

B.SC. CULINARY ART

Nurturing Global Hospitality and
Culinary Leaders



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION
Affiliated to Goa University

Promoted by:



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ABOUT VMSIHE

The illustrious V. M. Salgaocar Group, which has established a business legacy in the state of Goa has set up a world class institute, V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), at its sprawling campus at Manora- Raia, a pristine, verdant village in South Goa, which is an ideal location to train & assimilate the finer aspects of hospitality management. The institute has received accolades and awards and is recognised as one of the leading hospitality institutes in India. The education model is flexible enough to accommodate the latest trends/innovation in hospitality. VMSIHE is the ideal place for students to learn and be nurtured as hotel management professionals and hospitality leaders of the future.

WHY CHOOSE VMSIHE

- Located in Goa-the foremost international tourist destination with perfect exposure to the hospitality industry
- Recognized in the top 10 most promising travel and hospitality institutes in India
- Tie-up with prestigious Cesar Ritz Colleges, Switzerland, and its sub brand Culinary Arts Academy, Switzerland, for one year Master's Program
- Awarded – the "Swachchtam Mahavidyalaya Samman" by Goa University for being the Cleanest Campus in Goa for three consecutive years (2016-17, 2017-18 & 2018-19)
- First hospitality institute in India certified with 5 star rating of "Eat Right Campus" by FSSAI
- Certified as ISO 9001:2015 for quality management system and ISO 14001:2015 for environment management system
- Emphasis on Leadership, Communication & Soft Skills
- Safe and secure environment
- Sports/recreational facilities and Gymnasium & swimming pool and indoor games
- Air-conditioned classrooms, Wi-Fi enabled campus, training hotel, AC hostel for boys and girls, with attached bath etc



INTERNATIONAL LINKAGES



Exchange Programme
with Turismo de
Portugal



Higher Study Programs
in Switzerland : Swiss
Education Group



Member of
International CHRIE

ABOUT B.Sc. CULINARY ARTS

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 experiences further equip students for a career in culinary arts.

HIGHLIGHTS OF B.Sc. CULINARY ARTS

- Customized unique culinary program meeting the needs of the global industry
- Faculty with rich teaching and industry experience
- World class, fully equipped modern kitchens
- Fundamentals of Culinary Arts, develop your palate and senses by exploring different techniques in global cuisines
- Guest sessions/Demos/Workshops by industry experts providing expertise in culinary innovations
- Professional Internship at starred hotels in India and abroad and placement assistance

INTERNSHIPS & PLACEMENTS



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



TESTIMONIALS



~ Sashi Jacob
Parent of Aahan Methew Jacob
Vice President, "Villa Maya",
The MPG Hotels &
Infrastructure Ventures Pvt. Ltd.

To all parents it's a huge responsibility to ensure that our children are placed in the right course with equally or better environment on their path to deciding their career. To me it was like an oasis in the desert when I came across VMSIHE. Being in the hospitality industry for over 25 years I was fully aware as to how important it is for any student to get the real experience about the industry while they complete their course, for which V. M. Salgaocar Institute came out to be one of the most sorted after, considering the facilities they offer, the seasoned faculties, the quality of co-students that my son would be rubbing shoulders with.

In all aspects this institution worked well and am extremely happy that my son is a student in this college. Today he has completed his internship in Portugal successfully and happily. Thank you VMSIHE for all the support extended and wishing the institution the very best on educating and mentoring the young hospitality professionals for a career filled with success and prosperity for their future endeavours.



~**Chef Vineet Manocha,**
Senior Vice President Culinary,
Lite Bite Foods Pvt Ltd

"V. M. Salgaocar Institute of International Hospitality Education is an extremely well managed professional hospitality training school. I found the campus infrastructure very well laid out, modern equipment in laboratories and kitchens, excellent library and lovely hostel facilities.

The entire faculty team well led by Prof. Irfan Mirza, Chef Sebastian and Chef Sujatha are very professional and the same professionalism can be seen imbibed in the students too. My best wishes to the entire team of VMSIHE."



~ Sahil Essani
Alumnus - VMSIHE
Bartender of the year worldclassin
2022, India

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!



- Ujjwal Tripathi
Managing Partner
Sweet Nation & Nanbai Bakery

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!