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Career and Equipment Guide For Hoteliers

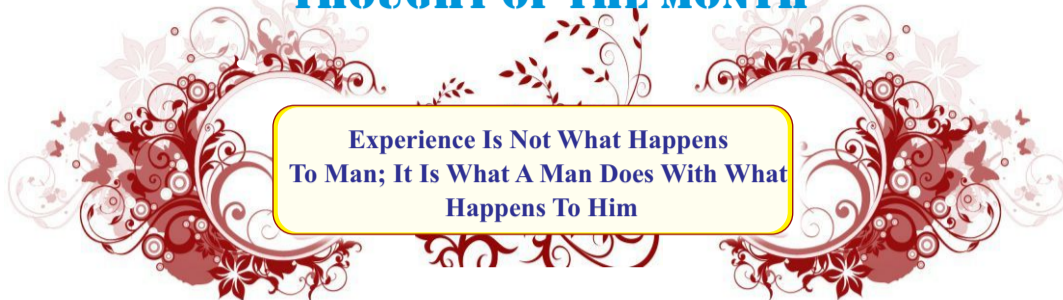
www.hoteliertalk.com

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July - 2015

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THOUGHT OF THE MONTH



Experience Is Not What Happens To Man; It Is What A Man Does With What Happens To Him



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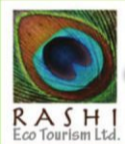
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Contact: 044- 49065154

Email: recruitment.itcgradchola@itchotels.in

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Company Name : KURUNJI TRADERS

Address : K-23 & N-65, Periyar Vegetable Market, Koyambedu, Chennai - 600 092.

Contact Person : Mr.S. Kumar

Contact : 044 - 65157999 / 98406 22259

Website : www.hoteliertalk.com/kurunji

Email : kurunji@rocketmail.com



20160431

CP FASHION

Company Name : CP FASHION

Address : # 15/90, Razack garden, Arumbakkam, Chennai - 600 106.

Contact Person : Mr.Vikas

Contact : 98410 99898/ 044 - 2363 2782

Website : www.cpfashion.co.in

Email : cpfashion@dataone.in

Product Profile : We Manufacture and supply Hotel industry Products Laundry bag, Dry Cleaning Bag, Shoes & Chappals Bag, Newspaper bag, Hair-Dryer bag and Toilet roll. Our Products are 100% Eco Friendly and recyclable. We can customize the product with hotel logos either printed or embroidered.



PRESSING



SHOE BAG



NEWS PAPER



LAUNDRY

20150725

RSM Uniforms

Company Name : RSM UNIFORM

Address : # 74, Godown Street, Amex Arcade, Chennai - 600001

Contact Person : Mr.Rahul Jain

Contact : 9176634635

Website : www.chennaiuniforms.com

Email : rahulrpatni@gmail.com

Product Profile : Uniforms for various segments of industries that include the Educational segment, Hospitality industry, healthcare sector, Aviation and other occupational and professional cadres.



20151108

CLAD TAILORS

Company Name : CLAD TAILORS

Address : # 17/2, New - 43, Noor Veerasamy St Main Road, Nungambakkam, Chennai - 600034

Contact Person : Mr. Sathya Narayanan

Contact : 98400 73858

Website : www.hoteliertalk/CladTailors

Email : claddesigns@yahoo.com

Product Profile : All Kinds of Uniforms. Specialists in Hotels and Hotel Management Colleges Uniforms
Highlights: Prompt Delivery Low Cost



20151124

SARATHY PHOTOGRAPHICS

Company Name : SARATHY PHOTOGRAPHICS

Address : # 24, Periyar Street, Gandhi Nagar, Saligramam, Chennai - 600 093

Contact Person : Mr.S.Parthasarathy

Contact : 98405 28581

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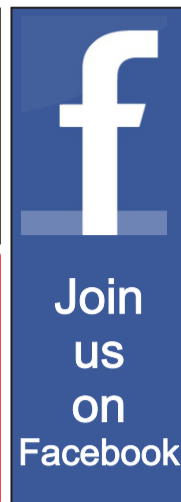


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- RECEPTIONIST/Eugene/intermediate/eugenedesouza19@gmail.com/+919585827341/Banglore
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- SPA SUPERVISOR/G.JYOTHI/B.Sc./jyothi_gang@yahoo.com/098844669649/Mumbai

JOB OF THE MONTH - OTHER

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Pleasant Days Resort	A/C Mechanic & Electricians	Fre/Exp	8939845204	Chennai
Bhojan Express	Cashier	Fre/Exp	7418904445	Chennai
Hotel Leroyal Park	Gym & Swimming Pool Coach	Fre/Exp	9367742120	Pondy cherry
Adyar Ananda Bhavan	Driver Ac Technicians	Fre/Exp	044 - 42333333	Chennai
Annamal Institute of Hotel Management	Accountant	Fre/Exp	044 65330070	Chennai
Barbeque Nation Hospitality	Cashiers Accountants Sr.Accountants	Fre/Exp	9900067377	India
Akshaya Management	HR Manager	Fre/Exp	7418625225	Chennai
Hotel Benz Park	Security Supervisor Accountant Night Auditor	Fre/Exp	9600020010	Chennai
Shri Perumal Inn	Dish Washing Cleaning Ladies	Fre/Exp	9894026851	Opp Pothys
Gold Ray Sarovar Portico	IT Manager	Fre/Exp	9585503495	Salem

WELCOME TO

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INGREDIENTS OF THE MONTH



All Spice

Allspice is a tropical evergreen shrubby tree, growing 7 -13m (22-43 ft) in height. It has smooth grey bark, with elliptic, glossy leaves, dark green and glossy, up to 15 cm (6 in) long.

Uses:

Allspice can be used as a substitute, measure, for cinnamon, cloves or nutmeg. Jerked meats like pork, chicken and kid reflect the Spanish/Jamaican background of Allspice. It is a particularly popular spice in European cooking, an important ingredient in many marinades, pickling and mulling spices. Many pâtés, terrines, smoked and canned meats include allspice. It is also used in liqueurs.

Medical Merits

Allspice provides relief for digestive problems because the volatile oil contains Eugenol, a weak antimicrobial agent.

It is also carminative in nature as it also contains an oil rubefacient, meaning that it irritates the skin and expands the blood vessels, increasing the flow of blood to make the skin feel warmer.

The tannins in allspice provide a mild anesthetic that, with its warming effect, make it a popular home remedy for arthritis and sore muscles, used either as a poultice or in hot ba.

Color/Flavor/Aroma

It has small white flowers appearing in mid summer followed by green berries that turn purple when ripe.

BEST PLACES TO VISIT IN JAPAN

TOKYO



Travelers who like to mingle with people will love Tokyo. The Japanese capital's metropolitan area is the most populous in the world. From viewing spring cherry blossoms in traditional gardens to the fish market at Tuskiji. Tokyo blends the ancient with the new, from shrines to karaoke bars. Just walking the streets of this hyperactive city can be an energizing experience. When Tokyo's pace gets too frenetic, visitors recommend unwinding at the beautiful Shinjuku Gyoen National Garden.

Located west of Okinawa, Ishigaki is Japan's premier beach destination and makes a good base to explore the other islands in the Yaeyama archipelago. Blessed with Japan's best beaches, it is particularly popular with families since the beaches at Fusaki and Maezato are net-protected. Located 1,250 miles (2,000 kilometers) south of Tokyo, Ishigaki may not have the shrines and temples that other Japanese cities have, but it does have an exuberant nightlife for visitors who have the energy after a day of beachcombing, water sports or climbing Mount Nosoko.

ISHIGAKI



KAMAKURA



Located on the coast less than an hour from Tokyo, Kamakura was once an important town, the seat of a military government that ruled Japan for a hundred years. Today, it's a relaxed seaside resort sometimes called the Kyoto of eastern Japan because of its many temples and shrines. Its most famous sight is the Daibutsu, a huge bronze Buddha statue surrounded by trees, but the town's ancient Zen temples are equally compelling.





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JOB OF THE MONTH - F & B SERVICE

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Hotel Radha Prasad	Waiters	Fre/Exp	9788669000	Erode
Hyatt Regency Kolkata	Waiter	Fre/Exp	+91 33 2335 1234	Kolkatta
Kenilworth Hotel	Banquet Manager/Executive Asst Outlet Manager Hostess / Stewards	Fre/Exp	+91 33 2282 3939	Kolkatta
Futuro Technologies	Trainee	Fre/Exp	7092577700	Chennai
Radisson Marina Hotel	Duty Manager	Fre/Exp	011-46909071	Delhi
Hotel Tuli International	Asst Manager/Manager	Fre/Exp	07126653555	Nagpur
Radisson Blu Plaza	F&B Associate / Services	Fre/Exp	+91 1126779191	Delhi
SFS & OS Services	Stewards / Supervisors	Fre/Exp	7299068549	Chennai Bangalore
Keys Hotel Thiruvananthapuram	F&B Associate, GRA	Fre/Exp	8086079915	Thiruvananthapuram
Hotel Doubloon	Stewards, Captain	Fre/Exp	+919446051354	Kallambalam Trivandrum Kerala
VGP Universal Kingdom	Service	Fre/Exp	9710389241	Chennai
Hotel Aksharadha	Tr. Steward/ Steward	Fre/Exp	9445445606	Pondicherry
Intellistay Hotels P.Ltd.	Steward / Captain	Fre/Exp	9900014629	Bhubaneshwar
Sangam Hotels	F&B Manager Asst F&B Manager	Fre/Exp	9787704857	Trichy, Madurai
GRT Regency	Captain / Sr. Captain	Fre/Exp	9940184255	Kanchipuram
Imera Spa & Resorts	All Positions	Fre/Exp	04344-255553	Hosur
Kenilworth Kolkata	Banquet Manager Outlet Manager Hostess	Fre/Exp	9051961600	Kolkata
Hotel Leroyal Park	Captain Steward / Sr.Steward	Fre/Exp	9367742120	Pondycherry
Sudharshan Enterprises	Stewards/Captains	Fre/Exp	8861766616	Bangalore
Idli Vilas	Captain/Waiter	Fre/Exp	9500500008	Chennai
Grand Estancia	Restaurant Manager	Fre/Exp	7708977734	Salem
SRM Hotel Pvt Ltd	Steward	Fre/Exp	9940077014	Chennai
Hotel Brookside	Captain & Steward	Fre/Exp	9860100730	Pune
The Leagueclub	Steward	Fre/Exp	9789693386	Chennai
Habils Hotels	Stewards / Waiter	Fre/Exp	044 - 22334000	Chennai
Hotel Atchaya	Steward	Fre/Exp	9789693386	Chennai
Jay Suites India	Captain / Stewards Hostess	Fre/Exp	9840013783	Bangalore
Soulacia Resort	Waiters	Fre/Exp	9891556655	Delhi
Kathputli Hospitality	Captains & Waiters	Fre/Exp	9811829449	Delhi

Tips...

Whenever using leftover of previous meal stored in refrigerator, bring to room temperature and reheat it to see if it is fit for consumption.

Heart Healthy Foods

Oatmeal
Brown or Wild Rice
Salmon
Sardines
Tuna
Walnuts
Almonds
Flax Seeds
Berries
Olive Oil
Broccoli
Carrots
Sweet Potatoes

Red Bell Peppers
Black Beans
Kidney Beans
Spinach
Green Tea
Red Wine
Cantaloupe
Papaya
Acron Squash
Tomatoes
Oranges
Asparagus
Avocados



EVENTS - 2015

DATE	EVENT	VENUE
JULY 7 - 9	THE MEETINGS SHOW UK	UNITED KINGDOM
JULY 10 - 12	IITM - INDIA'S PREMIER TRAVELS & TOURISM EXHIBITION	BANGALORE
JULY 17 - 19	IITM - INDIA'S PREMIER TRAVELS & TOURISM EXHIBITION	CHENNAI
JULY 25 - 29	GBTA CONVENTION 2015	ORLANDO - FL, UNITED STATES
AUGUST 28 - 30	FOOD PRO - 2015	CHENNAI
OCTOBER 2015	ORGANIC TRADE FORUM	COLOGUE (GERMANY)
OCTOBER 23 - 27	HOST MILAN	ITALY
NOV 1 - 3	GASTE	LEIPZIG (GERMANY)
NOV 3 - 5	RESTAURANT. SHOP. HOTEL	MINSK (BELARUS)
NOV 17-20	SIMEI	MILAN(ITALY)
NOV 21-25	IGEHO	BASLE(SWITZERLAND)

Kindly Send us the details of the upcoming Events to place in **EVENTS** Column

QUOTES FOR THE MONTH

- ☉ Let our advance worrying become advance - thinking and planning.
- ☉ Power: Do the thing you fear and you will have power.
- ☉ Education is not the filling of a pail, but the lighting of a fire.
- ☉ Don't walk in front of me, I may not follow. Don't walk behind me, I may not lead. just walk beside me and be my friend.
- ☉ Nothing is too small to know, and nothing is too big to attempt.
- ☉ Humour is the instinct for taking pain playfully.
- ☉ The four building blocks of the universe are fire, water, gravel, and vinyl.
- ☉ A friend doesn't go on a diet, because you are fat.
- ☉ The real measure of our wealth is how much we'd be worth,if we lost all our money.
- ☉ The time to be happy is now; the place to be happy is here.
- ☉ In life we all have an unspeakable secret, an irreversible regret, an unreachable dream and an unforgettable love.
- ☉ Cheerfulness and Contact are great beautifiers and famous preservers of good looks.
- ☉ like a welcome summer rain, humor may suddenly cleanse and cool the earth, the air, and you.
- ☉ Three things in life once gone never come back Word; Opportunity; Time.
- ☉ Believe in the best of everybody

Some of the Agencies that provide Jobs in Cruise ships
are given below for the benefit of Hoteliers
Source : Websites

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www.cruiseareers.in

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www.silverseajobs.com

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Mumbai,Fort - 01.

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www.hireninternational.com.

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44,A.K.Nayak Marg fort,

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Fax:022 22010452

E-mail:cost@airbonebombay.com

TIPS

How To Stop Pasta Boiling Over :- Make sure you don't over boil the pasta pan by using this DIY, it makes the pasta taste better as well.

.....Pushparaj



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CHEF CORNER

MOCHA MALAI TIKKA

*Boneless chunks or supreme of Chicken – 500 gms

INGREDIENTS

- *1 tsp Coffee powder * 1 tsp cheese
- *3/4 cup thick cream (if no then hung curd)
- *1/4 tsp white pepper powder *1 tsp salt
- *2 tsp ginger- garlic green chilli paste
- *1 tbsp melted butter reserve some for basting
- *1/4 tsp tandoori masala powder
- *1/4 tsp oregano (optional)



- Chef Salla Vijay Kumar

Method

* Mix all the ingredients of the marinade- cream, coffee powder, white pepper, ginger-garlic green chilli paste, cheese, melted butter, tandoori masala, oregano (optional) and salt.

* Marinate chicken covered and set aside preferably in refrigerator for atleast half an hour.

*Cook in an oven at 180°C or barbeque grill for 15 minutes till done.

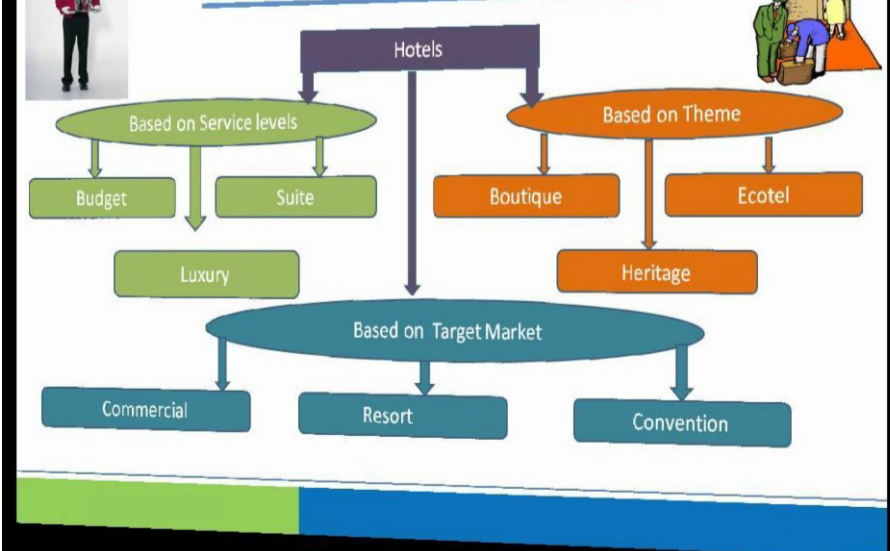
*Occasional turning and basting is preferred.

*Plate it on a bed of rice or just Enjoy the variant café combo for the cheese-coffee-chicken lovers

Your recipe along with pictures can be placed in

“CHEF CORNER” Mail to:ediamal@yahoo.com

Classification of Hotels



TIPS

Make Your Own Baked Taco Shells

Working with 6 tortillas at a time, wrap in a barely damp cloth or paper towel and microwave on High until steamed, about 30 seconds. Lay the tortillas on a clean work surface and coat both sides with cooking spray. Then carefully drape each tortilla over two bars of the oven rack. Bake at 375°F until crispy, 7 to 10 minutes.

.....Nandhini Raja



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BARTENDER OF THE MONTH

BLUE MARGARITA

Ingredients

- 1 Teaspoon coarse salt
- 4 Ounces Tequila
- 2 Ounces Triple Sec
- 2 Ounces freshly-squeezed lime juice
- 2 Ounces blue Curacao liqueur
- 2 (1/4-inch) Slices star fruit for garnish
- 1 lime, cut into wedges

Method

Fill a cocktail shaker halfway with ice. Place Tequila, Triple Sec, lime juice and blue Curacao in the shaker; shake hard for 30 seconds. Serve in Margarita Glasses with coarse salt or Margarita Salt on the rims of the glasses. Strain the Blue Margarita into the glasses. Garnish each with a slice of star fruit or a lime wedge.

Note

To create a salt-rimmed glass, take a lemon or lime wedge and rub the drinking surface of the glass so it is barely moist. Dip the edge of the glass into coarse salt.

Your Cocktail recipe along with pictures can be placed in Hoteliers Talk Bartender mail to : ediamal@yahoo.com



Prabakaran & Vishnu

WEBSITE OF THE MONTH

www.princehotelkl.com

This is the official website of **princehotelkl**. This site will help the job seeker to get the jobs in their various Departments in Hotel. This site enables the job seeker to apply online. Some of the current positions are listed below for the benefit of hoteliers

Source : <http://www.princehotelkl.com/hotel-jobs/>

- | | |
|----------------------------|--|
| ➤ Assistant Manager | ➤ Chinese Restaurant Manager |
| ➤ Housekeeping | ➤ Telephone Operator |
| ➤ Guest Services Assistant | ➤ Waiter and Waitress |
| ➤ Guest Relations Officer | ➤ Sous Chef / Demi Chef / Commis I |
| ➤ Housekeeping Supervisor | ➤ Marketing Communications Executive |
| ➤ Housekeeping Assistant | ➤ Senior Sales Manager / Sales Manager |

If you find any useful website for HOTELIERS kindly send us the website address to publish as a website of the month for the benefit of HOTELIERS.



S U D O K U

Fill the grid with digits in such a manner that every row, every column and every 3x3 box accommodates the digits 1 to 9, without repeating any.

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JOB SEEKER OF THE MONTH - KITCHEN

HEAD CHEF /Jaspal singh/10th passed/jsc.121314@gmail.com/08527928491/Delhi
CDP/Davinder/12TH & 1 Yr D FCI/singh.davinder55@yahoo.com/08882482551/Delhi
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JOB OF THE MONTH - KITCHEN

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Annammal Institute Of Hotel Management	Food Production Faculty	Fre/Exp	9551816935	Tamil Nadu
Radha Hometel	Bakery, Butcher South Indian Management Trainee	Fre/Exp	9980121282	Banglore
Hotel Radha Prasad	Cooks	Fre/Exp	9788669000	Erode
Kenilworth Hotel	Commis I (Continental) Chef de Partie	Fre/Exp	033 22823939	Kolkatta
Futuro Technologies	Trainee	Fre/Exp	7092577700	Chennai
IBIS Mumbai Airport	Kitchen Associate	Fre/Exp	91-22-67167704	Mumbai
Agrinet Group	Baker, Server	Fre/Exp	9632592686	Bangalore
Park Plaza	Asst Chief Engineer	Fre/Exp	011 4051 6331	Punjab
Hotel Tuli International	Executive Chef Executive Sous Chef	Fre/Exp	0712 665 3555	Nagpur
Thomas Hotels and Resorts	Chinese Commi I	Fre/Exp	9446026591	Kerala
SFS & OS Services	Cook - (Chinese South /North Indian & Tandoor)	Fre/Exp	7299068549	Chennai Bangalore
Hotel Doubloon	Indian , Bakery Chinese, Continental	Fre/Exp	+919446051354	Kallambalam Trivandrum Kerala
VGP Universal Kingdom	Commi	Fre/Exp	9710389241	Chennai
Thazaa Resorts	Asst Cheff	Fre/Exp	8589900097	Kerala
Skygourmet Catering Pvt Ltd	Trainees	Fre/Exp	9940674408	Chennai
Imera Spa And Resorts	All Positions	Fre/Exp	04344-255553	Hosur
Kenilworth Kolkata	Bakery CDP	Fre/Exp	9051961600	Kolkata
Intellistay Hotels P Ltd.	Commi - I/II/III Trainee Commis -III CDP (Chef De Partie)	Fre/Exp	9900014629	Bhubaneshwar
VMS Foods & Beverage Pvt Ltd	Bakery Chef Pastry Chef Sandwich Maker	Fre/Exp	9994387500	Guindy, Chennai
The Leagueclub	Supervisor/Indian Cook	Fre/Exp	9789693386	Chennai
GRT Regency	Tandoori Cook Indian Cook & Chinese Cook	Fre/Exp	9940184255	Kanchipuram
Resort at Kompally	Captain & Asst Captain	Fre/Exp	8790834529	Andhra Pradesh
Número Uno Restaurant	Commis	Fre/Exp	9841565567	Chennai
Hotel Imperial Regency	Chef	Fre/Exp	9846146085	Bangalore
Pizzeria	Chef	Fre/Exp	9989903210	Hyderabad
Moets	Italian chef De Partie Sous chef	Fre/Exp	9873416462	Delhi
C R Park	Chef	Fre/Exp	9811056992	Delhi
Grand Park Hotels	Cook - SouthIndian	Fre/Exp	9840211041	Chidambaram

TIPS

LEMON: You can also get rid of the discolouration with lemon. Scrub some lemon-and-water mixture on the stain and see how well it works.

.....Hari Priya



TEQUILA CROSSWORDS

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FIND SOLUTION ON PAGE - 15

ACROSS

1. Basic White Sauce
2. A flavor characteristic of butter
3. To coat with sauce
4. Soubise sauce
5. Yan Wo in Chinese
6. Equal quantity of butter and maida cooked
7. Other name for stock
8. Beard like growth on stalk of grains
9. Any hard walled, edible kernel
10. Type of Mustard from France
11. Baked dish made of pastry casing
12. Liquid in the sauce
13. Meat served with own juice
14. Butter in French
15. Blond Sauce

DOWN

- a. Creamy soup of shellfish
- b. Fish stock
- c. Brown Sauce
- d. Also called Beurre Compose
- e. Hot emulsion sauce
- f. Veloute sauce with egg yolk
- g. Mother cold sauce
- h. The binding or thickening agent of a sauce
- i. White butter sauce
- j. Seekh



Cross Word Sent by **Mr.Salla Vijay Kumar**, National Award Winning Lecturer Institute of Hotel Management Bhaijipura Patia, Gandhinagar

JOB OF THE MONTH - FRONT OFFICE

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Sarovar Group of Hotels & Resorts	GRE	Fre/Exp	9980121286	Bangalore
Radha Hometel	GSA & Front office Asst	Fre/Exp	9980121282	Banglore
Pleasant Days Resort	Executive / Bell Boy	Fre/Exp	8939845204	Chennai
Hotel Radha Prasad	Receptionist	Fre/Exp	9788669000	Erode
Hyatt Regency Kolkata	Guest Service Officer - Spa	Fre/Exp	033 2335 1234	Kolkatta
Kenilworth Hotel	Executive, F.O Asst	Fre/Exp	033 2282 3939	Kolkatta
Balaji Residency	Front Office Asst	Fre/Exp	9677259332	Chennai
Grand Serenaa Hotel & Resorts	F.O Manager / GRE	Fre/Exp	7402603338	Pondicherry
Park Plaza	Reservation Manager F.O Executive	Fre/Exp	011 4051 6331	Punjab
Radisson Marina Hotel	Front Office Associate	Fre/Exp	011-46909071	Delhi
Hotel Tuli International	FOA, GRE	Fre/Exp	0712 665 3555	Nagpur
Keys Hotel Thiruvananthapuram	Front Office Associate	Fre/Exp	8086079915	Thiruvananthapuram
Goldray Sarovar Portico	FOA /FOE	Fre/Exp	9585503495	Salem
Hotel Aksharadha	Front Office Assistant	Fre/Exp	9445445606	Pondicherry
Thazaa Resorts	Front Office Executive	Fre/Exp	8589900097	Kerala
Village Retreat Resort	Receptionist	Fre/Exp	9600050710	Mahabalipuram
Ambassador pallava	Receptionist / Supervisor	Fre/Exp	9789505333	Egmore
Hotel Pearls	Reservation/Receptionist Front Office Executive	Fre/Exp	9600496658	Salem
Tensovilla Beach Resort	Front Office Manager	Fre/Exp	8300113344	Pondicherry
Glm Meridian	Receptionist/Supervisor GRE/Executive	Fre/Exp	9791494369	Near Nandanam
Zone by the Park	Executive/Asst.Manager	Fre/Exp	9944988163	Coimbatore

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Medical examiner to student: " It's clear from these X-rays That one of the patient's legs is shorter than the other. That's what makes him limp. What would you do in such a case?"
Student somewhat confused: "I guess I would limp too!"

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Facts & Focus

For thousands of years people have bought food from street vendors, bakeries, dairies, halwais, butcher shops and other commercial processors for taste, fun and occasions. With ever changing lifestyle, rising employment opportunities and food habits, now people are looking for variety, convenient, healthy and shelf life stable products for breakfast, lunch / dinner and desserts / snacks. Retail chains have also been playing significant role in increasing the awareness about P&RTE Foods among consumers

According to a number of research reports, India's P&RTE Food market is projected to grow at a compound annual growth rate (CAGR) of around 22% between 2014 and 2019. Nevertheless, the expansion plans of major retailers across rural and semi-urban areas in the coming years are expected to increase consumer awareness and availability of P&RTE Foods in coming years. With the expansion of the market, more and more players are venturing

into this segment. Most importantly, export market of Made In India – P&RTE Foods has also show accelerated growth and expected to increase by 25% in next few years.

From Farm to Plate, industry has challenges to produce safe, convenient and healthy foods for counter where diversified culture with numerous palates for tastes changes at every city and village. The 7th International Symposium on Prepared and Ready-to-Eat Foods (P&RTE Foods) will offer another unique opportunity to discuss issues and challenges and explore new market opportunities.



Agenda of the Symposium

Inaugural Session & Theme Session

The session will focus on theme of the Symposium and will be addressed by Key Minister and Officials from GOI's Ministry of Food Processing Industry and Ministry of Health; Industry leaders.

Session 1: Farmers to Producers – Fresh Produce and Grain /Pulses Sourcing, Storing and Processing

The sector will discuss challenges and emerging trends in sourcing and processing of major and minor ingredients (Fresh Produce, Grain, Pulses, and other agriculture products) for development and P&RTE Food Foods to match has evolved dramatically from traditional street foods to produce quality and safe P&RTE Foods.

Session 2: Retailing: Frozen snacks food, desserts

Sales in the retail market for frozen foods have been increasing, but retailing challenges remain demographics; lack of excitement in frozen foods categories with the competition from fresh foods (including prepared fresh foods), shelf-stable foods, and restaurants. This situation presents huge challenges and opportunities for marketers and retailers. The crucial question is whether—and how—marketers and retailers can reinvent and re-emphasize frozen foods to attract consumers to these core center-store categories.

Session 3: RTE – Advances in Packaging Technology

This session will discuss innovations and technologies in packing for P&RTE Foods. This will include Flexible, Retort, Filling, etc.

Session 4: Packaged Mixes : Concentrate, Reat to Cook/Bake Foods

Beverage concentrate and bakery premixes had already achieved certain significance in the India. The development of premixes and complete mixes was the notion of convenience, and remains so to this day. It is important to discuss and explore new market opportunity for this every grown segment of food industry.

Plenary Session: Labeling, mitigation, and regulation

An expert panel discussion on status of food regulations, food and nutritional policies, and their impact on the RTE business

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Campal, Panaji, Goa

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Pamper your Taste Buds at Ambica's

Food and Taste is not as simple as we think. Even a child knows that Taste is one of the very important five senses and a partner of smell, sight and touch. When you eat good and delicious food, your senses send wonderful and nice signals to the brain and you tend to register that sweet and memorable moment. If it's really a mouthwatering food; you would want it more than just once. Whether it is simple or complicated to understand; we all love food and need tasty food all the time.

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understands this vital and essential aspect and inevitable need of human life. And they know that the best way to reach people and enter their heart is through tasty food. Therefore, both their management and culinary experts constantly create new range of food menus and delicious cuisines made available in all their restaurants all through the year. Not only that they also continuously bring out new and newer ways of connecting people and get them involved through different type and varieties of festivals, wonderful food platters and amazing food concepts and food joints.

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H.K ASST/C.Sridhar/+2/s.crazyfunnyboy@gmail.com/9985870191/Hyderabad



JOB OF THE MONTH - HOUSEKEEPING

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Radha Hometel	House man & Supervisor	Fre/Exp	9980121282	Banglore
Grand Estancia	Laundry Manager	Fre/Exp	7708977734	Salem
Hotel Radha Prasad	Houseman	Fre/Exp	9788669000	Erode
Hyatt Regency Kolkata	H.K Attendant	Fre/Exp	+91 33 2335 1234	Kolkatta
Kenilworth Hotel	Room Attendant	Fre/Exp	+91 33 2282 3939	Kolkatta
Grand Serenaa Hotel & Resorts	H.K Executive Asst Executive	Fre/Exp	7402603338	Pondicherry
IBIS Mumbai Airport	H.K Executive H.K Assistant	Fre/Exp	91-22-67167704	Mumbai
Keys Hotel Thiruvananthapuram	H.K Associate	Fre/Exp	8086079915	Thiruvananthapuram
Hotel Aksharadha	Houseman	Fre/Exp	9445445606	Pondicherry
Imera Spa & Resorts	All Positions	Fre/Exp	04344-255553	Hosur
Kenilworth Kolkata	Room Attendant	Fre/Exp	9051961600	Kolkata
Hotel Leroyal Park	House Man/Sr.House Man Desk Attendant	Fre/Exp	9367742120	Pondycherry
Hotel Pearls	Bell Boys/ Room Boys	Fre/Exp	9600496658	Salem
Hotel Milestonnez	House Man	Fre/Exp	8148839409	Sriperumbudur
Pleasant Days Resort	H.K Assistant	Fre/Exp	8939845204	Poonamallee
Ocean Spray Resort	H.K Supervisor	Fre/Exp	9500609995	Puducherry
Saj Hotels	H.K Supervisor Attendants	Fre/Exp	9447780672	Chennai
Oasis	H.K Executive	Fre/Exp	8286470877	Mumbai
Fortis Healthcare Ltd	H.K Supervisor	Fre/Exp	11-91-47134042	Delhi
Sunshine Highway Inn	Room Boy	Fre/Exp	9840347238	Chennai
Indraprastha Beach Resort Pvt Ltd	House Man / Housemaid Incharge	Fre/Exp	7034227227	Tiruvanthapuram
Lahari Holiday Homes	Executive	Fre/Exp	7799666602	Hyderabad
Compass Group	Store Keeper	Fre/Exp	8142042242	Hyderabad
Multiglobal Placements	Cleaning	Fre/Exp	9008307462	Bangalore

JOB SEEKERS OF THE MONTH - FRONT OFFICE

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TIPS

To get rid of excess salt: If you have read the recipe wrong and ended up adding a tablespoon of salt, rather than a teaspoon, don't despair. You need not throw it away. Excess salt in any dish can be brought down by adding diced potatoes, tomatoes or a teaspoon of sugar.

.....Prageth Menon



JOB OF THE MONTH - BAR & PUBS

HOTEL NAME	POSITION	EXP	CONTACT	PLACE
Meuse Hotels & Hospitality Ltd	Bar Manager	Fre/Exp	9822623000	Navi Mumbai
Hotel Tuli International	Manager Assistant Manager	Fre/Exp	0712 665 3555	Nagpur
Goldray Sarovar Portico	Steward SR.Steward	Fre/Exp	9585503495	Salem
Hotel Doubloon	Stewards	Fre/Exp	+919446051354	Kerala
Imera Spa And Resorts	All Positions	Fre/Exp	04344-255553	Hosur
Liberty Park Hotel	Captain	Fre/Exp	9790523157	Chennai
Oram Foods Pvt. Ltd	Bartender	Fre/Exp	9582980008	New Delhi
Hotel Bhimaas	Waiters	Fre/Exp	9677096404	Chennai
Hudson Hotel	Bar Tenders	Fre/Exp	8939818864	Sriperumpudhur

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Mail your new address with full pin code to **ediamal@yahoo.com subeditor@hotelierstalk.com**

JOB SEEKERS OF THE MONTH - BAR & PUBS

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ANSWERS

8	2	5	6	3	1	9	7	4
6	7	9	5	2	4	8	1	3
4	3	1	9	8	7	6	2	5
7	8	4	3	5	2	1	9	6
9	1	2	7	4	6	5	3	8
5	6	3	8	1	9	7	4	2
1	5	8	4	7	3	2	6	9
3	9	7	2	6	5	4	8	1
2	4	6	1	9	8	3	5	7

1a	B	E	C	H	A	M	E	L	B			
	I	S	O	O	L	2	A	C	I	D	L	
	S	P	M	L	L	3	N	A	P	A		
	Q	A	P	L	E	4	O	N	I	O	N	
	U	G	O	A	M	5	N	6	E	S	T	C
	E	N	U	N	A	N	R	O	U	X		
7bF	O	N	D	N	8	A	9	10	U	T		
	U	L	D	A	10	D	I	J	O	N	S	
	M	E	11	P	I	E	12	S	T	O	C	K
	E	13	J	U	S	14	B	E	U	R	R	E
	T	15	V	E	L	O	U	T	E	W		

TIPS **SALT:** Yellow stains can be removed with salt. Just mix approximately four tablespoons in a liter of hot water and sponge the stained garment with the solution.
.....Tanish

TONGUE TWISTER

If you understand, say "understand".
If you don't understand, say "don't understand".
But if you understand and say "don't understand".
How do I understand that you understand? Understand!



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