

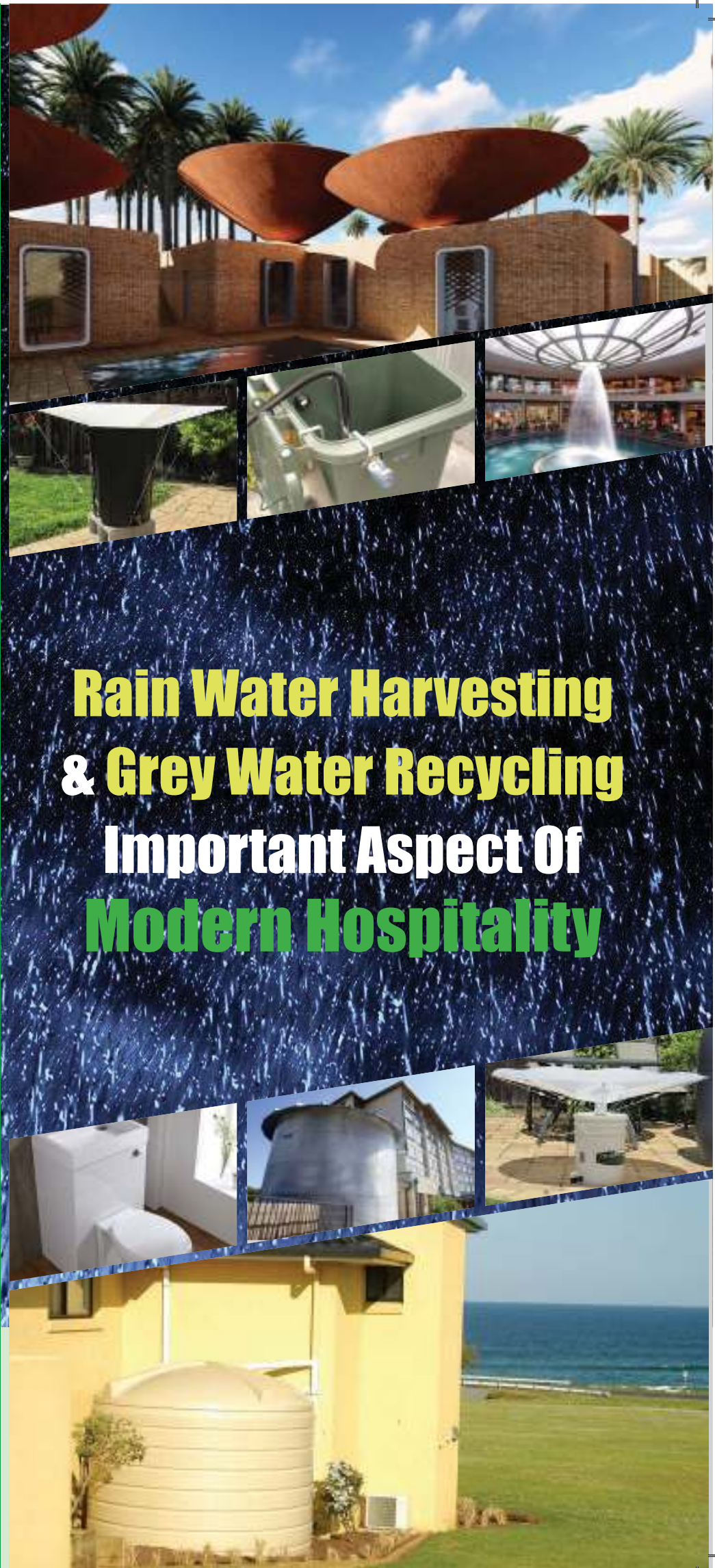


HR A NOW

OFFICIAL PUBLICATION OF HOTEL &
RESTAURANT ASSOCIATION (WESTERN INDIA)

FOR PRIVATE CIRCULATION ONLY

JUNE 2017



Rain Water Harvesting & Grey Water Recycling Important Aspect Of Modern Hospitality

FREE KITCHEN DESIGNING



A New International Brand from Asia is Rising

Successfully Participated in Aahar Expo, 7 - 11th March, 2017 at New Delhi, India

We are excited to introduce you to "Prochef" which is an offshoot of Prime Kitchen Equipments India Pvt. Ltd. Prime is a design / built commercial kitchen & refrigeration company that has been in the business for over 20 years. "Prochef" will be inventing new equipments for the hospitality industry. This will be done in a Start Up venture namely "Prochef International Equipments LLP. The same has been started under

our honourable Prime Minister Mr. Narendra Modi's Initiative of **Call for Special Offer ***



Our Some Completed Projects:-



Our Esteemed Clients :-



CONTACT US:

M/s. Prime Kitchen Equipments (India) Pvt. Ltd.

Unit No.201/202, 2nd Floor, B-Wing, Shree Annapurna Society,
Nr. Oshiwara Junction, New Link Road, Andheri (West),
Mumbai - 400 053, India.

T: 022 6522 2254, Email: sales@primekitchen.in, Web: www.primkitchen.in

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President's Note

Dear Members,

Greetings in the 67th year of the Hotel & Restaurant Association Western India!

In recent events, including the highly contentious highway Liquor Ban and the just declared Goods & Services Tax announcement, it appears, that the Hospitality Sector has definitely become a soft target to the ever changing policies of the Government.

Friends, these are trying times for the Hotel Industry and your Association has been in continuous dialogue with the Ministry and Government Officials to seek solutions, at a time when our Industry is facing one crisis after another.

The much publicized upcoming Goods and Service Tax Law, which was to bring a single Tax structure, has done nothing but created confusion with four different rates and even equal number of slabs within the same Industry. On the face of it GST does not seem to have an adverse effect on the Hospitality Industry. But if one had to go into the details, the underlying Laws are draconian. The rate structure applicable to the Tourism Industry would reveal that the conventional thinking of categorization of our Industry as "Luxury" is still strong amongst the Policy makers.

Last month after an emergency FHRAI Executive Committee Meeting, various representations on GST were sent to all Chief Ministers and Chief Secretaries of States and Administrators of Union Territories and India. Your Association has also made representations to the Chairman and Members of the GST Council, New Delhi. ■

With Best Regards,

Dilip Datwani
President HRAWI

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HRAWI hosted a couple of Seminars on GST Law 2017 and had recently concluded a “One Day Workshop” for its members at The St. Regis Mumbai. The Workshop saw an exceptional turn out wherein the members gained insight to various intricate details regarding its implementation.

The Workshop was successfully conducted by two very renowned personalities viz. Mr. Balakrishnan Sriram, a Partner with Ernst & Young LLP and Mr. Kuresh S. Kagalwala, Director of ALIF Management Services P. Ltd.

The GST Workshop covered a brief analysis on the Model GST Law including its draft rules and format, Rate structure and Tax Credit mechanism. It also covered likely GST Impact on Business including Purchase of various Food products, Procurement of Capital Goods, Transitional aspects that are critical to move into GST, Returns to facilitate compliance and accuracy of data submission, Supply chain optimization and the implications and enforceability of GST.

One Day Workshop On "GST Law- 2017"

On 22.May.2017 At St. Regis Mumbai









HRAWI Extends a Warm Welcome To Its New Members

Hotel Maple Ivy

The PNP Maritime Group plans to open chain of hotels across Maharashtra. And offer the same high standard of hospitality service at all destinations. The group



**Veshvi, Post - Gondhalpada, Near
Krushival Press, Alibaug, Raigad,
Maharashtra - 402209.**

majorly focuses on enabling the guests to explore, engage and gain memorable experiences during every stay.

At Hotel Maple Ivy Alibaug, promoted by PNP Maritime Group, you will find a one-of-its-kind blend of choice location, top-notch amenities and personalised service. Transforming your vacation into a joyful occasion and business meet into a productive session. The hotel hosts 24 comfortable and elegantly furnished rooms. Relish the breathtaking view of this exquisite paradise and enhance your holiday experience with contemporary amenities.

Apex - The Banquet Hall at the hotel where corporate guests can experience a new level of personalised service where each and every detail is minutely looked into. With a capacity to accommodate 175 people, it promises to make guests feel welcome.

Come to Hotel Maple Ivy, to experience the vibrant colours of hospitality and take along memories that are special and worth rejoicing over.

Le Royale

The Pioneer'. A Group of hotels with facets that make it a haven for the holiday and business travelers, alike. The Pioneer Group has been serving its guests since a decade and is well-appreciated for its gregarious hospitality and ace quality stay, food and amenities.

Hotel Le Royale Dadra, a Pioneer Group hotel boasts of Deluxe and Super Deluxe rooms with both single and double accommodations that are truly a class apart. All rooms are air-conditioned with all the hi-tech amenities one would expect. Not to forget, its lake facing Super Deluxe rooms that offer an absolutely breathtaking view that would want you to come to Le Royale over and over again. From workshops to management seminars and from training sessions to project presentations, Hotel Le Royale can customize your event to make it a memorable one. The hotel flaunts a king-sized conference hall that can occupy up to 250 guests and Board room for interview, for corporate meeting. Both are well-equipped with the latest presentation facilities and modern communication systems to ensure smooth running of your business event.



**Survey No. 392/2, Vanganga Garden, Dadra
Silvassa 396 191 Dadra & Nagar Haveli (U.T.)**

Hotel Ambar

Since its inception in 1985 Hotel Ambar Lives upto its name. Set in sprawling green grounds with cottages and rooms having unpretentious luxury and it is a



**NH-27, Rastipura Opp. Bus Stand,
Burhanpur, Madhya Pradesh-450331**

best choice for those who wish to stay at Burhanpur.

The rooms are elegantly designed & well equipped with guest amenities like hot and cold water, tea/coffee facilities, Wi-Fi facility a doctor on call, laundry services, aqua pressure pool to name a few.

The Sterling reputation acquired for our style and personalized

service is evident in the dozens of highly coveted accolades the resort has earned from corporate to high profile businessmen and tourist from all around the country and the world. The core values that makes our resort so exceptional in courtesy, cooperation, helpfulness, humanity respect extended to our guests has been always faithfully duplicated but never compromised.

Experience hospitality at best at Hotel Ambar Burhanpur.

Our aim is "Be it business or leisure we make your stay a pleasure!"

The Byke Old Anchor

The Byke Old Anchor Resort located at a distance of 14 km from Madgaon Railway Station and 94 km from Dabolim Airport, is a pure Vegetarian Resort in Goa the only resorts situated between a river and a Sea. It boasts of its unique location providing world class hospitality for its exclusive guests. Located in the charming

Cavelossim Beach in South Goa, The Byke Old Anchor Beach Resort is built with Spanish Architecture an ideal holiday destination spread across 19 acres.

Our team of well-trained and friendly staff will be eager to welcome you at our Reception, which is uniquely located on the lower deck of a ship anchored on the property. Enjoy a tranquil stay at The Byke Old Anchor, with well-furnished guest rooms equipped with modern day amenities. Stroll along our well-manicured gardens or a cool dip at the pool, soothe your senses at the Spa or simply allow the waves to embrace your feet on the golden sands of the Cavelossim Beach.



**Cavelossim Beach, Mobor, Salcette
Goa - 403 731**

Vrindavan Restaurant

Vrindavan Restaurant in Indore is a multi cuisine restaurant which serves wide range of Sweets, Juices, Special Corn Dishes 365 days and Full Meals (Main Course) too!! It is a pure veg restaurant with a quality food and good parcel facility!! This is an exceptional multi cuisine restaurant with indoor and outdoor sitting area. The

Vrindavan Restaurant is the best place to have a lunch and dinner in Indore. It provides budget food services. It offers dishes like Chinese and North Indian, and some others mouth watering dishes that make you feel delighted. Besides, it has great interior that is well furnished, equipped with amazing service and impressive dining hall.



**19/6, New Palasia, Indore, Madhya
Pradesh -452001**

Significant Drop In ARR's & Declining FTAs Are Resulting In Poor Growth For Hotels

The Hotel and Restaurant Association of Western India (HRAWI) had come-forth in support of the Hon'ble Stater transportance of voting and encourage them to go vote along with their family members.



The Hotel and Restaurant Association of Western India (HRAWI) has strongly contradicted recent surveys suggesting that the Indian hotel industry may have come out of a decade long slumber. The association has opined that while it may be true for a small section or class of hotels, it definitely does not hold good for the overall hotel industry. It has, in fact indicted the opposite to be true.

“The situation on ground is different from what is being claimed. While there may be a spur in the domestic activity or traveling, there is no evidence to establish that hotel business is bouncing back. The Average Room Rates (ARRs) are 30 per cent lower than what they used to be ten years ago. The trend in rising occupancy is presently due to the popularity of the Online Travel Agents & Aggregators (OTAs) and has little to do with hotel business picking up. To the contrary, hotels are barely able to set-off the operating costs and other fixed expenses. The industry also now has to face unfair competition in the trade with the emergence of the so called “Home Stay” option. This too has started to nibble at the hotel industry’s share of the pie without having to deal with the policies, regulations, taxes, laws and licences which the industry has to put up with,” says Mr Dilip Datwani, President, HRAWI.

The association has also pointed out that the Foreign Tourist Arrivals (FTAs) have not really picked-up as much as one would have hoped for despite the Government’s easing up of Visa policies for a host of

countries. As per a report by the Ministry of Tourism, Government of India the percentage share of FTAs in India during February 2017 among the top 15 source countries was highest from Bangladesh at 17.46 per cent.

“There is a huge percentage of Indian expats and Indian nationals who stay and travel abroad. So when these visas are stamped on arrival, it may not be taking into account that these are not really all foreign nationals or even tourists in that sense of the term. We do not think there has been much change in the curve for us as far as foreign guests’ stays are concerned,” says Mr Bharat Malkani, past President, HRAWI.

“It has been over a decade that the hotel industry has been operating in a stifled business environment. The numbers do not reflect the ground reality,” concludes Mr Datwani. ■

FHRAI Delegation Demands Uniform GST at 12% For Hospitality Industry Advocates A One Nation One Hospitality Tax



As announced by the Government of India GST rates for services have been finalized. There are four slabs of GST rates -5%, 12%, 18% and 28% applicable to the service industry.

The tax on hotel and restaurants is as follows:

Restaurants:

- Small restaurants with a turnover of RS.50 lakhs will be taxed at a composite rate 5% Tax that is they can opt for a scheme where they can avail a 5% tax with no tax credits.
- Non-AC Restaurants and those restaurants with no liquor license will attract a tax @ 12 % Tax
- Restaurants with AC or central heating @ 18% Tax
- Restaurants with a liquor licence to serve alcohol @ 18% Tax
- AC Restaurants located inside 5 Star and above hotel will be taxed at @ 28%.

Hotels:

- For hotels with a tariff lower than Rs.1000/- there will be No tax
- For Hotels with a tariff ranging above Rs.1000 to Rs.2500/- per day tax rate will be @ 12%.
- For Hotels with a tariff ranging above Rs.2500 to Rs.5000/- per day tax rate will be @ 18%.

- For Hotels with a tariff of Rs.5000/- and above per night tax rate will be @28%
- Banquets and Outdoor Catering
- Supply of food and drinks in Outdoor catering @ 18% Tax.
- Bundled services by way of supply of food or any other article of human consumption or any drink, in a premises (including hotel, convention centre, club, pandal, shamaina or any other place specially arranged for organizing a function) together with renting of premises. Will be taxed @ 18%.

A senior delegation of The Federation of Hotels Restaurants Association of India (FHRAI) India's apex body for Hotels & Restaurants presented a representation to Union Finance Ministry Officials. Highlighting that the proposal of 28% GST slab will adversely impact the hospitality and tourism industry, the delegation requested the Government to relook at the present proposal and advocated a uniform Hospitality GST at 12% across the country.

The delegation further requested the Government to relook at the Luxury Tax limit of Rs. 5000/- and enhance it suitably as is followed in most of the countries The World-over since. Rs. 5,000/- (USD 75) cannot be considered Luxury today. The service tax proposal under the new GST regime has been set at 28 per cent for Hotel tariffs above Rs. 5,000.

The delegation was led by Mr. K. Syama Raju, President along with Mr. Garish Oberoi, Vice President, Mr. Dilip Datwani, Vice President, Mr. T.S. Walia, Vice President, Mr. Surendra Kumar Jaiswal, Jt. Hony. Secretary, Mr. T. Natarajan, Executive Committee Member and Mr. Amitabh Devendra, Secretary General met Senior Finance Officials of the Government of India, who were gracious enough to meet the delegation. ■

The Leela Mumbai Commemorates World Environment Day



The Leela Mumbai The first hotel of The Leela Palaces, Hotels and Resorts took a step forward in its sustained efforts of creating awareness on protecting and preserving the planet by celebrating World Environment

Day with renewed vigor and zestful participation.

Recognizing this year's theme "Connecting People to Nature", The Leela Mumbai team kick started the day with a



cycle expedition to Aarey Milk Colony which is situated in Goregaon East and houses many gardens, a nursery, lakes, an observation pavilion and milk plants. This was followed by sapling plantation at the porch where all the employees took a pledge to save the environment and make this world a better place. Furthermore, all the gardeners of the hotel were felicitated.

Commenting on the occasion, Mr. Sameer Sud, General Manager, The Leela Mumbai said " In today's fast paced lives, one finds it difficult to soak in the beauty of nature. I wanted to take this opportunity to make my team realize the importance of stepping out into nature and appreciating its true value."

He added "We at The Leela Mumbai have always focused on nurturing our environment. We take pride in the 11 acres of lush ornate gardens that surround our hotel and will continue to our best to spread the importance of this day."

On the occasion of World Environment Day, guests and employees were given a sapling for them to nurture. ■

Hotel Marine Plaza Celebrates "World Environment Week"

Every year in the 1st week of June, Hotel Marine Plaza celebrates "World Environment week" with full enthusiasm. The day was celebrated globally on June 5 to raise awareness to take positive environmental action to protect nature and the planet Earth. It is run by the United Nations Environment Programme (UNEP).



On the occasion Mr. Sanjeev Shekhar, GM, Hotel Marine Plaza said "Our environment week celebration is very close to Hotel Marine Plaza's heart as we truly believe in an practice in keeping our environment clean and safe. Every year we pledge on the environment week to strive towards a better tomorrow for our generations to come



and undertake”.

Different activities were planned in this week long celebration for the employees.

Drawing Competition: All the HODs encourage their team to participate in drawing and poster making competitions with environment-related topics to show their creativity.

Cleanliness Drive (Swachh Bharat Abhiyan): An awareness drive was held for the staff under the leadership of our General Manager, Mr. Sanjeev Shekhar, with the aim to address issues like clean, green and healthy environment.

Environment Quiz: An environment quiz was held to create awareness and understand how much the staff knows about the same. The quiz also includes the questions on the initiative taken by the hotel to maintain a healthy and clean environment.

Guest Speaker: Experts were invited to deliver a meaningful lecture on the value of the environment. A presentation about various environmental issues were shared with the staff.

Sapling plantation – Our staff participated in the plantation drive to make our surrounding green. Our House keeping head, Ms. Meghna Tendulkar interacted with the employees about the threats to the environment. Posters regarding different environmental issues were also displayed.

World Environment Day brings a positive environmental action. To create awareness about the importance of the nature we gifted plants to our guest on 5th June 2017. ■

The Survey Swachh Survekshan 2017 Declares Indore- Bhopal Cleanest Cities In The Country

Indore and Bhopal, both in Madhya Pradesh, has emerged as the cleanest cities in the country as per a massive cleanliness survey commissioned by the Union Urban

Development Ministry.

The survey Swachh Survekshan 2017 was carried out by the Quality Council of India across 434 cities in the country and is based on the feedback of 18 lakh respondents. The results of the survey were announced by Urban Development Minister Mr. Venkaiah Naidu.

The top 10 cleanest cities in the country are Indore, Bhopal, Visakhapatnam, Surat, Mysuru, Tiruchi, New Delhi Municipal Council area, Navi Mumbai, Tirupati and Vadodara, respectively.

In Madhya Pradesh, all cities and towns have substantially improved sanitation rankings in 2017 over that of 2016 and 2014. The State's 23 cities and towns are among the top 100 cleanest cities in the country.

Gujarat is also close, with 21 of its cities and towns in the top 100 list. Surat and Vadodara are in the fourth and tenth position respectively.

However, Gujarat has the maximum of 12 cities among the Top 50, closely followed by Madhya Pradesh with 11 and Andhra Pradesh with 8. Tamil Nadu and Telangana account for four each. Chandigarh,

Chhattisgarh, Delhi, Jharkhand, Karnataka, Sikkim and Uttar Pradesh account for one each in this group.

“I would prefer to call these results as ‘Citizens’ Verdict’ on sanitation in urban areas, given the scale and eagerness of citizens’ participation and the fact that these 434 cities and towns account for about 60% of the country’s urban population,” Mr. Naidu said.

“I am particularly happy over the fact that over 80% of the respondents reported a definite improvement in cleanliness in our cities and towns over the last year and in sanitation related infrastructure and services like waste collection and processing has improved,” he added.

“A major transformation in respect of sanitation was taking place in Madhya Pradesh, Gujarat, Jharkhand and Chhattisgarh, followed by Andhra Pradesh and Telangana. “So, let us call them the ‘Movers and Shakers’ of the ongoing cleanliness drive,” he added.

“Rajasthan and Punjab have five cities each in the Bottom 50, followed by Maharashtra, with two and one each from Haryana, Karnataka and Lakshadweep. Of the 62 surveyed in Uttar Pradesh, 41 figured among the Bottom 100 and this was a matter of concern,” Mr. Naidu concluded. ■



Hyatt Place Pune CSR Thrive Activity - 2017

Joy Of Giving – Ek Muthi Anaj



We all the team members of Hyatt Place Pune/ Hinjewadi donated the lentils and grains that we collected under Ek Muthi Anaj to the NGO Sarva Seva Sangh on 25th Feb. The total share colleagues donated, same volume was

given by hotel side which went up to 300 kgs. We also took some fruits for the children. All the team members enjoyed being the part of this activity and after seeing the total contribution felt proud on self.

Sarva Seva Sangh is committed to the holistic rehabilitation of children at high risk - the street and working children, children living with and affected by HIV/AIDS and children of commercially and sexually exploited women - empowering them and their parents and

care takers and mobilizing the people towards the transformation of the Society and the integral wellbeing of all. Sarva Seva Sangh is doing tremendous work and helping out with approx. 1,600 children. They are always in need for the grocery and other necessities to look after this children. We understood their need and came up with this activity. #worldofunderstanding #worldofhyatt

Blood Donation Camp



Hyatt Place Pune / Hinjewadi celebrated grand launch of 'World Of Hyatt' in a unique way by responding to the urgent blood requirement of the local hospital showcasing our Purpose of #Care #worldofunderstanding

The team got together to donate blood on a short notice and we observed the maximum participation.

SSS Girls Lunch Date @ HPPH

Sarva Seva Sangh girls had a lunch date at Hyatt Place Pune/Hinjewadi on 30th March 2017.

Around 38 girls along with their 6 teachers visited us. We had planned some quick games and presentations for them in which Aniket (Outlet Manager) explained them table cover and their usages, Avinash (AM Front Office)



gave them brief introduction on working of front office department and Priyanka (CDC) arranged muffin decoration session for them which they enjoyed doing. Lunch was full of delicious Chinese cuisine and mouthwatering desserts. We also had a show around the hotel for them. We gave them some return gifts and packed the muffins to take along with them.

Thrive @ CPAA



Donation Drive @ Poornam Eco Vision Foundation

As a part of Hyatt thrive we donated 50 kgs of clothes to Poornam Eco Vision

Foundation, an NGO which supports the cause of rural women and children.

Eco Vision Foundation Donation:

1. Ladies 30 cloths, 11 shoe pairs
2. Gents- 105 cloths, 07 shoe pairs
3. Blanket – 05
4. 5 Toys , 1 game, 1 diary, 3 file folders, few cosmetic and shampoo, decorative item and electronics

World Hand Hygiene Day!!

Hyatt Place Pune/ Hinjewadi celebrated the World Hand Hygiene Day on 5th May. We had a guest lecturer who briefed the team members on importance



of hand hygiene and the consequences unhygienic hands with the help of some presentations and flyers. ■

Hotel Industry Comes Together To Empower Weaker Section Women; Provide Low Cost Food



The Hotel industry which is one of India's largest employment generators will now extend its contribution to uplifting the socio-economic conditions of women from the weaker section of the country. Trikaal Inc, a leading hospitality company, has donated two food trucks worth Rs.12 lakhs for this cause. It will also provide for overheads and raw materials to cross subsidize such operations till the women become self-reliant.

Hotel and Restaurant Association of Western India (HRAWI), the apex body of hoteliers and restaurateurs, meanwhile, will train a section of women belonging to the Dalit class as Bachat Gat chefs through many of its 5-star member hotels. The women thus trained will then execute their business of serving meals through two food trucks donated by Trikaal Inc. Initiated and conducted by the Weaker Section Development Mission, the meals will be priced as low as Rs.10/- and will meet the dual objective of empowering Weaker Section Women and providing tasty meals at affordable prices for the poorer section of the society.

Various hotel and restaurant owners including Mr Vivek Nair, CMD, Hotel Leela; Mr S P Jain, MD, Pride Hotels; Mr Dinesh Advani, MD, Shalimar Hotel; Mr Gurbaxish Singh Kohli, Joint MD, Pritam Group of Hotels; Mr Dilip Datwani, Datwani Hotels; Mr Jimmy Shaw, Owner, Waterfront Lavassa; Mr Bharat Malkani, CMD, Hotel Transit & T24 Residency; and, Mr Kamlesh Barot, Director, Vie Hospitality among others lent support to the initiative.

"Inflation, taxes and overheads are increasingly taking food beyond the reach of common man. Mumbai

is filled with residents whose monthly pay is less than Rs.9000/- or Rs.300/- a day. Think of the average pay of your domestic help or watchman or driver. The cost of an average meal is beyond their scope. Hence we have decided to support the scheme so that our fellow residents will get at least one square meal a day that not only is delicious but also nutritious and within their means," says Mr Bharat Malkani, past President, HRAWI.

"My motivation to support this cause comes from the Prime Minister's 'Man ki baat' where he encourages us to work for the Dalit, Peedith Shoshit and Vanchit. Dalits are one of the most marginalized communities in India. Dalit women are more so. Without access to education and jobs, self-sustenance is difficult for them. Unless we come together and take conscious efforts to empower them, they will never get a fair chance in life. I also observed that there are several women who are looking to start something of their own, but don't have the resources. So I decided to become a part of the project and provide resources for the Dalit women to financially secure themselves," says Ms Renu Jain, Chairperson, Trikaal Inc.

The skilling programme will include sessions on food preparations and will also educate women about procurement of basic foodstuff, nutritional value of food, preservation and hygiene.

"We being part of the hospitality industry have always been in the forefront for livelihood generation for people and have improved their livelihood by imparting required skills. The programme is only an extension of our services for Dalit community and we feel glad to be part of this social initiative that emphasizes on the development of weaker section of society," concludes Mr Dilip Datwani, President, HRAWI.

The event was inaugurated by Shri Ramdas Athawale, Hon Union Minister for Social Justice & Empowerment and is supported by Ministry of Social Justice & Empowerment. ■

HRAWI's Project Pickle Initiative Receives Accolades At India CSR Leadership Summit & Awards 2017

At a recently held forum in India's Corporate Social Responsibility sector, the Hotel and Restaurant





Association of Western India (HRAWI) won an award for the initiative 'Project Pickle'. Initiated in collaboration with the Ministry of Social Justice & Empowerment, the project is aimed at providing employment to over one lac self-help Dalit women groups in rural and urban India by sourcing from them the ubiquitous everyday food item, the pickle. Project Pickle was recognized as an indigenous, one-of-its-kind initiative at India CSR Leadership Summit & Awards 2017.

As part of the programme, the association conducts an advocacy programme with both its member and non-member hotels and restaurants to purchase pickles from self-help Dalit women groups. With an estimated Rs.65-70 crore worth of pickles bought by hotels in Maharashtra, the association has aimed at sourcing as much quantity of pickle as possible from these women. A month's supply of pickles in three to five hotels provides employment to at least ten Women's Self Help Group (WSHG) community ladies.

While accepting the award on behalf of HRAWI, Mr Bharat Malkani, immediate past President of the association said, "The hotel industry is one of the biggest employment generators in the country employing over one crore people. While eating out at a hotel or a restaurant, the pickle is served gratis on the table. So instead of buying the pickle from large companies, the association decided to encourage purchase from the WSHG community. This makes a marginal difference in cost to the hotel establishment but it helps in providing employment to a lot of women. Besides the social quotient of the initiative the guest or customer too will enjoy the authentic taste of the region from where the pickle is sourced, making this initiative a win-win situation for all."

The event was inaugurated by Shri Ramdas Athawale, Hon'ble Minister of State for Social Justice and Empowerment, Government of India and over 300 eminent corporate leaders, CSR think tanks, NGO leaders, academicians, Government officers, social workers, implementing agencies from across the country were part of it. ■

GHM Partners With Preferred Hotels For The Chedi Mumbai



Singapore-based luxury hotel management company General Hotel Management (GHM) and Preferred Hotels & Resorts has entered into a strategic partnership represent The Chedi Mumbai as the newest experience available within the Preferred Hotels & Resorts Lifestyle Collection. Scheduled to open in the Fall of 2017, The Chedi Mumbai will be GHM's first hotel in India. The property will feature

312 guestrooms and suites, an exclusive Club Lounge, seven dining and entertainment options, meeting facilities with state-of-the-art equipment and technology, and a holistic spa and wellness facility.

The Chedi Mumbai aims to transform the Powai region— one of the most up-market commercial hubs and sought-after residential addresses – into an epicenter of luxury and indulgence with its inimitable hospitality, food and beverage offerings, and revolutionary lifestyle concept for both Mumbai's elite and discerning travelers.

When the hotel opens its reservations in Fall 2017, travelers will be able to book their stay at The Chedi Mumbai online or via the new iPrefer mobile app, available to members of the iPrefer hotel rewards program.

"Continuing on our roadmap to further build a resounding presence for Preferred Hotels & Resorts in the region, we are delighted to embark on our first alliance with GHM and celebrate having 30 distinct independent member hotels in India. A prime addition to our brand portfolio, The Chedi Mumbai will provide discerning urban travelers with an exciting new experience in this vibrant city. We look forward to working closely with the GHM team as the opening approaches and to paving

a road for more collaboration opportunities in the future,” said Saurabh Rai, Executive Vice President, Preferred Hotels & Resorts.

“The Chedi Mumbai is set to become a destination in and of itself; we are creating a buzz in an exciting location in the city and redefining the concept of luxury lifestyle and quality dining in Mumbai. The Chedi Mumbai’s collaboration with Preferred Hotels & Resorts will not only leverage this luxury lifestyle concept for Mumbai’s elite, but will also amplify our strategic efforts to reach out to discerning travellers on an international level. We are certainly looking forward to a successful partnership with Preferred Hotels & Resorts,” said Giulio D’Alberto, General Manager of The Chedi Mumbai.

The addition of The Chedi Mumbai brings the Preferred brand portfolio in India to 30 hotels during its 15th year of operation in the country. With its unparalleled food and beverage offerings, The Chedi Mumbai will be the unsurpassed culinary Mecca in the entire city of Mumbai. ■

Ayesha Bhalla Appointed As Director of Sales & Marketing, Aparajita Das Appointed As Director Of Services And Harshad Nalawade appointed as Food & Beverage Manager At JW Marriott Pune



JW Marriott Pune, a 5-star luxury and business property at the International Convention Centre is the much admired hotel brand’s 500th property. Located centrally,

the property encompasses 414 rooms including 44 suites designed for the business and leisure traveller, a bi-level Convention Centre, 12 flexible meeting rooms, F&B outlets and the Quan Spa – one of the largest spas in West India. Being a sought after hotel for conferences and business needs, the JW Marriott Pune strives towards continued innovation, luxury and excellence. For those who want to have a perfect wedding that mirrors their personality and dreams, JW Marriott Pune also offers state-of-the-art banquet spaces spanning over 40,000 square feet teamed together with exceptional culinary creations from the hotel’s catering team.

JW Marriott Pune has appointed Ms. Ayesha Bhalla as Director of Sales & Marketing. Ms. Ayesha completed her graduation from Sydenham College of Commerce & Economics, Mumbai and she also holds a Post Graduate Diploma in Management from Amity Business School, Noida. She is a voracious reader, appreciates quality music and is a fervent conversationalist.

She began her career at the Holiday Inn Worldwide as a Sales Executive and quickly moved on to assume the role of Assistant Sales Manager at the Oberoi Hotels & Resorts, Mumbai. After that, she went on to work at The Imperial – New Delhi and Oberoi Hotels and Resorts – Bangalore before joining the JW Marriott Mumbai Sahar in 2014, from where her journey with Marriott began. In her former role of Director Sales and Marketing – JW Marriott Mumbai Sahar, she played an integral role in establishing and strengthening the Sales and Marketing vertical of the hotel right from the pre-opening stage. With 19 years of experience in the field of hospitality, Ayesha has proven her commitment to the brands she has worked with and her goal-oriented conduct. An exceptional strategist and tactical marketer, she has successfully developed and implemented strategies that have delivered products and services to meet and exceed the expectations and needs of guests.

JW Marriott Pune has appointed Ms. Aparajita Das as Director of Services. With a three year Diploma in Hotel & Catering Management from the Institute of Advanced



Management (recognized by AICTE, Govt. of India) and a Bachelor’s degree in International Hospitality Management from Queen Margaret University, Scotland, Ms. Aparajita has gained skills and proficiency from institutions around the world.

12 years ago, she began her career as a Management Trainee with the Taj group and has swiftly climbed the ladder thereon. During this journey, she has worked at hotels like Novotel – Kolkata Hotel & Residences, The Ritz Carlton Bangalore, The Courtyard by Marriott Pune, The Oberoi Trident – BKC, The Oberoi Grand Kolkata, and The Taj Coromandel, Chennai.

In her new role, she will be responsible for maintaining highest standards of cleanliness and aesthetics at the hotel as well as developing new systems and procedures for overall process efficiency. A self-driven, disciplined and goal-oriented professional, Aparajita has more than a decade of experience in the housekeeping department, of which 8 years have been at a managerial level. Over the years, she has proven herself to be a frontrunner in leading operations and designing strategies to develop and sustain business growth. She is a disciplined, guest focused and team oriented Professional has led to her winning hearts over the years and successfully kept her ahead of all the others.



JW Marriott Pune has appointed Mr. Harshad Nalawade as the Food & Beverage Manager. Mr. Harshad has been a JW Marriott protégé and began his career with JW Marriott Mumbai as a Bar Associate responsible for improving sales and positioning of the night Club Enigma.

He gained 8 years of experience in JW Marriott, Mumbai and

then moved to Pune, as the Restaurant Manager successfully opened the iconic nightclub Mi-A-Mi, JW Marriott, Pune in 2011. During this launch Harshad ensured he maintained international standards and refined taste that goes with the vibe of venue. Over the years he has quickly accelerated his growth by successfully handling Paasha, Alto Vino and Bar 101 with strategic promotions, social media marketing and guest experiences. While his association with JW Marriott goes back 12 years, Harshad carries with him over 16+ years of cross-functional exposure across Hospitality/ Hotel Industry.

Mr. Harshad has a few accolades under his belt such as the “Continent Award for 2014 SABRE Restaurateur for Marriott Asia Pacific”. He also went on to win the “SABRE award for Global Restaurateur for JW Marriott Worldwide for 2014” which is the highest accolade for an individual performer at the Marriott International.

In his refurbished role, Mr. Harshad will be responsible

to execute key operations & planning across all the F&B outlets such as Alto Vino, Spice Kitchen, Shakahari, Mi-A-Mi, Pune Baking Company, Bar 101 & Pasha. He will be instrumental in processes such as Restaurant Operations, Guest Experience Management, Administration, Revenue Forecast, F&B Strategy, Concept Promotions, Cost Control, Beverage Initiatives, HR and Training.

An innovative thinker and driven by high energy levels and technical competence, Mr. Harshad is a dedicated force that JW Marriott Pune is proud to have on board. ■

Mr Anuj Srivastav Appointed As New Assistant Marketing Manager Of Lords Hotels & Resorts



Lords Hotels & Resorts is one of India’s fastest growing Hospitality chain in the mid-market segment. Since the company’s inception in 2007, it has grown to be a chain of twenty-six hotels and resorts spread across seven states in India. A chain of distinguished and independently owned premium Hotels, Inns and Resorts, Lords is promoted as true value properties offering luxurious accommodations and full services at friendly prices.

Lords Hotels & Resorts - India’s premium mid-market hospitality chain has appointed Mr Anuj Srivastav as its new Assistant Marketing Manager. An experienced professional in Research & Business Development and Account Management, Mr. Srivastav will help the group in identifying business opportunities and in ideating marketing strategies to effect top line growth. His active responsibilities include maintaining social media presence and online marketing and streamlining all forms of communications in line with the brand ethos.

With proficiency and experience in Branding Solutions and Research & Analysis, Mr Srivastav has diversified experienced in Marketing and Communications. ■

Rain Water Harvesting & Grey Water Recycling Important Aspect Of Modern Hospitality

Although close to three fourths of our planet is made of water, not all of it is suitable for use. The water in the oceans and seas cannot be used as drinking water and little of it can be utilized for other purposes. As a result, there is a constant shortage of water that is either good for drinking or industrial use.

Rainwater Harvesting

Areas on the planet that have long faced water shortage were able to combat this problem by harvesting what little rain water they received. This slowly started spreading to areas where there was plenty of rainfall. As a result, the modern day Rainwater Harvesting system was brought into place.

Rainwater Harvesting is the accumulation and deposition of rainwater for reuse on-site, rather than allowing it to run off. Rainwater can be collected from rivers or roofs, and in many places the water collected is redirected to a deep pit (well, shaft, or borehole), a reservoir with percolation, or collected from dew or fog with nets or other tools. Its uses include water for gardens, livestock, irrigation, domesticated use with proper treatment. The harvested water can also be used as drinking water, longer-term storage and for other purposes such as groundwater recharge. In short Rainwater Harvesting is a process or technique of collecting, filtering, storing and using rainwater for various other purposes.

To reduce the consumption of groundwater, many people around the world are using Rainwater Harvesting systems. This practice has been around for thousands of years and has been growing at a rapid pace. Till today, rainwater is



used as a primarily source of drinking water in several rural areas. The best thing about rainwater is that it is free from pollutants as well as salts, minerals, and other natural and man-made contaminants. In areas where there is excess rainfall, the surplus rainwater can be used recharge ground water through artificial recharge techniques.

In an urban setting, harvesting is usually done with the help of some infrastructure or the simplest method for a rainwater harvesting system is storage tanks. In this, a catchment area for the water is directly linked to cisterns, tanks and reservoirs. Water can be stored here until needed or used on a daily basis. The roofs are the best catchment areas, provided they are large enough to harvest daily water needs. Other than that, large bowls and tarps can also fulfill the function.

Water is second only to air in terms of value to life. Yet, most new construction projects treat this valuable resource as a problem to be managed. We profess a long term commitment to doing the right thing for water management but we still tend toward the cheapest and most expedient storm water control methods. Short term payback rules. We can't handle drought, but we can't handle floods either. We are supposedly running out of clean water. What's the payback period on preventing a flooded basement or worse a flooded community? What is the ROI when we run out of water? How do those calculations look when water supply and sanitation costs triple in the next 20 years?

These are all questions for any construction project, and are also relevant for new and existing hotels and restaurants. The hospitality industry has its own water management challenges, which we like to call opportunities. Several other factors contribute to the increasing viability (and popularity) of rainwater harvesting:

- Manufactured rainwater collection components of all kinds are becoming cheaper, better, and smarter. Complex controls that once required human intervention can now be automated, made failsafe, and visible through the internet. If we build a rainwater system for

a new hotel or restaurant, we can monitor water quality and other important parameters continuously and more reliably than if we use municipal water. Sheer increase in adoption is bringing equipment costs down.

- Water prices are rising (more on water rates) . Water departments have changed from charging less per gallon for high consumers, to more with tiered rates (applause). Although this trend is painfully slow, it is having a positive effect on doing the right thing.
- Governments are beginning to charge for storm water management. The system of storm drains in your 50+ year old subdivision is crumbling, and the developer isn't going to pay for it. You will pay one way or the other. In some enlightened communities, they offer credits for reducing the storm water load via on site capture and infiltration.
- In many areas, water crises are developing. The burning platform caused by the specter of running out of water is motivating people to take a look at alternatives.
- In some limited cases, there are fines being levied for failure to adopt rainwater for hotels. Check this out from India! This trend may be coming to your area sometime soon.

And, the hospitality industry is really ideal for using rainwater collection. Relative to other types of buildings:

- Roof size is BIG. Collection from parking lots and structures is even bigger. That means a lot of rainwater

can be collected.

- The buildings have aspects of residential buildings with high levels of toilet flushing (restaurants and hotels) and lots of laundry (hotels only).
- There is usually a significant demand for cooling tower make up, usually in shocking amounts to the uninitiated.
- Good looking landscape is usually important for business; thus, irrigation is needed.

Designing a rainwater system that's practical, reliable, and sustainable is definitely within reach if one has an experienced system designer and installer. Here are some guidelines.

First, decide the primary reason you want this system for your hotel or restaurant. As in most things, there are trade-offs in designing a rainwater system. Try to achieve your top goal and make everything else somewhat secondary be it storm water management, reducing municipal water use, teaching the public about the benefits of rainwater harvesting, maximizing ROI, meeting corporate sustainability goals, or utilizing every drop of rain. Immediately our primary goal has to be to reduce municipal water consumption as much as possible.

Second, evaluate how much water you have available from rain. The formula is 623 gallons of water for a 1" rainfall on 1,000 square feet of rooftop minus any efficiency losses. Even though a 40,000 square foot hotel could conceivably



capture a million gallons annually, no viable system will be able to capture and use all 1 million gallons. There will be system losses and tank overflow, but the goal to make that loss as small as possible. Actual water capture might max out at around 700,000 gallons. With your goals in mind, you can design a system to maximize capture, maximize ROI, or control runoff or whatever you need to do.

The next step is to determine how to use this water. Commercial buildings (hotels and restaurants included) are practically limited to non-potable uses for rainwater and grey water. That's fine, because it's such a tremendous opportunity with a lot of non-potable uses. The vast majority of water used in the hospitality industry has non-potable requirements. Here are the uses most practical for the hospitality industry:

- The most practical end use is cooling tower makeup. Cooling towers are most often the largest consumer of water. As a rule of thumb, cooling towers use about a gallon of water/month for every square foot of conditioned space during the summer. So a hotel with 7 floors or more and a cooling tower will use all available rainwater for cooling tower makeup. A nice thing about using rainwater for cooling tower make up is that it tends to be easy as a retrofit opportunity. Treatment requirements should be minimal unless local regulations have not caught up with technology.
- Landscape irrigation is second most practical use of rainwater. A rule of thumb is that landscape needs about an inch a week of water whether it come from the sky or elsewhere. Of course, there are many variables that you landscape architect and irrigation professional can tell you about like ET rates, plant type, sun v. shade, etc. Again, the only treatment should be pre-filtration and other standard rainwater best practices, additional treatment are not necessary.
- So, you have no cooling tower and not enough irrigation demand? Washing machines are next. As you may know, in house hotel laundries are water hogs in hotels. We estimate 5-10 gallons per room per night, depending on how often the sheets are washed and you can add restaurant linens, etc. This is a lot of water, but somewhat more treatment required in this application than with cooling tower make up and irrigation. If you already recycle your laundry water with a grey water system, kudos to you. Rainwater can be a viable make up water source for your system.
- Toilet flushing is next. This is a common use of water in our experience, but perhaps not as cost effective. The main extra cost is that extra piping is required to deliver treated rainwater to each commode. Plus, many toilet flushing treatment systems are required by code to make



the water clean enough to drink. We joke about making rainwater safe for people to drink out of the toilet as if the contaminants in a toilet do not come from you know where! We all know that this level of treatment isn't necessary, but consumers expect toilet water to be clean and odor free at the start. Many have progressed past this, and only require sediment to be filtered out to deliver clean and odor free water.

- Full potable rainwater harvesting might actually be less expensive and have higher ROI than using rainwater for toilet flushing alone, since we don't have to run separate piping. However, negotiating the compliance regulations for large scale potable water delivery is beyond the scope to say the least.

A good rainwater system designer will use daily historical rainfall from select years or time periods to model system performance and figure out which tank size best meets the property owner's needs. He may use an average rainfall year for projecting ROI or typical performance or may use a drought year to see how rainwater collection averts problems caused by a drought. In any case, getting the tank size right is critical to project success because the tank is typically the most expensive equipment component.

Tank Type is also very important in the rain water harvesting project;

The type of tank, underground or above, and materials, is an important consideration. On an installed cost basis, above-ground tanks are significantly less expensive than below, also offer the opportunity to show off the fact you are collecting rainwater. On the other hand, below ground tanks can use less space and are less conspicuous. Plastic, above ground tanks are by far most cost effective if required capacity is less than 10,000 gallons. Concrete is durable and cost-effective, especially when integrated into the foundation. Concrete has the added benefit of reducing rain's natural acidity. Steel tanks are most common for above-ground commercial installations, giving visibility of conservation efforts while minimizing cost. Freeze



protection is not as complicated as some think, with pipe burial, aeration, and recirculation being enough in all but the coldest climates.

Treatment another part of the rain water harvesting project;

Treatment is the next largest expense. It's a multi-step process in some cases. Most important is the pre-filter, which keeps leaves and larger debris out of the collection tank. These filters have coarse

screens (around a millimeter or less), and are installed in the downspouts or other piping prior to the tank. Most commercial scale systems use self cleaning filters which help minimize maintenance and achieve steady capture. There are many types of pre-filters.

The most effective style for capture efficiency and self cleaning is the "jump" style although vortex and cascade style filters are fairly prevalent as well. Regardless which style pre-filter is used, the important message is that all the water that reaches the tank is quite clean. Left alone, the water actually gets cleaner as it sits in the tank with a well designed system with proper pre-filtration. A bio film will grow on the walls, and those organisms clean the water naturally.

For our irrigation and cooling tower makeup applications, the water in the tank is clean and safe enough to use without further treatment. It's almost certainly cleaner than the water in a cooling tower, which will likely have a treatment system already. One might be asked to add a sediment filter to protect any drip irrigation emitters although this is rarely a real necessity and adds largely unneeded cost and complexity, or that might already be a part of the irrigation design. Coordinate with your irrigation system designers to eliminate redundancy.

Rain water has to be treated for Laundry purpose;

Treating rainwater for laundry typically requires sediment filtration to around 10 microns and disinfection. UV is the recommended disinfection method to minimize impact on clothing that might occur with chlorine or ozone although

if well controlled or if for whites only, these are certainly very viable. Just prefer adding fewer chemicals to the clean rainwater. If rainwater is combined with laundry water recycling (greywater) then the treatment systems may be combined with rainwater used as make up.

Rain water has to be treated for Toilet Flushing;

For toilet flushing applications, sediment filtration to at least 30 microns is required to keep flush valves working correctly. Filtering as small as 5 microns is common, although that may not be totally necessary. For even more clarification and odor control, carbon filtration to as low as 1 micron can be used to absolutely assure pristine mountain spring quality water for a perfect flush every time. The most common form of disinfection is UV with chlorine dosing and ozone also in common use. Keeping in mind that this treatment regimen is to potable standards and that it is typically done to meet outdated local regulations which require potable water for non-potable purposes. This is due to worries about liability rather than about any particular public health risk.

Pumping the rain water;

To make a long story short and to keep non-pump engineers awake, size the pump system to match the standard municipal water supply in both pressure and flow. Also, make it as reliable as possible and do not make it too complicated. Choose a designer and installer that understand this and are willing to service your system post start up. Pumping and control issues are the most common headache with rainwater systems and require good design and proper maintenance to work right.

Rainwater harvesting is a system that is gaining speed over time. Areas that experience high amounts of rainfall will benefit the most from the system and will be able to distribute water to dry lands with ease. However, the beneficial environmental impact of the system is what drives it further as of now.

Greywater Recycling

Greywater recycling captures the water used for showering or bathing and, after treatment through an ultra-filtration membrane system, is fed back into the property for non-potable purposes such as flushing toilets, irrigation and laundry.

The importance of using gray water is that it reduces the amount of treated water that should be saved for drinking and bathing, rather than for irrigating your landscape. The benefits of gray water recycling include:

- aides plant growth
- allows construction in areas that might not have conventional treatment systems as an option
- helps recharge the groundwater

- lightens the treatment plant's duty, or extends your septic system's life
- purifies the water before it reaches groundwater
- reduces energy and chemical use
- reduces fresh water usage
- reduces your water bill

Two major Greywater Recycling System;

- Greywater Recycling Batch System: where low energy consumption is a priority and there is physical space for a larger system footprint, this low pressure filtration method takes a little longer but uses less energy in the process.
- Greywater Recycling On-Demand System: where space saving and a faster return on investment are priorities, this high

pressure approach delivers rapid ultra filtration and therefore requires less tank storage and correspondingly reduced installation costs.

Water stewardship is an extremely important aspect of good environmental practice for hotels. Many use reduced flow and flush in bathrooms, but how many are recycling water.

Grey Water re-use is becoming core to many companies' sustainability efforts and it's never been more important. Freshwater withdrawals have increased globally by about 1% per year since the 1980s and it is estimated that water scarcity now affects 40% of the global population.

Hotels often do a lot to manage water consumption. Low flow taps and showers or aerators, reduced flush toilets or no flush urinals, sensor activation and good housekeeping

practices all help to reduce the amount of water per guest, per room and per stay. But, even with these measures many guests admit to using much water during a hotel stay than they would at home, and in some water scarce areas, the difference in consumption between a hotel guest and the local population can be up to 20 times and dozens of litres.

Anything hotels can do to better manage their water consumption is a good thing, but how many look at recycling water? Significant water consumption savings can be made from re-uses initiatives.

Many companies are aware of the benefits of Greywater re-use but are naturally concerned about payback times and the potential operational impacts of installing new technologies. Add to this reliability issues from early-to-market systems and it's easy to see why wide scale uptake of Greywater recycling has been hindered. The various Grey water recycling systems have been developed to give greater system design flexibility in line with customer priorities and requirements, plus a 30% faster return on investment. Water scan systems now feature:

- Multiple tiered redundancy to ensure complete integrity of supply.
- Built-in telemetry which transmits system data and live diagnostics for preventative maintenance.
- Siemens smart user interface for usage data and enhanced system monitoring.
- Variable speed, load sharing pumps, insulation and slow close valves for an even quieter operation.
- Low energy components so the system can produce 1m³ using just 1.5Kw/h energy.
- A smaller system footprint which reduces installation costs and impact on building footprint.

Rainwater harvesting can reduce mains water consumption by up to 30% whereas Greywater recycling can save as much as 40%. Aside from lower metered water bills, companies can also benefit from reduced risks of storm water flooding, decreased sewerage charges and lower energy costs associated with water supply.

Rainwater Harvesting and Greywater recycling together can play a significant role in many hotel companies' water strategies and that is

why a lot of new best-in-class technology are coming up in the market. The new Rainwater Harvesting and Grey water re-use solutions offer commercial organizations a variety of cost-efficient, reliable and highly effective options to help achieve their sustainability goals.

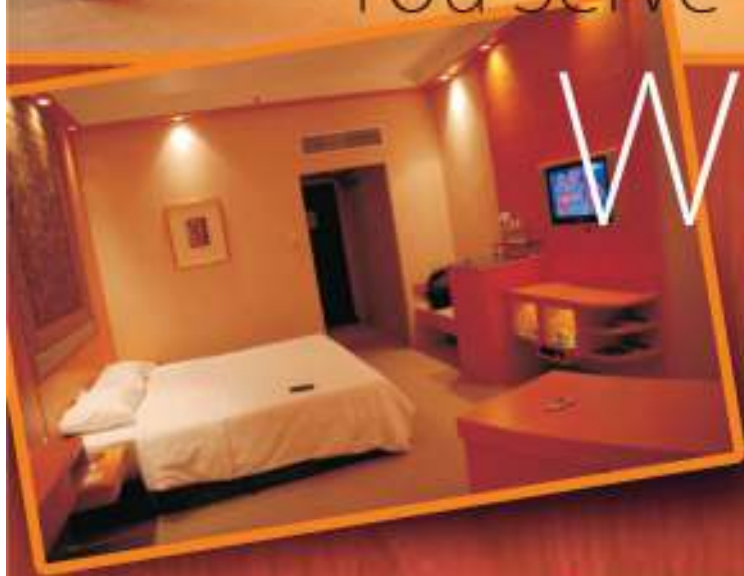
Due to progress in technology, in the near future we see a much wider adoption of Rainwater collection and Grey water re-use solutions in Hotels and Restaurants in modern times. ■





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Anando A Peaceful Treat In Pristine Saputara

“Anando, Saputara’s most luxurious nature resort, is a abode of astonishing natural beauty, restorative peace, adventure and indulgence. Anando is your ‘get away’ to an experience as magnificent as you.”

Anando is a beautiful hotel next to the Saputara Lake overlooking a garden area caters to the modern traveller seeking style and authenticity. Comprising contemporary and chic retreats, Anando offers 24 rooms that are designed to create and deliver vibrant enlivening experience for guests at work and at play. The hotel thrive to offer experiences that radiate the spirit and conscience of its environment, while offering a strong sense of individuality infused with Indian heritage. Facilities and services at Anando are focused on aiding guests to draw the most of every moment.

Our Policy

We represent the service industry and we know what it takes to serve with efficiency and effectiveness. We are driven by the following principles.

Quality Comes First

The quality of our product and service creates guest satisfaction, our number one priority.

Value

Our guests demand a quality product at a fair price and hence we demonstrate value in everything we do.

Continuous Improvement

We will not rest on past accomplishments but will endure to strive for innovation and improvement in products and services, augmented efficiency and increased profitability.

Integrity

We are dedicated to high standards of fairness and integrity. We will never negotiate our code of conduct.

Rooms

The Anando Hotel offers 24 rooms with modern amenities overlooking the pristine Saputara Lake. Each Room is airy and



Anando The Best Resort Hotel in pristine hill station of Saputara.

well-lit and offer choicest recreation imaginable with television, telephone and attached bathroom. All room are furnished with well-crafted furniture and attended to by 24x7 room service.

Facilities

Anando Hotel Saputara offers Multi cuisine vegetarian restaurant, Luxuriant Garden, Indoor games & playground to savor the fun you've always deserved., The hotel also has, valued twenty-four hours a day customized service, fascinating new menu to suit your palate plus your health.

The hotel makes guest stay comfortable by providing facilities like dry cleaning, laundry and doctor-on-call. It also helps in planning excursions and makes outing hassle-free by offering travel assistance.

Pristine hills, Picturesque Landscape, Ethereal ambience. Enviably sitting comfortably at 3000 feet above sea level, Saputara says it all....

At Hotel Anando, Your dreams happen because We can make them happen We Make Dreams Come true...

Dreams...

...a Wild dreams intoxicated with the scent of the meadows, the gleaming waters of a tranquil lake awaiting the embrace of ending Waterfalls. And amidst this all - Your very own peaceful dwelling... Too bad it's only a dream...

Anando is one of the oldest hotel in Saputara. The hotel puts in sincere efforts to maintain its market goodwill; therefore, it never compromises with the quality. Hotel Anando is equipped with all the basic facilities and renders customised services for attaining maximum satisfaction of guests. ■



Saputara

The Immensely Beautiful Natures Abode Of Gujarat

Saputara also known as Gujarat's "Aankhon Ka Taara" an immensely beautiful hill station lies on a plateau in the Dang forest area of Western Ghats at an altitude of about 900 metres. Saputara has mythological importance as it is believed that Lord Rama spent 11 years of his exile here. The name Saputara literally means 'Abode of Serpents' and one can find an image of a snake situated on the shore of the river Sarpganga that flows through the town which is worshipped by the Adivasis, tribal people on the day of Holi festival.

Saputara has been developed as a planned hill resort with amenities like hotels, parks, swimming pools, boat club, theaters, ropeways and a museum. It is 172 km from Surat and 250 km from Mumbai. The Maharashtra state border is 4 km from Saputara. Excursions from Saputara can be made to the wild life sanctuary in the Mahal Bardipara forest, 60 km. and to Gira Waterfalls 52 km away.

Saputara is a perfect getaway for eco lovers, wildlife enthusiasts and people who love adventure sports. It is a beautiful hilly region enriched with enormous greenery offering magnificent panorama, with tribal culture of a different sort. Saputara has many specialties and various places to visit. There are many different festivals celebrated in Saputara such as Holi, Dussehra, Diwali, Christmas and many alike. But one of the major festivals that is celebrated in Saputara region is called as Dang Darbar, which is an annual festival celebrated here in the Saputara Hills of Gujarat. It is a very important and popular festival of Dang tribe, who are the local Saputara's inhabitants.

Echo Point

Echo Point is a famous vantage point and picnic haunt in Saputara, which attracts a horde of locals as well as tourists. As the name suggests, visitors coming to this place can hear



the echo of their voice. This viewpoint offers a splendid vista of the surrounding landscape, which is made of gurgling waterfalls and abundant verdure. With its scenic location this viewpoint makes for a peaceful getaway in Saputara. Being a popular viewpoint of the hill station, the Echo Point offers many options for photography lovers. They can capture the breathtaking beauty of hilly cascades in their cameras or click snapshots while enjoying a picnic at this spot. The atmosphere here is calm and cool.

Gira Waterfalls



Breathtakingly beautiful around monsoon, these seasonal falls are among the most picturesque sights in the district. Located about 3 km from Waghai town, the Gira waterfall is a 30 m natural drop into the Ambica River. The water spills over the cliff at a very high speed, which creates conditions similar to dense fog. On a clear day you can even spot a rainbow above the waterfall. With the arrival of the monsoon season, this falls experience a heavy flow of water and can be witnesses in its full glory. Owing to the unspoilt natural beauty and increasing popularity of the Gira Waterfalls, efforts are being made to turn it into a tourist hot spot.

Governor's Hill

As you walk through this open expanse in the early hours of the day, you experience a mysterious dance of light slowly caressing life into the world. You have an amazing view of



the valleys, streams and rivulets; on your right you can see a railing demarking the Gujarat-Maharashtra border. During certain seasons in the evening you can have camel rides or buy local snacks on this otherwise quiet hilltop.

Hatgadh Fort



Hatgadh Fort, an exquisite prominent architectural beauty with a height of 3,600 feet, is one of the ancient forts located in the border of Gujarat and Maharashtra. It is perfectly located in a majestic location at the peak of the Sahyadri ranges. A narrow passage carved through the rocky terrains leads to the fort. The reservoirs Ganga and Jamna are located nearby providing drinking water all through the seasons. The panoramic views of the down valley and the village Suragana are magnificent. It is a nice peak to climb up and relax under the grand old fort.

Nageshwar Mahadev Temple



The original Snake temple is replaced by the Nageshwar Mahadev temple, on the southern bank of the Saputara Lake. Nageshwar Mahadev Temple is the most celebrated shrine of the hill station. The prime deity of this shrine is Lord Shiva, who is worshipped here as the God of snakes (Nageshwar). This beautiful temple enshrines Lord Shiva's Swayambhu idol. Although this temple is visited by several devotees every day, it witnesses a huge influx of devotees on Mahashivratri – the prime Hindu festival dedicated to Lord Shiva.

Pandava Gufa



Experience the mythic feelings of the Pandava caves also known as the Aravalem Caves well known by the mystical stories of Pandavas from the Mahabharata. It is believed that in these caves Pandavas spend some of their time during their hideout days in forest and offered prayers to God Shiva. One can observe five different rooms (khands) in those caves, One of them is a bigger one (approx. length of 40 to 50 feet), Said to be the room for Bheem. The road to the caves provides a variety of glimpses of tribal villages and fort ruins.

Saputara Lake

Saputara Lake, a serene and secluded picnic spot, is placed right at the heartland of Saputara valley. The lake is on the base of Saputara hill station and is placed perfectly on the picturesque hilly surroundings. The surroundings of the lake are provided with many facilities for merry making, especially with children's parks and play grounds. Boating in the Saputara Lake is really a wonderful experience; Paddle boats and row are available for those who are interested. The lake and the surrounding amusement facilities attract many visitors; domestic as well as foreign tourists make it a point to spend some time on the bank of the lake to relax.

Sitavan



The green woods of Saputara have history and mythology as dense as their foliage. The name Sitavan means "Sita's forest". Legend goes that Lord Ram and Goddess Sita along with Lord Laxman spent 11 of their 14 years in exile traversing these forests.

Sunrise Point Or Valley View Point



Sunrise Point, also known as the Valley View Point, is a famous sightseeing spot in the hill station of Saputara. This point is known for the splendid view at the time of sunrise, when the clear morning lights up in a beautiful orange hue. Situated on the crest of a hill, this vantage point offers a wonderful panorama of the scenic Saputara town and its neighbouring Malegaon city. To reach this popular site, visitors can opt for an exciting uphill trek. Alternatively, they can avail a ropeway service; the view of the sunrise from this peak allures numerous tourists during early morning.

Sunset Point

Sunset Point lies near the Saputara Museum on the Sunset Point Road. It is often referred to as the Gandhi Shikhar (peak). Lying 1.7 km from the town, the sunset point offers a beautiful view of the sunset. From this beautiful point,

one can look through the Dang Forest and the different tribal villages that lie in the close proximity to the city. By the rope way one can reach this point in just 10 minutes.

The Ropeway



On your way up to the Governor's hill, you can use the ropeway service (cablecar) to go up to Sunset Point. Suspended above hills, valleys and meandering rivers, this 15 minute ride gives you a bird's eye view of Saputara. Saputara Ropeway is a popular activity for getaway seekers and tourists.

Town view Point



This place is located at one end of Table Land and offers the view of entire Saputara city from here. See the scenic colorful beauty of the Saputara from this spot in a calm clear night, the town illuminated with multi color lights. One can relax at the top edge of this point under clear sky, enjoying the fragrance of woody forests surrounding. Cool climate and mild breeze make this place an attractive vacation spot to relax.

Artist Village

This is a place not only see and buy the tribal artifacts on display, but also to get your hands to work. You will feel welcomed and inspired to try out warli painting or craft tribal



objects. Run by Chandrakant Parmar and Surya Goswami, it is a good place to learn about the culture of this region, especially for school groups. The community also provides simple accommodation for a very reasonable cost.

Forest Log Huts



Forest Log Huts of Saputara are very famous world over. The Main attraction of these wooden log huts are its uniqueness in construction. The architectural beauty of these log huts are imposing. Visitors are allowed to spend their day and night in these huts in wilderness, the stay in log huts gives the real experience of merging with the nature, enjoying all the gifts of nature. These unique log huts are run by the Forest department. The surroundings are picturesque and blessed with cool breeze and serene atmosphere.

Forest Nursery

Forest Nursery in Saputara offers many varieties of plants and trees. The nursery is run by the forest department. Many flowered plants can be spotted here; different varieties of Hibiscus flowers are attracting many visitors. Saplings of fruit trees, flowered plants, creepers and many other trees are showcased here and one can purchase these saplings for a moderate price. All the saplings sold out from here



have assured quality. The nursery is set up in a beautiful surroundings.

Lake Garden



Lake Garden, a nicely maintained beautiful garden on the banks of the Saputara Lake, is an excellent picnic spot. The garden encloses nice plants and rare kinds of trees. The garden is set up in lusting green surroundings. Many facilities including playing field are available in the Garden, mainly aimed at children. This is a nice location for evening outings with family.

Rose Garden

Rose Garden, as the name suggests, is a spectacular garden with many varieties of flowering plants, especially it encloses different species of Roses. The view of Rose flowers with amusing different colors really is spectacular.



Step Garden



One another attractive place in Saputara, Step Garden has the unique feature of a garden set up in steps. Well laid

out steps are adorned with beautiful plants, flower pots and in the midst of nice woods. There is a Forest hut for the comfortable stay of the visitors, placed amidst the garden. The Garden is well maintained and offer many varieties of flowers and plants. Garden has open space for children to roam around. This is a nice place to spend the evenings away from town bustle and hustle.

Shopping in Saputara

Shopping freaks are welcomed in Saputara with much fan fare and opportunities. Shopping in Saputara is a unique by itself. The important attraction here are the tribal canopy works on bamboo trees. One can pick up many beautiful artifacts and handicrafts, key chain and trinkets like pen stands made in bamboo from the Gandharvapur Artist Village. Most tourists visit this village located near Saputara town take the artifacts as gift items and souvenirs from Saputara. Metal artifacts made by the Bastar community of tribes are a precious item to shop. World renowned paintings, paints are made out of dyed vegetables, are special shopping attraction in Saputara.

Trekking in Saputara

Saputara hill station is a center of attraction for youth. Many groups of youth come to visit Saputara to enjoy the adventure and thrill on its different popular sites. There are many stunning options for adventures here. It is really a fantastic vacation place for trekking along with various established as well as admired trekking trails and different undiscovered pathways, still remains with fresh surroundings and atmosphere. An enthusiast tourist to Saputara can undertake trekking in Saputara hills, nature walks around the Saputara Lake, hill climbing to Valley view point, Forest camping in the dense woods of Saputara hills and such many dynamic adventurous activities. The trekking trails in Saputara hills and forests pose mild to rough challenges to a trekker. It is really fascinating to have Trekking in the established trekking trails to Rajat Pratap and to Tridhara near Dhupgarh. The trekking trails extend up to Sangam. Mild trekking trails from Khud to Sunder Kund, To Jata Pura Hills and to the hill top temple attract many tourists.

Saputara Tribal Museum

The population of the Dangs, where Saputara is located, is 90% Adivasis. This museum will give you an introduction to the lifestyle, costumes, heritage and ecology of the tribal Dangs. Although the presentation lacks character, it is worth visiting to learn about many major forms of tribal expression such as a stone funerary column, grass ornaments, stuffed birds, woodcarving, clay ritual objects,

body tattoos, and masks used in dance-dramas, and musical instruments. Use it as an opportunity to educate yourself about the local culture before venturing into it in a less mediated way. After the first round of information, you should feel ready to learn more in person.

Happily snuggling the Sahyadris or Western Ghats, Saputara is a small yet special destination in Gujarat. Reckoned to be the most popular hill station in the state, at Saputara the lush green forests and enchanting waterfalls; the beautiful sunrise and sunset and the consistent salubrious climate accentuate the beauty of the region.

Take a deep breath. Disappear. You have entered nature's womb.

In winter, at the spill of dawn, trek up to the Gandhi Shikhar as the river of light bathes the streams over undulating mountains and the drifting birds, into a magical dance of awakening.



In rains, breathe in the rolling hills of Saputara, echoing green hues, lush with flowers, and watch the meditating rain drops sitting still on sloping leaves. Some of the thickest forest cover in the state envelops you.

In summer, walk carefree on the expanse of the Governor's hill and see the sun dip into the Saputara Lake as the sky begins to shimmer with stars.

As your ride uphill, crisscrossing over the Ambika River, you leave all the congestion of towns and cities far below you and enter the spirited world of tribal people. Nestled in the Sahyadri range, this Dang enclave derives its name from the Snake god revered by the tribal's and translates as 'the abode of serpents', Saputara.

Saputara in spite of being the only hill station of Gujarat, it is minimally commercialized, still unspoiled. It has a cool bracing climate all throughout the year. Blessed with natural beauty it makes an ideal place for a tranquil retreat. ■

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