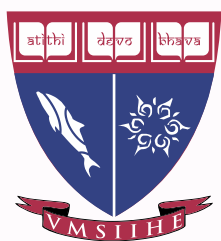


BROCHURE

Creating Global Hospitality and Culinary Leaders



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Affiliated to Goa University

ISO 9001 : 2015
ISO 14001 : 2015

www.vmsihe.edu.in

Supported by



Promoted by





CHAIRMAN'S MESSAGE



Welcome to V. M. Salgaocar Institute of International Hospitality Education, Goa, where we shall educate the next generation of leaders for the world's hospitality Industry. Build your knowledge and hone your skills under the able guidance of an enlightened and dynamic faculty. Graduate into an outstanding group of corporate leaders and entrepreneurs who can take hospitality to new heights around the globe. "Discover your Path to Hospitality Leadership Through Practice".

Our vision is to be the best educational institute in international hospitality management creating world class leaders committed to excellence.

Our mission is the advancement of knowledge and leadership, and to develop the full intellectual and human potential of students through a commitment to excellence in learning, teaching and collaboration with the industry.

Our hallmark is to create and share new knowledge to power hospitality forward. Our curriculum shall provide academic rigor and a practical exposure to the demanding needs of the hospitality industry and personalize our students experiences, both in and outside the campus. Our faculty members are internationally recognized experts in hospitality management education and industry. Our faculty and students will work with business leaders to develop new ideas, theories and models that improve strategic, managerial and operating practices in the hospitality industry.

We invite you to join us on this memorable journey.

Dattaraj V. Salgaocar

DIRECTOR'S MESSAGE

The hospitality industry accounts for more than one-tenth of global GDP and is going to be the single largest employer globally. The trend is visible closer to home where the Indian tourism and hospitality industry has emerged as one of the key drivers of growth among the service sector in India.

In an ever changing industry which has new hospitality sectors springing up annually, the need for skilled professionals has never been higher. Trained professionals have an advantage over untrained graduates seeking employment opportunities in this burgeoning industry.

At VMSIHE, we offer you a unique curriculum and a world class infrastructure to prepare you for the ever challenging needs of the hospitality industry.

The three-year full-time degree program at VMSIHE is designed to equip the students with practical training and necessary skill sets with special attention to personality development, professional attitude and leadership qualities, which are a requisite to be a global manager of repute.

Our well qualified team will assist and guide you on all aspects of your progress during your tenure with us. On your part, we expect you to be hardworking, dedicated, self-motivated, eager to learn and enthusiastic.

We will ensure that you enjoy the learning process, gain skills, knowledge and an attitude to achieve your goals, and be successful in your chosen career.

Welcome to the VMSIHE family.

Prof. I. S. Mirza, CHE



Mission

Our mission is the advancement of knowledge and leadership and to develop the full intellectual and human potential of students through a commitment to excellence in learning, teaching and collaboration with the industry

Vision

Our vision is to be the best educational institute in international hospitality management creating world class leaders committed to excellence

Core Values

Commitment

We commit to excellence in hospitality education & training, to create opportunities in keeping with the Vision and Mission of the Institute.

Integrity

We instill ethical practices among faculty, staff and students to foster integrity in all actions.

Excellence

We offer academic excellence through personalized education, effective teaching and a belief in lifelong learning to meet expectations.

Accountability

We take ownership and perform in a manner that makes us responsible and accountable to all our stakeholders.

Diversity

We encourage diversity and inclusiveness to ensure a vibrant learning community.

Professionalism

We personally commit to continuous improvement and professional growth.



AFFILIATED TO GOA UNIVERSITY

From a modest beginning in 1985, Goa University over the past 35 years, established itself and has made a significant impact at the national level in various areas of specialization and draws students in select disciplines from across the country and internationally.

SUPPORTED BY GOA MARRIOTT RESORT & SPA

The promoters are associated with Marriott International Inc. having set up the first Marriott property in India. Marriott has assured VMSIHE its full support, regular inputs which will be incorporated in the institute's curriculum, arrangement of special guests lectures, demo sessions, training programs and help in placement of students.



GOA - INTERNATIONAL TOURISM & HOSPITALITY HOTSPOT

The sunshine state of Goa boasts of a glittering paradise of sun, sand and surf. It draws a number of people from across the country and abroad to take delight in this beautiful paradise state. The architectural wonders, monuments, forts, lush green fields, waterfalls, pristine beaches, favourable climate and spectacular fauna makes Goa a true destination of exploration. The centrally located Goa University and ever increasing variety of colleges contribute to make Goa a learning hub.



VMSALGAOCAR CORPORATION PROFILE

V. M. Salgaocar Group of Companies was established in Goa in 1952 under the visionary leadership of founder Chairman, the late Mr. Vassudev M. Salgaocar. Drawing from the rich experience of an illustrious past, the company has a clear vision for the future. The vision is backed by an enlightened leadership, a talented team of executives and a committed work force, enhanced by modern technology and business dynamics. VMSalgaocar Corporation Pvt. Ltd. (VMSC) owns and operates Goa Marriott Resort & Spa, an upscale 180 room 5-star Resort Hotel with award winning hospitality. The company also owns other assets, and is in process of expanding its business activities from mining into hospitality and education. The group runs a NAAC accredited law college and has been contributing to the welfare of the people of Goa for decades. V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) was set up in the year 2014 by VMSC. Mr. Dattaraj V. Salgaocar is the Chairman and owner of VMSC.

VMSIHE PROFILE

The campus is spread over 6 acres of land, with a state-of-the-art infrastructure providing a vibrant environment for interestingly competitive and fun filled learning experiences. The institute offers a 3-Year Degree - B.Sc. International Hospitality Management, with an industry focused curriculum in line with European standards.



CAMPUS SPREAD OVER 6 ACRES OF LAND

HIGHLIGHTS OF VMSIHE

- ♥ Industry focused curriculum with practical aspects
- ♥ Faculty with international expertise
- ♥ Sophisticated training laboratories
- ♥ In-house training hotel
- ♥ Professional internship at leading starred hotels
- ♥ Varied exposure to industry
- ♥ Internship and placements 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



OUR COURSES

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.

M.Sc. International Hospitality and Tourism Management (2-Year Post Graduate Degree Program)

The M.Sc. International Hospitality and Tourism Management program (M.Sc. IHTM) offered by V. M. Salgaocar Institute of International Hospitality Education, is structured to meet the educational needs of young hospitality graduates who aspire to be managers, entrepreneurs, educators and other professionals in business and in the industry.

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

The 3-year degree, B.Sc. – International Hospitality Management having academic support from Dublin Institute of Technology - provides a challenging program that will help the students to develop a critical, analytical, and evaluative approach to hospitality management.

The students begin with a solid grounding in fundamentals of hospitality service, as well as courses in managerial competencies for skills, specializations and advanced management skills.

The course is designed to produce graduates with all the necessary technical, operational and managerial skills to meet the demand 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 it is essential for a successful global career. These include food and beverage service, culinary skills, rooms division, leadership, teamwork, motivation, customer service, finance, marketing, human resources and cultural awareness.

B.SC. INTERNATIONAL HOSPITALITY MANAGEMENT (3 YEAR DEGREE)

COURSE STRUCTURE

YEAR 1

SUBJECT NAME

TRIMESTER 1

Applied Communication 1
Computer Applications
Management Process 1 Hospitality Tourism, Leisure & Event
Fundamentals of Accounting
Introduction to Drama
Food & Beverage Service Operations
Introduction course in Food Microbiology

TRIMESTER 2

French
Foundation Course in Front Office
Foundation Course in Accommodation Operations
Baking and Pastry Arts
Management Accounting-Costing & Decision-Making
Hospitality Management Operations (Bar Management)
Appreciation of Music
Introductory Food Science

TRIMESTER 3

International Human Resource Management
Foundation course in Food & Beverage Service Practical And Food Production Theory & Practicals
Database & Industry Software
Report Writing
Basic Nutrition

YEAR 2

TRIMESTER 4

Financial Accounting
Food & Beverage Management
Front Office Management / Accommodation Management

Front Office Management /
Accommodation Management

Presentation Skills /
Interview Facing Skills

Management Process 2 Hospitality Tourism, Leisure & Event

Food Production Operations Theory & Practical

Sustainable Tourism

TRIMESTER 5 AND TRIMESTER 6

Professional Internship (6 months)

YEAR 3

TRIMESTER 7

Management Accounting- Planning and Control

Hygiene Health & Safety

Management Information Systems

International Hospitality Management

Marketing for Hospitality, Tourism & Leisure

Film Studies

Hospitality Law

TRIMESTER 8 Internship Seminars

Research Methods

Strategic Management

Marketing Strategy for Hospitality, Tourism & Leisure

Event Management

Organisational Behaviour 1

Media & Public Affairs

Cultural Studies

TRIMESTER 9

Organisational Behaviour 2

Financial Management

Data Analysis

Dissertation

Revenue Management

Case Analysis

Social Psychology

B.SC. CULINARY ARTS (3 YEAR DEGREE)

COURSE STRUCTURE

YEAR 1

SUBJECT NAME

SEMESTER 1

Foundation Course In Culinary Arts Theory -1
Foundation Course In Culinary Arts Practical -1
Foundation Course In Bakery and Pastry Arts Theory -1
Foundation Course In Bakery and Pastry Arts Practical -1
Hygiene Health And Safety
Applied Communications
Culinary French
Fundamentals of Accounting
Introduction to Drama
Social Psychology

SEMESTER 2

Food Production Operations - Indian Cuisine Theory -1
Food Production Operations - Indian Cuisine Practical -1
Foundation Course In Food And Beverage Service Theory
Foundation Course In Food And Beverage Service Practical
Basic Nutrition
Report Writing Skills
Computer Applications
Introduction Course in Beverages
Food and Beverage Controls
Personality Development
Gastronomic Tourism

YEAR 2

SEMESTER 3

Foundation Course In Culinary Arts Theory -2
Foundation Course In Culinary Arts Practical -2
Foundation Course in Bakery and Pastry Arts Theory -2
Foundation Course in Bakery and Pastry Arts Practical -2
Introductory Course in Food Microbiology
Fine Arts in Culinary
Mass media in Gastronomy
Introduction to Wines
Computer Applications in Food Production

SEMESTER 4

Food Production Operations -Indian Cuisine Theory 2
Food Production Operations - Indian Cuisine Practical -2
Introduction to International Cuisines - Theory
Introduction to International Cuisines - Practical
Carving and sculpturing skills
Fundamentals of Entrepreneurship
Slow Food
Interview Facing Skills
Consumer Behaviour

YEAR 3

SEMESTER 5

Professional Training, Report and Seminars

SEMESTER 6

Kitchen Management – International cuisine
Introductory Food Science
Gastronomic Science
Food and Wine Pairing
Hospitality Law
Facility Management
Marketing Management 1
Cruise Catering
Environment Management
Event Management

M.SC INTERNATIONAL HOSPITALITY & TOURISM MANAGEMENT (2 YEAR DEGREE)

COURSE STRUCTURE

YEAR 1

SUBJECT NAME

SEMESTER 1

Advanced Hospitality Management

International Tourism Management

Advanced International Human Resource Management

Advanced Revenue Management for Hospitality

SEMESTER 2

Management Information Systems in Hospitality

Methodology of Teaching

Entrepreneurship in Tourism

Advanced Marketing Management

SEMESTER 3 Optional Courses (any 4)

Event Management

Educational Management and Administration

Negotiations and Conflict Management

Cruise Line Management

Travel Agency and Tour Operations Management

Leadership

YEAR 2

SEMESTER 4

Internship 8 weeks (2 months) December-January

Sustainable Tourism Management

Advertising Management in Tourism

Consumer Behaviour

Marketing Research

Resort Management

TEACHING STAFF

NAME	DESIGNATION
Irfan Mirza	Director/ Principal
Sebastian Breitingger	Professor – Culinary Arts
Sujatha Madhavan	Associate Prof.- Food Production
Gauri Patil	Asst. Prof.- F&B Service
Supriyanka Govekar	Asst. Prof.- General Management
Nelissa Alcasoas	Asst. Prof.- General Management
Frazer Rodrigues	Asst. Prof.- General Management
Alba Maria De Sa	Asst. Prof.- General Management
Megha Kailash Bagde	Asst. Prof.- Accommodation Operations
CMA Shameem Mohammed Javed Memon	Asst. Prof.- Financial Accounting
Suphal Ritesh Naik	Librarian

VISITING FACULTY

NAME	DESIGNATION
Samantha Noronha	VF- Hospitality Law
Nisha Nair	VF- Computer Applications
Mini Ribeiro	VF- Applied Communication & Introduction to Drama
Marissa Ashwarya Coelho	VF- Microbiology (Food Science)
Sanjayan T. S.	VF- Methodology Of Teaching

ADMINISTRATIVE STAFF

NAME	DESIGNATION
Dr. Marie Raj	Administrator
Martha Rebello	Compliance Officer/Academic Co-ordinator
Amelia Edna Castro Cota Cruz	Sr. Manager - Marketing and PR
Sandeep Bandodkar	Chief Engineer
Anup Bhat	Assistant Manager- Accounts
Jinnie Rodrigues	Sr. Executive cum Training & Placement Co-ordinator
Valerie Jacques	Counsellor
Alethea Baracho	Counsellor
Sudhir Desai	Executive Corporate Communications
Sushma Lotliker	Executive Admin
Nagraj Naik	Purchase Executive
Sherlaine Viegas	Officer Marketing
Ezequiel Diniz	Sr. Officer- Accounts
Sudesh Vinayak Verenkar	Sr. Officer- Accounts
Ashwin Sawant	Sr. Officer Software Support
Sharada Prabhu	Sr. Officer- HR
Issac Mathew	System Administrator
Virender Singh Parmar	Hostel Manager cum Security Supervisor
Manisha Borkar	Accounts Officer
Chaitra Phaldesai	Purchase Officer
Rajesh Gopal Naik	Jr. Officer- Stores
Gagan Biradar	Asst. Administrative Officer
Aditi Vinayak Sawant	Asst. Administrative Officer
Beverly Steffie Fernandes	Asst. Training & Placement Co-ordinator

SUPPORT STAFF

NAME	DESIGNATION
Shreya Ramarai Keni	Front Office Assistant
Belinda Baracho	Telephone Operator
Janet Fernandes	Telephone Operator
Vikraman Pillai D	Senior Supervisor
Sharayu Nagueshkar	Cafeteria cum KST Supervisor
Anil Gaonkar	Electrical Supervisor cum GTM
Sarfaraj Madiwale	Supervisor AC Kitchen Equipments
Manjunath Halabar	Plumber/ GTM
Dylan Miranda	Electrician/ GTM
Vinayak Chari	Electrician/GTM
Anant Naik	GTM / Electrician
Chandrax Gunagi	Electrician/ GTM
Ramappa Navalolli	GTM (painter / polisher / civil helper)
Sagar Uday Gaonkar	AC Tech/ GTM
Pir Raffi M.	Driver cum Office Asst.
Johnkutty George	Stores Assistant
Maksud Ali Khan	COMMIS I
Ramesh V. Singh	COMMIS I
Sarfaraz Khan	COMMIS I
Dinesh Mukhia	COMMIS I
Rajib Darjee	COMMIS II
Preetamsingh S Rajaput	COMMIS III
Sushil Prabhudessai	Purchase Asst. cum driver
Sabeer Sayed	Gymnasium Instructor
Jesmina Alvares	Kitchen Helper
Kevin Pereira	Cafeteria Assistant

AWARDS AND ACCOLADES



The Institute is recognised for its commitment in setting high standards in the education sector. VMSIHE students are trained to global standards and their conduct and performance is well appreciated by the industry. Some of the awards presented to the institute are Swachhtam Mahavidyalaya Samman for 3 consecutive years, Social Responsibility award for Education Excellence, The Best Education Institute of the Year, Outstanding Achievement Award for Education Excellence, Great Indian Institutes 2018-19, “Brand Leadership Award. Students of VMSIHE have received accolades from the industry for their performance during the internship tenure, won several awards during intercollegiate events and after completion of the 3-year degree program are absorbed by some of the leading hotels.

WORKSHOPS CONDUCTED BY INTERNATIONAL FACULTY

The Institute invites internationally renowned resource persons with hospitality background to conduct workshops at the Institute campus so that the students are abreast with the developments in the international hospitality industry. In the recent past, International Chefs from renowned Institutes of the likes of Pastry Chef Frederic Deshayes from Le Cordon Bleu, Paris, Pastry Chef Yann Muriset and Program Manager Alain Muller from, Culinary Arts Academy Switzerland conducted workshops at the institute.



INTERNATIONAL LINKAGES



Higher Study Programs in Switzerland : Swiss Education Group

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) has signed a Memorandum of Understanding (MOU) with the prestigious César Ritz Colleges Switzerland.

The MOU allows students of VMSIHE who have successfully completed the Bachelors programme to progress towards higher studies in Master of Arts Hospitality and Tourism Entrepreneurship, a Master of Arts in Culinary Business Management and a Swiss Grand Diploma in Pastry and Chocolate Arts.

Academic Support - TU Dublin, Ireland

TU Dublin has been a pioneer in technological higher education for over 125 years. The school of Hospitality Management and Tourism at TU Dublin is the largest and sole provider of Hospitality, Tourism, Leisure and Event Management Education in Ireland since 1941.



Exchange Programme - Turismo de Portugal

V. M. Salgaocar Institute of International Hospitality Education has tied up with Turismo de Portugal for a 'Collaborative International Training and Education Programme'. This is a six week specialised programme focusing on training students and mentoring teachers after which, participating students and teachers receive a certificate of training. **VMSIHE has signed an MOU with Martinhal Family Hotels in Portugal to help the students gain practical experiences in the industry.**



Study Tour And Higher Studies in Switzerland

The institute facilitated study tour gives students the opportunity to spend quality time in the Alps of Switzerland, an internationally acclaimed tourist destination. The study tour in the past included visits to manufacturing plants, breweries, vineyards, renowned hospitality institutes and a few of the exotic tourist destinations in Switzerland. The successful students, also have an opportunity to pursue culinary/hospitality higher studies in Switzerland.



INTERNSHIPS

Internships set the foundation of professional development and foster experiential learning. Twenty four weeks of training in reputed five star hotels is mandatory and part of our course. Training in all four departments front office, housekeeping, kitchen and F & B service is required. The internship gives you an opportunity to enhance your knowledge and skills you have acquired during the theory and practical sessions. Students with good academic and leadership grades, as well as the right attitude and behaviour, are selected to intern abroad by the Institute.

PLACEMENTS

The training and placement cell of VMSIHE prepares you to take the corporate leap and face interviews. VMSIHE contacts five star hotels across India and Abroad, and invites them for campus placements. Reputed hotel chains like Taj, Oberoi, Marriott, Hilton and Hyatt are invited to conduct campus interviews.



INDUSTRIAL AND FIELD VISITS

Devaaya Resort

The S.Y. B.Sc students of VMSIHE were taken for an educational field trip to Devaaya Resort situated on Diwar Island, on 09th March 2019 as part of their Sustainable Tourism Project. The GM of Devaaya along with his staff gave the students a warm welcome and given a tour of the property.



Alila Diwa & Heritage Village Club

The T.Y. B.Sc of VMSIHE visited Alila Diwa & Heritage Village Club as part of their International Hospitality Management subject to give them an exposure as to how a hotel/resort functions. The visit provided an insight to the internal working of hotels/resorts and offered a practical perspective on the world of work. The students were taken to all the different section/departments of the hotels and were briefly explained about the same.



Saraya Ecostay

S.Y. B.Sc students were taken to Saraya Ecostay, as part of their sustainable tourism project. The students learnt about ecostay inspired and influenced by the landscape which it sits within, and the use of construction materials which are natural, such as mud, clay, bamboo and leaves. They students were shown the eco-stay and natural living accommodation- earth houses and tree houses. They were also introduced to the workforce who comprised of members from all over India, resulting in a rich culmination of knowledge and experience in traditional building methods and the construction of sustainable living environments.



Stone Water Eco Resort

T.Y. B.Sc students were taken to Stone Water Eco Resort as part of their sustainable tourism project. The students developed a deeper understanding of sustainability and assess the ways that sustainability measures can be adopted. The purpose of going to Stone Water Eco-Resort was to educate the students and make it a responsible travel to natural areas conserving the environment.



Tambdi Surla

The S.Y. B.Sc students were taken to Tambdi Surla which is considered as one of the eco-tourism & heritage site in Goa, as part of their sustainable tourism subject. This field trip was organised to provide an opportunity for students to understand the importance of being a responsible tourist and to analyse the negative impacts of tourism activities on the environment & the local community.



EVENTS AND HAPPENINGS

Crab Catching at Curtorim

Students of VMSIHE accompanied by the Director/Principal Prof. Mirza on a "Crab Catching Drive" at the Muxer river and the Khazans in Curtorim



Hospitality Career Expo

Leading hotel brands from Goa and different parts of the country participated in the one day Hospitality Career Expo organised by V. M. Salgaocar Institute of International Hospitality Education.

Themed Night organized at VMSIHE

Theme Banquet "Moulin Rouge" organized by Students of the F.Y. B.Sc. International Hospitality Management at the institute



Workshops organized by S.Y. B.Sc students of VMSIHE

A group of S.Y. B.Sc. students of VMSIHE organised two workshops one on "Fundamentals of Baking" for students and members of Aathma Vishwas Society, a vocational training centre for the differently abled at the Institute's bakery.

The second workshop was on 'Table Etiquettes' and a demonstration of a 'Tiramisu' dessert for the 9th standard students at the Holy Family High School.



Avengers Theme Night by F.Y. B.Sc Students

F.Y.B.Sc. students VMSIHE organised banquet themed "Avengers" as part of F&B and Food Production practicals.



Community Service by VMSIHE

As a part of the Community Service of the institute, V.M. Salgaocar Institute of International Hospitality Education reached out to the Raia Panchayat and donated fifty Dustbins to them in August 2019, contributing towards the cleanliness of the vicinity. VMSIHE participates in many Community Service activities to improve the welfare and livelihood of the community.



Chocolate Making workshop by Cuisine Club

Cuisine club of VMSIHE organised a one day workshop to introduce students to the art of preparing pralines and homemade chocolates and to create business opportunities with these hand crafted chocolates.

Kombucha workshop at Radisson Blu Hotels and Resorts

Students of VMSIHE attended a Kombucha workshop at Radisson Blu Hotels and Resorts in Cavelossim. Ms. Pratyusha who conducted the workshop is an expert in Kombucha making. She introduced the students to the probiotic beverage, called Kombucha which is made by the fermentation of sweetened black tea or green tea using a special culture. The students had a five course Kombucha pairing degustation menu and received a certificate after the enlightening workshop.



TESTIMONIALS



Being a student for three years at this prestigious institute, it is evident that every product of this institute is destined for greater achievement. The faculty with their rich experience and expertise, imparts knowledge to the students by using modern techniques effectively, which is an ode to the state of the art infrastructure on a six-acre campus. It is a blessing in disguise to be located in an evergreen environment, away from the hustle of the city as it provides a calm surrounding for students to learn, play, and stay on the campus. All-in-all, it's a great course, with great infrastructure, teaching faculty and staff and amazing colleagues!

- Ujjwal Tripathi (Batch 2015-2018)
Managing Partner
Sweet Nation & Nanbai Bakery



When you spend 3 years in a place like VMSIHE with a culture like ours, you just learn to carry yourself like a true professional of the industry. The college demands that of you. It gives you an edge and you can really see the difference when you step into the industry. Good habits are imbibed in you and it goes a long way. I also feel like it is an environment where you receive a lot of support from the people around you which facilitates your learning and growth. All these aspects of the college played a big role in me getting into a good program. The world class facilities are like the icing on an already delicious cake!

- Sahil Essani (Batch 2016-2019)
Restaurant Manager
Taj Mahal Hotel, New Delhi



I would like to take this opportunity to thank Prof. Mirza, Director/Principal of my Alma Mater VMSIHE for training me to work hard and never give up. I have been working for 4 months now at IHG Multi-Complex property of Crowne Plaza Dublin Airport and Holiday Inn Express Dublin Airport in the Republic of Ireland. My Bar Manager and my Food & Beverage Director are very happy with my performance. I was awarded the Food & Beverage Employee of the Month for February. I remember, before I joined the Institute I was a lethargic person and when I graduated, you groomed me into a thorough professional. Once again thank you Prof. Mirza and all the faculty at VMSIHE

-Slydon Fernandes (Batch 2017 -2020)

Working in Jumeirah Messilah Beach Hotel and Spa- Kuwait was an absolute pleasure. It gave me the experience and the exposure to groom myself into becoming the best I can be in the profession that I have chosen. Working under my mentors and managers was a wonderful opportunity to sharpen my skills and knowledge.

However, none of this would be possible without the guidance and teachings of Professor Irfan Mirza. His knowledge that he imparted upon me and my entire batch was something that allowed me as an intern to stand out, and do my very best with the opportunity that I was given.

To my exceptionally talented teachers, Mr. Sebastian Breitingger and Mr. Rodwin Rodrigues, Ms. Gauri Patil, thank you for the countless hours and efforts that you put into shaping and preparing us students for the work field.

My gratitude goes to the entire Salgaocar family for their support and encouragement.

- Sarah Shania Miranda (Batch 2018 -2021)

Right from day one this remarkable institute has instilled in me responsibility and leadership, something that I didn't know I possessed until I was taught to channel my energy and passion into my work and education. Everyday you get up motivated for another day and strive to be your best. You want to be a key member of a great team and learning becomes an inspiration.

Words of encouragement and praise from your teachers, professors and peers take on a new value. Motivation to be the very best you can be is present within every aspect of learning within the walls of VMSIHE.

I am grateful to be given the opportunity to study at this reputable institute and am looking forward to continuing my education with its world class facilities, and seeing where it leads me!

-Rowan Gonsalves (Batch 2019 -2022)



OUR STUDENTS SPEAK FOR US

Our students have consistently received the highest recognition during their internship across the world, thanks to their well disciplined nature and strong skills acquired at VMSIHE.



STAR INTERN
Tanya Natasha De Souza
JW Marriott Marquis,
Dubai



Grendon Pereira
Taj Coral Reef Resort & Spa,
Maldives



Meurel Viegas
JW Marriott Marquis,
Dubai



Simonelle Fernandes
JW Marriott Marquis,
Dubai



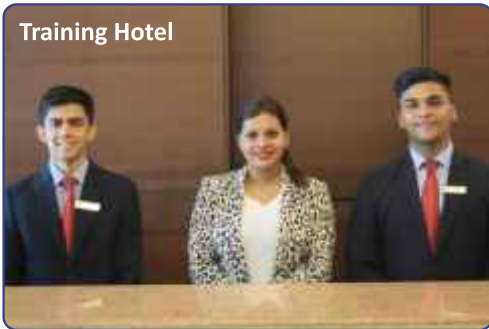
Sharlene Colaco
Taj Coral Reef Resort & Spa,
Maldives



Jacky Jha
Taj Coral Reef Resort & Spa,
Maldives

CAMPUS FACILITIES

At VMSIHE, we make learning and training an effortless process. We have our own Training Hotel for students to have the feel and experience of working in a 5-star property at the onset.



Swimming Pool



Classrooms



Medical Aid



Library



Gym



Cafeteria



Amphitheatre





ADMISSIONS PROCEDURE

A candidate who has passed standard 10+2 or its equivalent in any discipline from any recognized board in India/ other countries is eligible to apply for 3 year B.Sc. International Hospitality Management.

Students who wish to apply for admissions will have to answer the VMSIHE written entrance test at the campus on a specific date, followed by Group Discussion (GD) and Personal Interview (PI). Eligible candidates are required to register themselves for the written examination by filling up the application form and submitting the same to the Admission Office of the Institute. Upon receipt of the completed application form, VMSIHE will inform the applicants of the date and time of the test.

Reservations of seats for SC/ST/OBC is as per the rules of the Government of Goa, in improving their academic performance, extracurricular activities and optimizing their development in their personal and social life at the VMSIHE and the community level.

The written test will consist of:

Abstract Reasoning | Verbal Reasoning | Reading Comprehension | General Knowledge.

Student with a valid UGAT score or JEE score card will be considered for admission and may be exempted from the written entrance test.

The Institute will offer provisional admission offer letters to successful candidates.

The application form can also be downloaded from the institute website - www.vmsihe.edu.in



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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