



DEV BHOOMI
—UTTARAKHAND—
UNIVERSITY

School of Hotel Management & Tourism

Bouquet garni

Volume: 6
Dec 2025

News letter

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President's MESSAGE

It gives me immense pleasure to extend my heartfelt congratulations to team SoHMT on the successful publication of your newsletter for the current academic session. This commendable achievement reflects your dedication to promoting knowledge sharing, creativity, and meaningful collaboration within the academic community.

I am equally proud to acknowledge the significant milestones you have accomplished by setting new academic and industry benchmarks. Your initiatives—such as expert sessions, workshops, industrial exposure, and educational visits—clearly demonstrate your commitment to excellence and holistic student development. These endeavours not only enhance the stature of the School of Hotel Management & Tourism but also contribute substantially to strengthening the reputation of Dev Bhoomi Uttarakhand University as a centre of excellence. As you continue to empower students with knowledge, skills, and valuable opportunities, I extend my best wishes for continued success in the years ahead.

May your dedicated efforts keep inspiring future achievements and pave the way for even greater accomplishments.

Mr. Sanjay Bansal
President

Vice President MESSAGE

It is with immense pride and pleasure that I extend my heartfelt congratulations to the School of Hotel Management & Tourism for its exceptional efforts in providing outstanding academic and industrial exposure to students. Your continued emphasis on expert sessions, workshops, industrial visits, and educational tours has effectively equipped students with the practical knowledge and skills required to excel in the dynamic hospitality and tourism industry.

Furthermore, your remarkable contributions in the areas of research and patents are truly commendable. By fostering a strong culture of innovation and academic excellence, the school has significantly enhanced its own reputation while also strengthening Dev Bhoomi Uttarakhand University's position as a centre for advanced research and intellectual development. Your unwavering commitment to nurturing competent, confident, and globally prepared professionals is truly inspiring. I am confident that the milestones you have achieved will continue to set exemplary benchmarks in both academic and industrial domains.

Once again, congratulations on these noteworthy achievements. I wish you continued growth and success in all your future endeavours.

Mr. Aman Bansal
Vice President



I extend my heartfelt congratulations to the entire School of Hotel Management and Tourism for its remarkable achievements and the successful conduct of outstanding events over the academic year. Your unwavering passion, dedication, and hard work have not only enhanced the reputation of our university but have also made a meaningful contribution to the growth and advancement of the hospitality and tourism industry.

A special note of appreciation is due to the faculty and staff whose relentless efforts have fostered a nurturing and inspiring learning environment for students. Your commitment to academic excellence and holistic development has been instrumental in shaping the school's continued success. Through your dedication, students are empowered to excel and realise their full potential, truly reflecting the values and vision of our institution.

Once again, congratulations to the entire SoHMT team for your exceptional contributions. I look forward to witnessing even greater accomplishments and continued excellence in the years ahead.



Prof. Dr. Ajay Kumar
Vice Chancellor



Dean's MESSAGE

The remarkable achievements of the School of Hotel Management and Tourism this year stand as a true reflection of the dedication, perseverance, and unwavering commitment of every member of your esteemed institution. These milestones have not only brought immense pride to our university but have also made a significant and lasting impact on the broader hospitality and tourism industry.

I extend my sincere appreciation to the faculty, staff, and students of SOHMT who have devoted their time, energy, and expertise to ensuring the success of each event and initiative. Your collective efforts and steadfast passion have set new benchmarks of excellence, truly embodying the values and vision that continue to propel our institution forward. The accomplishments of this year serve as a powerful testament to your hard work and act as a source of inspiration for all. I am confident that this same spirit of commitment, innovation, and excellence will continue to drive even greater achievements in the years ahead.

Congratulations on an exceptional year, and thank you for your invaluable contributions to our university and to the advancement of the hospitality and tourism industry. May your future endeavours bring continued success and well-deserved recognition.

Dr. Chandramauli Dhaundiyal, Dean SoHMT

Placement Achiever



MISIKA THAPA
BACHELOR OF
HOTEL MANAGEMENT
(2021 – 25)

PLACED AT
MAKUNUDU
ISLAND

12 LPA

Placement Achievement – School of Hotel Management & Tourism, DBUU!

The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, proudly celebrates the outstanding success of **Ms. Misika Thapa**, a student of the Bachelor of Hotel Management (Batch 2021–25), on her remarkable placement with **Makunudu Island Resort, Maldives**, offering an impressive package of **₹12 LPA**.

This achievement stands as a testament to the hard work, dedication, and professionalism demonstrated by Misika throughout her academic journey. It also reflects the continuous efforts of the Training & Placement Cell, faculty members, and the institution in nurturing talent and preparing students for global hospitality careers.

Misika's selection at an international luxury resort not only marks a significant milestone in her personal career but also strengthens DBUU's legacy of producing industry-ready professionals. Her success serves as an inspiration for aspiring hoteliers to dream big and strive for excellence.

The entire DBUU fraternity extends heartiest congratulations to Misika and wishes her a future filled with growth, accomplishments, and global opportunities.

Taking Tourism and Hospitality TO A GLOBAL STAGE!

International FDP
**FACULTY
DEVELOPMENT
PROGRAM**
**07th-14th | JULY
2025** Online/ Virtual

on

**INNOVATIONS ENTREPRENEURSHIP
AND SUSTAINABILITY IN TOURISM
AND HOSPITALITY INDUSTRY**

National Experts

			
Prof (Dr.) Ashutosh Kumar	Dr. Dhriti Dhaundiyal	Prof Dr. Manish Kumar	Major General (Dr) O P Soni VSM
			
Prof Dr. Pankaj Mishra	Prof. (Dr.) Ajay Kumar Krishna	Prof. (Dr.) Arunesh Parashar	Prof. (Dr.) Ashish Dahiya
			
Prof. (Dr.) Jatashankar Tewari	Prof. (Dr.) Mahesh Chandra Uniyal	Prof. (Dr.) Priyadarshan Lakhawat	Prof. Sunil Kumar Kashyap

The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, proudly announced an International Faculty Development Program (FDP) conducted from 7th to 14th July 2025 in Online/Virtual Mode. This global academic initiative brought together renowned international experts from the USA, Denmark, and the Philippines, offering a rich and diverse exchange of knowledge and industry insights. The FDP was designed to enhance academic excellence and professional development by focusing on evolving global dimensions in:

Innovation **Entrepreneurship** **Sustainability** in Tourism & Hospitality

We were honored to welcome our distinguished global thought leaders:

Chef Ramandeep Anand (USA)
Ms. Priya Mani (Denmark)
Dr. Lord Jan T. Rodiris (Philippines)

Their wealth of expertise provided faculty and scholars with exposure to international practices, contemporary trends, and breakthrough innovations that shaped the future of tourism and hospitality.

DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Social Entrepreneurship in Tourism and Community Engagement <i>Session 2</i> with Prof. (Dr.) Ashish Dahiya Director, IHM, MDU, Rohtak 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Entrepreneurship in Tourism and Hospitality <i>Session 16</i> with Prof. Dr. Jatashankar R Tewari Associate Professor, IGNOU, Delhi 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Visual Encyclopedia of Indian Foods <i>Session 3</i> with Ms. Priya Mani Founder, Appetite Studio, Copenhagen, Denmark 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Curriculum Innovations & Experiential Pedagogies <i>Session 1</i> with Prof. (Dr.) Priyadarshan Lakhawat Director Academics, NCHMCT, Ministry of Tourism 
DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainable Tourism - An Evolving Myth or Reality <i>Session 4</i> with Prof. Ajay Kumar Krishna Dean, C.G.E. Chitkara University 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainability and it's Importance <i>Session 6</i> with Prof. Sukumar Mishra Director IIT(ISM) dhanbad 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainable Business Models & Responsible Tourism Practices <i>Session 5</i> with Dr. Lord Jan T. Rodiris Professor at ILOCOS, Philippines 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Innovative Sustainable Food Practices and Responsible Tourism Practices <i>Session 7</i> with Chef. Ramandeep Anand Chef, Ethnic Menu Development, Qatar Airline 
DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Health Tourism Insights and Sustainable Development: Exploring Innovative Business Models and Goals <i>Session 8</i> with Dr. Arunesh Parashar Head of Tourism, Dev Sankriti University, Haridwar 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Innovations in Customers Experience and Service Design <i>Session 9</i> with Prof. Dr. Manish Sharma Director, UHMT, Chandigarh University 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainable Leadership Practices in Tourism & Hospitality Management <i>Session 10</i> with Maj. Gen. Prof. Dr. O.P Soni Professor, DBU, Dehradun 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainable Tourism and Hospitality Education- Need and Importance <i>Session 12</i> with Prof Dr. Suneel kumar Kashyap Professor, University of Delhi 
DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Advancing Skill- Based Education: Integrating Innovation and Practical Learning in Higher Education <i>Session 11</i> with Prof. Dr. Mahesh Uniyal Professor, Assam Skill University, Darrang 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Innovative sustainable Food practices in Hospitality Industry <i>Session 13</i> with Prof. Dr. Pankaj Mishra Chairperson, Bhagat Phool Singh Mahila Vishwavidyalaya, Sonapat 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Designing With, Not For: Participatory Innovation in Tourism and Hospitality <i>Session 14</i> with Dr. Dhriti Dhaundiyal HoD, Doon University, Dehradun 	DEV BHOOMI UTTARAKHAND UNIVERSITY International FDP FACULTY DEVELOPMENT PROGRAM Sustainable Business Models & Responsible Tourism Practices <i>Session 15</i> with Prof. (Dr.) Kumar Ashutosh HOD, University of Delhi 

Welcoming the New Stars of Hospitality!



The School of Hotel Management & Tourism hosted an engaging and warm Freshers' Orientation, marking the beginning of an exciting academic journey for our newest members of the hospitality family. The day featured Club Talks by all SOHMT club in-charges, offering freshers a vibrant insight into the rich extracurricular culture that shapes creativity, leadership, teamwork, and holistic learning on campus.

To strengthen industry readiness from the very first day, students had the privilege of an interactive session with **Mr. Vikas Nagar, General Manager, Taj Haridwar**, who shared valuable experiences and perspectives from the world of luxury hospitality.

The orientation concluded with a warm interaction and introduction session with department faculty, fostering the first step toward lasting student-mentor bonds and a supportive learning environment.

A truly motivating start for our young hoteliers as they step into a world of knowledge, opportunities, and hospitality excellence!



Learning Beyond the Classroom!



As part of the Deeksharambh Freshers' Orientation Programme 2025, the School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, successfully organised an Industrial Visit on 6th August 2025, giving freshers their first real-world exposure to the hospitality industry.

The visit was designed to bridge theory with practice, helping students observe hotel operations, professional work culture, guest services, departmental coordination, and industry standards closely. By interacting with industry professionals and witnessing live hotel functioning, students gained valuable insights into the dynamic world of hospitality—setting a strong foundation for their academic and professional journey ahead.

The industrial visit proved to be an enriching learning experience, encouraging young hoteliers to dream big, stay curious, and embrace experiential learning from day one

Events

Deeksharambh

A Delicious Dive Into Creativity –



Deeksharambh Programme 2025 turned into a delightful hands-on learning experience as students stepped into the sweet world of Artisan Theme Cake Assembling. The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, organised an exclusive Bakery Workshop led by **Ms. Sabhyata Marwah**, Co-Founder of Downtown Cakery, Dehradun, renowned for her artistic craftsmanship in the baking industry.

The session offered students an engaging opportunity to understand and apply the fundamentals behind modern cake artistry. From layering and structure to finishing techniques, textures, and thematic decorations, participants learned how to transform a cake into a personalised masterpiece. **Ms. Sabhyata Marwah** not only demonstrated professional decorating skills but also encouraged students to express their creativity and signature style through every step of the process.



The workshop was filled with enthusiasm, teamwork, and culinary excitement as students experimented with designs and explored the finer details of premium baking. For many freshers, this was their first introduction to hands-on culinary innovation – setting the tone for a learning journey filled with skills, passion, and creativity. Day 3 concluded on a sweet note, leaving students inspired, confident, and eager to continue exploring the limitless possibilities of the bakery and pastry world.

A Day of Learning, Leadership, and Lively Energy!



The School of Hotel Management & Tourism witnessed an inspiring and dynamic day as students engaged in a series of enriching activities designed to foster growth, leadership, and camaraderie.

The day featured enlightening talks culminating in a powerful session with our esteemed guest, **Mr. Surender Singh, Learning & Development Manager at Welcomhotel by ITC Hotels, The Savoy, Mussoorie**. His valuable insights on personal growth, professional development, and career excellence left a lasting impact on our students, encouraging them to aim higher and embrace continuous learning.

To balance knowledge with energy, the day concluded with fun-filled and engaging outdoor sports activities, where students collaborated, competed, and strengthened their teamwork skills. These activities helped nurture a vibrant sense of community and school spirit, laying a strong foundation for a supportive and energetic campus environment.

A truly memorable day that combined inspiration, leadership, and lively energy!

Mastering the Craft: Key Qualities of a Successful Chef



As part of Deeksharambh Freshers' Orientation Programme 2025

The School of Hotel Management & Tourism at Dev Bhoomi Uttarakhand University is excited to organise an insightful and inspiring session titled "Mastering the Craft: Key Qualities of a Successful Chef."

The exclusive session with **Chef Rajbeer Singh, Senior Sous Chef at L P Villas**, was successfully conducted, where he shared his rich expertise, hands-on experience, and insider insights into excelling in the culinary world. He discussed the essential skills, dedication, and passion required to thrive in this dynamic industry. The session inspired freshers and aspiring chefs, motivating them to embrace the challenges and rewards of a culinary career with confidence, enthusiasm, and purpose.

Ganpati Mahotsav 2025 Celebrated with Devotion and Joy at DBUU



The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University successfully conducted the much-awaited Ganpati Mahotsav 2025 on 27th and 28th August at the SoHMT Seminar Hall.

The festivities began with the Ganpati Sthapana followed by a Satvik Bhoj, bringing together students, faculty, and staff in a serene and joyous atmosphere. The community came together to invoke the blessings of Lord Ganesha for wisdom, prosperity, and success.

On the second day, the Ganpati Visarjan was conducted with great enthusiasm and reverence, marking a heart-felt farewell to Lord Ganesha while embracing the spirit of unity and celebration.

The event was a beautiful blend of tradition, devotion, and togetherness, leaving everyone inspired and uplifted.

Transformative Learning at Manthan: Insights from a Luxury Hospitality Leader

As part of the prestigious Manthan flagship program, final-year Hotel Management students at Dev Bhoomi Uttarakhand University had the exceptional opportunity to learn from **Ms. Manjeet Kaur, Director of Room Division at Ananda in the Himalayas.**

Drawing from her vast experience in the world of luxury hospitality, Ms. Kaur delivered a compelling session focused on emotional intelligence, guest-centric service, meticulous attention to detail, and purposeful leadership. Her insights provided students with valuable perspectives on how to elevate service standards while leading with integrity and empathy.

The session was truly transformative, inspiring our students to embrace the values and skills necessary to become the next generation of exemplary hospitality leaders dedicated to excellence.



Manthan Flagship Program | School of Hotel Management & Tourism

As part of the ongoing Manthan series for final-year students, the School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, proudly hosted an insightful session with **Mr. Jitendra Singh, Director of Sales & Marketing, Taj Foothills, Dehradun.**

The session, titled "Overview of Sales & Marketing Opportunities in the Hotel Industry," offered students a comprehensive look at the evolving landscape of hospitality sales and marketing.

Mr. Singh shared valuable perspectives on critical aspects such as revenue generation, client relationship management, branding strategies, and the increasing importance of digital outreach.

Highlighting how technology, shifting guest expectations, and the role of online travel agencies are transforming the industry, he inspired students with real-life case studies from Taj Hotels. The discussion also illuminated a range of promising career opportunities in hospitality sales and marketing, motivating students to develop skills in communication, negotiation, data analytics, and digital tools.

An engaging Q&A session allowed students to delve deeper into the subject, enriching the overall learning experience.



Manthan Series Learning from the Best!

Our final-year Hotel Management students were honoured to attend an inspiring guest lecture by **Chef Diwaker, Director of F&B Service & Food Production at Ananda in the Himalayas.** Chef Diwaker shared his wealth of knowledge, covering both technical expertise—including advanced culinary skills, elegant food presentation, and global cuisines—and essential soft skills such as leadership, adaptability, and a strong customer-centric approach.

He encouraged students to stay ahead by continuously updating themselves with emerging trends, embracing sustainability in all practices, and building a unique personal brand to shine in the highly competitive hospitality industry.

This session was a valuable part of the Manthan series, equipping our students with the insights and motivation to excel as future leaders in hospitality.



Happy Teacher's Day

Honouring Our Mentors on Teachers' Day – 5th September 2025



On 5th September 2025, the School of Hotel Management & Tourism at Dev Bhoomi Uttarakhand University proudly celebrated Teachers' Day — a special occasion dedicated to recognizing and appreciating the invaluable contributions of our educators.

The day was marked by heartfelt tributes, engaging activities, and vibrant cultural performances organized by our students. Through interactive games, inspiring speeches, and creative presentations, students expressed their gratitude and admiration for the guidance, knowledge, and support provided by their teachers.

This celebration reaffirmed the deep respect and strong bond between students and faculty, highlighting the pivotal role teachers play in shaping the future of the hospitality industry.

First Student Copyright by DBUU!



Congratulations to **Ashish Bisht, Master of Hotel Management (2024–2026)**, for successfully securing a Copyright on his innovative creation — A Madhubani Inspired Sustainable Saree Design for Front Office Employees.

Guided by Mr. Shubhang Walia and Miss Palak Gupta, Ashish's unique design beautifully blends India's rich Madhubani art heritage with modern sustainable fashion practices, offering a creative and eco-friendly approach to professional uniforms in the hospitality industry.

his remarkable achievement reflects the spirit of innovation, dedication, and vision nurtured at Dev Bhoomi Uttarakhand University. We are immensely proud of Ashish for redefining hospitality uniforms with cultural pride and sustainability at its core.

The Innovation Quest



Innovation in Action – Day 1 Highlights!

The Innovation Quest kicked off with tremendous energy as our students engaged in a power-packed session led by **Mr. Kshitij Doval, Founder of Unhu School of Business**, a prominent Indian startup accelerator and community for entrepreneurs.

Sharing his inspiring journey of building one of India's largest founder communities and mentoring startups that have appeared on Shark Tank, Mr. Doval encouraged our young innovators to dream big, think boldly, and lead fearlessly.

The excitement continued with the Budget Boss Competition, where creativity met strategic thinking, challenging students to apply their innovative skills in a competitive environment.

Day 1 set the perfect tone for an incredible journey of learning, creativity, and entrepreneurial spirit!

Day 2 of #InnovationQuest2025 – Big Ideas and Bold Moves!

Day 2 of Innovation Quest was buzzing with energy and creativity as students dived into entrepreneurial learning and competitive spirit. The day began with an inspiring Campus2Startup talk by **Ms. Vanishree Koul, Founder of Evaihan**, who shared her journey and valuable insights on transforming ideas into successful startups.

The excitement continued with the Brand Concept Development Competition, where teams showcased their creativity and strategic thinking to develop compelling brand concepts. The event fostered collaboration and innovation, challenging students to think outside the box and present bold, market-ready ideas.

Day 2 truly highlighted the power of big ideas and fearless execution!





Day 3 | Innovation Quest 2025 – A Day of Learning, Creativity, and Collaboration

The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, hosted day 3rd session with **Mr. Vivek Mathpal, Executive Housekeeper at Taj Haridwar.** The session focused on emerging trends and entrepreneurial opportunities in housekeeping and laundry operations, offering students a unique perspective on the evolving hospitality industry.

Mr. Mathpal shared his extensive professional experience, practical insights, and innovative ideas, highlighting how aspiring professionals can identify opportunities and build a successful career in housekeeping and facility management. The session was highly interactive, motivating students to explore entrepreneurial ventures and adapt to modern industry practices with confidence and professionalism.

The event was a valuable learning experience, bridging the gap between academic knowledge and real-world applications in hospitality operations.

Innovation Quest 2025 –
A Grand Success!



Innovation Quest 2025 concluded on a high note after three exhilarating days filled with creativity, fresh ideas, and inspiring breakthroughs.

From brainstorming innovative concepts to presenting impactful, real-world solutions, our students demonstrated remarkable talent, determination, and entrepreneurial spirit throughout the event.

The School of Hotel Management & Tourism proudly felicitated the bright achievers whose visions transformed into tangible successes, celebrating their hard work and ingenuity. Here is to continuing our commitment to nurturing innovation, empowering young minds, and shaping the future leaders of hospitality and beyond at DBUU!

Honoring Lord Vishwakarma – The Divine Architect



At the School of Hotel Management & Tourism, DBUU, our students and faculty came together to perform the Vishwakarma Pooja in our kitchen, paying tribute to Lord Vishwakarma – the divine architect and master craftsman.

With reverence and devotion, we sought blessings for skill, creativity, and precision, invoking divine guidance to safeguard and enhance the performance of our kitchen equipment and tools.

This sacred ceremony not only strengthens our connection to tradition but also inspires us to uphold excellence and innovation in every aspect of hospitality education.

World Tourism Day 2025 Celebration at DBUU

On the occasion of World Tourism Day,
Tourism for Tomorrow

Pathways to Sustainable Transformation

HIGHLIGHTS OF EVENTS

- CULTURAL COMPETITION
- TOURISM AND HOSPITALITY QUIZ
- DECLAMATION ON SDG
- TOURISM INNOVATION / START-UP IDEA PITCH

Event Coordinator
Mr. Arvind Bhatt - 7995189983
Dr. Dhananjay Kumar - 8218075199
Ms. Shivagya - 8979730818

27th Sep 2025

Venue: SoHMT Block, Dev Bhoomi Uttarakhand University

Dev Bhoomi Uttarakhand University proudly commemorated World Tourism Day 2025, embracing the global theme – “Tourism and Peace: Building Bridges Across Cultures.”

Organized by the School of Hotel Management & Tourism, the event united students from diverse schools and departments to spotlight tourism’s vital role in promoting cultural exchange, peace, and sustainable development.

The celebration featured an insightful session by **Mr. Vishwa Vijay Pratap Singh, Sales & Marketing Manager at JSR Hotel**, who shared valuable perspectives on the evolving future of tourism and hospitality.

Through engaging discussions and thought-provoking reflections, the day underscored the essence of tourism as more than just travel—it is a powerful catalyst for connecting humanity and fostering a harmonious world. Here are some glimpses from the vibrant celebration!

World Tourism Day 2025 Celebration at DBUU



Bridging Classrooms with Careers!

Industry–Academia Connect at LP Residency, Dehradun

Dev Bhoomi Uttarakhand University's School of Hotel Management & Tourism successfully conducted the Industry–**Academia Connect on 28th October 2025 at LP Residency, Dehradun**, organized under the aegis of the Institution's Innovation Council (IIC).

This dynamic workshop provided a valuable platform for knowledge exchange between hospitality industry experts and academia. Students gained firsthand exposure to real-world practices, operational strategies, and emerging trends shaping the modern hospitality sector. By fostering collaboration between education and industry, the event aimed to equip students with the skills and insights needed for successful and impactful careers in hospitality.



Creativity Meets Craftsmanship at FIZZ BATTLE Season-2!



Fizz Battle Season-2: A Celebration of Creativity and Mixology

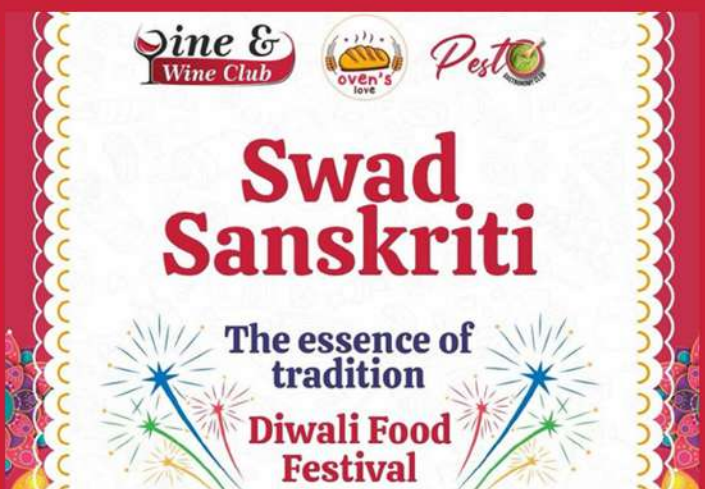
The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, proudly hosted the exhilarating FIZZ BATTLE Season-2, an innovative Mocktail Competition organized under the aegis of the Institution's Innovation Council (IIC).

The vibrant event provided students with an exciting platform to showcase their mixology skills by crafting creative, visually stunning, and flavorful non-alcoholic beverages. From tropical blends and health boosters to unique fusion flavors, the participants impressed with their originality, presentation, and innovative themes.

The competition was judged by **Mr. Abhishek Sharma, F&B Director, Aloha By Ganges**, who commended the contestants for their creativity, hygiene standards, and the perfect balance of flavors. The event truly celebrated hospitality innovation and artistic mastery, leaving participants inspired and motivated to push the boundaries of culinary creativity.

Flavours of the Hills

Pahadi Food Festival



Cake Mixing Ceremony



The School of Hotel Management & Tourism celebrated the traditional **Cake Mixing Ceremony**, marking the joyful beginning of the festive season. Students, faculty members, and chefs came together to participate in this vibrant pre-Christmas ritual that symbolizes unity, togetherness, and the spirit of celebration. An array of ingredients—dry fruits, candied peels, nuts, spices, and aromatic essences—were beautifully displayed and mixed with great enthusiasm.

The ceremony provided students with hands-on exposure to professional bakery practices while also creating an atmosphere filled with excitement and festive cheer.

This annual tradition not only enhances culinary learning but also strengthens teamwork, bonding, and cultural appreciation within the department. The event concluded with warm smiles, festive music, and the anticipation of delicious Christmas cakes to come.

Donation Drive by Happiness Club, SOHMT at Apne Sapney NGO, Dehradun



The Happiness Club of the School of Hotel Management & Tourism conducted a meaningful and heart-warming donation drive at **Apne Sapney NGO, Dehradun**. The initiative aimed to extend support to underprivileged children and spread smiles through small acts of kindness.

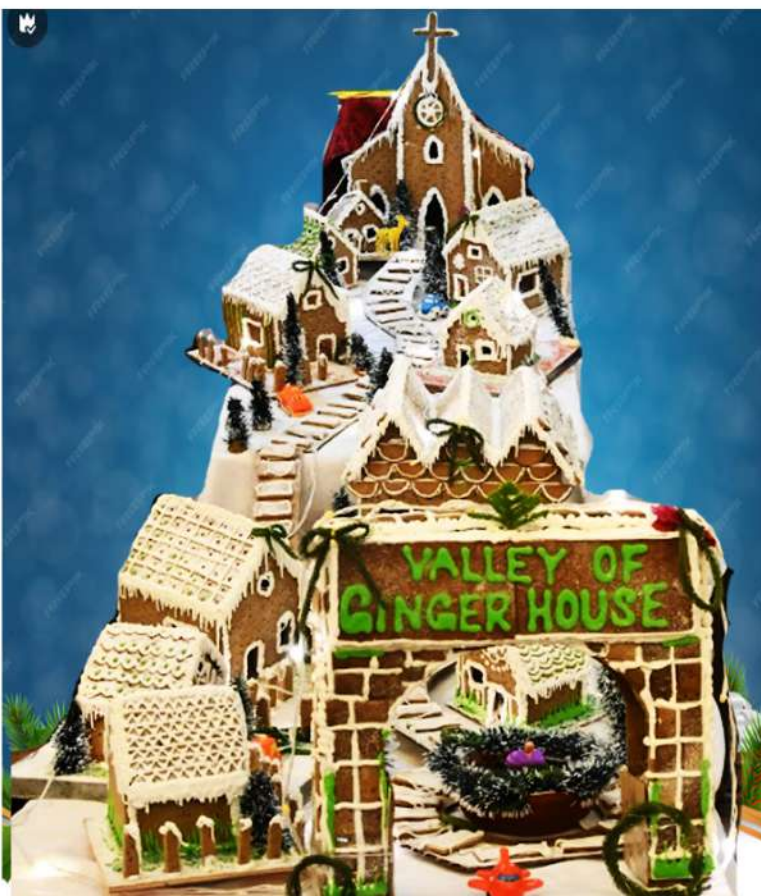
Students actively participated by contributing essential items such as clothes, stationery, winter wear, and daily-use supplies. The visit allowed students to interact with the children, engage in uplifting conversations, and understand the importance of community service and social responsibility.

This noble effort not only strengthened the spirit of giving among the students but also reinforced the institution's commitment to contributing positively to society. The Happiness Club continues to inspire compassion and empathy through such impactful initiatives.

Semester Spotlight: Student Cultural Performances



Festive Christmas-Themed Lunch at the School of Hotel Management & Tourism



Internship Journey of Our Students



Student Internship Achievements

The School of Hotel Management & Tourism takes immense pride in celebrating the success of three of our talented students who have secured prestigious internships with leading hospitality brands.

These remarkable accomplishments reflect the unwavering dedication, hard work, academic excellence, and professional readiness demonstrated by the students throughout their learning journey. Securing internships with such esteemed hotel brands highlights their commitment to the hospitality profession and their enthusiasm to gain hands-on industry exposure.

The achievements of Gaurav, Akshat, and Bhoomika continue to inspire fellow DBUU students to aim higher and embrace opportunities for experiential learning and career advancement.

In addition to these remarkable achievements, many other students from the same batch have also successfully completed their industrial training in luxurious and globally recognized hotel brands, showcasing the high level of professionalism and skill nurtured at DBUU. Their dedication, adaptability, and outstanding performance throughout the training period have earned appreciation from industry mentors and strengthened the university's reputation in the hospitality sector.

Here are a few glimpses of their journey and accomplishments.





Faculty Achievement



The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, is proud to announce that **Dr. Chandramauli Dhaundiyal, Dean, School of Hotel Management & Tourism**, has been honored with the Arya Bhatt Scientist Award 2025 by Samaj Vikas Sansthan for his exceptional contribution to the field of Agricultural Science (Millets).

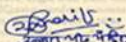
This distinguished award recognizes Mr. Dhaundiyal's relentless efforts in promoting sustainable food systems, research in millet-based agriculture, and integration of traditional grains into modern culinary science. His pioneering work continues to strengthen the global narrative around health-conscious eating, environmental responsibility, and the revival of indigenous food practices.

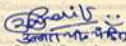
His achievements serve as a source of inspiration for students, researchers, and the hospitality community, reflecting the university's commitment to innovative learning, sustainable development, and academic excellence.

The DBUU fraternity extends heartiest congratulations to Mr. Chandramauli Dhaundiyal on this prestigious accolade and wishes him continued success in his remarkable journey of contribution to science, education, and culinary sustainability.

UCOST



	 INDIA 2023	ORIGINAL Mf. No. Serial No. : P-4303 
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A Proud Moment of Innovation and Recognition for DBUU!

Mr. Shubhang Walia

(Program Coordinator)
School of Hotel Management & Tourism

**Graced the occasion at
India International Hospitality Expo 2025**
by EVANIH for "Campus to Startup"

Shared the vision of
Registered patent
(Chef Coat with Apain Art)
towards **Utility to Hoteliers.**



Mr. Shubhang Walia, Program Coordinator – School of Hotel Management & Tourism at Dev Bhoomi Uttarakhand University, proudly represented DBUU at the prestigious India International Hospitality Expo 2025.

During the event, he showcased the vision behind the registered patent – Chef Coat with Apain Art, highlighting DBUU's commitment to fostering innovative solutions that bridge the gap from Campus to Startup in the hospitality industry. This recognition not only celebrates the spirit of creativity and entrepreneurship at DBUU but also reinforces our position as a hub for cutting-edge ideas and industry-ready innovations.

We congratulate Mr. Walia on this remarkable achievement and look forward to many more milestones in innovation and excellence.

A Record-Breaking Achievement for DBUU!



Congratulations

Prof. Chandramauli Dhaundiya
Dean, School of Hotel Management & Tourism

has been honoured with Achievement in
World Book of Records USA



for Preparing 20 Sizzlers platter in 15 min.



We are delighted to announce that Dr. Chandramauli Dhaundiya, Dean of the School of Hotel Management & Tourism at Dev Bhoomi Uttarakhand University, has been honoured with a prestigious recognition in the World Book of Records USA for preparing 20 sizzling platters in just 15 minutes!

This extraordinary accomplishment not only sets a global benchmark but also exemplifies the exceptional culinary expertise and unwavering dedication fostered at DBUU's School of Hotel Management & Tourism.

Congratulations, Chef! Your passion and excellence continue to inspire future hoteliers and culinary leaders, reinforcing DBUU's commitment to nurturing world-class talent.

These accolades not only highlight individual achievements but also reinforce the School of Hotel Management & Tourism's strong presence in the academic and hospitality landscape.

Proud Moment for DBUU!

We are delighted to announce that Prof. Chandramauli Dhaundiya, Dean of the School of Hotel Management & Tourism at Dev Bhoomi Uttarakhand University, has been honoured with the prestigious title of Millet Chef of the Year at the Food Icon Awards 2025.

This recognition celebrates his remarkable contribution to promoting millets through culinary innovation, sustainable food practices, and raising awareness about the nutritional benefits of traditional grains. Congratulations, Prof. Dhaundiya! Your dedication and passion continue to inspire students, faculty, and the wider hospitality community.



DEV BHOOMI
—UTTARAKHAND—
UNIVERSITY

Congratulations

Prof. Chandramauli Dhaundiya

Dean, School of Hotel Management & Tourism

Awarded as

The Millet Chef of the Year
in **Food Icon Awards 2025**



Congratulations

To the Authors!

The Great Indian Kebab:

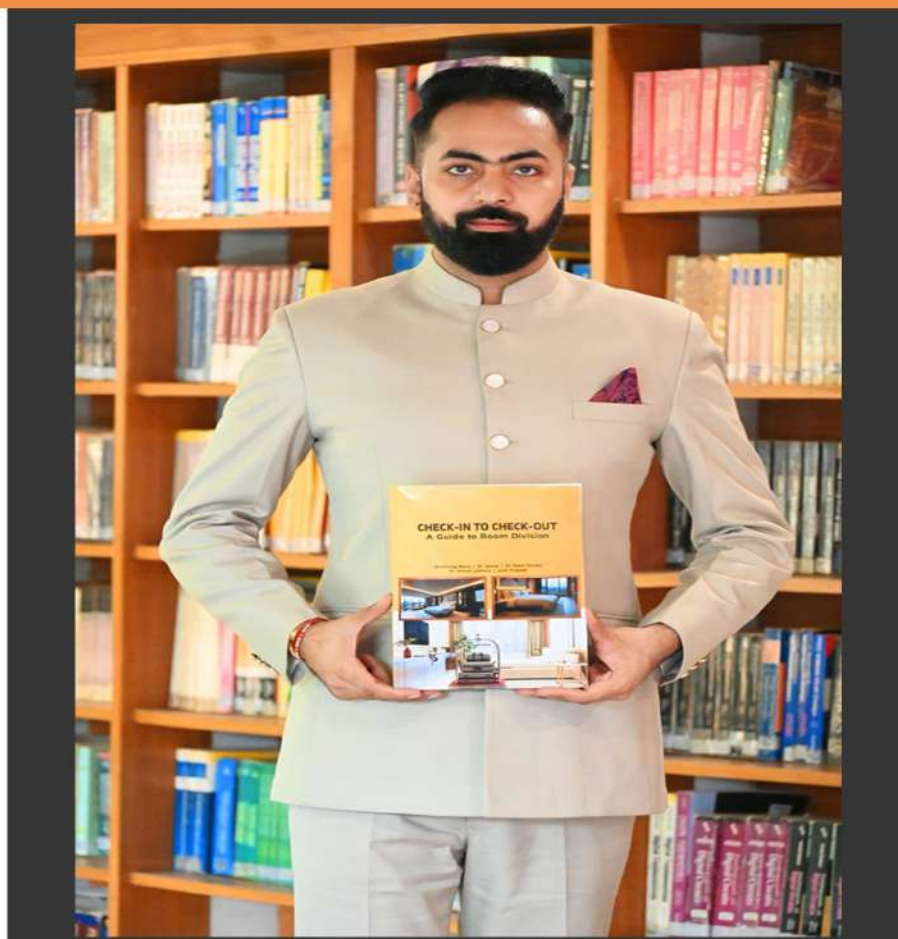
Reinventing Classics with a Twist –
launched by Celebrity Chef Kunal Kapoor,
In **Food Icon Awards 2025**



Authored by the team from
School of Hotel Management & Tourism, DBUU
{ Chef Dr. Chandramauli Dhaundiyal,
Mr. Surender Singh Bisht, Mr. Ravi Rana,
Ms. Setu Sharma, Ms. Palak Gupta & Mr. Siddhi Vinayak }

The team from the School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University – Chef Dr. Chandramauli Dhaundiyal, Mr. Surender Singh Bisht, Mr. Ravi Rana, Ms. Setu Sharma, Ms. Palak Gupta, and Mr. Siddhi Vinayak – has authored and published the book *The Great Indian Kebab*.

This comprehensive work explores the rich heritage, diverse flavors, and culinary techniques of Indian kebabs, making it a valuable resource for students, chefs, and food enthusiasts alike.



The School of Hotel Management & Tourism proudly celebrates Mr. Shubhang Walia for receiving a new ISBN for his latest academic contribution, "Check In to Check Out: A Guide to Room Division."

This publication serves as a comprehensive resource for students and hospitality professionals, offering clear insights into room division operations, departmental coordination, guest service standards, and the overall functioning of the accommodation sector.

The recognition through an ISBN highlights the book's credibility, academic value, and contribution to hospitality education.

Mr. Walia's achievement reflects his dedication towards enriching learning resources and strengthening the academic foundation for aspiring hoteliers.

Awards

Book Unveiling by Shri Satpal Ji Maharaj

‘Hospitality Edge’ authored by Dr Chandramauli Dhaundiyal and Ms Palak Gupta, SoHMT was unveiled by Tourism Minister of Uttarakhand, Shri Satpal Ji Maharaj.





DEV BHOOMI
—UTTARAKHAND—
UNIVERSITY

Congratulations

School of Hotel Management & Tourism

for being honoured at the

**10th International Conference
ATITHI-2025**

hosted by

**Swami Vivekanand Subharti
University, Meerut**





The School of Hotel Management & Tourism, Dev Bhoomi Uttarakhand University, earned remarkable recognition at the 10th International Conference ATITHI–2025, hosted by Swami Vivekanand Subharti University, Meerut. Faculty members from the school were honoured for their excellence, innovation, and impactful contributions to hospitality education. The event celebrated their dedication toward academic growth, research, and industry advancement.

A proud moment was captured as the awardees received their honours during the ceremony, showcasing the university's ongoing commitment to quality teaching, research leadership, and professional development.

Awards	Awardees
Millet Based culinary innovation award	Dr. Chandramauli Dhaundiya
Outstanding inventor of the year	Mr. Surender Singh Bisht
Emerging research leader	Dr. Dhananjay Kumar Shrivastava
Best associate professor, tourism	Dr. Ankit Shrivastava
Best assistant professor food & beverage service	Mr. Akash Kumar

Laal Bhaat Shorba: Savouring the Hills with Every Sip

Chef Surender Singh Bisht

A soulful blend of culture, and sustainability from the heart of Uttarakhand

In today's fast-paced world, where convenience often overshadows nutrition, Chef Surender Singh Bisht brings us back to our roots with a dish that celebrates tradition, health, and sustainability – Laal Bhaat Shorba. This humble yet power-packed recipe draws inspiration from the Himalayan hills of Uttarakhand, weaving together the wisdom of the past with the nutritional needs of the present.

A Dish Born from the Mountains

Laal Bhaat Shorba is more than just a soup – it's a cultural story simmered over generations in the kitchens of Garhwal and Kumaon. "Laal Bhaat" refers to red rice, a traditional grain revered across India for its rich colour, earthy flavour, and medicinal value. "Shorba," from Persian and Central Asian origins, means broth or soup. When combined, they create a wholesome, satisfying dish rooted in wellness and heritage.

Crafted with Local Love

This shorba reflects the rustic charm and nutrient-rich essence of Uttarakhand cuisine. Red rice, the core ingredient, is known for its high fibre, iron, magnesium, and antioxidant content. With a low glycaemic index, it's ideal for blood sugar control and provides long-lasting energy through complex carbohydrates.

A Harmony of Flavours

The ingredients form a synergy of flavour and purpose. A tempering of jakhiya (wild mustard seeds native to Uttarakhand), curry leaves, ginger-garlic, coriander seeds, and dry red chillies brings earthy heat and depth to the soup.

Jakhiya adds a signature crunch and taste instantly familiar to those who know pahadi cuisine. These spices have been used in Ayurveda for centuries to aid digestion, boost immunity, and balance the body.

Smart Food for Modern Life

Using red rice – is both a thoughtful and timely choice. As the world faces rising health concerns, traditional grains offer a solution. This shorba makes it easy, familiar, and delicious to shift toward healthier eating.

Red rice is a hardy, low-input crop with strong nutritional value and premium market demand.



A New Wave of Indian Cuisine

Laal Bhaat Shorba balances traditional Himalayan flavours with modern wellness goals, representing a new wave of Indian cuisine that honours heritage while embracing planet-friendly living. It's vegetarian, gluten-free, low-fat, and full of micronutrients – without compromising on taste.

The Need of the Hour: Culinary Sustainability

This shorba shows how indigenous grains and traditional methods offer sustainable alternatives to industrial food systems. Through such creations, chefs like Surender Singh Bisht are leading a culinary movement that champions local produce, seasonal eating, and ancestral wisdom.



Chef Surender Singh Bisht, fondly known as Chef Sandy, stands out for his rare blend of quiet humility and bold culinary imagination. His journey is shaped not just by skill, but by an inner drive to keep experimenting, questioning, and refining every idea until it becomes truly his own. Whether crafting continental plates or developing patent-worthy innovations, he approaches each challenge with calm precision and a teacher's mindset. His strength lies in seeing possibilities where others see routine—turning everyday ingredients and experiences into creative breakthroughs. This unique mix of discipline, curiosity, and mentorship is what makes him a chef young professionals naturally look up to.

Recipe

Ingredients:

- 1 cup red rice
- 4 cups water
- 1 tsp jakhiya seeds
- 1 tsp curry leaves
- 1 tsp ginger-garlic paste
- 1 tsp coriander seeds
- 1 dry red chilli
- Salt, to taste
- Fresh coriander, for garnish

Instructions:

1. Wash and soak red rice for 30 minutes.
2. Pressure cook with water for 3-4 whistles.
3. Temper with jakhiya, curry leaves, ginger-garlic paste, coriander seeds, and dry red chilli.
4. Add cooked rice and salt. Simmer for 10 minutes.
5. Garnish with fresh coriander.

Serve hot and enjoy the taste of Uttarakhand in every sip!

The International Federation of Culinary Associations has acknowledged and featured Chef Surender Singh Bisht along with one of his innovative recipes in its November 2025 magazine edition. This prestigious international recognition highlights Chef Bisht's exceptional creativity, culinary expertise, and contribution to contemporary gastronomy. Being showcased on a global platform reflects his commitment to innovation and excellence, further establishing his reputation within the international culinary community.



Alumini

Uzair,
BSc HHA Batch 2022-25,
Accommodation operations
The Oberoi new Delhi



Alumini

Nikesh
BHM Batch 2019-23
Front Office, Holiday Inn New Delhi
Int'l Airport, an IHG Hotel



Alumini

Riya Munjal
BSc HHA, batch 2020-23
American Embassy
New Delhi

Message from the Students' Editorial Team

We feel truly privileged to have been a part of the newsletter compilation for the previous semester. This experience has been both enriching and eye-opening, offering us valuable insight into the diverse range of activities, milestones, and achievements within our department—many of which were new and inspiring to us. We extend our sincere gratitude to Ms. Setu Sharma and our respected Head of Department, Mr. Surender Singh Bisht, for placing their trust in us and for providing continuous guidance, encouragement, and support throughout the process. Their mentorship made this journey not only smooth but also deeply rewarding.

Being involved in this initiative allowed us to gain a deeper appreciation of the remarkable work carried out by our peers and faculty, while also reinforcing the strong spirit of teamwork, dedication, and collaboration that truly defines our department.

With sincere gratitude,
Students' Editorial Team
Fruity Mishra & Tanisha Grover

Message from Editorial Team

As the Editorial Team, we feel immense joy and pride in presenting this manual, a journey that has been both enriching and unforgettable. The process of editing each section brought with it a rush of memories—moments of learning, creativity, teamwork, and dedication that truly define the spirit of our department. Every page reflects not just information, but the collective efforts and achievements of an entire academic community.

This experience allowed us to revisit numerous milestones and events, many of which filled us with admiration for the hard work and perseverance displayed by our students. We are immensely proud of their enthusiasm, discipline, and commitment to excellence. Their achievements continue to inspire us and reaffirm our belief in their capabilities and potential.

Working on this manual also strengthened our appreciation for the strong sense of collaboration that exists between students, faculty, and staff. The unwavering support and guidance from our mentors made this process smooth, meaningful, and rewarding.

As we conclude this editorial journey, we do so with a deep sense of gratitude and accomplishment. This manual stands as a testament to shared memories, collective growth, and the bright future that awaits our students. It is not just a publication, but a celebration of dedication, progress, and pride.



Editor : Mr. Surender Singh Bisht
Co-Editor : Ms. Setu
Vol. 6, Dec 2025



Celebrating the past,
inspiring the future



We are proud to celebrate the achievements, creativity, and dedication of our students through every event, workshop, and learning opportunity. Each initiative reflects our commitment to bridging academia and industry, nurturing talent, and preparing future hospitality leaders. We look forward to many more moments of innovation, growth, and shared success together.



With warm regards

The Faculty Team
School of Hotel Management & Tourism
Dev Bhoomi Uttarakhand University



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