



# THE OUTREACH

ISSUE NO. **3**

OCTOBER 2025



**LIBRARY  
NEWSLETTER**



**Libraries really are the  
gates to the future.**

Neil Gaiman

SCAN ME



## Director Principal's Message

Dear Students and Faculty,

It gives me great pleasure to introduce this edition of our **Library Newsletter**, a reflection of our commitment to continuous learning and professional excellence. In the dynamic world of hospitality, where service, creativity, and knowledge converge, the library plays a vital role as a center for inspiration and intellectual growth.

Our library is more than a repository of books—it is a gateway to global knowledge, offering access to the latest resources in hotel management, culinary arts, tourism, and customer experience. I encourage every student to make full use of these resources to enhance their academic and professional journey.

May this newsletter ignite curiosity, promote reading, and strengthen our culture of learning and hospitality excellence.

Warm regards,



**DR. VIMAL KUMAR**  
**DIRECTOR PRINCIPAL**

## Chief Librarian's Message

Dear Readers,

It gives me immense pleasure to present this issue of our **Library Newsletter**, a window into the world of knowledge, innovation, and hospitality excellence. In the ever-evolving field of hospitality, continuous learning and awareness are the keys to success. Our library strives to be a dynamic learning hub—offering not only books and journals but also access to digital resources, research tools, and experiential learning opportunities. Hospitality is an art of creating experiences, and so is learning—both require curiosity, creativity, and care. I encourage all students and faculty to explore the vast resources of the library, engage with our curated collections on tourism, culinary arts, hotel management, and customer service, and make the most of the digital learning tools available.

Let this newsletter be your guide to discovering new ideas, staying updated with industry trends, and nurturing a lifelong passion for knowledge and service.



**RENU OBEROI**  
**CHIEF LIBRARIAN**  
**CGC, LANDRAN**

***"A book is a gift you can open again and again."***

***Garrison Keillor***

# **LIBRARY At A GLANCE**

<b>NO. OF VOLUMES</b>	<b>4213</b>
<b>NO. OF TITLES</b>	<b>703</b>
<b>REFERENCE AND GENERAL BOOKS</b>	<b>850</b>
<b>BOOKS BY FOREIGN AUTHORS</b>	<b>803</b>
<b>PRINT JOURNALS</b>	<b>5</b>
<b>BOUND VOLUMES OF PREVIOUS YEARS JOURNALS</b>	<b>37</b>
<b>MAGAZINES</b>	<b>3</b>
<b>NEWSPAPERS</b>	<b>2</b>
<b>EJOURNALS IN EBSCO</b>	<b>47</b>
<b>EJOURNALS IN DELNET</b>	<b>223</b>
<b>EBOOKS IN EBSCO</b>	<b>549</b>
<b>WORLD EBOOK LIBRARY</b>	<b>1500</b>
<b>CDs</b>	<b>575</b>
<b>NPTEL VIDEO LECTURES</b>	<b>75</b>
<b>NDL MEMBERSHIP</b>	<b>YES</b>
<b>LIBRARY SOFTWARE - LIBSYS</b>	
<b>TURNITIN - PLAGIARISM SOFTWARE</b>	
<b>DIGITAL LIBRARY FACILITY</b>	
<b>REPROGRAPHIC &amp; SCANNING FACILITY</b>	

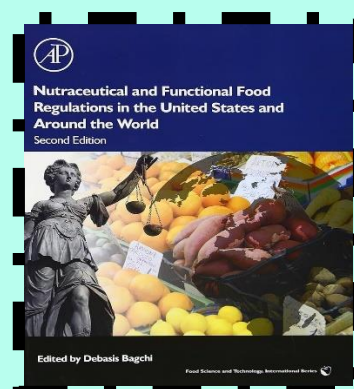
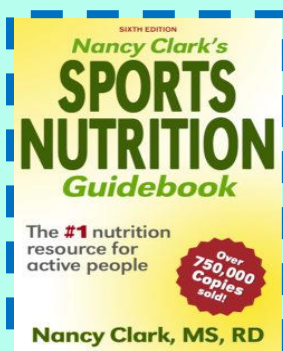
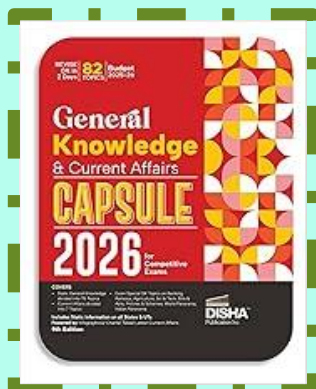
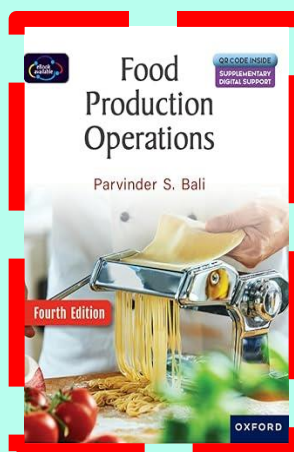
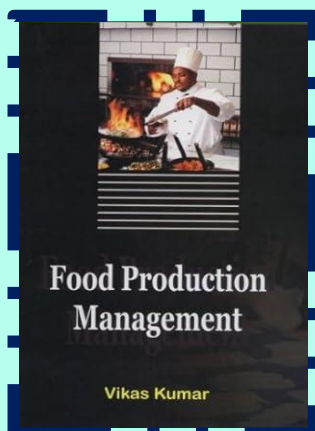
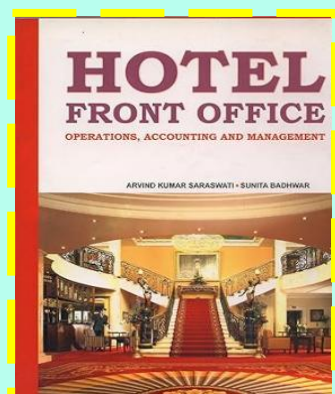




**7** TITLES

**13** COPIES

ACC NO	CALL NO.	TITLE	AUTHOR	COPIES
4201-4202	647.94 S243H	HOTEL FRONT OFFICE: OPERATIONS, ACCOUNTING AND MANAGEMENT	SARASWATI, ARVIND KUMAR AND BADHWAR, SUNITA KUMAR, VIKAS	2
4203-4204	641.57 K96F	FOOD PRODUCTION MANAGEMENT	KUMAR, VIKAS	2
4205-4206	641.57 B186F	FOOD PRODUCTION OPERATIONS 4TH EDITION	BALI, PARVINDER S.	2
4207-4208	641.5 K96L	THE LARDER KITCHEN	KUMAR, MOHIT AND KUMAR KRISHNA	2
4209-4210	030 D611G	GENERAL KNOWLEDGE & CURRENT AFFAIRS	DISHA PUBLICATION	2
4211-4212	615.32 B144N	NUTRACEUTICAL AND FUNCTIONAL FOOD REGULATION IN THE UNITED STATES AND AROUND THE WORLD	BAGCHI, DEBASIS	2
4213	613.2 C597S	SPORTS NUTRITION	CLARKE, NANCY	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>



# *HOSPITALITY TRENDS*

## 🌿 Sustainable Tourism: A Greener Way to Travel

Sustainability has become the heart of modern tourism. Travelers now prefer eco-friendly stays, local experiences, and responsible travel choices. Hotels and resorts are adopting green practices—reducing waste, conserving energy, and sourcing local ingredients. Sustainable tourism not only protects the environment but also supports local communities and preserves cultural heritage. The future of hospitality lies in offering memorable experiences that are both luxurious and responsible.

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## 📱 AI in Hospitality: The Smart Service Revolution

Artificial Intelligence is redefining the guest experience. From AI-powered chatbots handling bookings to smart rooms that adjust lighting and temperature automatically, technology is enhancing comfort and efficiency. Predictive analytics helps hotels personalize services and anticipate guest needs. While human warmth remains irreplaceable, AI ensures seamless, timely, and data-driven hospitality experiences.

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## 💎 Luxury Service Innovation: Beyond Comfort

Luxury today is no longer just about opulence—it's about personalization and storytelling. High-end hotels are offering curated, meaningful experiences like private culinary workshops, local artisan tours, and personalized wellness programs. Innovation in luxury hospitality focuses on emotional connection, authenticity, and sustainability. True luxury is now defined by *how* a guest feels, not just *where* they stay.

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## 🍴 Food & Beverage Trends: Culinary Experiences that Inspire

The F&B industry is witnessing exciting changes—plant-based menus, fusion cuisines, and hyper-local sourcing are shaping modern dining. Chefs are blending tradition with innovation, emphasizing health, sustainability, and presentation. Dining today is an experience that tells a story—of culture, creativity, and care. For hospitality students, staying updated with these trends opens doors to endless opportunities in global gastronomy.



# DIGITAL TOOLS CORNER

## Mendeley / Zotero – Smart Referencing Made Easy

Research and report writing become effortless with **Mendeley** and **Zotero**, free reference management tools that help organize, cite, and share research papers. Users can save journal articles, PDFs, and web links, then generate citations automatically in styles like APA or MLA. Both tools also allow cloud syncing and collaboration—ideal for hospitality students working on group projects or research papers.

## Canva – Design Menus, Presentations, and More

**Canva** is a powerful online design platform that allows you to create **eye-catching presentations, menus, posters, event invites, and social media posts**—no design skills required!

For hospitality students, it's a perfect tool to:

- Design creative **restaurant menus** with appealing layouts and food imagery.
  - Make **professional presentations** for projects or event concepts.
  - Create **branding materials** like logos and brochures for hotel simulations or entrepreneurship assignments.
- Canva offers thousands of templates, fonts, and graphics—just drag, drop, and design! It also enables easy collaboration and sharing, making it a must-have for hospitality creativity.

## Google Scholar – Gateway to Academic Research

**Google Scholar** is a free search engine that provides access to scholarly articles, theses, books, and conference papers from around the world. Hospitality students can use it to find authentic, research-based content for projects, dissertations, or case studies. It's a reliable alternative to general web searches—ensuring accuracy and academic credibility in your work.





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## 👔 Grooming: The First Impression Matters

In hospitality, appearance speaks before words do.

- Maintain **impeccable personal hygiene** and well-ironed uniforms.
- Keep a **pleasant facial expression** and confident posture.
- Grooming is not just about attire—it reflects discipline, attention to detail, and respect for guests.  
Remember, *your presentation mirrors your professionalism.*

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## 🗣️ Communication: The Heart of Hospitality

Effective communication builds trust and guest satisfaction.

- Use **polite language** and maintain **positive body language**.
- Listen actively to understand guest needs.
- Practice clear pronunciation and soft speech tones.
- Learn basic greetings in different languages—it adds a personal touch!  
In hospitality, how you *say* something often matters as much as *what* you say.

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## 🎯 Interview Skills: Present Your Best Self

When facing interviews for internships or placements:

- **Research the organization**—know its values, services, and clientele.
- **Prepare answers** that show enthusiasm, teamwork, and problem-solving abilities.
- Dress formally and arrive early.
- Greet the interviewer with confidence, maintain eye contact, and express gratitude before leaving.  
A warm smile, confident tone, and sincere attitude can turn an interview into an opportunity.



DID YOU  
KNOW?

1. 🏠 The **world's largest hotel** is *First World Hotel* in Malaysia, with over **7,300 rooms**!
2. ☕ The **oldest hotel still in operation** is *Nishiyama Onsen Keiunkan* in Japan, founded in **705 AD**.
3. ✈️ The **hospitality industry** is one of the **world's largest employers**, providing jobs to over **10% of the global workforce**.
4. 🚗 The **Michelin star rating system** was created by a **tire company** (Michelin) to encourage people to travel more by car!
5. 🌿 **Sustainable tourism** is now a \$1 trillion market, as travelers increasingly seek eco-friendly destinations.
6. 🏰 The **Burj Al Arab** in Dubai, often called a “7-star hotel,” uses **24-karat gold leaf** to decorate its interiors.
7. 🧳 The **average hotel guest** leaves behind **1.8 kg of waste per night**, encouraging hotels to adopt greener practices.
8. ☑️ The **first hotel with electricity** was *Tremont House* in Boston, USA, opened in **1829**.
9. 🍹 The term “**cocktail**” dates back to the early 1800s — originally used for mixed drinks served to “lift one’s tail.”
10. 🌱 Many luxury resorts now offer **zero-waste dining** and **plastic-free stays** to reduce their carbon footprint.



## CCH LIBRARY

