

SOPHOS

(Be smart, Stay skilled)



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Associate Director-Academic Operations



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Note from the Editor's desk

SOPHOS continues to progress as a dynamic and credible platform that reflects UEI Global's commitment to academic excellence, industry relevance and holistic student development. With every edition, we aim to create meaningful engagement between education and industry, inspiring students to develop professional competence, adaptability and leadership qualities essential for success in the evolving hospitality sector. Rooted in India's legacy of hospitality and service, UEI Global remains dedicated to transforming learning into career opportunities through practical exposure and industry-aligned education.

Our foundation is built upon trust, inclusivity, sincerity and integrity toward students, faculty, industry partners and all stakeholders. The continuous accomplishments of our learners and the strong industry collaborations showcased through SOPHOS reaffirm our belief that education must extend beyond classrooms to nurture confident, skilled, and responsible professionals.

The February 2026 edition presents insightful and contemporary perspectives addressing both professional growth and industry challenges. This issue features an engaging interview segment offering valuable industry viewpoints and career guidance. The article "Emotional Intelligence: Why Students Need It" highlights the growing importance of self-awareness, empathy, and interpersonal skills in hospitality careers, emphasizing how emotional intelligence enhances guest relations and workplace effectiveness.

Addressing operational integrity, "Fraud Prevention in Hotel Guest Transactions" explores emerging risks in hospitality operations and outlines preventive measures that strengthen financial security and guest trust. Adding a contemporary industry dimension, "Craft Beer Revolution and Its Impact on Bars" examines evolving beverage trends and their influence on modern bar culture, customer preferences, and revenue innovation.

This edition also celebrates experiential learning and student engagement through features such as "All in a Day's Work," which showcases real-time operational exposure and practical learning experiences. "Rendezvous with the General Manager" provides leadership insights and mentorship perspectives directly from industry experts, while Seminars and Industry Visit highlights meaningful industry interactions that bridge academic learning with professional practice. We proudly recognize milestones through Students Success and Achievement, applauding the dedication, growth, and accomplishments of our learners.

We invite you to explore the February 2026 edition of SOPHOS and engage with the ideas, experiences, and achievements that embody the spirit of UEI Global. Together, we continue to nurture talent, strengthen industry connections and shape the hospitality professionals of tomorrow.

Warm Regards,
Amit Moon

THE INTERVIEW

Mr. PRAHLAD SINGH
Food and Beverage Manager

Homotel Hotel
Chandigarh



The hospitality industry is about making guests Happy and intact things running Smooth the Food and Beverage Manager plays a Vital role. Mr. Prahlad, Who handles Food and Beverage operations at Novotel Chandigarh About leading team some trends are more environmentally friendly and the tough parts of running food and drink places successfully.

Q1. What food and Beverage Manager Do in a Hotel?

Food and Beverage Manager monitors everyone in his vertical. The food and drink Service staff in a hotel. This includes restaurants, banquet halls, Bars room service and outside events. It's not about the Good food and service. You have to manage expenses, budget, plan menus, train staff. Everything clean and make sure guests become what Brand promise. As a Food and Beverage Managers There is a lot to do.

Q2. What do a day look like for you?

A typical day starts differently each time. It starts with analysing of the reports and Guest feedback first. Then there were meetings managers and chefs. Evening means alertness peak hours and chatting with the guests.

Q3. What skills what do you think is most important in this job?

Skills wise Management and communication people is the key. You necessitate motivating teams and managing expenses. Helps to be adaptable and quick to solve problems.

Q4. How is the Food and Beverage industry changed to years?

The Food and Beverage world has moved. Guests obtain care of food sources and health effects. In new era Technology also plays an important Role . People crave Experiences and stories behind the food.

Q5. Sustainability is an issue? How do you cope everywhere, your operations?

Sustainability is critical. They to diminish food waste Purchase from farmers and reduce plastic use. Staff training is crucial.

Q6. What are some of the challenges you face as a Food and Beverage Manager?

Challenges are enough. It is difficult to recruit and retain employees. Balancing service with difficult costs and Food prices and supply chains are main challenging parts.

Q7. How do you keep the service quality the same across all the outlets?

To keep service steady We have to rely on set rules, SOP and regular training and evaluations keep standards in place. When the team feels supported they take pride in their work. Food and Beverage Managers must keep service quality high.

Q8. What advice would you give to students who want to start a career in Food and Beverage management?

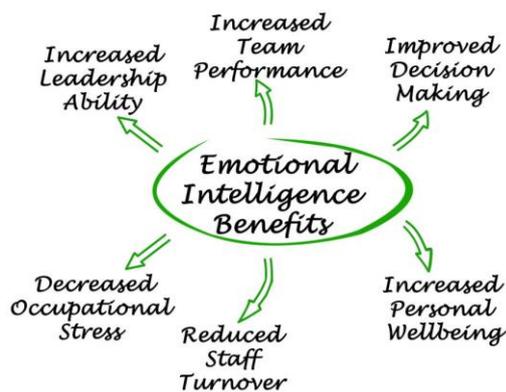
Start with the basics for students. Acquire skills to serve, understand kitchen operations and reading guest expectations. Patience is the key. Be curious and Work hard, Stay motivated and focused.

Q9. Finally what keeps you going in such a job?

Seeing guests Being happy and making memories is rewarding. A smile from guest is the best reward during farewell.

Interviewed By-

Diwakar Kumar is faculty of Food and Beverage Services at Agra. He holds 3 Yrs. Diploma in HMCT, BA (History, Hons.) (LNMU-Bihar) and MTTM (IGNOU). He has overall 16 years of experience in operations as well as in Academia.



participation in all class discussions so that all activities will contribute to improve academic outcome percentage.

- **For Strengthening Same Age Relationships**

Academic life for the students involves constant interaction with the other students in class, with Faculties and other staffs. EI based students are better in communication, recognize other students feelings, and more respectful of other students opinions and their emotions. This reduces violence between the groups of students, promotes inclusiveness of

friendship, and helps to provide more care for friendships and team work.

- **For Building Emotional Resilience**

Children will not feel that life is easy. Pressure from the Institution for academic work, challenges faced on society, and personal insecurities can take a loss on the student mental health. Emotional intelligence helps the student to face all the issues and challenges in a healthy way, teaching them how to control the emotions, offer any help when needed, and how easy you can come up from the failure.

- **Boosting Confidence and Self Esteem**

The students who can understand and manage their emotions most effectively often they show higher levels of self-confidence. They are very less likely to be overpowered by the negative thoughts, to look with difficulty of pressure, or criticism. Emotional intelligence helps them to take their own ownership of their feelings and actions which enable them for a stronger and more stable sense of self.

- **Promoting Responsible for Decision-Making**

Whether it is dealing with pressure from the institution for academic work, either look with difficulty of pressure or violence between the groups of students, the students with emotional intelligence direct them to make better decisions. They are more thoughtful and talented in evaluating consequences, open to feedback and less impulsive when faced with choice.

Long Term Benefits of Emotional Intelligence

- **Leadership Development**

Globally most of all the great leaders are emotionally intelligent. They always listen, understand and produce. Those students who develop these qualities early in the Institution itself take on leadership roles in the Institution and continue that trend in professional environments later in life.

- **Success in career**

Now a day's most of employers value emotional intelligence as much as technical expertise. The ability and capability of them to work in the teams, themselves adapted in the work place culture, resolving the complaints and issues, and maintain diplomacy and

professionalism under pressure are all indicators of emotional intelligence and they are in high demand in all industry.

- **Healthier Adult Relationships**

Emotionally intelligent person will grow into adults with better communication efficiency, have more politeness on managing stress effectively, and contribute meaningful personal relationships. In such persons emotional intelligence plays a major role in long term happiness and connections with in family, friendship or with the partnerships.

How the Institution can promote emotional intelligence for students

- Incorporate emotional literacy into daily classroom activity.
- Encourage open conversations about feelings.
- Provide mindfulness and meditation sessions.
- Train Faculties to model emotional intelligence in behaviour and instruction.
- Use group projects and role playing to build empathy and team work.

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About the author:

Dr. F. D. Dinesh Kumar holds a Bachelor's Degree in Hotel Management and Catering Technology, Master's Degree in Tourism Management, Master of Philosophy in Tourism Management, and Doctor of Philosophy in Tourism Management, with over 8 years' experience in the hotel, Cruise line sectors and 20 years' experience in the teaching sector. Associated with **UEI Global Education, Trivandrum** as a Faculty - Food Production.

FRAUD PREVENTION IN HOTEL GUEST TRANSACTIONS



Let's be real—hotels are all about making people feel at home. Sure, you've got the rooms and the breakfast buffets, but what really matters is how guests are treated, day in and day out. That feeling you get at check-in, the way the staff handles problems, even how management steps in when needed—that's what separates a decent hotel from a great one. And honestly, the way a hotel runs its business behind the scenes shapes everything guests experience.

But let's not sugar-coat it: hotels handle a ton of money every day. People book rooms online, swipe cards at the front desk, order food, cancel at the last minute, the whole works. All these transactions make hotels a magnet for fraud.

How do you actually keep things safe?

Lock down Tech and Payments: Use secure payment gateways and tokenization with trusted PCI-compliant platforms like Mews or Site Minder. These tools encrypt guest data and cut out most of the risk that comes from handling card info yourself. It just makes sense.

Make 3-D Secure the Norm: Add 3DS to every online booking. Yes, it's an extra step for guests, but it's gold for stopping fake transactions.

Don't Skip CVV and AVS Checks: Always ask for the CVV and run Address Verification (AVS) when you're taking direct bookings. These quick checks catch most scams before they start.

Not every fraud case is some big drama. Sometimes, it's as basic as someone booking with a stolen card. Or its chargeback fraud—where a guest stays, pays, then calls the bank and undoes the charge. Every time this happens, hotels lose money, and staffs get dragged into endless calls and paperwork. Most of this mess starts with sloppy verification or weak fraud filters.





So, if you want to keep out trouble, you've got to make payments and verification rock-solid.

Fraud prevention isn't just about fancy tech. It's about having clear rules, training your team, and paying attention. Securing payments comes first—add that extra layer, like OTPs or bank authentication, when someone pays online. Lock down those card details. Nobody wants their info leaked because the hotel dropped the ball.

Identity checks are just as important. Asking for a valid photo ID at check-in isn't some empty gesture—it shuts down a lot of fraud before it even starts.

Some hotels pre-authorise cards before guests show up, just to be sure everything's straight. If a

reservation feels off—last-minute changes, weird cancellations—staff shouldn't just ignore it.

Fraud takes all kinds of shapes now. There's reservation manipulation—using stolen cards to book and cancel. Chargeback fraud is still everywhere.

Identity theft is growing, especially with more bookings happening online.



The costs are bigger than just losing money. Staff can waste hours arguing with banks, and if guests start thinking the hotel isn't safe, the whole brand takes a hit. If fraud keeps slipping through, profits take a dive and everyone feels it.

A lot of hotels use smart, data-driven systems now to spot strange patterns—like loads of bookings from the same IP but with different cards. These tools help, but honestly, you still need people to look things over and make the final call.

Keeping detailed records matters too. When everything's organised, it's way easier to spot fraud before it gets out of hand. And don't just set and forget your systems-regular check-ups keep them sharp and stop false alarms or missed threats.

Fraud prevention never really ends. Scammers keep finding new tricks, and tech keeps changing. So hotels have to keep training teams and updating systems to stay ahead.



Most important, Guard guest data like it's gold. Only trusted staff should ever have access. One slip, and you've lost trust and that's something no hotel can afford to risk.

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About the Author:

Mr. Yash Madnani is a Faculty specializing in Room Division at UEI Global, Delhi. He brings over 8+ years of experience in the hospitality industry and academics. Throughout his career, he has been associated with leading 5-star luxury hotel brands such as ITC, IHG, and Marriott International.

CRAFT BEER REVOLUTION AND ITS IMPACT ON BARS



In the early days, ordering of a beer at a beer bar was an easy decision which serves limited options, consistent flavors & most customers ordering for popular lager brands. Now recently, stepping into a modern bar is a completely different experience of the guest. Blackboards display the changing & running taps, bartenders explain on flavors like sommeliers & customers eagerly try unfamiliar names as IPA, stout or ale. If you talk about Craft Beer Revolution, that is a movement which has transformed not only how beer is brewed but also how people experience bars, social spaces, and nightlife.

Nowadays we can say that Craft beer is no longer just a beverage, the Craft beer has become a culture, a starter for Conversation and a symbol of creativity in the hospitality industry.

Specialty of Craft Beer

Craft beer always focus on quality ingredients, innovation, and intense flavors, Unlike beers mass-produced for uniform taste and widespread distribution, craft beer celebrates uniqueness which Produced by small and independent breweries.

The brewers experiment fearlessly. As beer, it's always have a citrus aroma, another taste as coffee or chocolate, while some even incorporate fruits, spices or local herbs. Every beer tells a story that of the brewer, the region, and the passion behind the process of craft beer.

Drinking craft beer is a personal experience for consumers. Beer is not just about finding freshness; it's about discovery.

Craft beer Movement

The craft beer movement began attracting the people's attention by the late 20th century when consumers began seeking alternatives to standardized commercial Craft beers. People wanted authenticity and variety which would be similar to the growing interest in artisanal food and specialty coffee.

Many Small breweries emerged and challenged the big brands by offering something different, exclusivity and creativity. Which began as a limited-circulation trend soon spread globally, reshaping drinking habits across continents. Recently craft beer is one of the fastest growing sectors in the beverage industry among the all around the world.

Influence on India

As all of you know that India lager dominated market for traditional spirits, has enthusiastically embraced craft beer over the last decade. As Urban consumers who especially young professionals, they always exploring new tastes and experiences.

Some Big cities like Bengaluru, Pune, Mumbai & Gurgaon; they have



become hubs for microbreweries and brewpubs. They all are attracting customers who prefer smoother and more flavourful options by freshly brewed wheat beers, fruity ales, and mild craft lagers.

Indian drinkers are also developing curiosity about brewing techniques and food pairings —a sign that craft beer culture is maturing rapidly.

Transformation of Bars

Perhaps the biggest transformation brought by craft beer is the change in how bars operate and how customers interact within them. Today maximum bars are focusing on creating experiences but earlier they primarily focused on serving drinks quickly.

Now some Bars introduce rotating beer menus, tasting flights, and seasonal brews. Customers often try multiple small servings instead of sticking to one brand all evening. This sense of exploration keeps guests engaged and encourages repeat visits. The bar has evolved from a consumption space into a learning and social environment.

The craft beer movement has also redefined the bartender's role. Now modern bartenders are educators and storytellers. They explain flavour profiles of beer, recommend pairings & guide customers toward new choices. Knowledge regarding hops, varieties of malt, styles of fermentation & temperatures of serving has become essential. As a result, hospitality training and staff development have gained greater importance. Customers appreciate this interaction which builds trust and enhances the overall experience.

Rise of Brewpubs

One of the most exciting outcomes of the craft beer revolution is the rise of brewpubs which is an establishment where beer is brewed and served on-site. The appeal was simple that is freshness and exclusivity where Guests can see brewing tanks, interact with brewers & enjoy beer which cannot be found anywhere else.

Maximum Brewpubs have become lifestyle destinations, combining food, music & social interaction. For many cities, they represent modern urban culture.

Combination of Food & Beer

Craft beer has built the strong relationship between food and beverages which same as wine pairing enhances dining. All spicy Indian dish pairs beautifully with a hoppy IPA, while a rich stout complements desserts. Wheat beers match well with seafood & salads, creating excellent dining experiences.

Bars & restaurants are redesigning menus around these combinations which increasing both food & beverage sales.

As a business perspective, the craft beer offers strong advantages. The Premium positioning allows bars to charge higher prices while attracting customers who value quality over quantity. Craft beer drinkers tend to spend more time in bars; they explore menus & try new items. It will increase overall revenue & customer's loyalty. Offering local craft beers helps bars to stand out in a competitive market & build a unique identity of bar.

Despite the popularity of craft beer, there are some challenges also took place as the Storage requirements, shorter shelf life & higher procurement costs demand



careful management. In India, regulatory restrictions & taxation also pose hurdles for microbreweries & b for bar owners. Additionally, many customers are still unfamiliar with different beer styles of beer which making education an on-going necessity. But these all challenges often become opportunities for innovation and creativity.

Impact of Social Media

Social media is playing a major role to spreading the craft beer culture. As the posts of Instagram have colourful brews, online reviews & beer-rating apps influence customer choices. Bars are now announcing new taps, tasting events & collaborations online which creating excitement even before customers walks through the door.

The future of craft beer must be bright as the running trends of having low-alcohol craft options, sustainable brewing practices & locally inspired flavors are shaping the next phases of growth. As Indian consumers continue to explore global tastes while celebrating local identity, craft beer will likely expand beyond metro cities into emerging markets. Craft beer Bars that embrace innovation, storytelling & customer engagement will lead this evolution.

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About the Author:

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ALL IN A DAY'S WORK



UEI GLOBAL DELHI

Housekeeping Practical
Session:

Cleaning of Metal
Surface

UEI GLOBAL LUCKNOW

Housekeeping Practical
Session:

Briefing Session
And
Dry Mopping Procedure





**UEI GLOBAL
CHANDIGARH**

Food and Beverage
Service Practical
Session:

Order Taking
and
Guest Billing Process



**UEI GLOBAL
LUCKNOW**

Food Production
Practical Session:

Vanilla Sponge Cake
Cupcakes (Muffins)
and
Assorted Cookies





**UEI GLOBAL
DELHI**

Housekeeping Practical
Session:

Briefing Session
and
Cleaning of Glass
Surface



**UEI GLOBAL
DELHI**

Food Production
Practical Session:

Greek Salad
Russian Salad
Papri Chaat Canapés
Coleslaw Salad
Roasted Bell Peppers
Fondue On Toast





**UEI GLOBAL
CHANDIGARH**

Food Production
Practical Session:

- Bruschetta
- Al-Pomodoro
- Pollo Napolitano
- Riz Au Persil
- Garlic Sautéed
- Vegetable

**UEI GLOBAL
LUCKNOW**

Housekeeping
Practical Session:



Control Desk
Operation





UEI GLOBAL PUNE

Housekeeping Practical
Session:

Cleaning of Glass
Surface

**UEI GLOBAL
AGRA**

Food and Beverage
Service Practical
Session:

Service of Beer





**UEI GLOBAL
CHANDIGARH**

Housekeeping Practical
Session:

Cleaning of Glass
Surface

**UEI GLOBAL
PUNE**

Food and Beverage
Service Practical
Session:

Service of Table
D'Hote Menu





**UEI GLOBAL
LUCKNOW**

Food Production
Practical Session:

Vanilla Sponge Cake
Muffins
Assorted Cookies
Cake Icing

**UEI GLOBAL
AGRA**

Food Production
Practical Session:

Focaccia Bread
Ratatouille
Pomme Dauphinoise
Garlic bread





**UEI GLOBAL
CHANDIGARH**

Food Production
Practical Session:

- Breadsticks
- Soft Dinner Rolls
- Bread loaf

**UEI GLOBAL
PUNE**

Food and Beverage
Service Practical
Session:



Misc.en and Briefing
Session





UEI GLOBAL AGRA

Food and Beverage
Service Practical
Session:

Sequence of Service

**UEI GLOBAL
AGRA**

Food Production
Practical Session:

Soft Bread Rolls
Breadsticks
Muffins





**UEI GLOBAL
TRIVANDRUM**

Food Production
Practical Session:

- Grilled Chicken
- Cassiatore
- Layonnaise Potatoes
- Herb Pilaf
- Sauté Vegetable

**UEI GLOBAL
AGRA**

Food Production
Practical Session:

- Mayonnaise
- Hollandaise
- Vinaigrette
- Coleslaw
- Coleslaw sandwich
- Eggs benedict





UEI GLOBAL PUNE

Housekeeping Practical
Session:

Brass and Copper
Surface Polishing



**UEI GLOBAL
AGRA**

Front Office Practical
Session:

Handling Guest
Situations and
Conflicts





**UEI GLOBAL
TRIVANDRUM**

Food and Beverage
Service Practical
Session:

Sequence of Service

RENDEZVOUS WITH THE GENERAL MANAGER

Real Talk with Real Leaders



UEI GLOBAL PUNE

The "**Rendezvous with the General Managers**" initiative brings top industry leaders together for one-on-one sessions with **UEI Global** management students at their hotels. Engaging with a hotel general manager offers students an exceptional opportunity to explore the complex world of hotel management and leadership, guided by the insights of an experienced professional. This meeting

serves as a dynamic platform where students can learn about the operational aspects of running a hotel and gain an understanding of the strategic decision-making processes involved in the industry.

Following the successful completion of Edition 3 in Delhi, we are excited to announce that we will be expanding our journey to several other cities, showcasing a selection of prestigious properties.

In the **4th Edition**, students from **UEI Global Education Pune** had the remarkable opportunity to engage in a dynamic and insightful industry interaction with **Mr Gaurav Bhattacharya**, General Manager at **Pride Hotels Group, Pune**.

The inspiring Coffee Conversation with Mr Gaurav Bhattacharya, General Manager and Mr Jugal Bhatia, Learning & Development Manager, who shared invaluable insights into hotel operations, leadership, and professional growth in the Hospitality sector. In the session, Mr Bhattacharya delivered critical insights. He firmly established that **Hard Work, Honesty, and Empathy** are the foundational pillars of service excellence. These three factors are essential for anyone who aspires to achieve success in the hospitality industry. Mr Bhattacharya inspired the



students to dream big, set achievable goals, and nurture their ambition.

Students immersed themselves in genuine discussions, posing insightful questions and gaining practical, honest insights that expanded their understanding of the hospitality industry. The interactive session left participants inspired, more confident, and better prepared to pursue their careers in Hospitality Management.

At **UEI Global Education**, we are driven by a visionary goal: to embrace a comprehensive pedagogical approach that empowers management students to cultivate essential top management skills. This commitment ensures that our students are not just prepared but truly equipped to shine and excel in the dynamic field of management.



SEMINARS AND INDUSTRY VISIT



UEI GLOBAL LUCKNOW

India Food Expo 2026

Discovering new flavour trends is an exciting way for students to stay inspired and creative in the culinary world. By Interacting with industry professionals, students gain real-world insights, practical knowledge and valuable career guidance. Exploring the latest kitchen technology helps them understand modern cooking techniques and efficiency standards used in professional kitchens. And of course, enjoying plenty of snacks along the way makes the learning journey fun, engaging and memorable while building a genuine passion for food and hospitality.



UEI GLOBAL DELHI

Chef Priyanshu Tomar Catch Foods

An interesting session on Spices and their appropriate use in Culinary for students was organised by Chef Priyanshu who shared his extensive knowledge about different spices and salt, their origins, flavour profiles, and the importance of using them correctly in various cuisines. Through live demonstrations, he showcased how the right balance of spices can elevate the taste, aroma, and presentation of a dish. His calm demeanour, confidence and professional approach captivated the students, leaving them truly mesmerized. The interactive session not only enhanced their understanding of culinary techniques but also inspired many of them to pursue a rewarding career in the culinary field. The students were mesmerized by his calm demeanour and excited to pursue a career.

STUDENTS SUCCESS AND ACHIEVEMENT



UEI GLOBAL LUCKNOW

Ms. Ilma Fatima
Batch: 2023–2026

Best apprentice of the year
Hotel Hyatt Regency
Lucknow

UEI GLOBAL DELHI

Mr. Bawa Singh
Batch: 2021-2022

Senior F&B Associate
JW Marriott
Chandigarh





UEI GLOBAL AGRA

Mr. Nikhil
Batch: 2020-2023

Bartender
Hotel Hyatt Regency
Delhi

UEI GLOBAL DELHI

Mr. Chandan Kumar
Batch: 2021-2024

Demi Chef De Partie
Hotel The Grand
New Delhi





UEI GLOBAL DELHI

Mr. Kanhaiya

Batch:2021-2024

Senior Guest Service Associate
Hotel Crowne Plaza, Rohini
Delhi

UEI GLOBAL CHANDIGARH

Mr. Bharat Mehta

Batch: 2016-2019

Assistant Restaurant Manager
The Imperial
New Delhi





UEI GLOBAL PUNE

Ms. Shravan Ravindra

Batch: 2022-2025

Food and Beverage Service Associate

Hotel Trident

Hyderabad

UEI GLOBAL PUNE

Ms. Pranav Pathare

Batch: 2022-2025

Assistant Store Manager

Third Wave Coffee

Hotel Trident

Pune





*Conditions Apply

Our Institutes

- Agra** : Plot No.16, Chaudhary Complex, Opposite Kamayani Hospital, Sikandra, Agra, Uar Pradesh - 282007
- Chandigarh** : 3rd Floor, SCO-104-106, Sector 34 A,Opp. Picadily Square Mall, Chandigarh - 160034
- Jaipur** : C-14, Vaishali Circle, Vaishali Marg, Vaishali Nagar, Jaipur - 301001
- Jalandhar** : 1st Floor, Bhadwal Complex, Opp. Narinder Cinema, Gate No. 2, Near Bus Stand, Jalandhar - 144001
- Lucknow** : TC/56-B-V, Vibhuti Khand, Gomti Nagar, Lucknow-226016
- Ludhiana** : Plot No. 15, Feroz Gandhi Market, Ludhiana - 141001
- New Delhi** : Block 'C', 5th Floor, Vikas Surya Mall, Near M2k Rohini, Sector -3, Rohini, New Delhi - 110085
: A-13, Saraswati Vihar, New Delhi - 110034
- Pune** : Plot No-823C, Bhamburda, Nr. Corporation Bus Stand, Shivaji Nagar, Pune - 411005
- Trivandrum** : Capital Mark, Near Modern Book Center, Gandhari Ammankovil Road, Pulimood Jn, Off: MG Road, Trivandrum - 695001

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