V. M. SALGAOCAR INSTITUTE *of* INTERNATIONAL HOSPITALITY EDUCATION

[An Autonomous Institute Affiliated to Goa University]

Celebrating Over a Decade of Educational Excellence

NURTURING GLOBAL HOSPITALITY AND CULINARY LEADERS



PROGRAMS AT A GLANCE

ADMISSIONS OPEN

Promoted by:

VMSalgaocar Corporation Pvt. Ltd.

www.vmsiihe.edu.in

Raia, Salcete - Goa

Supported by:

MARRIOTT RESORT GOA

Fairfield BY MARRIOTT GOA BENAULIM

B.Sc. International Hospitality Management (3-Year Degree Program)

The B.Sc. International Hospitality Management program, helps the students to develop a critical, analytical and evaluative approach to hospitality management. VMSIIHE uses a perfect combination of hospitality-driven academic learning, practical sessions and strategic tie-ups with the industry to give you the best foundation. Our world class infrastructure, equipped with modern technology & equipment gives your career an edge over others.

HIGHLIGHTS

- This course is designed to produce graduates with all the necessary technical, operational and managerial skills to meet the demands of the international hospitality industry.
- Our education is planned to enable students to learn and practice the core skills identified by the hospitality industry as essential for career success globally.
- Curriculum includes Front Office, Housekeeping, Food Production, Food & Beverage Service, Management subjects like Finance, Marketing, Human Resource, Inventory Management, Event Management, Softskills training and more.
- Professional internship at starred hotels in India and abroad and Placement Assistance Globally.

Awarded The
Best Hospitality Institute of The Year 2025
By FHRAI

Eligibility: Students who have passed 10+2 or its equivalent from Arts/ Commerce/ Science / Vocational stream from a recognized board.

B.Sc. Culinary Arts (3-Year Degree Program)

A modern approach to culinary arts education, the B.Sc. Culinary Arts program consists of a balanced curriculum that combines the latest in contemporary culinary techniques and methodologies as well as courses that help provide a relevant business foundation. Hands-on experience further prepares students for a successful career in culinary arts.

HIGHLIGHTS

- Customized unique curriculum offering strong skill based modules and management experience.
- Faculty with rich teaching and industry experience.
- World-class facilities with fully equipped modern kitchens.
- Robust emphasis on developing managerial and entrepreneurial skills.
- In-depth exposure to diverse cuisines and gastronomic intricacies.
- Professional internship at starred hotels in India and abroad and Placement Assistance Globally.

Awarded The
Best Culinary School Of The Year
By Food Connoisseurs India Awards 2024

Eligibility: Students who have passed 10+2 or its equivalent from Arts / Commerce / Science / Vocational stream from a recognized board.

Life changing Martinhal Scholarship*

Approx. ₹7.5 Lakh Scholarship Support per Student



*T&C apply

TESTIMONIALS



Mr Luis Araujo

Former President of Turismo de Portugal

"So glad to witness the best hospitality in Goa at a school that should set an example. Thank you for being our partner in India."



Mr Kiran Andicot

Regional Vice President, South Asia,
Hotel Development at Marriott International

"It was wonderful to meet Prof. Mirza again and visit the campus. I'm super impressed! Keep up the great work."





TESTIMONIALS



Chef Avinash Martins

Celebrated Chef-Restaurateur: Cavatina & Janot
BRAND AMBASSADOR VMSIIHE

"VMSIIHE is one of the finest institutions we have in our country with the state-of-the-art facilities enabling the students to achieve real life experiences and exposure to the hospitality industry. The management, faculty and students are absolutely at par with any international level hospitality platform. **I am proud to be the Brand Ambassador and associate myself with this beautiful institute.**"



Irene Rodrigues

Parent of Anecia Rodrigues,
B.Sc. Culinary Arts student

"Food is created with love and passion. It is not just an art but a science that demands patience and precision, and a culinary career truly thrives on passion and dedication. My daughter, Anecia Rodrigues, currently studying at VMSIIHE, has always been fond of cooking and aspired to pursue a career in the culinary world.

However, passion alone does not make a great Chef, the right culinary education and guidance are essential. At VMSIIHE, I have seen my daughter learn, grow, and gain real industry exposure with patience, hard work, curiosity, and a positive attitude.

The institute stands out for its discipline, international standards of teaching, and experienced chefs and faculty who impart knowledge with excellence. I am glad to have enrolled my daughter in this National Award–winning hospitality institute, and I truly appreciate the continuous support and mentorship of Prof. Irfan Mirza, Director & Principal VMSIIHE, which has shaped her culinary journey.

As Thomas Keller says, "A recipe has no soul. You, as the cook, must bring soul to the recipe." This is a philosophy the institute embodies everyday."

HIGHLIGHTS

- Industry focused curriculum with practical aspects.
- Faculty with international expertise.
- In-house training hotel with state-of-the-art training labs.
- Professional internship at leading starred hotels.
- Learning opportunities through industry interaction and engagement.
- Placement Assistance in India and Abroad.
- Emphasis on leadership, communication & soft skills.
- State-of-the-art Wi-fi campus.
- On-campus air-conditioned hostel facilities.
- Gymnasium, sports & recreational facilities.
- Swimming pool.
- Safe and secure environment.

INTERNATIONAL LINKAGES

Exchange program with Turismo de Portugal

Member of International CHRIE (Council on Hotel Restaurant & Institutional Education)

Options for Higher Education at Swiss Education Group in Switzerland

To foster academic excellence

For international Internships in Portugal

The illustrious V. M. Salgaocar Group which has established a business legacy in the state of Goa, India has set up a world class Institute, V. M. Salgaocar Institute of International Hospitality Education (VMSIIHE), at its sprawling campus at Manora- Raia, a pristine, verdant village in South Goa, which is an ideal location to learn and get trained in Hospitality Management. The campus is spread over 6 acres, which provides a soothing environment for interestingly competitive and fun filled learning experience. The institute has received accolades and awards and is recognised as one of the leading hospitality institutes in India. Our system of imparting knowledge and skills is driven by highly experienced staff, renowned international guest lecturers, and internships in starred hotels in India and abroad, international study tours and successful placements at 5-star hotels across the globe. The education model is modern yet flexible to accommodate the latest trends/innovation in hospitality. VMSIIHE is the perfect place for students to learn and be nurtured as hotel management professionals and hospitality leaders of the future.

INTERNSHIPS & PLACEMENTS

CONTACT US

V. M. Salgaocar Institute of International Hospitality Education Manora - Raia, Salcete, Goa, India. 403720

admissions@vmsiihe.edu.in/ info@vmsiihe.edu.in

+91-832-6623000/ 9822807814/ 9607998820/ 9607990089