

आTROHAN



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MR. RAJAN BAHADUR
CEO - THSC

FROM THE DESK OF CEO

I am delighted to share with you the remarkable progress which THSC has made in recent months towards our shared vision. It gives me immense pleasure to report that our combined efforts, in collaboration with various stakeholders, have yielded substantial results, positioning us to contribute to the development of a skilled workforce in the industry.

- This year, our sector skill council has actively been associated to the PM Vishwakarma Yojana, showing our commitment towards advancing and contributing to the Skill development on a PAN India level. THSC was assigned one trade of Dhobi (Washerman). Through extensive collaboration with government agencies and industries we have meticulously developed the content and implemented the program to the evolving landscape.
- A particular highlight has been our emphasis on the RTD- Recruit, Train, and Deploy model. This strategic approach ensures not only the acquisition of skills but also their effective integration into the dynamic ecosystem. We firmly believe that investing in the youth and training them correctly is key to sustained success, and this model exemplifies our dedication to a skilled workforce at par with industry standards.
- Additionally, our focus on PMKVY 4.0 (Pradhan Mantri Kaushal Vikas Yojana) underscores the commitment of staying at the forefront of the skilling industry by providing training in that are in line with current industry needs and standards. A total of 20 qualifications have been selected under this scheme. The aim is to increase the employability of the youth by teaching relevant skills and developing a skilled workforce.
- In addition to 80 plus active higher education institutions successfully imparting skills to the students, we are pleased to share that we signed an MoU with the School of Hospitality and Tourism (SoHT), G D Goenka University, Gurugram for embedding skill courses in higher education for their Diploma as well as Degree programs.
- A tripartite MoU has been signed between the Tourism and Hospitality Skill Council, the Ladakh Skill Development Mission, and the Ladakh University to embed skill courses in higher education in Government colleges. They have taken Guest Service Associate (Housekeeping) and High-Altitude Trekking Guide to have dual certification.
- On July 14, 2023, the eve of World Youth Skills Day, THSC held its Annual Training Partners meeting. Distinguished personalities graced the occasion, Shri Atul Tiwari, Secretary, MSDE was invited as Chief Guest.

My deepest appreciation goes out to all the participants, as well as the board members and team THSC, for their cooperation, coordination, and striving for the success of the Tourism and Hospitality Skill Council.

PM VISHWAKARMA YOJANA

In a recent triumph, the standards department spearheaded a transformative initiative under the PM Vishwakarma Yojana, leaving an indelible mark on skill development and empowerment.

We comprehensively developed a Toolkit manual, Participant handbooks, and Facilitator guides. This was not merely about creating documents; it was about crafting a roadmap for skill development that would resonate across the nation.

Recognizing the power of visual learning, instructional videos for the tools mentioned in the toolkit manual were also included. These videos not only provide a practical demonstration but also cater to a diverse audience with varying learning preferences.

Acknowledging linguistic diversity, all content was translated into 11 regional languages, ensuring nationwide accessibility. We also streamlined and finalized a classroom timetable for five days training along with the PowerPoint presentation of Training of Master Trainer (ToMT).



Team THSC at PM Vishwakarma Exhibition , Yashobhoomi

PARTICIPANT HANDBOOK AND FACILITATOR GUIDE DEVELOPMENT – ADVENTURE TOURISM

Adventure tourism, a realm that thrives on excitement and exploration, has recently found a guiding light as a sector in Tourism and Hospitality. THSC has 20 qualifications prevailing to adventure tourism. Five books on adventure tourism were created by the standards team, under the light of ambitious project, supported by the SANKALP (Skill Acquisition and Knowledge Awareness for Livelihood Promotion) Scheme and UNDP (United Nations Development Programme), to elevate learning in the adventure tourism industry. The five books delve into various parts, offering in-depth insights, best practices, and a wealth of knowledge for enthusiasts. The books were created on the following qualifications

Adventure Travel
Guide

Nature Guide

Mountaineering
Instructor

High Altitude
Trekking Guide

Homestay Host

MoU SIGNING WITH THE SCHOOL OF HOSPITALITY AND TOURISM (SoHT), GD GOENKA UNIVERSITY, GURUGRAM



MoU signing at GD Goenka, Gurugram

We are delighted to have a significant development that will align skilling with education. THSC recently signed an MoU with the School of Hospitality and Tourism (SoHT), GD Goenka University, Gurugram.

The MoU outlines the terms and conditions of our collaboration, which aims to amalgamate skilling components to the bachelor's degree and diploma programs enabling to foster excellence in education and adapting to the abundant horizons of the hospitality industry. This MoU shall enable creating and delivering skill-based educational programs that shall enable them to be industry ready.

MoU IN BETWEEN LADAKH SKILL DEVELOPMENT MISSION, THE UNIVERSITY OF LADAKH AND THSC

In a significant partnership, the Tourism and Hospitality Skill Council (THSC) in conjunction with Ladakh Skill Development Mission and The University of Ladakh have recently formalized Memorandum of Understanding (MoU), indicating a new approach of educational excellence and skill advancement in Ladakh. This strategic collaboration aims to seamlessly integrate courses focused on practical skills across esteemed institutions, effectively narrowing the divide between theoretical knowledge and its application on the ground. Upon the signing ceremony, Mr. Rajan Bahadur, CEO of THSC, highlighted the commitment to empower the youth of Ladakh with skills pertinent both locally and globally, with a strong emphasis on cultivating innovation and entrepreneurship. The fundamental objectives of the MoU encompass skilling students, enhancing the caliber of skill development programs, fostering innovation, and bolstering local industries, particularly in the domains of adventure tourism and hospitality. Beyond a mere contractual arrangement, this collaborative initiative signifies a resolute commitment to shaping a promising future for Ladakh's youth by endowing them with the essential skills for success in the dynamic job market. The three Government degree colleges in Ladakh have enrolled more than 200 candidates in two job roles and a dual certification will be awarded to the students.



Mou signing with Ladakh State Skill Development Mission

DEVELOPMENT OF E-CONTENT ON ARTIFICIAL INTELLIGENCE IN THE TOURISM AND HOSPITALITY SECTOR

In a recent effort, the standards department recently unveiled a valuable addition to knowledge by developing an in-house E-Content focusing on "The application of Artificial Intelligence (AI) in the Tourism and Hospitality sector". This beginner-friendly resource introduces fundamental concepts of AI usage within our industry, providing real life and recent examples for understanding this transformative technology. Accessible online, this E-Content can cater reflecting the recent requirement of continuous learning and technology.

This E-Content will delve into learning along with the exciting possibilities that AI brings to the forefront of Tourism and Hospitality.

COLLABORATION WITH HIGHER EDUCATION

THSC has entered into collaborations with 11 new and 9 renewed MoUs with Colleges/Universities for the B.VoC and Apprenticeship Embedded Degree Programme (AEDP). The Memorandum of Understanding is designed to furnish students with targeted job-oriented skills and hands-on industry training, augmenting their proficiency in specific areas. The objective is to not only offer enhanced education but also to improve employment prospects, ultimately facilitating upward mobility for students. THSC will take charge of formulating the course curriculum and certifying candidates' skill components. The curriculum encompasses both theoretical and practical elements, necessitating students to participate in on-the-job training.



ANNUAL PARTNERS MEET

THSC celebrated its Annual Training Partners meet on 14th July 2023 on the eve of the World Youth Skills Day. More than 100 Training Partners across the country came together to be a part of the annual event. The event was graced by presence of eminent dignitaries, Shri Atul Kumar Tiwari (IAS), Secretary, Ministry of Skill Development & Entrepreneurship, Govt. of India; Dr. Vinita Aggarwal IES (Retd.); Executive Member, NCVET; Mr. Suhas Deshmukh, Director NCVET; Ms Jyoti Mayal Chairperson, THSC; Mr Anil Parashar, President & CEO Interglobe Technology and Chef Davinder Kumar VP, Food Production, Le Méridien. During the event, THSC launched the online Learning Management System, Demand Supply Study & Bi-Annual Newsletter among the all dignitaries. The full day event also witnessed various presentations, presented by esteemed partners following special recognition & awards under various categories to the performing achievers.



Annual Training Partners Meet 2023

INDUSTRY ROUND TABLE

THSC joined virtual round table organized by Confederation of Indian Industry along-with some of the leading industry members to discuss the rising need of skilled workers across sub-sectors and departments.



Virtual Industry Stalwarts Round Table

WOMEN EMPOWERMENT

In collaboration with the THSC Training partner and The Job Plus, our affiliated Training Partners are promoting more women participation across skill development program. Under the special RTD (Recruit - Train - Deploy) training scheme, more than 100 female students after completing the course embarked on the journey to join the industry. Our reputed training partners such as Visan Foundation, Ascensive Educare and Learnet, trained candidates across various geographies of Northeast. Candidates went under rigorous training of 2-month and post successfully completing the certification and assessment joined the leading industry brands such as The Leela Palace, Deltin Casinos & Royal Orchid Hotels.



Women Empowerment through RTD (Recruit - Train - Deploy)

THANKSGIVING CELEBRATION

Visan Hospitality, a THSC Training Partner celebrated Thanksgiving Prayer with their recently graduated batch under Hero CSR. Out of 100 students, an impressive 75% were female, and the entire batch was placed successfully. THSC was able to achieve this because of the extended support from its Industry partners - The Oberoi Hotels & Resorts, Radisson Hotels & Deltin Casinos. Additionally, candidates have also secured International Job opportunities with Landmark Group, Dubai & Grand Hyatt, Abu Dhabi. Visan Hospitality is dedicated to train students from Northeast and have a cadre of skilled workforce across the industry.



Thanksgiving Celebration with CSR batch

THSC extended its heartfelt congratulations to all the graduates, faculty members, and the management of Visan Hospitality for their achievements.

TRAINING AT HIGHEST ALTITUDE

The THSC training partner - conducted a successful training session in Jadung, the first village from the Tibet border. Situated at an impressive elevation of 3,800 meters, Jadung is a border village located in the Uttarkashi district. It holds the distinction of being the initial village on the Indo-Tibet border, with a scant population resulting from the displacement of locals during the 1962 Indo-China war. Jadung's allure lies in its untouched natural beauty and rustic landscape, offering panoramic views of snow-clad mountains and babbling brooks that envelop the village. The closing ceremony of the "Harshil Heritage Tour Guide Training" took place in Jadung village, graced by the auspicious presence of Assistant Commandant Shri Rajkumar ji. Noteworthy attendees included all officials from the ITBP 35 battalion. Post-certificate distribution, the ITBP hosted a refreshment session for the heritage students.



Training at Highest Altitude - Tibet Border

LAUNCH OF NATURE GUIDE TRAINING PROGRAM ACROSS UTTARAKHAND

At the elevated heights of the peaks of Dharachula, THSC launched Nature Guide programs in association with Uttarakhand Tourism Development Board (UTDB) and to run across 14 locations in the state. The opening ceremony was inaugurated by Smt. Poonam Chand, Additional Director UTDB. The esteemed guests included the Honorable Municipality Chairman of Mussoorie, Shri Anuj Gupta Ji, Dr. Naithani Ma'am (Former Health Director, Government of Uttarakhand), Shri Shiv Gairola Ji (Range Officer, Forest Department), Dr. Anil Chauhan Ji (Principal, MPG College, Mussoorie), Mrs. Saijal Vohra Ji (Naturalist), and Shri Ajay Sharma Ji (Naturalist). All the dignitaries graced the program with their presence. Under this program 500 youths from Uttarakhand will be trained to become Nature Guide through 10 days extensive program which includes theory, practical and site visits. 30% seats have also been reserved for female candidates to promote women entrepreneurs.

NATIONAL TEACHERS DAY AWARD

On the occasion of Teacher's Day Tourism & Hospitality Skill Council received the National Teachers Day Award in recognition of its significant contributions to the development of teachers and trainers. The ceremony was organized by International Institute of Hotel Management, New Delhi on 16th September 2023. THSC has trained more than 4500 Trainers since then.

The award was received by Mr. Rajan Bahadur, CEO-THSC and Mr Vivek Shandilya, VP Trainings on behalf of the organization. This recognition underscores THSC's commitment to excellence in the field of teacher and trainer development within the tourism and hospitality sector. Dr. Sunita Badhwar, VP Standards, THSC was also felicitated with "Educationist Par Excellence" Award.

Mr. Bahadur joined the panel discussion touching on the topic of sustainable practices. More than 100 Teachers, Educators, Principals & Educational influencers took part in the event.

Other honorable guests who graced the ceremony with their presence at the event included the dignitaries from Embassy of Uzbekistan, Embassy of Azerbaijan, Goethe Institute India & Alliance Française de Delhi.



CEO, THSC being
facilitated at IIHM

PROMOTING SUSTAINABLE TOURISM

On 11th September 2023, THSC in partnership with training partner REACHA (Research and Extension Association for Conservation Horticulture and Argo forestry) launched HomeStay Host Training Programme for 160 youth at Indira Gandhi College, Tezu, Arunachal Pradesh.

This project is a result of the CSR initiative & constructive collaboration between India Infoline Finance Limited (IIFL) Foundation, the National Cadet Corps (NCC) under the Ministry of Defense, Lohitpur Brigade and Dao Division.

Together, they have crafted a vision aimed at transforming the lives of underprivileged youth and contributing to the prosperity of this region. This initiative will also increase the tourist footfall in the region. A similar program in association with REACHA, IIFL & NCC was launched for the youths of Jammu & Kashmir.

TRAINING PROGRAM FOR HERITAGE TOUR GUIDES

A grand inauguration of a ten-day free heritage tour guide training took place at Kotdwar on 9th August 2023, a ten-day training was inaugurated at IHMS College, Kotdwar by Hon'ble MLA Kotdwar, Vidhansabha speaker Smt. Ritu Khanduri ji and Ms. Poonam Chand, Additional Director, Tourism Department. In this batch of guide training, 30 participants were trained.

Senior journalist Manoj Istwal gave information about Kotdwar and its heritage. Honorable Speaker of the Uttarakhand Vidhansabha Smt. Ritu Khanduri blessed the students and told them the benefits of career as tour guide. The duration of this training was 10 days, in which training will be imparted by the education faculty of Kotdwar Degree College and IHMS and distinguished persons from the tourism sector. Trainees will be trained on various aspects of heritage tourism and heritage tour guide's presentation, behaviour, communication, Uttarakhand as a heritage site and sustainable and responsible tourism. The Hon'ble Speaker of Uttarakhand Legislative Assembly Smt. Ritu Khanduri also participated along with the trainees in the field visit to Kanvashram, the Birthplace of Bharat.

At Kanvashram, Vidhansabha Speaker Smt. Ritu Khanduri ji also wished the tour guides for their bright future. The students of the tour guide recited the story of the visit to Kanvashram to Ms. Ritu Khanduri and took photographs with her as a memento.

JOURNEY OF A CANDIDATE FROM BHOJPUR VILLAGE IN BIHAR TO DUBAI, UNITED ARAB EMIRATES

Manish Kumar was trained by BASICS, training partner in Food & Beverage Service job role under DDUGKY scheme for 4 months. For 3.5 years he worked with multiple brands gaining industry and technical knowledge. 2 years back he embarked to his international journey and is currently associated with Ramada Hotels, Dubai. On his recent return to his hometown, he was felicitated by Jeevika scheme officials and training partners. Such beautiful journeys lay huge emphasis on skill development and the vision of Hon'ble Prime Minister to make India the global skill capital. We at THSC along with training partners are committed to train youth for jobs in Tourism & Hospitality sector.



Manish Kumar, candidate DDUGKY embarking his overseas journey

PMKVY SPECIAL PROJECT

THSC successfully initiated enrolment in PMKVY Special Project with 3 Industry Partners for 3000 candidates and additional target for 15000 numbers were awarded for Northeast. Five Industry Partners are working actively on this model, initiated by the industry for the first time, and the project is expected to be completed by 31st March 2024. In this scheme, major Industry Partners like Sodexo, PSIPL, Barbeque Nation, Conflate and AGR Talent will be conducting the process of mobilizing, screening, training, followed by successful placement of the candidates in their respective organizations post assessment and certification by THSC.

JOB FAIRS AND PLACEMENT DRIVES UPDATE

THSC actively participated in Job Mela organized by Deen Dayal Upadhyaya University in Gorakhpur with its major industry partners for exclusive placement in Uttar Pradesh.

THSC also initiated placement drives with their training partners for various industry partners like Barbeque Nation, Sarovar Hotels, PSIPL, AGR Talent and many more to fulfil their requirements.



Job Fair, Gorakhpur

PM VISHWAKARMA- INDUSTRY ENGAGEMENT

THSC is proud to participate in the PM Vishwakarma Exhibition by adopting the traditional Dhobi Job Role, one of the 18 trades selected under the scheme. The team showcased the transformation from traditional way of working to adopting modern the new age modern avenues of industrialization. In commemoration of 'Vishwakarma Jayanti', Hon'ble Prime Minister Shri Narendra Modi launched the 'PM Vishwakarma' scheme on 17th September 2023 for the benefit of traditional artisans. He also launched 18 post tickets and the Toolkit Booklet during the launch of 'PM Vishwakarma' scheme at the India International Convention and Expo Centre, in Dwarka. THSC displayed advance tools and equipment for the washerman trade along with the Guru-Shishya Parampara theme that personifies the significance of new techniques to improvise safety, hygiene, quality, efficiency, and productivity by mode of trainings for the dhobis across the country. Under the prestigious PM Vishwakarma Scheme, THSC is committed and aims to create the transformation and difference to their world by virtue of Upskilling the registered candidates in different dhobi clusters PAN India.

Key features of PM Vishwakarma Scheme:

- Implemented as a Central Sector Scheme, fully funded by the Government of India.
- Initial outlay of Rs 13,000 crore to bring a qualitative shift in the way the occupations are practiced by Vishwakarma's across 18 trades.
- Conjointly implemented by Ministry of MSME, MSDE, and the Department of Financial Services, Ministry of Finance, Government of India.
- THSC Industry Engagement team conducted extensive research and identified Societies, Associations, Clusters and Dhobi Samaj Sewak's to implement this program across the country.
- THSC visited 67 dhobi clusters across Delhi-NCR, Haryana, Uttar Pradesh to educate the mass on PM Vishwakarma and the benefits linked to the scheme.
- Trainers and Assessors as well as Agencies identified by THSC to successfully carry out this program post allocation of numbers.



Glimpse from Launch of PM Vishwakarma Yojana

Post launch, THSC also participated in the Guru Ka Samaan event in Bhubaneswar where orientation cum exhibition was held for the benefit of the trade experts.



CEO, THSC with Hon'ble Education Minister and Minister of Skill Development and Entrepreneurship at the Guru ka Samman exhibition (PMVK Scheme) at SDI Bhubaneswar

APPRENTICESHIP

The apprenticeship awareness workshop at Government ITI, PUSA, was an initiative spearheaded by THSC, in collaboration with the Deputy Apprenticeship Advisor of the Delhi Government, held on the 4th of August 2023. The inauguration of this event was graced by Deputy Director General Smt. Sandhya Salwan, who emphasized the importance of aspiring toward apprenticeships and highlighted the crucial role of effective portal management for Direct Benefit Transfer (DBT) implementation.

Attended by more than 60 member establishments, this workshop saw active participation from key industry players, including the Construction Skill Council of India, Electronic Sector Skill Council, representatives from various ITIs, District and NSDC officials. The primary focus of the workshop was to raise awareness about apprenticeship opportunities and facilitate discussions on optimizing portal management for successful DBT implementation across different sectors and stakeholders.



Apprenticeship Awareness Workshop , ITI Pusa

PHYSICAL VERIFICATION & CERTIFICATE DISTRIBUTION FOR PROMINENT INDUSTRY PARTNERS

As a part of DBT (Direct Beneficiary Transfer) guidelines, Team THSC have started visiting Industry partners premises for physical verification of Apprentices, some of the prominent partners we visited are Barista Coffee Company Limited, Bikanervala Food Pvt. Ltd. and Travel food Service Ltd., GMR – Airport Authorities etc.



Physical Verification and Certificate Distribution

APPRENTICESHIP CERTIFICATION DONE BY THSC

- On the occasion of World youth Skill Day 2023, Team THSC distributed certificates to apprentices of Ahuja Residency at Air by Yuvi Hospitality, Gurugram. Being a prominent partner, Ahuja Residency have hired more than 150 apprentices so far and committed to achieve more.
- Team THSC attended certification ceremony of apprentices organized by ITC Rajputana Jaipur where more than 40 apprentices graduated and got permanent employment opportunity. ITC being a prominent partner is committed to train more apprentices in coming year.



Certificate Distribution at ITC Maurya , New Delhi

TESTIMONIALS

Arun Hotel Marina (Radisson Blu), New Delhi

Arun, originally from Delhi, discovered the apprenticeship program during his industrial training. He seized an opportunity to participate in the apprenticeship as a Food & Beverage Service Assistant at Hotel Marina (Radisson Blu) in New Delhi. Throughout this apprenticeship, he gained valuable insights into the hospitality industry's work culture, honed his grooming standards, and significantly improved his soft skills.

In October 2023, he successfully completed his apprenticeship, earned THSC certification under the NAPS Scheme. As a result, he transitioned to a permanent role within the company, now serving as a direct employee in the Food & Beverage Service Department.



ASSESSMENTS

Tourism and Hospitality Sector Skill Council (THSC) successfully conducted assessment under PMKVY-4.0-CSCMSTT Scheme for the Job Role - Front Office Assistant (THC/Q0123) at Madhya Pradesh on 18/09/2023.

The batch consisted of 30 trainees. All the trainees were well groomed in uniform and were well prepared to complete the assessment remarkably.

Theory Examination



Viva Examination



Practical Examination



Group Photo



Tourism and Hospitality Sector Skill Council (THSC) successfully conducted an online assessment of candidates under NON-PMKVY - DDUGKY for the job role -Food & Beverage Service - Associate (THC/Q0301) - at Nagaland on 11-Aug-2023. The batch consists of 35 trainees. The candidates possessed thorough understanding and practical skills.

Practical Examination



Theory Examination



Viva Examination



Group Photos



INDIASKILLS

- IndiaSkills Competitions 2023-24 was unleashed on 17th October 23 by the Honourable Minister Shri Dharmendra Pradhan. The winners of Worldskills Special Edition 2022 were facilitated along with their respective experts.
- The silver medalist received eight lacs, the expert received three lacs, and the bronze medalist received six lacs and the expert received two lacs. The Medallion of Excellence got two lacs and the expert got one lacs.
- Chef Balendra Singh won the "Pastry Chef of the Year" award at the 20th Annual Chef Awards, who is the THSC TP and CoE - Institute of Bakery and Culinary Arts, Delhi.



WorldSkills Felicitation Ceremony



THSC participated in "The Iconic Experiences Show held on 16 -17 October 23 at Hotel Hyatt Regency.

20TH ANNUAL CHEF AWARD

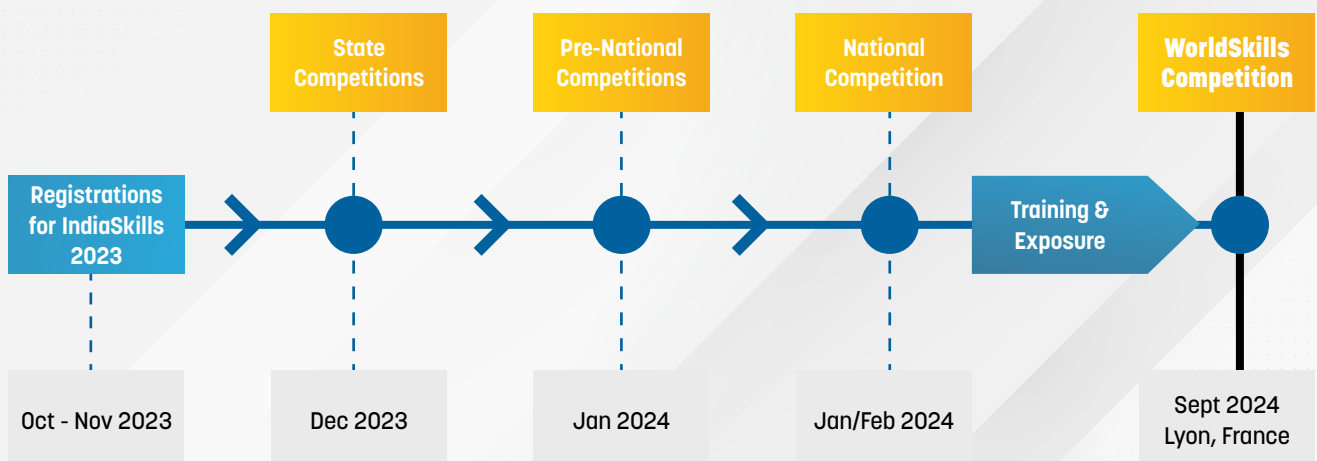
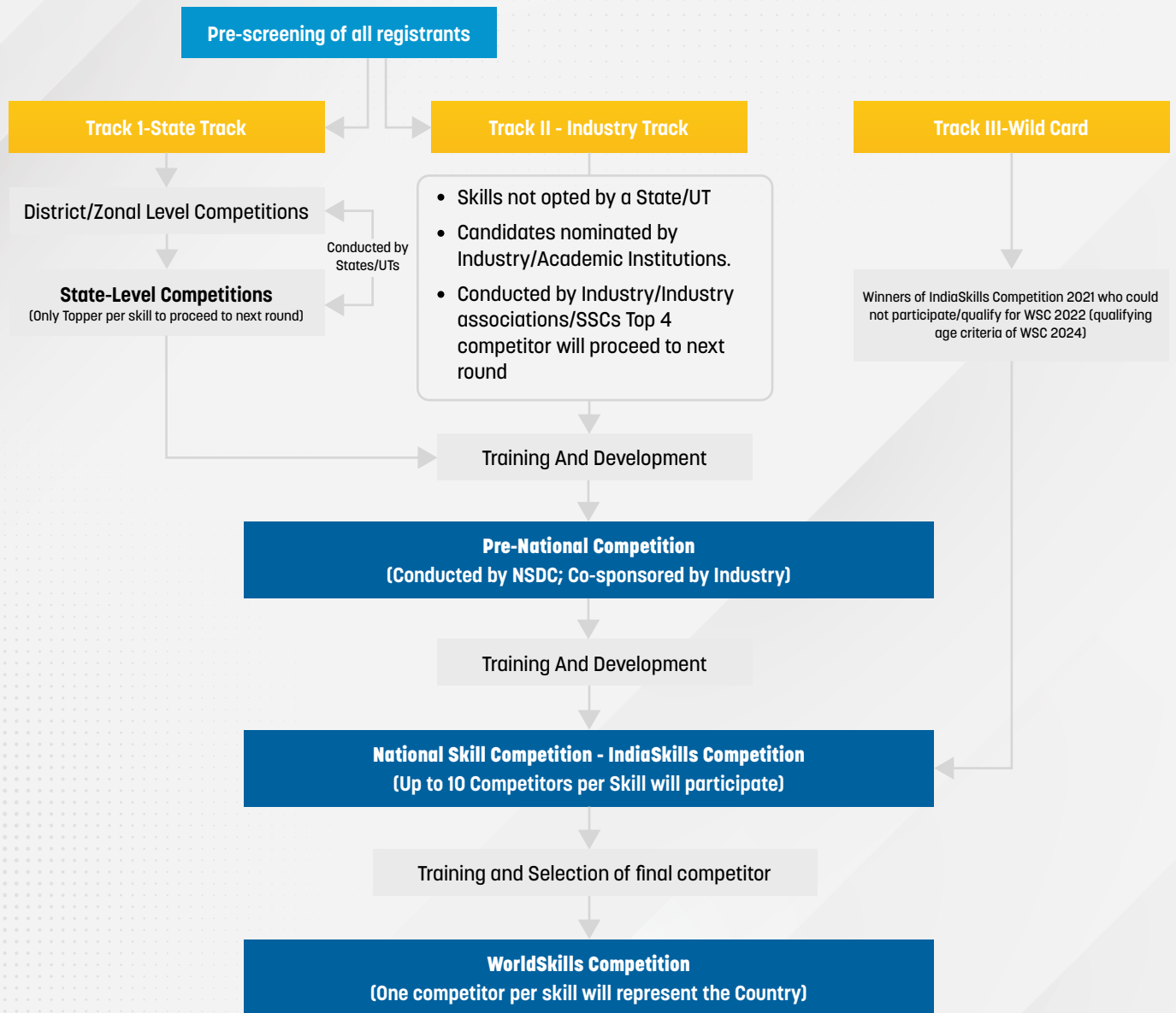
THSC participated in the 20th Annual Chef Awards Mr. Bahadur was part of the Grand Jury in the event. On the awards night, he also gave the Award for "Pastry Chef of the Year".



Chef Vivek Saggar was recognized for "Outstanding Contribution to Skill Competitions" at the 20th Annual Chef Awards



India Skills Competitions 2023 -24 was launched on 17th October 23 by the Honourable Minister Shri Dharmendra Pradhan and guidelines issued by NSDC.



TEAM ENGAGEMENT

THSC celebrated its 9th Anniversary by engaging employees in team building games and team lunch.



Annual health checkup camp was organized for the employees on 19th October 2023.



Cleanliness drive (Swachata Abhiyan) was organized to inculcate practice of cleanliness and hygiene in and around office premises .



To celebrate the festival of lights, Diwali Pooja followed by Tambola, Rangoli making, and a team lunch was organized for the employees.







अTROHAN



THSC

**TOURISM & HOSPITALITY
SKILL COUNCIL**

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-  skillthsc
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Contact us on :

-  011-416-080-56 / 57 / 74
-  info@thsc.in
-  #1216-1220, 12th floor, Naurang House,
21, Kasturba Gandhi Marg,
New Delhi - 110001
-  www.thsc.in