

School of Professional Studies Department of Hospitality Management and Catering Technology

In collaboration with



#### organizes

INTERNATIONAL CONFERENCE

# THEME BACK TO SCHOOL

## **Conference** Title

*"GLOBAL SHIFT IN HOSPITALITY SECTOR EMPHASIZING ON ACCOMMODATION, FOOD AND BEVERAGE, FOOD NUTRITION AND TECHNOLOGY"* 

## $\underset{\text{May 2023}}{08 \text{th} \& 09 \text{th}}$



To join the Conference group, Scan the QR code



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## Conference Highlights

- 1. The International conference by Department of Hospitality Management and Catering Technology on the topic "Global shift in hospitality sector emphasizing on accommodation, food and beverage, food nutrition and technology."
- 2. The conference will focus on how hospitality professionals have been able to rethink and adapt to the global shift in the field of hospitality.
- 3. The conference will emphasize food nutrition and technology which combines different spheres, stimulate the exchange of ideas and enable participants to grasp the latest developments and concepts in the field of food technology and nutrition.
- 4. Platform to share knowledge and research output in the form of paper presentation and learn from experts.
- 5. Opportunity for publishing the research papers in ISSN indexed journal- RIPPLES.
- 6. Access to half day workshop on basics styles of flower arrangements and Ikebana by industry expert.

### Conference Concept Note

The International conference by Department of Hospitality Management and Catering Technology on the topic "Global shift in hospitality sector emphasizing on accommodation, food and beverage, food nutrition and technology." The field of hospitality, nutrition and food technology, which is impacting market in diverse direction, it is our duty as professionals to discover, examine, scrutinize, explore, and understand meaning to these transformations. In this regards the international conference wishes to get a plethora of speakers none forum and engage the audience with their topics of expertise in the areas of hospitality. The conference's notable speakers will be focusing on bringing forth the viewpoints of the shift in the industry and giving an outline of the futuristic alterations. This will significantly impact the economy of the country.

Conference presentation opportunity: In hybrid mode (Physical and via Microsoft Teams)



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## Conference Publication Opportunity

#### "RIPPLES" (ISSN -2229-6794)

Objective of the publication: Sharing views, experiences, research work and various innovations in the future of hospitality, food, nutrition and technological practices, opportunities & perspectives.

#### Invited themes for the papers:

- New employment opportunities in hospitality sector.
- Unique business models in hospitality and food and beverage.
- A novel approach to innovation in food and beverage nutrition science for sustainable development.
- Empowerment and housekeeping practices and nano technology.
- Housekeeping practices in allied hospitality services.
- Consumer behaviors towards vegan food and alternatives.
- Major food and beverage industry challenges and trends of 2023 and beyond.
- Quality control and quality assurance of food and beverage.
- Human resource strategies and operations for the hospitality industry.
- Equality, gender and diversity issues in international hospitality organization.
- Hospitality and international tourism information system.
- Consumer behavior in the hospitality industry.
- Future trends and innovations in hospitality marketing and management.
- The latest developments and studies in the field of food and nutrition.
- New challenges and future perspectives in nutrition and sustainable food in post pandemic.
- Recent advances and prospects focusing on discoveries in food science and technology.
- Food components & their nutritional, technological, and sensory properties.
- Using digital technologies in food fortification for improved nutrition
  outcomes.
- Recent food trends, future foods and clean eating.
- Post pandemic food security challenges.
- Advanced research and trends in food science.
- Innovation in food and beverage entrepreneurship and best practices.
- Innovations in guest engagement programs.

#### Submission and Selection Specifications:

- Abstract (250-300 words, with 5 keywords) and full paper (3000-5000 words including references) should be typed in size 12, Times New Roman font with 1.5 line spacing.
- Author(s) name, designation, organization and contact details should be tagged along with the title of the paper in the first page followed by abstract and full paper from second page.
- Paper should follow the sections as introduction, literature review, methodology, results, discussion, and conclusion.
- Citations and references should follow APA 6 style.
- Author and Co-Author(s) (maximum 3 for a paper) should register separately.
- Papers will be double blind reviewed before confirming for presentation in the conference.

#### **Important dates:**

Abstract and manuscript submission:	April 25th, 2023
Acceptance notification (post review)	: On a rolling basis.
Final copy submission	: May 05th, 2023
Registration and Power Point	
presentation submission	: May 05th, 2023
Send your papers at transition@garde	encity university

#### **Registration fee for Conference:**

- UG/ PG Students (the conference package includes tea & snacks, conference lunch and participation certificate)- Rs. 250
- Above category with paper presentation and publication in RIPPLES journal-Rs. 500
- Industry professional/ Research scholars/ Corporate members/Entrepreneurs/ Academicians (the conference package includes conference kit, tea & snacks, conference lunch and participant certificate)-Rs. 500
- Above category with paper presentation and publication in RIPPLES journal-Rs. 750

Mode of Payment- Demand draft/NEFT/UPI (DD in favor of "Finance Officer Garden City University, Bengaluru) Registration should be done for each author to receive the certificates.

## Payment Process and Instructions

The payment for registration and participation can be done using the given account details:

Name	: FINANCE OFFICER GARDEN CITY		
	UNIVERSITY		

Α	/C No	04982010091540
n		04702010071340

- Bank : CANARA BANK
- Branch: GARDENCITYCOLLEGE, BANGALORE
- IFSC : **CNRB0010498**



## **About Garden City University**



Garden City University was established under Karnataka State Act no. 47 of 2013 and approved by UGC. The University is a product of a legacy of providing quality education for more than 3 decades. The journey started with the establishment of Garden City Education Trust in the year 1992 by Dr. Joseph V.G. who is the first Chancellor of Garden City University. The Trust was established to set up centers for educational excellence that would accept only qualitative practices nurturing students with value-based education. The University, ever since its commencing has focused on holistic international standards of education. The nine schools from different streams of Commerce, Science, Humanities and Engineering offer numerous programmes that are the best in the industry and the country. Unique programmes at UG and PG levels like Forensic science, Cyber Forensic, International Accounting, English with Comparative Literature, Food Technology, Nanotechnology, English with Computational Linguistics are offered at GCU. Apart from UG and PG programmes all schools offer Ph. D programmes. All UG programmes at GCU comply with NEP 2020.

A new university campus is being developed in a lush green area spread over 150 acres of land, adjacent to the Volvo manufacturing plant. This is a part of the township envisioned by Dr. Joseph V.G. which would have Knowledge Parks, IT and BT Parks, Hotels and Convention Halls, shopping malls and Residential areas.

The Mission and the Vision of the University is based on the belief that social development is an avenue for nation building which is inculcated through the approach and the policies of the University.

## IKEBANA FLORAL WORKSHOP 8TH MAY 2023

Learn the beautiful art of Japanese flower arranging by Ms. Namitha Suresh, President – Ikebana International, Bangalore Chapter and Founder member & Director –Sogetsu on 8th May 2023 at Garden City University.

Ikebana (or "arranging flowers" or "making flowers alive") is the Japanese art of flower arrangement. It is also known as Kadō ("way of flowers"). The tradition dates to the 7th century when floral offerings were made at altars.

## Attributes of Department of Hospitality Management & Catering Technology

The Hospitality Management and Catering Technology programme at GCU entails the learning of specific management techniques including hotel marketing, maintenance, administration, housekeeping, catering, and other aspects that are important for a fruitful career in the hotel industry.

The aim of this programme is to effectively train those who wish to make a difference in the hotel industry so that their impeccable knowledge and expertise elevates them into competent hotel managers.

With the hotel management strategies inculcated in the students at GCU, they will have the skills needed to cater to the different demands of their guests. They will also be able to quickly familiarize themselves with the ever-changing market trends, thereby helping the hotel they manage, prosper.

Graduates in hotel management can take up different roles in hotels, airline catering and cabin services, tourism associations, catering institutes, and club management, to name a few.

## **Conference Patrons & Conveners:**

**Chief Patron:** 

Dr. Joseph V.G., Chancellor, Garden City University, Bangalore

<u>Steering Committee:</u> **Prof. G.R. Naik**, Vice-Chancellor, Garden City University **Mr. Christo V. Joseph**, Director, Strategy and Planning, Garden City University **Dr. Vandana Hegde**, Pro Vice Chancellor, Garden City University **Dr. Sibi Shaji**, Registrar, Garden City University **Dr. Sheeja M.S.**, Controller of Examinations, Garden City University

Convener: Mr. Nabeel A.R., Assistant Professor

<u>Co-convener:</u> **Chef Ravichander Reddy**, Assistant Professor

Organizing Committee: Mr. Ranganathan Yadunath, Assistant Professor Mr. Natesan.T, Assistant Professor Ms. Madhushree, Assistant Professor

For Conference Support :

**Mr. Ranganathan Yadunath** Assistant Professor, Ph: 8884764769 ranganathan.yadunath@gardencity.university transition@gardencity.university

## FOOD CARNIVAL - 9TH MAY 2023

Department of Hospitality Management & Catering Technology launched "Kaffe Gardenia "a food & beverage student-based start-up. This start up is focused on students preparing delicacies and selling them, wherein the student learns costing, culinary preparation, sales, and marketing as well as financial management, under the guidance of the faculty member.

Under the Kaffe Gardenia the food carnival will host several epicurean extravaganza menus ranging from lip smacking street foods to gastronomical delights.