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Auguste Escoffier Endowment was created with the corpus fund of the Department of Catering Science and Hotel Management in the year 2025. This endowment was started with an aim of utilizing the interest of the nucleus fund for conducting seminars. The third endowment will be inaugurated by Mr. D. Srinivasan, Managing Director of Sree Annapoorna Sree Gowrishankar Hotels Private Limited, Coimbatore. Every Year an expert will be invited from the field of Management to promote new thoughts among students and induce them to become a successful Entrepreneur

**B.Sc. CS&HM
STUDENTS**



Dr. N.G.P. ARTS AND SCIENCE COLLEGE

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THIRD AUGUSTE ESCOFFIER ENDOWMENT LECTURE ON

**"An Overview on Entrepreneurship in
Hospitality Sector"**

Organized by

**DEPARTMENT OF CATERING SCIENCE
AND HOTEL MANAGEMENT**

Date: 8th September 2026

Time: 11:00 am

Venue: Kaamindan Hall

SA - 8/9/26

CHIEF GUEST



Mr. D. Srinivasan,
Managing Director of Sree Annapoorna Sree
Gowrishankar Hotels Private Limited, Coimbatore

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Prof. Dr. S. Saravanan
Principal
Dr. N.G.P. Arts and Science College



Mr. D. Srinivasan,
Managing Director of Sree Annapoorna
Sree Gowrishankar Hotels Private Limited,
Coimbatore

Mr. D. Srinivasan is a distinguished hospitality professional and accomplished entrepreneur with several decades of experience in the hotel, restaurant, and food-service industry. He serves as the Managing Director of Sree Annapoorna Sree Gowrishankar Hotels Pvt. Ltd., Coimbatore, and has played a significant role in the growth, development, and sustained presence of the organisation in the hospitality and food-service sector. With extensive professional experience, Mr. Srinivasan possesses valuable expertise in hospitality management, hotel and restaurant operations, entrepreneurship, food-service business, customer experience, and strategic business development.

His professional journey reflects a strong understanding of the evolving hospitality landscape and the integration of traditional hospitality values with contemporary management practices. He has also been actively associated with the wider hospitality industry through professional and industry bodies. His association with the South India Hotels and Restaurants Association (SIHRA) demonstrates his engagement with industry-level initiatives and matters concerning the hotel, restaurant, and food-service sectors. Through his industry involvement, he has contributed to discussions on key issues and emerging opportunities affecting hospitality enterprises in India.

Mr. Srinivasan has demonstrated keen interest in areas such as technology adoption, modern kitchen infrastructure, food processing, automation, operational efficiency, taxation, customer service, and sustainable hospitality practices. His engagement with such initiatives reflects his commitment to strengthening and modernising the hospitality ecosystem.

As an experienced industry leader and entrepreneur, Mr. D. Srinivasan brings a wealth of practical knowledge and professional insight that can significantly enrich industry-academia interaction. His experience provides valuable perspectives for students and faculty in understanding the practical dimensions of hospitality management, entrepreneurship, service excellence, and contemporary business practices. His professional accomplishments, industry engagement, and commitment to the advancement of the hospitality sector make him a valuable resource person, industry expert, and mentor for academic and professional initiatives.