

HRAWI *Now*

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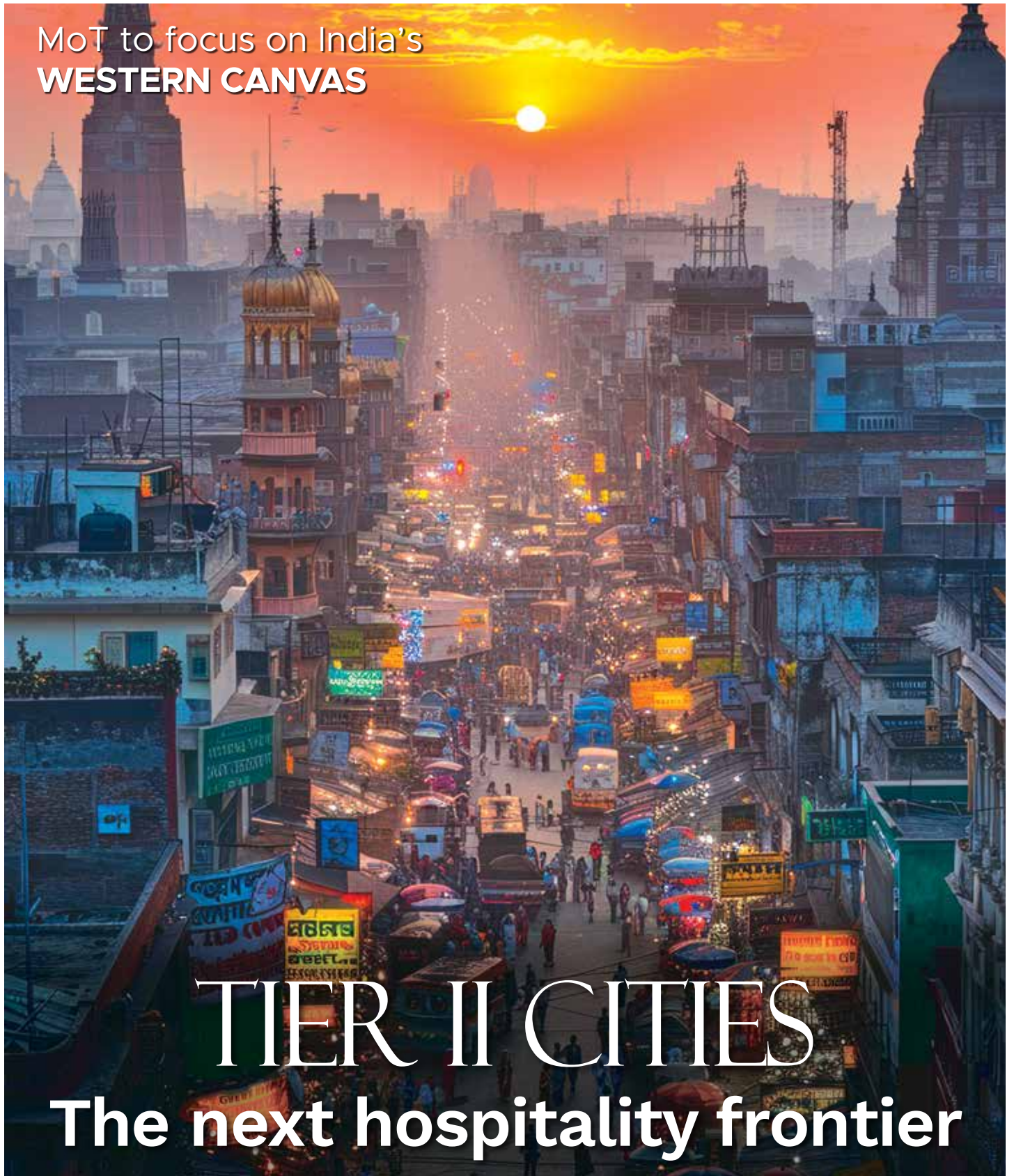
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Dear members,

The recent announcements from the 56th GST Council mark a significant step toward rationalising the tax structure for the hospitality sector. The reduction of GST to 5 per cent on hotel rooms with tariffs up to ₹7,500 per day is a welcome move that enhances our competitiveness with other Asian destinations and supports the growth of tourism. While we appreciate this positive change, we continue to advocate for the restoration of Input Tax Credit (ITC) to ensure the long-term sustainability of businesses operating under this slab.

The withdrawal of ITC is concerning. Smaller and mid-segment hotels will face higher net costs, having to absorb GST on rentals, manpower, utilities, and other expenses without offset. This reduces competitiveness and may force hotels to pass on costs to customers. We recommend GST 5 per cent rate with full or at least 75 per cent ITC for room tariffs below ₹7,500, and full ITC for tariffs above ₹7,500 to ensure sustainability.

The hospitality industry continues to evolve at an extraordinary pace, with trends that are reshaping how we do business and how we serve our guests. Over the last few years, we have witnessed remarkable growth in adventure, wellness, cultural, and spiritual tourism. These segments are drawing travellers who are increasingly looking for experiences that go beyond leisure, reflecting a desire for meaningful journeys.

Equally important is the growing focus on inclusivity at all levels. From the design of guest experiences to the creation of equitable workplaces, inclusivity is no longer an option but a necessity. Hotels and restaurants are consciously embracing diversity in their hiring practices by offering opportunities for women, LGBTQ+, and differently abled professionals.

At the same time, AI and technology are driving operational excellence and service innovation. From predictive analytics for guest preferences to real-time language translation and robotics in service delivery, technology is transforming hospitality into a smarter, safer, and more efficient industry.

Against this backdrop, we look forward to a landmark occasion, the 20th HRAWI Regional Convention, scheduled on 8 and 9 October 2025 at the iconic Crystal Room, The Taj Mahal Palace in Mumbai. Returning to our hometown for this Platinum Jubilee year makes this edition even more special. The Convention will bring together policymakers, industry leaders, and visionaries to deliberate on the theme of hospitality's role in Viksit Maharashtra 2047 and its alignment with the Hon'ble Prime Minister's mission of 'Viksit Bharat 2047'. This platform will not only celebrate our industry's resilience and achievements but also chart the roadmap for the future. I invite each of you to join us in this milestone celebration.

As we move forward, I encourage all members to continue engaging actively with our initiatives, to innovate boldly, and to keep inclusivity, sustainability, and excellence at the core of their businesses. Together, we can ensure that the hospitality industry of Western India not only adapts to change but leads it.

Warm regards,

JIMMY SHAW, President, HRAWI





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Investing in non-metro markets

As the hospitality sector in India witnesses growth, **Jimmy Shaw** believes investing in tier II cities is a golden opportunity to diversify portfolios.



HRAWI Bureau

The Indian hospitality sector is undergoing a significant transformation, driven by the increasing focus on tier II and III cities. With rapid urbanisation, improved infrastructure, growing disposable incomes and rising aspirations in these regions, the demand for quality hospitality experiences is stronger than ever.

Reflecting on this shift **Jimmy Shaw**, President, HRAWI, said, “This shift presents a golden opportunity for hospitality stakeholders to diversify portfolios beyond the saturated metros and tap into the untapped potential of emerging markets and tier II and III cities.” Underlining that from a strategic standpoint, tier II and III cities offer more than just cost advantages, he stated, “These locations are becoming important economic and



JIMMY SHAW
President
HRAWI

“This shift presents a golden opportunity for hospitality stakeholders.”

industrial hubs, thanks to smart city projects, logistics corridors and Government-backed initiatives

to decentralise development.

As these cities evolve, so do the expectations of travellers, both business and leisure, who seek quality accommodation, dining and service experiences comparable to those in urban centres.”

For investors, the lower land and operational costs in smaller cities make them ideal for mid-scale and budget hotel models. “What is encouraging is that consumer behaviour in these regions is evolving rapidly, with growing demand for branded hospitality experiences. This is supported by the surge in domestic tourism, spurred by better road, rail and air connectivity and the rise of regional airports under the UDAN scheme,” he added.

Highlighting the efforts being taken by HRAWI to make smaller cities more conducive to the expansion of hospitality infrastructure, Shaw revealed, “At HRAWI, we have consistently advocated for policies that incentivise investment in lesser-known destinations. The Maharashtra Tourism Policy 2024, for instance, is a progressive step in this direction, offering capital subsidies, Floor Space Index relaxation and infrastructure development support for projects in underdeveloped regions. Such measures will play a key role in decentralising tourism and encouraging hospitality’s growth in non-metro markets.” By investing in smaller towns, the sector not only caters to emerging demand but also plays a pivotal role in local job creation and regional development. “As we move ahead, hospitality stakeholders must understand that the future of Indian hospitality lies not just in the metros, but in the heart of Bharat,” concluded Shaw. ♦





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HRAWI elects new executive committee

At its 75th AGM, HRAWI re-elected Jimmy Shaw as President; he pledged to lead the association's future term with resilience.



HRAWI Bureau

At its 75th Annual General Meeting (AGM) in September 2025, HRAWI re-elected **Jimmy Shaw**, Managing Director, The Waterfront Shaw, Lavasa, as President. **Nirav Gandhi** continues as Sr Vice President, **Chetan Mehta** as Vice President, and **Pradeep Shetty** as Honorary Secretary,

while **Gurbir Singh Bedi** and **Paramjit Singh Ghai** take charge as Joint Honorary Secretary and Honorary Treasurer, respectively.

Under Shaw's leadership, HRAWI has advanced GST rationalisation, excise duty reforms, food safety, and hosted the 'Empowering Hospitality' Conclave & Awards. At this occasion, Shaw said being re-elected in the 75th year

is an honour, pledging to focus on technology, sustainability, inclusivity, and stronger government engagement. Additionally, he underscored that the upcoming 20th Regional Convention will be a platform to showcase the industry's resilience, chart the vision for 'Viksit Maharashtra 2047', and cement HRAWI's role as the leading voice of hospitality in Western India. ♦♦



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Unlocking regional tourism potential by engaging stakeholders

Mohamed Farouk highlights MoT's forward-looking strategies to attract global visitors, emphasising untapped opportunities in India's western and central regions.



As India's tourism landscape continues to evolve, the Ministry of Tourism (MoT) is intensifying its efforts to position the country as a global travel hotspot, rich with diverse experiences and cultural treasures. The focus is no longer just on traditional attractions but also on creating sustainable, inclusive and world-class destinations that appeal to modern travellers.

In a recent conversation, Mohamed Farouk, Deputy Director General/Regional Director (Western & Central Region), Ministry of Tourism, Government of India, shared insights on how the Ministry is shaping forward-looking strategies to draw international visitors, with special emphasis on unlocking the untapped potential of the western and central regions of India, both of which offer immense opportunities for growth.

Focus areas

Highlighting the uniqueness of India's diverse states, Farouk emphasised that each destination holds tremendous promise due to its distinctive cultural and natural offerings. The Ministry's



MOHAMED FAROUK
Deputy Director General/
Regional Director (Western
& Central Region), MoT,
Government of India

core agenda, he explained, is to develop 50 tourist destinations that rival global benchmarks. These destinations will be enhanced with world-class amenities, robust infrastructure, quality accommodations and authentic local experiences spanning cuisine, arts, crafts, festivals, music, dance and drama.

“Our goal is to ensure that every tourist finds something uniquely Indian at these destinations, creating experiences that are sustainable, inclusive and impactful,” Farouk noted.

A strategic roadmap

Speaking about the Ministry’s strategy, Farouk underlined the importance of collaboration. “We work closely with industry stakeholders such as TAAI, IATO, FHRAI and other associations.

“Collaboration is key and we are committed to working hand-in-hand with the industry to ensure that these regions become most sought-after.”

Together, we design a national strategy that aligns with the Viksit Bharat 2047 vision of the Prime Minister,” he said.

Inbound tourism remains a central mandate for the MoT. A mix of digital promotions, physical events and direct engagement with international tour operators is planned to position India more aggressively abroad.

The Ministry is targeting its traditional source markets

including the US, UK, Canada, Australia, Germany and France, while also developing a three-tiered promotional approach. “We will be focusing on tier I countries along with curating long-term promotional strategy for tier II source markets, while also tapping into the emerging source markets that have the potential to accelerate inbound tourism in India,” he revealed.

Focus on Western region

Having recently taken charge of the Central and Western region, Farouk highlighted the importance of engaging stakeholders as the backbone of the industry. He met with representatives of the hospitality sector and travel trade bodies in the western region and plans to extend this outreach further.

“In the coming months, I will meet more associations and domestic tour operators. Collaboration is key and we are committed to working hand-in-hand with the industry to ensure that these regions become some of the most sought-after tourism destinations in the country.

With a focus on sustainable development, strategic global marketing and industry collaboration, the Ministry of Tourism aims to elevate India’s standing as a preferred destination worldwide. As Farouk concluded, “We will do whatever it takes to ensure that our destinations, particularly in the central and western regions, emerge as magnets for both domestic and international tourists.” ♦



Convention to celebrate growth narrative

The 20th Regional Convention of HRAWI will unfold the growth saga of the sector in the Western region while highlighting untapped opportunities.



HRAWI Bureau

HRAWI is set to host the 20th edition of its Regional Convention from 8–9 October at Taj Mahal Palace, Colaba, Mumbai. A milestone gathering that promises to chart the future of Western region's hospitality industry, the convention will bring together leaders, policymakers and professionals from across the sector to deliberate on key challenges and opportunities shaping tourism and hospitality.

Speaking about the significance of the convention and how it is going to shape new networks of businesses, **Jimmy Shaw**, President, HRAWI, said, "The Convention provides an unparalleled platform to network with fellow members, industry leaders, professionals, vendors and other valued partners in hospitality. A series of insightful business sessions have been designed to address relevant challenges and opportunities with separate tracks curated for both hoteliers and restaurateurs. Eminent speakers and domain experts will join us to share their perspectives and best practices."

The experts will enlighten the participants about topics ranging from the evolving consumer landscape to the integration of technology in operations and the

Hospitality Brands' and 'From Old World Charm to New Age Cuisine'.

Marking two decades of bringing together industry stakeholders, the 20th HRAWI Convention reaffirms

20th HRAWI Convention reaffirms its role as a key forum driving hospitality forward and equipping businesses with the necessary tools and partnerships

role of sustainability in business strategy. The relevant business sessions especially curated for the attendees include: '75 Years of Indian Hospitality – The Evolution', 'Mixed-Use Developments – Hospitality's New Frontier', 'Master Franchising – Scaling Hospitality the Smarter Way', 'Homegrown & Growing – India's Emerging

its role as a key forum driving hospitality forward and equipping businesses with the tools and partnerships needed to thrive in an evolving marketplace. ♦



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Food safety training: HRAWI conducts 101st session

With an impetus on elevating operational standards across the hospitality sector, HRAWI conducts FoSTaC training with a focus on food.



HRAWI Bureau

HRAWI recently conducted the latest edition of FSSAI's Food Safety Supervisor Training in Advance Catering (FoSTaC) at The Dukes Retreat in Khandala. This milestone session marked the association's 101st FoSTaC training programme and witnessed the participation of 36 hospitality professionals from across the region.

The training was led by **Dr V Pasupathy**, Trainer, Parikshan. With an emphasis on enhancing operational standards across the hospitality sector, the session focused on critical areas such as

Through its consistent efforts, the association has now successfully certified 3,607 hospitality professionals

food safety protocols, sanitation practices and sustainable waste management. The interactive module was designed not only to ensure compliance with statutory food safety requirements but also to instil best practices aligned with global hospitality benchmarks.

Through its consistent efforts, HRAWI has emerged as one of the leading industry bodies advocating food safety awareness in India. With this latest edition, the association

has successfully certified 3,607 hospitality professionals under the FoSTaC initiative. This achievement underscores HRAWI's long-term commitment to creating a robust ecosystem of food safety and hygiene within the industry.

FoSTaC trainings are regarded as essential capacity-building programmes, equipping professionals with actionable knowledge to maintain high standards in food handling and service. ♦

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HRAWI hails GST slash, demands ITC reinstatement

HRAWI and other hospitality stakeholders welcome the recent GST reform but also appeal for ITC restoration to ensure competitiveness.



HRAWI Bureau

When the Union government announced a cut in the Goods and Services Tax (GST) to 5 per cent on hotel accommodation services for room rates up to ₹7,500 per night, the hospitality industry breathed a sigh of relief. The decision not only enhances India's competitiveness but also makes travel more attractive and accessible.

Commenting on the GST reforms, **Pradeep Shetty**, Spokesperson, HRAWI, said, "This move improves our competitiveness with other Asian tourist destinations and will boost both domestic and inbound tourism. We also applaud the Government's decision to reduce



PRADEEP SHETTY
Spokesperson
HRAWI

"We also applaud the Government's decision to reduce GST rates on essential input materials and food items."

GST rates on essential input materials and food items, including the reduction on cakes, pastries, and namkeens sold at standalone bakeries. This will make these items more affordable for consumers."

However, he also raised a concern, stating, "It is disheartening to see that the Input Tax Credit (ITC) benefits have been withdrawn for this 5 per cent GST slab. A GST regime without ITC defeats the very purpose of the new tax system, as it cascades taxes and creates embedded costs. This will give rise to new complexities and severely impact businesses with high operational costs."

Shetty urged, "We urgently request the Union government to restore ITC benefits to ensure the long-term health and competitiveness of the industry." ♦

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Time to re-evaluate training programmes

Most upskilling programmes offered by the government are either not producing the desired number of graduates or lack quality, opines **Arun Singh**, Director, FHRAI-IHM.

Most hospitality sector skill development programmes offered by the central or state governments are either failing to meet their targets or lack quality. While various government programmes are designed to reduce the burden on traditional formal education, they often fall short.

Individuals who do not wish to pursue a conventional degree can enroll in these skill development

programmes. However, many of these programmes are superficial, offering only basic training that results in graduates being used by the industry as unskilled labour. This is why people are hesitant to join such programmes. For example, even in a state like Goa, where trainees generally have good communication and social skills, the Pradhan Mantri Kaushal Vikas Yojana has a dismal employment rate of just nine per cent. To address this, we need to rethink





our approach and strengthen these programmes. The training period should be of a reasonable duration, with progressive inclusion of

industrial exposure. The goal should be the long-term development of skills, knowledge, a positive attitude, personality and communication. This would ensure that trainees are satisfied with their career prospects and do not feel that they are simply being trained as a substitute for unskilled labour.

Additionally, we need to improve skill development programmes for small-budget hotels and restaurants. Students enrolled in long-term programmes, from one-year diplomas to four-year bachelor's degrees, should be well-prepared and made industry-ready. They should be able to secure promising employment in large hotels and chain restaurants and be confident enough to start their own ventures.

The government, along with the National Skill Development Corporation (NSDC) and sector-specific skill councils, should re-evaluate the programmes they have launched, especially in the tourism and hospitality sectors. The focus should shift from merely increasing enrolment numbers to adding quality and aligning with the formal hospitality education provided by hotel management institutes across India.

Many skill development programmes are superficial, offering only basic training that result in graduates being used by the industry as unskilled labour

Fortunately, India has excellent training infrastructure for hospitality operations, a significant portion of which was developed through investments from the Ministry of Tourism. Therefore, it is the government's duty to create a supportive environment for training and employment. This can be achieved by enacting new legislation for standardised wages and better working conditions. Furthermore, the industry must be encouraged to provide visible and fast-tracked career growth. Only then will we be able to retain and attract a larger number of trained youth in the hospitality sector, who can add more quality service, and build the trust of guests. ♦♦



Cultivating success

spot, guide and empower



Satyen Jain highlights the need to foster a people-first culture in hotels. He reveals how Pride Hotels Group is building a workplace where employees feel both accountable and valued.



HRAWI Bureau

Our success has always been defined by people, not just properties. As we continue to grow across India, from bustling metros to spiritual getaways and serene leisure destinations, our journey remains anchored in one core philosophy: People First. Our belief is simple yet powerful, when you invest in people, you build an organisation



SATYEN JAIN
CEO

Pride Hotels Group



that can stand the test of time, market shifts and expansion cycles.

Every individual at Pride Hotels Group is empowered to take ownership, encouraged to grow and inspired to lead. From day one, we ensure clarity of purpose — each team member knows their responsibilities through well-defined KRAs and KPIs, directly linked to the organisation's strategic goals. There is no ambiguity. Everyone is aligned, mentored and equipped to function as self-motivated professionals. This is not just about operational efficiency, it is about cultivating a culture where every person feels accountable and valued.

Defining values

At the heart of our working ethos lies the word PRIDE, not just as a brand but as a deeply embedded value system. Professionalism in every interaction, responsibility in every action, integrity in all decisions, dignity in how we treat people and a relentless pursuit of excellence in everything we do. These values are not ornamental — they shape daily behaviours, guide hiring decisions, influence promotions and drive guest experiences.

Pride Hotels is more than a hotel group; it is a place where teams are built, nurtured and celebrated

genuinely Indian in its soul and unwavering in-service delivery.

Pride Hotels is more than a hotel group; it is a place where teams are built, nurtured and celebrated. Much of this has been possible because of the long-standing commitment of our people. We take immense pride in the fact that many of our



Our hotel culture reflects these principles. Across our properties, guests experience a warmth that feels personal yet professional. This consistency is the result of a clearly defined hospitality philosophy —

senior leaders, general managers and corporate team members have grown with us from their early days. This kind of loyalty is rare and can only be earned by fostering an environment of trust, opportunity and recognition.





Through internal promotions, leadership development programmes and structured cross-functional training, we have continually invested in our team's growth. We do not just fill roles, we shape careers.

Empowering talent

A shining example of our commitment to nurturing future leaders is our DREAM Programme, an intensive management training initiative designed to identify, mentor and empower high-potential talent. Fresh graduates who join us as management trainees undergo rigorous, hands-on exposure across various departments, understanding the intricacies of hospitality from the ground up. After successfully completing their training and evaluation, they are formally inducted into the Pride ecosystem as assistant managers, ready to take ownership and drive results. For three years, the DREAM Programme has consistently produced agile, grounded and confident professionals who carry forward our values while infusing the organisation with fresh perspective and energy.

One of the defining features of our management style is how we approach time and task management. In an industry that never sleeps, clarity and structure are essential. Tasks are systematically aligned to

department goals, which in turn support the hotel's larger business plan. Daily responsibilities are clearly mapped. Performance is tracked not reactively but proactively. Leaders do not micromanage, they coach, guide and empower. The result is a high-performance, high-accountability culture where each team member knows their role, owns it and delivers with pride.

Our strategy combines vision with vigilance, expanding into new markets while preserving the essence of what makes us different

Our cross-functional collaboration ensures that departments do not operate in silos. The front office understands F&B, sales understands housekeeping and marketing aligns with operations. This seamless synergy not only enhances the guest experience but also creates well-rounded professionals ready to take on leadership roles. Our leadership development initiatives

are not just about training; they are about transformation. We identify high-potential individuals and equip them with the tools to lead, innovate and sustain success in a fast-paced environment.

Leaving a legacy

Leadership at Pride is not about titles. It is about action, empathy and impact. It is about setting the tone from the top, staying grounded in values and making decisions that serve both people and purpose. As leaders, we believe in being accessible, authentic and future-ready. Our strategy combines vision with vigilance, expanding into new markets while preserving the essence of what makes us different.

Ultimately, the reason Pride Hotels Group has been able to scale without diluting its soul is because of the culture we have consciously built and fiercely protected. A culture that respects its people, rewards performance and nurtures long-term relationships. As we move forward, our focus remains unchanged – to lead with humility, manage with clarity and grow with purpose – as success, in our eyes, is not just about rooms sold or properties signed, it is about the people who stay, the teams who serve and the legacy we leave behind. ♦♦

Homestays

emerge as India's tourism edge

Dr Subrahmanyam Jaishankar, Minister of External Affairs, Government of India, recently highlighted the importance of eco-tourism and homestays in promoting authenticity and sustainability. He noted that such models have significantly supported major events and urged travel companies to integrate them into itineraries to cater to the growing demand for responsible and immersive travel experiences from both domestic and international markets. He is of the view that tourism shapes India's perception of other countries just as much as it shapes their view of India. Jaishankar added that the Prime Minister's recent statement about evaluating foreign relations through the 'three Ts — Tourism, Trade and Technology,' clearly posits tourism as a central pillar of India's global engagement and long-term vision.



India's hospitality sector to add

43.25 lakh crore
to GDP by **2034**

India's 'Vision 2047' roadmap targets 1,000 lakh international tourist arrivals, projecting a ₹43.25 lakh crore GDP impact and 630 lakh new jobs by 2034, as per MP Financial Advisory Services. Growth is being fuelled by spiritual, medical and heritage tourism. As per the report, pilgrim visits rose from 6,770 lakh in 2021 to 14,390 lakh in 2022, doubling revenues to ₹1.34 lakh crore, generating ₹2 lakh crore in trade and creating 8,00,000 jobs. Medical Value Travel, valued at ₹25,483 crore in 2020, is expected to touch ₹1,18,343 crore by 2026. Heritage tourism, worth ₹1,75,485 crore in 2024, is predicted to reach ₹2,38,990 crore by 2033 under the PRASHAD scheme. Overall, with rising demands and incomes, India is set to emerge as one of the top tourism destinations by 2047.

4 lakh hotel rooms

in India shift to cloud platforms



India's mid-market hotel chains are rapidly embracing cloud-based technology to streamline operations and improve efficiency. A major milestone in this transition is the migration of nearly 4,00,000 hotel rooms — accounting for over 15 per cent of the nation's total inventory — onto platforms developed by hospitality technology provider Hotelogix and its distribution arm, AxisRooms. This shift underscores the industry's gradual move away from outdated property management systems towards more flexible, scalable cloud solutions. For mid-segment hotel groups, the adoption of cloud-based technology promises enhanced operational control, quicker onboarding of new properties and more effective online distribution. The shift reflects the sector's push to remain competitive, agile and better equipped to meet evolving guest expectations.

New national tourism policy

is on the horizon: Union Tourism Minister



Speaking at the 55th FHRAI Annual Convention, **Gajendra Singh Shekhawat**, Tourism Minister, GoI, highlighted the hospitality sector's rising demand. He noted that the Union government is working towards granting industry status to the sector. The government will soon select the top 50 tourist destinations, which will be developed under a 'challenge mode', where hotels will be added to the harmonised infrastructure list. He directed hospitality associations to prepare detailed documentation to back the sector's demand. "This recognition will help hotels in accessing lower-cost debt financing, favourable interest rates," he said. He also announced that a new national tourism policy is on the anvil, aligned with India's ongoing economic transformation into a \$4 trillion economy.

India needs 3x more

hotel rooms: Suman Billa

Speaking on the rising demand for hotel rooms in India, **Suman Billa**, Additional Secretary and Director General, Ministry of Tourism, Government of India, said, "India needs three times the current number of hotel rooms to meet future demand in the tourism sector. Unless we are able

to unlock that and push the needle, it is going to be a challenge." With aviation connectivity growing rapidly, he called for investment-friendly policies, longer loan repayment tenures and state incentives to accelerate hospitality expansion with better infrastructure.



Chalet Hotels launches 'Lakshya' to shape future leaders

Chalet Hotels has launched 'Lakshya - Aim. Lead. Achieve.', a 15-month Management Trainee Programme that aims at creating a strong leadership pipeline for the evolving hospitality sector. It is designed to train high-potential talent, offering a rigorous multi-stage development experience that combines cross-functional learning, leadership exposure and operational training across Chalet's hotels and corporate portfolio. Commenting on the initiative **Gaurav Singh**, Chief Operating Officer, Chalet Hotels, said, "With Lakshya, we are not just building a training programme, we are investing in the next generation of hospitality leaders. This initiative reflects Chalet Hotels' commitment to talent development and aims to equip future leaders with the strategic and operational skills needed to thrive in a dynamic industry, where challenges are everyday stories." ♦♦

Robust fire protection

needed for high risk zones

Hemant Khadse, CEO, East Corp Group and Fire & Life Safety Consultant writes that the right fire protection systems should be in place in critical spaces of a hotel to minimise incidents.

Hotels, by their very nature, contain several critical areas that require special fire protection measures to ensure the safety of guests, staff, and property. Key

spaces such as kitchens, plant rooms, electrical panel rooms, utility rooms, laundry areas, server, UPS rooms and DG (Diesel Generator) rooms must be equipped with appropriate fire protection and prevention systems. Proper management of

these areas is not only vital for operational efficiency but also for minimising fire hazards.

Compartmentation is key

Each critical area in a hotel should be treated as a separate fire



compartment, equipped with fire-resistant barriers and systems that limit the spread of fire and smoke. In case of fire, compartmentation ensures that the damage is contained to the specific area, reducing the risk to other parts of the building. This separation is vital to maintain the integrity of escape routes, guest rooms and common areas.

Safety standards

Fire doors are a critical component of the fire protection strategy for these areas. According to NBC 2016 Part 4 and IS 3614 standards, fire doors should have a fire rating between 1-2 hours, depending on the location and risk assessment. These doors must be kept closed at all times and should be equipped with self-closing mechanisms. Properly



HEMANT KHADSE

CEO, East Corp Group and
Fire & Life Safety Consultant

installed fire doors help prevent the spread of fire and smoke, providing safe passage for evacuation.

Ventilation & exhaust fans

Ventilation plays a crucial role in preventing fires, especially in areas like electrical panels and kitchens. Kitchens, which use heat-intensive appliances, also need proper ventilation to handle smoke and grease-laden air. Additionally, rooms such as UPS rooms must be fitted with flameproof exhaust fans to ensure that any heat buildup is efficiently ventilated without posing a fire risk.

Safety signage

Clear and visible safety signs are necessary to inform personnel and guests of restricted areas. These signs should indicate that entry is allowed only to authorised personnel, and that special precautions are in place in these spaces to ensure safety. Restricted access reduces the chances of accidents by limiting exposure to hazardous areas.

Fire suppression systems

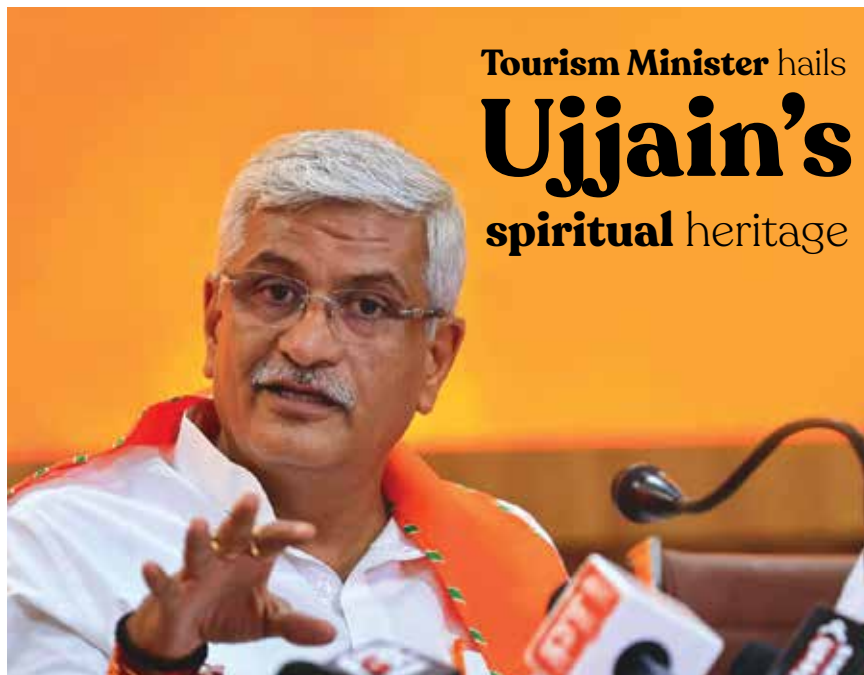
The use of fire suppression systems tailored to the specific needs of each critical area is vital. For instance, tube-based fire suppression systems are ideal for electrical panel rooms, as they provide localised protection in the event of an electrical fire. Similarly, gas flooding systems are recommended for server rooms, UPS rooms and electrical substations, as they can suppress fire without damaging sensitive equipment. In kitchens, a kitchen hood



By implementing effective compartmentation, ventilation, fire doors, suppression systems and safety signage, hotels can significantly reduce the risk of fire accidents

suppression system is essential for automatically detecting and suppressing fires. Recent incidents have made hotel owners and operators more aware of the importance of fire safety in critical areas. It is no longer enough to rely on general fire safety measures; tailored protection for specific areas is crucial. By implementing effective compartmentation, ventilation, fire doors, suppression systems and safety signage, hotels can significantly reduce the risk of fire accidents and ensure a safe environment for everyone. ♦♦





Gajendra Singh Shekhawat, Minister of Tourism, Government of India, recently praised Ujjain's spiritual legacy, calling it a beacon for global tourism. Highlighting the city's illustrious past, he made references to stories of King Vikramaditya's reign and Lord Krishna's education at Sandipani Ashram, underscoring India's historic cultural influence beyond its borders. "Tourist inflow to Ujjain has surged so dramatically that the numbers once seen in a year now arrive in just a week." He credited this surge to the younger generation's revived interest in India's traditions, moving beyond a singular aspiration for the West. He added that India is experiencing a cultural renaissance that will propel it toward becoming the world's third-largest economy.

ROHL inks 70-key resort in Bhopal

Royal Orchid Hotels (ROHL) announced the signing of their latest property in Bhopal, as part of its expansion plan in the North. Developed in association with Regenta Hotel Bhopal Airport, the 70-key resort will be operated under a management agreement. Commenting on the signing, **Arjun Baljee**, President, Royal Orchid Hotels, said, "As we continue to grow our presence across India, cities like Bhopal play an important role in our journey. It is a city on the rise, with a growing business landscape and a strong demand for quality hospitality. This new hotel is designed with today's business traveller in mind, practical, comfortable and well-connected."

Goa toughens penalties to protect tourist spots

Government of Goa has taken a significant step towards ensuring a cleaner, safer, and more visitor-friendly environment by amending Goa Tourist Places (Protection and Maintenance) Act, 2001. Under the revised act, offences will attract a minimum penalty of ₹5,000, which may extend up to ₹1,00,000. This is a significant increase from the earlier upper limit of ₹50,000. In addition, violators may be prosecuted under Section 223 of the Bharatiya Nyaya Sanhita, depending on the severity of the offence. The amendment also introduces a provision for periodic review of penalties. The Department of Tourism will be empowered to re-evaluate and revise, in consultation with relevant authorities, the quantum of fines every two years.



IHCL expands its presence in **Maharashtra** with **two new signings**

IHCL has signed two significant hotel projects in Maharashtra, strengthening its portfolio in the state. The first, a 125-key Ginger hotel in Satara, is a greenfield project that will showcase the brand's lean luxe ethos with contemporary design and efficient service. It will house Qmin, Ginger's signature all-day diner, a conference hall and a fully equipped gym, serving both business and leisure guests. Additionally, IHCL has announced the signing of the 180-key Gateway Bibvewadi in Pune. This property will feature an all-day dining restaurant, specialty dining and a bar, alongside a gym, a swimming pool and 4,000 sq ft of banqueting space with meeting rooms.



Radisson launches D Square Statue of Unity **Kevadia**

Radisson Hotel Group opened D Square Statue of Unity Kevadia. The hotel brings the brand's signature comfort and service to one of India's most visited and culturally significant tourist destinations. Nestled in the scenic Narmada district, the hotel offers guests easy access to prominent attractions such as the iconic Statue of Unity, Ekta Mall, jungle safari, Children Nutrition Park and the serene Narmada riverfront. Select rooms at the hotel offer panoramic views of the Statue of Unity, the tallest statue in the world, as well as views of the surrounding valley and the upcoming Tribal Museum. The hotel's prime location positions it as an ideal choice for both domestic and international travellers.



join hands to boost regional tourism

FLY91 has partnered with Sarovar Hotels to enhance traveller experiences by combining seamless journeys with rewarding stays. The collaboration is designed to boost regional tourism while offering attractive benefits to guests. As part of the tie-up, FLY91 passengers can avail an exclusive 20 per cent discount on room bookings and F&B at Sarovar Hotels in Goa, Sindhudurg, Pune, Bengaluru, Hyderabad and Solapur. The offer is redeemable through direct bookings on the Sarovar website or call centre using the code SAROVARFLY91, validated with a FLY91 boarding pass. In return, Sarovar guests will receive a 10 per cent discount on FLY91 base fares across its operating routes, accessible via both partners' websites. ♦

Get to know your

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Coffee with convenience



Unnwind Coffee from Bldz Refreshments was born from a vision to simplify the preparation of coffee without compromising on taste or quality. It offers two product lines, premium liquid coffee decoction and cost-effective instant coffee powder — both prepared to aid consistency and convenience in hotels and restaurants. The liquid coffee decoction, available in South Indian filter coffee, hazelnut, caramel and vanilla flavours, makes for a café style beverage with no machines or staff required. For large-scale or budget-conscious operations such as breakfast service, buffets or MICE events, Unnwind's instant coffee powder provides a reliable, cost-saving alternative to leading brands, without sacrificing flavour. With Unnwind, you can serve great coffee anytime, anywhere with no compromise on quality. For those seeking a hassle-free, scalable coffee solution, Unnwind is a trusted partner. ♦♦

Technology-led fresh harvest



GrowPro Technology manufactures and installs hydroponic equipment and offers services to help grow fresh, pesticide-free food anywhere without soil. Their installations occupy minimal space, are automated, grow fresh nutritious veggies and have no soil hence create no mess. The brand curates farm-to-table concepts in restaurants and hotels, where fresh leafy veggies and herbs can be grown to be freshly harvested and served to the customers. With their head office in Mumbai, they provide solutions for all kinds of spaces from indoors, outdoors, table tops, to wall mounts. They are a one-stop shop solution for everything hydroponics. They also supply fresh, pesticide-free leafy veggies, herbs, salad greens and microgreens to restaurants, retail outlets, caterers and end consumers. Few of their clients include: Aditya Birla Center, Reliance Corporate Park Ghansoli, Finland International School and BD Somani International School. ♦♦

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