



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

VMSIIE Connect

An Alumni Network

VOLUME II | JULY 2021



VMSIHE Connect



Dear Alumni,
Greetings to you and your family!

Hope you are doing well. As we continue through this tough times due to the pandemic, which has affected livelihood and businesses, especially the sector of tourism and hospitality, I really hope and pray this comes to an end and we bounce back better than before.

As we know many countries including Portugal, France, Germany have already opened up for tourism and I am extremely happy to inform you that we were able to send 25 of our students for internship to Portugal this month.

I am delighted to let you know that our institute has signed an MOU with Swiss Education Group, which runs premier hotel management institutions in Switzerland which includes Cesar-Ritz Colleges and Culinary Arts Academy. The MOU allows our B.Sc. Graduates an opportunity to pursue their higher studies at these prestigious Institutions and gain a significant advantage in their career.

Those interested please get in touch with your alumni coordinator Ms. Alethea Baracho either through Whatsapp or email at the earliest.

I take this opportunity to once again wish you the very best for your future endeavours, take care , stay safe and do continue to keep in touch.

Prof. I.S. Mirza
Director/Principal

VMSIHE Connect



Greeting alumni family,

It feels amazing to bring out the 2nd edition of our alumni newsletter VMSIHE Connect. Let us use this platform to stay connected, inspire and motivate each other through the journey of life especially in this tough times prevailing the entire globe.

As we head into the hustle and bustle of a new academic year, I'd like to thank all our alumni for their continued support, engagement and advocacy. Remember the gift of time is one of the most immeasurable gifts you can give. Our continued success depends on it!

A special shout out to all the alumni who have sent in their amazing and inspiring journey stories and made this edition a success. I hope that their experiences inspires each and everyone of you. We are together on an embarking journey that would benefit the Alumni, the Institute, and society at large. We would love to listen and interact with you and also know your success stories as VMSIHE alumni.

Last but not the least, please make sure you like follow us on all our institute social media handles and be part of our VMSIHE family.

Wishing all of you the very best for your future endeavors!
Stay safe and stay healthy.

Alethea Baracho
Faculty Alumni Co-ordinator

VMSIHE Connect

THE JOURNEY IS JUST AS IMPORTANT AS THE DESTINATION;
ALUMNI STORIES

The key to realizing a dream is to focus not on success but significance, and then even the small steps and little victories along your path will take on greater meaning.

- Oprah Winfrey

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Joana Luis (Batch 2017-2020)

I graduated from VMSIHE in 2020. Presently I am a cake artist and run my business from home in my beautiful village of Carmona.

I did my internship in Pastry and Bakery at Anantara Vilamoura Resort in Portugal which helped me sharpen my skills in pastry. I was always interested in bakery and pastry but never thought of starting my own business.

After completing my graduation the plan was to take up a job, but due to the pandemic, that did not work out. I was always an outgoing person but this world crisis forced me to stay home for my safety as well as for the safety of others. It started draining me as I had nothing to do other than answer my Third year final exams.

I was emotionally and mentally drained from all the stress that came with my change in lifestyle due to the virus. I used this as an opportunity to do something that would keep me busy and occupied. I started working on my bakery skills and started baking and posting pictures of my creations on social media.

I never intended to start my own business until I started getting positive feedback from my family and friends about my bakes. I started practicing even more and got more confident and finally started a brand under the name BAKESCAPE. I decided to give my business this name because it helped me escape the situation through baking.

As soon as I started my business, I started getting many orders. It was tough at times to get ingredients during pandemic and the lockdown. But I always found a way to make things possible.

I started baking and preparing customised desserts and Cakes. Mostly Cakes. I made sure that my clients get the best quality and service every time they order.

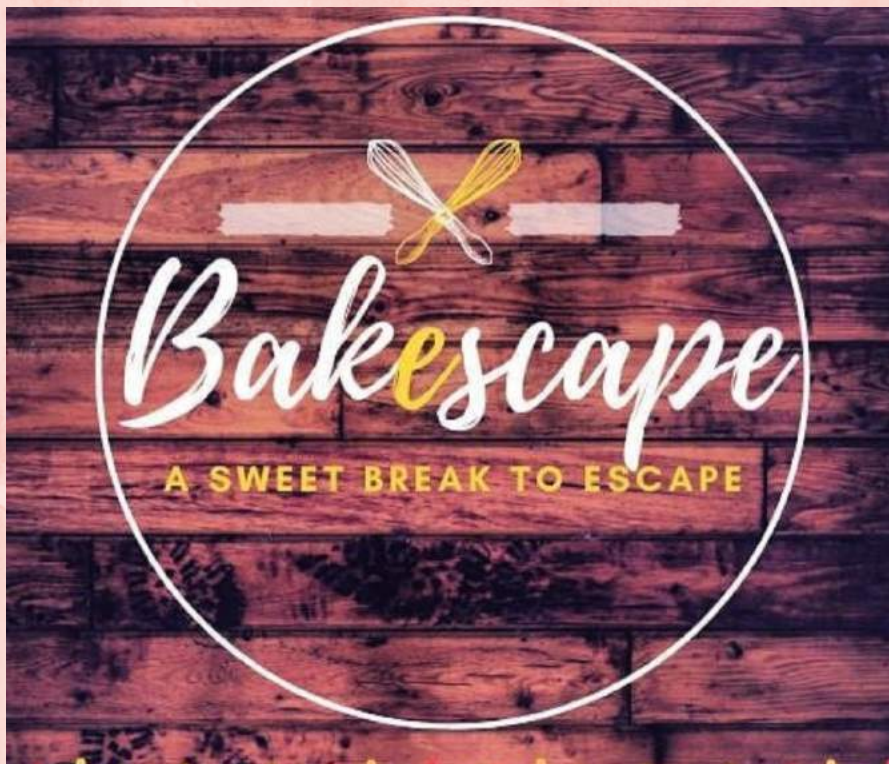
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In a few months' time, my little venture of BAKESCAPE got featured on 'The Navhind Times' and 'The Goan Wartha'. Cafe herald featured one of my Christmas posts during the Christmas season.

I also got recognised by FBAI for my home business.

Time has indeed made me a better Cake artist and I'm learning and growing every day to be an Outstanding Cake artist.



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THE JOURNEY IS JUST AS IMPORTANT AS THE DESTINATION; ALUMNI STORIES



Clarissa Pereira (Batch 2017-2020)

“If opportunity doesn't knock, build a door.” – Milton Berle

Here I was, fresh on the threshold of completing my graduation at V. M. Salgaocar Institute of International Hospitality Education, dreams and plans for making it big, step by step, through hard work and perseverance in the hospitality industry, to be in my comfort zone –the space of the kitchen where even as a kid I’ve always had the love for cooking. But then Covid-19 decided to make an entry. And millions of dreams like mine shattered. It brought despair and helplessness to all in every walk of life. The wait and the struggle has been on-going.

But this did not let people down for long. People began to come out of this helplessness and start their own ventures, however small it might have been. I’ve seen people start their own business out of nothing which gave me inspiration. Being young and unexperienced I wasn’t sure how to start off on my own. I waited for a while for things to get better, but in vain. Time had come to do something, to keep that passion for cooking and baking alive. I just couldn’t think of sitting idle. But I had my fears – what if I don’t succeed? Would I be any good? What if I fail? But then again I wouldn’t have these answers unless I started and learnt on my own. I always need to keep this in mind – “To make it big- I need to start somewhere, no matter how small it may seem at first.”

As a kid, I’d watch cartoons and was fascinated with the animated Choco chip cookies they’d eat. I craved to eat the same, but never found the right kind of cookie indulgence. So I imagined that I would someday make them real nice and soft, filled with loads of chocolate!! At first, I started experimenting on my own. Creating my own new recipes the chewy and soft kind. The Nutella stuffed cookie was my first try, as I always loved the idea of chocolate bursting out into my mouth as I would eat the cookie. Once I got the right balance of ingredients, I went on to try other types like butter based, chocolate based and special cookies. I started baking for family and neighbors. People appreciated and persuaded me to take orders. That’s when I actually thought of starting on my own. People said that my cookies were unique in combination. And as far as I knew, not many people dealt with homemade cookies. And that’s how my humble journey began. My mind was set. I was no longer feeling hopeless. I was happy!

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I went ahead and prepared a menu that consists of a variety of cookies. I created a logo which shows a little chef that looks somewhat like me, with my signature smile! I named it “The Butter-Flour Affair” as I wanted to try my hand with cookies first before venturing into other pastries. It started off with one order and gradually the orders kept coming in. Every single day I’ve had plenty of orders. It was fulfilling to do something for a change. I bake with love and that’s the secret ingredient. It gives me a sense of fulfillment. Customer satisfaction and appreciation keeps me going.

The start has been good, I’m still at the beginning of my venture and I do have a long way to go. Business is slow for now. But then that’s how business is. I have to keep going forward with a positive mind. I’ve created opportunities for my self- to learn, to grow, to experience, to experiment – and that’s what I have to keep doing.



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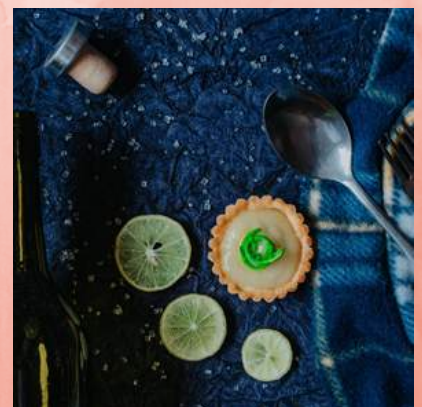
Zahur Virani (Batch 2016-2019)

Dear reader, as you may be aware, being a student at VMSIHE, we were always taught to chase perfection. The first step to success for any of us would normally be getting 'the' perfect job at 'the' perfect hotel.

And so I found mine at Grand Hyatt. It was not easy but little did I know, success always comes with a surge of struggles. The perfect job didn't work out for me. It took me a while to find my way through a period of deteriorating mental health and the never ending feeling of not being enough.

After weeks of looking out for vacancies, I finally landed as a business developer in the land of Bennet & Bernard. B & B is a private owned company with its operations in real estate and gastronomy in Goa & Portugal. It gave me a whole new outlook on life. With months of business plans, presentations and research on setting up new projects in the FMCG section, I learned a lot about entrepreneurship.

On account of the pandemic outbreak and the financial struggles the company was going through, a number of employees were compelled to resign. This is when I decided it was best to start something new and take from what I learnt after a whole year. For me, believing in myself was the route to success. You never give up, no matter what. Using this not so secret mantra, I was soon baking happiness from home and spreading smiles through the food I made. During such times, when most businesses were suffering, I made myself productive. It is a deep passion for food that keeps me going. For many, I have already reached success, but it's still a long way to go.



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Nadia Aguiar (Batch 2016-2019)

"I am Nadia M. R. Aguiar, owner of Bake My Day. I am based in Colva Goa. I started my small business in 2018 selling brownies and cupcakes and then moved to customised cakes and other desserts.

Over the past few years I have developed my skills, taking on challenges I haven't dealt with before, like the ever-changing trends in cake decorating and designs and fulfilling the demands of my clients.

Being a part of VMSIIE has been a great learning experience for me as well as my internship to Portugal and my time at Grand Hyatt Goa. They helped me acquire knowledge and skills to start my business and how to produce as per my clients' desires.

Every day I learn something new - whether it be a new technique or concept or new information to help grow my business and understand my client's needs better. I aim to always give my clients the best I can offer and their satisfaction is most important to me."



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Erika D'Souza (Batch 2015-2018)

I was lucky enough to be given the opportunity to run a cafe at the Museum of Goa called the MOG Art Cafe. The partnership with Dr. Subodh Kerkar was an exceptional experience as I got the chance to put in play everything that was taught to us at VMSIHE.

Being in partnership meant that I was responsible for an equal amount of benefits & mishaps that would happen from hiring new staff to making sure all equipment were working , from daily purchases to creating a new menu. I was doing it all. Also, preparing the cafe for events that happened every weekend with celebrities and artists such as Pooja Bedi, Nafisa Ali, Manjri Varde and many more. I was encouraged to move out of my comfort zone and push my limits. Nevertheless, I surprised myself of how I was able to exceed my expectations and add this milestone to my personal achievements.



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Shivraj Yadav (Batch 2015-2018)

I've had an amazing journey from being a student of VMSIHE to being the owner of 'OUZO', a multi-cuisine restaurant in Candolim Goa.

I passed out from VMSIHE in 2018, and then completed a 12 month internship at Lake and Spa resort Vilamoura Portugal. Once I was back from Portugal, I worked with Black Vanilla Gourmet store in Panjim Goa.

Financial security through hard work, dedication and the business experience at the workplaces I was associated with ignited the spark of starting my own venture.



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“One of the most enriching experiences of my life. Thank you to the faculty and staff for being so encouraging and nurturing. VMSIHE will always be special to me. A special thanks to Prof. Irfan Mirza for being the great teacher he is. His fierce dedication to his craft and purpose continues to inspire everyone around him.”

- Ujjwal Tripathi

Mr. Ujjwal Tripathi (Batch 2015-2018) was invited as the guest of honour at the 25th Anniversary Masquerade themed banquet and felicitated by the management for his successful entrepreneurship and being a good role model to our students. We are so proud of his journey from a VMSIHE student to an entrepreneur. He is now the Managing partner of “Sweet Nation” a one – stop shop for fine Indian vegetarian cuisine. We wish him all the very best for all his future endeavours.



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**THE BEST THINGS IN LIFE ARE THE PEOPLE WE
LOVE, THE PLACES WE'VE BEEN, AND THE
MEMORIES WE'VE MADE ALONG THE WAY**



Welcoming Batch 2017-2018 into the VMSIHE
alumni family

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- B.Sc. International Hospitality Management (3 years)
- M.Sc. International Hospitality and Tourism Management (2 years)

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Do what you can, with what
you have, where you are."



- Theodore Roosevelt.