



H R A NOW

OFFICIAL PUBLICATION OF HOTEL &
RESTAURANT ASSOCIATION (WESTERN INDIA)

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MARCH 2017

Career Growth Opportunities In Hospitality Industry





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President's Note

Dear Members of HRAWI,

The Hotel and Restaurant Association Western India has always worked hand in hand with the Government whether its about Tourism friendly policies or community services such as Civic Elections to create “Voters Awareness Campaign”. The State Election Commission had for the first time used contemporary and innovative ideas in the Voters Awareness drive. HRAWI was approached by the State Election Commission wherein HRAWI participated in their campaign. This project of creating awareness resulted in a high Voter turnout which was a sign of healthy democratic set up. I would like to thank the members for their participation in this initiative.

Your Association on the Women’s Day on 8th March 2017, focused on Project Pickle - Women Empowerment & Social Transformation. HRAWI collaborated with the Ministry of Social Justice & Empowerment to provide support for Dalit women to start and sustain their own Enterprises. Members are requested to support the initiative as social responsibility.

The FSSAI Master Trainer Certification Programme conducted in Mumbai and Pune was a great success. All in all 95 participants were certified. Our next training Programme is going to be held in Nagpur on 24th March, 2017 followed by various other Cities like Goa, Silvassa, Raipur, Indore, Bhopal, Baroda and Ahmedabad.

HRA Now Magazine this month has focused on Eco Mine Tour (only one of its kind in India) available in Nagpur launched by MTDC.

As you are aware the Association has been organizing various Seminars for the benefit of the members and I request all of you to participate and gain knowledge through the same.

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

With Best Regards,

Dilip Datwani
President HRAWI

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HRAWI LAUNCHES PROJECT PICKLE TO BRING DALIT WOMEN ENTERPRISE INTO SOCIAL MAINSTREAM

Hoteliers Supported By Ministry Of Social Justice & Empowerment To Put Spotlight On Dalit Women Enterprise

The Hotel and Restaurant Association of Western India (HRAWI) has collaborated with the Ministry of Social Justice & Empowerment to provide support for Dalit women to start and sustain their own enterprises. And the medium chosen for the one of its kind social initiative is the ubiquitous everyday food item, the pickle. The hotel body will conduct an advocacy programme with both its member and non-member hotels and restaurants to purchase pickles from self-help Dalit women groups.

"With more than ten thousand hotels and restaurants operating in Mumbai, at least statistically, 'Project Pickle' could provide employment to 6.5 lakh weaker section women. It is estimated that domestic hotel industry buys close to Rs.240 crore worth of pickles, of which Maharashtra hotels' share of purchase stands estimated at Rs.65-70 crore. One month's supply of pickles in three to five hotels can provide employment to at least ten Women's Self Help Group (WSHG) community ladies," said Mr. Bharat Malkani, former President, HRAWI.

The project was announced at the conference and panel discussion, 'Women Empowerment & Social transformation - Justice for Weaker Sections' held by Indo American Chamber of Commerce with the support of Ministry of Social Justice & Empowerment, Govt. of India. It highlighted issues and challenges faced by Dalit women and discussed innovative strategies which could both empower women and galvanize economic growth at the grassroots level. Coinciding with International Women's Day, the Conference was participated by Hon'ble Union Minister of State for Social Justice & Empowerment, Shri Ramdasji Athawale, Mr. Bharat Malkani, former President, HRAWI, and Dr. Geeta Ibrahim Principal College of Home Science, Nirmala Niketan, among others.

"I thank HRAWI for taking initiative and coming forward with this innovative idea. This will go a long way in bringing about the much needed social equity and the principle of One Man – One Value that Dr. Ambedkar eloquently spoke about. Such linkages will help realize Babasaheb's vision of fostering equality in social and economic life and strive to bring about economic democracy," said Shri. Athawale. He also thanked the organizers of the conference, Indo American Chamber of Commerce and media partner - Free Press Group of Newspapers.

"Eight hundred women from Raigad, Pune, Ratnagiri, and Mumbai are working together for the Project Pickle," said Sneha Bhalerao, a member of an self-help groups (SHGs)

This self-help groups (SHGs) make pickles at home and with the help of Hotel and Restaurant Association of Western India (HRAWI) and the ministry of social justice and empowerment, will distribute these homemade pickle to Hotels & Restaurants across western India.

"Even if we begin with a pilot project in Maharashtra, this could become a case study for not only hotel industries across the nation, but for associations across all sectors. The hospitality sector is one of the biggest employment generators in the nation as well as one of the biggest contributors to the GDP. We will do our best to make a success of this project," concluded Mr. Dilip Datwani, President, HRAWI. ■



'FSSAI CERTIFICATION FOR MASTER TRAINER- Held on 3rd March, 2017 at The Sahil Hotel, Mumbai Central'





'FSSAI CERTIFICATION FOR MASTER TRAINER'- Held on 1st March, 2017 at The Central Park, Pune'





'FSSAI CERTIFICATION FOR MASTER TRAINER'- Held on 27th February, 2017 at Meluha The Fern, Powai'





'Women's Day Celebrated on 8th March, 2017 at the HRAWI Office'





Dr V Pasupathy

Dr V Pasupathy is a scientist and social worker. He has spent last 18 years in specializing food safety implementation in hospitality industry. He is the founder of Parikshan laboratories exclusively working in the area of food safety services. He is also the founder of Parikshan Charitable Trust which has mobile science labs travelling in rural areas enabling children perform science experiments. He is presently national advisor food safety for FHRAI. On behalf of FHRAI and other hotel associations he has conducted innumerable day long courses on food safety across the country. He is consultant for many leading food chains and hotels.

Q. What is FSSAI certification for master trainer?

FSSAI is planning to make it mandatory for every business outlet to have all outlets a food safety supervisor. Food safety supervisor's certification happens through FOSTAC. FOSTAC will have 3 levels of trainers. 1) Natural resources person who will be as co-trainers. 2) Co-trainers will train master trainers 3) Master trainers will have to train the food safety supervisors. 4) FSS have to train their colleagues in their respective hotels

Q. How would the certification help HRAWI members?

It is mandatory not now, but very shortly as a rule. Our association as expressed to be a training partner working closely with FSSAI. This is to ensure that custom made training sessions happen for master trainers where our members get trained and our qualified member master trainers and Western India master trainers together will take responsibility for ensuring certified food safety supervisors available in all our member outlets.

Q. Are there going to be more workshops on the topic?

Our region has got Maharashtra, Gujarat, MP, Chhattisgarh, Goa, Diu and Daman covering all parts of Western India. We have just completed Mumbai and Pune. Maharashtra itself needs some other venues like Nagpur etc. So, obviously based on the number of members present in every region, our master trainers programs will happen. We need a minimum of 600 qualified trainers to cover our entire region.

Q. Can you give us a clarity on FLRS (food licensing & registration system) introduced by FSSAI?

Registration is only for Petty food manufacturers. For most of them it will

be a license. Five star hotels will take the central license. While other hotels will take the license from the State authority. Detailed note on how to take a license is available in our Food safety handbook with all FAQ's.

Q. Any latest announcements made by FSSAI for hoteliers, restaurateurs or food vendors?

There are 4 important things that has happened in the recent times:

- i) Schedule iv conditions on which we had a lot of objection, where considered by FSSAI and the responsibility of suggesting recommendations on schedule iv has given to our parent organisation FHRAI and I am the convenor for the committee to suggest these recommendations.
- ii) FSSAI has also asked me to suggest inspection checklist verified for the compliance so that there will be higher level of transparency in enforcement and compliance.
- iii) FOSTAC has been explained in the first question. It is a participative complaint with the law enabling even small restaurants to be qualified through the system.
- iv) There is a food safety display board recommended by FSSAI which at this point voluntary but likely to become mandatory. Our association is trying to design it in a commitment format.

Q. How many FSSAI licenses does one need to open a hotel or restaurant?

As far as FSSAI is concerned it is one license, but there are too many other licenses that are there at this point of time. FSSAI has requested the organisation to recommend ways by which multiplicity of licenses can be reduced. Leaders in every organisation and other regions with FHRAI leadership are working on it.

Q. Things one should know about FSSAI and food safety in India?

Answer is very simple. FSSAI is a self-declaration act the food safety had released by FHRAI. One can understand bare minimum documents and records, should maintain for easy compliance, particularly don't buy any raw material (other than farm products) without FSSAI license, and insist on supplier giving guarantee. ■



Hotel Comfort Inn Emerald is 27 keys 3 star boutique hotel located very near to the Dapoli Bus stand. It is a luxurious hotel designed in world-class Anglo-gothic style. The rooms are well maintained and equipped with all room amenities and balcony sit outs to enjoy outside view. The hotel features three restaurants serving variety of multi cuisine food. Hotel also features well-equipped conferencing and banqueting venues, making it a perfect base for hosting business meetings and social gatherings. Guest comfort is a key concern of ours, and Hotel Comfort Inn Emerald takes pride in its friendly and outstanding service standards. From check-in to check-out we attend to guest needs quickly and courteously. Comfort Inn Emerald is a perfect blissful destination away from the city buzzing life.

Dapoli Harnai Road, Near KKV Information Centre, Dapoli Camp, Maharashtra- 415712.

Carlson Rezidor Hotel Group will be launching it's second hotel in Pune. Located in phase 1 of Rajiv Gandhi Infotech Park, Radisson Blu Hotel Pune Hinjewadi is set to open it's door in April 2017. The brand new hotel welcomes it's visitors with 151 uniquely designed rooms and 7,338 square-feet of meeting space, largest in the area. The hotel offers world cuisine at Café Blu, a 24x7 ,all day dining coffee shop and will be opening a unique Pan Asian Eatery and a rooftop restaurant with scenic view of cityscapes soon. The hotel is ideally located amongst some of the major IT giants and will be most suitable for business traveler. Hotel also offers easy reach to Mumbai Bangalore Highway and would be a great leisure gateway.



Plot No: 136/1, Phase -1, Hinjewadi, Behind Mercedes Benz International School Pune, Maharashtra- 411057



Flamingo Air Academy Private Limited (Gujarat's Aviation & Hotel Management School Since 2015) is an ISO 9001:2008 Registered & Accredited with CIAC training institute. Flamingo Air Academy has been the pioneer in the Aviation Industry and Hospitality Education in the state. It caters to the needs of the aspirants who want to carve their future in the industry. Our mission is to attain leadership through a commitment to excel in teaching,

research and industry collaboration. At present, Flamingo Air Academy offers full-fledged aviation and hospitality management courses at Ahmedabad while more cities have been identified to set up aviation and hotel management schools shortly. In a broad scope, we offer Degree, Diploma and Certificate courses by National & International Universities to educate the next generation for the best, largest and most dynamic industry. The degrees and diplomas are awarded by recognized universities. Our curriculum is further strengthened through the close bonds and we maintain with industry leaders. Each year a number of hospitality executives and entrepreneurs visit the school to share their wisdom, insight and experiences.



302, Murlidhar Complex, Fatehpura Cross Road, Paldi, Ahmedabad, Gujarat – 380007



H-13, Laxmi Puja Premises, Laxmi Industrial Estate, New Link Road, Andheri (W), Mumbai, Maharashtra - 400053 .

Established in the year 1997, HybroFoods Pvt. Ltd. has been an emerging name in the Fresh and Frozen Dressed Chickens, Chicken Portions & Boneless Chicken segment. They own the most ultra-modern Chicken Dressing Plant at Shahapur District - Thane. The Dressing plant is semi automatic and maintains all the required hygiene. All the facilities required for maintaining the quality of fresh and frozen chickens is available in the plant itself like chillers, blast freezers, huge cold rooms with temperature indicators, generators etc. Hybro Foods Pvt. Ltd. uses flaked ice produced in its own plant with pure filter water and this ice is used for storage and transportation of fresh products. Hybro Foods Pvt. Ltd. has set up their own laboratory at the plants itself, where, samples from every batch of incoming-live birds and outgoing-products are tested by experienced microbiologist. To summarize, Hybro Foods Pvt. Ltd. is flexible enough to serve its esteemed customer to their fullest satisfaction on quality parameters and timely deliveries. Hybro brand is renowned in the poultry business for its commitment and product quality. Headed by Managing Director Mr. Shaukat Shaikh, the firm has seen extraordinary growth, becoming the preferred choice for many of the five star hotels, flight kitchens, supermarkets, and retailers in and around Mumbai.



Nestled like a king on the 4rd floor of Atria mall Worli, one of the most prestigious & prime properties of Mumbai. We at The Spare Kitchen believe that every dining experience you have should be the best and we are ready to offer you just that, one of the best dining experience in the country. With food cooked from the heart and soul, a culinary expert that has been studying the relationship with the human palette and flavor, chefs trained all over the world producing some of the best food and service staff that will make you feel at home, we would like to welcome you to the finest dining experience made for you. We are proud to offer all our guests multiple culinary options, on a menu hand picked and designed by culinary Director Rakesh Talwar, along with his team of young, vibrant and Internationally certified chefs, waiting to give you the gastro orgasmic experience of a lifetime. At The Spare Kitchen, we believe that food matters the most, and we are delighted to say that our food is cooked from the heart and soul, and are proud to offer for the first time in the country, an Interactive



and Progressive menu, that will excite your taste buds every time you visit us. With our staff being trained in every area of hospitality, Mr. Gaurav Choksey and Mr. Mohammad Ajam have hand picked and personally trained each member of this TSK family so that our wonderful guests may have the best dining experience to compliment the fantastic food.

R-1, 4th Floor, Atria The Millenium Mall, Dr. Annie Besant Road, Mumbai, Maharashtra- 400018

Hotel Industry Joins Hands In The Ecs Efforts To Increase Voter Turnout For The State Elections

**Members Of Hrawi Offered Discounts To
Guests Who Cast Their Vote**



The Hotel and Restaurant Association of Western India (HRAWI)

had come-forth in support of the Hon'ble State Election Commissioner's (EC) office to increase the voter turnout for the State Elections held on 21st February, 2017. The association had issued a letter to all its restaurant and hotel members to offer discounts on food bills and bookings made between the 21st and 23rd of February. To avail the discount one only has to display their inked finger at the time of billing. The move was aimed at increasing the turnout particularly in urban areas. The letter also advises members to ensure that their staff members be educated about the importance of voting and encourage them to go vote along with their family members.

"Every vote counts and every voter who turns out to vote reflects the health of democracy. The hotel industry has come together to promote and to co-operate in the EC's objective of increasing the voter turnout on the 21st. We urge all the citizens to step out and cast their votes and as a gesture of appreciation to those who do, hotels and restaurants affiliated with us will offer them a discount on their bookings and food bills," said Mr Dilip Datwani, President, HRAWI. "Also, we have asked our members to educate their staff and ensure that they too cast their votes for a better and progressive India," he concludes. ■

Singapore Follows Other Developed Nations To Implement Legislation On Short Term Room Rentals

Hotel Industry In India Pitches For

Equality In Regulations & Taxes

The Parliament of Singapore passed a new law on 6th February making it illegal for home owners to rent out entire apartments and rooms for less than six months, unless they have permission from the Urban Redevelopment Authority (URA) to do so. This move is likely to affect private home owners renting their houses through hotel aggregators like AirBnb. The changes to the law come on the back of growing complaints regarding short-term rentals last year. The URA received 608 complaints in 2016, 61 per cent more than the 377 complaints in 2015.

Besides Singapore some of the other countries that have regulations in place include France, Germany, Netherlands, Spain and United States of America among others. Germany banned unlicensed rentals from May 1, 2016. Since then 40% of Berlin's Airbnb listings disappeared. Amsterdam, meanwhile, has allocated \$1.1 million to identify apartments that are being offered for short term rentals or don't have landlords living in them. Barcelona has slapped Airbnb and Homestay \$65,000 each for listing apartment without permit. These measures not only created a level playing field among all parties, but also netted revenues to the exchequer in the form of taxes.

The Hotel and Restaurant Association of Western India (HRAWI) has beseeched the Government of India to come up with a policy to cover the unregulated room rentals that have mushroomed across the nation – a policy that is fair to all players and one that will allow the tourism industry in India to take off in a big way.

"We concede that homestays presently offer convenience to all parties concerned. But we have to view these things in perspective. The apartments are currently cost effective to tourists only because they do not pay taxes or follow regulations that hotels need to. This gives them an unfair business advantage that goes against the concept of fair trade practices. The graver issue is that a lot of establishments are taking advantage of the 'Bed & Breakfast Homestays' and run full-fledged commercial establishments without any kind of regulations and taxes. While five star hotels pay a substantial 38 per cent of the room revenue as direct and indirect taxes, some of the lavish bungalows listed in hotel aggregator sites like AirBnB do not pay a single rupee as taxes. Further, over 42 licenses are needed to start and operate an organized sector hotel, while the unregulated sector operates without a single license. The regulations that the licensed establishments have to follow are vast and cover fire safety measures,

Hrawi Organizes Seminar On Direct Taxes For Its Members

The Hotel and Restaurant Association Of Western India (HRAWI) had organized a seminar on 'Direct Taxes' for its members in Mumbai. Addressed by Mr. Anil Harish, an eminent speaker and an expert in Tax matters, the seminar enabled the attendee hoteliers and restaurateurs to understand matters that include the implications of the Union Budget, introduction of new policies, and the taxes levied among others. Like each year, the seminar received a good response from its members and helped receive clarity on the many doubts they had, especially on taxation.

"Taxes form an important and integral part of any establishment. The seminar was conducted in order to brief our members and clarify their doubts on the proposed taxes in the Union Budget 2017-18 and its impact on the hospitality sector. Besides this, there were a lot of queries from the food and beverage operators regarding GST. The seminar in many ways proved to be an eye-opener for the attendees. We are glad to get such positive response from the members and plan to conduct more such seminars frequently in future," said Mr. Dilip Datwani, President, HRAWI.

The seminar also specified the Government's investment plans for allied sectors such as infrastructure, agriculture, education, and tourism, and discussed concerns regarding overlapping taxes. ■



food safety measure, hygiene parameters and many other compliances," says Mr. Dilip Datwani, President, HRAWI. "We welcome competition in any and every form, but this kind of disparity is unhealthy for the industry. It is almost as if we are doing our businesses with our hands tied."

"Disruptions are healthy, as it allows customers to enjoy best services at the cheapest rates. But the disruptors cannot be allowed to disrupt and proliferate simply on the basis of avoiding regulations and taxes. Today a hotel, let's say charges Rs. 1500/- for a room, then it has to pay 10% as luxury tax beside other taxes, but a bungalow listed in Airbnb, for over Rs. 10,000/- a day, ends up paying nothing. If nothing else, this is a loss of revenue to the exchequer also," he adds.

HRAWI also questioned the relevance of subjecting hotels to administrative clearances, liquor permits and other licenses while these unorganized accommodations, providing the very same services are exempted. Homestays, functioning just like hotels do, are prevalent even today in a lot of States of India.

The association also pointed out that hotels are required by law to send details of foreign guests to the police station by submission of a C Form. This is a security requirement from the Ministry of Home Affairs. Homestays are not required to be compliant and the industry fears that this will become the de facto accommodation for those foreigners that seek anonymity from the Police.

"The hospitality industry without these illicit accommodations in Maharashtra today, can generate almost Rs.600 crores per extra night that a foreign tourist stays back, to the Government as foreign exchange earnings, besides being the highest employment generator. Almost all tourist towns across the world have grown on the back of strong hospitality infrastructure and not unregulated homestays. The Government will have to consider, either allowing hotels to operate with the same relaxations as would be given to these aggregators and such unregulated homestays as they are not treated equally, there can't be a first among equals," concludes Mr. Kamlesh Barot, past President, Federation of Hotel and Restaurant Associations of India (FHRAI). ■

MTDC & WCL Supports Mine Tourism In Maharashtra

NRHA Team Experiences This Unique Tour



To raise awareness about the importance of coal mining, which forms backbone for most industries, Maharashtra Tourism Development Corporation and Western Coalfields Limited have entered into a unique agreement. Tourists will now be allowed to visit the depth of a WCL coal mine in Saoner, tour an eco-park and visit the Adasa Ganesh Temple.

In a first of its kind initiative in the country, the tourists will be taken inside Saoner Underground Mine No. 1 up to 1.5km from its entrance. It is located about 37km from Nagpur city. A unique man riding system will take the tourists inside and WCL guide will facilitate this trip, taking them about 100m down from the ground surface.

Under this project, the company's subsidiary, Western Coalfields Ltd (WCL) has created an eco-park on 15 acres of land which lies between the Saoner and Gondgaon mines near Nagpur in Maharashtra and is offering a free conducted tour of coal mine for the public.

People normally think and believe things to be polluted, unsafe and ecologically hazardous in coal mining areas and WCL wants to change this perception of the people by developing barren land which lies between two mines into a spot of tourist interest.

Christened Eco Mine Tourism, the tour, open for the public on weekdays as well as weekends, include a peek into how mining operations are carried in an opencast as well as underground mine besides spending time in the eco-park.

Nowadays youths are more attracted to tour, which has adventure and this Eco Mine Tour is not only adventurous, but also educational and fun filled. Maharashtra Tourism Development Corporation (MTDC) has launched this one day 'Eco Mine Tour for the adventurer. This trip takes you to a restricted entry area, few parameters are there which needs to be followed, like age of tourists should be between 18 and 60; moreover his or her health should also be good to enjoy this Tour.



At Rs.650/- per passenger for this Eco Mine Tour including taxes; one finds this charges quite tourist friendly. This Tour of maximum 15 tourists starts from MTDC office at Civil Lines at 9 am. In hardly an hour's drive the bus reaches Saoner. On the entry itself there is a hoarding with picture of Prime Minister Narendra Modi, who happened to have appreciated about this Eco Mine Tourism in his address to the nation through 'Mann ki Baat' in March 2016.

This park has few very interesting type of playing equipments which apart from fun also describes science behind it, which becomes learning process for almost all. A toy train ride inside Park passes through a dummy Coal Mine which explains how miners work inside. Also parked in this park are Load Haul Dump (LHD) machines which are used inside underground Mines for extraction and unloading of coal on conveyor belts.

After almost spending more than an hour at this park the tour proceeds to the most interesting part of this Tour, underground mine visit at Saoner Coal Mines of WCL.

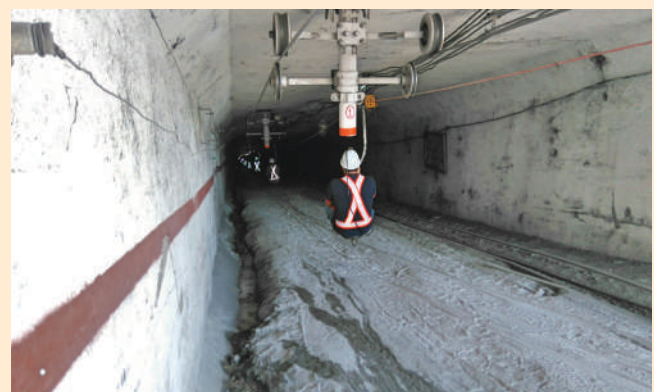
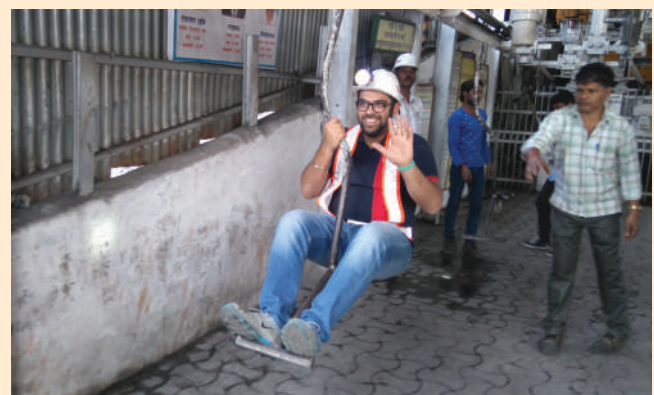
On reaching the cave mouth, the WCL Engineers take charge of the tourist team and they equip tourist with Cross Belt Reflective Jacket, helmet mounted with LED headlamp. It's recommended that one is wearing any type of shoes while entering mine through single seater ceiling mounted ropeway system which takes around 15 minutes to reach at minus 110 meters, around 350 feet underground.

The view while travelling via ropeway and after reaching below is absolutely breathtaking and adventurous. The engineers along keep tourist educated as how Coal formed in past million of years to its extraction process. Tourist can also see LHD machine working inside these Coal caves having size of 4 meters width and 3 meters of height.

After almost spending 45 minutes inside the mine tourist travel through ropeway trolley system come back on ground after returning all the equipments given by WCL Engineers the trip takes the tourist to WCL Guest House which serves delicious homely lunch and tea.

After lunch the bus takes the tourist to the last spot of the itinerary, Adasa, a small village located on Saoner - Kalmeshwar road, renowned for several ancient and magnificent temples. The main temple located here is the ancient Adasa Ganesh Temple which is one of the eight Ashta-Vinayaks in Vidarbha. The 12 feet tall and 7 feet wide monolithic stone idol of Lord Ganesh in Adasa Ganesh temple is believed to be self-evolved. After peaceful darshan at Adasa Mandir, tourist head back to city reaching MTDC Office around 5 pm.

"This tour is one amongst lifetime experience which is filled with adventure, fun and education. I am sure anyone taking this tour will not regret his decision as the memories of this trip will remain forever with him." says Tejinder Singh Renu- Hon'ble Secretary of NRHA when he and his team experienced this unique and adventurous Eco Mine Tour by MTDC in collaboration with WCL. ■





Career Growth Opportunities In Hospitality Industry

The Hospitality Industry has taken the world by a storm. The mere fact that amongst the downfall of the economy worldwide the hotel industry has continued to open fresh and innovative ventures comes as an assurance that the industry still has a long way to go. The Indian hospitality industry has emerged as one of the key industries driving growth of the services sector in India.

All this stands relevant for an aspirant of the Hotel Management because one ought to know that the reality of the industry he/she would eventually be a part of. In times like today where everything is predicted and made available for the masses, a student should carefully research and make his career decisions rather than blindly following someone else or giving in to peer pressure.

There are as many as 2.40 million people working in hotel, catering and allied industries in India. This number is only bound to increase with the advent of more and more skilled

candidates entering the industry through trained courses such as Hotel Management. Also, there are many new hotels which are to be set up in urban and semi-urban areas. Trained hotel management professionals would have privilege over untrained graduates as hotels are not willing invest in training of recruits and rather prefer trained ones.

According to the World Travel and Tourism Council, travel, tourism and hospitality accounts for 8% of the world's jobs and has the highest potential for growth of any industry. International travel alone accounts for more than 840 million tourists annually. The economic, social and environmental impact of tourism is significant and vital to creating sustainable jobs and quality of life. As a vast, dynamic and growing industry, hospitality provides tremendous opportunity for ambitious students who enjoy working with people. The hospital industry operates in a highly competitive environment. It is important that those

seeking careers as successful professionals develop a strong business foundation and customer service skills. Graduates of hospitality management programs are well rounded with a combination of business and life skills that are in high demand with employers.

While hospitality has traditionally been an industry that emphasized hands-on experience, the competitive nature of the business now requires a combination of experience and higher education to build a successful management career. To meet the needs of the industry, hospitality programs offered by colleges and universities have grown rapidly in India. Today programs are offered by a variety of vocational schools, community colleges and both public and private universities. Options range from short-term skills-oriented certificates to post-graduate degree programs.

A postgraduate of the industry should not look at only opting for hotel or airlines afterwards. There are umpteen numbers of industries who look forward to recruiting students of this industry. This industry has moved beyond restaurants and hotels to serving the healthcare, wellness and corporate sector, too.

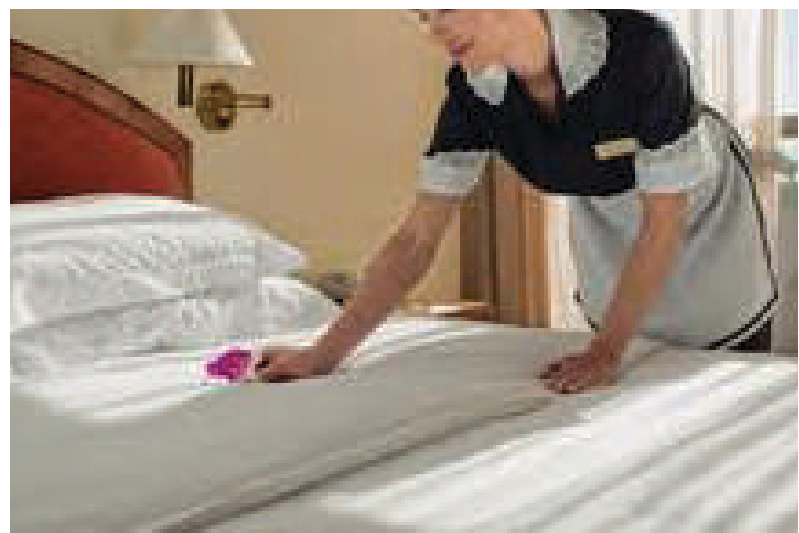
The Hotel Industry still has a large place to accommodate skillful job seekers. The advent of globalization has made it more than possible and the companies more ready to employ more and more budding students from Hotel Management Institutes.

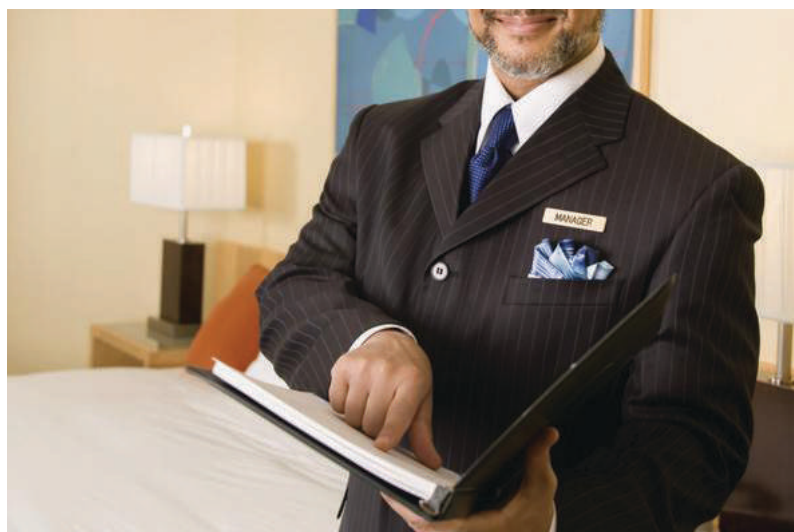
One might think that it is one of the most glamorous industries but the fact remains that a person has to be on his/her toes anticipating needs of its guests and trying to make a smooth sailing even through the most difficult of situations.

Expansion of global travel industry and aviation industry is also expected to have a direct impact on the boost in the hotel industry. Whether one want to further their existing career or switch to another, the hospitality industry offers a wide range of exciting job opportunities. Although many people

immediately think about hotel work when they hear the word “hospitality,” individuals seeking management positions in the field can choose among a number of viable employment sectors including travel and tourism, casino management, and various food and beverage industries. Although it is valuable to amass some practical, entry-level experience in ones chosen area of interest, if one truly wants to advance in your career, most authoritative sources recommend obtaining an appropriate college degree in the academic discipline of hospitality administration. As stated by the online occupational network and employment resource, the hospitality industry can give everyone the opportunity to operate a tour company, plan events at a resort, or board a cruise ship as a recreation director. However, in order to succeed in any of these dynamic fields, the importance of college-level hospitality administration training cannot be underestimated. For those with the proper education and drive, the opportunities in the hospitality industry are nearly limitless. The World Travel and Tourism Council recently released a report that compared economic growth in the hospitality industry to growth in other market sectors. The organization ultimately determined that hospitality and tourism has one of the highest potentials for expansion of any industry in India.

The exceptional economic growth of the hospitality industry fuels an exceedingly quick rate of career evolution. This acceleration can take the form of rapid promotion opportunities or vertical career moves into more complex and prestigious work environments. Because of the dynamic and fast-paced nature of the industry, many hospitality organizations offer administrative positions to employees at comparatively young ages. At the management level, workers in the hospitality industry receive all of the traditional benefits, such as competitive healthcare packages and retirement plans that people have come to expect from a senior professional position. However, the hospitality industry, by its very nature,





typically offers a range of unique and exciting fringe benefits. Depending on specific area of professional interest, one may be eligible for free or discounted housing, hotel rooms, airfare and ground transportation, meals, laundry services, and other valuable amenities.

Benefits of a Hospitality management career

To capitalize on what the hospitality industry has to offer, one must first educate themselves about the intricacies of hospitality administration and familiarize with the diverse opportunities that are available in a wide variety of hospitality fields. In addition to general hotel and restaurant management, one may want to consider looking into employment options in the following, often overlooked, areas:

- Airline and railway travel
- Conferences and conventions centers
- Travel agencies
- Tourist offices and ministries of tourism
- Tour operators
- Spas and wellness centers
- Cruise companies
- Event management
- Casinos
- Catering companies
- Bars and private clubs
- Concert and theatre venues
- Museums and other cultural venues
- Theme parks
- Fitness clubs and sports organizations (such as gyms, golf clubs, and tennis facilities)
- Real estate management companies
- Hotel development and construction
- Manufacturers and suppliers of hospitality equipment

Even individuals who choose to work at a hotel can develop a career path within a number of unique environments, depending on their specific wants and needs. Certain personality types

may gravitate toward a 5-star multinational chain, while others might seek work at a luxury resort, a boutique inn, an eco hotel, or a quaint bed and breakfast. Whatever kind of work environment fits the best. Within each of these hospitality areas and work environments, a range of employment opportunities are available. Although some individuals choose to become an all-around expert in a particular field or market sector, others choose to specialize in a particular industry function like human resources, sales, marketing, or finance. Many ultimately find work in parallel professional sectors such as education, banking, and consulting.

To learn more about the many employment opportunities that are available in the fields of hospitality, look into the educational programs that are offered by specialized institutions which grant bachelor's degrees in hospitality management with a variety of focuses and also grant various master's degrees, including a Master of Science in Global Hospitality Business, and an Executive MBA with a concentration in hospitality administration, to serve existing hospitality professionals who wish to take their careers to the next level.

The hospitality industry offers abundant opportunity for students seeking careers in a dynamic, international industry. If one possess strong communication skills and a desire to provide excellent service to others this fast-paced industry may be for you.

The Future Growth of the Hospitality Industry

The Hospitality Industry has grown at a tremendous pace over the years and has emerged as one of the key drivers of growth of the services sector in India. The fortune of the hospitality industry is intrinsically linked with that of the tourism Industry with both foreign as well as national tourists playing an important role in its growth. With the burgeoning middle class in the country as well as India emerging as a global player, more people are aiming towards India, thus fuelling growth for the Hospitality Industry. The industry is seeing a cumulative

annual growth rate of 14% every year and is expected to grow further leading to several expectations of what the future holds for the Hospitality Industry.

- **Technology Led Innovations In Business**

Businesses are turning paperless and the hotel industry is also moving towards an entirely digital operation, with online presence and social media gaining considerable importance. Mobile technology is also gaining strength with more and more work being done on handheld devices. Mobile apps will be seen taking centre stage over the next few years. The industry is moving towards customization and customers expect their experience within a hotel to be totally personalized for them. This in turn creates a huge range of valuable customer preference data that needs to be fed into the hotel management system in order to deliver a personalized, high quality service for each return visit.

- **Entry Of More Aggregators**

India boasts of more than one lakh hotels. While the number of branded aggregators such as Oyo Rooms, Zo Rooms and Vista Rooms are growing day by day, these numbers show that there still remains a huge untapped market for hotel aggregators and the future will see even more aggregators. What will be interesting to observe though; will be how they differentiate themselves from each other.

- **Entry of More Foreign Players**

With India gaining importance at the global stage and the government allowing 100% FDI for hospitality and tourism sector under the automatic route, the industry will see many foreign players investing in India.

- **Changes In Business Models**

The customer today has become very price conscious and wants greater value for his money. The industry is moving towards budget accommodation without compromising on standards. More and more hotels will launch their budget versions under their own brand names thus catering to a much larger market. Hotels will also be exploring various

other avenues for monetisation like managing events, taxi services etc. apart from their core business. Medical tourism is also gaining importance and hotels are gearing up to tap this market. Serviced apartments are likely to become a major money earner. With most big cities being saturated, the focus will shift to the tier II and tier III cities for growth

- **Consolidation led Growth**

The future will also see groups consolidating their position and the market will witness more tie ups and joint ventures as well as partnerships between different players.

Reasons Why one Should Explore A Career In Hospitality And Tourism

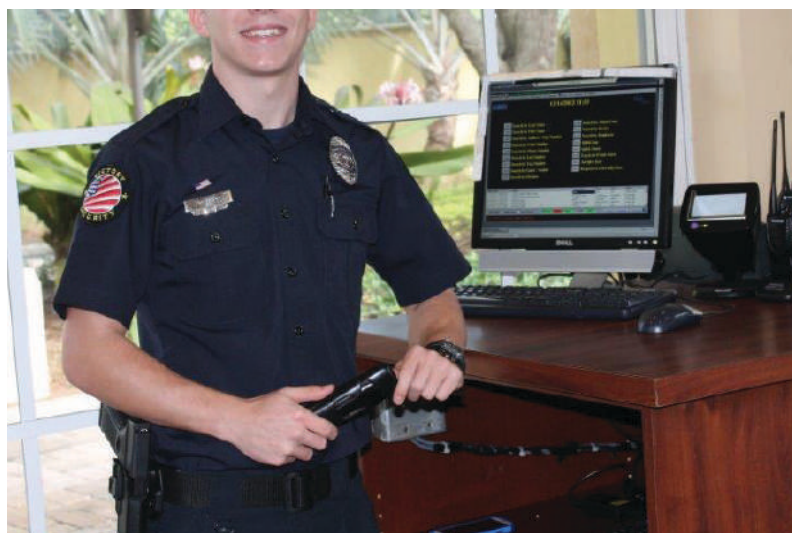
Many of us list “eating out at restaurants” as a favourite pastime and spend hours planning our next dream vacation, yet we often overlook these industries during our hunt for a job after graduation. Perhaps you’ve worked in these industries before – it’s increasingly common for students to work while they complete their studies, and hospitality is often ones best bet to get hired. But did you realize there’s a world of opportunity beyond that entry level position. The career opportunities within the hospitality industry are endless.

- **Acquire a global skill set**

After learning everything there is to know within the hospitality industry, you could easily get a job anywhere in the world. All the culinary skills you obtain from one place can easily be transferable in another country. Moreover, in comparison to other industries, applying for work permits, jobs, or even internships in another country is easy when it comes to the hospitality and tourism industry, so you won’t ever have to worry about having to relearn the same skills again.

- **Work with great people**

The hospitality and tourism industry is a people driven industry. Thus, the people who are hired within these positions are often very easy to talk to, good-natured, and outgoing. If



you're an extrovert and love talking to people, this could be the perfect place for you to start!

- **Every day is different**

No day is ever the same when you have a career in hospitality. You'll get to work in a constantly changing, fast-paced environment. Some days, seasons, and hours can be extremely busy while other times can be slow. Not only that, but you also get to meet new people from around the world on a daily basis. If you love change and like to embrace the challenge of thinking on your feet, then pursuing a job in hospitality is certainly for you!

- **Not your typical 9-5 schedule**

Not one of those people that can sit in a cubicle for 8 hours straight? Don't worry, with a hospitality career, you won't have to! There is always something to be done, and you'll always find yourself up on your feet! Not a fan of the consistent 9-5 work schedule? Not a problem. Jobs within this industry typically have flexible schedules, regardless of if you're a night owl or a morning person.

- **Showcase your creativity**

A job within hospitality is all about showing off your passion and creative talents. Whether it's creating a meal, drink, or experience, it all becomes an opportunity to show your originality by what you bring to the table (literally).

- **Relatively secure position**

Despite times of economic hardships or financial turnover, people will always need food, drinks, or somewhere to sleep. A career in the hospitality industry is sure to bring financial security for years to come.

- **Great work perks**

Who says a hospitality career is all work and no play? From tips and bonuses, to travel and leisure discounts, the hospitality industry offers many enticing incentives.

Hospitality industry in India is one of the fastest growing industries of the country. While there are many big Indian names like Oberoi, Taj, Leela, ITC have already captured a big market share; international brands are also on a spree of expansion. India has seen a huge growth in its hospitality sector in recent years. Almost all the big brands have added hundreds to thousands of new rooms in their room inventory and most of them have further plans for expansion. Hospitality industry has seen a fourfold growth in recent years. One of the biggest reasons of this growth is that India has emerged as one the most important business destinations in South Asia. Growth in IT as well as India's potential to become one of the best tourist destinations in the world have attracted all major global hospitality brands towards India.

Today there is much growth in the career opportunities in the hospitality Industry. According to a recent report of the Associated chambers of commerce & industry of India, Indian travel, tourism and hospitality industry is expected to become world's second biggest employer with around 40,37,000 employees by the year 2019. As one of the most important parts of tourism industry, hospitality is expected to have a biggest share in these numbers. It mainly offers career in its four core operational departments i.e. Food production, Food & beverage service, Front office & Housekeeping. Apart from these, it also offers jobs in Sales & marketing, Human resources, Accounts/ Finance, Security, etc.

The hospitality industry needs a large number of skilled and semi-skilled employees but here again it is facing a huge gap as demand is much more than the actual supply, as India hosts more than 30 hotel brands which are expanding all over the country, even in the smaller towns creating huge career opportunities in the coming years. ■





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HOTEL FORTUNE PALACE

First Four Star Hotel In Jamnagar

“The key purpose is to payback to motherland India by sharing a sense of responsibility toward the nation, primarily through creating at least! Few member of jobs and then take it on from there with a purpose to gradually contribute toward Indian service sector.” Mr. Keshav Khistria who is NRI and the owner of Hotel Fortune Palace.

A unique blend of contemporary design and urban style Hotel Fortune Palace creates a striking landmark in the City of Jamnagar. An officially categorized first four star hotel stands tall and proud as the symbol of timeless Indian Hospitality, where innovation, ideas and change are the way to the future. The hotel is designed with business & leisure tourism in mind, and it's just minutes from city shopping facilities, key attractions, sumair club, coastal line, besides directly linking to the city airport, bus and railways station in about 5 Kms distance.

Hotel Fortune Palace is a city icon, serving an array of international delights under a soaring atrium where each guest interaction is a memorable experience.

Accommodation

Hotel Fortune Palace Jamnagar's premier hotel provides the highest level of service, ultimate in comfort and style. It has

tastefully decorated 45 rooms & suites providing luxury feel with all the modern amenities and toiletries.

Club Room

Club room is well equipped with contemporary facilities for business as well as leisure travelers. It features modern décor, a plush king sized bed, a work desk with Wi-Fi internet access.

Royal Club Room

Spacious room with modern design that complements a plush king bed, work station with complimentary Wi-Fi internet and a bath area with separate tub and shower.

Premier Suite

Luxurious suite with a lush living area, work desk with complimentary Wi-Fi Internet access, bath with separate tub and shower and bedroom with a plush king size bed.

Fortune Palace Suite

The Fortune Suite has tastefully decorated interiors designed for supreme comfort. The Suite offers bed room with plush king size bed and wooden floor, work station with complimentary



Wi-Fi internet and a separate living area. The Fortune Suite offers special touches that include luxuries such as a marble bath and a Jacuzzi to pamper one's senses.

Food & Dining

The Saffron

The Saffron Restaurant is world-class gourmet dining in exclusive settings & firm favorite fine high-end restaurant within city, which dreamed up by top designers. Enjoy choice cuisine from the chef who believes in pursuing honest, authentic recipes with a little innovations that are distinctly our own. Depending on your mood and the occasion, choose from special menu inspired by Indian, Chinese, Italian, Mexican, and local cuisine. The Saffron features an all-day A la carte dining and Buffet breakfast, with the purpose to please every proclivity for breakfast, lunch and dinner. The Saffron is also a home to the city's quiet and delightful afternoon tea.

Business & Events

From board meeting, conference, to lavish banquet, this luxury hotel is the perfect setting for prestigious events in the city of Jamnagar. As a venue for events ranging from parties, to banquets, to conferences, to private dining, at Hotel Fortune Palace, is unsurpassed in terms of classiness and prestige. Hotel Fortune Palace has been hosting unforgettable social city events and meetings for over 7 years from now. Their legendary contemporary banquet and conference decor offers an exquisite setting for celebrations of large, medium and small size events.

They have a Banquet hall, ad-measuring about 1800 sq.ft, and a Conference Hall, ad-measuring about 800 sq.ft.

The Banquet and Conference Hall can be combined together for a single function.

Business Service Centre

The devoted business centre of Hotel Fortune Palace offers a professional and technologically advanced service. Secretarial and IT support is on hand to ensure that guests have all they need to work away from their office with maximum efficiency.

- Business Service Centre staffed between 10:00 AM and 6:00 PM
- Copying
- Courier Service
- E-mail & Internet
- Facsimile
- PC Available
- Printer
- Secretarial Services

Health and Beauty

Located on the top floor of the hotel, their Health & Beauty section offers a tranquil and peaceful environment with best of bundle to match the need of guest's health and beauty. They offer the gym; Salon and massage service for flawless beauty and complete confidence emerge polished, poised and perfect for one's life style. Hotel Fortune Palace features a compact save for airy and energizing gym with the latest techno gym equipment with everything one need to stay in perfect condition. Personal trainer can be availed on call basis to meet fitness goals. The gym is complimentary service to all hotel guests. And those little extra touches:

- Still water, juices, fruits can be ordered with little extra touches
- TV monitors and headphones available
- Fully air-conditioned gym room
- Shower room with towel

Come be our guest in Jamnagar! And make the most out of our premier concierge services, tailored treatments at our beauty salon & gym together with on-site as well as in-room dining options which will make you feel special. ■





The historical city Of Gujarat A Gem Of Kathiawar

Jamnagar lies on the coast of Gulf of Kutch in the state of Gujarat. It is the administrative headquarters of the Jamnagar District. Jamnagar is the fifth largest city in the Indian state of Gujarat after Ahmedabad, Surat, Vadodara and Rajkot. Jamnagar is the largest city on the western most side of India.

The Modern look of the city was initially given by Jam Saheb Shri Ranjitsinhji, who actually built the city with all the modern infrastructure of that era was done during his reign during 1920s, the city was thereafter substantially developed by Jam Saheb Shri Digvijaysinhji Ranjitsinhji in the 1940s, when it was part of the Princely state of Nawanagar. The city lies just to the south of the Gulf of Kutch, some 337 kilometers west of the state capital, Gandhinagar. Jamnagar has the largest production of Brass items in the country. Jamnagar is known as 'World's Oil City' because the world's biggest oil refinery, belonging to Reliance Industries, and a

smaller one belonging to Essar Oil are located in Jamnagar. Jamnagar has base stations of all three wings of Defence: the Indian Air Force, Indian Army, and Indian Navy. Geographically Jamnagar supports all branches of defence, as it has access to the sea for the Indian Navy and a large air base due to the city's strategic location close to Pakistan. Also Jamnagar has huge reserves of bauxite, contributing 96% of the total production in the state.

Jamnagar is also famous for its Bandhni clothes. Approximately 10% of Jamnagar derives its income from this industry; this clothing is traditional in Jamnagar, and it is exported outside of India. Jamnagar is ideally located to explore the coastline that stretches till Dwarka, one of the most important Hindu pilgrimages. Also known as Chhoti Kashi, Jamnagar is dotted with several Hindu and Jain temples. According to a legend, the region where the city is situated now was the place where Lord Krishna used to live after he moved out of Mathura. With exquisite examples of Rajput architecture and a prominent pearl fishing center, Jamnagar is Gujarat's lesser-known gem.

Bala Hanuman Temple



The Bala Hanuman Temple is on the south-eastern side of Ranmal Lake. The temple is famous for the continuous 24-hour chanting of the mantra 'Sri Ram, Jai Ram, Jai Jai Ram', since August 1, 1964. This devotion has earned Bala Hanuman Temple a place in the Guinness Book of Records. Thousands of devotees visit the temple every year. One can visit the temple to be witness to their prolonged act of religious devotion and even join in if wish to contribute to the effort, especially at night, during the more difficult sessions.

Bhid Bhanjan Temple

Near Bedi Gate, west of the town hall is the Bhid bhanjan temple. The temple displays a local style though it was built in a period where most structures were constructed with a western influence. The intricate silver work on the doors is a testament to the craftsmanship that is found in Jamnagar even today.

Bhujio Kotho



Bhujio Kotho enjoys a distinct place among the tourists because of its height and circumference. It is on the bank of the Lakhota Tank, near Khambholiya Gate. This monument

having five floors was believed to be constructed for protection during the invasions. On the first floor there are guns placed in each directions and in the walls, holes are made to place the rifles. On the upper floor a tank is constructed to store water and on its peak a dancing peacock is placed.

Bohra Hajira



Jamnagar is sometimes referred to as Chhota Kashi (small Kashi), because of the abundance of temples and holy places around the city. In addition to the Bala Hanuman temple, Ratan Bai mosque, Jain temples, Bhid bhanjan temple, Parsi Agiari, and Khijada temple, there are various other Jain and Hindu temples, a temple for the sizable Kabir sect in Jamnagar, old mosques and dargahs.

The dargah of the Dawoodi Bohra community, also known as the Bohra Hajira, a magnificent mausoleum in worship of a Muslim saint, on the banks of the river near the Rajkot highway, is worth a visit.

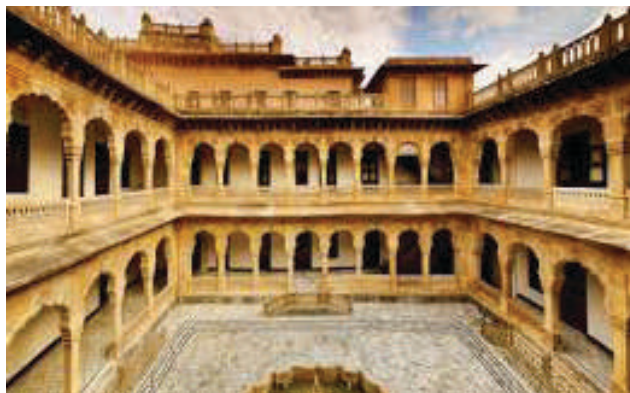
Chandi Bazaar

The area around the Jain temples is called Chandi Bazaar, meaning "silver market", where one can find gold and silver artisans practicing their ancestral trade. They are now joined by other metal workers, in the winding streets.

Cremation Park (Manekbai Muktidham)

For a complete sense of the sacred in Jamnagar, one should also visit the cremation park, known as the Manekbai Muktidham, built in 1940 near the center of the city. The surprisingly pleasant atmosphere of this lovingly designed garden, with statues and murals and a library, brings us in contact with death in such a way that we are free from fear or aversion, and can see death as simply a stage of life, as depicted by one of the artistic representations in the park.

Darbargadh Palace



East of Chandi Chowk is Darbargadh, the old royal residence, built in 1540 but extended over the years as can be seen by the mix of architectural styles, also representing the fusion between Rajasthani and European elements. The semi-circular palace complex consists of a number of buildings with very fine architectural features and detailing. It has some fine examples of stone carvings, wall paintings, fretwork jali-screens, ornamental mirrors, carved pillars and sculpture. The walls outside have carved jarokha balconies in the Indian tradition, a carved gate and Venetian-Gothic arches.

Dhanvantri Mandir (Ayurvedic University)



Dhanvantri Mandir was built under the personal supervision of Dr. Pranjivan Manekchand Mehta, Chief Medical Officer of Guru Govindsingh Hospital. After independence it gained the status of Ayurveda University. It has a good library, workshop and been a place of research and international seminars on Ayurveda- an ancient Indian medicinal system.

Gaga Wildlife Sanctuary

Gaga Wildlife Sanctuary in Jamnagar is a secure abode for varied vertebrates and invertebrates. Confirmed as a



wildlife refuge in the year 1988, this sanctuary spreads over an area of 332 square kilometers. The natural vivid vegetation of this region with lush green patches of grasses and other shrubs forms a unique abode for native and migratory weathered birds. The enormous, pouched bills of serene white and large pelicans, textured and patterned feathered Spot-billed Ducks along with elongated and regal forms of flamingoes inhabit the waterscapes and create an inimitably pictorial sight. These winter guests along with demoiselle cranes and common cranes make this sanctuary an ecstatic locale for bird enthusiasts. Mammals like wolf, jackals, mongoose, jungle cats, joyously wander around their cosseted domicile within the grasslands. Butterflies, moths, honeybees, wasps with their mischievous flip-flapping movements add in a bouncy energy to the area while the varied types of spiders mystify the ambiance with their intricate webbed tapestry. The sanctuary within its blossoming best is one of the best places to visit within the period of autumn to spring. Toddle around the seashore during sunrise and sunset and capture riot of orange to red colors distinguishing the horizon while glistening the soft coat of the birds. Watching them flying across the vibrant sphere or swimming along with the impish waves is a pleasure unparalleled and unique. An exploring walk around the grasslands or the agricultural grounds brings you across the resident animals and fluttering butterflies of the region.

Jain Temple Triad

South of the mosque are three Jain Temples, built between 1574 and 1622, the most intricate of which is Raisi Shah's temple, dedicated to the tirthankar Shantinath, with a sanctum dome decorated with gold inlay work. Its various



chambers, elaborate geometric patterns in the marble floors, many with mirrored ceilings. Next is the Vardhman Shah temple, dedicated to the tirthankar Adinath, a more simple structure, but also more vibrant in color. The third temple of the triad is smaller, but also interesting.

Jogger's Park

This is the new garden in the city a botanical one which is their in the new and modern city area on Palace Road. It is very much used by the daily walkers and joggers of the western part of city area.

Khijada Temple



The Khijada temple is the founding site of the Pranami sect that, while based in Hinduism, promotes unity of all religions. The temple structure is built around two 400-year-old sacred trees. The name of the sect comes from the word pranam, or an acknowledgement of the divine in each being, demonstrated by a greeting of folded hands. The priest and many members of the community are involved in various social service activities, including HIV/AIDS prevention. These activities are open to newcomers, so if one is interested, or even just want a more detailed history of the temple community, ask for Shri Surendraji, a resident monk, or Navinbhai Parikh.

Khijadia Bird Sanctuary

Khijadia Bird Sanctuary, located 10 km north east of Jamnagar, represents the combination of seasonal freshwater shallow lake, inter-tidal mudflats, creeks, salt pans, saline land and mangrove scrub. The place is a known breeding ground of the Great Crested Grebe. Apart from it, Little Grebe, Purple Moorhen, Coot, Black-winged Stilt and Pheasant-tailed Jacana are also recorded breeding here. Raptors, including harriers, eagles, hawks and falcons are also spotted here. The sanctuary also shelters



migratory birds such as swallows, martins, wagtails and various waterfowls. It is considered as an important site for ecological research and education.

Kotha Bastion

The Kotha Bastion is Jamnagar's prize possession. It has a fine collection of sculptures, coins, inscriptions and copper plates and the skeleton of a whale. One of its most interesting sights is an old well where the water can be drawn by blowing into a small hole in the floor.

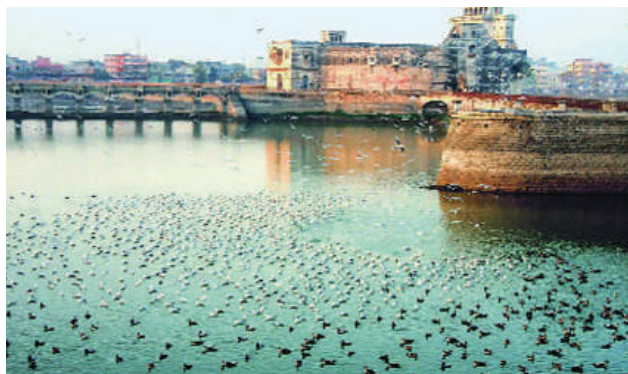
Lakhota Palace and Museum



This small palace, on an island in the middle of the Lakhota Lake, once belonged to the Maharaja of Nawanagar. This fort like palace has semi-circular bastions, turrets, a pavilion with guard-rooms housing swords, powder flasks and musket loops. An arched stone- bridge with balustrade connects the Lakhota Palace with the town. Today it houses a small museum. The fort museum has a good collection of sculptures that spans a period from the 9th to 18th century and pottery found in ruined medieval villages from the surrounding area. The very first thing you see on entry, however, before the historical and archaeological information, is the guardroom with muskets, swords and

powder flasks, reminding you of the structure's original purpose and proving the martial readiness of the state at the time. The walls of the museum are also covered in frescoes depicting various battles fought by the Jadeja Rajputs. The museum is reached by a short causeway from the northern side of Ranmal Lake.

Lakhota Talav



Every year about 75 species of birds, including pelicans, flamingos, spoonbills, ducks, terns, and gulls, descend on this lake, making it a lively bird watching site, a pleasant surprise in an urban center. The lake is most lively in the evenings, when people relax around the lake to enjoy the breeze and a chai, kulfi, or chaat from one of the many food stands, and at night the lake is beautifully lit. One can go for a 15-minute boat-ride around it, or rent a paddle boat. Around the lake there are parks, a night market and even a small zoo.

Marine National Park



India's first marine sanctuary, the park is situated almost 16 nautical miles away in Great Arabian Sea near Jamnagar and spreads over an area of about 458 kms. Located at about 7 km from the city centre, the park comprises an archipelago of 42 islands noted for their coral reefs and mangroves. It is possible to see dolphins, finless porpoise and sea turtles and a variety of colourful tropical fish. The entire sanctuary has various marine lives. The area also attracts a host of water birds.

Mota Ashapura Maa Temple

Ashapura Maa is the Kuldevi of the Jadeja clan of Rajputs who ruled this place. The temple is located in the east part of Jamnagar from where the entrance Gate to the city is situated and its close to Darbargadh in old city area.



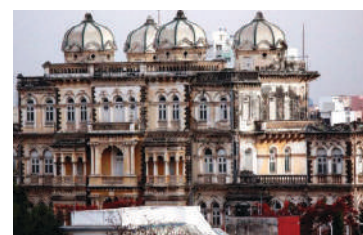
Pirotan & Narala Island



Of the 42 islands, the only ones that visitors are permitted to enter and explore are Pirotan Island, which is easier to access and therefore more popular, and Narala Island, which lacks infrastructure can only be reached at certain times, when the tide is high enough. The islands are uninhabited except for the workers at Pirotan Island's lighthouse, so enjoy the solitude and use it as an opportunity to lose yourself to the wide world around you. Armed with a little knowledge, you can spend hours walking around the tidal flats at low tide, observing the fascinating marine life as it lies exposed from the receding waters. Some of the creatures, such as jellyfish, are best left untouched. Be sure to ask the park officers what others should be avoided, but don't be afraid to have a hands on experience with the creatures that are open to it.

Pratap Vilas Palace

The beautiful Pratap Vilas Palace, built during the rule of His Royal Highness Jam Ranjitsinhji, is a distinct place to visit for a variety of reasons. It has



European architecture with Indian carvings that give it a totally distinct appeal. It was built as a mimic of Victoria

Memorial Building of Calcutta but the domes built on it are according to Indian architecture, out of which 3 domes are made of glass. Carvings of creepers, flowers, leaves, birds and animals on the columns make the palace lively.

Ranjitsagar Dam



Ranjitsagar Dam is the water source for the city. It has a municipal garden, a pleasant spot for picnics and bird watching during the migratory season.

Ratan Bai Masjid

In the center of old city is this old mosque, a structure hard to miss with its two towering green and white minarets. Its doors are made of sandalwood, inlaid with mother-of-pearl. It has its own rainwater harvesting system, with a tank holding water for ritual washing before namaaz.



Rozi and Bedi Ports

Rozi and Bedi are two prominent ports along the shores of the mighty Arabian Sea. These attractive seaside picnic spots offer excellent facilities for fishing and angling. These ports make great daytrip spots for seaside picnics or fishing. They are accessible by ferry from Nava Bandar, 3km from Jamnagar.

Shantinath Mandir

Shantinath Mandir is situated, south-west of Bedi Gate, in Jamnagar. The temple has intricate carvings and the walls are adorned with fine murals, which depict the life of Jain saints. The floor is made of marble and decorated with distinctive Jain patterns in yellow, black, white and red.

Shiv Temples

The Shiv Temples within the city are so many. Temples like Badri kedar Nath and Nilkanth Mahadev Temple around the Town Hall and the Kashi Vishwanath Temple on the K.V. Road are worth visiting.

Solarium

Also known as the Ranjit Institute of Poly-Radio Therapy, the Solarium was built by Jam Shri Ranjitsinhji in the 1920s during his rule by bringing in an expert from France. This slowly revolving tower provides full daylong sunlight for the treatment of skin diseases. With the destruction of two similar solaria in France during World War II, this is probably now the only one of its kind in the world, and certainly in Asia.

Vardhman Shah's Temple

Vardhman Shah's Temple is a delightful shrine and one of the four main Jain temples in Jamnagar. The foundation stone of this shrine was laid in 1612,



during the reign of Jam Jasaji I and was completed in the year 1620. Fifty two very small temples or 'Deri' were built around the temple in 1622.

Vinoo Mankad Statue

Walking distance from the Town Hall on Bhid bhanjan Road next to the cricket ground, this statue is a beautiful tribute to Mankad, one of India's greatest cricketers. He is caught at the top of his bowling run, as he is running in to deliver one of his often unplayable left-arm spinners.

Willingdon Crescent

The impressive Willingdon crescent was constructed by Jam Ranjit Singh, inspired by his European journey. It comprises arcades of cusped arches, larger on the ground floor and smaller on the upper storey, pilasters on the curving walls, and balusters on the parapet. The statue of Jam Saheb is situated in the centre of the crescent.

Jamnagar is a beautiful destination in Gujarat. A booming economy and a pleasure to tourists, Jamnagar has the best of both worlds. It is an unbelievable amazing city of Gujarat which is clean, clear, fresh and untouched. Jamnagar, a historical city on the shore of the Gulf of Kutch is a gem of Kathiawar. ■



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Shiva Kitchen Equipments Pvt. Ltd. has earned strong reputation and reliability among its clientele through consistent provision of a huge range of international quality products and excellence. All the products from the company's warehouse are expected to be durable and strong in regards to performance. Now the company can boast for being the first ever organization in India that has emerged with its own setup of CNC Machine for its manufacturing unit.

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Food Warmer

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The lights weight and portable Food Warmer is nothing but an intelligent showcase that keeps food hot and fresh for long and make them easily accessible by the customers. The curved panel enabled food warmer is good to keep at food joints and other eateries like hotels and restaurants. The clear glass guard helps the customers in getting a clear

view of the food items they are looking for. Thermostatic control lets the user in keeping the temperature fixed as per requirement. Both liquid and solid food items can be kept in this particular type of showcase. Moderate price and reasonable current consumption makes the whole system cost effective for the user.



Technical features:

- Power : 1.2 kW
- Voltage : 220 - 240 V
- Dimensions : 660 x 500 x 620 mm
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