



H R A NOW

OFFICIAL PUBLICATION OF HOTEL &
RESTAURANT ASSOCIATION (WESTERN INDIA)

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**JANUARY
2016**



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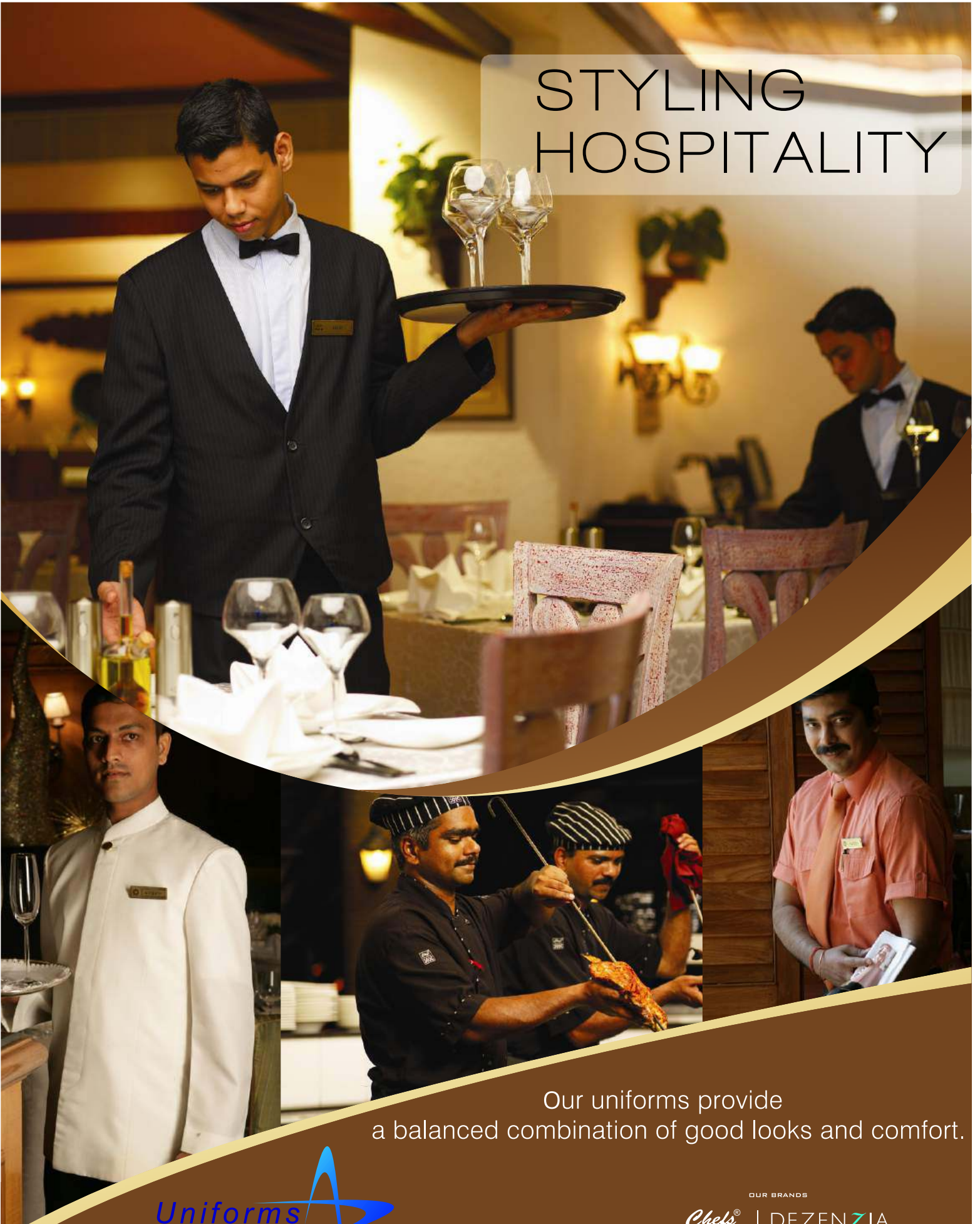


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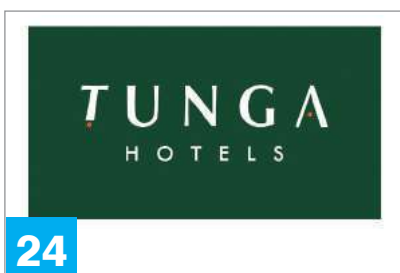
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President's Note

Dear Members of the HRA (WI):

Happy New Year 2016, hope all of us enjoyed the festive season with family & friends.

In its on-going efforts to inch-up the status of tourism and hospitality both in terms of service quality and social responsibility, the Hotel and Restaurant Association of Western India (HRAWI) had resolved a 'No Food Wastage' Policy for New Year's celebrations. The association had requested all its members to maintain a protocol aimed at discouraging patrons from wasting food.

Additionally, the association has appealed to its members to pledge whatever amounts they can from the day's earning for the benefit of the draught hit areas in Marathwada. A letter to this effect has been circulated amongst hotels and restaurants across all its member states in the western region.

The HRA (WI) acknowledges and lauds the efforts of the Government of Maharashtra under the stewardship of our Honorable Chief Minister Shri Devendra Fadnavis. Through his efforts a number of unnecessary licenses for the hotel industry have been deleted and 'Ease of doing business' is truly becoming the positive mantra for this state.

HRA NOW this month has focused on Hospitality Education which has emerged as a driving force in the industry. The rapid development of Hospitality & Tourism in India has urged reforms in Hospitality & Tourism Education. The current system is looking for innovative programmes with better understanding of domain and offering employability for trade in International as well as Domestic sector.

The destination covered in HRA NOW this month is Navi Mumbai formerly known as New Bombay a satellite township booming in Travel and tourism which is acclaimed to be the world's largest planned city.

We look forward to your continued support, feedback and participation. ■

With Best Regards,

Bharat Malkani
President HRAWI



Planet Hollywood Beach Resort, Goa is located on the white sands of Uttorda Beach at South Goa bound by Majorda Beach on the South and Cansaulim Beach on the North. The hotel is a tourists' paradise for its low-rise architecture depicting elegant Goan style, breathtaking landscapes, dramatic sculptures and art work. Each block of rooms feature a different theme of Hollywood genre through contemporary art-form memorabilia. This makes Planet Hollywood Beach Resort, Goa a choice for every vacation and stay in a different block on every visit. The restaurants, bars, ball rooms and lobby sports a vibrant and energetic look with different dramatic patterns, lighting and artwork. The tropical garden and the coconut orchard in the hotel spanning more than 10 acres and the beach frontage make this a perfect holiday, conference or wedding destination.

30/3, Acsona Waddo, Uttorda Beach, Salcete, Goa - 403713



Kothi Complex, Bilaunji Teliyan, Singrauli, Waidhan - 486886, Madhya Pradesh

Singrauli is rapidly emerging as the energy capital of India because of its vast reserves of open coal mines and innumerable thermal power plants. It is a business center for many well known industrial houses across India.

Singrauli Place Hotel is a heritage property that has been charmingly restored to its original glory and serves as a comfortable choice of accommodation for today's discerning travelers.

The erstwhile royal family of Singrauli made a decision to convert their ancestral Kothi into a hotel for convenience of tourists/ guests visiting Singrauli on work or leisure. The idea behind this was to provide amenities and facilities of a modern hotel in Singrauli.

It was a tedious task to convert this Kothi into a modern functional hotel while retaining its old world charm. The comfort of guests was prime concern and each and every detail has been personally looked into by Raja B.P.Singh (fondly called Raja Baba) & Rani Veena Singh (known as Veena Didi).

Kanchan Mahal a multi cuisine restaurant at the hotel offers local flavours in addition to food from across the world. For comfort of guests there is a special caravan for pick up & drop service equipped with soni home theatre system, sofa cum bed & toilet. A visit to The Singrauli Palace Heritage Hotel shall remain a pleasant memory always.

Next to Shrusht Hospital & Mangal Anand Hospital, Swastik Park – Chembur, Mumbai - 400071



Club Emerald the latest and most prestigious project located in Chembur, near Swastik Park. It has one of the most modern, luxurious, state of the art, new generation Indoor Sports Complex along with all the facilities of a Club.

We have commissioned more than 90% of the Sports & Recreational facilities such as, the swimming pool, Table tennis, Badminton, Squash, Pool table, Card Room, Library and SPA. We shall in the next 15 days commission our State of the art Gym. The Restaurants & Lounge (Coffee Shop) are fully operational besides the Banquet and Conference facilities. The ambience and decor of the entire property is of 5 star standards.

We already have affiliation with more than 30 prestigious clubs outside Mumbai. We are also in the process of starting construction of 32 well- appointed modern amenities residential rooms for which sanction is already obtained.

The Sports facilities at the Club have been built on International standards and are designed to offer the users a unique and satisfying experience. In line with the present need of the hour, to have a healthy lifestyle, apart from providing a well equipped Gymnasium, Spa and saloon. "Club Emerald" is one of its' kind with a PURE-VEG cuisine, the well known Revival (earlier Rajdhani Group) is part of our Team for Food & Beverage division.

The Club also has a spacious parking facility at the basement in a area of 45000sq.ft having provision for 135 cars.

A comparison with the fees payable for clubs with similar ambience and facilities elsewhere in Mumbai like the NSCI, Garware Club, CCI, Bombay Gymkhana likewise will reveal that the introductory fees at the Club Emerald is value for money for the luxurious amenities and facilities per the international standards provided at Club Emerald.



**Patanwala Compound, L.B.S Marg,
Opp. Shreyas Cinema, Ghatkopar
(W), Mumbai - 400086.**

Thambbi Veg Restaurant as a brand is synonymous with authentic South Indian cuisine. It operates in the organized food service industry in the casual dining format. Thambbi is a widely recognized and accepted brand associated with authentic preparations, quick service, value for money pricing and hygienic environment with focus on customer experience. Thambbi has recently introduced North Indian and Punjabi cuisine at some of its outlets on consumer demand. Thambbi also provides takeaway and home delivery service. It is endearing to all segments of the society, be it college going youngsters, young couples, families and senior citizens. Thambbi is popular for its soft and steaming idlis, crispy medu wadas and dosas, sumptuous uttappams, nutritious Thali and not to forget the filter Kaapi best enjoyed with hot bhajiyas “Happy eating”. “Vanakkam to Thambbi”.



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Hrawi Calls On Its Members To Support Draught Hit Regions In Marathwada

In its on-going efforts to inch-up the status of tourism and hospitality both in terms of service quality and social responsibility, the Hotel and Restaurant Association



of Western India (HRAWI) had resolved a 'No Food Wastage' Policy for New Year's celebrations. The association had requested all its members to maintain a protocol aimed at discouraging patrons from wasting food. Additionally, the association has appealed to its members to pledge whatever amounts they can from the day's earning for the benefit of the draught hit areas in Marathwada. A letter to this effect has been circulated amongst hotels and restaurants across all its member states in the western region that includes Gujarat, Goa, Madhya Pradesh, Maharashtra, Chhattisgarh, Diu-Daman and Dadra and Nagar Haveli. The resolution comes in the wake of the increasing number of farmer suicides and the association's desire of expressing solidarity with the agricultural community of which the hotel industry is a direct beneficiary.

"The New Year season has traditionally been a season of festivities and revelry. But it is also a season of charity, good will and compassion. As hoteliers, while we will ensure that the patrons make merry to their fullest, we will also imbibe the spirit of compassion and charity to their merriment," said Mr. Bharat Malkani, President, HRAWI & Federation of Hotel and Restaurant Associations of India (FHRAI).

Among the precautionary steps that the association has identified to curb food wastage, hoteliers have been requested to highlight the No Food Wastage message in all their New Year Eve offers, place placards at all buffet counters and other appropriate places in their respective premises.

"Farmers are succumbing to nature's will and starvation in our country. We are keen to help them in whatever way we can. We have proposed to our members to pledge a part of their day's collection to the draught hit in the Marathwada region," concludes Mr. Kamlesh Barot, past President, HRAWI. ■

Goa Tourism expects large number of tourists for carnival to be held in February

The most amazing thing about Goa is that fun and festivities that begins in December with the holiday season does not stop upon arrival of the New Year but



continues up to the celebration of Goa Carnival or the pre Mardi Gras revelry, a tradition that dates back to the arrival of Portuguese in Goa way back in 1510. Goa Carnival is a festival that celebrates the culture and cuisine of Goa on a grand scale every year.

Goa Tourism is hoping to host around 4 lakh tourists for this year's Goa Carnival slated for February 6 to 9. The main float parade, the key attraction of the Carnival, will be held in the capital city, Panjim, on February 6 and will travel to other cities of Margao, Vasco and will be concluding at Mapusa on February 9.

Dilip Parulekar, Tourism Minister of Goa said, "The Goa Carnival is one of the biggest highlights in the state and the country. It is a colourful spectacle which gives one a glimpse into Goa's glorious past and is the shining example of how traditions have been carried over time."

The 2016 edition will be the most colourful in the history of carnivals of the state. For the first time, Goa Tourism has joined hands with European Commission's Cultural Exchange programme to exchange artists among the three Carnivals of Asia (Goa); Europe (Liverpool) and Africa (South Africa) to learn and adopt unique aspects of these carnivals among themselves

Managing Director, Goa Tourism Development Corporation Mr. Nikhil Desai stated "It's is a European Commission funded exchange programme which will go on for 3 years". He added Goa Carnival, is a unique illustration of rich multi-cultural heritage of Goa and there is no better time to visit Goa than the Carnival time. "Through the medium of Festival Tourism, we want people to come and enjoy the cultural slice of Goa, which is unique, Goa is not about beaches alone, that is what we want to tell people."

Goa Tourism is also organising the annual Grape Escapade, the largest wine festival in the country, between February 4 and 7. Going into its 11th edition, Grape Escapade will be held at DB Bhandodkar Grounds, Panjim. Goa Tourism is expecting about 2 lakh people

to visit the Wine Festival, there will be wineries from Australia, South Africa, besides domestic Indian wineries participating in the 4-day festival.

“Goa is not producing wines, but Grape Escapade is one of the most vibrant wine festivals in the country. Now we have timed it along with the Goa Carnival that will make the event more enjoyable for tourists. There will be wine tasting sessions, grape stomping, fashion shows, live entertainment, etc. alongside the festival,” concluded Mr. Desai. ■

New Tourism Policy Master Plan for Tourism and e-commerce platform unveiled by Goa Tourism

Goa government will be unveiling their new tourism policy and Master Plan for Tourism by March-April this year.

Dilip Parulekar, Tourism Minister Goa stated, “The new Tourism Policy and the Master Plan for Tourism will be tabled at the ensuing Budget session



of the Assembly in March the government is keen to see the implementation of the Master Plan happening from the Monsoon season. The effort has been to create a Master Plan for Tourism for the next 25 years and elaborate consultations were held with the industry stakeholders with that objective”.

In the meanwhile, Goa Tourism is all set to introduce many new activities to create a niche experience for tourists. Starting from January 26, Pawan Hans will start Heli Tourism services in Goa. Similarly, sea plane services are also about to start operations starting from January end. According to the Tourism Minister, Mehair will operate in Dona Paula, Mandavi river, Chapora and Baga Calangute areas as it won't disturb the fishing activities.

Other activities which are in the pipeline include bungee jumping, amphibian vessels, segway tours, heritage boat cruises, luxury yachting, etc.

Managing Director, Goa Tourism Development Corporation Nikhil Desai said, “The roll out of all these activities has started and will be completed before May. We are about to start Heli Tourism and Sea plane services by end of January, by February we will launch

the amphibian vessels and segway tours, and heritage boat tours will commence from March.”

Goa Tourism Development Corporation is also revamping their tourism website and converting it into a e-portal where customers can book and pay for almost 20 different products and packages online. The multilingual portal will be available in six foreign languages as well.

The new site is in the final stages of roll out after trials. He clarified that both GTDC owned as well as private hotels can be booked through the portal. With focus on mobile savvy travelers, the website will have a app version compatible to Android and iOS platforms, even travel trade would also able to book through the website on a commissionable basis with special log in ID and password. Concluded Managing Director, Goa Tourism Development Corporation Nikhil Desai. ■

Renaissance Mumbai Convention Centre Hotel & JW Marriott Mumbai Sahar to launch club for elite corporate clients.

The Renaissance Mumbai Convention Centre Hotel, a Marriott Luxury and Lifestyle Hotel, offers a luxury retreat in the heart of India's most vibrant cities. Perched on the banks of Lake Powai, a short distance from Mumbai's domestic and international airports, the hotel features winding walkways, lush gardens, and 600 beautifully designed rooms and suites. For luxury without compromise, no destination compares to the brand new JW Marriott Mumbai Sahar. Boasting an unparalleled location in the heart of the vibrant suburb of Andheri, the hotel is a short drive from both Mumbai airports, as well as the area's business hub. Sophisticated rooms and suites offer every possible amenity to ensure comfort.

With a view to exploiting the advantage of a large captive corporate clientele, the size advantage of its Executive Lounges and the surging demand for distinguished services that can accommodate high-level corporate activity in Mumbai, both The Renaissance Mumbai Convention Center Hotel at Powai and the JW Marriott Mumbai Sahar are together launching The Sphere, an exclusive private club for elite business clientele, membership to which will be ‘by invitation’ only. The two brands of the Marriott hotel chain, and two of its largest hotels in the country, are aiming to transform the way business and networking takes place, providing those who attain membership with

access to a host of bespoke and premium services at the Executive Lounges of both hotels. Membership would be based on a profiling and screening system by a panel experienced in these matters.

As for the kind of companies, “the Sphere would do a profiling across companies”, explained Megha Ajgaonkar, Director Sales & Marketing, Renaissance Center, Hotel, Lakeside Chalet-Mumbai, Marriott Executive Apartments. “Since Engineering companies are prominent in Powai, for instance, these would be considered. Both big and medium size companies are free to express an interest in membership,” she added.

Rex Nijhof General Manager, The Renaissance Convention Center Hotel, Lakeside Chalet-Mumbai, Marriott Executive Apartments shared that the Sphere would be targeted at corporate decision makers and Gen X leaders at the level of Managing Directors, CFOs and CEOs as well as potential leaders. The GM pointed out that while they would be working with companies they are already associated with, what is interesting is that corporate leaders who are not residents of the hotel and desire to use their premium services, could do so upon obtaining membership to the Sphere.

The hotels will be reaching out to Club Renaissance Members, Service apartment guests from Lakeside Chalet – Mumbai, Marriott Executive Apartments, members of Presidency Golf Course Chembur, Forums Organizers (IMA), Club Marriott Dining Program, honchos and CEOs, top corporates in targeted area, CEO / CFO from Powai, Ghatkopar, Andheri, Hiranandani, and other premium areas in the vicinity.

The Sphere is designed to provide an exclusive space conducive to all dimensions of corporate activity be it business, social, networking, confidentiality, offering leaders unique and customized services befitting their business for which there already is much demand.

Pointing to the fact that “Size does matter”, Saeid Heidari, General Manager, JW Marriott Mumbai Sahar revealed that the 600-room Renaissance Mumbai Convention Center and the 585-room, JW Marriott Sahar are among the 3 largest hotels in the country. Moreover, he said, “the Executive Lounge at the Renaissance Convention Center with 12500 sq ft of space, is the largest Executive Lounge in Asia Pacific, “with the JW Marriott adding to that with 7000 sq.ft dedicated to its Executive Lounge. “This was noteworthy”, Heidari said, “since elite guests do put a premium on privacy and space.”

Set on the 17 and 18th floor, the two-storey Executive Lounge at JW Marriott Mumbai Sahar offers a spectacular panoramic view of the Mumbai International Airport. It offers the discerning business traveller 3 luxurious

meeting rooms with meeting resources, secretarial services and administrative support. It is tastefully designed with comfortable couches, individualized workstations, computers, teleconferencing and web conferencing facilities in an indulgent setting. The lounge also has a separate pantry area. Guests may also choose from a host of refreshing cocktails and mocktails to unwind.

With a breathtaking view of the Powai Lake and a beautiful bar, The Executive lounge on the 36th floor at the Renaissance Mumbai offers boardrooms, individual workstations, media walls and a library, a blend of lifestyle and erudition. It features a stunning sun deck terrace for an after-work rendezvous and an astutely designed central bar serving cocktails / mocktails to help guests unwind. The Executive lounge has a separate pantry area, too.

Talking about the reason why The Sphere is being launched in these two hotels in particular, Heidari explained that Mumbai being the centre of corporate activity, 50 per cent of business to the hotels is generated from the Corporate sector. Both hotels are suitably located, have a strong corporate base in terms of guests and also lounge facilities, moreover, the Marriott Group itself is extremely strong in sales and distribution and well positioned internationally and here in India, to cater to the business traveller.

It was pointed out that the Renaissance Center in Powai is situated at the heart of the business hub and entrepreneurial activity, and already has big corporate names as part of their clientele, several already contracted to using its guest rooms and services.

Heidari said that The JW Marriott by virtue of the Marriott name and with its next door location to the international airport has been hard pressed to cope with the high demand from corporate guests - both local and some who may be in the city for a short while- who find the hotel convenient for conducting business activities, rather than travel to a more distant venue. The high demand for providing these services has partly dictated the decision to restrict the membership to The Sphere, he said.

What would differentiate The Sphere from being just a meeting space according to the General Managers would be the high sense of privacy, luxury and service that defines it. Citing as example the airport premium lounge being accessible only to first class passengers, the GMs stressed that luxury and exclusivity would be the mainstay at the Executive Lounges in both hotels.

Nijhof explained that the Sphere would not be an old gentlemen’s club but have a good and fresh mix of old and younger generation leaders. Anyone in a leadership role would be considered. Heidari added that as hoteliers, one gets an overall perspective of different industries and

businesses, their needs and synergies. This would allow the Sphere “to arrange people in the club together to generate a network. After all, one right contact is worth a lot in business terms”, he shared.

Also, according to Nijhof, since corporates are inter-city travellers often maintaining 2 or 3 residences or offices, those from other cities would also benefit from exclusive membership to the Sphere.

The two Marriott brands seem to be acknowledging an important principle with the launch of the Sphere, mainly that it is worth pandering to the 20 per cent of customers who generate 80 per cent of the business. ■

Maharashtra govt plans to tie up with private hotels chains to improve tourism

Government of Maharashtra has been stressing on promoting the state as a tourist destination, the state tourism department is in talks with private hotel chains to improve the quality of its resorts by bringing them on board as partners.



As per details provided by the Maharashtra Tourism Development Corporation (MTDC) on its official website, the corporation has stated that it has about 12 open land parcels spread across 1,432 acres in places such as Gorai, Kashid, Manori, Bordi, Kharghar and Vasai Fort in the Mumbai Metropolitan Region itself. The corporation maintained that they want private hotel chains to tie up with them and make use of the land parcels.

The corporation has 641 acres in several parcels in districts such as Pune, Amravati, Aurangabad, Nagpur, Nashik and Ratnagiri as well.

The MTDC has so far approached budget room aggregator Oyo Rooms and vacation ownership company Mahindra Holidays and Resorts for the tie ups so as to build new state government resorts and upgrade the existing ones. The corporation is also looking to bring in such private players on board to market its unsold rooms.

Paraag Jaiin Nainuttia, managing director at MTDC, said, “With the help of these companies, we will try to popularize our resorts in the hinterlands of Maharashtra that we are not being able to market. We are exploring different models of bringing such companies on board.” “We will put up a proposal soon before the MTDC board

and then take a decision on the best way to go about partnerships to improve the quality and accessibility of our resorts,” he added.

The MTDC is looking to rope in the companies both as green-field partners and brown-field partners. As green-field partners, MTDC will offer the companies land that it owns across the state for them to invest in them.

The government has been persistently trying to improve and market Maharashtra tourism with the chief minister Devendra Fadnavis, having kept the portfolio with himself, and bringing in ease of doing business in a number of tourism-related sectors.

The government is also in the process of finalising a new tourism policy, proposing a slew of sops for ultra-mega projects bringing in a minimum investment of Rs 500 crore, has reduced the number of approvals required in the hospitality sector, and for film shoots in the state. ■

Pawan Hans and MTDC signs MoU for tourists to enjoy city tour on helicopter

Tourists will soon be able to enjoy a stunning spectacular aerial view, watch the unique cityscape and glare at the most lively city, as the State Government launches "Mumbai Darshan" helicopter flights.



Maharashtra Tourism Development Corporation (MTDC) and Pawan Hans signed an agreement to this effect.



The helicopter flights will take off from Juhu airport and fly north, keeping to the city's west so as not to interfere with air traffic to/from Mumbai airport. The base formula of approximate Rs 320 per minute excluding taxes has been arrived at between the State Government and Pawan Hans. A 10 minute inaugural launch ride will cost about Rs 3200, per person.

Shri. Paraag Jaiin Nainuttia, IAS, Managing Director, MTDC at the launch said, “Initially two choppers will be in service for Mumbai Darshan. Mumbai has the most amazing skyline, an impressive and breath-taking view. There are many tourists' spots, which look outstanding from an aerial view. The idea is to provide an enthralling experience to the tourists and boost potential tourism in state. Gradually, we will shift rides and tours to south

Mumbai and then to Matheran, Murud-Janjira, Aurangabad (Ajanta-Ellora), Nashik, Shirdi, Konkan beaches and Tadoba forest near Nagpur”.

The special Mumbai Darshan tour via helicopter focuses more on tourists who have less time in hand to explore and want a quick glimpse of Mumbai. ■

Madhya Pradesh to organize Water Tourism

Madhya Pradesh is all set to become India's first state to organize 'Jal Mahotsav' or 'Water Tourism' next month with a view to attracting more tourists to the state.

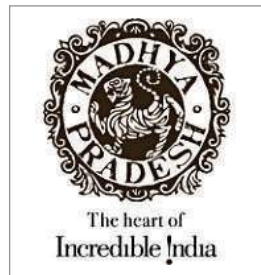
The ten-day 'Jal Mahotsav' extravaganza will be inaugurated on February 12 in Hanuwantiya at Indra Sagar Dam, one of Asia's largest man-made water reservoir. It will bring forth an opportunity to experience the colourful customs and rich traditions of Madhya Pradesh through art, craft, folk music, dance and cuisines.

"It is a first-of-its-kind event going to be organised in Madhya Pradesh. The aim is to encourage more tourists to this destination. The mega event will be inaugurated by Madhya Pradesh Chief Minister Shivraj Singh Chouhan," said Tanvi Sundriyal, Additional Managing Director, Madhya Pradesh State Tourism Development Corporation.

Keeping the significance of water in mind and to cleanse the mundane boredom and revitalize the spirits, the Government of Madhya Pradesh is initiating a truly unique and mega annual event, Jal Mahotsav. The principal objective of this event is to showcase the cultural heritage of Madhya Pradesh and spark festivities that become a tradition across generations. This ethnic and unique celebration will also serve to reinforce Madhya Pradesh, as one of the most sought after travel and leisure destination in India.

The mega event is steadily gaining form in the oasis of tranquility at Hanumantiya in the Khandwa District. The spurt of adventure sports and cultural extravaganza over the serene landscape of Indira Sagar is perhaps the perfect venue to cherish life to its fullest.

"MP tourism has taken this initiative to raise awareness about the importance of water through Jal Mahotsav, which is an enthralling mix of cultural performances and adventure activities taking place against the beautiful background of the Indira Sagar Dam", said Om Vijay



Choudhary, Executive Director, Madhya Pradesh State Tourism Development Corporation (MPSTDC).

"It turned out to be a successful event today. We are happy to announce that we had more than 200 delegates from the industry and ministry," Mamta Pandey, Sr. Liason & Marketing officer shares.

The Jal Mahotsav will end February 21, 2016. ■

GTDC Partners With Irctc To Introduce Carnival Charter Coach From Mumbai



Goa Tourism Development Corporation (GTDC) in association with The Indian Railway Catering and Tourism Corporation (IRCTC) is set to have a Special Carnival Charter Coach to Goa during Carnival with a GTDC tour package specially designed for its passengers.

Carnival in Goa begins from February 6 until February 9 and passengers availing of this package will get an opportunity to enjoy the four day event which also includes watching the Carnival float parade in the capital city – Panjim on Saturday, February 6.

The package is entitled Goa Carnival Package of a total duration of five nights and six days. The duration of stay in Goa will be three nights and four days. This includes accommodation and sightseeing. The special charter coach will set out from Mumbai on February 5. The three-tier AC sleeper coach can accommodate around 70 passengers and will arrive at the Margao Station on February 6 at 7.00 a.m.

The packages include Standard, Comfort, and Deluxe priced between Rs 7,695 and 17,395 per pax. The tour of Goa includes places of touristic importance in North and South Goa.

The Special Carnival Charter Coach is part of the joint venture between the Goa Tourism Development Corporation (GTDC) and the IRCTC to promote holiday special trains after the Union ministry for Railways accorded its approval for the running of holiday special trains to Goa, and a memorandum of understanding (MoU) was signed between the two organisations. ■



Programme India 2016 January 09 - February 15

Date	Timings	Activity	Investment	Location
Jan. Sat 9	10 am - 6 pm	The Universal Callibration Lattice Workshop	Rs 5300 all inclusive	Mumbai
Sun 10	10 am - 6 pm	Workshop DNA Activation through The Lattice	Rs 5300 all inclusive	Mumbai
Mo 11	11 am - 8 pm	Private consults	per hour Rs 3000	Mumbai
Tue - Wed 12 - 13	10 am - 6 pm	Freedom! In the energy of Love. Practitioner training Phase IX EMF Balancing Technique	Rs 16600 all inclusive	Mumbai
Thu 14	11 am - 8 pm	Private consults	per hour Rs 3000	Mumbai
Fri - Sat - Sun 15 - 16 - 17	10 am - 6 pm	Evolution of Consciousnes Practitioner training EMF Balancing Technique Phase I-II	Rs 23400 all inclusive	Mumbai
Mo - Tu 18 - 19	10 am - 6 pm	Evolution of Consciousnes Practitioner training EMF Balancing Technique Phase III-IV	Rs 15600 all inclusive	Mumbai
Sat - 23	10 am - 6 pm	Family Constellations	Rs 3800 all inclusive	Mumbai
Sun 24	10 am - 6 pm	Facilitator Training Family Constellations	Rs 6800 all inclusive	Mumbai
Mon - 25	11 am - 8 pm	Private consults	per hour Rs 3000	Mumbai
Tue -> Fri 26 -> 29	10 am - 6 pm	Freedom! In the energy of Love. Practitioner training Ph X-XI-XII EMF Balancing Technique	Rs 33200 all inclusive	Mumbai
Sat 30	10 am - 6 pm	Kama to Rama Level 1 Sexual Energy and Tantra	Rs 5300 all inclusive	Mumbai
Sun 31	10 am - 6 am	Kama to Rama Level 2 Sexual Energy and Tantra	Rs 5300 all inclusive	Mumbai
Feb. Mon 1	11 am - 8 pm	Private consults	per hour Rs 3000	Mumbai
Tue 2	10 am - 6 pm	EFT Tapping Emotional Freedom Technique	Rs 5300 all inclusive	Mumbai
Thu 4	10 am - 6 pm	Private consults	per hour Rs 3000	Delhi
Fri 5	10 am - 6 pm	Family Constellations	Rs 3800 all inclusive	Delhi
Sat 6	10 am - 6 pm	Kama to Rama Level 1 Sexual Energy and Tantra	Rs 5300 all inclusive	Delhi
Sun 7	10 am - 6 pm	The Universal Callibration Lattice Workshop	Rs 5300 all inclusive	Delhi
Mon 8	10 am - 6 pm	Workshop DNA Activation through The Lattice	Rs 5300 all inclusive	Delhi
Tue 9	11 am - 8 pm	Private consults	per hour Rs 3000	Delhi
Wed-Thu-Fri 10-11-12	10 am - 6 pm	Evolution of Consciousnes Practitioner training EMF Balancing Technique Phase I-II	Rs 23400 all inclusive	Delhi
Sat-Sun 13-14	10 am - 6 pm	Evolution of Consciousnes Practitioner training EMF Balancing Technique Phase III-IV	Rs 15600 all inclusive	Delhi

By Clemens-Nadja - Co-teaching Evolution of Consciousness and The Universal Callibration Lattice Workshop with Hema Badlani - www.CoCreateYourReality.com Email: cocreation22@gmail.com
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Contact: Hema Badlani

Email ID: hemabadlani@ymail.com Phone: +91 98-20-087601

Renaissance & Lakeside Chalet, Mumbai has appointed Danish Merchant as Executive Sous Chef

The Renaissance Mumbai Convention Centre Hotel, a Marriott Luxury and Lifestyle Hotel, offers a luxury retreat in the heart of India's most vibrant cities. Perched on the banks of Lake Powai, a short distance from Mumbai's domestic and international airports, the hotel features winding walkways, lush gardens, and 600 beautifully designed rooms and suites.



Danish Merchant has been recently appointed as Executive Sous Chef at Renaissance Mumbai Convention Centre Hotel and Lakeside Chalet Mumbai,

Marriott Executive Apartments. Chef Merchant graduated in Hotel management and Tourism in 2006 from Rizvi College of Hotel Management & Catering Studies, Mumbai. He has an experience of 9 years in the hospitality industry. Prior to joining Renaissance Mumbai Convention Centre Hotel, he was profiled as Senior Sous Chef at JW Marriott Hotel Mumbai Sahar as a part of the pre-opening team. He was also associated with other prestigious brands like Taj, Bengaluru; The Leela Palace Hotel and Resorts Mumbai, Bengaluru, Gurgaon; and Kempinski, New Delhi.

In his new role Chef Merchant will be responsible to oversee the entire kitchen operation including the alternative restaurants and the crew kitchen by initially monitoring all food preparation, presentation and delivery over the course of the day. He loves comforting the guests with his communication skills and witty temperament. ■

Courtyard by Marriott Pune Chakan appointed Abdul Nasir Ahmed Shaikh as the

General Manager

Courtyard by Marriott Pune Chakan has the proud distinction of being the Most Preferred Emerging Hotel in India, awarded at the prestigious National Awards for Excellence in the Hotel Industry in July 2015. Courtyard



By Marriott is a Gold LEED certificated hotel and features luxurious, stylish and well-furnished 175 rooms equipped with air-conditioner, television, intercom facility, data port, ironing board, sofa unit, electronic safe and well-appointed bathrooms. The hotel offers in-house facilities such as High Speed Internet Access across the hotel is leveraged by technology with additions like In-Building Solutions (IBS) for enhanced mobile connectivity, business centre, conference hall, room service, gymnasium, outdoor swimming pool, wireless internet access, lounge and parking facility. Meeting space (indoor and outdoor) at the hotel includes four conference rooms, 2 boardrooms and expansive lawns. The hotel is convenient for both business and leisure travellers. MoMo Cafe dishes out a mix of international cuisines and local flavours.

ABDUL NASIR Ahmed Shaikh has recently joined Courtyard by Marriott Pune Chakan as the General Manager. He has over 15 years of work experience in the industry. He comes from an hospitality background with a Bachelor's degree in Hotel Management and Catering Operations Prior to joining Courtyard by Marriott Chakan Pune, he was the Director of Operations at Renaissance Mumbai Convention Centre where he led the operations teams to drive sales and service to excellence. Since his first stint at Le Royal Meridien in 2000 as a Management Trainee, Nasir has worked across various verticals in the hospitality sector with brands like the JW Marriott and Westin among others. Apart for having experience with Indian hotel, Nasir has also worked in international markets like Azerbaijan and Oman. He is known for his excellent leadership skills, innovative thinking and creative approach. ■



Taj recently announced opening of Taj Santacruz in Mumbai

The Indian Hotels Company Limited (IHCL) and its subsidiaries are collectively known as Taj Hotels Resorts and Palaces and is recognised as one of Asia's largest and finest hotel company. Incorporated by the founder of the Tata Group, Mr. Jamsetji N. Tata.

Recently Taj Hotels Resorts and Palaces announced



the opening of its luxury hotel Taj Santacruz, Mumbai. Taj Santacruz, Mumbai offers authentic luxury experiences in a bespoke and personalized environment. It features 279 rooms, including luxury and junior suites, an array of dining options, sophisticated

meeting facilities, health club, Jiva spa and salon. Contemporary and luxurious interior designs and innovative menus spanning both international and local cuisines promise an unforgettable dining experience. Taj Santacruz, Mumbai offers an exceptional range of dining options including an all day dining restaurant, a lounge bar and a chinese and a riveria style Mediterranean specialty restaurant. Taj Santacruz, Mumbai redefines the meaning of luxury, creating a distinctive, customized and exclusive Taj experience.

“Taj Santacruz will set a benchmark for luxury in North Mumbai, with its unparalleled Taj service, elegantly appointed rooms and contemporary restaurants. It will be an oasis for business and leisure travellers alike. It is the new jewel in the Taj crown,” said, Farhat Jamal, Senior Vice President – Operations (West-India) and Africa, Taj Hotels Resorts and Palaces.

Pankaj Sampat, GM, Taj Santacruz, Mumbai said “We are delighted to extend the legendary Taj hospitality with the opening of Taj Santacruz in Mumbai. With its distinctive design, spacious rooms and warm service, Taj Santacruz is a luxurious new addition that is symbolic of the cultural melting pot that is quintessentially Mumbai. The hotel captures the spirit of the city and offers curated experiences to its guests, deep rooted in its culture”.

The Taj Club Rooms, located on the dedicated Taj Club Floor, are designed to meet the specific needs of the international business traveller, with a 24 hour cyber butler, high speed Wi-Fi and private check-in

service. The two lavishly appointed grand suites, the Presidential Suite and Grand Luxury Suite; each has its own separate living spaces and kitchenette. ■

Crown-it partners with OYO Rooms to make hotel bookings more rewarding

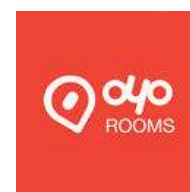
The strategic alliance between Crown-it and OYO Rooms is aimed at providing the finest budget stays and cash backs to Crown-it users by adding OYO Rooms’ selection to its ‘Hotel’ category.

The latest partnership will allow Crown-it users to book discounted lodging across various cities, for both business and leisure trips. The API integration between Crown-it and OYO Rooms is set to simplify the entire process of searching, selection and booking a room. With nearly 500+ OYO properties going live with the launch of this integration, the company will bring added value to its users’ hotel reservations as well as increased convenience, right at their fingertips!

Speaking on the partnership, Mr. Sameer Grover, Founder, Crown-it, said, “Value addition and consumer convenience were a few reasons for which Crown-it was established. This partnership with OYO Rooms gives us a chance to add to our range of options in our Hotel category, and allows us to assist our users in their search for affordable, value-for-money hotel reservations. Given the popularity of OYO rooms, we are confident that our users will benefit from this association.”

Abhineet Sawa, VP – Marketing, OYO Rooms said, “We are thrilled to bring OYO Rooms’ exciting value-proposition to Crown-it’s young and engaged user-base. Our standardized offerings priced affordably will enable Crown-it users to plan more journeys, get rewarded and discover the joy of travel with OYO Rooms.”

Incepted with the aim of making service usage fun and rewarding for the consumers across food, beauty, fitness, healthcare and travel, Crown-it provides access to hotels in over 30+ cities in India. Chandigarh, Mumbai, Bangalore, Delhi, Udaipur and Goa are some of the major cities in which Crown-it currently provides services under its Hotel category. ■





Hospitality Education Has Emerged As a Driving Force In The Industry



The rapid development of Hospitality & Tourism in India has urged reforms in Hospitality & Tourism Education. The current system is looking for innovative programmes with better understanding of domain and offering employability for trade in International as well as Domestic sector. The youth of today are having enormous potential, they are highly productive,

Keen to deliver quality services, aim at quick promotions and

Committed for work. Fortunately hospitality & tourism domain has a lot to offer for all. The new reforms in this domain will benefit both the students' as well as trade. The spirit of providing hospitality via Atithi Devo Bhava is inculcated in every Indian. All we need is manifestation in human mind for career and life with quality education leading to enhanced

productivity. All this, if planned and implemented carefully shall not merely strengthen our own system but shall also turnout to be an exporter of Indian Hospitality & Tourism education overseas

The Hotel Industry in India has witnessed a tremendous boom in recent years. It is inextricably linked to the tourism industry and the growth in the Indian tourism industry has fuelled the growth of the hotel industry. The thriving economy and increased business opportunities in India have also acted as a boon for Indian hotel industry. Today, the hospitality industry is shifting towards technologically interfaced products and services. To perform and remain competitive in the volatile hospitality business environment, graduates require a complex set of operational & managerial skills, and to develop constructive thinking for transferring the acquired skill and knowledge into productivity and performance. In order to enable the supply of a skilled and efficient human resource for the industry, hospitality schools in India should revisit certain challenges facing the industry and attract the right kind and type of talent and develop the right attitude in staff. During the last two decade numerous hospitality educational institutions have introduced hospitality management education programs to cater for the diverse requirements of the industry in India. The increase in sanctioned amount in every budget educates the government interest towards the same. Along its way towards developing new attractions, similar significance is also given to develop the capacity of individual joining to learn this trade through initiating educational institutions to offer hospitality, tourism and its related programmes, simultaneously offering the same discipline in the existing institutions. In this regard, India is always viewed as a favorite destination for higher education in general and gaining momentum for hospitality programme to considerable extent. Many private and government institutions, universities have come up in the recent years concentrating hospitality programmes. Industry related professional come forward in framing the suitable and competent syllabi which fulfill the industrial needs.

Hospitality and tourism education is always viewed as a factor for tourism development of any region. Hospitality and tourism education is of vital importance in developing right kind of manpower which in turn can make better planning and bring required professionalism to industry. The issues around hospitality education such as the lack of uniformity and standardization of courses contributes dilemma among

students and employer. The variability in terms of syllabi and resultant products restrict the healthy way for employment prospects ;failing to meet the expectation of the employer . Quality of students in India is coming up to the international standards educators must take the lead in providing their student with a relevant curriculum for the next century changing the curriculum is imperative so that the graduate can be successful in industry. The interrelationship between education and training plays an important role in the human resource development in hospitality and tourism sector.

Hospitality Management Education in India

The term hospitality refers to the cordial & generous reception & entertainment of guest, either socially or commercially. Indians are known the world over for their hospitality “atithi devo bhava”(the guest is like a god) has been our adage from time immemorial. In ancient time traveler relied on road side homes for meals, in temple & monasteries In India various



universities provide accommodation to pilgrims. Chandergupt Maurya built inns and guest house that were referred to as a sarai & dharamshala. During the British raj Circuit houses and dak banglas came in to being in India. In India the first commercial hotel Taj Mahal, Mumbai was built in 1903. With the growth of transportation-roadways, waterways, airways people became even more mobile. Inns, Motels, Hotels, Resorts came in to existence. To provide skilled manpower hotel management institutes came in to existence. The Institute of Hotel Management, Catering Technology and Applied Nutrition, Mumbai, the first of its kind in South East Asia was founded in the year 1954 by the All India Women’s Central Food Council under the leadership of Late Smt. Lilavati Munshi. There were six students when classes commenced in 1954 at Bhavan’s College Campus, Andheri. In 1958 the Three Year Diploma Programme in Hotel Management & Catering Technology was started, recognized by the Directorate of Technical Education, Maharashtra State. Keeping pace with

the continuing growth, the Institute shifted to its own separate campus in Dadar built on the land leased by the State Government. With Miss. Thangam E. Philip as its Principal There was also a need to create a pool of skilled manpower for hotels at floor level jobs resulting in the creation of Food Craft Institutes at various cities in the country. In the year 1984, the Ministry of Tourism (MoT) took over hotel management education in India and created an autonomous body, 'National Council for Hotel Management (NCHM)', a nodal and affiliating organization to monitor the standards of education for all the institutes run by the Government all over India under common syllabus and norms. During this period many Food crafts Institutes were also upgraded to Hotel Management Institutes.

Hunar Se Rozgar Tak

According to a study conducted by Ministry of tourism on Manpower Requirement in hotel industry, the demand for manpower in hotels and restaurant sector far exceed the supply.



The study suggests that the supply of trained manpower is not even touching 40%. The Govt. of India, Ministry of Tourism has launched a Training Programme called Hunar Se Rozgar Tak, to create employable skills in the interested youth who are in the age group of 18-25 years and who are minimum 8th class passes. Execution of the programme was to be conducted by the Institutes of Hotel Management and Food Craft Institutes sponsored by the Ministry of Tourism. The following two courses are offered:

a) A six week full time course in Food & Beverage Service, also covering housekeeping.

b) An eight week full time course in Food Production. Each course will also have a built in emphasis on improving the trainees in behavior and attitudes in order to enhance their market acceptability. The hotels shall ensure that the quality of training imparted under the said scheme will be of the highest quality so that the passouts are proficient enough to be easily employable in the sector.

Developing human capital through education: challenges and solutions

As India moves towards being a world economic power, despite the economic slowdown, the low standards of education raise a legitimate concern about the means through which India will manage to sustain this growth without developing its human capital. With its population of 357 million illiterates, India is home to a third of the total number of illiterates in the world. This is a statistic in which not many Indians would take pride. The investment in human capital, through quality education, holds the key to inclusive development in the burgeoning Indian economy. The education system, despite its considerable achievements in the last 60 years, is still marred by shortcomings, both at the elementary and higher levels, which inhibit the country from becoming a knowledge society. Converting India into a knowledge society shall require, inter alia, addressing the issue of expansion, excellence and inclusion in education while formulating policies for achieving the same.

Emerging trends in hospitality education: New challenges

Hospitality means the relationship process between a guest and a host; it also refers to the art or practice of being hospitable. The economic liberalization in the country, open sky policies in the aviation sector during the early 1990's and later on the effect of globalization, gave a new boost to hospitality education, though mushrooming of hospitality institutes have posed some threat in the quality of education as a number of institutes are being

run without any proper infrastructure. Customer service and customer satisfaction are now the key words for the success of any business. Students passing out from hospitality institutes discover their importance not only in hotels, restaurants, cruise and catering industries but also in other non-catering industries like, retail outlets, hospitals, telecom industries, food packaging, hospitals, private banks and BPOs. The entry of more foreign universities and institutions are a real challenge for hospitality institutes in the country. Universities and institutions from USA, UK, France, Switzerland, Australia, and New Zealand are targeting Indian students from affluent families who can speak fluent English. To counter the challenge many hospitality management institutes have established strategic partnerships with various international universities to facilitate student transfers, faculty exchange and student exchange programs, curriculum sharing and so on. Students from many institutes can complete their final year and internship in those universities and institutions. Unfortunately, there are institutions which partner with little known universities, only for the final year of study abroad, charging fees to the tune of Rs 10,00,000 in the name of internship. It is time to seriously think whether we are doing any good to the students by sending them abroad for internships or whether we are just supplying cheap workforce in the name of internship.

Challenges of hospitality education in India

The success of any course lies on its course curriculum and contents. The changes in the hospitality industry are very fast



and the curriculum needs to be in accordance with the needs of the industry. The industry representatives (preferably GMs or operation managers) need to be part of the syllabus committee to help in framing the syllabus.

To give a value based curriculum, AICTE, universities and NCHM have taken up necessary steps to restructure their curriculum. Unfortunately, despite this, hospitality syllabuses are not uniform throughout the country. In some states the State Council's syllabus for diploma course is much more elaborate than the degree course with some unimportant and non-core subject. Lots of importance needs to be placed on task based and management based subjects. Personality development, leadership development, grooming and such value added topics should form part of the curriculum. New topics like hospital management, retail store management, and call center management should be incorporated in the curriculum. There should be proper co-ordination between the course approval bodies like NCHMCT, AICTE, universities and others to make uniform curriculum. It will be a good idea to bring the entire hospitality education under one umbrella for proper monitoring and uniformity.

Technology has become an integral part of our daily life. Use of technology in managing hotels has become imperative. Knowledge of these technologies particularly in property management is very important. More stress on the use of computer and PMS software at the institute level is the need of the hour for making presentations, teaching, research, etc. Curriculum should encourage more use and knowledge of modern equipment in kitchen, restaurants, housekeeping and front office departments.

Teaching methods

Hotel management is always considered as a skilled based course, which is true. Students, after graduating (including management trainees and kitchen trainees) are joining the operational areas and gradually climbing the ladder to take up the responsibility of General Manager and Executive Chef. Therefore, teaching should place more emphasis on task based practical classes. At the same time curriculum should give due importance on management skills also. Case studies, presentations, situation handling, demonstrations, panel discussions and other innovative teaching methods should be adopted in developing the students.

Faculty development

Faculty development should become a continuous process as they are the back bone of any institute's success and reflects on the quality of the students the institute produces. Encouragement to acquire higher education, attending seminars and workshops, undertaking research and publication, are a



few areas to develop the faculty. Training of a minimum period of 15 to 21 days in the industry to study the changes in operation and management will broaden the horizon of faculty and will benefit students in turn. International exposure under the faculty exchange programs with renowned universities/institutions, attending international seminars and workshops by faculty members will add value to hospitality education.

Student support activities

One of the main challenges for institutes is its student support activities. Clean campuses, well ventilated class rooms, seminar rooms, sports facilities, laboratories with modern equipment, a well-stocked library, and hostel and gym facilities etc. for the overall development can make an ideal environment for learning. Regular conduct of seminars, visit interaction of industry captains with students, workshops for personal development, etc. helps in improving the overall student quality and must be undertaken by the institute. Encouragement of students to participate in various inter and intra college activities, be it in sports or cultural programs, helps in student development. In house theme parties, annual food festivals and such other activities organized by the students helps them in developing leadership qualities, team building and skills to play in big platform. Commercially run hotels (advance training centers) and restaurant attached to the institutes where students can work in their free time to acquire professional skills helps them in their confidence building and good placement.

Teaching for the future

Despite witnessing healthy growth over the years, the India hospitality industry is facing a dearth of skilled manpower. To cater to this ever increasing demand and supply gap, there is a need to make hospitality education future ready to face challenges, apart from ensuring a sustained supply of human resource. An insight into the present education and training scenario in the Indian hospitality industry and the initiatives desired for future.

India, today, is looked at as a land of opportunities by hospitality players across the globe. As a result, a lot of international and Indian brands are setting up base in the country and have huge expansion plans charted out across the nation. However, with this increased supply comes a dire need for skilled manpower to service them.

Getting future ready

The hotel industry today is as dynamic as any other industry. Keeping this in mind, the idea of improving the existing curriculum to make it more effective has been mooted by the industry from time to time. Industry experts say that along with shop floor training to students, there is a need to integrate accounting and marketing to the course material. Also on the job training is required along with behavioral training. Most hotel companies also demand multitasking in order to cut costs and hence students today need to be multi-skilled. In order to enable the supply of a skilled and efficient human resource for the industry, hospitality schools in India should revisit certain challenges facing the industry and attract the right kind of talent and develop the right attitude. Ensuring an adequate supply of educated, trained and motivated staff is critical. Education and training programmes need to be a balance of theory and practical work that complements an operator's market position and culture. Further, awareness of the industry and its prospects is also required by the students. The Government should play a stronger role in setting high standards in the Indian hospitality industry and should support this with accreditation of hotel industry training centers and awards to those individuals who complete appropriate courses.

Future Plan of Ministry of Tourism and Government of India

According to a study conducted by the Ministry of Tourism on manpower requirement in hotel & restaurant sector the demand for manpower far exceeds the supply. The Tourism Ministry has also developed a master plan to increase intake in existing institutes. More craft and skill-level programmes have been introduced, while hospitality education has been broad-based to include hospitality vocational courses at ITIs, polytechnics, at 10+2 stage of CBSE and introduction of specific tailor-made skill testing and certification programmes. The success of any course lies on its course curriculum and contents. The changes in the hospitality industry are very fast and the curriculum needs to be in accordance with the needs of the industry. The industry representatives (preferably GMs or operation managers) need to be part of the syllabus committee to help in framing the syllabus. To give a value based curriculum, AICTE, universities and NCHMCT have taken up necessary steps to restructure their curriculum. Requirement of faculty development programmes for their continuous development Students need to be trained as per industry requirement.

The Indian hospitality industry has recorded a healthy growth fuelled by a robust inflow of foreign tourists as well as increased tourist movements within the country. It has also become one of the leading players in the global industry. Hospitality education has emerged as driving force for developing economies therefore, these economies recognized hospitality as a vehicle for their envisaged development and growth, Indian government too favors the same and has given much thrust to hospitality and its allied sector in recent years. ■





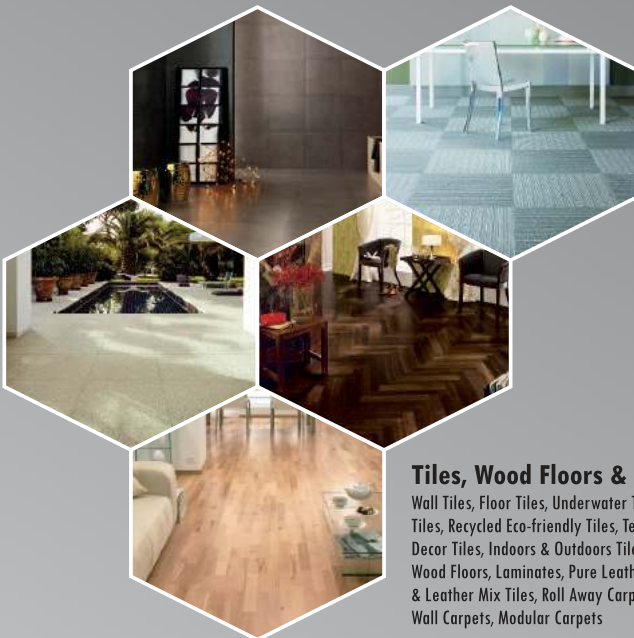
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The Regenza by Tunga a Luxurious Hotel in Navi Mumbai

Located strategically in the heart of Navi Mumbai at Vashi, The Regenza is a world class Business Hotel built on an expansive territory with a prolonged paradise in view. The hotel has Center One Shopping Mall adjacent & bang opposite is the Inorbit Shopping Mall. It is a 2 minute walking distance to the Vashi Railway Station and strategically located near the business hubs of Navi Mumbai.

The Regenza offers guests the best blend of business and pleasure and assures of a pleasant stay. With its luxurious rooms, classy restaurants, exclusive lounge and services it is sure to cheer everyone up.

Accommodation

Classic Rooms

Apart from a stylish Living, The Classic Rooms; Offers Cozy living with the best of amenities including: Tea Coffee Dispenser, News Paper, Valera Hair Drier, Shoe Cleaning, Shoe Shine, Shoe Horn and Slippers, Digitally Secure Safe deposit lockers, Mini - Bar, Close Shave Mirror, Fruit Basket on Arrival, Iron and Iron Board, Internet Facility, Other "Free" Facilities like Dental Kit, Shaving Kit etc.

Eleganza Rooms

These Elegant Rooms are Plush and well-appointed the best of amenities including: Tea Coffee Dispenser, Newspaper, Hair Dryer, Shoe Cleaning, Shoe Shine, Shoe Horn and Slippers, Digitally Secured Safe, Mini Bar, Close Shave Mirror, Fruit Basket on Arrival, Internet Facility, Bath Robe, Fruit Basket / Cookies & Chocolates, Bottle of Wine, Inara Eco-friendly products, DVD Player, LCD TV, Iron & Iron Board, Other "Free" Facilities like Dental Kit, Shaving Kit etc.

Club Prive Rooms

The Club Prive Rooms offers Exquisitely detailed modern design, the best of amenities including: Tea Coffee Dispenser, Newspaper, Hair Dryer, Shoe Cleaning, Shoe Shine, Shoe Horn and Slippers, Digital Safe, Mini Bar, Close Shave Mirror, along with Fruit Basket on Arrival, Inara eco-friendly products, Bath Robe, Fruit Basket / Cookies & Chocolates, Bottle of Wine, Coat Stand, Mini Fax Machine, Weighing scale, DVD Player, LCD TV, Internet Facility, Iron & Iron Board, Other "Free" Facilities like Dental Kit, Shaving Kit etc.

Peluche Suite

The Peluche Suite offers Luxurious spaces the best of amenities including: Tea Coffee Dispenser, Newspaper, Hair Dryer, Shoe Cleaning, Shoe Shine, Shoe Horn and Slippers, Digital Safe, Mini Bar, Close Shave Mirror, along with Fruit Basket on Arrival, Inara eco-friendly products, Bath Robe, Fruit Basket / Cookies & Chocolates, Bottle of Wine, Coat Stand, Weighing scale, Fax Machine, DVD Player, I-Pod Dock LCD TV, Internet Facility, Iron & Iron Board, Other "Free" Facilities like Dental Kit, Shaving Kit etc.

Food & Dining

One Too Many – Bar & Kitchen

It is a All Day Dine concept... Choose among a diverse treat of Indian, Continental, Italian and pan Asian entrees. An equal spread of Burgers, wraps, pizzas, and desserts.

Come evening and experience the lounge effect. Bring out the youth in you as you celebrate with an array of world class collections of wine, deconstructed cocktails, beer and True Originals.

Something's Fishy

You can always trust the delightful seafood served here to work its magic on you. And whether it's their chefs or the wide range of fresh seafood, which does the magic, it's still a

mystery. Relish it once and you'll discover why sharing it is considered a highly overrated concept.

Cafe Vihar

There's a vibrant energy about everything in Vihar, a perfect complement to the absolutely delightful preparations and a perfect joint for those who are 100% vegetarian in nature.

Meetings & Events

The Ebony Banquets I, II

If you are known by your style and elegance, and have some lavish affairs on mind like marriage then just let the Ebony Hall describe the person you are.

The Primrose Hall I, II, III

The Primrose, a perfect place for those grand occasions likes a get together party or a small family functions.

Biz Lounge

The Biz Lounge is the perfect place for the combination of business with pleasure. From boardroom meetings, interviews to conferences and seminars can be held over here.

The Regenza by Tunga also houses a swimming pool, Raya Salon and a Spa that will make any leisure & business traveler happy. Regenza a lively hotel in Vashi Navi Mumbai with amazing experience and prompt service. ■

Venue	U - Shape	Board	Class	Fish Bone	Theatre	Round Table	Floating
Ebony I	40	40	66	60	200	60	300
Ebony II	26	26	39	35	90	45	150
Primose I	15	15	25	20	35	32	75
Primose II	18	18	-	25	40	32	75
Primose III	-	-	-	-	-	-	50





Flavors adds true flavors to your food

Located in Hotel Yogi Metropolitan this place is a boon for people staying in & around Sanpada in Navi Mumbai. Their Indian, pan Asian and Italian cuisine is all time favorite with decent prices.

Flavors is one of the best Restaurant for Multi Cuisine food in Navi Mumbai, it is the crowd's all time favorite. The nice ambience, wide range of food and friendly staff make Flavors Restaurant a place worth visiting whether it is with family or with friends.

The ambience is right, interiors are very superior and service is good. One could try their signatures dishes like Chicken Hakka Style, Paneer Hiltop, Veg Lotus, Veg Kurkure, Lat Mai Kai, Fish Fillet etc. and Signature drinks like Mexirita, Breezy Mojito and other cocktails. They also have sizzlers, pizzas and pastas in the menu.

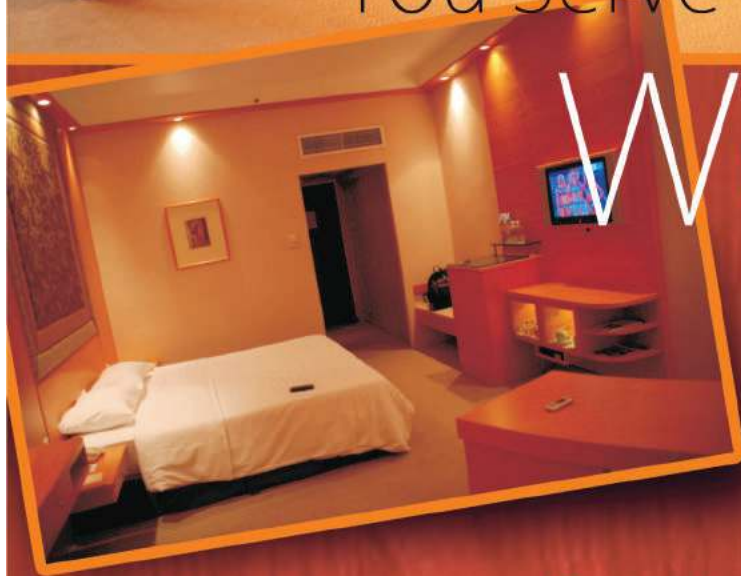
Flavors is a good place for all genres and all sizes of parties. The staff is extremely friendly. This is one of my most visited restaurants in Navi Mumbai. They have recently launched their new banqueting venue "Occasions" ad measuring 8000 sq where gala dinners and parties can be hosted upto 800 to 1000 guests comfortably. ■





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Navi Mumbai

an upcoming planned city near Mumbai

Navi Mumbai, acclaimed to be the largest planned city, is known as the twin city of Mumbai. Formerly known as New Bombay, it is a beautiful city about 29 kms to the northeast of Mumbai. Travel and tourism is booming in this satellite township, which is separated from Mumbai by the Arabian Sea. In 1971, Navi Mumbai was founded to share the pressure of Mumbai. The city is located on the mainland of the eastern coastline of the Thane Creek and is connected with Mumbai, through bridges like Vashi and Airoli. Navi Mumbai has good physical and social infrastructure to boast of. Major areas of the city are Nerul, Vashi, Airoli, Kalamboli, kharghar, Taloja, Panvel and Belapur.

Vashi



Vashi is a modern city in Navi Mumbai, across the Thane Creek of the Arabian Sea. It is one of the first developed by CIDCO in Navi Mumbai. Vashi is divided into sectors 1 to 30. Sectors 1 to 8 consist of residential buildings, sectors 9 to 29 have combined residential and commercial, educational institutions, Sector 17 is a prominent commercial and shopping area, Sector 30 is home to many malls, information technology parks, 5-star hotels and an exhibition centre and the railway station.

Nerul

Nerul is a residential and commercial city of Navi Mumbai. It consists of more than 50 sectors. Nerul East houses odd sectors while Nerul West includes even sectors. It is one of the biggest, and most populated residential nodes of



the city. Nerul along with Seawoods-Darave is the second most developed zone of New Mumbai after Vashi. Nerul along with Seawoods-Darave is one of the most expensive, promising and developing realty locales in the satellite city. Nerul has a huge floating and residential population moving in from South Mumbai and the western suburbs, making it more upmarket by the day.

Airoli

Airoli is a residential and commercial dormitory area of Navi Mumbai. Airoli is a part of the Mumbai Metropolitan Region and is administered by Navi Mumbai Municipal Corporation. The Mulund-Airoli bridge connects Eastern Express Highway with Thane-Belapur Road. Opened in 1999, this bridge has contributed to Airoli's expansion in recent years as Mulund is Mumbai's one of the busiest suburbs. It is one of the only two bridges spanning the Thane creek which



connect Mumbai to Navi Mumbai, the other being the Vashi Bridge.

The commercial zone includes the print city of The Times Of India, the iGate Knowledge Park (previously known as Patni Knowledge Park), Reliable Tech Park, and Mindspace. Mindspace is an office complex which contains offices of several firms.

The area of Airoli and Diva village was developed by CIDCO (City Industrial Development Corporation) and later on handed over to NMMC (Navi Mumbai Municipal Corporation) for administration. Airoli is divided into 28 sectors, out of which 20 sectors have been developed.

Airoli is known as educational hub. The node is known for its best of the educational institutions like New Horizon Public School, DAV Public School, New Horizon Scholars School, Euro School, etc. The node is also proud to have excellent educationists like Dr. Nicholas Correa along with few others. They have created a paradigm shift in the outlook of education in Airoli. Airoli is also best known for Knowledge Park. It is the IT hub of Navi Mumbai.

Kalamboli

Kalamboli is one of the nodes of Navi Mumbai. It is a transportation hub, being situated at the junction of the Sion-Panvel Highway, NH 4, Panvel By-Pass, NH 17 and Mumbai-Pune Expressway and is among the biggest iron and steel delivery centers in India. The township, like the rest of Navi Mumbai, is divided into sectors, which are further divided into plots. As such, the address system is more organized, and the township is easy to navigate. The residential and commercial areas of Kalamboli are divided by the NH 4 highway. Kalamboli also has the biggest McDonald's outlet in Navi Mumbai. Roadpali, a village to the north of Kalamboli, is developing at a faster rate than the latter with many residential projects coming up due to availability of land. Roadpali is located along the Taloja Link Road. Kalamboli also houses the Navi Mumbai Police Headquarters. CIDCO is the nodal administrative body for Kalamboli node. Kalamboli's Steel Market is the largest of its kind in India. Kalamboli also has a Sewage Water Treatment Plant owned by CIDCO. The terminal of Mumbai-Pune Expressway is at Kalamboli. Kalamboli also has Navi Mumbai's largest marble market alongside the Sion Panvel Highway.

Kharghar

Kharghar developed and maintained by CIDCO. Kharghar is located on the Sion Panvel Highway at one and half hour drive during peak traffic hours from the heart of Mumbai city. The area started developing in 1995 and now has



a number of ready and under-construction projects both in the commercial and residential segments. Kharghar is said to be the third most developed area of Navi Mumbai after Vashi and Nerul. Kharghar is a leading City in Navi Mumbai and the Biggest City Ever In Navi Mumbai.

Taloja

Taloja is a railway station on the Vasai Road - Diva - Panvel route of the Central Line, of the Railway network. Taloja is an upmarket in residential and the upcoming developed residential as well as commercial node in Navi Mumbai. Taloja is new node of Navi Mumbai near Kharghar developed by City and Industrial Development Corporation (CIDCO) now Taloja phase 2 is also under development.

Belapur

The Central Business District of Belapur (C.B.D Belapur) is an administrative area of Navi Mumbai. The Navi Mumbai Municipal Corporation has its headquarters in Belapur. The Reserve Bank of India maintains a branch office at CBD Belapur. This area is one of the fastest developing region in Navi Mumbai in terms of new residential and commercial construction projects. CBD Belapur is well connected to all other parts of Mumbai through railways, BEST & NMMT buses. It had a ferry for traveling to Elephanta caves from Sector-11.

CBD Belapur is a chief business district of Navi Mumbai after Vashi, Bandra-Kurla Complex, Nariman Point and Worli. CBD Belapur has been growing since the 1990s, and is now home to colleges as well as a number of technology businesses

Belapur Fort

Belapur Fort is a fort near the township of Belapur in Navi Mumbai. The fort was built by the Siddis of Janjira. It was later conquered by the Portuguese, and then Marathas. In the early 19th century, the fort was captured by the British.



DY Patil Stadium



DY Patil Stadium is a cricket stadium at DY Patil Vidyanagar campus, Nerul, Navi Mumbai. The stadium has all the facilities of an international cricket stadium, and has been designed by Hafeez Contractor, one of India's premier architects. The stadium was officially inaugurated on the 4th of March 2008, and is one of the home grounds for IPL team Mumbai Indians.

Nerul Balaji Temple

At Nerul in Navi Mumbai there is a Balaji Temple atop a small hillock near the west side of the Nerul railway station. The main deity is Balaji, in addition Ganapathy,



Anjaneyar in sitting (Yoga) posture, Narasimhar and Padbavathy Thayar. There is a sannathy for Ramanujar also. The temple also has Rajagopuram approximately 60 feet high. The temple maintains a garden opposite the temple and full of shade-giving trees. There are steps to reach the temple from both the side of the small hillocks.

Palm Beach



It is a very beautiful beach in New Mumbai. It is better viewed by the Palm Beach Road. Palm Beach Road weaves across the outer reaches of Mumbai's satellite city, Navi Mumbai as it touches upon the supposedly upscale but largely empty high-rise apartments popularly known as NRI Seawoods Estate and terminates at the core of the Central Business District at Belapur. Palm Beach Road which connects Vashi with Belapur and goes via Nerul.

Shri Sant Gajanan Maharaj Temple

Shri Sant Gajanan Maharaj is known to most of the people in Maharashtra. He stayed most of his life at Shegaon, near Akola district in Maharashtra and has taken "Samadhi" there. Therefore Shegaon has got a special significance for Maharaj and his devotees. His devotees have constructed many temples in different parts of Maharashtra. In every minor/major city of Maharashtra, one will find a Gajanan Maharaj Temple. The Gajanan Maharaj Temple in Navi Mumbai is constructed by his devotees.

Syro-Malabar Catholic Church

The Syro-Malabar Catholic Church is an Eastern Rite, Major Archiepiscopal Church in Full Communion with the Catholic Church. It is one of the 22 sui iuris Eastern Catholic Churches in the Catholic Church. It is the largest of the Saint Thomas Christian denominations with above 3.6 million believers. It is also the second largest Eastern Catholic Church in communion with the Bishop of Rome.

Utsav Chowk



The picturesque Utsav Chowk built in Greek-Roman style, is a major landmark at Kharghar in Navi Mumbai. Kharghar is a nature lovers' delight, having loads of open space and greenery everywhere. A gargantuan fountain adorns the area, a stroll in the evening refreshing and the waterfall at Pandavkhada is heaven for picnic lovers and is visited by people from all over in the rainy season.

Central Park

Central Park is one of Asia's largest theme parks located at Sectors 23, 24 and 25 of Kharghar in Navi Mumbai. It is developed and maintained



by City and Industrial Development Corporation of Maharashtra (CIDCO). The park, even though not fully ready, is open to public and is slowly growing up as a big tourist attraction. Spread over 80 hectares, the park has children's play area, walk-trails, jogging tracks, fountains, water sports, amusement rides, playgrounds, sports clubs, botanical gardens, amphitheatres and recreation areas. The park is open in the evenings and mornings for walkers and joggers. The park is surely a nice place to spend the evenings with family, kids and friends. It can be visited at any time of the year.

The Rock Garden



Rock garden is located right opposite Nerul railway station on the East side. The main entrance is located on the other side but there is also an entrance to the garden from the Nerul station side. The garden has a variety of attractions for the young and old alike. There are a lot of beautiful sculptures, greenery and flowers, and lovely garden paths for taking a peaceful walk. The other official name for Rock garden is Sant Gadge Baba Maharaj Udyan, in remembrance of the sterling work he did in the field of social reforms. Born in 1876 in Amravati, Maharashtra, Sant Gadge Maharaj was a great social reformer who amongst other things also

advocated cleanliness in the villages of India. There are a variety of botanical plants at Rock garden, well cared for and neatly planted. There are signboards that give more details about each of them. There is also a separate plant nursery within the garden.

Kharghar Hills

Kharghar Hills is a node of Navi Mumbai, located at a distance of approximately 5 km from Navi Mumbai. It was constructed, developed and maintained by the City and Industrial Development Corporation of Maharashtra (CIDCO). It is a hilltop which is visited by locals for regular morning and evening walks.

Pandavkhada Falls



Pandavkhada Falls is a waterfall located in Kharghar, the suburb of Navi Mumbai. According to legend, the Pandavas once visited this place and took bath in these falls during exile. This waterfall is approximately 350 metres high, from where the water hits the surface of the rocks with force equivalent to a piercing bullet.

This waterfall is a popular picnic spot, rendering an escape from the hustle and bustle of the crowded city. It also houses Buddhist Caves that attract various travellers coming to the region.

The ideal time for visiting this waterfall is the monsoon season, which commences in June and lasts till early September. This location is easy to reach by local trains operating on the Harbour Line and Trans Harbour Line.

Wonder Park

Wonder Park, Navi Mumbai located in Nerul is a picnic spot frequented by locals and tourists alike. This high tech park has many attractions for the whole family. It was built on approximately 30 acres of land and is maintained by Navi Mumbai Municipal Corporation.



As the name suggests the main attraction here are the replicas of the Seven Wonders of the World including Taj Mahal. There are high tech joy rides and a toy train in the Park. There are jogging and cycling tracks; a Giant Chess Board and Horse Cart rides inside the Park. The amphitheatre here can accommodate 1000 spectators at a time. There are also many eye catching sculptures inside the Park.

Sarovar vihar garden

Sarovar vihar garden, Navi Mumbai is a perfect destination for a great time with dear ones. Enjoy the attractions of this popular tourist spot. With so much to lure ones senses and offers recreation at its best, get drenched in the spirit of

adventure that one get to explore at Sarovar vihar garden, Navi Mumbai. Enjoy together all the points of popular interests and bring back several memorable moments. Sarovar vihar garden is not just the place for sightseeing, but it also enables to steal a self-indulgent moment for oneself as well. So, check out the Sarovar vihar garden tourist spot for all the attractions that is on offer and visit this spot on weekends for a rejuvenating time. World standards, extraordinary architecture, innovative layouts, and well-thought execution make place a highly coveted point of tourist interest. Sarovar vihar garden, Navi Mumbai is the sure way to refresh and relax after a busy weekday. Explore interesting themes, fabulous designs, colorful landscapes, amusing characters, ambient music, props and merchandise available in nearby stores- all at one place. Sarovar vihar garden, Navi Mumbai is the best way to have a memorable time with kids and family. So, enjoy a fulfilling outing at Sarovar vihar garden in Navi Mumbai.

Navi Mumbai is a leading business district and a hub for IT and manufacturing industries near Mumbai. It is close to one of Asia's largest industrial belts. It is well planned and a futuristic city of Maharashtra. Navi Mumbai boasts of all major facilities like Malls, cinemas, parks, hotels and restaurants, so it is one of the upcoming areas preferred by people for stay and recreation. ■



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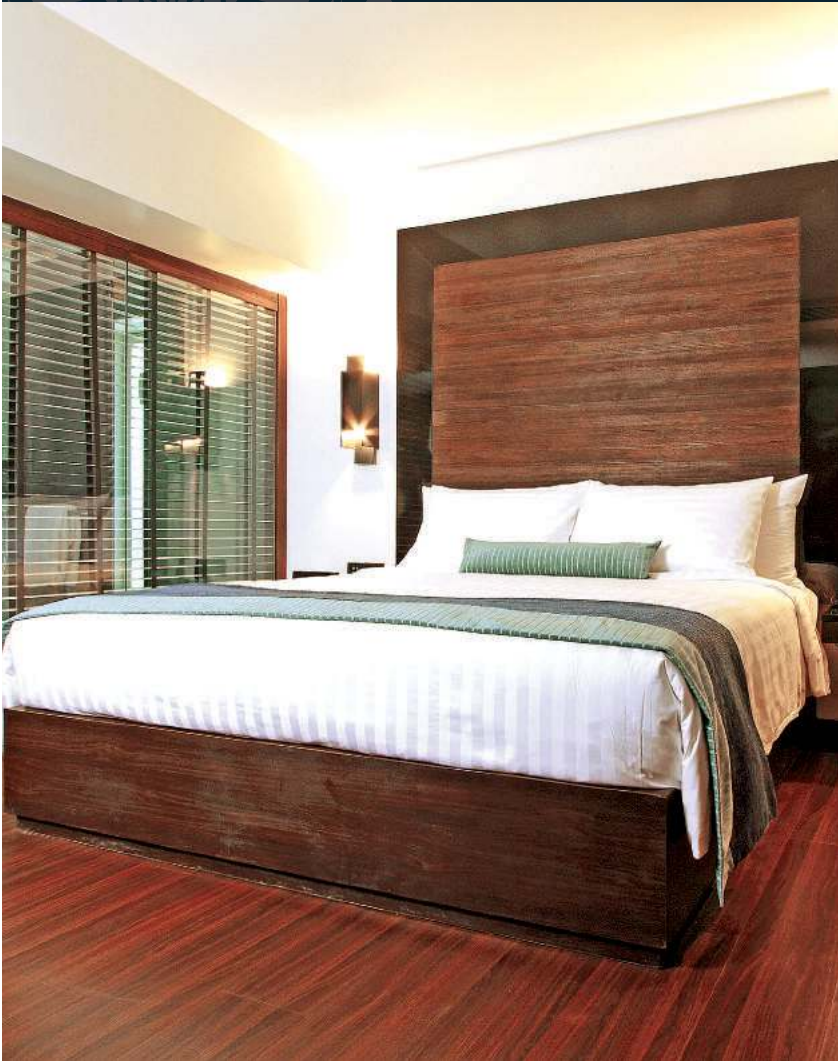
All their business activities like the administration, finance, marketing, import and advertising are professionally managed by different departments. The company has been association with some of the most renowned vendors from all over the globe, who supply them with modern and comfortable furniture. They also strive to maintain cordial associations with clients by assisting them in making the right selection of furniture and delivering their placed orders on time. Due to all these reasons, they have been able to carve a niche for themselves in the industry. They never compromises on the quality aspect, on the products supply or the business practices followed. Quality has been their strength and forte, and based on that they have been able to create a respectable place for themselves in

the industry. The business model of the organization is laid on the cornerstones of quality, style, selection and service. While deciding on the furniture they procure, their agents keep in mind the quality of the raw material being used, their design & style and the surface finish. Thorough quality checks are done by quality experts on the wood samples and cast/ wrought iron furniture to ensure that these are not damaged by termites, moisture or rust. Their experts also ensure that the furniture is finished properly as it is very important for protecting and enhancing its surface.

Products for Hospitality

They are the largest manufacture of outdoor sofa set, outdoor chairs, outdoor tables, outdoor dining furniture, outdoor dining chairs outdoor dining tables. They manufacture outdoor furniture in aluminum frame and metal frame also. Outdoor furniture as per clients design, shape & size. The huge assortment of outdoor chairs and tables they offer can be placed in the patios, gardens, lawns, by the poolside and terraces. These furniture's are available in various designs, styles that appease all. Made of high quality raw material, these outdoor furniture are corrosion proof, weather proof, strong and long lasting. Furthermore, their compact structures make it easy to carry them, store them when not used and move around as required. Clients can avail these outdoor chairs and tables at economical price range. ■

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