the conventional land line connection. Computer networking has facilitated an easy exchange of information across the globe, the internet has turns at being an excellent communication platform.

Communication & leisure whist leisure and communication may not be the most important aspect but they world definitely be the most imminently missed it technology was taken away home you ever witnessed the tantrum involved when a child forget their psp or over the devastation when a fully grown reasonable adult eves the mobile at home / it seems that we are incapable of living even one day without our favorite gadgets.

The fridge and the freezer to keep our food cool and minimize bacteria

The flushing toilet to impose the health and sanitation of developed countries

The micro wave which allows us to cook food in 5 mints.

The cars, buses, trains, airplanes etc. That allows us to get anywhere in this world

As you can see without technology life would be altered dramatically and life as we know it would be almost unbearable
Journey called Life…

Life is a pretty long journey where you travel from place to place every moment. You meet people from various places at various phases. Some become your friends; some become a part of you, some whom you can’t live without. The first people you meet and the best friends in your life are your parents. They are the reason why you are here today reading this little piece of article I have written here. They have been your true best friends all through out your life. They are there to guide you, teach you and support you throughout your life until you step into the next phase of your journey and that’s your first school. New people! New faces! You don’t like to be left there! You cry! You shed tears! You catch your mum’s hand tight, and just don’t want to live her hand and stay back in the world of strangers… Slowly you begin to know the strangers, start to like them. Then you don’t bother being left behind in the strange place by your mum, because you know she will come back to pick you up in the later part of the day….

Thus goes the journey where you learn a lot of things… play some mischief. Have fun… make friends… get punishments… And learn… Meanwhile slowly you start liking someone truly, but you are not able to express that love to that special person. And there comes a new twist... the twist none other than you finish school and get into a whole new place a new destination where you meet new people… it is the time you tend to forget your true and your 1st best friends…. you hang out with new people, new places, new friends group, find a new love.. And those days just pass by... and the final twist in your student life! Yes that’s when you get into your professional course
(as how we are here today in this college). We start getting independent. Go out parting and having loads of fun... See our friends getting committed and becoming single again... we ask for a treat for every thing in life... plan a friend’s birthday, and there are the special moments in life where the moment is so memorable for the rest of the life.

In this journey we meet so many people, lose some of them, some forget us and we forget some and one fine day everyone loses you, ‘a special character, a special you’ in their life, some mourn, some cry and you lay still unable to wipe their tears, not even to tell a goodbye..

This is life, what seems like a journey with all the stations and stops and finally a destiny, where every soul on this earth is destined to travel, a place where you disappear forever...just forever....

By Neil D’Souza 8th SEM

“Nobody gets to live life backward. Look ahead, that is where your future lies.”

Ann Landers
Michelin Guide

By Prashant Bhakta, 1st semester bhm

The front cover of a 1929 edition of the Michelin Guide

What are Michelin stars?

The Michelin Guide is a series of annual guide books published by Michelin for over a dozen countries. The term normally refers to the Michelin Red Guide, the oldest and best-known European hotel and restaurant guide, which awards the Michelin stars. Michelin also publishes Green Guides for travel and tourism, as well as several newer publications such as the Guide Voyageur Pratique (independent travel), Guide Gourmand (good-value eating-places), Guide Escapade (quick breaks) and Guide Coup de Cœur (favourite hotels).

André Michelin published the first edition of the guide
in 1900 to help drivers maintain their cars, find decent lodging, and eat well while touring France. It included addresses of filling stations, mechanics, and tire dealers, along with local prices for fuel, tires, and auto repairs.

The guide was distributed free from 1900 until 1920, however the Michelin brothers eventually began charging for them. The guide began recognizing outstanding restaurants in 1926 by marking their listings with a star; two and three stars were added in the early 1930s.

Gradually, additional guides were introduced for other European countries. By 2010, eight Red Guides were published for the countries of France, Germany, the Netherlands, Belgium/Luxembourg, Italy, Spain & Portugal, Switzerland, and Great Britain & Ireland.

Red Guides have historically listed many more restaurants than rivals, relying on an extensive system of symbols to describe each establishment in as little as two lines. Reviews of starred restaurants also include two to three culinary specialities. Recently, however, short summaries (2–3 lines) have been added to enhance descriptions of many establishments. These summaries are written in the language of the country for which the guide is published, but the symbols are the same throughout all editions.
Red Guides are also published for selected major cities: Paris, London, Tokyo, Kyoto/Osaka, Hokkaido, Hong Kong & Macau, New York City, the San Francisco Bay Area & Wine Country, Los Angeles, Chicago, and Las Vegas. There is also a Red Guide encompassing the "Main Cities of Europe.

In 2008, German restaurateur Juliane Caspar was appointed Editor-in-Chief of the French edition of the Red Guide. She is the first woman and first non-French national to edit the French edition. The term "Michelin Star" is a hallmark of fine dining quality – which is pretty funny considering that Michelin is, in fact, a tire company. But the Michelin company launched its first guide book in 1900 to encourage road tripping in France, and started anonymously reviewing restaurants by means of a three-star system in 1926.

Michelin awards 0-3 stars on the basis of anonymous inspections by reviewers. The reviewers are supposed to concentrate on the quality, mastery of technique, personality and consistency of the food, not on interior décor, table setting, or service quality. There are annual Michelin guides available for countries and cities all over the world, mostly outside the United States. (In the U.S., there are Michelin guides to New York, San Francisco, and since 2010, Chicago. The company discontinued its Los Angeles and Las Vegas Guides in 2009.) But since Michelin started in France, the guides are sometimes accused
of having a bias towards French cuisine/style/technique, or towards a snobby, formal dining style.

**Michelin Stars Defined:**

- One star: A very good restaurant in its category.
- Two stars: Excellent cooking and worth a detour. First class cuisine of its type.
- Three stars: Exceptional cuisine and worth a special journey. Often extremely expensive, and with an extensive wine list.

The reason Michelin stars are so coveted is that most restaurants receive no stars at all. For example, in the Michelin Guide to France 2009, 3,531 restaurants are included, but just 548 received a star. Most of these restaurants - 449 - received one-star, 73 received two stars, and 26 received three.

To find what you seek in the road of life, the best proverb of all is that which says: "Leave no stone unturned." Edward Bulwer Lytton
THE TRUE FRIEND
Prakash Hajong, II Sem BHM

Friendship is a priceless gift
That can’t be brought or sold
But its value is far greater
Than a mountain made of gold
For gold is gold and lifeless
It can neither be seen or heard
And in the times of trouble
It is power to cheer
It has no ears to listen
No mind to understand
It can’t bring you comfort for
Reach out a helping hand
So, when you ask for a god for a gift
Be thankful that he sends not
Diamonds pearls and riches, but
The love of a true friend
WHO AM I?

My name is gossip
I have no respect for justice.
I maim without killing.
I break hearts and ruin lives.

I am cunning and malicious and gather strength with age.
The more I am quoted, the more I am believed.
I flourish at every level of society.
My victims are helpless.

They cannot protect themselves against me because I have no name
and no face.
To track me down is impossible for you.
The harder you try, the more elusive I become.

I am nobody's friend.
Once I tarnish a reputation, it is never the same.
I topple governments and wreck marriages.
I ruin careers and cause sleepless nights, heartache and indigestion.

I spawn suspicion and generate grief.
I make innocent people cry in their pillows.
Even my name hisses. I am called Gossip.

I make headlines and headaches.
Before you repeat a story ask yourself, is it true?
Is it fair? Is it necessary? If not -- KEEP IT TO YOURSELF!

Claire Miller Mathew
IVth year BHM
James Bubba Stewart

At age 17, "Bubba" Stewart is making millions, changing history and winning just about every dirt bike race he enters. The world looks at the teenage athlete who's becoming known as the Tiger Woods of Moto cross.

Baby Bubba Stewart

James "Bubba" Stewart was born on December 21, 1985. Bubba Stewart was still in diapers when he first went for a motorcycle ride. His dad, James Stewart Sr., took Bubba for a dirt bike ride when he was just two days old. Bubba Stewart entered his first race when he was four and was already a sponsored rider at the age of seven.

Bubba, Bikes and Bullies

When Bubba Stewart was eight, he was a big fan of another racer named Jeff "Chicken" Matiasevich. James Bubba Stewart began calling himself "Baby Chicken," which somehow evolved into Bubba, and the name has stuck ever since. At that age, James "Bubba" Stewart traveled around the country with his family so he could compete in motocross races. The Steward lived in a motorhome and Bubba and his younger brother, Malcolm, were home-schooled. Many other kids resented that Bubba Stewart got to travel and miss school all the time, so he was sometimes teased and picked on. Those same chumps are now begging to hang out at Bubba's home in Haines City, Florida, which has an outdoor motorcross track,
trampoline, air hockey and pool table.

_Bubba Stewart becomes Big_

As an amateur racer, James "Bubba" Stewart won nine national titles. Stewart became known for his blazing speed and big air, which was unheard of for a rider of his young age. In 2002, Bubba turned pro and was named the 2002 Rookies of the Year. While Bubba Steward continues to win races as a pro, he has also started to make big bucks in endorsement. Stewart's sponsors include Kawasaki, Gatorade and Oakley, and he also has a role in an MX2002 video game for the Playstation. He's also the first African-American to dominate the sport of motorcross. That has made James Bubba Stewart an inspiration for other African-American kids to enter the sport and also led Teen People to name him as one of "20 people Who Will Change the World" in its April 2003 issue.

By Savio Tellis, 4th sem BHM

"I have not failed. I've just found 10,000 ways that won’t work." Thomas Edison
DON’T QUIT

When things go wrong as they sometimes will,
When the road you’re trudging seems all up hill,
When funds are low, and the debts are high,
And you want to smile, but you have to sigh,
Whom care is pressing you docent a bit,
Rest if you must, but don’t you quit!
Success is failure turned inside out
The silver lint to the clouds of doubt
And you never can tell how close you are
It may be near when it seems so far
So stick to the task when you are hardest hit,
Its when things seems the worst that you must not quit,

Prakash Hajong
2nd SEM, BHM
LOVE STORY

This is the story of the boy and girl on the college first day

It was the first day of college,

I sat at the corner of the first bench and she sat at the corner of the last bench I saw her eyes, our eyes met, but I couldn’t talk to her because “I was shy” , the next day she talked to me ,but couldn’t talk with her because I was in love with her, again she talked to me but I couldn’t, when our results were announced she congratulated me , I wanted to tell her that I loved her on that day by I couldn’t be cause” I was shy”, after a year she sent me her wedding invitation, I wanted to tell her that I loved her but couldn’t because,

I was shy

I went to her wedding and I want to express my love on that day .and she came to me and spoke with me but I couldn’t express my love,

I was shy

After some year she died and I visited her home and I got her diary and she wrote in that,

It was the first day in the college I sat at the corner of the last bench

And he sat at the corner of the first bench I saw his eyes, he saw mine eyes, but I couldn’t to talk to him because I was shy

By

Prakash Hajong

2nd sem, BHM

Time is…….? 

Too slow for those who wait

Too swift for those who fear

Too long for those who grieve

Too short for those who rejoice

But for those who respect time is eternity

Money says “earn me lot”

Flower says “love me lot;”

Stud says “teach me lot”

Book says “remember me lot”

But time says “plan me lot”

By Prakash Hajong

IInd Sem BHM

For a gallant spirit there can never be defeat.” Wallis Simpson


**LIVING BRIDGES**

In the region of Cherrapunji (Meghalaya), we find living bridges — bridges formed by trees.

These bridges are the creative idea of members of the war-Khasi tribe who live in the region. The bridges can last for centuries and are strong enough to carry the weight of fifty people at one time, one of these bridges, the Umstiang double decker root bridges which is actually one bridges over the other and is considered as the only one of its kind in the world. Some of the bridges is around five hundred year old.

Cherrapunji is one of the wettest place in India, receiving very high rainfall. In such places, timber bridges would decay quickly so natural bridges are very useful. Also they are completely eco-friendly.

Prakash Hajong
2nd sem, BHM
BELIEVE IN YOURSELF

Believe in yourself
You are your greatest asset, there is nothing
You cannot do. No one can keep you from Dreaming, only you can stop them from coming true your

STRENGTH OF A WOMAN

An ode to women
Women are but a reflection
Of trees on full bloom

achievement are determined by the desire that you passes.
Believe in who you are
Believe in what you do it is not a quick of fate, it is strictly up to you

Prakash Hajong
2nd Sem

Of flowers with dignity and grace
When give the room
To grow to whom they can become
Blossoming season after season
To only express their being
And for no other reason
What a joy to be a part of her growth
Where a women is improved to stand up even if hurts
And even if she is out of foam
Is willing to listen and wipe another’s tear
What use is all this progress?
If she cannot feel safe ‘and feel no harm will come to her
A real woman rises above ties, not by building walls

**QUOTES**

“That some achieve great success is proof to all that others can achieve it as well”
Abraham Lincoln

“The first and most important step toward success is the feeling that we can succeed”
Nelson Boswell

“To accomplish great things, we must not only act, but also dream, not only plan, but also believe”
Anatoly France

“Success is the ability to go from one failure to another with no loss of enthusiasm”
Winston Churchill

“Unless you try to do something beyond what you have already mastered you will never grow”
Ronald e Osborn

Prakash Hajong, 2nd Semester BHM
FARTHER THAN THE EYES CAN SEE

This is an unbelievable story about an outstanding achievement, those who are familiar with the name 'ERIK WEINER MEYER' will know what I am talking about.

He climbed MT. EVEREST in 2001 at the age of 32 years, what is so great about that? You might ask,...haven’t so many before him too climbed the great mountain? Well here is the clinch—he was totally blind at that time.

Erick was born on sep 23rd 1968 in New Jersey, though he could not see at the time of birth, he had inherited a rare genetic disease known as retinoschisis which made him totally blind by the time he turned 13.

However, his physical condition did not hamper his enthusiasm with his father, Edwiehenmeyern’s motivation he took part in all school physical activities. In high school he became the wrestling school captain, He took up the mountain trekking and was in his early twenties he successfully climbed the peaks of America before setting his eye on Mt. Everest.

It was not an easy journey, there was not many who came forward to be part of his mountaineering team. They were not willing to shoulder such a huge responsibility, but, finally he did find a great team and funds to climb, faced with criticism and wanting to prove them wrong he journeyed on, ninety percent of
climbers who attempt Mount Everest at 2909 ft are unsuccessful, his team was also faced with storms when they reached the last base camp, but with the determination he was able to successfully accomplish the task.

Not wanting to stop at this the next year he became one of the selected few who climbed the seven summits climbing the highest peak of every continent.

Apart from being a mountaineer he is also a speaker, acrobatic sky diver, scuba diver, long distance bikes rider, marathon running, skier, ice climber, rock climber, he is proud to give an example for both blind and sighted people and with national federation of the blind (NFB) is working to educate the blind and sighted people in the world to understand the immense capabilities of blind.

“You simply have to throw out people perceptions and rise to level of your own god given potential

-ERIK WEIHENMEYER

BY PRAKASH HAJONG

1st YR BHM
Verve - Hospitality 2012

It was the battle of the giants in the land of the Maratha’s. Yeah you are right its amchi Mumbai I’m talking about. Verve - Hospitality 2012 organized by Rizvi Institute of Catering Technology. Verve was a series of competitions for all the hotel management college from all over India, over a span of 5 days. We were greeted by Mohit, Irfan and Mr Prasad Biswas who we thought was a student, but was a Room’s Division lecturer at Rizvi. We later came to know that he was an alumni of our college. We headed to our allotted room with the rest of the gang yet to arrive. Our team consisted of Neil D’souza, Puneeth Kothari, Rathan Shetty, Ryan D’souza, Savio Tellis and myself. The inauguration ceremony was a bang with a fantastic laid out high tea setup. We had to take part in the departments we represented. So Puneeth and Rathan represented the food production department, Ryan and Savio with the Food and beverage service and finally it was Neil and me with the Front Office department. The festival kicked off with the first event being . In the evening was the elimination round for the quiz. Our team members followed the SIHA tradition and were the first to come out of the hall. After which we were stunned to know that we qualified for the final round of quiz which was to be conducted on the last day. We bagged the first place in carving, which was judged by Chef Ajay Chopra. On the 25th after our events we went to empty our pockets at Fashion street, the place to shop for merchandise. It was 10’o clock by the time we reached
Bandra station. We then headed towards the Bandra-Worli sea link at 12’o clock and returned home at around 1’o clock at night with the next day being the judgement day. All the events were over we just had one prize in our hands but lots of experience in the other hand. We also got to know a great deal about our Alumni’s Mr. Prasad Biswas and Mr. Sunil.

The Valedictory function was another well organized show with the students exhibiting their skills. There was an open bar with an exceptional juggling talent done by the students. We had planned a surprise birthday party for Rathan Shetty, who’s birthday was the following day. We celebrated his birthday and then finally ended up decorating the cake on his face. The very next day we had to bid adieu to Mumbai. Didn’t want to go but had attendance shortage so had to go else would have stayed longer. Though we didn’t win many prize but had we loads of fun. Will cherish these memories forever.

By Merwyn Ferrao

Did you know!

The STRAWBERRY is the only fruit that has seeds on its skin!

The only animal milk that never gets curdled is CAMEL!

The seven natural wonders of the world are:

- The Grand canyon
- Northern lights
- Mt. Everest
- The great barrier reef
- The harbour at Rio
- Victoria falls
- Paricutin volcano

Madagascar is famous for its cloves.

The one horn rhinos saurous are the only one to be found in Assam India.

The largest island in the world is Sicily Italy.

Hotels with helipads are known as Lotels.

- Ryan Dsouza 8th Semester BHM
The facts about alcohol abuse.....

- Addictiveness to alcohol is one of the most serious mental, physical and family disease according to W.H.O-1956.

- At present in India 2 out of 10 people are alcoholics.

- Out of 100 people who consume alcohol, it manifests itself as a disease among to 20 to 30 people

- Alcohol abuse is a silent killer in the world, every third person who dies in the world is an alcohol addict.

- Consuming alcohol means consuming poison. It contains no vitamins and no proteins. It is basically only a chemical-(C2G5OH)Ethanol, Methanol and Alcohol

- Consuming alcohol everyday will cause-heart disease, brain related problems, digestion and mental problems.

Collected by Yateesh Shetty-MLISc
Librarian
PICASSO’S PROTEGES
SAROSHI INSTITUTE OF HOTEL ADMINISTRATION

ANTHEM

We have a dream
And we have the will
To conquer our dreams
With the spirit of patriotism
Holding the beacon of truth (2)
Together we stand
Together we grow
Together we strive
To bring laurels to the institute
To be better human beings (2)

Compsoed by Mr. Daniel Emmanuel
Best of Luck to the Batch of 2008-2012