

आrohan

Apprentices @ ITC Maurya, New Delhi



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FROM THE DESK OF CEO



Dear Readers,

Welcome to the July 2026 edition of Aarohan.

This issue reflects THSC's continued commitment to building a skilled, future-ready workforce for India's tourism and hospitality sector. From pioneering AI-enabled qualifications under the SOAR initiative to contributing to national discussions on vocational education, we are actively shaping the future of skill development through innovation, industry alignment, and collaboration.

- Our training initiatives continue to create meaningful impact across the country :
 - Entrepreneurship programs in Uttarakhand
 - Women-led livelihood initiative with Mission Shakti in Odisha
 - IndiGoReach CSR-supported skilling centres in the North-East, and
- Our efforts to strengthen services for the Chardham Yatra demonstrate how targeted skilling can transform communities and create sustainable employment opportunities.
- This edition also celebrates the inspiring journeys of our candidates who have built successful careers both in India and abroad. Their achievements reaffirms the power of quality training, industry exposure, and perseverance in creating life-changing opportunities.
- Our assessment, Recognition of Prior Learning (RPL), and apprenticeship initiatives continue to strengthen workforce quality and industry confidence. Strategic collaborations with partners such as VISA, Adani, ITC Limited, and several leading hospitality brands are helping us scale impact while maintaining the highest standards of quality and transparency.
- Through mega job fairs, employer partnerships, and placement initiatives, THSC remains focused on connecting skilled youth with meaningful careers and supporting the growth of the tourism and hospitality ecosystem.

I extend my sincere gratitude to our industry partners, training providers, assessors, employers, government stakeholders, and the dedicated THSC team for their unwavering support.

Together, we are creating opportunities, empowering individuals, and contributing to the vision of a skilled and prosperous India.

Regards,
Rajan Bahadur
Chief Executive Officer - THSC



From Hundreds to Thousands: The THSC CSR Growth Story

The Journey

What began with a modest number of beneficiaries has grown into a large-scale livelihood movement, driven by the strong support of industry partners through Recognition of Prior Learning (RPL/RTD) and Corporate Social Responsibility (CSR) initiatives. Over the years, leading hospitality companies, hotel chains, restaurants, aviation partners, and tourism stakeholders have joined hands with THSC to invest in skilling, certification, and employment opportunities for youth across the country. Their commitment has not only expanded the reach of training programmes but has also ensured that thousands of candidates receive industry-relevant skills, certifications, and access to meaningful careers. This collaborative industry-led approach has been instrumental in transforming skill development from a small intervention into a nationwide impact initiative, creating sustainable livelihoods and strengthening the talent pipeline for India's growing tourism and hospitality sector.

THSC CSR SUCCESS STORIES

Empowering Communities Through Skill Development



Students Benefited from the CSR initiative through skill development

Impact at a Glance

- 13,000+ Youth targeted through CSR initiatives
- 8,000+ Candidates successfully trained and supported
- 5,000+ Candidates under ongoing implementation
- 15+ Leading corporate and hospitality partners
- Pan-India presence across multiple states and UTs

Partners Driving Impact

Leading organizations supporting the journey include Chalet Hotels, Diageo India, The Oberoi Group, Fairmont & Raffles, IHG Hotels, IndiGo Reach, Radisson Hotels, Accor, Sarovar Hotels, ITC Hotels, The Leela, BSES, Vena Energy, Eastern Coalfields and several other industry leaders.

Voices of Impact

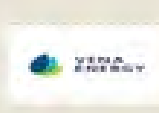
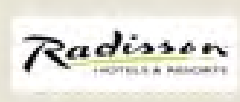
"Skill development is not just about training people; it is about creating opportunities, building confidence, and transforming lives."

"Every partnership strengthens our ability to connect aspiring youth with meaningful careers."

CSR Partners

Impacting 30,000+ Youths

Together with our corporate partners and foundation leaders, we are building a brighter future for the next generation — one community at a time.



Our CSR partners

The Road Ahead

With a strong pipeline of ongoing projects and growing industry participation, THSC continues to expand its mission of building a skilled, future-ready workforce for India's tourism and hospitality sector. The next chapter focuses on deeper industry engagement, wider geographic reach, and greater livelihood outcomes.

FROM HUNDREDS TO THOUSANDS:

The THSC CSR Growth Story

THE JOURNEY



"At THSC, we believe that skill development is not merely about training individuals—it is about unlocking aspirations, creating opportunities, and transforming lives. What started as a modest initiative has today grown into a nationwide movement powered by industry partnerships and a shared commitment to social impact. The journey from hundreds to thousands of beneficiaries reflects the trust our partners have placed in us and the collective effort to build a skilled, employable, and future-ready workforce for India's tourism and hospitality sector. As we move forward, our focus remains on creating sustainable livelihoods and empowering youth to become active contributors to India's growth story."

– Rajan Bahadur
CEO, Tourism & Hospitality Skill Council (THSC)

THSC Participated in Visa India's Roundtable on "AI for Tourism" Ahead of the India AI Impact Summit 2026

The Tourism & Hospitality Skill Council (THSC) participated in a high-level multi-stakeholder roundtable on "AI for Tourism: Supporting India's Inbound Travel Economy, convened by Visa India in New Delhi as part of the lead-up to the India AI Impact Summit 2026. The session brought together policymakers, industry leaders, technology providers, payment companies, and travel platforms to deliberate on how AI- and data-driven innovations can strengthen India's inbound tourism ecosystem and enhance the overall visitor experience.

Mr. Rajan Bahadur, CEO, THSC shared valuable insights on the critical role of AI-enabled skilling in preparing a future-ready workforce for the tourism and hospitality sector. He emphasized the importance of equipping professionals with emerging digital and AI competencies to meet the evolving needs of the global travel industry while enhancing service excellence and productivity.

The deliberations highlighted the growing importance of collaboration among government, industry, academia, and skill development organizations in harnessing the transformative potential of Artificial Intelligence. The discussion reinforced the need for a coordinated approach to drive innovation, improve visitor experiences, and strengthen India's global competitiveness as a preferred tourism destination through technology-enabled, sustainable growth.



Stakeholder Group Photo

Empowering India's AI-Ready Workforce & THSC's Contribution to SOAR

EMPOWERING MINDS FOR AN AI-DRIVEN FUTURE

SOAR

SKILLING FOR AI READINESS

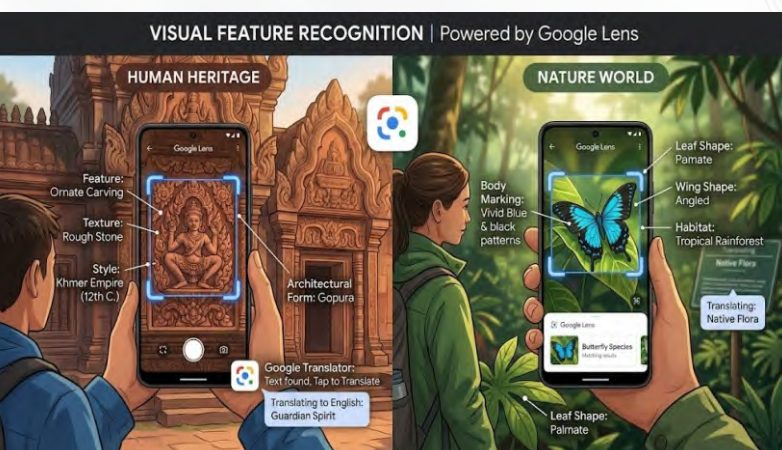
AI-Driven Innovation in Tourism & Hospitality

The Skilling for AI Readiness (SOAR) programme is a national initiative aimed at building AI awareness and skills among learners, educators, and citizens through online, self-paced courses on the Skill India Digital Hub (SIDH). Aligned with the National Credit Framework (NCrF), SOAR offers industry-relevant, NSQF-aligned AI courses and nano-credentials to support employability, lifelong learning, and India's transition towards an AI-ready workforce.

As part of SOAR, the Tourism & Hospitality Skill Council (THSC) has introduced three innovative AI-focused qualifications for the tourism and hospitality sector.

- **“Smart Field Facilitator: AI Vision and Live Interpretation for Walk Tours and Nature Guides”**, a 3 Hrs. Nano credential equips guides with AI tools such as Google Lens and Google Translate to enhance visitor experiences through real-time interpretation and storytelling.
- **“AI Smart Waste Controller: Operating Food Waste AI in Commercial Kitchens”**, 6 Hrs. Nano credential trains hospitality professionals to use AI-powered systems for monitoring food waste, improving efficiency, and supporting sustainability goals.
- Complementing these is the 90 Hrs. Standalone National Occupational Standard **“Fundamentals and Uses of AI Tools in Tourism & Hospitality,”** which builds foundational AI literacy across hospitality functions, covering applications in guest services, marketing, operations, analytics, and responsible use of Generative AI.

Together, these initiatives showcase how AI is transforming tourism and hospitality, enabling professionals to enhance customer experiences, drive sustainability, and make smarter business decisions. By integrating AI into sector-specific skilling, THSC is helping build a workforce that is innovative, digitally empowered, and ready for the future.



THSC and Wadhvani Foundation Join Hands to Enhance Employability Skills

In a major initiative to enhance workforce readiness and create greater career opportunities for aspiring professionals, the Tourism and Hospitality Skill Council (THSC) has signed a Memorandum of Understanding (MoU) with the Wadhvani Foundation. This strategic collaboration marks an important milestone in strengthening employability by equipping learners with the essential skills needed to succeed in today's competitive job market.

As part of this partnership, learners will gain access to the Wadhvani Foundation's comprehensive Employability Skills Course, which is mapped with the NCVET approved employability skill modules and designed to make candidates industry ready. The program focuses on interview preparation, professional communication, workplace behaviour, performance enhancement, and industry-recognized certification. By developing critical soft skills alongside technical competencies, the course aims to build confidence and prepare learners for successful careers.

The initiative will be implemented across THSC's network of Training Partners under CSR and RTD models, while also extending its reach to apprentices, colleges and universities. This broader implementation will enable a larger pool of students and job seekers to benefit from high-quality employability training, helping bridge the gap between education and industry expectations.

Through this collaboration, learners will receive valuable knowledge, recognized certification, and practical workplace readiness, empowering them to confidently pursue rewarding career opportunities. The THSC-Wadhvani Foundation partnership represents a significant step towards building a skilled, confident, and future-ready workforce that can meet the evolving demands of the tourism and hospitality industry.



THSC MoU Signing with Wadhvani Foundation

Career Counselling Session - Arpana Trust, New Delhi

As part of its ongoing efforts to promote skill development and career awareness among young learners, the Tourism & Hospitality Skill Council (THSC) conducted a career counselling session at Arpana Trust, Mathura Road, New Delhi, on 30 June 2026.

The session was led by Mr. Akant Garg, Manager - Industry Engagement and Ms. Mamta Singh, Executive - Standards, and witnessed the enthusiastic participation of around 80 students from Classes XI and XII.

The objective of the session was to introduce students to the vast career opportunities available in the Tourism and Hospitality sector and help them make informed career choices. The speakers provided insights into the diverse job roles across hospitality, tourism, travel, food production, food & beverage service, front office, housekeeping, facility management, and allied sectors. Students were also briefed on emerging industry trends, skill development initiatives, higher education pathways, and the growing demand for skilled professionals in the sector.

The session further highlighted various career progression pathways, explaining how students can build successful and long-term careers through the right combination of education, industry-recognised qualifications, practical training, and continuous upskilling. THSC's role in supporting skill development and enhancing employability through industry-aligned qualifications was also shared with the participants.

The interactive session received an encouraging response from the students, who actively engaged with the speakers by asking questions about career prospects, required skills, and opportunities for growth within the industry. The session concluded with a positive response from the participants, many of whom expressed keen interest in exploring Tourism and Hospitality as a dynamic, rewarding, and future-ready career option.



Career counselling session at Arpana Trust by THSC



THSC Contributes to National Dialogue on Strengthening Vocational Education at National Consultation on Vocationalisation of Education under Samagra Shiksha

The Tourism and Hospitality Skill Council (THSC), through its Standards Department, actively participated in the two-day **National Consultation Meeting on the Implementation of Vocationalisation of Education under Samagra Shiksha**, held on 5-6 February 2026 at the PSSCIVE-NCERT Campus, Bhopal.

The consultation brought together eminent educationists, policymakers, and key stakeholders committed to strengthening vocational education in schools across India. Distinguished dignitaries present at the event included Prof. Deepak Paliwal, Joint Director, PSSCIVE-NCERT, Bhopal; Mrs. Prachi Pandey, Joint Secretary (I&T Bureau), Department of School Education & Literacy, Ministry of Education, Government of India (online); and Prof. S. K. Gupta, Principal, RIE Bhopal.

Representing THSC, the Standards team participated in discussions and shared the Council's perspectives on advancing vocational education in the tourism and hospitality sector. During the consultation, the importance of industry-aligned vocational courses, evolving sector-specific skill requirements, and the need to create stronger pathways between school education and employment opportunities were highlighted.

As the custodian of occupational standards and qualification frameworks within the sector, the Standards Department emphasized the significance of integrating contemporary industry practices into school-level vocational curricula. The discussions focused on ensuring that vocational education remains relevant, future-ready, and responsive to the dynamic needs of the tourism and hospitality industry.

The consultation also provided an important platform for collaboration among Sector Skill Councils, educational institutions, and government agencies. THSC's participation reinforced its commitment to supporting the national agenda of skill development by contributing industry expertise and promoting quality vocational education at the school level.

The National Consultation under Samagra Shiksha stands as a testament to the collective commitment of stakeholders towards building a robust, inclusive, and industry-responsive vocational education framework for the future.



National Consultation Meeting on the Implementation of Vocationalisation of Education under Samagra Shiksha

Entrepreneurship Development Program in association with Uttarakhand Tourism Development Board

THSC in association with Uttarakhand Tourism Development Board (UTDB) and Training Partners, aims to train 2300 youths to become entrepreneurs in the field of tourism & hospitality. Under this mandate candidates are being trained in the field of Eco-tourism (Naturalist), Business & Pilgrimage tourism (Tour Managers), Experiential tourism (Astro Tour Guide) and Gastronomical tourism (Street Food). The program covers 13 districts of Uttarakhand, and each location is specifically selected keeping in view the tourist footfall. THSC empanelled Partners - Vidya Society, Samarpit Media Society, Starscapes Experiences & Thiwas International are delivering quality training programs ranging between 30 - 90 hours in approved Qualifications. These programs are becoming popular due to the customization as per each location and endorsement by the presence of local representations from leaders such as **Shri Prem Chandra Aggarwal, Hon'ble MLA, Rishikesh, Mrs. Sarita Arya, Hon'ble MLA, Nainital** and many other dignitaries who are taking part in these programs.

The Naturalist program also covered a special session on Snow Leopards at Daantu Village, Panchachuli Base Camp, Dharchula (Uttarakhand) and many local youths joined this training to get trained as an Entrepreneur.

With the support of UTDB, these curated programs are helping to reduce migration from the state and is also creating a pool of skilled workforce.



Skilling Youth for Tourism Entrepreneurship an initiative by THSC in association with UTDB



Empowering women SHGs, Building Entrepreneurship: Department of Mission Shakti & THSC Initiative in Odisha

Under the dynamic leadership of Smt. Prabhati Parida, Hon'ble Deputy Chief Minister of Odisha, Mission Shakti, Government of Odisha, entered a Memorandum of Understanding (MoU) with the Tourism and Hospitality Skill Council (THSC) to strengthen women empowerment and encourage entrepreneurship-driven livelihood opportunities across the state.

As part of this initiative, 12,000 women members from 3,000 Self-Help Groups (SHGs) will be trained over three years in food catering, event management, tent & rental services as well as other hospitality-related services covering 30 districts of Odisha. The program aims to create sustainable livelihood opportunities while promoting women-led enterprises at the grassroots level and reducing migration for jobs.

This collaboration reflects a major step towards enhancing skill development, financial independence, and inclusive socio-economic growth in Odisha.

The collaboration between Mission Shakti and THSC serves as a remarkable example of women-led entrepreneurship and grassroots transformation. It reflects how a strong support system comprising skill development, financial inclusion, and institutional backing can empower women to emerge as confident entrepreneurs and key contributors to sustainable economic growth and community development. The agreement was signed and exchanged by Dr. Monica Priyadarshini, IAS & Mission Director and Mr. Rajan Bahadur CEO THSC in the august presence of Hon'ble Deputy Chief Minister Odisha.

THSC & its Partners will set up 10 residential training centers and will train the SHG women on hospitality related modules as well as develop their entrepreneurial skills.



An initiative to Empower women SHGs and promote Entrepreneurship through collaboration between Mission Shakti & THSC in

Industry led skill development program – a CSR initiative

InterGlobe Aviation Limited (IndiGo), in collaboration with the Tourism & Hospitality Skill Council (THSC), has launched a transformative CSR initiative aimed at providing industry-oriented skill development training in the hospitality sector at Guwahati, Assam. The institute will become a centre point catering to youths from neighbouring states of Arunachal Pradesh, Manipur, Mizoram, Nagaland etc.

IndiGoReach & THSC, under this new initiative will train more than 1,800 youths with 50% women over a period of 26 months, with a strong emphasis on women empowerment and sustainable employment generation. The program focuses on preparing candidates with industry-relevant skills and enhancing their employability within the hospitality and service sectors.

As part of this collaboration since 2024, IndiGoReach and THSC through a network of training centres in Dehradun, Gurugram & Shillong has already trained 1,400 students with over 90% of them joining employment and 2500 more will be trained up-to 2028. The project includes comprehensive 300-hour training programs aligned with industry standards and operational requirements.

InterGlobe Foundation Head, Dr. Monica Banerjee and IndiGoReach CSR Director, Mr. Raju Sharma visited the Guwahati and Shillong IndiGoReach skill development centre and interacted with over 150 students undergoing training and understood their aspirations, backgrounds & progress made so far. They also interacted with the team of expert staff members involved in training, placement, mobilization & counselling to understand the challenges they face during the implementation of the program and measures to overcome these issues. This program is aimed at 90% employment with 80% retention and 12-month tracking of each beneficiary.

This initiative is being supported by employment through 30+ leading hotel & restaurant brands & has made a huge impact in the society. Brands such as The Oberoi, Taj Hotels, Hilton, Marriott, The Leela, ACCOR and many other local and national employers have offered annual CTC in range of INR 2.0 - 2.5 lakhs per annum to our certified candidates. Few of the graduates from this program have also been placed abroad in countries like UAE & Japan.

THSC along with its training partners Ascensive Educare Limited & Learnet Skills Limited, is thankful to IndiGoReach for providing this wonderful opportunity to the youths of the country who aspire to join the Hospitality industry. We aspire to continue making this wonderful impact and provide meaningful employment opportunities to the youths of our nation.



CSR initiative launched by IndiGo in collaboration with THSC

Chardham Yatra – Improving Tourism & Hospitality related services

THSC represented by Mr. Vivek Shandilya, Senior Vice President participated in the workshop organized by the Uttarakhand Tourism Development Board (UTDB) and Uttarakhand Skill Development Mission (UKSDM) to enhance the tourism and hospitality related services under the Chardham Yatra.

The program was inaugurated by Hon'ble Shri Saurabh Bahuguna, Cabinet Minister – Skill Development & Employment, Government of Uttarakhand. The event was also graced by Hon'ble Shri Dheeraj Singh Garbyal IAS, Secretary – Tourism, Government of Uttarakhand, and Hon'ble Shri C. Ravishankar IAS, Secretary – Skill Development, Government of Uttarakhand, along with esteemed industry experts and institutional representatives from across the Uttarakhand & Delhi-NCR.

The discussion focused on enhancing preparedness and service excellence for the upcoming yatra through structured skilling initiatives.

The event was attended by leading industry associations, industry players and leading institutions, and it highlighted the importance of skilling in strengthening the tourism ecosystem and empowering frontline workforce and local communities during the Chardham Yatra.

Mr. Vivek Shandilya also participated in the panel discussion organized on skill development training with other representatives from leading institutions and industry partners as well. He presented views on improving the overall Tourism landscape of the state and THSC's readiness in terms of state specific curriculum, customized content for Chardham Yatra, new assessment methodologies and commitment of THSC towards the state.



Workshop organised by UTDB & UKSDM to enhance the tourism and hospitality related services under the Chardham Yatra



International Placement - From Manipur to Dubai : A Journey of Skill, Determination and Global Success

Background

The Tourism & Hospitality Skill Council (THSC) is proud to share the inspiring journey of Mr. Thounaojam DijenKumar Singh, whose determination, perseverance, and commitment to skill development have transformed his life from a small town in Manipur to an international career in the hospitality industry. Born and raised in Taothong Afeiba Lamsang, Manipur, Dijen belongs to a family of five with three siblings. Growing up amidst financial challenges, he was determined to build a better future for himself and support his family. During a career counselling seminar, he learned about JCRE Skill Solutions, an NSDC and THSC-affiliated Training Partner, and enrolled in a three-month NSQF-aligned hospitality training programme, marking the beginning of his professional journey.

Career Path

The training programme equipped Dijen with technical knowledge of hospitality operations while significantly enhancing his communication skills, confidence, customer service abilities, and professional etiquette. Once an introverted individual, he gradually evolved into a confident hospitality professional through practical exposure and continuous mentoring. His first breakthrough came with The Oberoi Hotels, Mumbai, where he joined the Food & Beverage Service department with an annual CTC of Rs. 2.4 lakh. Over the next 18 months, he gained valuable experience in luxury hospitality and guest service operations. Building on this experience, Dijen secured an international opportunity through THSC's placement support and moved to Dubai, United Arab Emirates, where he joined Peet's Coffee, a globally renowned specialty coffee brand. There, he further strengthened his expertise in customer service, specialty coffee operations, and barista skills. Today, he is employed as a Barista at Toby's Estate, Dubai Hills, one of Australia's leading specialty coffee brands.

Growth & Achievements

In just three years, Dijen's annual earnings have grown from Rs. 2.4 lakh to approximately Rs.10.9 lakh (AED 3,500 per month), reflecting the impact of quality skill training, industry exposure, and continuous learning. His international journey was not without challenges. Adjusting to a new country, workplace culture, financial systems, and communication requirements demanded resilience and adaptability. Over time, he developed strong Hindi and English communication skills, gained confidence in interacting with guests from diverse cultural backgrounds, and successfully established himself as a skilled hospitality professional. Beyond his own achievements, Dijen's success has brought financial stability to his family and inspired many young people in his community to explore careers in hospitality through skill development programmes.

Future Aspirations

Looking ahead, Dijen aims to continue gaining experience in the specialty coffee industry before returning to Manipur to establish his own specialty coffee brand. His long-term vision is to become an entrepreneur while creating employment opportunities and encouraging the youth of his home state to pursue rewarding careers through skill-based education and professional training.

Conclusion

Dijen's inspiring journey demonstrates how determination, quality training, and the right opportunities can transform lives. His success is a reflection of the collective efforts of JCRE Skill Solutions, THSC, and the hospitality industry in creating globally employable professionals. It stands as a powerful example of how skill development can open doors to international careers, financial independence, and entrepreneurial aspirations, inspiring many more young Indians to dream beyond boundaries.



Success story of Thounaojam DijenKumar Singh

International Placement - Story of Susana Panmei

Background

Susana Panmei, a 24-year-old graduate from Tamenglong, Manipur, comes from a modest agricultural family where both her parents are farmers. Despite financial challenges, she remained determined to build a stable and rewarding career and her parents always supported her in this endeavour.

She enrolled in the Hospitality Management program at JCRE Skill Solutions after learning about the institute through a family member. With a strong interest in the hospitality industry, her initial aspiration was to work in a reputed five-star hotel in India.

Career Path

During her training, Susana gained both technical knowledge in hospitality and essential soft skills such as communication, interpersonal interaction, and interview readiness.

A significant turning point in her career came when she was selected for Japanese language training in collaboration with NSDC. She successfully completed her language training in Delhi, which opened doors to international employment opportunities.

Subsequently, she appeared for an interview conducted by representatives from Japan who visited Manipur for recruitment. Despite the challenging interview process, she successfully cleared all rounds. After completion of her training, she underwent a visa and documentation process that took approximately three months. She then relocated to Japan to begin her professional journey.

In mid-2025, she joined Hyatt Regency Hotel, Tokyo, Japan, in the Food and Beverage Service Department, handling responsibilities in both restaurant and bar services.

Growth and Achievements

Susana began her role with a starting salary of ₹18.72 lakhs p.a. (INR 11.40 lakhs p.a.). Within 10 months of dedicated service and performance, her salary increased to approx. ₹26.40 lakhs p.a. (INR 16.00 lakhs p.a.) Initially, she faced challenges adapting to a new country due to accommodation, culture, new language & food habits. However, with time, perseverance, and continuous learning, she successfully adjusted to the work culture and environment in Japan.

She appreciates the structured and calm work environment, which has allowed her to grow professionally without excessive work pressure.

In addition to professional growth, Susana has achieved financial stability and is now able to support her family by sending 30,000 to 40,000 per month.

Future Plans

Looking ahead, Susana aspires to continue working in Japan by extending her visa tenure, allowing her to gain more international exposure and experience. She also plans to enhance her professional profile by pursuing managerial and leadership skills through e-learning programs. Her long-term goal is to advance within the hospitality industry and take on higher responsibilities in management roles.

Conclusion

Susana Panmei's journey from a small town in Manipur to working in an international hospitality environment is a testament to her determination, adaptability, and the support provided by JCRE Skill Solutions. Her story reflects the transformative impact of skill development, global exposure, and structured training programs in shaping successful careers.



Success story of Susana Panmei

Inspiring Career Journey: Shan Ansari

Aspiring Food & Beverage Service Professional

Background

Shan Ansari is a passionate hospitality student currently pursuing a Diploma in Hospitality Management at The Hotel School, New Delhi. Shan had developed a strong interest in the service industry at a young age, driven by curiosity about how memorable guest experiences are created.

His inspiration came from his elder brother, who works with Qatar Airways and introduced him to the dynamic and rewarding world of Tourism & Hospitality. This influence played a key role in shaping Shan's decision to pursue Food & Beverage as his professional path.



Success story of Shan Ansari

Career Path

Shan completed his 12th education from the U.P. Board before enrolling in his diploma program in New Delhi. Coming to a new city for the first time on his own, Shan faced various challenges, however, his determination helped him to move further in his life. During his academic journey, he actively engaged in practical learning and industry exposure and, guided by excellent faculty and mentors at the institute, Shan kept performing exceptionally. Throughout his journey, Shan has been developing key industry skills such as communication, teamwork, guest handling, and service techniques.

Currently, he is undergoing his internship at Millennium Plaza Downtown Hotel, Dubai. This opportunity was made possible through the commitment from international employers to provide employment to Indian skilled youths.

Growth & Achievements

During college events, Shan actively participated in food & beverage service events when industry professionals visited for lectures and masterclasses. His starting package was at AED 12,000 p.a. (INR 3,00,000 p.a.) and within 6 months it jumped to AED 31,200 (INR 7,80,000 p.a.)

Future & Vision

Shan's immediate goal is to gain valuable experience in Food & Beverage service through his internship in Dubai. Looking ahead, he aspires to work in the cruise or airline industry and eventually move to Europe for broader career opportunities. He remains focused on continuous growth and building a strong foundation in hospitality.

"Hospitality is not just service; it's creating memorable experiences for the guest as well as for yourself too."

Assessment Overview - Commis (Pastry/Bakery)

The Tourism & Hospitality Sector assessments were conducted through a standardized, technology-driven, and quality-focused approach to ensure excellence in assessment and certification. A key assessment for the Commis (Pastry/Bakery Commis) job role was conducted in Delhi, covering 16 candidates. The assessment was carried out in accordance with established quality standards to evaluate candidates' knowledge, practical competencies, and industry readiness.



Assessment Overview of Commis (Pastry/Bakery) at IBCA



The assessment evaluated practical skills in bakery and pastry operations, including dough and batter preparation, baking techniques, hygiene and safety practices, equipment handling, and product presentation. Through structured assessment methodologies, digital evidence capture, and rigorous quality assurance processes, candidate competencies were validated effectively. The assessment was successfully executed with complete transparency, compliance, and industry alignment, ensuring a fair and reliable evaluation of learners' job readiness.

Assessment Execution Highlights (January-May 2026)

For Advance Diploma in Hospitality Operations Qualification

The assessment for the Intermediate Course in Food & Beverage Service was successfully conducted on 24 February 2026 in Delhi for 30 candidates. The objective was to evaluate learners on practical hospitality service competencies, customer handling, table setting standards, hygiene practices, communication skills, and overall operational readiness.



Advance Diploma Students's Assessment for Food & Beverage Service



The assessment was executed through a structured and standardized process, including candidate verification, assessor briefing, practical demonstrations, viva assessments, and evidence capture. Technology-enabled monitoring and documentation ensured transparency, compliance, and adherence to THSC assessment guidelines.

Candidates demonstrated strong understanding of guest interaction standards, food service procedures, hygiene compliance, teamwork, and workplace discipline. The assessment was completed successfully with full adherence to quality protocols, providing a fair and reliable evaluation of industry-relevant skills.

THSC Assessment - Commis

Trainees Demonstrate Excellence and Industry Readiness

The Tourism & Hospitality Skill Council (THSC) successfully conducted the assessment for the batch under the Non-PMKVY – Student Paid (COE) project for the Pastry/Bakery Commis job role.

The batch was trained by LAVONNE HOSPITALITY PRIVATE LIMITED, Karnataka. The assessment was completed on 19 May 2026, with all 20 candidates participating successfully. The evaluation was conducted as per THSC guidelines to assess trainees' theoretical knowledge, practical competency, professional behaviour, and overall job readiness for the hospitality industry.

The batch comprised 20 trainees who maintained discipline throughout the assessment process and followed all required safety and hygiene protocols while wearing the prescribed uniform as per the guidelines. During practical, theoretical and viva evaluations, candidates demonstrated a good understanding of food preparation techniques, kitchen operations, workplace hygiene standards, and professional conduct expected in the hospitality sector.



Assessment Overview of Commis (Pastry/Bakery) at Lavonne Hospitality Private Limited, Karnataka





Assessment at Lavonne Hospitality Private Limited, Karnataka

Speed:2.8km/h



As part of the Commis job role assessment, candidates showcased their ability to perform basic culinary tasks, maintain cleanliness in the kitchen area, handle kitchen tools and equipment responsibly, and support food production activities efficiently. The trainees also displayed strong communication skills, teamwork, time management, and a positive attitude—essential qualities for building successful careers in professional kitchens and hospitality operations.

The assessment served an opportunity for trainees to strengthen their confidence, practical exposure, and industry readiness. The overall performance of the batch reflected their dedication, training quality, and commitment to developing professional hospitality skills.

VISA-THSC RPL Program

The Tourism & Hospitality Skill Council (THSC), in partnership with VISA, is driving workforce development in India's tourism and hospitality sector through the VISA-THSC RPL Program.

Under the Recognition of Prior Learning (RPL) program, over 11,000 candidates have been certified across 11 states and 64 districts. The initiative certified 6,720 candidates in Phase 1 and has certified 4,500+ candidates in Phase 2 so far, with Phase 2 scheduled for completion by July 2026. Phase 3 is proposed to commence from August 2026.

The program bridges the gap between informal work experience and formal vocational standards through NSQF-aligned training, assessment, and certification. It focuses on enhancing employability, improving service standards, and creating sustainable livelihood opportunities across the tourism ecosystem.

Training covers customer service, communication, workplace readiness, operational efficiency, and professional conduct through a blend of classroom learning, practical demonstrations, and experiential activities. The initiative has successfully engaged youth, informal workers, and tourism stakeholders, while promoting vocational careers and strengthening industry participation.

Implemented across multiple states, the project has maintained high quality standards through robust monitoring, standardized training delivery, assessment compliance, and continuous stakeholder engagement, demonstrating THSC's capability to execute large-scale skill development programs with excellence.



Participants in VISA-THSC RPL Program



Karma Kaushal RPL (Adani) Airport Program - Guest Service Associate (Housekeeping) Training & Assessment Across Airports

The Tourism and Hospitality Skill Council (THSC), in collaboration with Adani, has launched the Karma Kaushal Recognition of Prior Learning (RPL) Program to strengthen the skills and competencies of housekeeping professionals working across Adani-operated airports. The initiative aims to train, assess, and certify 1,000 airport employees and contractual housekeeping staff under the job role of Guest Service Associate (Housekeeping), contributing to the development of a skilled and future-ready workforce in India's rapidly growing aviation sector.

The program has been designed to recognize the existing knowledge and experience of housekeeping professionals while enhancing their technical, behavioural, and customer service capabilities through structured training and assessment. By aligning workforce skills with industry standards, the initiative supports improved service delivery, operational excellence, and passenger satisfaction across airport facilities.



Karma Kaushal RPL Program to strengthen housekeeping professionals working across Adani-operated airports



As part of the program, participants undergo a comprehensive 30-hour training module covering key aspects of housekeeping operations and workplace professionalism. The modules include public area cleaning procedures, workplace communication, guest handling techniques, privacy and confidentiality practices, health and safety standards, and essential employability skills.

Under the Adani Excellence initiative, THSC successfully conducted training and assessments at Ahmedabad Airport with 25 participants in April 2025, receiving positive feedback from participants and stakeholders. Building on this success, the first batch under the expanded Karma Kaushal RPL Program commenced at Navi Mumbai Airport on 4 May 2026 with 23 participants. The successful launch marks an important milestone in the program's nationwide rollout.

In the coming months, additional training and assessment batches will be conducted across several Adani-operated airports, including Mumbai, Jaipur, Trivandrum, Guwahati, Mangaluru, and Lucknow among others. The training sessions focus not only on operational skills but also on workplace etiquette, customer-centric service delivery, teamwork, communication, and professional conduct. Participants actively engage in interactive learning activities, practical demonstrations, and assessment exercises designed to reinforce industry best practices.

The Karma Kaushal RPL Program reflects the shared commitment of THSC and Adani towards building a competent, certified, and industry-ready workforce. By formally recognizing prior learning and upgrading workforce capabilities, the initiative creates opportunities for professional growth while strengthening service standards across airport operations.

As India's aviation and hospitality sectors continue to expand, skilled frontline professionals will play a critical role in delivering safe, efficient, and customer-focused services.



Karma Kaushal RPL Program - Adani Operated Airports

Sustainable Skilling Model for Industry - A Transformative CSR Initiative with ITC Limited

Aligned with the national vision of Viksit Bharat 2047 and India's commitment towards creating a future-ready workforce, Team THSC initiated a strategic collaboration with ITC Limited following the demerger of ITC Hotels and ITC Limited. The objective was to channel Corporate Social Responsibility (CSR) investments towards sustainable vocational skilling and employment generation within the hospitality sector.

Recognizing the growing demand for industry-ready talent and the need to bridge the gap between education and employability, ITC Limited supported an innovative framework titled the "Sustainable Skilling Model for Industry." The initiative is designed to create a structured ecosystem where hospitality establishments become active partners in nurturing skilled professionals for the sector.

Under this model, students receive immersive, industry-integrated theoretical training directly within hotel environments under the mentorship of experienced Heads of Departments (HODs) and operational leaders, including:

- Executive Chefs / Sous Chefs – Kitchen Operations
- Executive Housekeepers / Deputy Housekeepers – Housekeeping Operations
- F&B Directors / Restaurant Managers – Food & Beverage Service
- Front Office Managers / Directors of Accommodation – Guest Service Associates (Front Office)

This industry-led approach ensures that trainees are exposed not only to operational knowledge, but also to professional standards, workplace discipline, service excellence, and real-time hospitality culture. The model creates a strong foundation for long-term employability and career growth.

Upon successful completion of the classroom and theory phase, candidates are enrolled under NAPS-II (National Apprenticeship Promotion Scheme) for structured On-the-Job Training (OJT). During this phase, trainees acquire hands-on operational experience in live hotel environments, enabling a seamless transition from learning to employment while simultaneously strengthening the industry's skilled manpower pipeline.

The initiative has been widely appreciated by hospitality leaders for its scalability, sustainability, and direct linkage to employment outcomes. Several prestigious hospitality brands have already adopted and supported this transformative skilling ecosystem, including Hilton Hotels, DoubleTree by Hilton, Conrad Pune, Roseate House New Delhi, ITC Hotels, Leonia Holistic Destination Hyderabad, Ahuja Residency, Hotel Grand Rivera Jammu, Grand Hyatt Mumbai, Pullman Chennai Anna Salai, Hyatt Regency Pune, Park Inn by Radisson Amritsar, and many others.

THSC is now expanding this movement by inviting more corporates, hotel groups, hospitality organizations, and industry stakeholders to utilize their CSR resources towards impactful skill development initiatives. By investing in vocational training and apprenticeship-based learning, organizations can contribute meaningfully towards nation-building, youth empowerment, inclusive economic growth, and creation of a



Apprentices verification visit at ITC Maurya

globally competitive hospitality workforce.

This initiative is far more than a training program – it is a collaborative industry movement dedicated to building sustainable careers, enhancing workforce quality, improving employee retention, and shaping the future talent ecosystem of India's hospitality sector.

Apprentices Verification Visits

The Tourism & Hospitality Skill Council, acting as Joint Apprenticeship Advisors (JAA), conducted verification visits to various organizations under the National Apprenticeship Promotion Scheme (NAPS). These visits were carried out in accordance with Direct Benefit Transfer (DBT) guidelines to assess training quality, ensure compliance with apprenticeship norms, and strengthen the implementation of apprenticeship programs. The initiative also aimed to promote skill development and create better career opportunities for apprentices in the Tourism and Hospitality sector.

The visits were conducted at -

- Restaurant Brands Asia Limited
- Devyani International Ltd
- Barbeque Nation Hospitality Limited
- Taj Swarna Amritsar
- WelcomHotel, Amritsar by ITC
- Hyatt Regency Amritsar
- Sapphire Foods India Limited



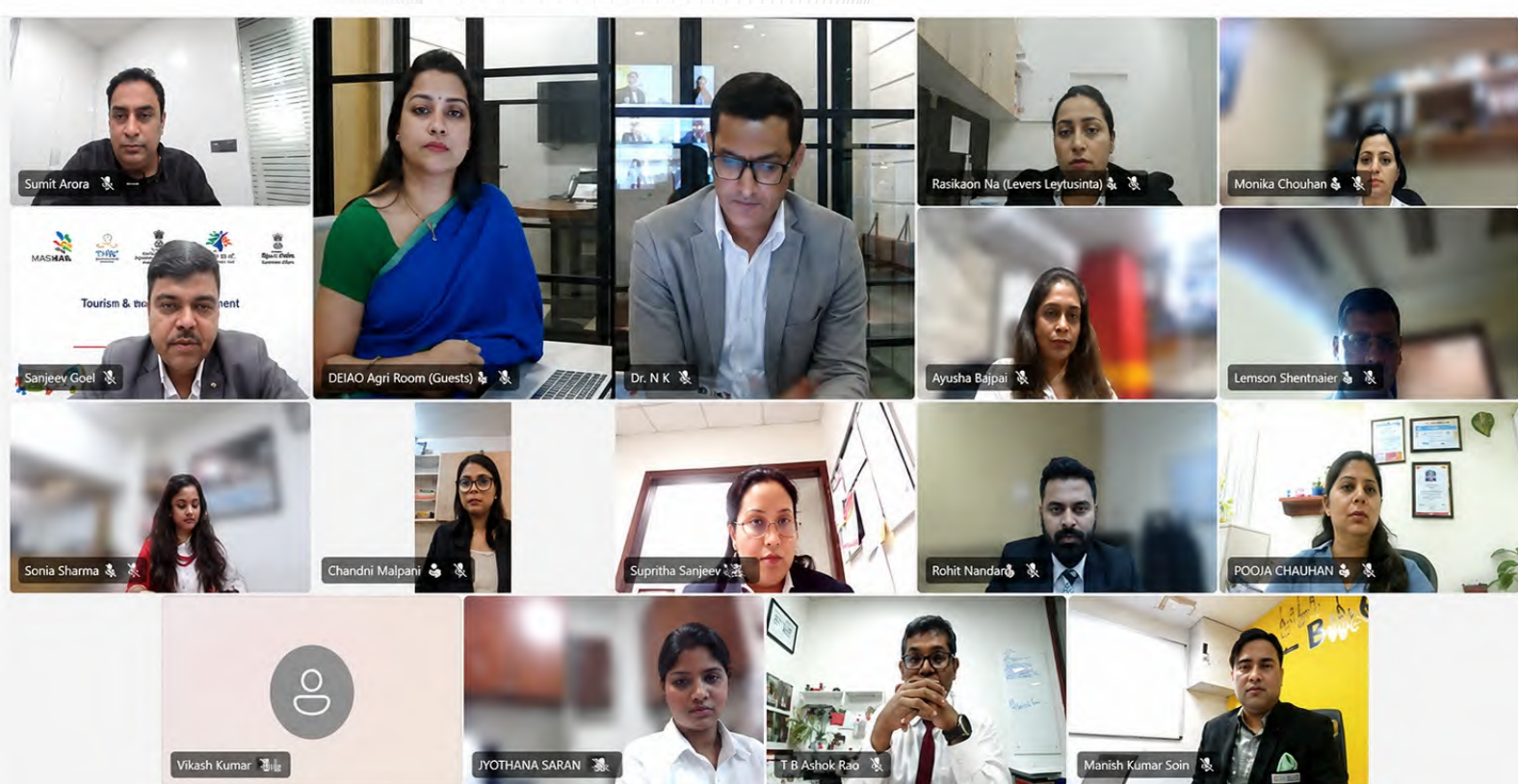
Apprentices verification visit at various outlet



Insightful Webinar on Apprenticeship Reforms (Apprenticeship Act, 1961)

An interactive webinar was conducted with 75+ HR professionals from leading hospitality brands and organizations, including Hilton Group, Foodlink, ITC Hotels Group, TPAs, Sodexo, The Park Hotel and Sapphire Foods etc.

The session focused on the latest reforms and procedural updates under the Apprenticeship Act. Key topics included contract approvals, stipend processing, compliance requirements, and best practices for smooth apprenticeship management.



Webinar on Apprenticeship Reforms



Success Story : Andaz Hotel, New Delhi

Straight from the Learner

My name is Nikky Mehra, and my journey in the hospitality industry has been full of learning, hard work, and dedication. With continuous effort and passion for cooking, I achieved the role of Commis (Hot Kitchen) at Andaz Delhi - A Unit of Juniper Hotels Limited. This achievement has helped me improve my culinary skills, discipline, teamwork, and confidence while working in a professional kitchen environment.

During my apprenticeship period, I learned many important skills such as food preparation, kitchen operations, hygiene standards, time management, and teamwork. Working with experienced chefs gave me practical knowledge and helped me handle responsibilities in a busy kitchen. I always tried to give my best, learn new things, and face every challenge with a positive attitude.

After successfully completing my training, the management appreciated my hard work, dedication, and performance in the kitchen and decided to keep me on the roll in the same hotel. This recognition motivated me to work even harder and continue growing in my career. My journey inspires me to stay focused on my goals and achieve greater success in the hospitality industry in the future.



Nikky Mehra



Khushal Giri

My name is Kushal Giri Goswami, and I am proud to share my journey in the hospitality industry. I joined Andaz Delhi - A Unit of Juniper Hotels Limited (Hyatt Andaz Aerocity) as a Commis under the Optional Trade Apprenticeship program implemented by the Tourism & Hospitality Skill Council (THSC). After successfully completing my apprenticeship, I was delighted to be offered a permanent position on the rolls of Andaz Delhi as a Commis. This recognition of my dedication and performance is one of the proudest moments of my career and has motivated me to continue learning and growing in the hospitality industry.

I sincerely thank the Ministry of Skill Development and Entrepreneurship (MSDE) for introducing impactful initiatives like the National Apprenticeship Promotion Scheme (NAPS), which provides meaningful employment opportunities and industry exposure to young people. I am also grateful to THSC and Andaz Delhi for giving me the platform to build my career. My journey proves that apprenticeship is a stepping stone to long-term employment and a bright future in the hospitality sector.

THSC Strengthens Employment Opportunities Through Mega Job Mela in Andhra Pradesh

15 March 2026 | Andhra Pradesh

The Tourism and Hospitality Skill Council (THSC) proudly partnered as a Knowledge Partner in a large-scale employment and skill development initiative aimed at connecting youth with meaningful career opportunities in the tourism, hospitality, travel, and service sectors.

Organized on 15 March 2026 under the visionary leadership of Shri Nandamuri Balakrishna, Hon'ble MLA, Hindupur, and Shri Nara Lokesh, Hon'ble Minister for IT, Electronics & Communications, Real Time Governance and Human Resources Development, Government of Andhra Pradesh, the Mega Job Mela witnessed enthusiastic participation from thousands of aspiring candidates across the region.

The event served as a dynamic platform for job seekers to interact directly with leading employers and explore a wide range of career opportunities.

Through its active involvement, THSC facilitated the participation of more than 10 prominent employers from the hospitality and allied services sectors, ensuring focused employment opportunities for skilled and aspiring youth.

Leading employers participating in the drive included Kapston, Barbeque Nation, Bakingo, Swiggy, Blue Spring, Compass Group, and several other industry partners representing hospitality, food services, facility management, travel, and customer service domains.

The response from candidates was overwhelming, with more than 500 youth being shortlisted and selected for various employment opportunities across multiple job roles. The initiative not only provided immediate employment prospects but also helped bridge the gap between industry requirements and the available skilled workforce.



Mega Job Mela in Andhra Pradesh

THSC and Diageo India Celebrate Success of Learning for Life - Bengaluru Cohort

The Tourism & Hospitality Skill Council (THSC), in partnership with Diageo India under the flagship Learning for Life initiative, successfully concluded the Bengaluru cohort with a grand convocation ceremony, marking another milestone in empowering youth through industry-relevant skill development.

The ceremony celebrated the achievements of 300 students who successfully completed their training and received certifications, equipping them with the skills and confidence required to pursue rewarding careers in the hospitality sector. The initiative focused on developing industry-ready talent through specialized training in key job roles such as Food & Beverage Service Associate and Counter Sales Executive.

The event was graced by distinguished Guests of Honour, Chef Dr. Avin Thaliath and Dr. Renju Mathai, who shared valuable insights and encouraged the graduating candidates to embrace excellence, professionalism, and lifelong learning as they embark on their career journeys. The presence of the Diageo India team further motivated the students and reinforced the importance of industry collaboration in creating sustainable livelihood opportunities.



Convocation ceremony of flagship Learning for Life initiative by THSC in partnership with Diageo India at Bengaluru





Convocation ceremony of flagship Learning for Life initiative by THSC in partnership with Diageo India at Bengaluru



A key strength of the Learning for Life programme is its strong industry connect. THSC and Diageo India have collaborated with leading hospitality employers to facilitate employment opportunities for trained candidates. Industry partners associated with the initiative include Fairfield by Marriott, Fortune Select JP Cosmos, Lemon Tree Premier, Zenith Hotel, Adityavani Facility Services Pvt. Ltd., Oyster Bay, United Food Brands, Compass Group, 37th Crescent Hotel, and Si Nonna's, among others.

The Learning for Life initiative continues to create meaningful pathways to employment by combining quality training, industry engagement, and placement support. Through this partnership, THSC and Diageo India are contributing towards building a skilled, inclusive, and future-ready workforce that can meet the growing demands of India's hospitality and tourism industry.

The successful completion of the Bengaluru cohort stands as a testament to the power of collaboration between industry and skill development institutions in transforming lives, enhancing employability, and creating long-term career opportunities for India's youth.

THSC Partners with Government of Puducherry for Mega Job Fair 2026

The Tourism and Hospitality Skill Council (THSC) proudly participated as the Knowledge Partner in the Government of Puducherry Mega Job Fair held on 20-21 February 2026, reaffirming its commitment to creating employment opportunities and strengthening industry-academia linkages.

The event was inaugurated by Hon'ble Lieutenant Governor Shri K. Kailashnathan, Hon'ble Home Minister Shri A. Namassivayam, and Hon'ble Speaker Shri R. Selvam, in the presence of senior officials from the Education and Technical Education Department and other distinguished dignitaries.

As Knowledge Partner, THSC facilitated the participation of more than 25 leading industry employers from the tourism and hospitality ecosystem. Prominent organizations included IndiGo Airlines, Barbeque Nation, Absolute Barbecues, Sarovar Hotels, EKO Hotels, Quess Corp, Sterling Holidays, Blue Spring Enterprises, Compass Group India, Capstone People Consulting, and Travel Food Services, among others.



THSC as Knowledge Partner

The job fair attracted a large number of aspiring candidates from Puducherry and neighbouring regions, providing them with direct access to recruiters and industry leaders. As a result of the strong collaboration between the Government of Puducherry, industry partners, and THSC, more than 350 Letters of Intent (LOIs) were issued, marking a significant step towards employment generation and workforce development.

The initiative served as an effective platform to connect skilled youth with meaningful career opportunities across hospitality, aviation, food services, tourism, and allied sectors. It also highlighted the growing demand for skilled professionals in one of India's most dynamic employment-generating industries. THSC remains committed to supporting such impactful initiatives that bridge the gap between talent and industry demand, promote sustainable livelihoods, and contribute to building a skilled, employable, and future-ready workforce for the tourism and hospitality sector.



Participation of THSC as knowledge partner in Job Fair organised by Government of Puducherry

THSC and Radisson Hotel Group Expand CSR-Led Youth Skilling Initiative

The Tourism & Hospitality Skill Council (THSC) and Radisson Hotel Group are strengthening their commitment to youth empowerment and workforce development through a CSR-supported hospitality skilling initiative that is creating sustainable career opportunities for aspiring hospitality professionals across India. Implemented in partnership with The Job Plus, the programme focuses on equipping youth with industry-relevant skills and connecting them to employment opportunities in the growing tourism and hospitality sector.

Under the programme, 641 youth have been trained and certified in industry-relevant hospitality skills, enabling them to access employment opportunities with leading hospitality employers. The initiative has particularly focused on reaching underserved communities and providing pathways to sustainable livelihoods through structured training, certification, and placement support.

Encouraged by the positive outcomes of the programme, Radisson Hotel Group has extended its CSR support by signing a fresh Memorandum of Understanding (MoU) with THSC to skill an additional 257 youth. The new phase aims to further expand the reach of the initiative and strengthen the talent pipeline for India's growing hospitality sector.

This collaboration reflects the shared commitment of THSC and Radisson Hotel Group towards empowering youth, promoting inclusive growth, and building a skilled, future-ready workforce. Through industry-led skilling and employment initiatives, the partnership continues to create lasting social impact while addressing the evolving workforce needs of the tourism and hospitality industry.



THSC and Radisson Hotel Group join hands to strengthen youth empowerment and workforce development through a CSR

THSC and Accor Launch CSR-Funded Initiative to Skill 500 Youth for Hospitality Careers

The Tourism & Hospitality Skill Council (THSC) has partnered with Accor under its CSR initiative to skill and empower 500 youth from underserved and low-income communities for careers in the hospitality and service sectors. The programme will be implemented by THSC with The Job Plus as the strategic implementation partner, ensuring effective outreach, mobilisation, training coordination, and employment linkages.

Designed to create a seamless pathway from skilling to employment, the initiative will provide industry-relevant training, practical exposure, and NSQF-aligned certification to prepare candidates for entry-level roles across hotels, restaurants, and allied hospitality establishments. The programme focuses on equipping youth with the technical and workplace skills required by the industry while enhancing their employability and long-term career prospects.

The partnership reflects Accor's commitment to creating positive social impact through skill development and livelihood generation. By supporting youth from economically disadvantaged backgrounds, the initiative aims to expand access to formal employment opportunities and contribute to a more inclusive hospitality workforce.

Through this CSR-supported collaboration, THSC continues to strengthen industry partnerships that bridge the gap between skilling and employment while supporting the growth of a skilled, future-ready workforce for India's tourism and hospitality sector.



Students benefitted from the partnership of THSC and Accor through CSR initiative by getting skilled





Students Benefited from the CSR initiative through skill development



Ranju Alex, CEO, Accor South Asia, said:

"At Accor, responsible hospitality goes beyond our hotels. It is about creating meaningful opportunities for the communities we serve. This partnership is a step towards strengthening a more inclusive hospitality ecosystem in India, where talent is nurtured, empowered, and connected to sustainable career pathways."

Rajan Bahadur, CEO, Tourism & Hospitality Skill Council (THSC), said:

"This initiative highlights the importance of demand-driven skilling, where industry plays an active role in shaping both training and employment outcomes. Through this collaboration, THSC will ensure that candidates are equipped with nationally recognized, NSQF-aligned certifications and practical competencies that meet employer expectations. Such CSR-led partnerships play a critical role in bridging the gap between skilling and employment while creating meaningful livelihood opportunities for India's youth."

IndiaSkills Hospitality Competitions 2025-26: Identifying and Nurturing India's Future WorldSkills Champions

The Tourism & Hospitality Skill Council (THSC), in collaboration with industry and academic partners, successfully conducted a series of IndiaSkills Hospitality Competitions starting from District Level to State to Regional to finally the National Level across the country to identify, train, and prepare the next generation of hospitality professionals for global excellence. These competitions serve as a vital platform for discovering talented youth and equipping them with the skills, knowledge, and international exposure required to compete at the highest level.

After the completion of State level competitions, the 5 IndiaSkills Regional competitions were held as follows:

- Northeast Regional Competition held from 19-21 January at Assam Downtown University, Guwahati.
- Subsequently, the IndiaSkills Regional Competitions covering the South, West, East, and North regions were successfully organized from 2-14 February at C. V. Raman Global University, Bhubaneswar.

The primary objective of the IndiaSkills Hospitality Competitions is to identify high-potential talent and provide structured training and mentorship through a network of experts drawn from leading hospitality institutions, academies, colleges, and industry organizations. The competitions are designed to benchmark participants against international standards while fostering excellence in technical and professional competencies.



A distinguished panel of industry experts and jurors oversaw the evaluation process, ensuring transparency, fairness, and adherence to global assessment standards. A significant milestone during the 2025-26 competition cycle was the introduction of the Competition Information System (CIS) marking methodology in the IndiaSkills Competitions. This marked the first time that the WorldSkills-aligned CIS assessment system was implemented, bringing national competitions closer to international evaluation practices and enhancing the overall quality and credibility of the judging process.

As part of the preparation for international participation, two technical assessments were conducted in each of the five hospitality skill categories during May and June 2026, in accordance with IndiaSkills Competition (ISC) guidelines. These assessments enabled the identification of the most promising competitors who will represent India at the prestigious WorldSkills 2026 Competition in Shanghai, China.

The selected competitors are:

Finalists that will represent India at Worldskills Shanghai 2026

Skill Category	Competitor	State
Bakery	Smriti Nambiar	Karnataka
Cooking	Thanushree Magesh	Tamil Nadu
Hotel Reception	Rashmeet Hanspal	Odisha
Patisserie & Confectionery	Krishanjali Sahoo	Odisha
Restaurant Service	Jhansirani Rout	Odisha

A noteworthy achievement this year is that all five finalists selected to represent India in the hospitality skills category at WorldSkills Shanghai 2026 are women. This accomplishment reflects the growing participation and excellence of women in hospitality professions and highlights the increasing diversity and inclusivity within the sector.

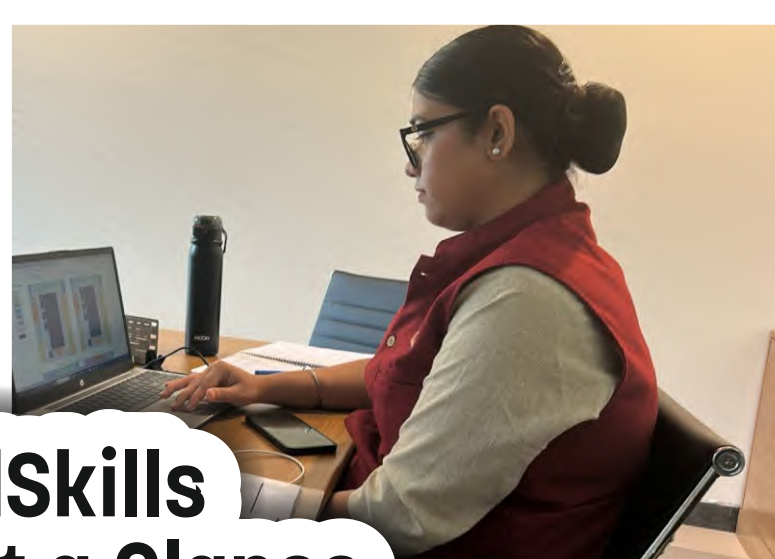
To support the preparation of these competitors, the National Skill Development Corporation has sanctioned a grant for the training and development of the five finalists. This support will facilitate advanced technical training, expert mentoring, infrastructure & raw material support, international-standard assessments, and comprehensive preparation aimed at maximizing India's performance at the WorldSkills Competition.

The IndiaSkills Hospitality Competitions continue to play a transformative role in strengthening the country's hospitality talent ecosystem. Through rigorous competitions, industry-led mentoring, and world-class training interventions, THSC remains committed to nurturing skilled professionals who can showcase India's capabilities on the global stage. As preparations intensify for WorldSkills Shanghai 2026, the selected competitors carry the aspirations of the nation and exemplify the dedication, talent, and excellence that define India's hospitality sector.



Participants at the India Skill competition





WorldSkills Training at a Glance





The offsite at Jim Corbett National Park fostered stronger collaboration and coordination among teams while creating a positive, engaging, and motivating experience for employees.



THSC team participated enthusiastically in a cricket tournament and secured the second position. The event promoted team spirit, coordination, and healthy competition among the participants.



A medical workshop was organized for employees to create awareness about health policies, wellness, and preventive healthcare practices. Employees actively participated and gained valuable guidance during the session.



A strategic meeting at offsite was conducted to discuss organizational objectives, future planning, and team strategies.



1. The Holi festival was celebrated with great enthusiasm among all employees, fostering a spirit of togetherness and enjoyment.



A health check-up camp was organized for all employees to promote health awareness and employee well-being. The camp included general health screenings and provided employees with an opportunity to seek medical advice.

THSC's CONTRIBUTION TO INDIA'S SKILLING ECOSYSTEM

68

Qualifications

80+

University
& Colleges

23

Schools
Boards

750+

Brands

5500+

Industry
Entities

0.5 Mn

Annual
Demand

170K+

Apprenticeship
Contracts
(Optional Trades)

2017

Country's 1st Medal
Silver Medal & 1
Medallion of
Excellence, WorldSkills,
Abu Dhabi, 2017

2019

2 Medallion of
Excellence,
WorldSkills Kazan, 2019

2022

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

2024

2 Bronze, 1 Medallion
of Excellence at
WorldSkills Lyon, 2024

500

Training
Partners

800

Training
Centre's

900

Hospitality
Practical Labs

33

States &
UT's

2.1 Mn+

Enrolments

130

Master
Trainers

8500+

Trainers

11

Assessment
Bodies

3300+

Assessors

1.75 Mn+

Certifications

1 Mn+

Audits & Checks
(Candidates)

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