

HOTELIERS TALK

May - 2018

Hotel Products & Service Providers - Directory



May - 2018

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Company Name

Contact Person

Product Profile

ESTHELL

HOTELS& RESORTS

eng

Address

Contact

Website

Email

CLAD TAILORS

Mr. Sathya Narayanan

claddesigns@vahoo.com

17/2, New - 43, Noor Veerasamy St

www.hotelierstalk/ Clad Tailors

All Kinds of Uniforms. Specialists in Hotels

and Hotel Management Colleges Uniforms

Staff Requirements

Front Office

Front Office Asst. (M / F)

House keeping

F&B Service

Steward Staff

F&B Production

Commis 1, 2, (Conti, Indian, Chinise)

Ph : 044-24463939 / 87544 04250 | hrresort@esthell.com

Staff Requirements

Highlights: Prompt Delivery Low Cost

Main Road, Nungambakkam, Chennai - 600034

CLAD TAILORS

98400 73858

HOTELIERS TALK

SapphireFoods

Aadhaar Card is a mandate for all candidates.

FOA / Front office Supervisor

GSA / Desk Attendant

Asst Manager-F&B

GSA / Barman / Captain

RSOT / Banquet Coordinator

House Keeping Supervisor

FORTUNE

PARK Member ITC's hotel group

✓ Front Office

✓ Housekeeping

F&B Service



- F&B Service 10 nos F&B Productions - 3 nos (South Indian & Tandoor) required to give food trail ♦ 3. House Keeping - 2 nos The entry level salary will be offered Rs.11,000 +Food + Accommodation
 - The candidate must be completed the Hotel Management course

Phone : 044 4565 3322 / Mobile : 99406 44446 | Email :hrhead@srmhotels.com



Rearrange these letters to form a meaningful word

IRLESV		
CRONBA		
NIONRGET		
REOPCP		
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IMACCUL		\bigcirc
ROGENDYH		° 🧥
ELDA		
YGNXEO		
	FIND SOLU	UTION ON PAGE - 10
KID FAIL	S IN EXAM	27



Father: Son don't call me dad from today...!

Son: Oh, come On Dad, It Was Just A 'School Test' Not A "DNA" Test...!Kannadasan



Chettinad Indian Restaurant Manager / Asst. Manager Captain / Sr. Waiter NIAPPAR Tandoori Master / Cleaner **Parotta Master / Chinese Master** No.17/35. Suprabath Flats-A. Thiyagaraya Gramani Street. North Usman Road, T.Nagar, Chennai-17. Ph: 044-28144033 Mobile : 9095109231 / 7299399693 | Email : hr@anjappar.com Receptionist Restaurant Captains - 2Nos Restaurant Waiter Houseman - 5Nos+Pantry Man - 1No GANPAT All Rounder (Indian, Chinese, GRAND **Continental & Tandoori) - 2 Nos** 04545-244433 / 90470 64242 | gm@ganpatgrand.com RE:GEN:TA **Staff Requirements** CENTRAL, DECCAN BY ROYAL ORCHID HOTELS

Accounts

- Front Office Executives / Asst
- Housekeeping Supervisors
- Commi I & II (Indian / Continental / Tandoor)
- Captain / Stewards
 House Man / Door man

26, Royapettah High Road, Chennai - 14. Ph : 044 6677 3333 Mobile : 91763 78554 | Email : hrm@deccanhotels.com Web : royalorchidhotels.com

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HOTELIERS TALK

May - 2018

WELCOME TO

HOTELIERS TALK Career and Equipment Guide For Hoteliers www.hotelierstalk.com

Hoteliers Talk(paper& online) is India's first Career and equipment guide for hoteliers. It is a paper which carries job opportunities, Job seekers data base and Hotel equipments information in India and abroad. Classified Placement advertisements are absolutely free of charge for Star Hotels, Resorts, Guest Houses, Club Pubs, Bars & Restaurants, Hotel Management Institutes Colleges, Cruise Liners Overseas Agencies and Hotel Job Seekers. Username and Password are allotted to hotels, job providers through which list of job seekers can be viewed. In the forefront of technology and with a single vision it strives to bring the best possible level of service to the hoteliers and hospitality industry.

HOTELIERS TALK

(India's First Career & Equipments Guide for Hoteliers)

Distributed all over INDIA on 6th of every month from Chennai

Hoteliers Talk is subscribed globally by Hoteliers, Hotel Management Students, Hotel Owners, Hotel Management and Catering Colleges Institutes Manufactures of Hotel Products, Entrepreneurs, Hotel Consultants, Overseas Employers and Agencies, Industrialists of Food & Beverage, Tour & Travel Agencies, Event Management, Corporate and House Keeping etc.

Hoteliers Talk Disclaimer

Readers are advised to make appropriate enquiries while responding to advertisements in this Paper. Hoteliers Talk does not vouch for any claims made by the Advertisers. And shall not be held liable for any consequences.

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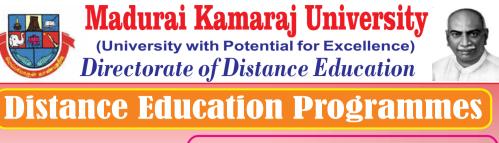
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TOP TOURIST ATTERACTIONS IN THE WORLD



If you glimpse **LAKE BLED IN SLOVENIA** from one of the distant mountaintops, you will be convinced that you are seeing some magical, lost fantasy world of dragons and knights: A vivid emerald green lake with a tiny island in the middle with a church perched on its cliff and an ancient medieval castle clinging to its slopes, hugged on all sides by enormous mountains, snow-topped and covered with dark, green, ancient forests.

Lake Bled is just as beautiful as you get closer and is a popular Slovenian tourist destination that attracts those seeking romance on Bled Island,

visitors enjoying a leisurely hike around the lake or rowing its placid waters, and young adventurers exploring the steep hiking trails of the surrounding Julian Alps and the Karavanke Mountains. 25 Most Beautiful Places in the World - Photo: Kavita/Fotolia "25 Most Beautiful Places in the World" Back to Top or Romantic Wedding Ideas, Honeymoon,

Most beautiful of all the picturesque villages of the beautiful Greek island

Anniversary Ideas, Getting Married & Romantic Places

Located on top of a cliff with a spectacular view of the Palea volcano, Nea Kameni, and the island of Thirassia, Oia is the most popular and arguably the most beautiful of all the picturesque villages of the beautiful Greek island of Santorini.Only about 11 km from Fira, on the north of the island, Oia will charm you with its traditional stone houses lining the

narrow streets, breathtaking blue-domed churches, and sunbaked verandas.

While the village has its share of taverns, souvenir shops, and cafes, Oia is more quiet and laid-back than busy Fira and most people enjoy its quaint beauty by slowly exploring its narrow streets. Stroll through the village's small port of Ammoudi by descending 300 steps down the cliff, or enjoy colorful galleries showcasing art from the many artists who fell in love with the village and made it their home. Oia, Santorini is considered by many one of the prettiest places in the world. 25 Most Beautiful Places in the World - Photo: Photocreo Bednarek/Fotolia



<u>Eligibility Criteria :</u>

A pass in (10, +2) (or) Equivalent there to - A pass
in S.S.L.C. with any one of the following one year craft
courses from recognized Institutions, in addition to
2 years of Industry Experience in a Star Category Hotel.
a) Certificate Course in Food Production.
b) Certificate Course in Food Beverage Service.
c) Certificate Course in Front Office Management.
d) Certificate Course in House Keeping Management.
e) Certificate Course in Bakery/Confectionary.
f) Any other craft course related to Tourism Hotel Industries.
g) Any degree of this University or any other Recognized

May - 2018

HOTELIERS TALK



IHE 2018 – February Meet the entire food service industry face to face

at the annual hospitality and food service event!!!

India HoReCa Expo is the premium b2b exhibition for the foodservice and hospitality industry. It is the ideal place for industry-specific exhibitors and visitors to converge. Business networking opportunities are supplemented with different attractions, seminar, and workshops, availing participants with exposure to new and innovative business ideas. IHE strives to bring all sectors of the restaurant, food service and hospitality industry under one roof. The latest products, services and technology will be unveiled for the industry along with a comprehensive and leading-edge seminar that will provide the food business operators in India and surrounding markets with the best tools to grow and improve their business. Experts from the industry will share their inputs on Standardizing service across foods chains, Food Cost Strategies, successful restaurant business model, best practices in the Hospitality Industry, Scaling up guest experience and more. IHE 2018 is supported by National and International HoReCa Associations & Media to make this networking opportunity lucrative.

The Indian Hospitality sector is going through a rough patch in finding quality resource to meet the operational demand. Hence the business owners and industry professionals are looking for smarter solutions to deliver their best. Products such as software and IT solutions, waste management system, ready to eat food, smart laundry & facility management systems would be of interest to investors & business consultants.

The Service business is Thriving!

With change in lifestyle, standard of living and income of consumers, the Hospitality & Food Service Industry in India is on the rise. Market liberalization, FDI in tourism and increased transition from the unorganized to organized sector has made this Industry one of the most exciting businesses in the country. The present double digit growth rate is likely to continue, doubling the industry in the next 5 years. The show is expected to feature over 200-300 companies in the course of next 5 years. Visitors from restaurants, large, medium and small cafes , hotel & catering distributors, manufacturers and others (QSR's, Retail, e-commerce etc.) can explore variety of products, equipment's and the potentials present in the market. The show will eventually welcome 6,000-7,000 regional, national and international hospitality industry professionals.

IHE is scheduled for 6th to 8th July 2018 at CODISSIA Trade Fair Complex, Coimbatore and at HITEX Exhibition Centre, Hyderabad from 4th to 6th October 2018. wow white diahore caexpo.com for further details; come be a part of this international b2b event with lots of opportunities.

INGREDIENTS

4 beets (medium sized beets), scrubbed clean, cooked,

- peeled, and cubed.
- 4 Tbsp boiled chick pea paste
- 2 Tbsp tahini sesame seed paste
- **5 Tbsp lemon juice**
- 1 small garlic, chopped
- 1 Tbsp ground cumin
- 1 Tbsp lemon zest Salt- to taste
- pepper powder-to taste

Chef J.Prabhu

Assistant Professor of Food Production Kalasalingam University Srivilliputhur.



BEET HUMMUS:

Method of Preparation

1. Cook the beets, cut off any tops, scrub the roots clean, put them in a covered dish with about 1/4-inch of water in a 375°F oven.

2. And cook them until easily penetrated with a knife or fork.

3.Alternatively, cover with water in a saucepan and simmer until tender, about 1/2 hour. Peel once they have cooled.

- 4. Place all ingredients in a food processor or blender and pulse until smooth.
- 5. Taste and adjust seasonings and ingredients as desired.

6.Chill and store in the refrigerator for up to 3 days or freeze for longer storage.

7.Eat with pita chips, or with sliced cucumber or celery, or with goat cheese.

Your recipe along with pictures can be placed in "CHEF CORNER" Mail to:ediamal@yahoo.com

CHEF CORNER



INGREDIENTS

- For undrallu 1 cup Rice ‡our
- 2 cups Water a pinch of Salt
- 1 cup thinly sliced fresh
- Coconut
- 25 gms Cashew nuts
- 25 gms Kismis
- 1 1/2 cup Milk
- 1/2 cup Water

od of Preparation

. Switch off the flame and using a rolling pin mix it well then knead into a smooth dough.

Take some dough in your hand, and using your fingers make small balls or elongated structure.

2. After it boils, reduce the heat and rice flour. At this point don't touch the rice flour,

- 1 1/4 cup grated Jaggery
- or Sugar (Any one)
- 1/4 tsp Cardamom powder
- Chef Salla Vijay Kumar

Making of tiny rice flour dumplings :

Making the Payasam:

9. Serve hot



1. In a vessel, add water, salt and let it come to a boil.

7. Add fried coconut slices, cashew and kismis

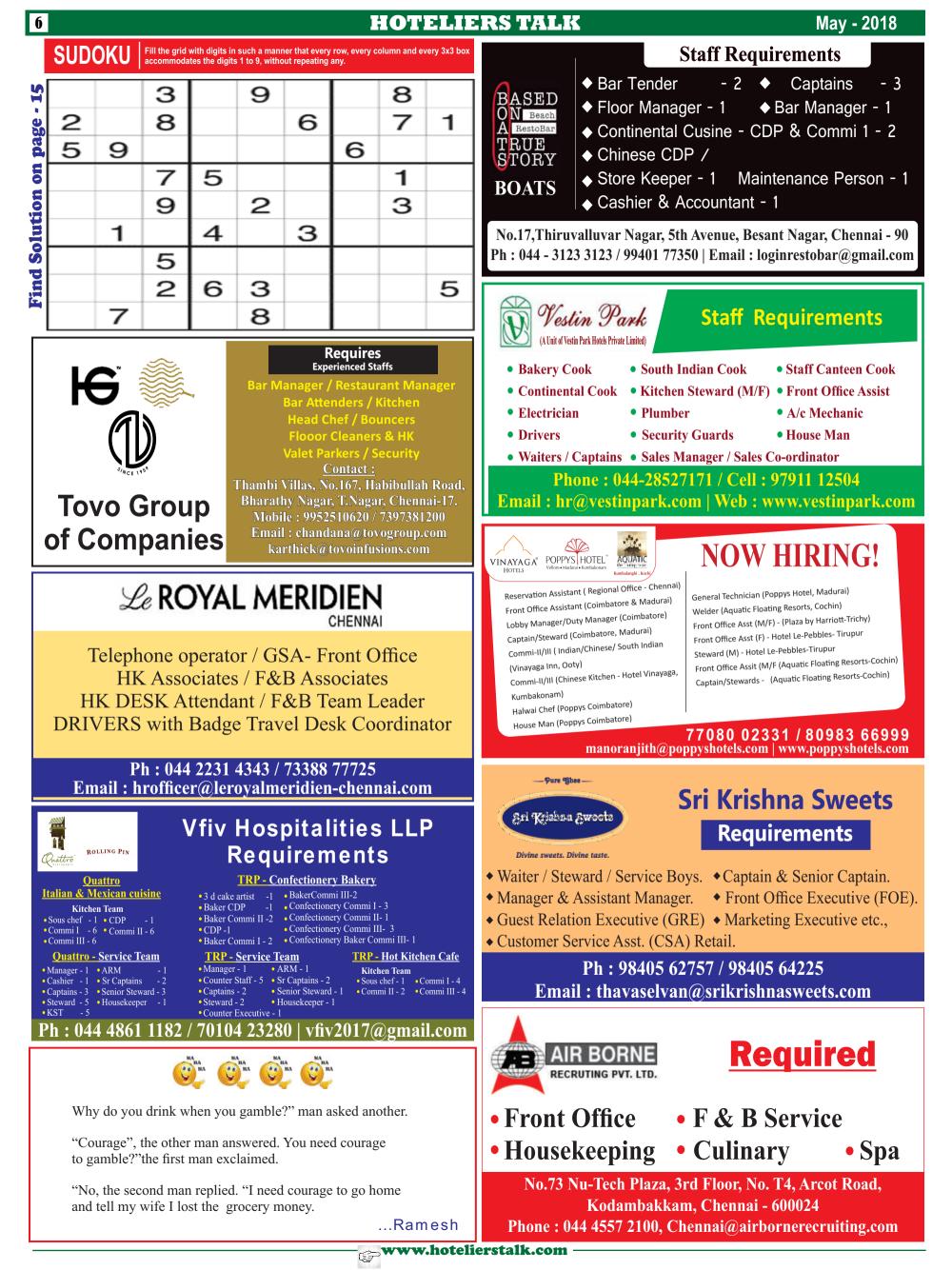
leave it as it is for exactly 15 mins over medium heat.

4. Take an empty vessel and apply oil on its base and edges.

6. Boil Milk and sugar or jiggery and add the dumplings to cook

8. Add little rice flour to thicken the liquid and crushed cardamom

UNDRALLU PAYASAM



May - 2018

DATE	EVENT	VENUE
15 - 18 MAY 2018	KRISHIMELA - JAMNAGAR	JAMNAGAR, INDIA
07 - 09 JUN 2018	FOOD HOSPITALITY WORLD BANGALORE	BENGALURU, INDIA
08 - 11 JUN 2018	FOODMECH ASIA INDORE	INDORE, INDIA
14 - 16 JUN 2018	FOOD SOUTH	CHENNAI, INDIA
06 - 08 JUL 2018	CODISSIA TRADE FAIR COMPLEX	COIMBATORE, TAMIL NADU. INDIA
13 - 15 JUL 2018	FOOD TECH EXPO	KOLKOTTA, INDIA
14 - 16 JUL 2018	FOOD WORLD EXPO CHENNAI TRADE CENTRE	CHENNAI, INDIA
26 - 28 JUL 2018	FOOD HOSPITALITY WORLD GOA	TALEIGAO, INDIA
12 - 14 AUG 2018	CATERING ASIA	NEW DELHI
12 - 15 AUG 2018	TAMILNADU - FOOD EDITION	TAMILNADU, MADURAI, INDIA
17-19 AUG 2018	AAHAR WAYS EXPO	TALEIGAO, INDIA
26 - 28 SEP 2018	HOTEL TECH	KERALA, INDIA
4 - 6 oct 2018	HITEX EXHIBITION CENTRE	HYDERABAD, INDIA

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

WEBSITE OF THE MONTH http://www.hyatt.jobs/

This is the official website of **hyatt**. 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.hyatt.jobs/career-paths/culinary/

≻	СООК	≻	DEMI-CHEF DE PARTIE
≻	LINE COOK	≻	CHEF DE PARTIE
≻	COMMIS	≻	SOUS CHEF
	INTEDN		BANOUET CHEF

INTERN

- APPRENTICE LEAD COOK
- **PASTRY CHEF**
 - ≻ **CHEF DE CUISINE**

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.**

Agencies that provide Jobs in Cruise ships are given below for the benefit of Hoteliers FLEET MARITIME SERVICES INDIA

INDUS CRUISING & SHIPPING

PVT.LTD.,(P&O) Kohinoor City, Tower 2, Floor 5, Kirol Road, Off. LBS. Marg, Kurla West, Mumbai 400070 Ph: +91(22) 6167 9292 / +91(22) 6167 9207 www.cruisecareers.in

No.49, Poonamalle Road, Ekkaduthangal, Near Hilton Hotel, Chennai - 600032.

E-Mail: chennai@induscruising.com www.induscruising.com



Brush up on hygiene. Many people don't know how to brush their teeth properly Improper brushing can cause as much damage to the teeth and gums as not brushing at all. Lots of people don't brush for long enough, don't floss and don't see a dentist regularly. Hold your toothbrush in the same way that would hold a pencil, and brush for at least two minutes.Deepika

HA! **Roy : What's your brother doingin these days ?** Loy : He opened the shop, but heis now in Jail !!! HA **Roy :What for ???** Loy : Shop was opened by Hammer!!!! HA!

🕝 www.hotelierstalk.com

...Deepika

7





www.hoteltechkerala.com

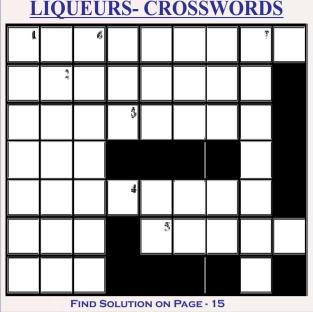




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HOTELIERS TALK



ACROSS

- 1. This cocktail features dark/light rum, lime juice and cola. It means 'Free Cuba' (9 letters) 2. Perhaps this cocktail is the most famous of all 'Tiki' cocktails.
 - In Tahitian, this cocktail means 'good' or 'the best' (6 letters)
- 3. A mixture of Rum and water (4 letters)
- 4. Traditionally this drink is a mix of rum, sugar, water and nutmeg.
- This cocktail was extensively used in election campaigns by George Washington (5 letters)
- 5. This cocktail is named after a tropical bird and is the 'National cocktail of Nicaragua' (5 letters)

DOWN

- 1. This rum and coconut milk based drink is very popular in Puerto-Rico (7 letters)
- 2. A famous rum and mint based cocktail made by a technique called 'Muddling' (6 letters)
- 6. This popular white rum drink is made with Bacardi Superior, lime juice and grenadine syrup (7 letters)
- 7. This cocktail is traditionally served in a conch shell (7 letters)



Cross Word by VARGHESE JOHNSON, F&B Service department, St.Joseph's Institute of Hotel Management & Catering Technology, Palai, Kerala



- **Resume Writing & Marketing**
- Overseas Job Search Services

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lia's Most Trusted career Consultant	То
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Litchi keeps digestion strong, maintains a clean stomach, improves appetite and cures heartburn and burning sensation in the stomach.

Keep your skin supple and healthy by eating litchis. They are loaded with antioxidants and battle the damage caused any free radicals.

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- ✓ Subscribe for 1 Year at Rs : 250/- & 3 Years Rs. : 700/- (inclusive of postage) Rs.50/- extra for out station cheques & plus GST 5%
- ✓ Overseas Subscription (12 months) US \$ 20 / € 19 /£ 14
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Admission Open



IRT

Indian Institute of Bartending (Managed By Annammal Educational Trust) E-Mail:ediamal@yahoo.com / www.iibtindia.com Contact: 98401 30070

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3. Certificate Course In Wines & Spirits - Duration 3 months

QUALIFICATION : 10TH PASS/FAIL

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Head Office: Annamal Tower # 17/9, Loganathan Nagar, 3rd Street, Choolaimedu,Chennai - 600 094. (Land mark: Near Arumbakkam Metro Railway station.)

www.iibtindia.com

Email : ediamal@yahoo.com | Ph : 98401 30070 | 95660 62543



Learn about.....

MAYACAMAS

Mayacamas, the historic Napa Valley winery located in the hills of Mount Veeder, is proud to announce the release of its 2016 Chardonnay, the fourth release under the ownership of the Jay Schottenstein family and their highly skilled team, including Winemaker Braiden Albrecht and Consulting Winemaker Andy Erikson. The 2016 Chardonnay proves that the Schottenstein-era Mayacamas continues the storied legacy and distinguished history of the brand, while simultaneously moving Mayacamas into the future. Mayacamas-Chard16 Staying true to the vineyard's

timeless winemaking style, the grapes were harvested early to retain natural acidity, sorted by

hand and pressed whole cluster. Fermentation was completed in combination of small barrels (10% new) including large format puncheon and stainless steel. The wine was aged on the lees for seven months, making a total of ten months aging. Following the pre-bottle aging, the finished wine saw nine months of in-bottle aging.

HOTELIERS TALK BARTENDER

Ingredients

1/2 cup chilled Jam Jar Sweet White

- 2 lime wedges
- 6 fresh mint leaves
- 1 teaspoon agave
- 1/4 cup chilled club soda Ice

PREPARATION

Bartender : Subhajit Moran

Combine the lime, mint and agave in a glass and muddle gently. Add in the wine, club soda and ice. Stir and enjoy

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

HOTELIERS TALK

CINE CITY HOTELS A Unit of SLJ Enterprises Pvt Ltd

For our new restobar STAFF REOUIREMENT

BAR MANAGER / CASHIER GSE / GSA (M/F) CAPTAIN (M/F) HOUSEKEEPING FRONT DESK / F& B FRONT OFFICE EXEC (M/F) RSOT (M/F) GSA

CINE CITY

Address: No. 28, 1st Main Road, United India Colony, Near Raghavendra Marriage Hall, Kodambakkam, Chennai, Tamil Nadu 600024. | **Contact: 81058 71777 / 90030 10607**



Staff Requirements

Asst Food & Beverage Manager / Banquet Manager Banquet Exe / Coordinator / Captains Stewards / Continental Cooks Commis III

Mob: +91 96000 20010 | hr@benzzpark.com



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1. Spinach is rich in the amino acid glutamine, which raises growth hormone level and protein synthesis boosting leucine in muscle tissue.

2. Spinach is very good for maintaining gastrointestinal health. It has beta-carotene and Vitamin C which protect the colon.

.....Vijayarani

TO UNDERSTAND HOTELIERS TALK BETTER.

1. What is the mission of Hoteliers talk?

The mission of the Hoteliers Talk is to facilitate hotel industry especially, to meet their personnel needs and to help hoteliers to achieve their goals by providing suitable job resources.

2. How does Hoteliers talk help hotels?

Hotels can collect unlimited job seekers' data base from Hotelierstalk. They also can place their personnel need advertisement (placement advertisement).

3. I am a HR Manager. What kind of article / advertisements I can place?

You can place any events / advertisements which is benefited to the hoteliers.

4. How does Hoteliers talk help Job Seekers?

The information furnished in the job seekers column in our webportal will be sent to the job providers everyday and it also will be published in the monthly paper and delivered to hotel subscribers all over the world. Therefore, the hotels will contact the job seekers directly.

5. What do I get when I subscribe Hoteliers Talk?

You get the details of job opportunities in Star Hotels, Bars, Pubs, Launches, Resorts, Cafes, Beach Resorts, Specialty Restaurants, Cruise ship, Overseas & Hotel Product Info. You also get Innovative food and cocktail recipes, Tips of Chefs, Bartenders, Housekeepers and Crossword and details of industry related events, workshops & Competitions.

6. How much does it cost to subscribe?

Subscription rates for private individu	als are as follows:	
One Year (12 Issues)	Rs. 250/- (Within India)	
Three Year (36 Issues)	Rs. 700/- (Within India)	
Twelve Months(12 Issues)	US Dollars 20 /Euros 19 / Pounds 14	(Overseas)

Special rates also exist for educational institutions and groups of people wishing to share a subscription. Groups and educational institutions please **contact 98403 02393(or)** mail to **ediamal@yahoo.com | manager@hotelierstalk.com** for details.

7. How can I subscribe?

Click "Subscribe now" in the home page of our website. Download and print the subscription form. Fill it and courier to us along with D.D

8. I have couriered a subscription form along with D.D. to you. Will you send me the receipt to my postal address?

No. We do not send receipt through postal / Courier; instead, we send the e - receipt to your email ID. So, please provide your email ID in the column provided in the subscription form.

9.I am a job Seeker. Do I need to post my Details Every Month?

You can Post your details every month till you get the right placement.

10. I am a H.R Manager. I have posted my staff requirement, free advertisement through your website. Will I get any confirmation mail from you?

No. We do not send confirmation mail. You can **call 98403 02393** as soon as you post the free advertisement to check the status. You can also call or mail to **ediamal@yahoo.com** / **manager@hotelierstalk.com** if your advertisement not posted within three working days in our webportal.

11. What do I do if my subscription has not arrived?

On a very rare occasion, your magazine may go missing or arrive late.Not to worry! You can email us at **ediamal@yahoo.com / manager@hotelierstalk.com**

12. I have changed my address. Who do I contact about getting my subscription sent to my new address?

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



and sits and shines, and shines and sits, and sits and shines, and shines and sits. Suzie, Suzie, working in a shoeshine shop. RNI Reg. No. TNENG /2008/27491 Date of Publication: 1st of every month

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May - 2018



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