



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

VMSIHE Newsletter

Bio- Diversity Club

As a part of Vanmahotsav celebration, the Bio-Diversity Club was inaugurated on 6th July 2020 by Mr. Ajit Gude, Advisor, V.M. Salgaocar Corporation Pvt Ltd. He was presented with a lemon plant sapling as a token of appreciation. The Director, Prof. Irfan Mirza spoke on the importance of protecting the environment. Saplings were distributed to all staff members.



The Covid -19 pandemic has taught us to value things which we took for granted, like protecting the environment, safe guarding our cultural farming practices, importance of home cooked healthy foods and physical wellbeing. It gave us time to rethink, reboot and recover. This is one of the reasons the Institute decided to start a Bio-diversity club in our institute and re-name the 'Gardening Club' to 'Bio- diversity Club'.



Invoking the Almighty's Blessings - 6/7/2020



A traditional blessing ceremony was arranged on Monday, 6th July 2020 at the VMSIHE campus. Four priests performed the sacred rites, blessed the campus and distributed Prasad. Mr. A. M. Gude, was also present at the solemn occasion.

This was followed by a celebratory luncheon prepared by our very own members of the staff Ms. Sharada (HR), Ms. Sushma (Exec Admin), Ms. Manisha (Cashier), Ms. Chaitra (Purchase Officer) and Ms. Gauri (Asst. Lect.). The sumptuous meal consisted of 14 dishes viz. *Rice*, *Varan* (plain dal gravy), *Udametti* (gravy made with raw mangoes), *Khatkhate* (traditional mix veg made with all local grown vegetables like pumpkin, ash gourd, radish, drumstick, turnips etc.) *Moong Gatti* (gravy with moong dal), *Valachi Bhaji* (local seasonal vegetable) *Karatyache Raita* (bitter gourd, coconut, sesame seeds), *Carrot Koshambir* (salad with grated carrots & peanuts) *Jackfruit Papad*, *Puri*, *Cauliflower and Capsicum Pakoda*, *Cauliflower Pickle*, *Solkadi* and *Manganem* (sabudana, dal, jaggery, dry fruits) for dessert.

The repast was enjoyed and appreciated by all the staff members.

Our Chefs for the day



Social distancing at Lunch



Knowledge Enhancement

Webinar

Webinar presentation on Energy Management in heat ventilation air conditioning system. The Chief Engineer, Mr. Sandeep Bandodkar participated in the Webinar held on 19th June 2020 which was presented by Mr. Rajesh Deshpande.

Some of the following points discussed in the Workshop:

- How designing affects the control parameters like temperature, air flow, contamination, differential and controls.
- Design intervention for energy efficient HVAC system like, insulation of pipes, gaskets joints, walls insulation designing etc.
- Fresh air management, Treatment and energy control.
- Explained effects of poor maintenance on HVAC and its effects on power consumption. For example dirty condenser, dirty evaporator, suction discharge pressure values, (explained in different case studies)

Online Summer Schools 2020 Webinar by Turismo de Portugal

Turismo de Portugal held a Training Programme from June, 29 - July, 10, 2020. Staff and Students who were interested in attending the sessions had to register using the link which was shared with them and Ms. Gauri Patil, Asst. Professor – F&B Service, participated in the same.

Five leading Hospitality Institutes based in Lisboa, Setubal, Coimbra, Algarve and Douro-Lamego curated the online course which was conducted in English and was offered gratis to students of hospitality. The course covered a wide range of subjects ranging from gastronomy and wine pairing to demonstration of recipes unique to the region, oyster farms and the neighbourhoods of Lisbon and Coimbra.

The session included an introduction to Portuguese Architecture and its influence on its colonies around the world. Also how Portuguese cuisine influenced food in other countries. Fishing and seafood which are famous in Portugal was also discussed. Sessions also included topics which covered the delectable Pasteis de Nata which is the most famous pastry, wines, mainly the sweet, dark red Port made from Grapes in North Portugal and the Madeira. Portuguese music which includes many different styles and genres as a result of its rich history, Fado, a music genre officially originated in Portugal, is the soul of Portuguese music, which is a form of singing that is associated with pubs, cafes and restaurants, sports activities like Football which is the most popular sports was discussed and also cycling.



escolas

ON LINE

SUMMER SCHOOL 2020

Certificado de Formação

Certifica-se que,
Gauri Patil

Frequentou a SUMMER SCHOOL ONLINE do Turismo de Portugal, realizada pelas Escolas de Hotelaria e Turismo de Douro-Lamego, Coimbra, Lisboa, Setúbal e Algarve, de 29 de junho a 10 de julho de 2020, com a duração total de 20 h.

Diretor da Escola de
Hotelaria e Turismo
do Douro-Lamego

Diretor da Escola de
Hotelaria e Turismo
de Coimbra

Diretora da Escola de
Hotelaria e Turismo
de Lisboa

Diretora da Escola de
Hotelaria e Turismo
de Setúbal

Diretora da Escola de
Hotelaria e Turismo
do Algarve

FSSAI - Fostac Training

This training programme was conducted on the 27th and 28th July 2020. Twenty-two staff from VMSIHE participated in the programme. The programme was conducted by Ms. Chavi Bakshi, and Ms. Shalu.

All the food handlers of the institute participated in the Training Programme:

Kitchen:

- Chef Sebastian Breitingner
- Chef Sujatha Madhavan
- Chef Sandip Madkaikar
- Maksud Ali Khan
- Preetham Singh
- Rajib Darjee
- Ramesh Singh
- Safraz Khan
- Dinesh Mukhia

KST:

- Sharayu Nagveshkar
- Jesmina Alvarez
- Nelson Colaco
- Moris Pereira
- Kapil KC

Cafeteria:

- Ms. Gauri Patel
- Migel Pereira
- Vijay Pereira

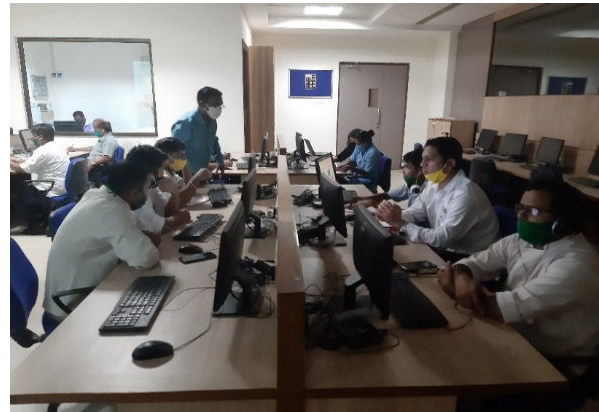
Stores and Purchase:

- Nagraj Naik
- Ms. Chaitra Phaldessai
- Rajesh Naik
- Sushil Prabhudesai
- Krishnakant Jadhav

The session focussed on the importance of FSSAI, HACCP, water quality and testing, different hazards and prevention of them. It also referred to allergens, storage and handling of those products.

A short video was used to explain about the Food Safety and Standard (FSS), the regulations, licences, registration, the Food Business Operator (FBO) and his duties, about the major requirements of FSS Act 2006, the need of FOSTAC training and certification and their responsibilities; the role of Food Safety Officer. It also explained about all the FSSAI initiatives like RUCO, EAT RIGHT CAMPUS.

The need for SOP's for each department and for yearly audit by the establishment was stressed upon.



India Skill Online Workshop – July & August 2020

Attended by Ms. Yoshika D'Silva. Recognizing the need for training and development of trainers, the IndiaSkill-2020 organised an Online Training of Trainer (ToT) Workshop. The digital program was conducted adhering to the World Skills Standards specifications in the skill category of hotel reception organised by Tourism & Hospitality Skill Council.



Green Report 2019

A Green Report 2019 was prepared to evaluate the measures taken by the Institute to ensure that the green cover would be retained and healthy practices continued. The content includes:



- | | |
|--|---------------------------------|
| 1. Foreword | 7. Existing processes |
| 2. Executive Summary | - Water Disposal |
| 3. Introduction to VMSIHE | - Water Report |
| - Geographical location of campus and land use | - Energy Consumption |
| 4. Flora and Fauna in the campus | - Sewage Treatment Plant |
| 5. Green Cover | 8. Student Awareness Programs |
| - Diversity of Vegetation in the neighbourhood | 9. Observations and Suggestions |
| 6. Need for a Green Audit | |



Knowledge Gateway Publications

1. A Case Study written by Supriyanka Govekar entitled "Decision Making for Selection on Merit" was published by the Indian Academic Researchers' Association (IARA) in the 'Selp Journal of Social Science', after attending the three-day Free Online Course.
2. "Green Washing Understanding among Indian Consumers and its impact on Green Consumption" written by Ms. Deepti Jog is published in Global Business Review Journal, published by Sage, a Scopus listed publication.

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