

















TOURISM & HOSPITALITY SKILL COUNCIL

### **Table of Content**



•	From the Desk of GEO	04
•	Proud Moment for THSC	05
•	THSC Felicitates Achievers of PM Vishwakarma and PMKVY 4.0 Schemes	06
•	THSC Partners with TATA Strive for Advance Diploma Course in Hospitality Operations	07
•	Celebrating Women in Hospitality: Honoring Leadership, Innovation & Impact	08
•	THSC Participated in Capacity-Building Workshop at Tourism Conclave Tech AI 2.0	09
•	Inspiring Session at SCERT: Igniting Young Minds with Careers in Hospitality and Tourism	10
•	Visit to School of European Pastry & Culinary Arts	11
•	Destination specific Up Skilling Program catering to domestic & international tourism	12
•	CSR led development initiatives for Northeast of India	12
•	Tourism & Hospitality skilling focused for Northeastern states of India	13
•	German Employer delegation in talks with THSC for hiring skilled youth	14
•	International Women's Day celebration at Visan Hospitality, a THSC training partner	15
•	Educational Tour to Institutes in Uttarakhand under Student-Funded Initiative	15
•	The First Indian Institute Based on the Recruit-Train-Deploy Framework in Meghalaya	16
•	Industry Exposure at Governor's House, Meghalaya	17
•	Employment of female candidates under IndiGo CSR Program	19
•	Felicitation of Honda CSR candidates by Govt of Arunachal Pradesh	19
•	Recruit Train & Deploy Model of training in association with DSD, Tripura	20
•	Australia India Future Skills Summit 2025	20
•	Meeting & discussion with Travel Food Services, a leading travel & hospitality brand	20
•	Showcasing Skill with Pride: Online Assessment for Rashtrapati Bhawan	21
•	Grooming Future Frontliners in Hospitality: THSC Conducts Assessment in Assam	22
•	Shaping Hospitality Excellence: THSC Conducts Assessment in Nagaland under DDUGKY	23
•	VISA THSC RPL Program	24
•	Food Styling Photographer - Workshop Highlights	25
•	Apprenticeship - Optional Trades Performance since 2018	26
•	Glance of workshops for Promotion & Expansion of Apprenticeship	26
•	THSC collaborate with Sagar Ratna Restaurants for implementing Apprenticeship	28
•	Apprenticeship Certification Ceremony at ITC Maurya, New Delhi	28
•	"Success Story: Lalit Singh Bisht – Journey from Rural to a Career in a Five-Star Deluxe Hotel"	29
•	Strengthening the Future of Tourism & Hospitality Education in Karnataka!	30

www.thsc.in 02 -

### **Table of Content**



•	THSC Participates in CxO Conclave & Alumni Meet - Karnataka	31
•	Industry Partners Celebrated World Environment Day 2025	31
•	Showcasing Skilling Excellence and Building Meaningful Partnerships at JLL Partner Summit 2025	33
•	Skilling in Focus: THSC at World Travel and Tourism Fair 2025	33
•	Driving Conversations on Skills and Workforce Readiness at NRAI Food Delivery Summit	34
•	Driving Innovation & Change in Hospitality: THSC Partners with Hilton	35
•	Industry Engagement Team Drives Skill Development under PM Vishwakarma Scheme	36
•	Culinary Excellence Unleashed at AAHAR 2025	36
•	Joint Delegation Visit from TAKAMOL - MOT, Kingdom of Saudi Arabia & NSDCI	37
•	Employee Engagement Activities At THSC	39

03 -







#### FROM THE DESK OF CEO

Dear Readers,
Warm greetings from THSC!

As we step into the second half of 2025, I'm pleased to present this edition of AAROHAN—a reflection of our progress, partnerships, and purpose in transforming India's hospitality and tourism landscape. At THSC, we believe skills are more than tools for employment; they are pathways to dignity, innovation, and inclusive growth. In the last 6 months, we've made significant strides that demonstrate this belief in action.

- 1. From implementing Direct Beneficiary Transfer under NAPS-II with all our Industry Partners to launching advanced diploma programs with TATA Strive, we continue to deliver industry-aligned, job-ready skills.
- 2. Initiatives like the Recruit-Train-Deploy model in Tripura, collaborations with Hilton, Sagar Ratna, Travel Food Services, and placements through IndiGo's CSR initiative underscore our wide-ranging impact.
- 3. Success stories like Lalit Singh Bisht reaffirm why we do what we do. His journey from training to employment exemplifies the spirit of THSC.
- 4.Internationally, our engagements with a German employer delegation, Takamol (Saudi Arabia), and the Australia India Future Skills Summit highlight our expanding global relevance.
- 5. We've proudly participated in events like AAHAR 2025, World Environment Day, the JLL Summit, and the World Travel & Tourism Fair, promoting future-ready, sustainable skilling.
- 6. From certificate distributions, and PM Vishwakarma achiever felicitation, to inspiring sessions at SCERT and celebrating women in hospitality leadership, we continue to champion talent and inclusion at every level.

As we look ahead, I invite all of you–industry leaders, trainers, and professionals—to join us in shaping a skilled, inclusive, and future-ready India.

Together, we're not just building skills-we're building futures.

Warm regards, Rajan Bahadur CEO, THSC

<del>------</del> 04 -

#### **Proud Moment for THSC!**

We are thrilled to share that our CEO, Mr. Rajan Bahadur, has been honored with a Special Recognition for Leadership at the 9th Annual Exhibition Excellence Awards (EEA) 2025, held on 31st May at CIDCO Exhibition & Convention Centre, Mumbai.



This prestigious recognition celebrates Mr. Bahadur's visionary leadership, unwavering commitment, and outstanding contribution to the growth and transformation of the tourism and hospitality industry. His dedication to empowering youth through skills and driving industry collaboration continues to inspire excellence across the sector.

### THSC Felicitates Exceptional Achievers of PM Vishwakarma and PMKVY 4.0 Schemes at Park Plaza, Gurugram

Gurugram, April 2025: The Tourism & Hospitality Skill Council (THSC) proudly celebrated the inspiring success stories of two exceptional individuals who have demonstrated the true impact of skill development through government-supported programs. The felicitation ceremony, held at Park Plaza, Gurugram, was graced by Mr. K.B. Kachru, Chairman, South Asia at Radisson Hotel Group, and Senior Governing Board Member, THSC, along with Mr. Rajan Bahadur, Chief Executive Officer, THSC.

The achievers, Mr. Atul Bhagwant from Buldhana, Maharashtra, and Ms. Rumi Sultana Choudhary from Kohima, Nagaland, were selected to represent India's evolving skilling ecosystem at the prestigious Republic Day Parade on 26th January and associated ministerial events. Their remarkable journeys stand as a testament to the life-changing potential of the PM Vishwakarma and PMKVY 4.0 schemes.

Mr. Atul Bhagwant, trained under the PM Vishwakarma Scheme in the Washerman, stood out among 10 lakh candidates across 18 trades. His dedication earned him one of the top three spots to represent the scheme nationally.



Among 2.5 lakhs PMKVY certified candidates of more than 100 trades, Ms. Rumi Sultana Choudhary, trained as a Street Food Vendor under PMKVY 4.0, launched her own successful tiffin service business in Kohima, transforming her livelihood and demonstrating how skilling leads to empowerment and self-reliance.

Speaking at the ceremony, Mr. K.B. Kachru said, "Atul and Rumi represent the spirit of India's skilling revolution. Their determination and achievements are proof that the right training, guidance, and intent can transform lives."

Mr. Rajan Bahadur, CEO, THSC, added, "The success stories of these individuals reaffirm our commitment to nurturing talent through structured skilling. At THSC, we are dedicated to unlocking the potential of every individual and driving inclusive growth."

Sharing her thoughts, Ms. Rumi Sultana Choudhary said, "The training under PMKVY 4.0 gave me confidence and direction. Starting my tiffin business has been a fulfilling journey."

Mr. Atul Bhagwant said, "Being recognised at the Republic Day celebrations was a proud moment. The PM Vishwakarma Scheme opened doors I never imagined possible."

The event underlined THSC's mission to strengthen India's skill ecosystem and showcased the transformative impact of empowering individuals through skill development and entrepreneurship



### THSC Partners with TATA Strive for Advanced Diploma Course in Hospitality Operations

In a significant step toward empowering youth and enhancing employability in the hospitality sector, the Tourism and Hospitality Skill Council (THSC) has entered into a strategic partnership with TATA Strive for the Advanced Diploma course in Hospitality Operations. This programme will be delivered at TATA Strive's training centres in Mumbai and Delhi, bringing industry-aligned, skill-based learning closer to aspiring professionals.

The Memorandum of Understanding (MoU) was formally signed and exchanged between Mr. Rajan Bahadur, CEO - THSC, and Mr. Ameya Vanjari, COO - TATA Strive, marking the beginning of a promising collaboration aimed at bridging skill gaps and



creating job-ready talent for the hospitality industry. This partnership is built on the shared vision of both organizations to create accessible, high-quality, and outcome-driven vocational training. The Advance Diploma program has been carefully designed to meet industry standards, combining classroom instruction with practical training to ensure learners gain hands-on experience and relevant expertise.

The MoU signing event was graced by senior officials from both THSC and TATA Strive, reflecting the commitment and enthusiasm behind this initiative.

Tata Strive has been approved for 3 batches of 30 students each for 3 of its centres.



This collaboration sets the stage for a new era of workforce development, where industry and training bodies come together to create future ready professionals in hospitality. With this partnership, THSC and TATA Strive reaffirm their dedication to empowering youth, supporting livelihoods, and contributing to India's growing tourism and hospitality ecosystem.

From the THSC Team:

Mr. Rajan Bahadur

Mr. Vivek Shandilya

Ms. Meenakshi Sharma

Mr. Abhishek Anand

From the TATA Strive Team:

Mr. Ameya Vanjari

Ms. Bijitha Joyce

Mr. Manish Kumar

Mr. Sunil

# Celebrating Women in Hospitality: Honoring Leadership, Innovation & Impact

The tourism and hospitality sector is witnessing a powerful transformation, thanks in large part to the dynamic and resilient women who continue to redefine leadership across the industry. In recognition of their exceptional contributions, the International Institute of Hotel Management (IIHM) hosted a special International Women's Day event in New Delhi on 20th March 2025, bringing together some of the most inspiring voices in hospitality.

Among the distinguished attendees was Ms. Meenakshi Sharma, Head - Standards at the Tourism and Hospitality Skill Council (THSC). A respected name in the skilling ecosystem, Ms. Sharma's presence underscored the growing role of women in shaping the future of vocational education and industry readiness.

The event featured thought-provoking panel discussions focusing on "The Role of AI in Redefining Leadership", a theme that resonated strongly in today's rapidly evolving digital landscape. Experts and leaders shared valuable insights on how technology, when driven by inclusive leadership, is opening new possibilities for growth and innovation in hospitality.



One of the most anticipated moments of the evening was the awards ceremony, which celebrated trailblazing women for their achievements and impact. We are delighted to share that Ms. Sharma was nominated for the prestigious 'Leading Ladies of Hospitality 2025' Award, in recognition of her tireless efforts in advancing skill development and standardization in tourism and hospitality.

The event was a vibrant tribute to women professionals—chefs, hoteliers, educators, entrepreneurs, and innovators—who are pushing boundaries and inspiring the next generation. As we celebrate this powerful moment, THSC extends its heartfelt congratulations to all the phenomenal women who continue to lead, innovate, and uplift the hospitality industry.

#### THSC Joins Capacity-Building Workshop at Tourism Conclave Tech Al 2.0 at Vijayawada, Andhra Pradesh

THSC was honored to participate in the Capacity-Building Workshop at the Tourism Conclave Tech AI 2.0 held in Vijayawada on 26th & 27th June 2025. Organized by the Andhra Pradesh Tourism Authority, the event brought together leading organizations and stakeholders from across India to explore how DeepTech, GovTech, and innovation can shape the future of tourism.



Representing THSC, Ms. Meenakshi Sharma (Head – Standards) actively contributed to the discussions on strengthening the tourism ecosystem through inclusive skilling, sustainable practices, and digital transformation. THSC highlighted the need to nurture talent from the grassroots by focusing on capacity-building for students, professionals, and community stakeholders.

We appreciate the visionary leadership of the Andhra Pradesh Tourism Authority in creating this impactful platform. THSC remains committed to supporting the development of a skilled, future-ready tourism workforce aligned with the goals of ViksitBharat-2047.



# Inspiring Session at SCERT: Igniting Young Minds with Careers in Hospitality and Tourism

Tourism and Hospitality Skill Council (THSC) had the privilege of conducting an inspiring and interactive session at the State Council of Educational Research and Training (SCERT), where we introduced school subject experts to the vibrant worlds of Hospitality, Tourism, and Food Production.

Mr. Vaibhav Gaur, Assistant Manager - Standards at THSC, represented the council and shared valuable insights into various job roles, required skills, and career progression pathways within the sector. His presentation not only shed light on employment opportunities but also emphasized the importance of service excellence, cultural awareness, and the role of tourism in shaping the economy and preserving heritage.



Attendees showed great enthusiasm, asking thoughtful questions and expressing curiosity about how the hospitality industry operates behind the scenes–from hotel operations and culinary arts to managing tourist experiences and events.

At THSC, we believe that early awareness and industry engagement can significantly shape career choices. Sessions like these are a step forward in creating aspiration among students for vocational pathways and aligning education with industry needs.

We extend our sincere thanks to SCERT for hosting this meaningful session and look forward to many more opportunities to connect, inspire, and guide young minds across the country.



#### Visit to School of European Pastry & Culinary Arts

Mr. Rajan Bahadur, CEO THSC along with Mr. Vivek Shandilya, Vice President Training & State Engagement visited School of European Pastry & Culinary Arts (SEP), Mumbai. The visit was aimed to explore high end institutes providing skill training to youths and opportunity to set up Center of Excellence. SEP founded by Chef Anil Rohila and Chef Vikas Bagul in 2016 and currently has 2 campuses in Mumbai & Gurugram. SEP is a premier institute providing globally benchmarked curriculum to students from across India in modern Pastry, Bakery, Confectionary & Culinary Arts. Mr. Bahadur and Mr. Shandilya interacted with Founders, Teaching Faculty, students and explored the entire campus. At THSC it is our continuous endeavour to identify state of the art institutes in India offering paid for courses and working jointly in setting up world class training facility.



### Destination specific Up Skilling Program catering to domestic & international tourism

THSC inked a Memorandum of Understanding with Uttarakhand Tourism Development Board (UTDB) for up skilling of 2300 youths of Uttarakhand in destination specific Qualifications of Naturalist, Tour Manager, Astro Tour Guide and Street Food Vendor with FoSTaC. With the growing demand of domestic & international tourism towards Himalayan states, both organizations have created a futuristic road map to up skill the youths through NSQF approved qualifications.

The agreement was signed by Mrs. Poonam Chand, Additional Director (UTDB) and THSC was represented by Mr. Vivek Shandilya, Vice President - Training & State Engagement, Mr. Amit Yadav - Assistant Manager Affiliation and State Engagement at Dehradun, Uttarakhand along with Tourism Dept officials.

The program is focused on Future Skills Qualifications spread across 13 districts and more than 30 destinations will be covered under this program in a one year period.



CSR led development initiatives for Northeast of India

IndiGo Airlines, a leading aviation brand in India and abroad has invested through Corporate Social Responsibility to provide skill development trainings in Hospitality sector. Under this initiative in 2024, IndiGo Reach, a CSR arm of IndiGo Airlines partnered with THSC to start skilling programs across 3 locations - Shillong, Dehradun & Gurugram and impact lives of 2200+ candidates in 3 years.

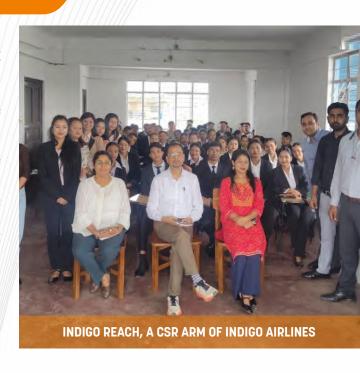
Mr. Raju Sharma, Director CSR at IndiGo Reach, visited IndiGo-THSC Skill Centre in Shillong, Meghalaya operated by Frostees. During the visit, Mr. Sharma along with Mr. Vivek Shandilya interacted with the Institutes Management & Staff and reviewed the project progress.



Mr. Sharma spent an entire day at the institute, engaging with the local team, community mobilisers, placement SPOC, trainers, and students, and gained a detailed understanding of the ongoing skilling process.

The centre established in 2024 has so far impacted lives of 250 candidates trained in Food & Beverage Qualification. Post completion of the program employment opportunities were presented with brands such as Taj, Hilton, Sayaji, Radisson, The Fern, Royal Orchid, Barbeque Nation, Fleury's etc. with salary range of INR 12 K - 20K per month. In next 2 years 500 youths from Meghalaya will be trained under IndiGo's CSR initiative with 50% women participating in the programs.

THSC is proud to partner with IndiGo Reach team to provide meaningful career opportunities. Together we are building a stronger, skilled India.



### Tourism & Hospitality skilling focused for Northeastern states of India

As part of State Engagement initiatives and increasing THSC foot prints across Northeast, Mr. Vivek Shandilya Vice President Training & State Engagement held a brief discussion with Hon'ble Director Meghalaya State Skill Development Society (MSSDS), Mr. Jagdish Chalani, IAS in Shillong on 23rd June along with other Mission officials. The discussion took place among THSC & MSSDS and focused on future collaboration for skill training, emerging trends in the industry, past success of THSC & TJP-RTD and various CSR Programs in the state. During the meeting the team also discussed various opportunities emerging with leading employers across India for the youths of Northeast aligning to the state's visions. THSC & MSSDS are exploring collaboration opportunities outlining various works to be done jointly.



## German Employer delegation in talks with THSC for hiring skilled youth



A delegation from MoschMosch & Bliss Group, Germany, met with THSC officials in Delhi to explore collaboration opportunities for hiring skilled youth from India for the German hospitality industry. Led by Prof. Sudhansu Jangir, representing DR SKILL, the discussion focused on aligning skilling initiatives in India with global employment opportunities, particularly in Tourism & Hospitality.

THSC is committed to bridging skill gaps and enabling Indian talent to access international career pathways. This collaboration marks a significant step towards strengthening Indo-German ties in workforce development.



## International Women's Day celebration at Visan Hospitality, a THSC training partner

On the eve of International Women's Day, THSC celebrated cultural diversity and empowerment with its CSR Donor IndiGo Reach and Training Partner Visan Hospitality in Gurugram, Haryana.

Under this initiative more than 400 women across various states are getting trained for job in Hospitality sector. During the event more than 200 female candidates from various Northeastern states were present. The event started with group interaction with leading female Cabin Crew working with IndiGo Airlines in which they gave industry insights, motivation talks, career aspects etc to budding hospitality professionals. Post that candidate had one-to-one fireside chats, followed by cultural performances, speeches etc.

The skill development training aimed at women empowerment is helping candidates get equipped them with essential industry skills for meaningful careers. THSC remains committed to fostering opportunities for women in the hospitality sector.



### Visit to institutes in Uttarakhand under Fees Based (student paid) initiatives

As part of Skill India initiatives, THSC represented by Mr. Vivek Shandilya and Mr. Amit Yadav visited HIHM & FIHM Dehradun offering student paid courses to the youths of Uttarakhand. Both institutes are operational from more than last 15 years and has impacted lives of 5000+ students in last decade with many placed with high end brands domestically and overseas.

THSC is exploring opportunities to set up Center of Excellence in Dehradun and partner for Advance Diploma Programs under NCVET with FIHM.



#### **TRAINING**

The institute is spread across 20,000 square feet and designed as per industry standards to give a simulated environment created similar to any hotel and delivering hands on training experience to the candidates.

Both the institutes are operated by ex Hoteliers who wish to contribute for the upliftment of youths by providing them meaningful employment opportunities within & outside the state.

Team THSC held discussions with institutes on lab designs, curriculum and emerging opportunities within the ecosystem.



### India's first Recruit Train & Deploy institute set up in association with The Job Plus and Ascensive Educare Ltd.



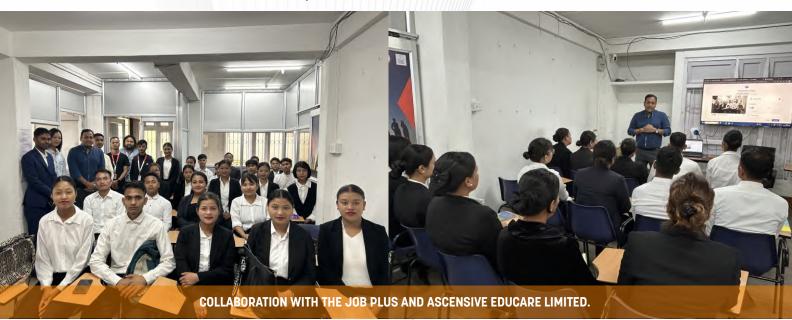
Mr. Vivek Shandilya, Vice President Training & State Engagement visited first private RTD Center established in Meghalaya in collaboration with The Job Plus and Ascensive Educare Limited.

The centre established in 2023 has trained and placed more than 400 candidates with 60%+ women participation with 100% placement record and 94% retention over 60 days.

Candidates got placed with leading employers like The Oberoi, The Leela, Royal Orchid, Hilton, Hyatt, Astor, Table Space, Ellior and Chalet Hotels.

The centre is 100% funded by Industry players felicitated by The Job Plus under RTD & CSR model.

THSC also delivered its own CSR program launched on its 10th Anniversary focused only on Women candidates who were further absorbed by brands like Hilton & The Oberoi's.



#### Industry Exposure at Governor's House, Meghalaya

Students from THSC & The Job Plus RTD centre operated by Ascensive Educare Ltd getting trained under Ellior & Table Space RTD Program at Shillong Center got the opportunity to do Catering Service at Governor House Meghalaya on the occasion of Yoga Day Celebration on 21.06.25. As part of industry focused trainings, our candidates are exposed to outdoor catering programs which gives them live practical training and knowledge before embarking on their employment journey. 20 students from the institute were thoroughly selected for this day event hosted by Hon'ble Governor of Meghalaya.



#### **Employment of female candidates under IndiGo CSR Program**

11 candidates trained under IndiGo Corporate Social Responsibility at Shillong got placed with Devi Ratn Resorts & Spa Jaipur, part of IHCL Hotel Group. The candidates under-went training in Guest Service Associate (Food & Beverage Service) job role and joined as Apprentices under NAPS scheme with the hotel group. This milestone marks a step towards empowering young talent with industry-relevant skills and enhancing career opportunities in the hospitality sector. Congratulations to all the students on their achievement. THSC and its Training Partner, Frostees along with our CSR donor IndiGo Reach remain committed to bridging the skill gap and shaping the future of the hospitality workforce and contribute to Skill India Mission. Under this skilling initiative THSC with support of IndiGo Reach are training more than 2000 candidates across 3 locations and 60% of them being female candidates.



#### Felicitation of Honda CSR candidates by Govt of Arunachal Pradesh

The CSR initiative of Honda India Foundation, led by Visan Foundation, approved partner of THSC conducted a 2-month training programme in Food & Beverage Services for the youth of Arunachal Pradesh in Itanagar. Post completion of training, 25 female and 5 male candidates underwent assessment conducted by THSC and all successful graduates were provided with NCVET approved certificates.

The felicitation ceremony was organised by Directorate of Skill Development, Govt of Arunachal Pradesh and Hon'ble Minister Nyato Dukam was the Chief Guest at the event. The Hon'ble Minister felicitated the trainees and congratulated them on their successful completion of the program. Candidates also received job offer letters from leading hospitality brands, including Ramada, Sarovar Premier, Club Mahindra Group, Hyson Group of Hotels, and Saj Group of Hotels & Resorts. This initiative marks yet another step towards building a skilled, confident, and employable workforce in the hospitality sector.

The Hon'ble Minister also emphasised on State Govt commitment to provide meaningful skill development opportunities to candidates in leading sectors like Tourism & Hospitality.



### Recruit Train & Deploy Model of training in association with Directorate of Skill Development Tripura

Under a special initiative, THSC in partnership with Directorate of Skill Development Tripura undertook training of 120 candidates under Recruit Train & Deploy model of training. This partnership will lead to training of 120 candidates as a pilot program. On 6th April 2025, 60 enthusiastic candidates from various districts of Tripura were flagged off from Agartala Airport by the Chairperson, TIDC, to Kolkata under a Special Recruit-Train-Deploy (RTD) Project. This impactful initiative is being implemented through the collaborative efforts of the Directorate of Skill Development, Tripura, the Tourism & Hospitality Skill Council (THSC), and Ascensive Educare Limited – our empanelled Training Partner. Each candidate was carefully mobilized and selected at the district level through the joint efforts of Government officials and THSC Training Partner teams. Upon arrival in Kolkata, they were warmly received by the Training Partner and officials from the Tripura Government.



These candidates will undergo a 2-month residential training program in Guest Service Associate – Food & Beverage, equipping them with industry-ready skills. Post-training, they will be placed with leading hospitality employers across the country, paving the way for long-term career growth. The entire training program is fully funded and monitored by the Directorate of Skill Development, Tripura, reinforcing the state's commitment to youth empowerment and sustainable employment through quality skilling.



#### **Australia India Future Skills Summit 2025**

THSC participated in Australia India Future Skills Summit 2025 on 1st April 2025 organized by Confederation of Indian Industry (CII) and Australia Trade and Investment Commission (Austrade). The commission brought a delegation of 33 members to India providing Australian Skilling capabilities across digital technologies, energy, infrastructure, hospitality & tourism. The delegation was part of Future Skill Initiative (FSI) a national priority program which supports Australian Skill Providers in partnership with Indian Skilling institutions, Sector Skill Councils and Industries.

The summit kicked off by His Excellency Philip Green OAM, Australian High Commissioner to India and other leaders from Industry, NCVET & various SSC's. The event also witnessed agreement exchanges between Australian companies and Indian institutions.



# Meeting & discussion with Travel Food Services, a leading travel & hospitality brand

THSC CEO, Mr. Rajan Bahadur held talks with Travel Food Services (TFS) a major hospitality industry and a leading Quick Service Restaurant and Lounge operator across major airports and national highways across India. TFS has more than 350 brands under their umbrella and engages more than 10000 employees in India. Both the organization discussed collaboration in terms of PMKVY 4.0 Industry led short term and up skilling training, trainings through CSR & RTD Models, engaging under NAPS and various job fairs organized by THSC. TFS was represented by Mr. Rituparn Sharma, Vice President, Business Development who also briefed THSC team on the organizations development plan and their work being done in terms of hiring and training youths across the country. TFS plans to hire 1000+ youths across the country as they are expanding in many states due to high air and road connectivity.



# Showcasing Skill with Pride: THSC Conducts Online Assessment for Rashtrapati Bhawan RPL Program

The Tourism and Hospitality Sector Skill Council (THSC) successfully conducted a remotely proctored online assessment on 14th February 2025, under the prestigious Rashtrapati Bhawan Recognition of Prior Learning (RPL) program. The assessment was for the Housekeeping Assistant (THC/Q0209) v4.0 job role, conducted in Delhi.

A batch of 13 dedicated trainees participated, each demonstrating impressive skill, professionalism, and theoretical understanding–highlighting the effectiveness of structured RPL initiatives. The seamless online assessment not only tested their competencies but also celebrated their journey in the hospitality sector. All candidates were certified.









### Grooming Future Frontliners in Hospitality: THSC Conducts Assessment in Assam

On 26th March 2025, the Tourism and Hospitality Sector Skill Council (THSC) successfully conducted the assessment of 34 trainees under the DDUGKY scheme for the job role of Counter Sales Executive (Tourism and Hospitality) - THC/Q2903, Version 3.0 in Assam. All 34 trainees were certified.

The batch stood out not only for their knowledge and enthusiasm but also for their professionalism—each trainee appeared in full uniform, reflecting the discipline and industry readiness THSC aims to instill.









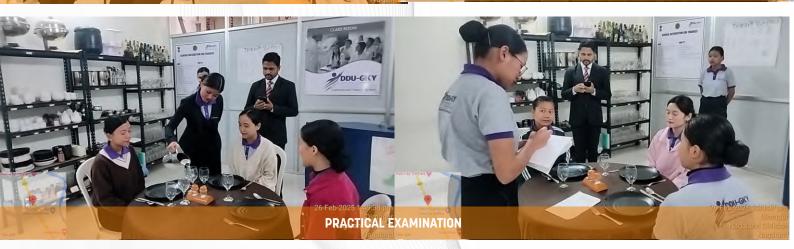
### Shaping Hospitality Excellence: THSC Conducts Assessment in Nagaland under DDUGKY

On 26th February 2025, the Tourism and Hospitality Sector Skill Council (THSC) successfully conducted the assessment for the job role of Food & Beverage Service – Steward under the DDUGKY scheme in Nagaland.

The batch comprised 24 trainees, all of whom showcased commendable knowledge, confidence, and professionalism during the assessment. The training centre met all infrastructure guidelines, ensuring a smooth and structured evaluation environment. Each candidate underwent an individual viva, conducted meticulously by the assessor. All 24 trainees were certified.

The performance of the trainees was impressive, reflecting their readiness to enter the dynamic world of hospitality.







#### **VISA THSC RPL Program**

As part of its ongoing commitment to workforce development, VISA in collaboration with the Tourism and Hospitality Skill Council (THSC) under VISA THSC RPL program, felicitated trained candidates on 8th May 2025 for successfully completing the Paragliding Ground Crew Chief training and certification program. This unique initiative aims to bolster the adventure tourism sector by equipping ground staff with vital skills and providing them with formal recognition for their expertise.

The Certificate Distribution Ceremony, organized by THSC's training partner Samarpit Media Society, took place at Rainbow Hall, ITBP Camp, Dehradun. The event was graced by Mrs. Poonam Chand, Additional Secretary, Uttarakhand Tourism Development Board (UTDB), and attended by Ms. Parnal Vats, Senior Manager at VISA, along with Mr. Abhishek Anand, Vice President - Assessment & Certification, THSC.



THSC extends its sincere gratitude to the Indo-Tibetan Border Police (ITBP) and Border Security Force (BSF) for their invaluable support during the training and the successful conduct of the event.

Commenting on the occasion, Mr. Rajan Bahadur, CEO of THSC, stated:

"This upskilling initiative reflects our commitment to creating structured career pathways in emerging domains like adventure tourism. Through the Recognition of Prior Learning (RPL) program, we are validating and certifying the skills of individuals who have long contributed to this sector. We deeply appreciate the support of our partners—VISA, UTDB, Samarpit Media Society, BSF, and ITBP—for making this possible."

This initiative aligns with THSC's broader mission to strengthen the skill ecosystem and empower individuals in the tourism and hospitality industry with relevant, industry-aligned competencies and certifications.

## THSC Organizes "One of its Kind" Workshop on Food Styling Photography and Food Presentation skills with EROS Hotel, New Delhi



Exclusive workshop aimed to inspire and upskill culinary enthusiasts and food photographers, featuring renowned industry professionals like Chef Diwas, Chef Nishant Choubey, Chef Vivek Saggar and others.

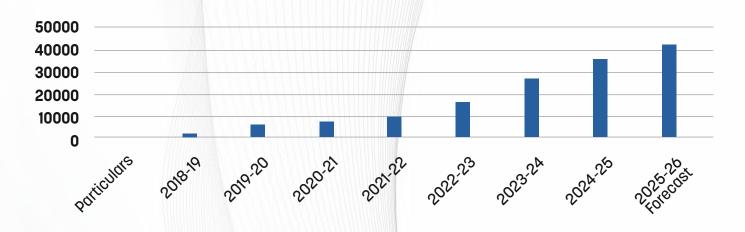
More than 700 participants attended workshop on Food plating techniques & learn photography skills.





Particulars	2018-19	2019-20	2020-21	2021-22	2022-23	2023-24	2024-25	2025-26 (Forecast)
Number of Optional Trades Contracts	981	5912	6423	9910	16579	26705	35429	42400

#### **Apprenticeship - Optional Trades Performance since 2018**



As a key stakeholder in developing optional trades within the Tourism and Hospitality sector, THSC has consistently expanded apprenticeship contracts and contributed significantly to nation-building through skill development, driven by strong participation from prominent industry partners.

#### Glance of workshops for Promotion & Expansion of Apprenticeship





THSC conducts a series of workshops aimed at promoting apprenticeship engagement with its leading industry partners.

Prominent brands in attendance included:

Hilton Hotels, Redfox hotels group, Sagar Ratna Restaurants Pvt Ltd, Taj hotels, Max Health Care Institute Dehradun, Hyatt Regency Dehradun, Welcomhotel by ITC Hotels, Aloha on the Ganges – Rishikesh, Lemon Tree Hotel Rishikesh, Red Fox Hotel Dehradun, Pilibhit House IHCL SeleQtions (Prasad Heritage Projects Pvt. Ltd.), Amatra by the Ganges – Dehradun, Ramada, Servo hospitality, Sterling Holiday Resorts Ltd – Mussoorie, Regenta Place – Dehradun, Royal Orchid Fort Resort – Mussoorie etc.



### Driving Innovation & Change in Restaurant Skilling | THSC and Sagar Ratna Restaurants

We are proud to announce our strategic partnership with one of India's most celebrated South Indian cuisine brands – Sagar Ratna Restaurants – in a transformative step toward reshaping the future of the Indian restaurant industry.

This collaboration is not just about hiring – it's about driving innovation, empowering change, and building a future-ready workforce for India's growing hospitality and restaurant sector. By combining THSC's certified training ecosystem with the operational excellence of leading Indian restaurant brands, we are bridging the gap between skilled talent and industry demand.

Through this initiative, THSC will create a seamless talent pipeline for Sagar Ratna Restaurants and The Ocean Pearl Hotels, connecting job-ready youth from across the country. There are 60 owned and 180 Franchised outlets across India.

Backed by NCVET-recognized apprenticeship certifications, these young professionals are poised to bring renewed energy, skill, and professionalism to India's evolving hospitality landscape.



### Recognising Excellence: THSC officials joined the Certification Ceremony at ITC Maurya to celebrate emerging skilled professionals.

ITC celebrated their excellence with THSC, In year 2024-25, a total of 178 candidates successfully completed their apprenticeship training at ITC Maurya. These candidates were awarded certificates in recognition of their hard work, dedication, and skill development in the hospitality sector. The certification ceremony was not only a moment of pride for the apprentices but also served as a testimony to the organization's commitment to nurturing skilled professionals for the industry.



Such collaborative efforts between industry partners and the Sector Skill Council help bridge the skill gap and create a workforce ready to meet global standards in the tourism and hospitality domain.







### "Success Story: Lalit Singh Bisht - A Remarkable Journey from Rural Roots to a Career in a Five-Star Deluxe Hotel"

Name: Lalit Singh Bisht Job Role: Commis Chef V 2.0

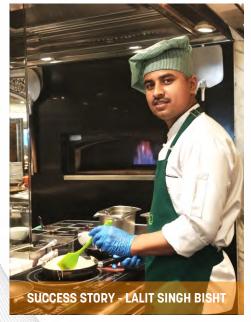
Training Duration: 22-04-2024 to 16-04-2025

Workplace: The Leela Ambience Gurugram Hotel and Residences

Sector: Tourism and Hospitality Skill Council

Lalit Singh Bisht is from Hauz Khas, New Delhi. He belongs to a small and close-knit family of six. His father was a farmer, and his mother is a homemaker. Lalit always wanted to work in the hotels/Dhaba's/kitchen and build a better future for himself and his family.

He joined a one-year apprenticeship program with The Leela Ambience Gurugram Hotel and Residences as a Commis Chef - Job role. During this time, he received training in the hotel kitchen, attended theory classes, and learned. This helped him improve his cooking skills and understand how a professional kitchen works.



The training also taught him about teamwork, time management, and food safety. It made him more confident and ready for the job market. After completing his training, Lalit was offered a job as a Commis - Entry level in Food production at The Leela Ambience Gurugram Hotel and Residences. He has been working there for the past 6 months. His salary has improved his financial situation and brought happiness to his family.

Lalit feels proud of his journey. He says the apprenticeship gave him the right skills, hands-on experience, knowledge, and confidence to succeed. He now dreams of growing in the hotel industry and becoming a professional chef in the future.

### Strengthening the Future of Tourism & Hospitality Education in Karnataka

THSC was proud to collaborate with AHPWI and esteemed industry leaders at the Development of Tourism & Hospitality Education – Karnataka Chapter held at Tripurasundri Palace Grounds, Bangalore.

Our CEO, Mr. Rajan Bahadur, delivered an impactful keynote address, underlining the urgent need for a skilled workforce and future-ready education models to power the next phase of growth in India's tourism and hospitality sector.



The event provided a dynamic platform for dialogue among policymakers, academia, and industry stakeholders on fostering innovation, integrating vocational education, and creating aspirational career pathways for youth. THSC reaffirmed its commitment to strengthening skill ecosystems through strategic partnerships, curriculum alignment, and capacity-building initiatives aimed at transforming Karnataka into a hub of excellence in tourism and hospitality education.

We look forward to continuing this meaningful engagement and driving collaborative efforts that shape a resilient, globally competitive workforce.



30

### THSC Participates in CxO Conclave & Alumni Meet - Karnataka Theme: Skilling Ecosystem in Karnataka - Opportunities & Challenges

Tourism & Hospitality Skill Council (THSC) proudly participated in the CxO Conclave & Alumni Meet 2025 held in Bengaluru, a prominent platform for thought leadership and strategic industry dialogue.

Mr. Vaibhav Verma, Vice President – Industry Engagement at THSC, represented the Council in a high-impact panel discussion on "Skilling Ecosystem in Karnataka – Opportunities & Challenges." The panel deliberated on building robust skill pipelines by aligning training initiatives with evolving industry needs, addressing workforce readiness, and promoting collaborative approaches for sustainable skill development.



Mr. Verma highlighted the growing potential of the hospitality, tourism, and allied sectors in Karnataka and stressed the critical role of industry partnerships in shaping a responsive and future-ready skilling ecosystem.

THSC's participation reinforced its commitment to regional engagement and to creating impactful training solutions that address ground-level workforce requirements across the state.

### Industry Partners Celebrated World Environment Day 2025 THSC Trainees under PMKVY 4.0 Lead the Way for a Greener Tomorrow

The Tourism & Hospitality Skill Council (THSC), in alignment with the spirit of World Environment Day 2025, spearheaded a series of awareness and action-oriented activities across multiple Training Centers run by Industry Partners under the PMKVY 4.0 scheme.

This year's theme, focused on environmental restoration and collective responsibility, resonated deeply with students and trainers alike. Trainees from THSC-aligned courses participated in various activities that not only educated but also empowered them to contribute meaningfully to environmental sustainability.

#### **INDUSTRY ENGAGEMENT**





Key highlights from the celebrations included: 10 training centres and more than 500 students participated in this plantation drive.

Tree Plantation Drives: Students planted saplings within and around the training center premises, symbolizing their commitment to a cleaner and greener future.

Poster-Making Competitions: Creative expression took center stage as trainees designed powerful visuals and slogans advocating for environmental protection and climate action.

Cleanliness Drives & Awareness Rallies: Select centers organized group-led cleanliness campaigns and awareness marches to engage local communities and inspire civic responsibility.

Green Pledges and Talks: Trainers and students together pledged to adopt eco-conscious habits, with guest speakers delivering motivational talks on sustainability practices in the tourism and hospitality sectors.





SC'S OBSERVANCE OF WORLD ENVIRONMENT DA





### Showcasing Skilling Excellence and Building Meaningful Partnerships at JLL Partner Summit 2025

The Industry Engagement team proudly represented the organization at the JLL Partner Summit 2025, held as a platform to bring together key stakeholders driving change through collaboration, innovation, and workforce development.

The team set up an interactive and informative stall, drawing attention from JLL leadership and other industry partners.





A special moment of the summit was the presentation by Mr. Vaibhav Verma, Vice President – Industry Engagement, who highlighted the organization's efforts in workforce transformation, its vision for scalable skilling solutions, and the importance of aligning talent supply with industry demand. His address emphasized the critical role of partnerships in building an agile and responsive skilling ecosystem.

The summit offered an excellent opportunity to strengthen industry relationships, explore potential collaborations, and present the impact of skill development initiatives to a wider audience.

#### Skilling in Focus: THSC at World Travel and Tourism Fair 2025

The Industry Engagement Team participated in the prestigious World Travel and Tourism Fair 2025, held from 14th to 16th February at the iconic Major Dhyan Chand Stadium, New Delhi. The event brought together global travel professionals, hospitality brands, and tourism boards, making it a vibrant platform for networking and knowledge exchange.

An exclusive stall was set up by the team to showcase the latest offerings in tourism and hospitality skill development–including innovative training models, success stories, and partnerships under flagship schemes like PMKVY 4.0, RTD, and apprenticeship-linked programs.



Visitors, industry stakeholders, and young aspirants engaged with the team to explore emerging career opportunities, understand training pathways, and discover how skills can translate into sustainable employment within the sector.

The event also served as a valuable platform for strengthening collaborations and gathering real-time feedback from industry leaders, reaffirming the team's commitment to building a skilled and future-ready workforce for India's growing tourism and hospitality industry.



#### Driving Conversations on Skills and Workforce Readiness at NRAI Food Delivery Summit

The Industry Engagement Team participated in the NRAI Food Delivery Summit held on 30th April 2025 at Le Meridien, New Delhi. The summit brought together key stakeholders from India's dynamic food service and delivery ecosystem, including restaurant chains, cloud kitchens, delivery platforms, and tech enablers.

Throughout the event, the team engaged with a diverse range of industry partners, discussing the evolving skill requirements in the food delivery space and exploring potential collaborations for workforce development. Key areas of discussion included role-based training, soft skill enhancement, and the growing need for certified professionals in last-mile delivery and food service operations.





The team also shared insights on how structured training models under PMKVY 4.0, RTD initiatives, and apprenticeship programs can address existing skill gaps and support the industry's growth trajectory.

Participation in such summits reinforces the commitment to align skilling initiatives with emerging trends and to build a workforce that is responsive, reliable, and ready for the future.

#### Driving Innovation & Change in Hospitality: THSC Partners with Hilton

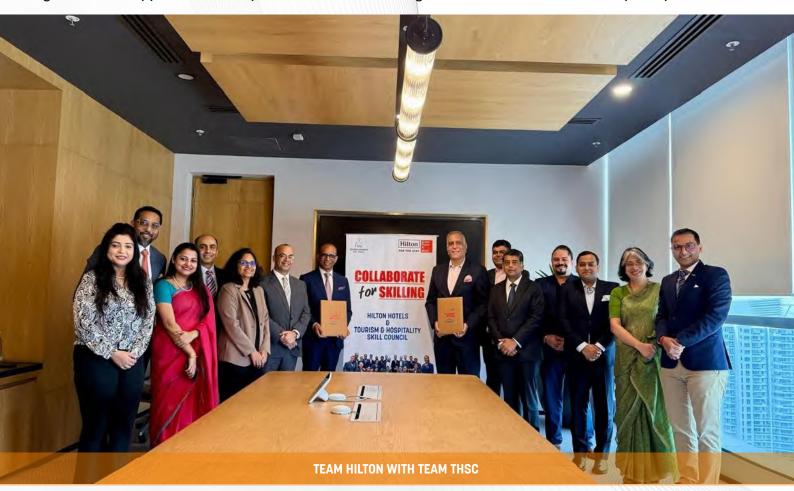


The Tourism & Hospitality Skill Council (THSC) has joined hands with Hilton to revolutionize India's tourism and hospitality sector by creating a future-ready workforce. This strategic partnership focuses on bridging the gap between talent and opportunity through certified skill development and global industry standards.

THSC will facilitate a steady talent pipeline for Hilton by connecting trained, job-ready youth from across India. These candidates, equipped with NCVET-recognized certifications, are prepared to meet the evolving demands of the international hospitality industry. The partnership will support Hilton's expansion plans by providing skilled professionals in roles ranging from front office to food and beverage services and housekeeping.

There are 23 hotels registered on apprenticeship portal and hilton is also hiring students through THSC-CSR and training partners.

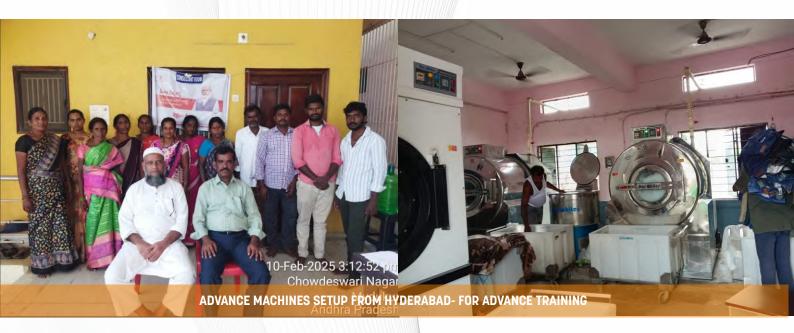
This collaboration also emphasizes continuous learning, innovation, and inclusivity, aiming to uplift the overall quality and professionalism in India's hospitality workforce. By leveraging THSC's extensive training ecosystem and Hilton's global expertise, the partnership is set to enhance employability, promote career growth, and support the country's ambition to become a global leader in tourism and hospitality.



### Industry Engagement Team Drives Skill Development under PM Vishwakarma Scheme

Empowering Over 1,32,000 Washermen with Training and Industry Linkages. Under the ambitious PM Vishwakarma Scheme, the Industry Engagement Team has made remarkable strides in uplifting the artisan community, particularly focusing on the washerman workforce across the country.

With a dedicated pool of 1,350 certified trainers supported by 105 industry experts, the team has successfully trained over 150,000 washermen in foundational skills, enhancing their employability and professional standards. The training programs cover essential aspects such as hygiene practices, customer service, modern washing techniques, and safety protocols.



Recently, the team conducted a strategic visit to Hyderabad aimed at identifying and engaging potential industry partners to facilitate advanced skill training for these artisans. The goal is to build a pipeline for specialized, demand-driven training modules that will enable washermen to upgrade their expertise and access higher-value employment opportunities.

This initiative not only supports the socio-economic upliftment of a vital artisan segment but also reflects the team's commitment to building scalable, sustainable skilling ecosystems. By fostering industry linkages and continuous skill upgradation, the program is poised to transform traditional livelihoods into thriving, dignified professions.

#### Culinary Excellence Unleashed at AAHAR 2025

IBCA & IIHCA Shine at 17th Culinary Art Competition: 39th AAHAR Expo 2025 - India's Premier Food & Hospitality Show The 39th edition of AAHAR - The International Food & Hospitality Fair 2025 set the stage for an extraordinary display of skill and passion at the 17th Culinary Art Competition, where young talents from two leading Centres of Excellence - the Institute of Bakery and Culinary Arts (IBCA), New Delhi, and Ishtha Institute of Hospitality and Culinary Arts (IIHCA), Khatima, Uttarakhand - emerged victorious with a host of prestigious awards out of more than 50 Colleges.



This landmark achievement highlights the Tourism & Hospitality Skill Council's vision to nurture globally competent professionals by empowering institutions like IBCA and IIHCA.

Through industry-led training, mentorship, and competitive platforms, THSC is actively bridging the gap between academia and the dynamic hospitality industry – preparing India's youth for the WorldSkills 2026 and beyond.



#### **Medal Tally**

Gold Winners	Silver Winners	Bronze Winners	Certificate of Merit
Yashita Wasson - Dress the Cake (IBCA)	Yogesh Bisht - Live Egg Benedict Cooking (IIHCA)	Shaurya Sharma - Dress the Cake (IBCA)	Keviseno Kruse, Jasleen Kaur, Sadaf Qureshi - Dress the Cake (IBCA)
Ravindra Singh Kanyal - Live Egg Benedict Cooking (IIHCA)	Manish Kanyal - Authentic Indian Regionial Cuisine (IIHCA)	Bushra Illiyas - Dress the Cake (IBCA)	Suraj Singh Bisht - Plated Desserts (IIHCA)
		Diksha Khandelwal - Petit Four & Pralines (IBCA)	Ankit Prasad - Live Cooking Competition (IIHCA)
		Kaif Khan - Egg Benedict (IBCA)	
		Navkirat Kaur - Cooking Challenge (IBCA)	

This successful representation is a testimony to the rigorous hands-on training, creativity, and discipline that IBCA and IIHCA instill in their learners—transforming passion into excellence.

### Joint Delegation Visit from TAKAMOL - Ministry of Tourism, Kingdom of Saudi Arabia & NSDC International



Date: 6th May 2025

Locations: APCA - Mumbai & Symbiosis - Pune, Maharashtra

#### Visit Overview:

As part of the ongoing efforts to foster international collaboration in the field of tourism and hospitality, a high-level joint delegation from TAKAMOL - Kingdom of Saudi Arabia's Ministry of Tourism and the National Skill Development Corporation (NSDCI), Government of India, undertook a strategic visit on 6th May 2025 to prominent skill training institutions in Mumbai and Pune, Maharashtra.

The primary objective of this visit was to explore opportunities for joint ventures in the tourism and hospitality sector, with specific focus on:

- Developing and implementing dual certification pathways
- Enabling youth mobility and exchange programs Establishing skill testing and standardization frameworks
- Enhancing training infrastructure in Culinary and Bakery qualifications



#### **Key Activities and Outcomes:**

Date	Activity	Venue	Outcome
6th May 2025	Welcome Ceremony & Roundtable	APCA Mumbai & Symboisis Pune	Introduction of stakeholders, outlining of collaborative goals, and exchange of ideas
6th May 2025	Hospitality Training Facility Visit	APCA Mumbai & Symboisis Pune	Live kitchen and laboratory demonstrations; meaningful interaction with trainers and students; assessment of institutional capabilities

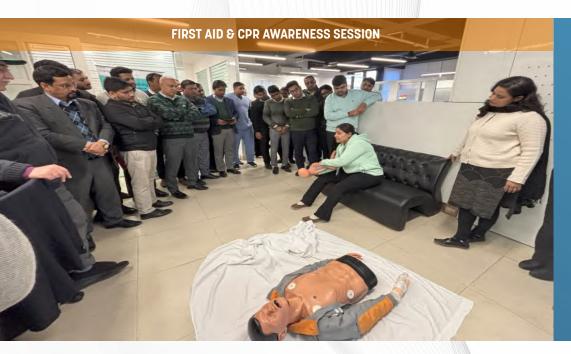


As per Mr. Ahmed from TAKAMOL - KSA Ministry of Tourism "The hospitality training ecosystem in India is exemplary. We are keen to collaborate on youth mobility and dual certification programs."

The visit successfully marked a significant milestone in Indo-Saudi collaboration in the hospitality and tourism sector. The enthusiasm and alignment of goals between TAKAMOL and NSDC offer a strong foundation for future programs that can enhance skill mobility, international certification standards, and employability for Indian youth.



Christmas and New Year celebration was organized for all the employees with a delightful team lunch. This gathering provided an opportunity for employees to come together.



First Aid and CPR awareness session was conducted for all employees with the objective of enhancing their knowledge and preparedness In handling medical emergencies.



We celebrated Republic Day with enthusiastic participation from employees, honouring the spirit of patriotism and national pride.



Valentine's Day was celebrated in the workplace as a gesture to promote positivity, appreciation, and camaraderie among employees.



An offsite trip to Lansdowne was thoughtfully planned as a team-building initiative aimed at providing employees with a refreshing break from the routine work environment.



Women's Day was celebrated with great enthusiasm to honour and appreciate the achievements and contributions of women in the organization.



Holi was celebrated in the office with vibrant enthusiasm, bringing employees together to enjoy the spirit of this colourful festival.



A comprehensive medical orientation session was planned and conducted to familiarize employees with the details of the current Medical Insurance policy.

www.thsc.in 40 -

# THSC's CONTRIBUTION TO INDIA'S SKILLING ECOSYSTEM



0.5 Mn

(120K+)

Industry Partners Annual Demand Apprenticeship Contracts



(80+)

23

**Qualifications** 

University & Colleges Schools Boards

2017

2019

2022

2024

Silver Medal & 1 Medallion of Excellence, WorldSkills, Abu Dhabi , 2017 2 Medallion of Excellence, WorldSkills Kazan, 2019

1 Silver, 1 Bronze and 2 Medallion of Excellence at WorldSkills Switzerland, 2022 2 Bronze, 1 Medallion of Excellence at WorldSkills Lyon, 2024



[1150]

(1500)

33 (1.6 Mn+

+) (57

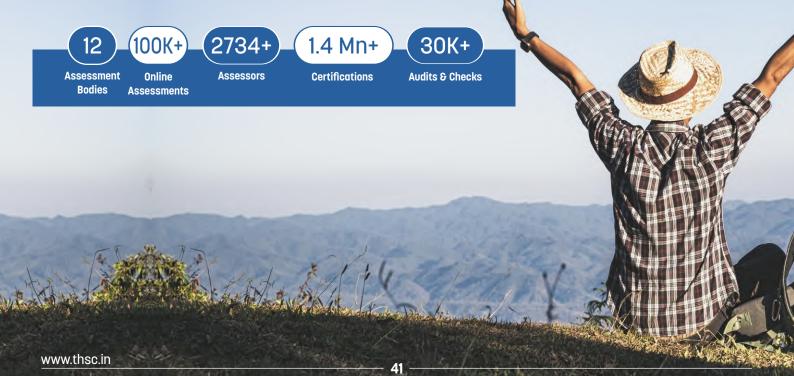
7000+

Training Partners

Active Training Centre's Hospitality Practical Labs States &

Enrolments

Master Trainers Trainers





#### **Follow Us:**

skillthsc

(i) thscskillind

\chi ia skillthsc

in skillthsc

#### **Contact Us:**

011-416-080-56 / 57 / 74

info@thsc.in

#301, 3rd floor, Naurang House, 21, Kasturba Gandhi Marg, New Delhi - 110001



