

आत्रोहन



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FROM THE DESK OF CEO



It gives me great pleasure to present this edition of Aarohan, capturing THSC's ongoing journey of transformation, partnership, and youth empowerment. Each story featured in this publication reflects our strong commitment to strengthening India's position as a global hub for skilled hospitality professionals.

Over the past six months, THSC has demonstrated impactful leadership across multiple fronts – from being recognized internationally at IHIF Asia 2025 for our role in navigating India's rich talent landscape, to our continued participation in global knowledge exchanges, including the MSDE-World Bank skill study tour for African nations.

This edition showcases our strides in industry collaboration, whether through CSR-led initiatives like the hospitality training programs with various corporates, or innovative partnerships such as Learning for Life with Diageo India. We are actively expanding new-age careers like Astro Tour Guide, making future skills accessible to Indian youth across emerging tourism destinations.

Our state-level engagement remains strong with transformative projects in Uttarakhand, including Naturalist training and upskilling of Street Food Vendors, and high-impact placement-driven efforts in Sikkim, West Bengal, and Manipur. These initiatives continue to unlock livelihood opportunities and build community resilience.

We are also proud to celebrate milestones in assessment excellence, WorldSkills Asia readiness, and recognition of culinary talent through national competitions – all of which reaffirm THSC's role as a benchmark enabler of standards, quality, and industry readiness.

Through these collective achievements, what stands out most is the inspiring growth of our youth – individuals like Dhananjay Singh, who turned their aspirations into success through skill training and perseverance. Their progress fuels our purpose every day.

As we step into a new year, our focus remains sharper than ever:

Bridging the skill gap → Creating employability → Enabling global mobility → Building India's skilled future

Thanks to our partners, industry leaders, training ecosystem, and the passionate THSC team for driving this mission forward with dedication and belief. Together, we continue to unlock the full potential of India's hospitality talent – for India and the world.



Celebrating Excellence in Skill Leadership: Mr. Rajan Bahadur Honoured at IIHM Teacher's Day Awards 2025

Tourism and Hospitality Skill Council (THSC) is proud to celebrate a significant moment of recognition and leadership. Our CEO, Mr. Rajan Bahadur, has been presented with the "Outstanding Contribution Towards Skill Education" Award at the IIHM Teacher's Day Awards 2025.



Mr. Rajan Bahadur received the 'Outstanding Contribution to Skill Education' Award.

This prestigious honour acknowledges his visionary focus on strengthening India's skill ecosystem, particularly in the tourism and hospitality sector. Under his leadership, THSC continues to:

- Empower youth through industry-aligned training programs
- Enable sustainable employment and career mobility
- Strengthen collaboration between academia and industry
- Support the creation of a future-ready hospitality workforce

His contributions reflect THSC's mission – ensuring skilling leads to livelihood, dignity, and national growth. This milestone further inspires us to continue driving excellence and creating opportunities for India's skilled talent to shine on national and global platforms.

Navigating India's market complexity – THSC at IHIF Asia 2025

Tourism and Hospitality Skill Council (THSC) proudly marked its impactful presence at IHIF Asia 2025, one of the leading platforms driving transformation in global hospitality investment and workforce development. Representing THSC at the event, Ms. Jyoti Mayal, Chairperson, and Mr. Rajan Bahadur, CEO, participated in an insightful Fireside Chat on the theme:

“India's Market Complexity: Navigating Regional Resourcing Challenges for Global Success.”

During the discussion, they highlighted how India's diverse and dynamic talent ecosystem serves as a competitive advantage for the global hospitality sector. Their key messages reflected the unique strengths of the Indian workforce – adaptability, cultural depth, service mindset, and strong learning agility – which position India as a reliable talent hub for the world.

They also shed light on critical priorities ahead:

- Building standardized skill pathways aligned with international benchmarks
- Strengthening regional talent mobility and livelihood opportunities
- Deepening industry-academia partnerships to ensure job-ready outcomes
- Leveraging technology to enhance accessibility and future skill readiness



Ms. Jyoti Mayal, Chairperson, and Mr. Rajan Bahadur, CEO, representing THSC at the event

With growing demand for skilled professionals across domestic and international hospitality markets, THSC is leading the way in designing sustainable skilling models, enabling global employment, and shaping a future-ready workforce from India.

At THSC, our mission continues:

Bridging the skill gap - Empowering youth - Driving industry growth

We remain committed to collaborating with stakeholders across the ecosystem to create a strong, skilled, and internationally competitive talent pipeline that powers the hospitality industry of tomorrow.

Showcasing India's skilling innovations to the Global South (Central & West Africa)



The Ministry of Skill Development & Entrepreneurship (MSDE), in collaboration with The World Bank, hosted a Skill Study Tour for delegates from Central and West Africa, offering valuable insights into India's tech-driven skilling ecosystem. THSC represented by CEO, Mr. Rajan Bahadur, took part in the daylong event and highlighted transformative platforms like the Skill India Digital Hub (SIDH) and the role of Sector Skill Council in enabling large-scale, inclusive, and digitally empowered vocational training in India.

Discussions centred on:

- Vocational education and training
- Digital public infrastructure for skilling
- Collaborative models that uplift the Global South
- Contribution of Tourism & Hospitality sector in country's growth
- Best practices of Sector Skill Councils

These cross-knowledge exchanges reflect India's growing leadership as a global skilling partner—where solutions are not just shared but co-created.

The closing session was held in the presence of Shri Jayant Chaudhary, Hon'ble Minister of State (I/C) Ministry of Skill Development & Entrepreneurship, Govt of India, Mr Auguste Tano Kouamé World Bank's Country Director, India and senior officials from MSDE, World Bank, NCVET, NSDC & Sector Skill Councils.



India's skilling innovations to the Global South

THSC Participated in Educational and Vocational fair organized by the Delhi State Legal Services Authority (DLSA)

Mr. Vaibhav Gaur, Assistant Manager - Standards, and Mr. Akant Garg, Assistant Manager - Industry Engagement from the Tourism & Hospitality Skill Council, participated in the Educational and Vocational Fair organized by the Delhi State Legal Services Authority (DLSA) on 30th August 2025.

The event, held in the presence of senior dignitaries including the Secretary of Women and Child Development, the Chief Justice, and esteemed judges, focused on the rehabilitation and empowerment of candidates through education and skill development.



Educational and Vocational Fair organized by the Delhi State Legal Services Authority (DLSA)

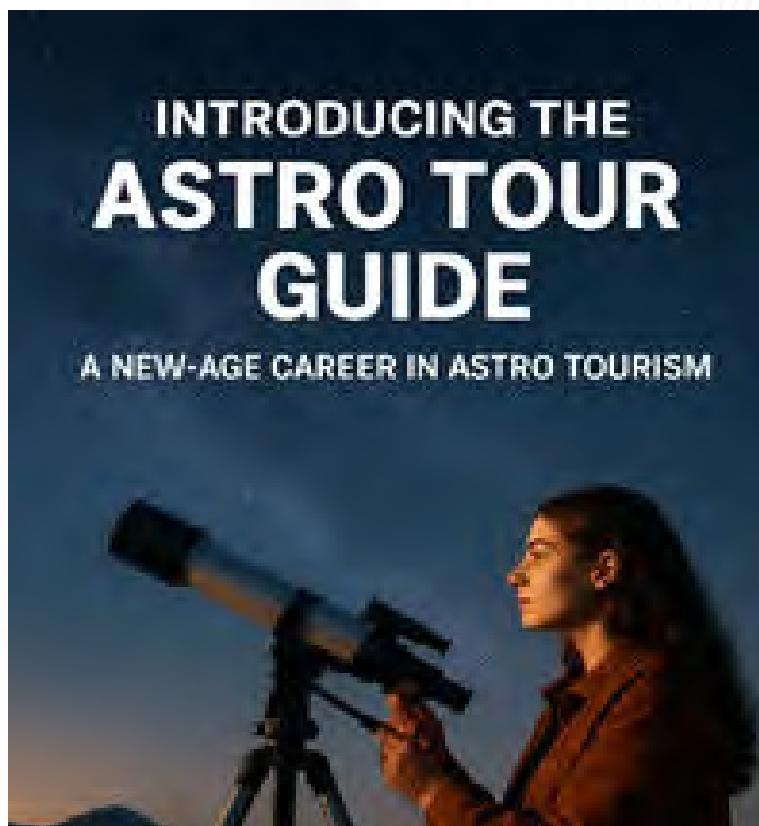


During the fair, the THSC team counselled students on the wide range of opportunities, career pathways, and future prospects within the Hospitality and Tourism sector. The interactive sessions received an enthusiastic response, with students actively engaging, asking insightful questions, and showing great interest in exploring the dynamic and growing industry.

The participation of THSC added significant value to the fair, helping students gain clarity about career possibilities and motivating them to pursue skill-based education with renewed confidence and energy.

Introducing the Astro Tour Guide – A New-Age Career in Astro Tourism

As part of our continuous effort to expand innovative career pathways, THSC proudly introduces with new future skill qualification “Astro Tour Guide” as a new job role in this tenure. This exciting and emerging profession blends science, storytelling, and experiential travel, offering learners a unique opportunity to step into the growing world of Astro Tourism.



The scope of the Astro Tour Guide role includes understanding the night sky through the basics of the celestial sphere, directions, and the movement of celestial objects; identifying prominent stars, constellations, and significant celestial events; and conducting safe, engaging, and informative stargazing sessions for visitors. The role is gaining strong industry adoption, with organisations like Uttarakhand Tourism Development Board, Ladakh Skill Development Mission and Astro Tourism Company such as Starscapes actively introducing it into their schemes. With growing demand across open-sky zones, beaches, mountains, and various tourism destinations, astro-guided experiences are becoming a key attraction. The hospitality sector is also embracing this trend, with hotels hiring specialised Astro Tour Guides to enrich guest experiences and boost revenue. With rising interest in space science and experiential travel, this role offers an exciting opportunity for learners passionate about astronomy, adventure, and guest engagement.

An Astro Tour Guide specializes in conducting astronomy-focused tours and immersive stargazing experiences. Equipped with in-depth knowledge of celestial bodies, constellations, planetary movements, and astronomical phenomena, these guides help participants explore the wonders of the night sky using telescopes, binoculars, and other observation tools. They enrich the experience with fascinating insights into the science and mythology surrounding stars, planets, and galaxies, creating moments that are both educational and awe-inspiring.

The role also involves careful planning—selecting the ideal dates and locations for stargazing, arranging equipment and logistics, ensuring guest safety and comfort, and collaborating with various partners to deliver meaningful, sustainable, and memorable Astro Tourism experiences.



Empowering Uttarakhand: THSC and UTDB roll out Astro Tourism training across 14 locations



THSC & UTDB launches training in Astro Tour Guide

THSC & Uttarakhand Tourism Development Board (UTDB) launches training in Astro Tour Guide across 14 locations targeting 500 youths.

In a collaborative movement, THSC has partnered with UTDB to train 500 local youths in emerging Qualification of Astro Tour Guide. As part of this mandate, THSC has identified an existing partner Starscapes working in the state of past many years and launched 4 cohorts across Munsiali, Dehradun, Champavat, Pitthoraghlar & Ramnagar covering more 150 candidates.

Future cohorts are planned in locations such Lansdowne, Nainital, Chopta, Tehri, Kausani, Karnprayag & Bajpur cover another 350 candidates.



Astro Tour Guide training to empower 500 youths across Uttarakhand.

Skill Manthan workshop for NCC Army cadets

A special Skill Manthan Workshop for NCC Army Cadets during the NCC Thal Sainik Camp held at DG NCC Camp, Delhi Cantt., on 9th September 2025. This workshop was designed to introduce cadets to the growing opportunities within the Hospitality and Tourism sector and to motivate them towards skill-based career pathways.

Representing THSC at the workshop were:

Mr. Vaibhav Gaur, Assistant Manager - Standards and Mr. Akant Garg, Assistant Manager - Industry Engagement,



During the session, the THSC team counselled the cadets on the wide career spectrum within the Hospitality and Tourism industry, including emerging job roles, industry expectations, and national and global opportunities. The workshop witnessed an energetic and enthusiastic response from the cadets, who participated actively, asked insightful questions, and showed keen interest in understanding how skill development could shape their future careers.

The engagement not only enriched the cadets with valuable industry insights but also reinforced the importance of vocational training as a pathway to professional success.



Uttarakhand Tourism Development Board launches Naturalist Training Program in partnership with THSC and Training Partner



Uttarakhand Tourism Development Board & THSC organized the launch of Naturalist Training Program at Manthan Hall, Van Bhawan, Dehradun, on 18th August 2025.

Hon'ble Mayor of Dehradun Shri Saurabh Thapliyal graced the ceremony as the Chief Guest. Eminent dignitaries including Ms. Kakhshan Naseem (Additional Secretary, Forest Dept.) Padma Bhushan Dr. Anil Joshi, Dr. M. Madhu (Director, ICAR-IISWC) & Mr. Brijendra Pandey (District Tourism Officer) also joined the program. Mrs. Poonam Chand (Additional Director, Uttarakhand Tourism) as Guest of Honour, addressed the gathering and highlighted the department's efforts towards capacity building and sustainable tourism initiatives.



The launch of Naturalist Training Program by UTDB & THSC

A special presentation was delivered by Dr. Sejal Worah (Program Director, WWF) on the successful community model and natural reserve. The 15-day advanced training will equip participants with professional skills in eco-tourism and biodiversity conservation, further supporting sustainable tourism in Uttarakhand. As part of this initiative, THSC and its partners will conduct training across 14 locations for 500 youths.

International collaboration - knowledge exchange with province in Japan, strengthening India-Japan skill partnerships

THSC had the privilege of hosting a government delegation from Tottori Prefectural Province, Japan, in New Delhi. The delegation included experts from the Trade & Logistics and Employment Division from the province. The discussions focused on the growing hospitality business in Tottori and the immense potential for skilled Indian youth to join employers in the region. With the ongoing India-Japan collaboration for skilled workers, hundreds of young Indians have already found meaningful careers in Japan across multiple sectors. Now, emerging opportunities in hospitality are set to connect more Indian talent with global employers, creating pathways for long-term international employment. THSC remains committed to empowering youth with skills that open doors to global opportunities.



Visit to Center of Excellence (CoE) - IIHCA

THSC CEO, Mr Rajan Bahadur and Vice President Training, Mr Vivek Shandilya visited Ishitha Institute of Hospitality & Culinary Arts (IIHCA), Khatima, Uttarakhand. The institute is recognised as Center of Excellence (CoE) under THSC and is one of the most premier institutes within the Uttarakhand state. Established a decade back, the institute has trained and placed over 4000 students from all over the country with domestic and international jobs.



THSC as part of its ongoing efforts to identify and partner with institutions with international training standards and contribution to India's skill ecosystem, join hands with such credible institutes. During the visit Mr Bahadur & Mr Shandilya, took a show round of the facility, interacted with management and faculties and at the end interacted with over 100s of students currently undergoing the courses affiliated to THSC. Mr Bahadur shared his professional journey and motivated the students to join the dynamic tourism & hospitality industry.

Convocation Ceremony - Uttarakhand Tourism Up-Skilling Program



THSC & UTDB AT CONVOCATION CEREMONY

Tourism & Hospitality Skill Council (THSC), in collaboration with Uttarakhand Tourism Development Board (UTDB), proudly hosted the convocation ceremony of 240 Street Food Vendors trained under the Uttarakhand Tourism Up-Skilling Program at Haridwar. The event was graced by Hon'ble Mayor of Haridwar, Shrimati Kiran Jaisal, Hon'ble MLA Office, Additional Director Tourism, UTDB, Shrimati Poonam Chand, Chardham Yatra Officials, and senior officials from THSC.

Mr. Vivek Shandilya, Vice President - Training & State Engagement, THSC, welcomed the Hon'ble Guests and addressed the gathering which motivated the candidates.

Under this program, 240 local food vendors successfully completed 30 hours of NSQF-aligned upskilling training with dual FoSTaC certification, delivered by THSC Training Partner, THIWAS International.

The best-performing participants were felicitated at the ceremony and proudly shared their inspiring journeys and life-changing experiences from the training.

THSC remains committed to building skills, empowering local communities, and supporting sustainable tourism in Uttarakhand.



convocation ceremony of 240 Street Food Vendors

Paving the way for skill-based Tourism Development in Uttarakhand



THE LALIT SURI GROUP AND THSC - TO BUILD ESSENTIAL SKILLS FOR SUSTAINABLE TOURISM GROWTH IN UTTARAKHAND.

A round table meeting was held with Hon'ble Tourism Minister, Govt. of Uttarakhand - Shri Satpal Ji Maharaj, Dr. Jyotsna Suri, CMD - The Lalit Suri Hospitality Group, Mr. Rajan Bahadur, CEO - Tourism & Hospitality Skill Council (THSC), along with senior officials from THSC and The Lalit Hotels at New Delhi.

The discussion focused on employment-linked skill development, entrepreneurship, and the promotion of adventure and experiential tourism for the youths of Uttarakhand.

Through this collaboration, The Lalit Suri Hospitality Group and THSC aims to build essential skills among the local population, enabling sustainable tourism and hospitality growth across the state. Both organizations presented the future plan to Hon'ble Minister and also invite the delegation from Uttarakhand to visit the industry owned institute - The Lalit Suri Hospitality School an affiliated training partner of THSC.

THSC Partners with Smartworks to Strengthen Workforce Excellence through Recruit Train & Deploy



THSC PARTNERS WITH SMARTWORKS

THSC has partnered with Smartworks, India's leading managed office platform, to train and recruit Guest Relation Executives across Smartworks' 59 centres in 13 cities under THSC's Recruit-Train-Deploy model, supported by Smartworks' SMARTEDGE ACADEMY. The agreement, signed by senior leaders from both organizations, aims to scale hiring to hundreds of professionals while also focusing on upskilling and reskilling existing staff to enhance service excellence across Smartworks locations.

Leadership Roundtable organized by The Job Plus and Tourism & Hospitality Skill Council

On December 18, 2025, The Job Plus, in collaboration with the Tourism and Hospitality Skill Council (THSC), hosted the first Leadership & Training Partners Roundtable Meet in New Delhi. The event brought together over 15 prominent training partners from Himalayan states such as Meghalaya, Nagaland, Manipur, and Jammu & Kashmir, all of whom have worked with THSC and TJP on skilling and placement projects under RTD and CSR schemes. The meet aimed to recognize and appreciate the significant contributions of these training partners, whose combined efforts have led to the training and placement of over 3,000 candidates in top hotels and hospitality establishments across the country.



TEAMS TJP & THSC

These initiatives have significantly enhanced the skilled workforce pipeline for India's hospitality sector, primarily through industry-funded CSR and RTD short-term training projects. The 3,000 trained and placed candidates benefited from these programmes, which are industry-aligned, outcome-driven, and focused on employability. These efforts also promoted social inclusion, with candidates coming from over 100 towns, mostly from underprivileged backgrounds, and 54% of them being women. The training and placement opportunities have positively impacted not only individual lives but also family structures, providing stable livelihoods and long-term career growth. The interaction also served as a platform for discussions on expanding the training models, reaching more cities, and ensuring that more deserving candidates gain recognition, skills, and employment in the hospitality sector.



LEADERSHIP ROUNDTABLE ORGANIZED BY TJP & THSC

Mr. Rajan Bahadur, CEO of the Tourism and Hospitality Skill Council (THSC), highlighted the transformative impact of industry-supported short-term training initiatives, emphasizing their potential for social and economic change. He reaffirmed THSC's commitment to strengthening partnerships with The Job Plus and training partners to expand reach, improve quality, and create dignified employment opportunities for youth across India. Natwar Nagar, founder of The Job Plus, expressed the significance of training and placing over 3,000 candidates, particularly those from underprivileged backgrounds, helping families achieve sustainable livelihoods. He emphasized the goal of scaling the model to create even larger employment outcomes in collaboration with the industry. The event concluded with a joint commitment from The Job Plus, THSC, and training partners to strengthen these initiatives, expand outreach to underserved regions, and provide more youth with sustainable careers in tourism and hospitality.

Skills for the Hills - CEO THSC - visit to training centre in Kalimpong, West Bengal (one of the oldest centres established under THSC)

THSC CEO, Mr Rajan Bahadur visited Learnet Institute of Skills (LIS) Kalimpong, West Bengal to interact with students undergoing training through various schemes. LIS Kalimpong is one of the oldest training centres registered with THSC since 2015. The centre has trained over 4000 students in hospitality sector alone and placed with top leading brands of India. Since 2022 the centre is actively involved with THSC in delivering quality programs under RTD, CSR & Student Paid schemes. More than 500 candidates under the brands like Ahuja Residency, The Oberoi, Radisson, Deltin Casinos, Hyatt, Table Space etc have undergone training with a success rate of 90% and above.



STUDENTS OF LEARNET INSTITUTE OF SKILLS (LIS) KALIMPONG, WEST BENGAL

Mr Bahadur met the entire team of LIS and interacted with over 100 candidates. He shared various success stories of students in this sector and motivated the candidates for choosing up Tourism & Hospitality as a career progression. Mr Bahadur also officially inaugurated the Advance Diploma program by distributing uniform & kits to all students who have enrolled in a 2-year course offered by LIS affiliated to THSC & NCVET. This remarkable visit motivated all the team members and students at LIS Kalimpong.



TEAM LIS WITH THSC CEO MR. RAJAN BAHADUR

Success Story: Empowering Aspirants through "Kitchen Trainee" Assessment

Non PMKVY - DDU-GKY, 30th July 2025, Sivaganga, Tamil Nadu

On July 30, 2025, a wave of achievement swept through the DDU-GKY training centre at Sri Muthiah Memorial Trust, Ranasingapuram, Sivaganga, as 30 aspiring trainees participated in a dynamic and interactive "Kitchen Trainee" Assessment facilitated by the Tourism and Hospitality Sector Skill Council (THSC).

The assessment was held at Thirupathur, Sivaganga, bringing together talent, discipline, and creativity under one roof and was led by Mr. Navaneeth, whose meticulous evaluation ensured the assessment was conducted fairly and in strict alignment with THSC standards.

All candidates, dressed in professional uniforms and following stringent hygiene and safety protocols, showcased their culinary skills through theory evaluations, live kitchen demonstrations, and artful food plating—a true reflection of the immersive training they had undergone.



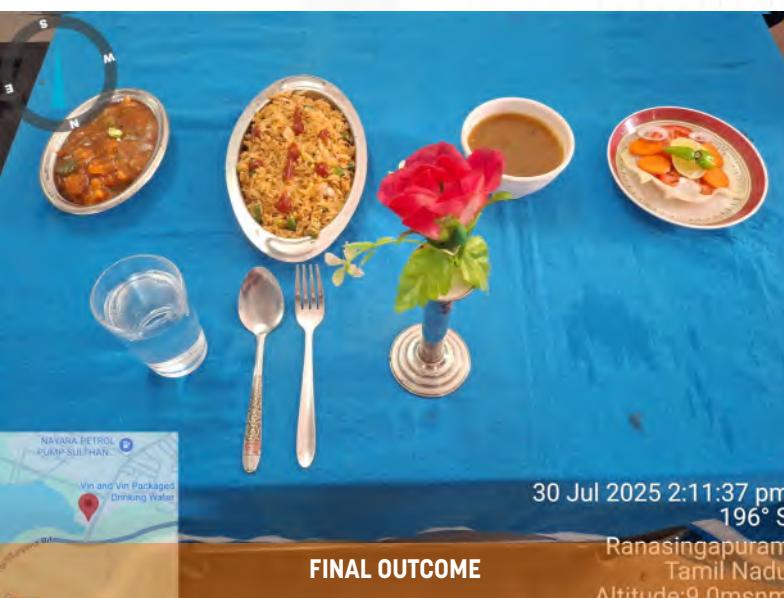
Key Takeaways:

- All trainees successfully participated in the assessment.
- Trainees showcased excellent performance in both theory and practical.
- The event emphasized industry readiness through structured evaluations.
- The assessment highlighted the commitment of the DDU-GKY mission to building a skilled India.
- Weather Conditions: Unexpected showers posed logistical challenges, mitigated by quick adaptation and backup arrangements.
- Connectivity Issues: Mobile network fluctuations impacted coordination but were managed through prior planning.



Outcome and Impact:-

The successful completion of this assessment marks a key milestone in empowering rural youth with specialized hospitality skills. The enthusiasm and performance of the candidates highlighted their readiness for real-world roles, reinforcing the value of the THSC curriculum. The event also served as a platform to strengthen local capacity for implementing high-quality assessments and fostered a culture of professionalism and aspiration among trainees.



GROUP PHOTOGRAPH

THSC Assessment Story

Tourism and Hospitality Sector Skill Council (THSC) successfully conducted assessment of candidates under Non-PMKVY Scheme (UGC) of -Demi Chef De Partie

The batch consisted of 16 trainees, each of whom diligently followed the established safety protocols and donned the required uniform in line with the current guidelines. Each trainee showed a solid understanding of the material, successfully completing the assessment with impressive results.

In addition to their academic achievements, the trainees demonstrated excellent communication skills, which are essential for their future endeavours. The assessment process was not only a test of knowledge but also an opportunity for personal growth and development.

Below are a few images captured during the assessment process, highlighting the dedication and professionalism exhibited by the trainees.



Celebrating Culinary Talent - National Young Chef Competition, North Zone



PHDCCI NATIONAL YOUNG CHEF COMPETITION

Tourism & Hospitality Skill Council (THSC) is proud to serve as a skill partner in the National Young Chef Competition (NYCC), an initiative of the Ministry of Tourism in collaboration with PHDCCI and IFCA. The competition aims to celebrate India's vibrant culinary heritage and nurture the next generation of culinary talent.

The North Zone round, hosted at the prestigious Dr. Ambedkar Institute of Hotel Management, Chandigarh, brought together 11 leading hospitality institutes. Each team showcased remarkable creativity, technical precision, and a deep appreciation for Indian cuisine. From contemporary interpretations of regional specialties to elevated presentations, the event truly reflected the evolving landscape of Indian gastronomy.

IHM Pusa and IHM Kufri emerged as the North Zone winners, earning their spots in the Grand Finale to be held in New Delhi in January 2026. Similar competitions were subsequently conducted in Kolkata (East Zone), Mumbai (West Zone), and Tiruvananthapuram (South Zone). The Grand Finale is scheduled for 17 January 2026 in Delhi.

As part of the conclave, THSC also conducted a dedicated career counselling session for Class 11 and 12 students, led by Mr. Abhishek Anand, Vice President- Assessments & Certification. The session highlighted the diverse and promising career pathways available in the tourism and hospitality sector, inspiring students to explore opportunities in one of the fastest-growing industries.



WINNERS OF NYCC

Project- EROS Hotel RPL

Project Overview

The EROS Hotel RPL Initiative was designed to assess, upskill, and certify the existing workforce of EROS Hotel, Delhi. Implemented in alignment with the national RPL framework, the project aims to formally recognize employees' prior learning and on-the-job experience as per industry-defined job role standards. This initiative supports enhanced workforce efficiency, professional recognition, and quality service delivery within the hospitality sector.



Key Objectives

- To evaluate the current skill levels of EROS Hotel employees.
- To deliver structured upskilling interventions as per RPL guidelines and job role requirements.
- To certify candidates through the Sector Skill Council's standardized assessment process.
- To strengthen competency, productivity, and career growth opportunities for the workforce.

Training & Assessment Team

The programme was successfully executed under the guidance and expertise of the following expert trainers:

- Mr. Ravinder Sharma
- Chef Balendra Singh
- Mr. Kapil Seth

Their collective industry experience ensured high-quality training delivery and practical, job-relevant skill enhancement.

Project Implementation Highlights

- Conducted comprehensive orientation sessions to familiarize participants with the RPL process.
- Implemented structured assessments to map existing competencies against NSQF-aligned job roles.
- Delivered targeted upskilling modules to address identified skill gaps.
- Facilitated candidate certification based on competency standards.
- Ensured strict adherence to RPL norms, documentation requirements, and quality parameters.



Outcome

The initiative significantly enhanced the skill proficiency of EROS Hotel's workforce, contributing to improved service standards and enabling employees to gain formal recognition of their experience and competencies. The project reinforced the importance of continuous learning and validated skills within the hospitality industry.

Project Summary

- Project Name: EROS Hotel RPL
- Target Allocation: 200
- Geographical Coverage: Delhi, India
- Total Job Roles Covered: 5
- Project Status: Ongoing
- Project Duration: October 2025 – October 2026



Workshop on skilling implementation through the industry-funded training program "Apprenticeship"

Team THSC successfully organized a special workshop on skilling implementation through the industry-funded training program "Apprenticeship" at ITI Pusa.

The workshop witnessed active participation from 55+ representatives across industry, academia, and government, including officials from NSDC, RDSDE, ITI, AAA, and DAA, as well as leading organizations such as: Radisson Faridabad, Hilton Hotels, Eros Hotel, BLK Max Hospitals, Bikanerwala, Compass Group, Jamia Millia Islamia University and many more.



Key Highlights of the Session:

- Updates from the 38th Central Apprenticeship Council (CAC) meeting
- NAPS implementation and reforms in progress
- Embedded apprenticeship strategies for sustainable skilling

Verification visits to different organizations under the National Apprenticeship Promotion Scheme (NAPS).

The Tourism & Hospitality Skill Council (THSC), acting as Joint Apprenticeship Advisors (JAA), carried out verification visits to different organizations under the National Apprenticeship Promotion Scheme (NAPS). These visits were conducted as per the Direct Benefit Transfer (DBT) guidelines. The purpose of the visits was to ensure quality training, compliance, and to encourage more career opportunities for apprentices in the Tourism and Hospitality sector.



VERIFICATION VISITS TO DIFFERENT ORGANIZATIONS UNDER NAPS

- Taj SATS Air Catering Mumbai
- IRA By Orchid Mumbai
- Courtyard Mumbai
- Quess Corp Limited
- TPA - Abhinav Institute of Technology and Management
- Ibis, Mumbai, Maharashtra
- EATCLUB Brands Pvt Ltd Mumbai
- Taj Mahal Tower, Mumbai. JW Marriott Hotels, Mumbai

Success Story: From Aspiration to Achievement – Dhananjay's Journey into Hospitality

Name: Dhananjay Singh

Job Role: Commis Chef

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

Workplace: The Leela Ambience Gurugram

Hotel and Residences

Sector: Tourism and Hospitality Skill Council

Dhananjay Singh, a resident of Gurugram, Haryana, has always dreamed of building a successful career in the hospitality industry and supporting his family with pride. His determination led him to enroll in a one-year apprenticeship program at The Leela Ambience Gurugram Hotel and Residences as a Commis Chef.

During the apprenticeship, Dhananjay received hands-on training in the hotel's kitchens along with structured theory classes that strengthened his understanding of culinary basics and professional kitchen operations. The program helped him master essential skills such as food preparation, hygiene and safety, teamwork, and time management – all critical attributes of a future chef. With each passing day, he grew more confident and industry ready.



Upon successfully completing the apprenticeship, Dhananjay's hard work paid off – he received a job offer from The Leela Ambience Gurugram Hotel and Residences as a Commis Chef. He has now been working in the role for the past few days, and the new income has already begun to improve his family's financial well-being.

Dhananjay is proud of his transformation and is deeply grateful for the opportunity the apprenticeship provided. He believes that the right guidance, practical exposure, and continuous learning have shaped him into a more capable and confident professional. With newfound optimism, he is now aiming higher – dreaming of growing within the hotel industry and one day becoming a renowned chef.

His journey stands as a shining example of how skill-based training can empower youth, open doors to quality employment, and change lives for the better.

Diageo India & THSC Partner to train youth under the 'Learning for Life' Programme

Diageo India (United Spirits Ltd.), one of the country's leading alcobev companies, has partnered with the Tourism & Hospitality Skill Council (THSC) to skill 300 youth under its flagship 'Learning for Life' programme. The MoU was signed in the presence of Mr. Praveen Someshwar, MD & CEO, Diageo India; Mr. Rajan Bahadur, CEO, THSC; Mr. Navdeep Singh Mehram, VP - CSR & Sustainability, Diageo India; and Mr. Vaibhav Verma, VP - Industry Engagement, THSC.



This collaboration reinforces Diageo India's Spirit of Progress ESG action plan and THSC's mission to build a skilled, inclusive, and future-ready workforce for the tourism and hospitality sector.

Empowering Youth Through Skill Development

Under this MoU, the programme will be delivered at THSC-affiliated centres in Bengaluru, led by certified trainers and assessors.

Aligned with the National Skill Qualification Framework (NSQF), the model ensures high-quality learning for unemployed and underprivileged youth. After training, candidates will undergo THSC assessment and certification, ensuring credibility and industry recognition.

Through its strong network of 750+ industry partners, THSC will facilitate placements and apprenticeships, creating pathways for employment across hotels, restaurants, QSR chains, and allied service sectors.

Leadership Insights

"The hospitality sector is a vital engine of growth and opportunity. Through 'Learning for Life' and with THSC, we are empowering young talent with the skills and confidence to thrive, building not just careers, but a more inclusive India."

Mr. Praveen Someshwar, MD & CEO, Diageo India

"We are proud to partner with Diageo India on this initiative. It aligns strongly with our vision of equipping youth with industry-relevant skills and enabling them to access meaningful, sustainable employment."

Mr. Rajan Bahadur, CEO, THSC

Strengthening Industry Connect: THSC's Industry Engagement Team

The Industry Engagement Team of THSC has actively participated in several hospitality and tourism events as part of its efforts to expand the industry network and strengthen its go-to-market strategy. The team attended key events including the National Restaurant Association of India (NRAI) event, B-Vocal initiative, Tech Mahindra Roundtable, Apollo CSR meet, and the Bharat Pravas Awards. These platforms brought together important stakeholders from hospitality, tourism, food services, CSR foundations, and skill development, providing THSC an opportunity to connect with industry leaders and explore new partnerships.



STRENGTHENING INDUSTRY CONNECT

These engagements helped the Industry Engagement Team to build stronger relationships with existing partners, introduce THSC's skilling and apprenticeship programs to new industry players, identify emerging job roles, and explore collaboration opportunities under CSR and apprenticeship initiatives. The team also increased THSC's visibility as a trusted partner in developing skilled talent for the hospitality and tourism sector, supporting employability and bridging skill gaps.

By attending these events, THSC not only strengthened its industry presence but also gained valuable insights into the latest trends and needs of the hospitality sector. This helps THSC to design training programs that are aligned with real industry requirements and ensure that students and job seekers are prepared for the evolving workforce demands.



THSC at Career Counselling-cum-Job Fair 2025, Gangtok

THSC's Industry Engagement Team proudly participated in the Career Counselling-cum-Job Fair 2025 organised by the Education Department, Government of Sikkim, for vocational students of Classes 9-12. With Tourism & Hospitality being a key growth sector in the state, the event aimed to guide young learners toward promising career pathways.

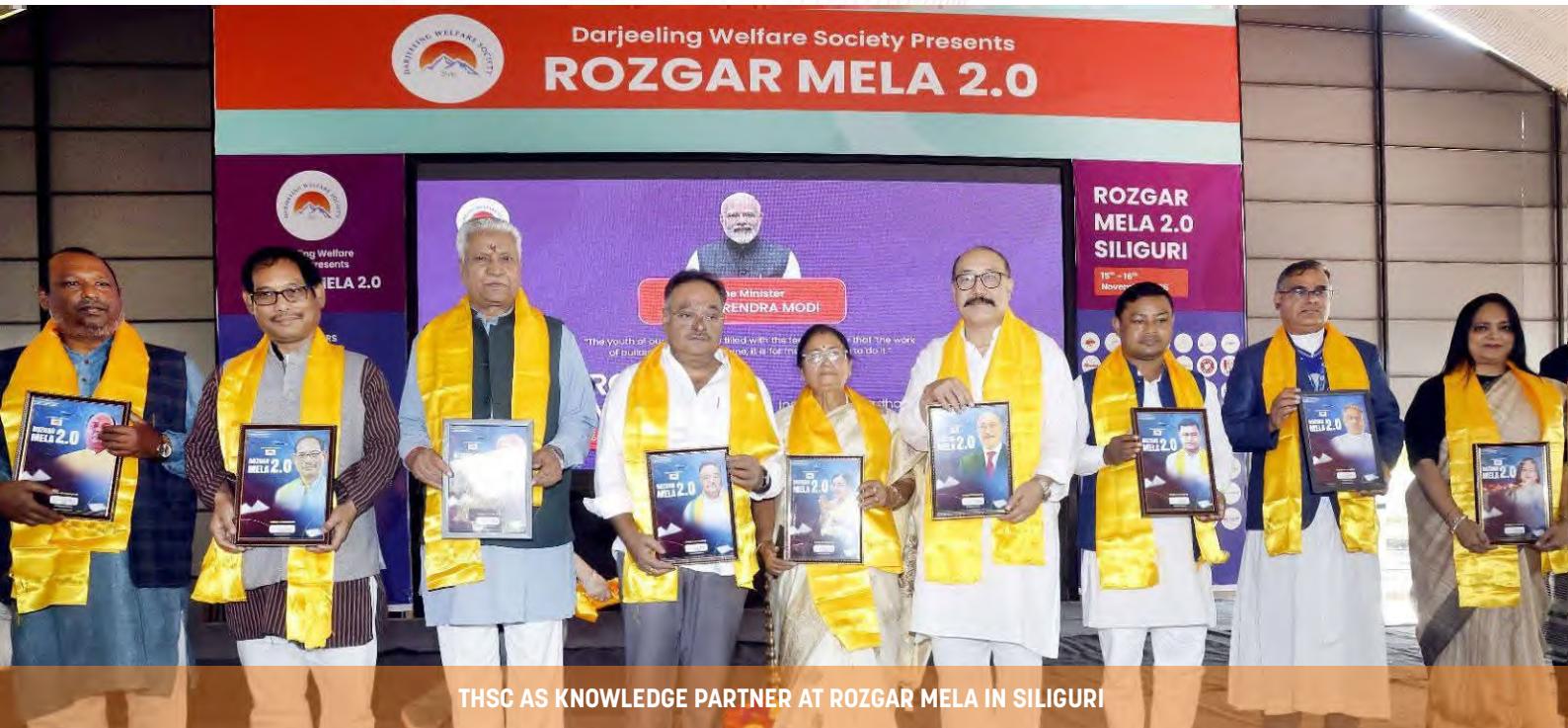


A strong group of 11 industry partners – including Sodexo, Compass Group, Barbeque Nation, Absolute Barbeque, Sterling Hotels, Club Mahindra, Mayfair Hotel & Casino, Summit Hotels, Pizza Hut, Burger King, and Wow! Momo – joined the THSC team to counsel students, share industry insights, and offer job and apprenticeship opportunities.

The fair was graced by the Hon'ble Chief Minister Shri Prem Singh Tamang and Education Minister Shri Raju Basnet, whose presence inspired students and reinforced the importance of skill-based education. THSC's Industry Engagement Team remains committed to strengthening Sikkim's talent pipeline by connecting youth with real opportunities in tourism and hospitality.

THSC Leads as Knowledge Partner at Rozgar Mela in Siliguri, Enabling 2,500+ Job Opportunities

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.



Siliguri, West Bengal – Rozgar Mela, organised by the Darjeeling Welfare Society under the leadership of Hon'ble MP Shri Harshvardhan Shringla, emerged as one of the most impactful employment drives in North Bengal, drawing over 9,000 youth seeking meaningful career opportunities. The event advanced Hon'ble Prime Minister Shri Narendra Modi's vision of creating strong employment pathways for India's young workforce.

The job fair brought together several eminent dignitaries, including the Hon'ble Governor of West Bengal Shri C.V. Ananda Bose, MP Shri Samik Bhattacharya, MP Dr. Jayanta Kumar Roy, Shri Ram Lal, and MLAs Shri Anandamay Barman, Smt. Sikha Chatterjee, and Shri Durga Murmu.



No.334/MPRS(HVS)/2025

24th November, 2025

Dear Rajan

I express my deepest appreciation to our support and belief in the vision of Rozgar Mela 2.0.

2. Rozgar Mela 2.0 recorded an exceptional response, with over 9,000 online registrations and 5,250 candidates walking in over the two-days. The recruitment drive proved highly successful, as more than 2500 candidates were shortlisted and offered jobs, with many more expected to receive offers in the coming days. This remarkable outcome makes Rozgar Mela 2.0 one of the most successful employment events ever held in the North Bengal region.

3. Rozgar Mela 2.0 reinforced North Bengal's rising potential in India's employment landscape. Rozgar Mela 2.0 brought forward 10,000+ job openings, drawing an overwhelming response from candidates belonging to underserved regions namely Jalpaiguri, Darjeeling, Kalimpong, Alipur-duar, Cooch Behar, Siliguri subdivision, and many others.

4. More than 60 companies participated in this year's Rozgar Mela, offering opportunities across hospitality, aviation, manufacturing, retail, banking, healthcare and services. Their strong presence highlighted the confidence of leading employers in the talent emerging from North Bengal and strengthened the region's growing linkage with national industry networks.

5. Your partnership as a Knowledge Team strengthened every part of the event and allowed us to create an environment of hope, guidance and possibility for the youth of our region. I would also like to convey to my deep appreciation of your team led by Shri Vaibhav Verma and Shri Akant Garg.

6. We are truly grateful for your support and for standing with us in empowering the next generation.

With warm regards,

Yours sincerely,

(HARSH VARDHAN SHRINGLA)

Shri Rajan Bahadur
CEO, THSC

Member, Parliamentary Consultative Committee For The Ministry Of Finance
Member, Parliamentary Select Committee On Personnel, Public Grievances, Law & Justice

APPRECIATION LETTER TO THSC FROM SHRI. HARSHVARDHAN SHRINGLA, M.P.



Creating Pathways, Transforming Lives: A CSR-Led Hospitality Skilling Initiative

The hospitality industry has the power to transform lives by creating opportunities that build confidence, dignity, and long-term careers. Recognising this potential, the Tourism & Hospitality Skill Council (THSC), Radisson Hotel Group - South Asia, and The Job Plus have come together under a Corporate Social Responsibility (CSR) initiative to skill, certify, and place over 300 youth from underserved and overlooked regions of India into the hospitality sector.



The collaboration was formalised through a Memorandum of Understanding (MoU), reaffirming a shared commitment to inclusive growth and industry-aligned workforce development. Building on a programme launched in May 2025, the initiative has enabled youth from smaller towns and remote areas to access opportunities in the hospitality sector, fostering confidence, pride, and clear career pathways. Radisson Hotel Group - South Asia, under the leadership of Mr. Federico J. González, Executive Vice Chairman & Group CEO, Mr. K.B. Kachru, Chairman, and Mr. Nikhil Sharma, Managing Director and Area Senior Vice President - South Asia, has demonstrated strong commitment to workforce development through this CSR initiative. THSC, led by Mr. Rajan Bahadur, Chief Executive Officer, is ensuring alignment of training, assessment, and certification with national and global standards. The Job Plus, THSC's strategic partner, is driving on-ground implementation through candidate mobilisation, training coordination, and placement support, with leadership from Mr. Natwar Nagar and Ms. Divya Krishnan. Together, the partnership underscores the impact of collaborative efforts in building an inclusive and future-ready hospitality workforce in India.



In addition, THSC and The Job Plus have also signed Memoranda of Understanding under CSR initiatives with leading hospitality groups including The Oberoi Group, IHG Hotels & Resorts, Charlet Hotels, and SKKSC Trust (Fairmont Jaipur & Raffles Udaipur). These partnerships aim to scale skilling, certification, and placement efforts, strengthening industry linkages and expanding sustainable employment opportunities for youth across the hospitality sector.

THSC Supports Manipuri Trainees Through Industry Exposure and Placement Opportunities

The Tourism & Hospitality Skill Council (THSC) is proud to support the first batch of 170 trainees from Manipur, undergoing hospitality training in Delhi under the mentorship of the Hon'ble Justice (Retd.) Gita Mittal Committee, appointed by the Supreme Court of India. The programme is funded by the Manipur Tourism Department and executed by Primero Skills, with THSC providing assessment, certification, and industry linkage support.



As part of its commitment to ensuring strong career outcomes, THSC has facilitated multiple placements drives and job fairs, connecting these trainees—80% of whom are women—with leading employers across the hospitality sector. The Industry Engagement Team has worked closely with hotels, restaurants, and food service brands to create real opportunities for trainees to begin their careers.

To enhance industry readiness, THSC also organised an industrial visit to Hilton Hotel, giving trainees hands-on exposure to professional operations, guest service standards, and workplace expectations. Additionally, renowned hospitality brands such as Taj, Crowne Plaza, and others conducted workshops and training sessions, helping trainees develop confidence, communication skills, and an understanding of the day-to-day functioning of top hotel environments.

Through these structured initiatives—placements, workshops, and industry interactions—THSC continues to empower Manipuri youth with the skills and opportunities needed to build meaningful careers in the tourism and hospitality sector.



THSC at Uttarakhand's National Conference on Skilling & Entrepreneurship for the Future

THSC was honoured to participate in the National Conference on "Skilling and Entrepreneurship for the Future: 25 Years of Promise", organised as part of the Silver Jubilee celebrations of the State of Uttarakhand. The event brought together policymakers, industry leaders, and skilling experts to discuss the future of workforce development and the evolving skill ecosystem of India.



Representing THSC, Mr. Vaibhav Verma, Vice President - Industry Engagement, joined as a panellist in the session on Global Workforce & Mobility. During the discussion, he highlighted how India is fast emerging as a global talent hub, with skilled youth increasingly contributing to international labour markets. He emphasised the growing opportunities for overseas placements and explained how countries facing workforce shortages are looking to India for reliable, trained manpower.



MR. VAIBHAV VERMA, V.P. - INDUSTRY ENGAGEMENT, THSC, AS A PANELLIST IN THE SESSION ON GLOBAL WORKFORCE & MOBILITY.

Mr. Verma also showcased THSC's initiatives aimed at promoting international mobility, including globally aligned training programs, partnerships with overseas industry bodies, and efforts to build pathways for Indian youth to access jobs across borders. His insights reaffirmed THSC's commitment to preparing a future-ready workforce equipped for both domestic and global opportunities.

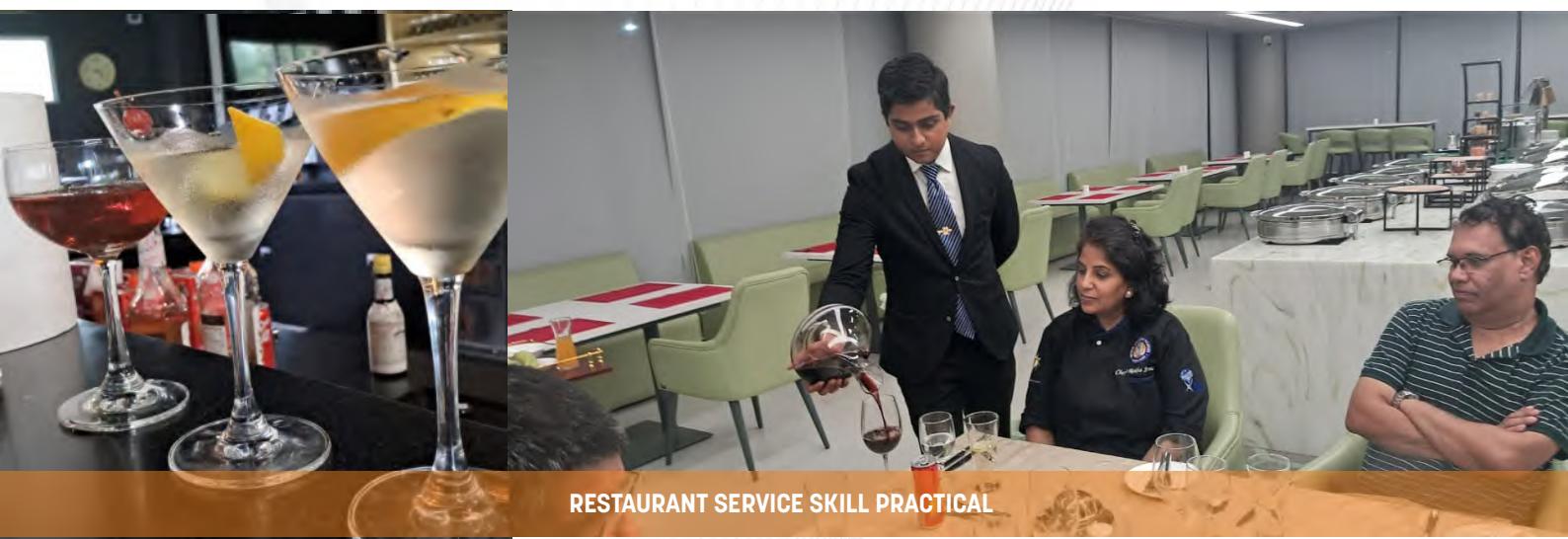
THSC extends its sincere appreciation to the Government of Uttarakhand, the Department of Skill Development and Employment, and SETU Aayog for organizing a forward-looking, impactful conference that brought key stakeholders together to shape the next phase of India's skilling journey.

THSC Participates in Tech Mahindra Foundation Roundtable on SMART Skilling Initiative

The Tourism & Hospitality Skill Council (THSC) marked its presence at a Roundtable discussion organised by the Tech Mahindra Foundation, aimed at strengthening skilling pathways for the tourism and hospitality sector under the SMART initiative. Mr. Vaibhav Verma, Vice President - Industry Engagement, represented THSC at the forum and shared key insights on evolving workforce requirements, the role of industry partnerships, and scalable skilling models such as Recognition of Prior Learning (RPL/RTD) and CSR-led training initiatives. He emphasised the importance of collaborative efforts among stakeholders to build a future-ready and industry-aligned talent pipeline. THSC appreciates Tech Mahindra Foundation for convening this meaningful dialogue and looks forward to continued collaboration to advance impactful skilling initiatives across the tourism and hospitality ecosystem.



Raising the Bar: THSC Validates WorldSkills Readiness at WGSNA



RESTAURANT SERVICE SKILL PRACTICAL

As part of the preparation strategy for WorldSkills Asia 2025, a comprehensive two-day evaluation visit was conducted by the Tourism and Hospitality Skill Council (THSC) at the Welcomgroup Graduate School of Hotel Administration (WGSNA), Manipal, on 3rd and 4th November 2025. The inspection aimed to assess the progress, technical readiness, and performance standards of India's Restaurant Service competitor, C.D. Harsh, who had been undergoing intensive training under the expert mentorship of Mr. Paritosh Dabral. The primary objective of the visit was to ensure that the training methodology, skill delivery, and performance parameters remained fully aligned with the global benchmarks set by WorldSkills. The evaluation placed strong emphasis on the creation of a realistic simulation environment, adherence to industry-standard operational procedures, the quality of training infrastructure, and the competitor's mental and technical preparedness to excel under high-pressure international competition settings.



INDIA'S RESTAURANT SERVICE COMPETITOR, C.D. HARSH OBSERVED ACROSS MULTIPLE MODULES

Throughout the inspection, the THSC team led by Ms. Rekha Sharma, General Manager-Skill Competition carried out a detailed walk-through of the facilities and conducted collaborative discussions with institute leadership, faculty members, and the expert trainer. Live assessments were observed across multiple modules, including Barista Service, Fine Dining, Fruit Carving, and Buffet Service, enabling a holistic review of skill competencies. Each demonstration was followed by structured feedback sessions, ensuring precise improvement directives and timely corrective action plans.

The visit served as a crucial strategic checkpoint in India's preparation journey for WorldSkills Asia 2025. It not only acknowledged the robust training ecosystem established at WGSNA but also reinforced key development priorities to sharpen performance outcomes. THSC expressed strong confidence in Harsh's potential and reaffirmed its continued support through expert monitoring, performance analytics, and resource facilitation in the lead-up to the competition.

With strengthened focus, rigorous training, and collaborative guidance between THSC and WGSNA, the mission remains clear to set new standards of excellence and ensure that India stands proudly on the international podium.

WorldSkills Asia 2025 Readiness Assessed for India's Cooking Skill Competitor

On 13th November, the Tourism and Hospitality Skill Council (THSC) conducted a comprehensive progress review at the Academy of Pastry and Culinary Arts (APCA) to evaluate the readiness of Shivom Nayyar, India's competitor in the Cooking trade for WorldSkills Asia 2025. This strategic assessment formed an important checkpoint as Shivom has successfully completed an intensive training phase under world-class culinary mentorship.



SHIVOM NAYYAR, INDIA'S COMPETITOR IN THE COOKING TRADE FOR WORLDSKILLS ASIA 2025

During the evaluation, Shivom showcased a full range of competition modules, demonstrating his technical proficiency across diverse cooking styles and advanced culinary techniques. The modules presented included:

- Vegetarian Canapés
- Re-invented Lemon Meringue Pie
- Tomato-Based Mystery Seafood Potato Gnocchi
- Fish Course
- Cream of Vegetable Soup
- Chicken Main Course
- Petit Gâteaux



Each preparation reflected meticulous craftsmanship, innovation in flavour structuring, and adherence to the global standards set by WorldSkills. Shivom's composure, commitment, and ability to deliver complex dishes under time-bound pressure were clearly evident throughout the assessment.

The THSC review panel shared focused and constructive feedback, particularly emphasizing enhanced finesse in finishing, precise flavour balance, portion accuracy, and improved execution speed, essential competitive factors that influence scoring at global levels.

A valuable interaction was also facilitated with Mr. Rajan Bahadur, who motivated Shivom with insightful guidance aimed at sharpening his competitive mindset, confidence, and resilience as he steps closer toward the Asian stage.

The review concluded with a reinforced action plan and renewed clarity on key performance priorities. This visit not only acknowledged Shivom's commendable progress but also strengthened the collective determination to refine every detail needed for a podium-worthy performance.

With continued expert support and dedicated monitoring by THSC, Shivom remains strongly positioned to showcase India's culinary excellence with pride at WorldSkills Asia 2025.

WorldSkills Asia 2025: Showcasing India's Culinary & Hospitality Talent on the Asian Stage

India's participation in the 3rd WorldSkills Asia Competition highlighted its growing strength in international skill platforms. With support from the Tourism & Hospitality Skill Council (THSC), competitors in Culinary and Hospitality trades demonstrated strong technical skills, professionalism, and global readiness. Shivom Nayyar secured a Top 6 position in the Cooking trade through effective workflow management, technical accuracy, and adaptability, providing a strong foundation for future improvement. In the Restaurant Service trade, C.D. Harsh performed consistently across multiple service modules, gaining valuable insight into world-level standards. Overall, the experience reaffirmed the effectiveness of THSC's training ecosystem in aligning Indian talent with global benchmarks and enhancing India's competitiveness in future international competitions.



WORLDSKILLS ASIA 2025 PARTICIPANTS FOR COOKING AND RESTAURANT SERVICE SKILLS



The 11th Annual General Meeting and Governing Board Meeting was organised at Lalit Suri Hospitality School.



Celebrated the 11th Work Anniversary with a team lunch



Independence Day was celebrated with all employees, showcasing unity and patriotic spirit.



Diwali was celebrated with all employees through a festive team lunch, fostering togetherness and team bonding.



A Swachata Hi Sewa initiative was organized to encourage active participation in maintaining cleanliness.

Understanding the POSH Act, 2013

Creating Safe and Respectful Workplaces.

A Prevention of Sexual Harassment session was conducted for all employees to reinforce understanding of workplace conduct and compliance.

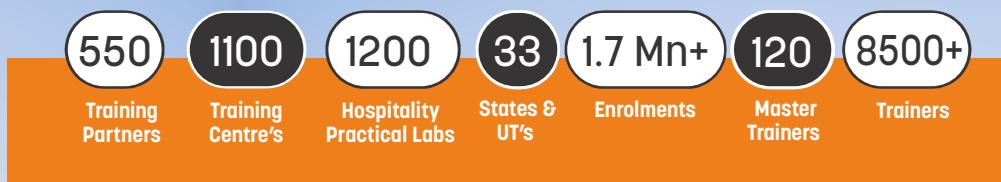


The team collectively took the Swachhata Pakhwada pledge to promote cleanliness and responsibility



The Christmas and New Year celebration was organized in the form of a team lunch, bringing everyone together to celebrate the festive season.

THSC's CONTRIBUTION TO INDIA's SKILLING ECOSYSTEM





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