

B.SC. INTERNATIONAL HOSPITALITY MANAGEMENT

Nurturing Global Hospitality and Culinary Leaders



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Affiliated to Goa University

ISO 9001 - 14001

Supported by



Promoted by



www.vmsiie.edu.in

CHAIRMAN'S MESSAGE



Welcome to the 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 will provide academic rigor and a practical exposure to the demanding needs of the hospitality industry and personalise 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





ACQUIRE SKILLS, CONNECTIONS & CONFIDENCE IN THE GLOBAL HOSPITALITY INDUSTRY

At **V. M. Salgaocar Institute of International Hospitality Education (VMSIHE)**, our degree aims to equip you with technical, operational and management skills to meet the demand of the international hospitality industry with excellence. Our industry-focused curriculum is in line with the highest European standards to ensure quality learning.

Our system of imparting knowledge and skills is driven by highly experienced staff, renowned international guest lecturers, internships in starred hotels in India and abroad, international study tours and successful placements in 5-star hotels.

VMSIHE uses a perfect combination of hospitality-driven academic learning, practical sessions and strategic tie-ups with the industry to give you the best foundation. Our world class infrastructure, equipped with modern technology and equipment, gives your career an edge over others, as well as an internationally acclaimed hospitality degree to get you set for a global Career.



GOA - INTERNATIONAL TOURISM & HOSPITALITY HOTSPOT

The sunshine state of Goa boasts of a glittering paradise of sand, sea and surf and 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

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 and training and 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.

DEGREE

B.Sc. International Hospitality Management Degree will be awarded by Goa University

The 3-year degree, B.Sc. – International Hospitality Management having academic support from Dublin Institute of Technology - provides a challenging programme 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.



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.

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.



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



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

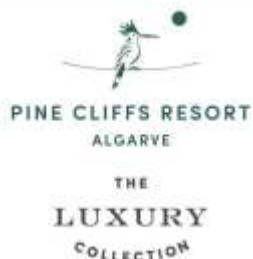
Social Psychology

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.



INTERNATIONAL LINKAGES



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.



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.



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

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.

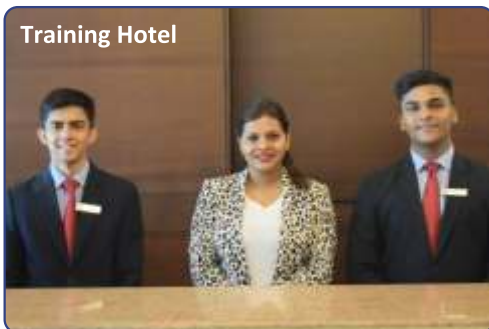
WORKSHOPS CONDUCTED BY INTERNATIONAL FACULTY

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.



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



TESTIMONIALS



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
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



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
Managing Partner
Sweet Nation & Nanbai Bakery



The years spent at VMSIHE helped to develop the skills, techniques and most importantly the attitude required for the hospitality industry. They have acquired work class infrastructure and resources to help the students in every way needed. It's tie ups with hotels across India and international internships is something that is great. The college helped to give me the perfect cultural experience that I was searching for. It's been 4 years since I have graduated from VMSIHE.

I have recently been promoted to Front Desk Manager at Westin Mumbai Powai Lake and am responsible for ensuring the staff are well trained to run operations smoothly and ensure guest satisfaction in all areas.

-Lionel De Noronha



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.

VMSIHE also has reservations for students from Scheduled Caste (SC), Scheduled Tribe (ST) and Other Backward Communities (OBC) as mandated by NAAC, in improving their academic performance, extracurricular activities and optimizing their development in their personal and social life at the institute and the community level for the strict implementation of reservation policy as per guidelines.

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

Manora - Raia, Salcete Goa - 403720 INDIA

Tel : 0832-6623000/6623001/9822807814 Fax : 0832-6623111

Email : admissions@vmsihe.edu.in, info@vmsihe.edu.in



www.vmsihe.edu.in