



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

VMSIHE Newsletter

Events

Christmas round the corner...

The Annual Cake mixing ritual took place at VMSIHE on 5th November 2019. There was much fun and excitement as students and staff got the ingredients together and mixed them in anticipation of the Yuletide.



Hospitality Career Expo 2019



V. M Salgaocar Institute of International Hospitality Education organised a Hospitality Career Expo-2019 under the theme “Empowering Hospitality Educators and Recruiters” which focused on bringing together reputed employers and talented entry level individuals, under one roof. It was held on 11th October, 2019 at VMSIHE campus- Goa.

The invitation was extended across the country to the current graduating students. The Hospitality Career Expo-2019 aimed at being a platform to provide a wide array of employment and career related services to the hospitality and culinary industry.

The Hospitality Career Expo-2019 was declared open by our Director/Principal Prof. Irfan Mirza by lighting the traditional lamp in presence of the event committee members, all staff, students and recruiters in the multipurpose hall.

In all 14 institutes participated, including our institute. Students from different parts of India such as Shimla, Gurdaspur, Bangalore, Pune, Vadodra-Gujarat, Sonapat Haryana and Goa. Hoteliers IHCL (Taj Hotels & Resorts), ITC Grand Goa Resort & Spa (Recruitment for ITC Goa & ITC Chennai), Goa Marriott Resort & Spa, Alila Diwa, Planet Hollywood, Orange Tiger Hospitality Pvt Ltd, White Hat Hospitality Pvt Ltd. were among the 22 recruiters belonging to different categories such as 3/4/5 starred hotels, chains of hotels, fine dining restaurants etc.





Laughter Yoga

VMSIHE organised a Workshop for its staff on 7th November 2019 which saw a combination of laughter yoga, movement therapy, meditation and yoga stretches, beneficial to remain poised and calm in one's being.



The resource person was Mrs. Sachika Almeida Sharma, a Certified Laughter Yoga Teacher. The Workshop had 16 attendees who enjoyed the session thoroughly. The session commenced with laughter exercises followed by meditation.



Library - New Arrivals



1. First Aid Manual (with supplement), St. John Ambulance, 8th Edition, Dorling Kindersley Ltd., 2002.
2. The World of Spirits and Cocktails: the Ultimate Bar Book, Domine, Andre, H. F. Ullmann Publishing GmbH, 2013.
3. The Bartender's Companion to 750 Cocktails, Walton, Stuart & others, Hermes House, 2015.
4. Wine, Domine, Andre, H. F. Ullmann Publishing GmbH, 2017.
5. Hotel, Hostel & Hospital Housekeeping, 5th Edition, Branson, Joan C. & Lennox, Margaret, Hodder & Stoughton Educational, 2004.

Workshops

Workshop on Creative Marketing & Simplified Selling



“Selling is an artistic process to create long term, mutually beneficial relationship with customers”.

The secrets of selling were revealed to the participants from Marketing and Sales of different conglomerates. Mr. Suresh Mohan Semwal of PAN India was the resource person of the one-day workshop on “Creative Marketing & Simplified Selling” which was conducted by Confederation of Indian Industry (CII), Goa, on Tuesday, 15th October, 2019 at the Taj Vivanta in Panaji. Mr. Semwal is a Life Coach, Motivational Speaker, Corporate Trainer and a certified NLP Practitioner.

Ms. Edna Noronha, Coordinator-Marketing & PR represented VMSIHE.

State Level Workshop

The History Department of Carmel College of Arts, Science and Commerce for women, Nuvem, Salcete, organized a State Level Workshop on Application of Bloom's Taxonomy in Teaching and Learning on 19th October 2019.

The resource person for the workshop was Prin. Dr. Nandakumar Sawant, Chowgule College. He was accompanied by Dr. Nandini Vaz Fernandes and Prof. Andrew Baretto.

Dr. Sawant said that education needs to be outcome based teaching. Without Bloom's Taxonomy it is difficult to write course content, objectives or evaluation. Our goals should focus on students. Students should be responsible for their own learning. He stressed on the 3-R's. He advised them to think outside the box and develop critical thinking skills where they validate, experiment and apply their knowledge.



We need to make the subjects more application-based than theory-based because employers seek people who have simple and direct communication skills as well as problem solving skills.

Workshop on Impact of Wage Code 2019 & Amendments in Apprenticeship Rules 2019

Ms. Sharda Prabhu, HR, attended a Workshop on “Impact of Wage Code 2019 & Amendments in Apprenticeship Rules 2019” organised by National Institute of Personnel Management (NIPM) on 1st November 2019. The noted Dr. S.V. Bhawe was the keynote speaker. At present he is a Director HR & IR in Bharat Forge Ltd Pune.

Some of the following issues discussed in the Workshop were:

- ✚ The Rajya Sabha, passing the Code on Wages Bill, 2019, which allows the Centre to set a minimum statutory wage, a move expected to benefit 500 million workers across the country. The bill has been passed in the Lok Sabha and has submitted for President's assent following which it will become an Act.
- ✚ Under the code on wages, the labour ministry plans to streamline the definition of wages by amalgamating four related statutes: the Minimum Wages Act, 1948, the Payment of Wages Act, 1936, the Payment of Bonus Act, 1965, and the Equal Remuneration Act, 1976.
- ✚ The code ensures minimum wages along with timely payment of wages to all employees and workers. Many unorganised sector workers like agricultural workers, painters, persons working in restaurants and dhabas and chowkidars, who were outside the ambit of minimum wages, will get legislative protection of minimum wages after the bill becomes an act.



Workshop on Pâtisserie Demonstration

Chef Frédéric Deshayes, Chief Instructor of Le Cordon Bleu Paris Institute, visited VMSIHE on 28th & 29th November 2019. He was accompanied by Mr. Abhishek Sharma, Hub Manager, and India Sub Continent.

The Chef demonstrated the preparation of 'Tresor Exotique' and 'Bonbon Moulés Manguet et Épices'. The former pastry features Coconut Dacquoise, Pastry Cream, Coconut Mousseline and Tropical Garnish while the latter is a spiced mango and chocolate candy.

The students recreated the items in the bakery lab. Students were divided into groups and did a wonderful job with the help of Chef Deshayes and Chef Rodwin Rodrigues. The primary purpose of his workshop was to induce interest in the subject.

The workshop was also attended by Chef Monish and Chef Steffi from Radisson Blue-Cavelossim, Chef Pulak Roy from Marriott-Goa and Chef Shitiz from Planet Hollywood-Goa.





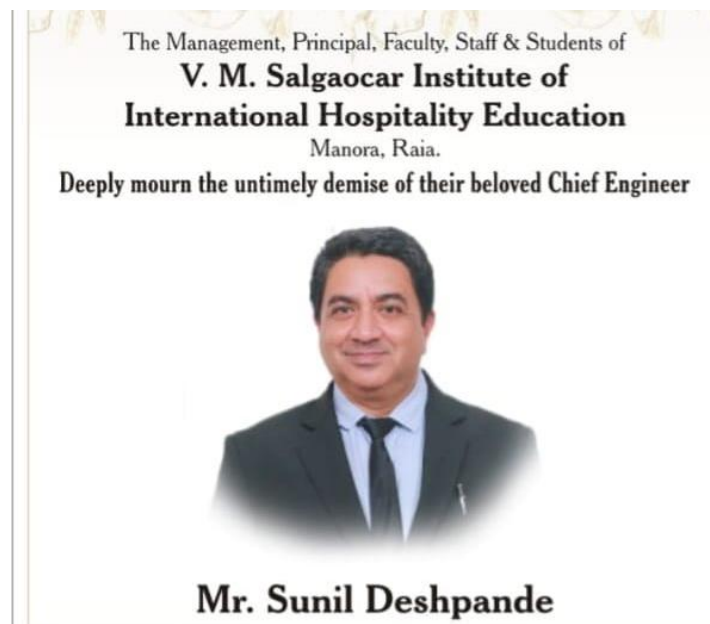
Talk on Intellectual Property Rights (IPR)



A talk was held on the Intellectual Property Rights (IPR) on 29th November 2019. Ms. Gautami Raikar, founder of 'The Legal Capsule' and 'Lawmate.in' was the speaker. She is a highly motivated legal professional with over 7 years of experience in corporate law and intellectual property. She was the recipient of "The Young Entrepreneur Award 2019" of Business Goa and also awarded "Best Start-up of the Year 2018 (Lawmate.in)" by the Goa Management Association.

She spoke on the need and importance of IPR Policy for educational institutions.

In Remembrance



(14th May 1969 - 5th October 2019)

Late Mr. Sunil Deshpande was enthusiastic and deeply committed to his profession. By far, a very innovative and creative person and can be credited with many smart environmental friendly initiatives at VMSIHE.

We will miss his ever smiling face and friendly nature.

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