



CHANDIGARH
COLLEGE OF HOTEL
MANAGEMENT & CATERING TECHNOLOGY
Building Careers. Transforming Lives.



THE LEARNING BUFFET

"Serving a Feast
of Knowledge"

ISSUE 2

NOVEMBER 2025

LIBRARY

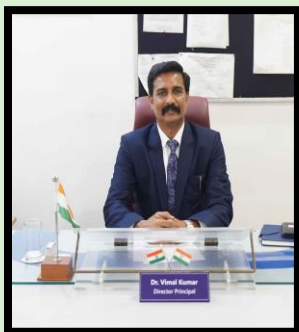
NEWLETTER

SCAN ME



*Never
stop learning,
because
life never stops
teaching.*





DR. VIMAL KUMAR
DIRECTOR PRINCIPAL
CCHMCT-CGC, LANDRAN

Principal's Message

It gives me immense pleasure to extend my warm greetings to all readers of the Library Newsletter of the Chandigarh College of Hotel Management and Catering Technology. The library is the heart of any academic institution, and ours serves as a vibrant hub of knowledge, creativity, and inspiration for our students and faculty. In the dynamic world of hospitality, where innovation and service excellence define success, continuous learning becomes the cornerstone of professional growth. Our library plays a pivotal role in nurturing this spirit by offering access to diverse resources—books, journals, digital databases, and research materials—that enrich both academic learning and practical understanding.

I encourage our students to make the most of this valuable repository of information. Let reading and research become a daily habit, for they not only broaden horizons but also refine the art of thinking critically and serving compassionately—qualities that lie at the core of the hospitality profession.

I commend the library team for their efforts in curating this newsletter and for their continued commitment to promoting a culture of learning, curiosity, and excellence.

Chief Librarian's Message

It is a matter of great pride to present the 2nd issue of Library Newsletter of the Chandigarh College of Hotel Management and Catering Technology. The library has always been more than a place for books — it is a dynamic learning space that inspires curiosity, creativity, and lifelong learning. In today's hospitality industry, knowledge, innovation, and professionalism go hand in hand. Our library strives to support these goals by providing access to a wide range of print and digital resources, including books, journals, research databases, and online learning tools that help students stay updated with global hospitality trends.

Through this newsletter, we aim to highlight the library's initiatives, resources, and activities that enrich the academic experience and foster a culture of reading and research. I invite students and faculty to actively engage with the library, explore its vast collection, and make learning an enjoyable journey.



RENU OBEROI
CHIEF LIBRARIAN,
CGC LANDRAN

“Libraries store the energy that fuels the imagination.”

- Sidney Sheldon

LIBRARY-

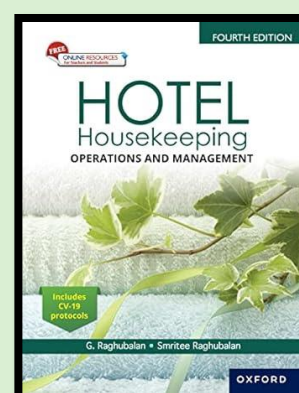
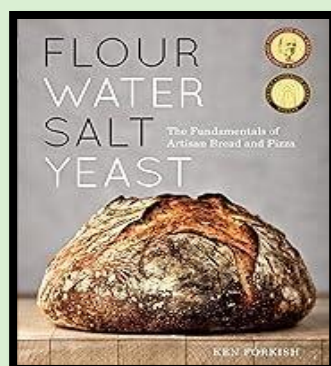
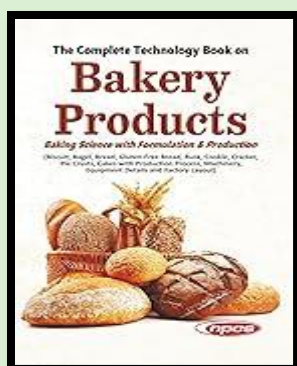
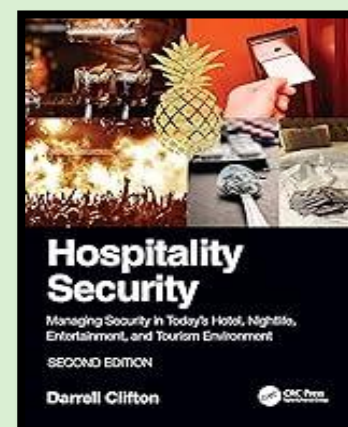
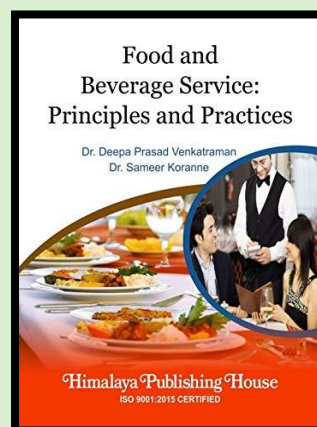
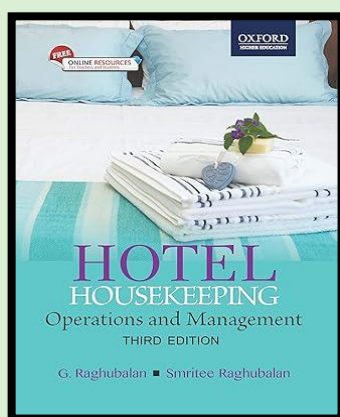
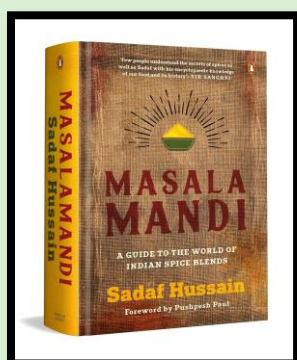


RESOURCES ROUND UP

ITEM	QUANTITY
TOTAL NO OF VOLUMES	6038
TOTAL NO OF TITLES	1040
REFERENCE AND GENERAL BOOKS	612
FOREIGN AUTHORS BOOKS	1520
BOOK BANK	216
PRINT JOURNALS	5
BOUND VOLUMES OF PREVIOUS YEARS JOURNALS	37
MAGAZINES	6
NEWSPAPERS	5
EJOURNALS IN EBSCO	47
EJOURNALS IN DELNET	223
EBOOKS IN EBSCO	549
WORLD EBOOK LIBRARY	1500
CDs	205
NPTEL VIDEO LECTURES	75
NDL MEMBERSHIP	YES
BOOKS WRITTEN OFF	87
LIBRARY SOFTWARE - LIBSYS	
TURNITIN - PLAGIARISM SOFTWARE	
DIGITAL LIBRARY FACILITY	
REPROGRAPHIC & SCANNING FACILITY	

NEW ON THE SHELF

ACC. NO.	CALL NO.	AUTHOR	TITLE	COPY
6031	641.5954 H972M	HUSAIN,SADAF	MASALA MANDI	1
6032	647.94 R142H	RAGHUBALAN,G.	HOTEL HOUSEKEEPING OPERATIONS AND MANAGEMENT	1
6033	641.3 V461F	VENKATRAMAN,D EEPA PRASAD	FOOD AND BEVERAGE SERVICE:PRINCIPALS AND PRACTICES	1
6034	647.9406 C639H	CLIFTON,DARRELL	HOSPITALITY SECURITY	1
6035	664.9 N691C	NIIR,PROJECT CONSULTANCY	THE COMPLETE TECHNOLOGY BOOK ON BAKERY PRODUCTS	1
6036	664.752 F721F	FORKISH,KEN	FLOUR WATER SALT YEAST THE FUNDAMENTALS OF ARTISAN BREAD PIZZA	1
6037	647.9406 A325R	ALBALLI,MARVIN	RESTAURANT EXCELLENCE THE ULTIMATE GUIDE TO SUCCESS IN THE FOOD AND BEVERAGE INDUSTRY	1
6038	641.59593 T468T	THOMPSON,DAVID D	THAI FOOD	1



E-RESOURCES - Login Credentials

WITH REMOTE ACCESS

1. DELNET : <http://www.delnet.in>
Click to New Discovery Portal
Login : pbcchm
Password : cch10905

2. DELNET-GALE E-JOURNALS :
<https://link.gale.com/apps/menu?u=chandigarhengg>
Access code : info

3. World Library Access : <http://database.worldlibrary.org/>
Login : in_cgclm@user
Password : reading

4. EBSCO Business Source Elite

: <https://search.ebscohost.com/login.aspx?authtype=ip,uid&custid=ns154387&groupid=main&profile=ehost&defaultdb=bsh>

User ID: chandigarhbusi
Password: Library@2025

5. EBSCO DATABASE : <http://search.ebscohost.com>
Login ID cgcl
Password clg@2022

6. NPTEL Video Lectures : <https://archive.nptel.ac.in/>

7. NATIONAL DIGITAL LIBRARY : <https://ndl.iitkgp.ac.in/>

8. TURNITIN PLAGIARISM SOFTWARE

9. LIBSYS WEBOPAC : <https://cgcopac.lsease.in>



SUSTAINABLE HOSPITALITY

✿ 1. Eco-Friendly Hotels: Leading the Change

The global hospitality industry is embracing sustainability like never before. Modern hotels are moving beyond luxury to focus on **responsible living** — reducing carbon footprints, conserving water, and promoting green tourism.

Hotels such as **Taj Exotica (Andaman)** and **ITC Hotels** in India have set remarkable examples by using solar energy, rainwater harvesting, and eco-certified materials. Guests are increasingly choosing hotels that align with their values — making sustainability not just a moral choice, but a **smart business strategy**.

“Green hospitality is not a trend; it’s the future of travel.”

□ 2. Zero-Waste Kitchens: Rethinking Food Sustainability

Every day, tons of food go to waste in hotels and restaurants — but forward-thinking kitchens are changing that. **Zero-waste kitchens** aim to use every ingredient to its fullest potential, minimizing waste and maximizing creativity.

Chefs now repurpose vegetable peels into stock, use leftover bread for croutons, and compost organic waste. Restaurants like **The Ritz-Carlton** and **The Oberoi** are adopting food waste tracking systems and local sourcing to reduce their environmental impact.

Such initiatives teach hospitality students that **innovation and responsibility can go hand in hand** — and that sustainability begins in the kitchen.

“A great chef not only creates delicious food but also respects every ingredient.”

💡 3. Energy-Efficient Hospitality: Powering a Greener Future

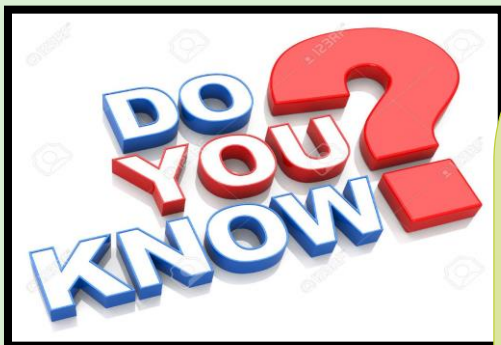
From smart lighting systems to motion-sensor air conditioning, hotels are rapidly adopting **energy-efficient technologies**. By switching to LED lights, solar panels, and energy-saving appliances, hotels can significantly cut costs and emissions. Brands like **Marriott**, **Hilton**, and **ITC** have launched “green stay” programs to reduce energy consumption without compromising guest comfort. Even small changes — like using natural light, eco-friendly detergents, and recycling programs — make a big difference. As future professionals, hospitality students can drive this change by **making sustainability part of their daily service culture**.

“Efficiency and sustainability together create lasting hospitality.”

Career Options in Hospitality and Catering Industry



Career Area	Key Roles	Highlights
Hotel Management	Front Office Executive, Housekeeping Supervisor, Food & Beverage Manager, General Manager	Manage hotel operations, ensure guest satisfaction, and maintain service excellence.
Culinary Arts	Chef, Pastry Chef, Sous Chef, Food Stylist	Combine creativity and skill to craft exceptional cuisines; opportunities in hotels, restaurants, and cruise lines.
Travel & Tourism Management	Tour Manager, Travel Consultant, Airline Executive, Event Coordinator	Design and manage travel experiences, promote destinations, and enhance guest experiences.
Event Management	Event Planner, Banquet Manager, Wedding Coordinator, MICE Specialist	Organize corporate events, weddings, and conferences with creativity and precision.
Bakery & Confectionery	Baker, Chocolatier, Cake Designer, Dessert Chef	Blend artistry and technique to create exquisite desserts and bakery products.
Cruise Line & Aviation Hospitality	Cruise Steward, Flight Attendant, Guest Relations Officer, Onboard Chef	Gain global exposure while delivering high-quality hospitality services on air and sea.
Hospitality Marketing & Sales	Sales Executive, Marketing Manager, Brand Strategist, PR Officer	Promote hospitality services, manage customer relations, and develop brand strategies.
Academics & Research	Lecturer, Research Associate, Training Officer	Contribute to education and research, training future professionals in hospitality and service management.



✓ **Answers**

1. b) Burj Al Arab, Dubai
2. b) Fine dining
3. a) César Ritz
4. c) Japan
5. b) Cleanliness and upkeep
6. b) Executive Chef
7. c) Taj Hotels
8. c) Paris
9. c) Firm to the bite
10. c) Taj Mahal Palace

1. **Which hotel is known as the world's first seven-star hotel?**
a) Marina Bay Sands, Singapore b) Burj Al Arab, Dubai c) The Ritz, London d) Taj Mahal Palace, Mumbai
2. **What does the term *haute cuisine* refer to?**
a) Street food b) Fine dining c) Vegetarian cooking d) Regional specialties
3. **Who is known as the "Father of Modern Hotel Industry"?**
a) César Ritz b) Auguste Escoffier c) J.W. Marriott d) Conrad Hilton
4. **Which country introduced sushi to the world?**
a) Korea b) Thailand c) Japan d) China
5. **The housekeeping department in a hotel is mainly responsible for:**
a) Room service b) Cleanliness and upkeep c) Guest billing d) Food preparation
6. **What is the term for the main chef in charge of a kitchen?**
a) Sous Chef b) Executive Chef c) Commis Chef d) Chef de Partie
7. **Which famous Indian hotel group was founded by Jamsetji Tata?**
a) Oberoi Group b) ITC Hotels c) Taj Hotels d) Leela Group
8. **Which city is home to the Michelin Guide's headquarters?**
a) New York b) Tokyo c) Paris d) Rome
9. **What does *al dente* mean when cooking pasta?**
a) Overcooked b) Soft and sticky c) Firm to the bite d) Undercooked
10. **Which famous luxury hotel stands opposite the Gateway of India in Mumbai?**
a) Leela Palace b) ITC Grand Central c) Taj Mahal Palace d) Trident