

SOPHOS

(Be smart, Stay skilled)



JUNE 2026
Edition 068



MODERN



OPERATIONAL



RELEVANT



EXPERIENTIAL



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Note from the Editor's desk

Welcome to the **June 2026** edition of **SOPHOS**, UEI Global's academic magazine that continues to showcase our commitment to excellence in hospitality education, industry engagement and holistic student development. As the hospitality industry embraces rapid technological advancements, sustainability practices and evolving guest expectations, UEI Global remains dedicated to preparing students with the knowledge, practical skills and professional mind-set required to excel in a globally competitive environment.

This edition presents an engaging collection of industry-focused articles that reflect the changing landscape of hospitality and tourism. Readers will explore the impact of technology on hotel operations through *Managing Overbookings in the Digital Age*, while *The Eco-Evolution of Modern Hotels* highlights the growing importance of sustainable practices in hospitality. Our features on *Role of Regional Cuisine in Promoting Tourism* and *Water Conservation Initiatives in Hotel Housekeeping* further emphasize how innovation, Environmental responsibility and cultural preservation are shaping the future of the industry.

We are equally delighted to feature *All in a Day's Work*, offering valuable insights into hospitality careers and the dynamic responsibilities of industry professionals. The edition also captures the enriching learning experiences provided through *Seminars and Industry Visits*, where students interacted with experts and gained practical exposure beyond the classroom. This issue proudly celebrates several important occasions observed across UEI Global campuses, including *World Food Safety Day*, *World Environment Day*, *International Yoga Day* and *Sustainable Gastronomy Day*. These celebrations provided students with opportunities to understand the significance of food safety, environmental conservation, wellness and sustainable culinary practices while encouraging responsible leadership and community engagement.

We are also pleased to highlight the *Students' Orientation Programme for the Academic Session 2026–27*, which warmly welcomed our new learners into the UEI Global family. The programme introduced students to our academic philosophy, institutional values and the exciting journey that lies ahead as they prepare for rewarding careers in hospitality, tourism, and allied industries.

At UEI Global, we firmly believe that education extends far beyond textbooks and classrooms. It is about nurturing future hospitality professionals who embody professionalism, innovation, adaptability, ethical values and a lifelong passion for learning. Through **SOPHOS**, we continue to strengthen the connection between academic excellence and industry expectations while providing a platform that celebrates knowledge sharing, creativity and student achievement.

We extend our heartfelt gratitude to our students, faculty members, industry partners, alumni, and all stakeholders whose continued support and contributions have made this edition possible. We hope this issue of **SOPHOS** inspires you with fresh perspectives, practical insights and renewed enthusiasm as you continue your academic and professional journey in the ever-evolving world of hospitality.

Warm Regards,
Amit Moon

THE INTERVIEW

Mr. Saurav Yadav
Food & Beverage Manager
Park inn by Radisson
Lucknow



Q1. We would like to know about your journey in the Hospitality Industry?

My journey in the hospitality industry began in 2010 with the Sarovar Group of Hotels. Since then, I have had the opportunity to work with esteemed hospitality brands such as Clarks Group, Ramada, and Radisson Hotel Group. I have been proudly associated with Radisson for the past six years, contributing to its culture of excellence and guest-centric service.

Over the years, hospitality has taught me far more than operational excellence. It has instilled in me the values of patience, respect, teamwork, and continuous learning. One principle I strongly believe in is treating every individual with equal respect, regardless of their position or designation. Success in hospitality is built on strong relationships, mutual trust, and a shared commitment to delivering exceptional guest experiences. To me, hospitality is not merely a profession—it is a way of life. Rooted in the spirit of “Atithi Devo Bhava” (The Guest is God), it is about creating memorable experiences, fostering a welcoming environment, and making people feel valued and at home.

Q2. Why did you choose Food & Beverage Department?

I chose the Food & Beverage Department because I enjoy interacting with people and creating memorable guest experiences. Since starting my hospitality journey in 2010, I have worked with several reputed hotel brands, and Food & Beverage has given me the opportunity to develop my leadership, operational, and guest service skills. The department is challenging, fast-paced, and offers continuous learning every day. The satisfaction of delivering excellent service and leading teams to achieve high guest satisfaction is what keeps me passionate about Food & Beverage.

Q3. What are the major challenges faced by the Food & Beverage Department in hotels today and how are they being addressed?

The Food & Beverage Department faces challenges such as talent acquisition and retention, maintaining consistent service quality, ensuring food safety and hygiene, and managing rising operational costs. Hotels are addressing these issues through continuous staff training, employee engagement initiatives, strict adherence to food safety standards, regular service quality monitoring, effective inventory control, menu engineering and waste reduction practices. By focusing on people development, operational excellence, guest satisfaction and cost optimization, hotels are successfully adapting to the evolving demands of the hospitality industry.

Q4. What skills and attributes are essential for success in the Hospitality Industry?

Success in the Hospitality Industry requires a blend of technical competencies and strong personal qualities. Excellent communication and interpersonal skills, a positive attitude and a customer-focused approach are fundamental to delivering outstanding guest experiences. Professionals must also be adaptable, solution-oriented and capable of performing effectively under pressure.

Teamwork, leadership, attention to detail and time management are critical for ensuring smooth operations and maintaining service excellence. Equally important are professionalism, integrity and a commitment to continuous learning. Above all, a genuine passion for serving people, combined with patience, empathy and respect, forms the foundation of a successful and fulfilling career in hospitality.

Q5. What is your message for UEI Global students?

The hospitality industry is built on passion, service and continuous learning. As you begin your professional journey, focus on developing strong communication skills, discipline, teamwork and a positive attitude. Be willing to learn from every experience and never hesitate to start at the ground level, as each role contributes to your growth.

Stay adaptable, embrace challenges, and continuously upgrade your skills to meet the evolving demands of the industry. Most importantly, believe in yourself, remain humble and stay committed to your goals. Success in hospitality comes through dedication, perseverance, and a genuine passion for serving others.

I wish all UEI Global students a successful, rewarding, and fulfilling career in the hospitality industry.

Interviewed By:

Praveen Rai is a professional hotelier worked with Golden Tulip, The Lalit, Sarovar Portico & more, having 15 years of hotel experience, his expertise is in guest relations, currently working at **UEI Global Lucknow** as Faculty Room Division & Placement In charge.

MANAGING OVERBOOKINGS IN THE DIGITAL AGE



In today's highly competitive hospitality industry, maximizing room occupancy is essential for achieving revenue targets and maintaining profitability. One of the most commonly used revenue management strategies is overbooking—the practice of accepting more reservations than the number of available rooms based on anticipated cancellations and no-shows. While overbooking can significantly improve occupancy rates and revenue performance, it also carries the risk of disappointing guests if not managed effectively.

With advancements in technology, data analytics, and revenue management systems, hotels now have greater opportunities to manage overbookings strategically and ethically. The key lies in balancing operational efficiency with exceptional guest service.

The Role of Data in Smarter Forecasting

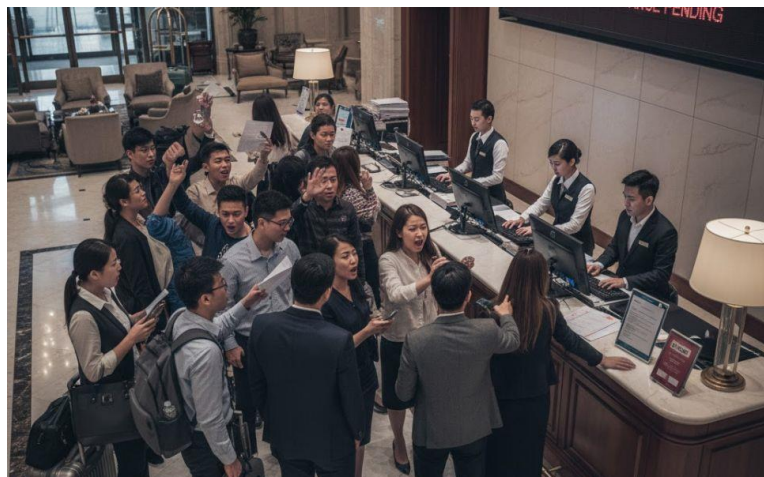
Successful overbooking begins with understanding booking behaviour. Historical reservation data provides valuable insights into cancellation patterns, no-show rates, seasonal demand fluctuations, and guest booking habits. By analysing this information, hotels can accurately forecast expected occupancy levels and determine the optimal number of rooms that can be safely overbooked.

Modern property management systems and revenue management tools allow hotels to make data-driven decisions rather than relying on assumptions. The objective is simple: maximize occupancy while minimizing the possibility of denying accommodation to confirmed guests.

Establishing Clear Overbooking Procedures

Every hotel should have well-defined Standard Operating Procedures (SOPs) for managing overbooking situations. These procedures should outline how overbookings are identified, escalated, communicated, and resolved.

A structured approach ensures consistency in decision-making and helps employees respond confidently during challenging situations. SOPs should include guest communication guidelines, relocation procedures, compensation policies, and documentation requirements. When staff members understand the process clearly, they can handle guest concerns professionally while protecting



the hotel's reputation.

Building Strong Relationships with Nearby Hotels

Even with accurate forecasting, unexpected situations may occasionally result in a shortage of available rooms. Developing strong partnerships with neighbouring hotels can be an effective contingency plan.

Pre-established agreements with nearby properties enable hotels to relocate guests smoothly when necessary. Such arrangements ensure that guests continue to receive quality accommodation while minimizing inconvenience. These partnerships also strengthen collaboration within the local hospitality community and create mutually beneficial business opportunities.

Empowering Front Office Teams

The front desk team plays a crucial role in managing overbooking situations. Their ability to communicate with empathy, professionalism, and confidence can significantly influence a guest's perception of the hotel.

Training should focus on conflict resolution, emotional intelligence, and effective communication skills. Staff members should be equipped to explain the situation transparently, offer sincere apologies, and present alternative solutions respectfully. A well-trained team can often transform a potentially negative experience into an opportunity to demonstrate exceptional customer service.

Ethical Strategies for Overbooking Management

While overbooking can enhance revenue, it must always be implemented responsibly. Ethical overbooking practices help maintain guest trust and long-term brand loyalty.

Understand Historical Data

Hotels should regularly analyse cancellation and no-show patterns to determine safe overbooking levels. Accurate forecasting reduces the likelihood of guest displacement and supports better inventory planning.

Utilize Dynamic Pricing

Dynamic pricing strategies help regulate demand by adjusting room rates according to occupancy forecasts. Higher rates during peak demand periods and promotional offers during slower periods contribute to more balanced reservation patterns.

Offer Flexible Booking Options

Providing refundable and flexible booking policies encourages guests to communicate cancellations in advance, reducing unexpected no-shows and improving reservation accuracy.

Maintain Real-Time Inventory Control

Integrated hotel management systems provide real-time room availability updates across all booking channels. Accurate inventory management prevents reservation discrepancies and enables quick adjustments when demand changes.

Communicate Transparently with Guests

Clear communication builds trust. Hotels should establish transparent booking policies and ensure guests understand reservation terms and conditions. Open communication reduces misunderstandings and enhances guest confidence.

Develop Fair Compensation Policies

When guest relocation becomes unavoidable, hotels should offer appropriate compensation. Complimentary transportation, room upgrades at alternative properties, dining vouchers, loyalty points, or discounts on future stays can help offset inconvenience and preserve guest goodwill.

Monitor Market Conditions

Local events, festivals, conferences, and seasonal travel trends can significantly impact occupancy levels. Staying informed about market conditions allows hotels to adjust overbooking strategies proactively.

Leverage Artificial Intelligence and Predictive Analytics

Modern AI-powered forecasting tools can analyse vast amounts of booking data and identify trends with remarkable accuracy. These technologies enable revenue managers to predict demand more effectively and make informed decisions regarding room inventory.

Prioritize Valuable Guests

Guest segmentation helps hotels identify loyal customers, corporate clients, and high-value guests. During high-demand periods, priority allocation can be given to these guests, strengthening long-term relationships and customer retention.

Encourage Direct Bookings

Direct bookings provide hotels with greater control over reservation management compared to third-party distribution channels. Offering exclusive benefits for direct bookings can reduce operational complexities and improve inventory accuracy.

Implement Waitlist Systems

A structured waitlist allows hotels to fill rooms quickly when cancellations occur. Interested guests can be contacted immediately, maximizing occupancy without excessive overbooking.

Continuously Review and Improve Policies

The hospitality industry is constantly evolving. Hotels should regularly evaluate the effectiveness of their overbooking strategies, gather guest feedback, analyse operational outcomes, and update policies accordingly.

Overbooking remains a valuable revenue management tool when implemented thoughtfully and responsibly. In the digital age, hotels have access to sophisticated technologies, predictive analytics, and real-time data that enable smarter decision-making and improved operational control.

The most successful hotels recognize that overbooking is not simply about maximizing occupancy; it is about balancing profitability with guest satisfaction. By leveraging technology, maintaining transparent communication, empowering employees, and adopting ethical business practices, hotels can transform overbooking from a potential risk into a strategic advantage that enhances both financial performance and guest loyalty.

Ultimately, effective overbooking management reflects a hotel's commitment to operational excellence, customer-centric service, and sustainable business growth in an increasingly competitive hospitality landscape.

About the Author:-

Ankush Gautam holds a B.sc in Hospitality and Hotel Administration from IHM Hamirpur and current Pursuing MTTM (IGNOU) with over 10 years of experience with a hotel and Cruise line; he is a passionate teacher and research enthusiast. He is a Faculty-Accommodation at UEI-Global Chandigarh.

THE ECO-EVOLUTION OF MODERN HOTELS

This year has seen many changes in practices of the hotel/hospitality industry; they have progressed from simple green initiatives such as placement of linen reused signs to more weighty sustainable models that integrate technology and the circular economy model.



Waste Management and Operations in the Circular Economy Model

Waste Management is now tech enabled and is applied to hotel kitchens to monitor food waste, followed by chefs adjusting their purchase and indent to minimise the leftovers.

Room Amenities which are in reusable containers such as glass dispensers that are sterilised and filled, is a standard practice in many hotels as they eliminate single-use plastics bottles. Local Farming and Food Sourcing have become the most trending practice in many hotels. The hotels also have herb gardens and source food from farms that ensure minimal distance from source to plate. This cuts down on food transportation distances as well.

Customised & Intelligent Energy Management

The hotel rooms nowadays feature sensors of occupancy connected to the GRMS (Guest Room Management System). Whenever the guest moves out of the room, the HVAC (Heating, Ventilation, and Air Conditioning) and lighting automatically switch to the power-saving mode. The settings revert to the preferences set by the guests immediately upon returning to their rooms. Modern solutions also analyse the weather trends and occupancy patterns, allowing the hotel to adjust the temperature before the arrival of the guests, thus saving energy.

The resorts have been setting up their own micro grids that combine solar energy production and storage. This helps them to rely less on local sources of electricity and operate in a completely carbon-free manner – nature’s own free source of energy.

Predictive maintenance is implemented using IoT sensors monitoring the performance of devices such as laundry machines, centralised air conditioner units or vacuum cleaners.

Water Stewardship:

A popular method used by many malls, office buildings and hotels for saving water is grey water recycling, which is an elevated filtration system that is quite popular these days, allowing hotels to purify and sanitise sink and shower water for irrigation and toilet flushing.

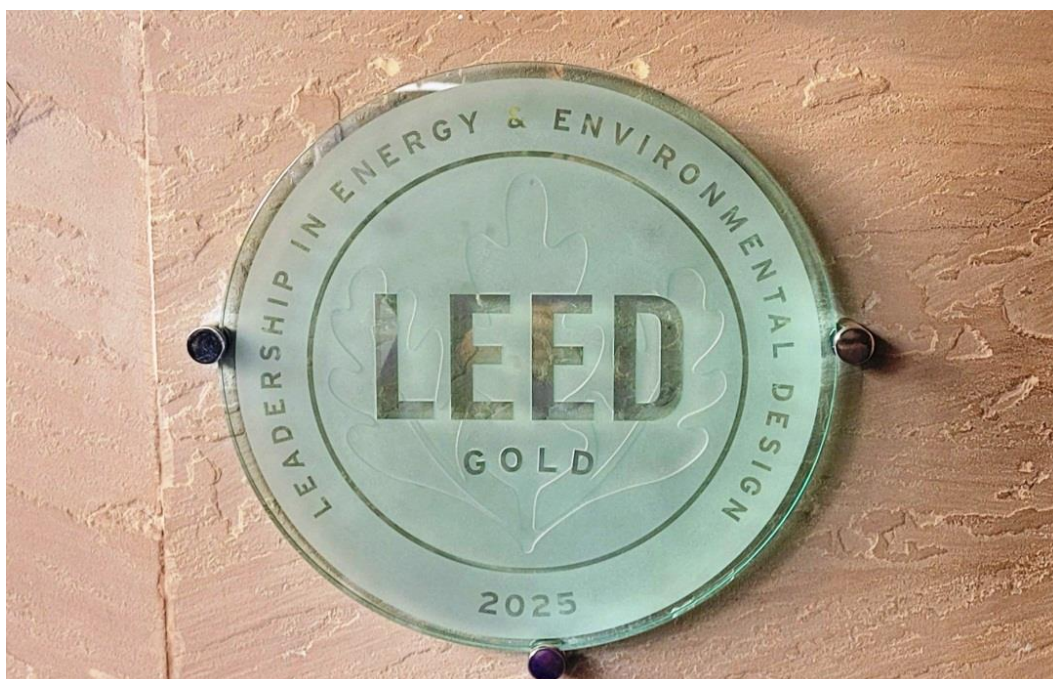
An advanced automated watering system is used now, where horticulture/gardens are managed by weather-linked sensors that only water plants when soil moisture is low, significantly cutting down on water use.

Moisture Sensors, also known as Leak Detection Sensors, are installed in the building, which alert the maintenance team to catch leaks in time, preventing the loss of thousands of gallons of water and damage to the building.

High-pressure, low-flow showerheads and dual-flush toilets are being installed to lower water usage by up to 40% without sacrificing guest comfort.

Certification and Transparency Real-Time Carbon Tracking:

Many hotels are now providing a "Carbon Folio" for each guest along with their bills that reflects, through their energy and water use, the amount of carbon generated during their stay. There are Global Standardised Frameworks, which travellers are increasingly filtering their travel searches based on verified eco-credentials, thus creating a requirement that lodging operators comply with one or more certified sustainable business practices (Earth Check, Green Key, LEED, etc.) to remain competitive.



Renewable Energy Production - On-Site:

Hospitality businesses are converting to on-site renewables (e.g., solar PV, wind, geothermal for heating). Most international hotel companies will be required to record and report their total emissions from the entire value chain of their operations by 2026 (including emitted waste from suppliers and waste disposal)—making them accountable for the way they conduct business in terms of sustainability.

Eco-Design and Materials Properties are integrating sustainability into the actual bones of their facilities.

The use of natural daylight, living green walls and nature-inspired adaptive ventilation systems are being used to minimise the need for artificial cooling. Sustainable hotels are adopting nature-positive interior designs.

Furniture made of Sustainable Materials, for example, the use of salvaged wood, bamboo, recycled metal and other sustainable materials in furniture and construction. Also, a growing trend in furnishings and textiles manufactured from recycled ocean plastic and other by-products of agriculture.

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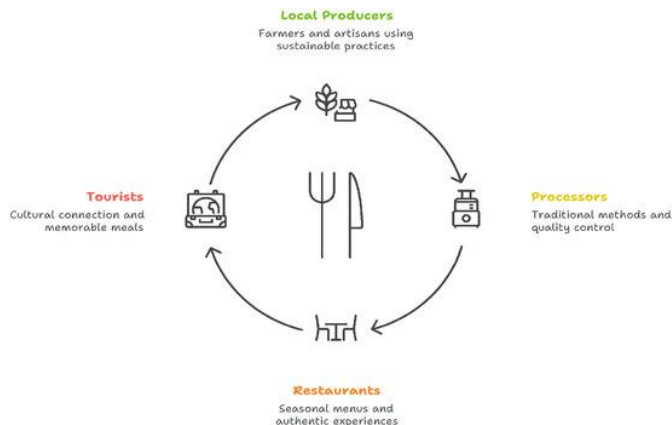
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Shikha Abel is the Associate Director at UEI Global, bringing over 17 years of extensive hospitality industry and academic operations experience to her role. A specialist in student development who has dedicated her career to fostering excellence in hospitality education.

ROLE OF REGIONAL CUISINE IN PROMOTING TOURISM



Regional cuisine plays a major role in promoting tourism in India by showcasing the unique culture, its tradition and its heritage of a particular destination. Food has become an important factor of motivation for travel and many tourists are seeking authentic culinary experiences in it.

Regional cuisines are acting as a powerful cause of tourism by reflecting a destinations cultural identity and past history. It transforms travel into a strong cultural experience, boosting the branding value of the destination concern, increasing the satisfaction rate of the tourist to the destination concern and increasing the local economic growth.

Regional cuisine has transformed from a basic travel necessity for tourist into a major base of global tourism. Food is one of the major tools where a destination has to differentiate the region, tell its ancient history, and attract tourist who looking for some authentic feels and experience.

In India regional cuisine are not only just a secondary motivation for tourists, but it's the one of the primary motivation for the travellers. Generally as global statement Indian foods are on the basis of "Curry" and its consider as India's culinary landscape shaped by distinct micro-climates, deep rooted religious tradition, most centuries of trade and royal traditional histories.

Core Factors in Tourism

Destination Branding:

Different culinary traditions in India create unique competitive chances. Most of the destinations or locations in India are well known for various authentic food experiences. UNESCO's "Creative Cities of Gastronomy" (UCCN) which launched in 2004, the UCCN highlights cities that place creativity and culture that including local culinary traditions, maintaining food systems and culinary arts.

Cultural Connection:

All the traditional cooking methods, usage of their own traditional ingredients and local style and the procedure allow tourists to taste the history, tradition and life style of a region. This leads to higher visitor satisfaction and increase repeated visit of the tourist to the destination concern.

Economic Multiplier Effect:

Gastronomic tourism directly supports local agriculture, fisheries and hospitality businesses. The revenue gained from the regional markets, food tours and specialty restaurants stays within the community for promoting socio-economic development.

Experiential Travel:

This is a form of tourism where the traveller actively engages with a destination's culture, people and environment rather than just passively observing landmarks. Culinary experiences such as live cooking training, farm to table dining and wine tastings here encourage travellers to stay longer in a destination, shifting away from fast-paced sightseeing.

Culinary Diplomacy:

On because of promotion of regional cuisine in most of the tourist destinations those regions use their food and beverage export as a soft power tool, building international awareness and positively altering global perceptions of the destination.

Benefits of Regional Cuisine in Promoting Tourism

Major benefits are received by the destination or region or state by the promotion of the regional cuisines in the tourism sector. According to the variation of the needs of the tourist, regional cuisine also plays a major role in promotion of tourist. Following are some of the benefits-



Preserves Cultural Heritage:

Typical regional foods of dishes will reflect the ancient history, tradition and the lifestyle of local communities in the proper destination. Their own traditional recipes and cooking methods helps to preserve the cultural identity of the place and that will attract more visitors who interested in local customs.

Attracts Food Tourists:

There are different types of peoples traveling from one place to other. Many of the travellers visit different destinations specifically to experience the local specialties in different destinations. Among that many travellers prefer to visit various destinations to experience the different traditional and typical food style and varieties of foods. So food tourism or culinary tourism has become a major segment of the tourism industry.

Boosts Local Economy:



All tourists will spend money in the destination for different purposes. Among that they spend a major amount of money in the restaurants, street foods, local markets and the specialized food festivals. This increase of demand will create

Employment opportunities for farmers, chefs, artisans and food vendors.

Enhance Tourist Experience:

All the tourist destinations will serve their own traditional and typical food of the concern region in the restaurants and through street vendors. Trying that different style local traditional and typical cuisine gives visitors a deeper understanding of a regions culture and

traditions. Those different unique flavors and dining experiences create a memorable travel experiences in their whole life.

Promotes Local Products:

The regional cuisine encourages the use of traditional, typical local ingredients, spices and many of the agricultural products. This always supports local farmers for their profit and promotes sustainable agriculture of the destination.

Encourages Food Festivals And Events:

Many of the hospitality outlets will conduct food festival with different themes. Those food festival attracts domestic and international tourists. Such events showcase regional specialties and increase the destination's popularity.

Strengthens Destination Branding:

Many of the specialized foods are named as a signature dishes for some of the destinations. Famous signature dish of that region become symbols of a destination and help to create a unique identity of the destination. (Examples): - Hyderabad is famous for the Hyderabadi Biryani, Rajasthan is famous for Rajasthani Dal Baati Churma, Kerala is famous for Sadhya and Bengal is famous for milk sweets.

Encourage Rural Tourism:

Now a day's village tourism has been established in many places. Many of the villages are converting as tourist sectors in all over India. Villages and rural areas can attract tourists through traditional cooking demonstrations, farm visits and providing traditional local style food experiences. This helps to distribute tourism benefits beyond major cities.

Supports Sustainable Tourism:

For cooking the typical traditional foods of those regions needs the local available ingredients. Usage of local available ingredients will reduce the transportation costs and

environmental impacts also. Promoting traditional food practices helps preserve biodiversity and local food systems.

Regional cuisine is one of a major factor in promoting tourism in India. Regional cuisine also acts as a powerful tool for promoting tourism because it connects visitors with the culture, history and traditions of a destination. This enhances the travel experiences for the tourist, supports local communities, preserves their own culinary heritage and contributes significantly to economic development. By promoting authentic local food, destinations can attract more tourists and create a strong and distinctive tourism identity.

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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 more than 20 years' experience in the teaching sector. Associated with UEI Global Education, Trivandrum as a Faculty - Food Production.

WATER CONSERVATION INITIATIVES IN HOTEL HOUSEKEEPING



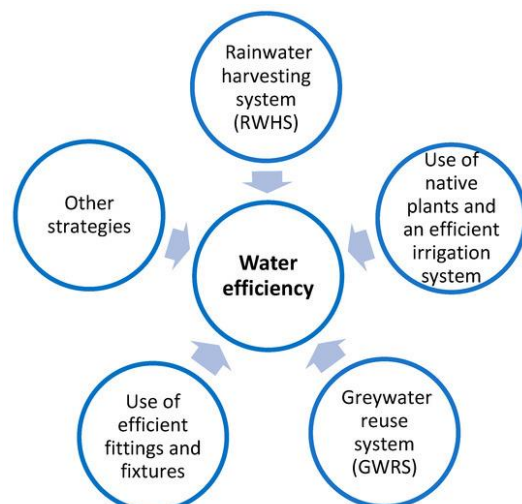
Water is a natural resource of great value. Its importance has increased in the current scenario where monsoon has already been declared deficient and level of ground water has depleted. Conserving water is the only way forward to deal with this crisis. Water conservation is an adopted way of living where planned strategies are implemented to save water for long term use.

Hotels and resorts are one of main commercial consumers of water which is mainly driven by guest rooms, operations like laundry, kitchen, stewarding, gardening and housekeeping. The average water usage per person per day in India is between 135 and 150 litres whereas hotels in India use 400–450 litres of water per person per day. Five-star hotels and luxury chain use an average of 1500 litres per person per day and can go much higher.

Highlighting this concern the industry has started rationing its use and manages its water consumption. Hospitality industry is contributing towards water conservation which in turn leads to reduction in operational cost. Hotels have to maintain a balance between luxury and sustainability by adopting best practises and innovative technology to conserve water without compromising guest comfort. Here sustainability is the key factor.

Some of the initiatives taken by hospitality industry to face these challenges are:

- Rain water is harvested to direct all the rainwater into storage tanks for later use in non-potable needs.
- Wastewater treatment plant is mandatory for hotels to reuse the treated water for gardening purposes.
- Smart Water Meters devices are installed to identify total water consumption per department and control unchecked water leaks.
- Hotel gardens and landscapes are modified with native plants and shrubs that require limited water usage.
- Pools with cover help to reduce evaporation and by adopting modernised filtration backwater wastage is minimised
- Laundry department consumes 20% of water usage in hotels by running heavy



duty washer, dryers and steamers to provide quality guest services. They are developing ways to run energy efficient machinery to full load, reduce the rinse cycle duration and use eco-friendly cleaning agents.

- Many hotels have incorporated the final rinse water as its first pre-soak cycle.
- Guest rooms are now being equipped with water sensors, high performance showerhead, faucets to monitor guest water consumption and minimise wherever possibility arises.
- Housekeeping monitors daily water consumption through smart water management system, training its staff by creating awareness and adopting best procedures to achieve the desired result on lower water consumption.
- Reuse linen programme is implemented by hotels wherein bed and bathroom linen is refreshed on alternate day with guest consultation and satisfaction.



Hotels have partnered with private management companies that provide their expertise to implement smart water management programme. Guest pattern is also moving from excess to responsible luxury where they prefer eco certified hotels.

Water conservation is the roadmap for future sustainability in the hospitality sector in turn contributes to the betterment of society and environment at large.

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About the Author:

Ms. Smita Jacob – A senior Accommodation faculty at UEI Global, Pune with 20 years of experience in industry and academics.

ALL IN A DAY'S WORK



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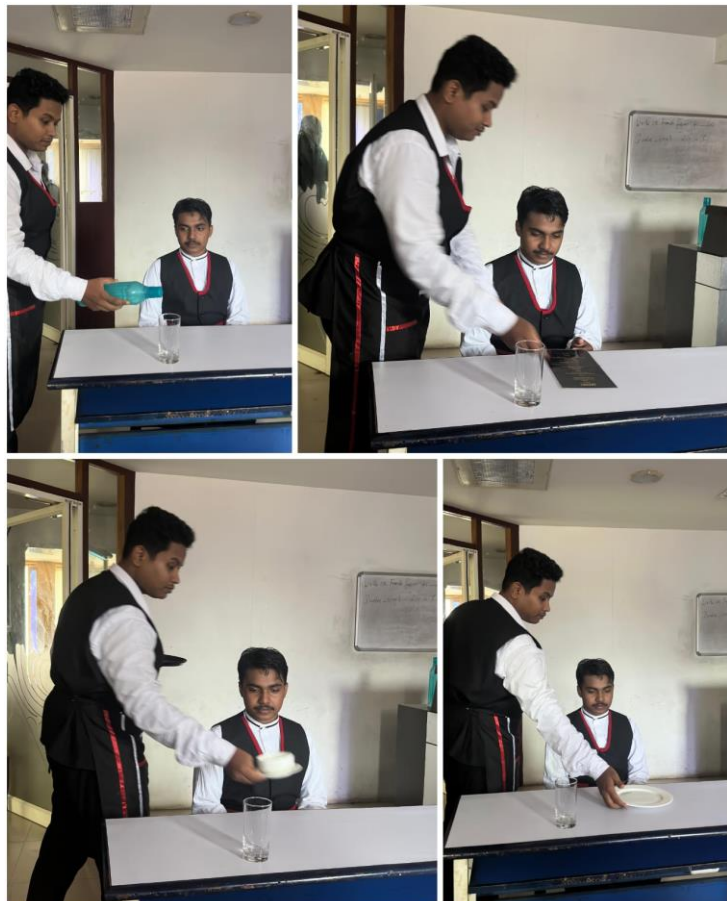
Food Production Practical
Session:

Preparation of Simple Cookies

UEI GLOBAL TRIVANDRUM

Food and Beverage Service
Practical Session:

Sequence of Service





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Front Office Practical
Session:

Handling Guest Concerns

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Food Production Practical
Session:

Keera Vadai
Chicken Chettinad
Veg Chettinad Kurma
Malabar Paratha
Paal Paniyaraam.





UEI GLOBAL TRIVANDRUM

Food and Beverage Service
Practical Session:

F&B Billing Procedures
Micros & POS

UEI GLOBAL CHANDIGARH

Food Production Practical
Session:

Veg wonton soup
Veg Dimsum
Veg Cantonese Chop Suey





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Food Production Practical
Session:

Cuts of Vegetables



UEI GLOBAL LUCKNOW

Food Production Practical
Session:

Vegetable Khichadi
Green Chutney
Vegetable Raita





UEI GLOBAL LUCKNOW

Food Production Practical
Session:

- Veg Wonton Soup
- Dim Sum
- Veg Cantonese Chop Suey



UEI GLOBAL LUCKNOW

Housekeeping Practical
Session:

Flower Arrangement





UEI GLOBAL CHANDIGARH

Food Production Practical
Session:

- Keera Vadai
- Chicken Chettinad
- Veg Chettinad Kurma
- Malabar Paratha
- Paal Paniyaraam.

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Housekeeping Practical
Session:

Removal of Stains





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Housekeeping Practical
Session:

Flower Arrangement



UEI GLOBAL LUCKNOW

Food and Beverage Service
Practical Session:

Sequence of Service





UEI GLOBAL LUCKNOW

Front Office Practical Session:

Grooming Standards



SEMINARS AND INDUSTRY VISIT



UEI GLOBAL DELHI

Unity Elegante Mall Delhi

Students were exposed to various aspects of the service industry, including retail operations, customer service practices, Mall management and overall service standards.



UEI GLOBAL DELHI

Talent Hunt

The event provided a platform for students to showcase their unique talents through various performances such as dance, singing, poetry recitation, puzzle solving and other creative activities.





UEI GLOBAL AGRA

To educate Students on practices and procedures to minimize destruction caused by fire.



Students learnt how operate the fire extinguisher –

P.A.S.S.

PULL, AIM, SQUEEZE AND SWEEP

WORLD FOOD SAFETY DAY CELEBRATION



UEI GLOBAL CHANDIGARH

Chef Kuldeep Thakur
Sous Chef
Holiday Inn
Chandigarh

UEI GLOBAL TRIVANDRUM

Mr.Ramesh kumar
HOD
Mohandas College of Hotel
Management

On world food safety day a Guest
Lecture was conducted on the
Importance of food safety and
sustainability practices by hotel
Industry





UEI GLOBAL LUCKNOW

Zero-waste cooking is all about shifting our mind-set from "throwaway" to "resourceful." Bringing this philosophy into baking turns a classic kitchen activity into a fun, creative lesson in sustainability. A zero-waste approach flips the script by focusing on circular ingredients and reusable tools.

INTERNATIONAL YOGA DAY CELEBRATION

UEI Global proudly celebrated **International Yoga Day** across all its campuses reaffirming its commitment to promoting holistic education, physical well-being and mental wellness among students, faculty and staff. The celebration was conducted with great enthusiasm under the global theme "**Yoga for One Earth, One Health,**" emphasizing the vital connection between individual health, community well-being, and environmental sustainability.

The event commenced with a brief introduction highlighting the significance of yoga as an ancient Indian practice that nurtures physical fitness, mental clarity, emotional balance, and spiritual harmony. Trained faculty members led participants through a series of yoga asanas, breathing exercises (Pranayama), meditation, and relaxation techniques designed to improve flexibility, concentration and overall health.

Students and faculty members from all UEI Global campuses actively participated in the session, demonstrating discipline, enthusiasm and a shared commitment to adopting healthier lifestyles. The event created an atmosphere of positivity, unity and mindfulness, encouraging participants to integrate yoga into their daily routines as a means of managing stress and enhancing personal well-being.

As an institution dedicated to the holistic development of future hospitality and service professionals, UEI Global recognizes the importance of maintaining a healthy body and mind alongside academic excellence. The celebration served as a reminder that wellness is an essential foundation for personal growth, professional success and responsible leadership.

The International Yoga Day celebration concluded with a collective pledge to embrace yoga as a lifelong practice for achieving balance, inner peace, and a healthier society. The successful organization of this event across all campuses reflected UEI Global's unwavering commitment to fostering a culture of wellness, inclusivity and holistic learning.



UEI GLOBAL DELHI

UEI GLOBAL CHANDIGARH





UEI GLOBAL AGRA



UEI GLOBAL TRIVANDRUM





UEI GLOBAL LUCKNOW



UEI GLOBAL PUNE



SUSTAINABLE GASTRONOMY DAY CELEBRATION



UEI GLOBAL TRIVANDRUM

Every meal is an opportunity to make a positive impact. This Sustainable Gastronomy Day, let's celebrate food that nourishes people, supports local communities, and protects our planet for generations to come.

UEI GLOBAL CHANDIGARH

To Celebrate World Gastronomy day, students prepared Buckwheat and Sorghum Shashlik with Beetroot Dip, showcasing the use of nutritious, climate-resilient and sustainable ingredients. The dish highlighted the importance of incorporating alternative grains and locally sourced produce into modern culinary practices



WORLD ENVIRONMENT DAY CELEBRATION

UEI Global enthusiastically celebrated **World Environment Day** across all its campuses, bringing together students, faculty and staff in a collective effort to promote environmental awareness and inspire sustainable practices. The celebration reflected the institution's commitment to creating environmentally conscious citizens who understand the importance of protecting natural resources for future generations.

The programme began with an address on the significance of World Environment Day and the urgent need for individuals and communities to adopt eco-friendly habits. Faculty members highlighted the growing environmental challenges such as climate change, pollution, deforestation, biodiversity loss, and waste generation, emphasizing that meaningful change begins with small but consistent actions taken at the individual level.

A variety of engaging activities were organized across campuses to encourage active participation. Tree plantation drives were conducted within and around campus premises, symbolizing the commitment to increasing green cover and contributing to a healthier environment. Students also participated in cleanliness campaigns, waste segregation initiatives, and awareness programmes aimed at promoting responsible waste management and reducing the use of single-use plastics.

Interactive discussions encouraged participants to explore practical solutions for conserving water and energy, minimizing waste, and adopting sustainable lifestyles both at home and in the workplace. These activities not only enhanced environmental knowledge but also strengthened the sense of social responsibility among participants.

Recognizing that the hospitality and service industries play an important role in sustainable development, the celebration also highlighted environmentally responsible practices within hotels, restaurants, and tourism organizations. Students learned about resource conservation, green operations, responsible sourcing and the importance of integrating sustainability into business decisions, preparing them to become responsible professionals in their future careers.

The event concluded with an environmental pledge in which participants committed to planting more trees, reducing plastic consumption, conserving natural resources and encouraging others to adopt environmentally friendly practices. The pledge reinforced the belief that collective action, however small, can create a lasting positive impact on the planet. The World Environment Day celebration across all UEI Global campuses served as a meaningful reminder that environmental protection is a shared responsibility. Through awareness, education, and community participation, the institution continues to nurture future leaders who value sustainability, respect nature, and are committed to building a cleaner, greener and more resilient world.



UEI GLOBAL LUCKNOW



UEI GLOBAL DELHI





UEI GLOBAL TRIVANDRUM



UEI GLOBAL AGRA





UEI GLOBAL PUNE



STUDENTS ORIENTATION PROGRAMME: 2026-27



UEI GLOBAL CHANDIGARH



UEI GLOBAL AGRA





UEI GLOBAL LUCKNOW



UEI GLOBAL PUNE





UEI GLOBAL LUCKNOW



UEI GLOBAL JAIPUR





*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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