



The Hospi-Newsletter

A National Hospitality Institute News Update March 2011

From the Principal

Welcome to our first newsletter of 2011, filled with stories of a first quarter of exciting NHI events, new course dates, NHI's involvement in the community and much more. NHI continues with its commitment to the training and development of Oman's future hoteliers and travel industry employees and strives to provide our students with unique professional learning opportunities to enhance their training and aid in their preparation before joining the industry. Due to the popular demand we continue to host our bi-monthly gourmet nights, incorporating a high level of culinary skill, food safety and food service. We also continue to partner with an increased number of industry experts and build our portfolio of educational accreditations and work experience opportunities.



**Mr. Robert MacLean
The Principal**



**HOTEL
MANAGEMENT
SCHOOL**





Chefs cooking at Shangri-la

Our chefs group helped out the Shangri-la Hotel for 3 weeks in December 2010 and had the opportunity to prepare and cook a range of international cuisines alongside award winning professional chefs for up to 500 people a night. The chefs worked in the cold kitchen, banquet kitchen, vegetable sanitation and other a-la-carte restaurants. They had to follow the strict rules of the Shangri-La food safety management system and returned to the NHI kitchens with an enhanced professional level of experience, consolidating their food safety education at the institute.



Partnership with Virgin Atlantic

The Gulf Travel School at NHI launched a new partnership with Virgin Atlantic to offer the latest training programmes in airfares, travel and tourism, besides an IATA course on leadership and management. All the programmes are employment focussed and are up to date with the needs of the industry. "The courses are broad based and flexible, offering students a range of study options that are cost effective," said Yugesh Krishnan, instructor for travel and tourism at NHI.



Double Success at NHI

Double Celebrations were in the air for Gulf Travel School at NHI recently as they held a dual celebration. Firstly was the recognition by IATA of NHI being in the top ten IATA centre's in the Middle East region. The award for this was handed over to NHI's training manager Cleon Dias, during the regional IATA conference recently held in Cochin India. Head of training IATA Worldwide Ismail Al Baidhani said "We would like to congratulate NHI for being selected a Top 10 Middle East IATA Authorized Training Center (ATC) for 2011. Your role in developing the human capital of our industry in your country is by reaching out to the next generation of leaders is crucial and IATA strongly recognizes and supports your efforts. We look forward to a strong partnership with NHI for the years to come."

Oman Today Restaurant Awards 2010

nhi | FSA's Aurelia Caccamo and Shabu Thambi judge restaurants on food safety

From mid of December 2010 to the end of January 2011 NHI's Food Safety Academy instructors Aurelia Caccamo and Shabu Thambi judged 30 restaurants for the Food Safety Award, which is part of the Oman2Day Restaurant Awards. A total of 10 categories, ranging from fine dining to casual, were represented in the sample. The winner was announced on the 24th February 2011 at the Shangri-la, during the Oman2Day Gala Dinner.

Aurelia Caccamo: "The world of gastronomy changes so fast and food safety needs to adapt accordingly, which can be a challenge. Think about the change that Oman has been through in the last 40 years! Many new cuisines have been introduced to the country. I believe that training is key to ensure the safety of food at all food producing and service establishments. If people know, they will change their behaviour; we did not only judge businesses, but also gave advice and discussed important topics."

Shabu Thambi added:" It was great to see that chefs in the industry are keener on food safety than before. The approach towards food safety is changing tremendously and the importance of food safety really matters now. We saw many efforts to achieve higher standards and we could witness the results of all this work."



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The Gallery



Chef guests at NHI



nhi's Gourmet Nights @ the Marina

Next Gourmet Night on – 26th April



Chef students preparing in action at February's Gourmet Night



Hotel Management Diploma graduates



Chef work experience at the Shangri-La



New Cabin Crew students