



V. M. SALGAOCAR INSTITUTE  
*of*  
INTERNATIONAL HOSPITALITY EDUCATION

Manora Raia, Salcete, Goa – 403720 India  
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## **2018- 2019**

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## Soft skills

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# Add on course

for

## F.Y BSc IHM

on

*“Soft skills*

*Unleashing the best individual in  
you”*

**what are you going to learn?**

- Social & table etiquettes
- Personal grooming
- Communication skills
- Team building activities and much more..

**Date:** Starting from 2 July 2018

SOFT SKILLS



**Contact:**

*Ms. Valerie and Ms. Alethea  
Counselling department*





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### Proposal of Add on Course: 2018

Title of the Course	Bridge course on soft skills Unleashing the best individual in you
01. About the Course	<p>"Unlock your potential with our Add-On Course on Soft Skills! Elevate your communication, leadership, and interpersonal abilities through dynamic learning modules. Gain essential tools for navigating today's diverse workplace with confidence and finesse. Through interactive sessions, students develop effective communication, teamwork, time management and leadership skills.</p> <p><b>Course Objectives:</b></p> <ul style="list-style-type: none"><li>• Enhance verbal and non-verbal communication abilities, including active listening, clarity in expression, and effective presentation skills</li><li>• Learn strategies for prioritizing tasks, setting achievable goals, and optimizing time utilization to improve productivity</li><li>• Enhance critical thinking abilities and creative problem-solving techniques to analyze complex situations, generate innovative solutions, and make informed decisions.</li><li>• Learning the fundamentals of table manners, including seating etiquette, appropriate conversation topics etc.</li></ul> <p><b>Learning outcomes of the course:</b> After completing the course students will be able to:</p> <ul style="list-style-type: none"><li>• Ability to articulate ideas clearly and concisely in both verbal and written communication.</li><li>• Improved active listening skills, demonstrated through s Ability to articulate ideas clearly and concisely in both verbal and written communication.</li><li>• Improved active listening skills, demonstrated through summarizing and paraphrasing information effectively.</li><li>• Summarizing and paraphrasing information effectively.</li><li>• Students will gain confidence in navigating formal dining situations such as business dinners, formal events etc.</li></ul>
02. Target Participants	F. Y. B. sc. IHM students

03. Mode of Delivery	offline
04. Duration of the Course	6 days
05. Commencement of the Course	July 2018
06. Method of Evaluation	Nil
07. Certificate	After completion of the course students will be awarded with certificate of course completion
08. Course Fee	Nil
09. Remuneration the Resource Person-	Nil
10. Cost for the Institute	-
11. Resource Person/ Faculty	Resource person from the industry as well as in-house faculty Ms.Caroline Ms.Barbara Ms.Thressa
12. Feedback	Feedback will be taken at the end of the course
13. Details of the Course Coordinator	Ms. Valeria Jacques and Ms.Alethea Baracho Counselling department VMSIHE

**Add on Course Approved by**

Prof. I. S. Mirza

Director/Principal:

V.M. Salgaocar Institute of International Hospitality Education,

Manora, Raia, Margao, Goa.




## Personality Grooming and Enhancement workshop:

### Unit I- Table etiquettes:

- Using of napkin
- Do and don'ts at a table
- Using of right cutlery
- Conversations at the table
- Body language

### Unit II – Personal Grooming:

- Dressing ( saree draping/ right attire for interview )
- Hair dos
- Choosing the right shoes and clothes for the right occasion
- Personal hygiene
  - Fragrance (deo's; perfumes)
  - Body odour
  - Body hair
  - Breath (dental hygiene)
  - Nails
- Corporate and normal makeup
- Accessories

### Unit III – Communication and Interpersonal skills:

- Verbal communication- voice modulation
- Listening skills
- Non-verbal communication
  - Facial expression
  - Body language- smile, eye contact, postures, gestures, handshakes(depending on the type of setting)
- Tele/ Net communication
- How to communicate for interviews, different setups, different countries etc.
- Public speaking
  - Planning
  - On the day of the speech
  - Eye contact
  - Overcoming fear
  - Content

### Unit IV – Power of Positive Attitude

- Having the right attitude
- Aggressive, Assertive, Submissive

- Stress and how to cope with it
- Self- esteem
- Self Confidence

#### Unit V – Social Etiquette/ International Etiquette

- Manners (say please, thank you, sorry)
- Opening doors for people
- Phone etiquettes
- Looking at the person speaking to you and vice versa
- Holding your hand/handkerchief on your mouth while sneezing or coughing
- Time management
- Social media etiquette
- Posture (sitting/standing position, spreading of legs, head on hands)
- International etiquettes

#### Unit VI – Leadership

- Key Leadership Trait
- Setting Goals and Vision
- Understanding Team Dynamics
- Leadership in Everyday Life
- Building Your Leadership Toolkit

#### Unit VII –Basic English

- Greetings and Introductions:
- Basic Conversational Skills
- Cultural Sensitivity in Communication
- Basic Writing Skills
- Report writing

#### Unit VII –Build your resume

- Understanding the Purpose of a Resume
- Identifying Your Strengths and Skills
- Formatting and Design Tips
- Designing





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Established by Vishwa Saraswati Society (Reg. No. 10/Goa/2007)

28 July 2018

To,

Ms. Caroline Stewart Silva

On behalf of V.M. Salgaocar institute of International Hospitality Education, i would like to thank you for conducting the Add on course for F.Y BSc students on soft skills in the month of July 2018.

I would like to extend our heartfelt thanks for your generosity in sharing your time, expertise, and passion with us. Our students enjoyed the session and we hope to conduct many more such sessions in the future.

With warm regards,

**Irfan S. Mirza**

Director & Principal





## PERSONAL PROFILE



### SUMMARY

A professional with strong communication and organisational skills gained in extensive in-house soft skills training, now advanced into my career as Corporate Trainer. Whilst my Resume is more focused on Customer Relations & PR, my career additionally entailed Training imparted to the staff of automobile companies such as Ford, Honda Cars & Volkswagen, Caculo JCB & the retail sector consisting of the Caculo Mall and Westside Apparels. I have gained vast knowledge of the subject through my work experience and am confident I would be able to impart this knowledge to young aspiring professionals, and put them at par in this highly competitive world.

Additionally my other qualities include, excellent organisational skills, efficiency and I am very meticulous, displaying pride in all the work I do. I work well under pressure and I love a challenge. I possess excellent verbal and written communication skills and am able to relate to a wide range of people. All these skills have been enhanced during the work experience I have gained over the years.

As I am extremely passionate about training, I take up this challenge with great enthusiasm and consider myself successful only in the positive changes I see and in the people I train.

### WORK EXPERIENCE

#### CORPORATE TRAINER (Independently Free Lancing)

Jan 2015 – till date

With a rich varied working experience gained from my past employment, I have ventured into Independent Corporate Training. My target audience is Hotels, Pvt. Companies, Hospitals, Schools & Colleges. Currently my profile includes :

- Conducting Soft Skills trainings for Hotels, colleges, schools, and corporate companies
- Currently pursuing various "Train the Trainer" programmes and other such seminars which will assist in enhancing my skills
- There are various Open House & Corporate training programmes scheduled which I would be conducting.



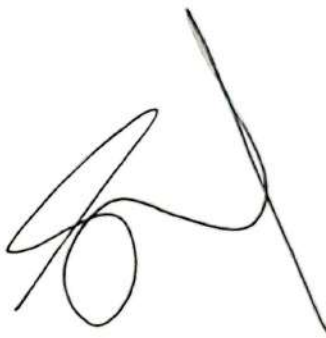
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ATTENDANCE SHEET FOR ADD ON COURSE ON SOFT SKILLS 2018

Sr No	Name of the students	2-Jul	3-Jul	7-Jul	14-Jul	21-Jul	28-Jul
1	Acharya Uttara Ramchandra	P	P	P	P	P	P
2	Aradhana Judith Maria Lopes Pereira	P	P	P	P	P	P
3	Ashley Valentino Rodrigues	P	P	P	P	P	P
4	Bosco Savio Fernandes	P	P	P	P	P	P
5	Cleny Dias	P	P	P	P	P	P
6	Clevan Fernandes	P	P	P	P	P	P
7	Colaco Ricky	P	P	P	P	P	P
8	Covin Bevan Colaco	P	P	P	P	P	P
9	Da Silva Jesus Lourencinho	P	P	P	P	P	P
10	Darshan Radeshyam Pande	P	P	P	P	P	P
11	Das Sachin Ramadin	P	P	P	P	P	P
12	Dev Thakkar	P	P	P	P	P	P
13	Dwayne Sidney	P	P	P	P	P	P
14	Esther Thankam Jacob	P	P	P	P	P	P
15	Fagun Manoj Barrot	P	P	P	P	P	P
16	Fernandes Shellon Annie	P	P	P	P	P	P
17	Fortes Steven Joe Clifford	P	P	P	P	P	P
18	Gabriel Brandon Savio	P	P	P	P	P	P
19	Ghadge Harish Arvind	P	P	P	P	P	P
20	Gomes Cyrus Jos	P	P	P	P	P	P
21	Gomes Princy Conceicao	P	P	P	P	P	P
22	Gomes Shane Savio Abel	P	P	P	P	P	P
23	Govind Sreekumar	P	P	P	P	P	P
24	Herschell M. Fernandes	P	P	P	P	P	P
25	Jacky Jha	P	P	P	P	P	P
26	Jaspreet Kaur Dhillon	P	P	P	P	P	P
27	Joel Joe Fernandes	P	P	P	P	P	P
28	Joshua Varghese Oommen	P	P	P	P	P	P
29	Juzelle Megan	P	P	P	P	P	P
30	Kamat Dharmaja Dilip	P	P	P	P	P	P
31	Kimberly Yowana Mendes	P	P	P	P	P	P
32	Krishang Agarwal	P	P	P	P	P	P
33	Maunkel Egan	P	P	P	P	P	P
34	Maurya Aditya	P	P	P	P	P	P
35	Mavish Fernandes	P	P	P	P	P	P
36	Moodbidri Soumya Raj	P	P	P	P	P	P
37	Myron Jesus Peixoto	P	P	P	P	P	P
38	Naik Rutik Dinesh	P	P	P	P	P	P
39	Neston Fernandes	P	P	P	P	P	P
40	Noronha Chantelle Linette	P	P	P	P	P	P
41	Pereira Aidan Valentine	P	P	P	P	P	P
42	Pereira Inacio Grendon Vernon	P	P	P	P	P	P
43	Pleven Vaz	P	P	P	P	P	P
44	Preeti jain	P	P	P	P	P	P
45	Raveen Venkatesh	P	P	P	P	P	P

46	Reez Francisco Cabral							
47	Rego Rosanna Maria							
48	Rhea Peral							
49	Rithik Michael Dutt							
50	Rodrigues Asher Lincoln							
51	Rodrigues Jose Allan Sarmolh							
52	Ruel Anthony Andrade							
53	Ronal Miraj Bera							
54	Safoni Bhondurga							
55	Sanket Keegan Rodrigues							
56	Sarah Shania Miranda							
57	Shaikh Abdul Rehman							
58	Shaikh Rahid							
59	Shang Jonas Fortes							
60	Sharlene Colaco							
61	Shivesh Suresh Shet Revodkar							
62	Simonelle Eliana Fernandes							
63	Simran Dsilva							
64	Sinal Shirgaonkar Aakash Sunil							
65	Singh Gaurav Gajraj							
66	Snowden Silva							
67	Srikant Pai							
68	Tari Neil Anil							
69	Tejas Kharangate							
70	Ved Shailendra Madkaikar							
71	Viegas Meurel Beverly							
72	Vincent Vynden Francisco							

*(Althea Bando)*






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# Certificate

This is to certify that

Mr./Ms. Reez Cabral..... has

participated in the bridge course on

**'Soft Skills'**

conducted by the counselling department in the month of July 2018.

  
Aléthea Baracho  
Counsellor

  
Prof. Irfan Mirza, CHE  
Director & Principal

# Add on course on soft skills

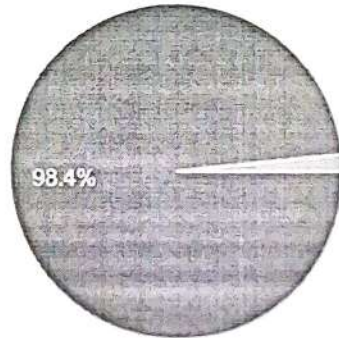
62 responses

Publish analytics

Did the course content meet your expectations in terms of depth and relevance to your professional development needs?

 Copy

62 responses



- Yes
- No
- Maybe

What specific aspect of the course did you find most valuable in enhancing your soft skills?

32 responses

games

the activities

vary practical examples were given

The group project assignments enhanced my teamwork and collaboration skills significantly

Guest speaker series enriched my networking and relationship-building skills

Time management techniques helped me prioritize tasks and avoid procrastination

good faculty

Role-playing exercises improved my interpersonal skills

GOOD

TEAM BUILDING ACTIVITIES

Language and confidence building

Speaking etiquettes

the lecture

team building

group activity

gaming part was amazing

group activities

gaming part

team building, games

communication with your team members

table etiquettes, team building

communication with the group



working with team/ group

games, group work, team building

team building , table etiquettes, group work & communication

team building table etiquettes, communication

Team building

the sessions

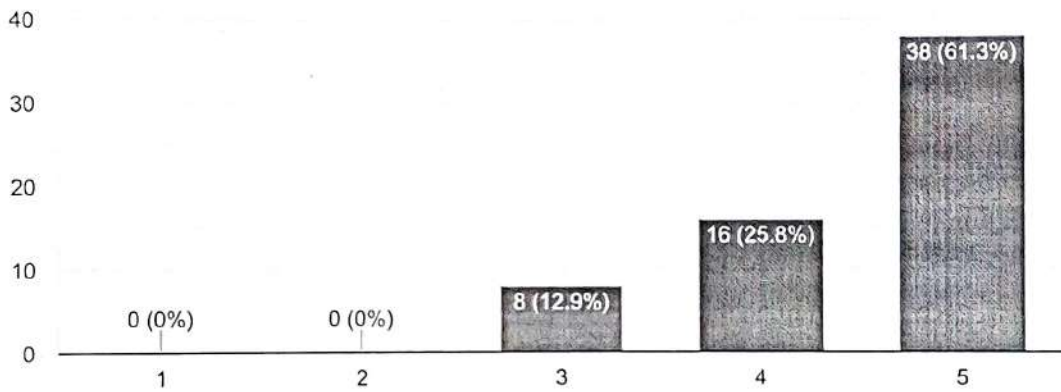
practical

team work

How helpful was the course in improving your time management skills?

 Copy

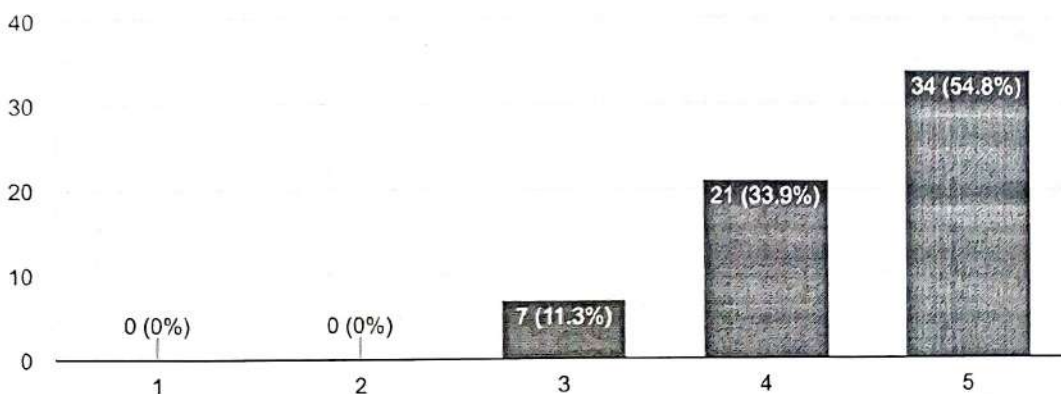
62 responses



"How helpful was the course in enhancing your grooming habits?"

 Copy

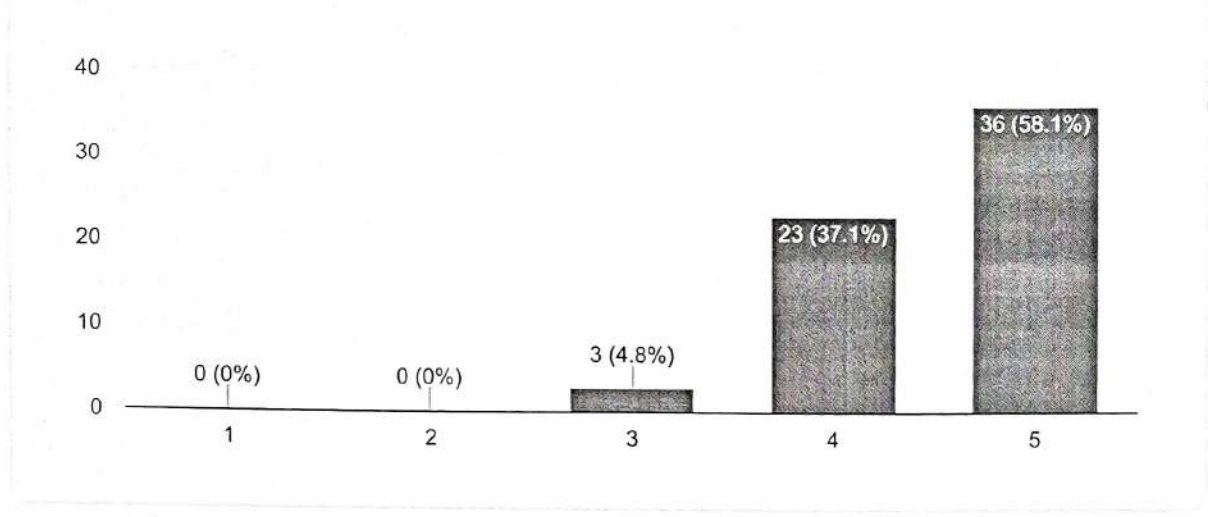
62 responses



On a scale of 1 to 5, how helpful was the course in enhancing your leadership skills?"

Copy

62 responses





what aspects of the class did you enjoy the most?

28 responses

GAMES

games

activities

engaging sessions

Interactive presentations allowed for creative expression and sharing ideas.

Group activities fostered teamwork and collaboration skills

"Engaging discussions with classmates sparked intellectual curiosity.

Supportive and approachable instructors

Innovative teaching methods kept the class dynamic and interesting.

Interactive sessions

team building activities

games

yes

lectures, games

teachers talk

group activities

games, fun activities within group

team building and group activities

team work, games

communication with your team

games, communication with team

communication part

games, communication , group activities

games, lectures

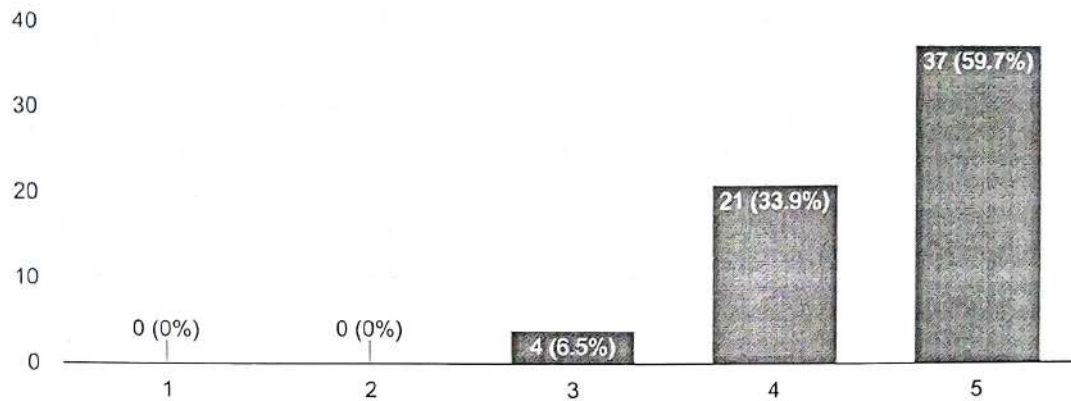
games, communication

everything

How would you rate the instructor's teaching style in effectively conveying course content and engaging learners?

Copy

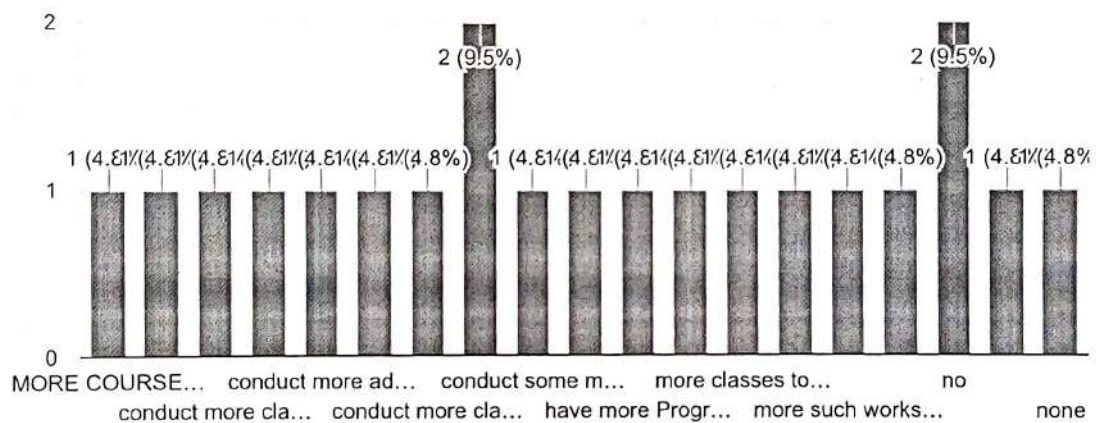
62 responses



suggestion/ feedback if any

Copy

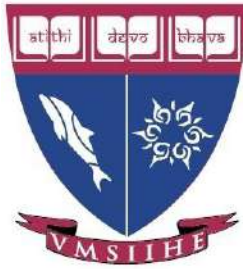
21 responses



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Google Forms

(Althea Baracho)



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## Portuguese language course

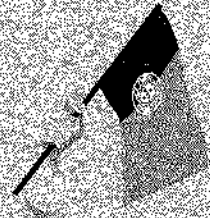
### Table of content

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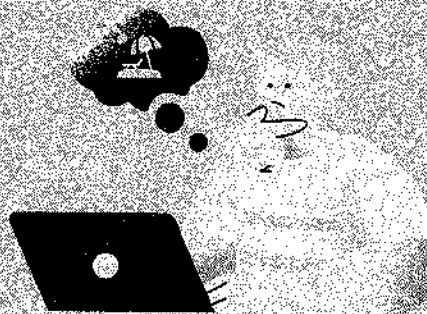
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**PRESENTS**



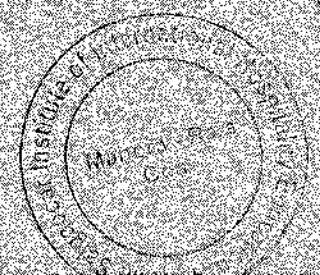
**PORTUGUESE  
LANGUAGE COURSE**

**Come learn communicative Portuguese!  
First 30 students will be accepted for the programme**



**Date: 2 July, 2018 till 21 September, 2018**

**To register yourself kindly contact:  
Sadia Dias Furtado - +91 9420165901**





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**Proposal of Add on Course: 2018**

Title of the Course	Portuguese language course																					
<p><b>01. About the Course</b></p>	<p>There is nothing more thrilling than being able to speak to the locals in their own language when you visit a foreign country. We have introduced this course to help the students with basic Portuguese language knowledge.</p> <p><b>Course Objectives:</b></p> <ul style="list-style-type: none"> <li>This course is the first in a series aimed at helping you master the basics of Portuguese and giving you a strong base onto which you will be able to build your skills as a Portuguese speaker.</li> </ul> <p><b>Learning outcomes of the course:</b> After completing the course students will be able to:</p> <ul style="list-style-type: none"> <li>Important verbs and how to conjugate them</li> <li>Proper pronunciation</li> <li>Useful phrases for everyday life</li> <li>How to put basic sentences together</li> <li>Translation skills</li> <li>Read a restaurant menu</li> </ul> <p><b>Course Contents:</b></p> <table border="1" data-bbox="621 1493 1482 1787"> <thead> <tr> <th>Unit Number</th> <th>Name of the Unit</th> <th>Hours</th> </tr> </thead> <tbody> <tr> <td>Unit I</td> <td>Learning Alphabets</td> <td>02</td> </tr> <tr> <td>Unit II</td> <td>Framing sentences</td> <td>06</td> </tr> <tr> <td>Unit III</td> <td>250+ vocabulary words</td> <td>06</td> </tr> <tr> <td>Unit IV</td> <td>Translation skills</td> <td>06</td> </tr> <tr> <td>Unit V</td> <td>Practice and build sessions</td> <td>04</td> </tr> <tr> <td>Unit VI</td> <td>Practice and build sessions</td> <td>06</td> </tr> </tbody> </table>	Unit Number	Name of the Unit	Hours	Unit I	Learning Alphabets	02	Unit II	Framing sentences	06	Unit III	250+ vocabulary words	06	Unit IV	Translation skills	06	Unit V	Practice and build sessions	04	Unit VI	Practice and build sessions	06
Unit Number	Name of the Unit	Hours																				
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Unit VI	Practice and build sessions	06																				
<p><b>02. Target Participants</b></p>	<p>F. Y. B. sc. IHM students</p>																					
<p><b>03. Mode of Delivery</b></p>	<p>offline</p>																					
<p><b>04. Duration of the Course</b></p>	<p>3 months</p>																					

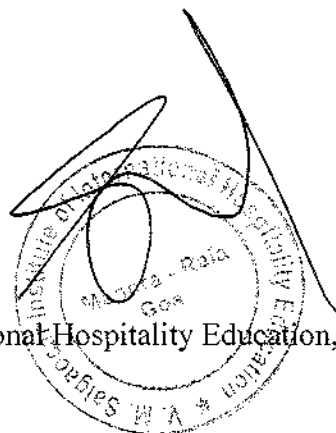
05. Commencement of the Course	2 July 2018 till 21 september 2018
06. Method of Evaluation	Through online quiz/MCQs
07. Certificate	After completion of the course students will be awarded with certificate of course completion
08. Course Fee	Nil
09. Remuneration the Resource Person-	Nil
10. Cost for the Institute	
11. Resource Person/ Faculty	01 resource person from the industry
12. Feedback	Feedback will be taken at the end of the course
13. Details of the Course Coordinator	Saadia Helena de Santo Antonio Dias Furtado Residence address : H.No. 759, Dandevaddo, Chinchinim, Salcete, Goa – 403715 Contact Number : +91 9420165901 Email address: saadiafurtado@gmail.com

**Add on Course Approved by**

Prof. I. S. Mirza

Director/Principal:

V.M. Salgaocar Institute of International Hospitality Education,  
Manora, Raia, Margao, Goa.



## SYLLABUS FOR PORTUGUESE LANGUAGE COURSE

### Unit 1:

**Learning alphabets:** – The alphabet – Personal and interrogative pronouns – Definite / indefinite articles – o(s), a(s), um (uns), uma (umas) – Nouns and adjectives – gender agreement – Numbers from 0 to 101 – Simple Present tense of regular verbs pertinent to topics – Singular and plural – basic rules.

### Unit 2:

**Framing basic sentences:-** Structure of questions and interrogative pronouns – Quantos, Quantas, qual, etc. – Introduction of some regular and irregular verbs in the Present Tense. – Singular and Plural – words that finish in 's'

### Unit 3;

**Vocabulary:** – Vocabulary for food and drinks – Adjectives to describe people and food – Comparatives – Gosto mais de... / menos de ... – Days of the week, months and seasons

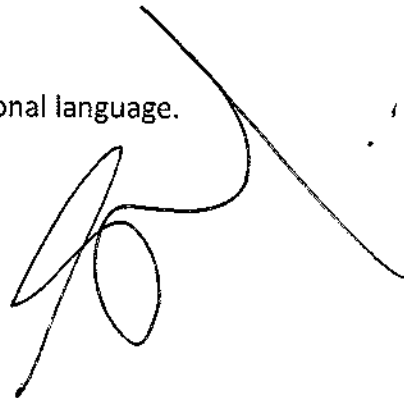
### Unit 4:

**Translation skills:** Possessive pronouns: Meu, teu, nosso... – Reflexive verbs – levantar-se, lavar-se, vestir-se... – Advérbios de tempo: depois, então, em seguida... – Adjectives to describe food: noun + adjective agreement

### Unit 5 and 6:

**Practice and build session:** Role plays, conversational language.

  
**Sadia Dias Furtado**  
Resource Person





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Established by Vishwa Saraswati Society (Reg. No. 10/Goa/2007)

Date: 24<sup>th</sup> September 2018

To,

Ms. Sadia Dias Furtado

On behalf of V.M. Salgaocar Institute of International Hospitality Education, I would like to thank you for conducting the add on course on Portuguese language course for the F.Y.BSc. Students from 2 July 2018 till 21 September 2018.

We are grateful for your time and efforts for sharing your knowledge and experience with our students.

The students have enjoyed and learnt a lot from this Programme.

With warm regards,

**Irfan S. Mirza**  
Director & Principal





**Saadia Helena de Santo Antonio Dias Furtado**

Residence address : H.No. 759, Dandevaddo, Chinchinim, Salcete, Goa – 403715

Contact Number : +91 9420165901

Email address: [saadiafurtado@gmail.com](mailto:saadiafurtado@gmail.com)

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**Experience : 10 years**

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**Most Recent Position: Portuguese Translator**

2010 - Current

- Official Translator for the Govt. of Goa. and a part of the panel of official translators in Goa, appointed vide order number : 4/11/2008/DOL/TRN-Act-Panel/(Part)/24.
- Translation Activities from English to Portuguese and Portuguese to English.
- Worked with collaborators in following language combinations:
  - English – Konkani - Portuguese
  - Konkani – English – Portuguese

**Third Position: Portuguese Translator (At Venturas International Travel Networks)**

2010-2013

- Responsibilities: Translations of documents required for Portuguese nationality duly forwarded to the Registrars in Portugal for further processing.
- Coordination with Portuguese lawyers at Lisbon and general public in Goa, sorting issues regarding documentation for Portuguese nationality.

**Second Position: Admin Officer cum Guest Relations Officer (At Orchid Health Care Pvt. Ltd.)**

2009-2010

- Responsibility : Work Force Administration Specialist handling Administrative tasks.
- Accomplishment : Star Performer

First Position: Public Relations Officer (At Orchid Health Care Pvt. Ltd.)

2008 – 2009

- Responsibility : Front office customer care.
- Accomplishment: Team leader.

**Education**

---

Graduate University Name      M.A.      Portuguese Literature and Culture      In progress (2017 till date)

Graduate University Name      B.A.      English and Konkani Literature      Graduated :May2007

Indo - Portuguese Friendship Society      Diploma em Lingua Portuguesa      Certificate dated: 30<sup>th</sup> November 2002

**Other Qualifications**

1. Diploma Information Technology (Manipal Institute of Computer Education, Margao-Goa)
2. English Typewriting course In English (International Typewriting Institute – Margao – Goa)
3. Post Graduate Diploma in Computer Applications (NICE's Academy of Computer Education & Technology - Margao – Goa).

**Projects / Portfolio Work**

---

- ❖ **Example Translation Project (2017-2018)** Translations and subtitling of Konkani Films: "Anchem Noxib" and "Nirmon" from Konkani to Portuguese for assisting P.H.D. research works in Lisbon (Duration of the films : approximately 2 hours each respectively). Name not disclosed for reasons of confidentiality.



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INTERNATIONAL HOSPITALITY EDUCATION

Lecturer Name: Ms.Sadia Dias Furtado

Subject: Portuguese language class

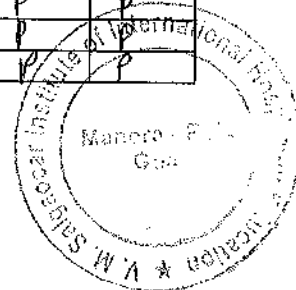
No. of sessions

	1	2	3	4	5	6	7	8	9	10	11	12	13	14
Date	2/7/2018	9/7/2018	16/7/18	23/7/18	30/7/18	6/8/2018	13/8/18	20/8/18	27/8/18	3/9/2018	10/9/2018	17/9/18	21/9/18	24/9/18
Session time (2 hours slot)	2	2	2	2	2	2	2	2	2	2	2	2	2	4

Sr.No Student Name

1	Aradhana Judith Maria Lopes Pereira	P	P	P	P	P	A	P	P	P	P	P	P	P
2	Colaco Ricky	P	P	P	P	P	P	P	P	P	P	P	P	P
3	Das Sachin Ramadin	P	P	P	P	P	P	P	P	P	P	P	P	P
4	Herschell Fernandes	P	P	P	P	P	P	P	P	P	P	P	P	P
5	Joshua Varghese Oommen	P	A	P	P	P	P	P	P	P	P	P	P	P
6	Juzelle Megan	P	P	P	P	P	P	P	P	P	P	A	P	P
7	Neston Fernandes	P	P	P	P	P	P	P	P	P	P	P	P	P
8	Pereira Inacio Grendon Vernon	P	P	P	P	P	P	P	P	P	P	P	P	P
9	Acharya Uttara Ramchandra	P	P	P	A	P	P	P	P	P	P	P	P	P
10	Cleny Dias	P	P	P	P	P	P	P	P	P	P	P	P	P
11	Clevan Fernandes	P	P	P	P	P	P	P	P	P	P	P	P	P
12	Fagun Manoj Barrot	P	P	P	P	P	P	P	P	P	P	P	P	A
13	Fernandes Shellon Annie	P	P	P	P	P	P	P	P	P	P	P	P	P
14	Joel Joe Fernandes	P	P	P	P	P	P	P	P	P	P	P	P	P
15	Kamat Dharmaja Dilip	P	P	P	P	P	P	P	P	P	P	P	P	P
16	Maunkel Egan	P	P	P	P	P	P	P	P	P	P	P	P	P
17	Pleven Vaz	P	P	P	P	P	P	P	P	P	P	P	P	P
18	Raveen Venkatesh	P	P	P	P	P	P	A	P	P	P	P	P	P
19	Rego Raeanne Maria	P	P	P	P	P	P	P	P	P	P	P	P	P
20	Asher Rodrigues	P	P	P	P	P	P	P	P	P	P	P	P	P
21	Sharlene Colaco	P	P	P	P	P	P	P	P	P	P	P	P	P
22	Fortes Steven Joe Clifford	P	P	P	P	P	P	P	P	P	P	P	P	P

Lecturer Name: Ms.Sadia Dias Furtado  
Signature with date





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*Certificate*

This is to certify that

Mr./Ms. Ricky Colaco

has

participated in the  
'Portuguese language course'  
conducted by VMSIHE.  
from 2 July, 2018 till 21 September, 2018.

  
Ms. Sadia Dias Furtado  
Subject incharge

  
Prof. Irfan Mirza, CHE  
Director & Principal

# Add on course on Portuguese language course

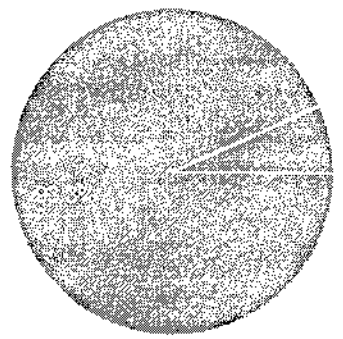
15 responses

Publish analytics

The resource person of the course was well prepared for the sessions


 Copy

15 responses

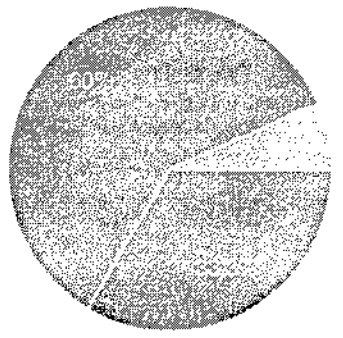


- Always
- sometimes
- Never

The course was organized in a manner that helped me to understand the basics of Portuguese language

 Copy


15 responses



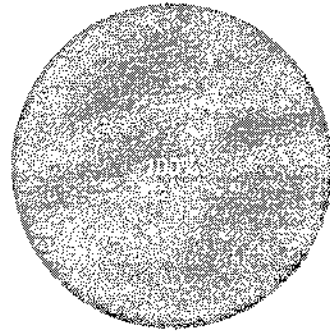
- Strongly agree
- Agree
- Neutral
- Disagree
- strongly Disagree



After attending this course I feel confident to speak in Portuguese language


 Copy

14 responses

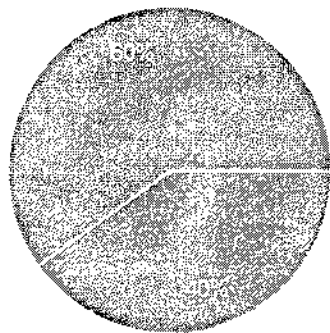


- Yes
- No

Overall this course met my expectations

 Copy

15 responses



- Strongly agree
- Agree
- Neutral
- Disagree
- Strongly disagree



## Any other comments or suggestions

10 responses

overall good learning experience which will help me for internship

good course

Nice should be conducted for everyone

Teacher was good

Beneficial for conversation

Very effective

Need to practice more to get fluent

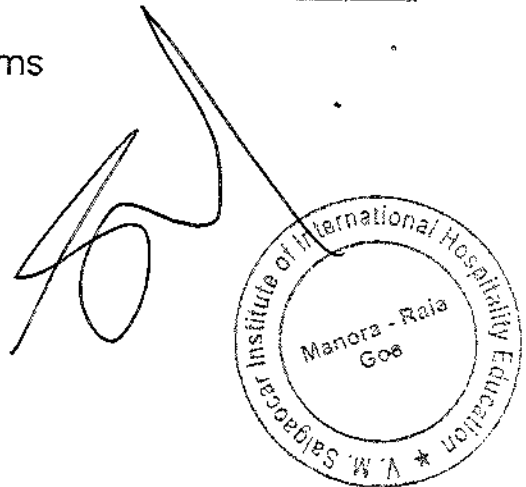
I had some level of knowledge so the course helped me get better

Should be conducted more

Good Class.

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Email: [info@vmsihe.edu.in](mailto:info@vmsihe.edu.in) Web: [www.vmsihe.edu.in](http://www.vmsihe.edu.in)

## **BAKERY & PASTRY ARTS**

### Table of content

<b>Sr.No</b>	<b>Content</b>	<b>Page no</b>
1	Poster\ Notice	2
2	Proposal / course content	3 - 9
3	Faculty acknowledgment letter \ faculty profile	10 - 13
4	Attendance sheet	14 - 16
5	Certificate copy	17
6	Course feedback	18 -19





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## **NOTICE ON SHORT TERM COURSE IN BAKERY AND PASTRY**

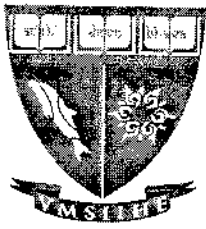
The Institute will be conducting a 3 months short term course on Bakery and Pastry Arts. The course will commence from 16<sup>th</sup> January, 2018 to 10<sup>th</sup> April, 2018.

The course is open to students and interested candidates who wish to undertake the course. They can contact Chef Rodwin Rodrigues email id [rodwin.rodrigues@vmsihe.edu.in](mailto:rodwin.rodrigues@vmsihe.edu.in) to reserve a seat.

The candidates will be provided with a certification on completion of the course.



**Prof. Irfan. S. Mirza**  
**DIRECTOR/PRINCIPAL**



# SYLLABUS

<b>Programs</b>	3 months short term course.				
<b>Subject title</b>	Bakery & Pastry Art				
<b>Contact hours</b>	30+ hours				
<b>Subject leader</b> <b>(Tel no./e-mail)</b>	Chef Rodwin Rodrigues  (rodwin.rodrigues@vmsiie.edu.in)				
<b>Other faculty</b>					
<b>Term</b>	F.Y. BSc, Term 2				
<b>Start date</b>	16 January 2018	<b>End date</b>	10 April 2018	<b>No. of weeks</b>	

## RATIONALE

This module introduces the learner to the applied skills of Bakery and Pastry production. It develops the learner's knowledge and understanding, the skills and techniques involved in the production of a range of bakery and pastry products.

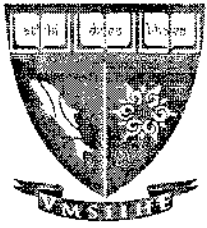
## AIM

The aim of this module is to introduce and professionally train the learner in the art of bakery and pastry production.

## LEARNING OUTCOMES

On successful completion of this subject, students should be able to:

1. Take responsibilities in the bakery and pastry confidently adopting the right attitude
2. Realize the importance of weights and measures, temperature and time



V. M. Salgaocar Institute of International Hospitality Education,  
Manora - Raia, Goa, India

## SYLLABUS

3. Have the ability to Bake and prepare bakery and pastry quality products.
4. Have the ability to use baking equipment's/utensils and handle them safely and properly
5. Use the taught methods of preparation based on the knowledge gained.
6. Appreciate nutritional value, texture, flavor and color in each item.
7. Be able to recognize the importance of identification and selection of ingredients
8. Practice the importance of hygiene, sanitation and food safety in the production of food

### Learning & Teaching Methods

This module is student centered. This curriculum will set the student on the path to becoming an accomplished professional in bakery and pastry art. This curriculum has a foundation of five topics, such as- Baking and pastry fundamental and cooking techniques, food commodity, food science, food safety and math and encourages interaction between participants.

The teaching methods include: Tutorials by live demonstration, Classroom discussion and power point presentation, case studies, project work, field trips, etc.

### Recommended Books:

1. Professional Baking Sixth edition by Wayne Gisslen
2. Baking and Pastry second edition by The Culinary Institute of America
3. Theory of Bakery and Confectionary Uttam K Singh
4. Handouts (incl. recipes)
5. <http://www.thefreshloaf.com/>

**Students must bring the following to each session:** blue or black pen, pencil, eraser, relevant hand outs, spiral bound note book, and course material, and be dressed in the complete Chef uniform.

**Note:** If you miss a class, it is your responsibility to e-mail your instructor, or visit your instructor's office, to find out what was covered in class and to find out your assignments for the following class, or recover any information and materials or handouts from your classmates. Students should produce project file and journal for correction every week.

Students are advised to **keep an open mind** during all class sessions. Please refrain from bringing anything to class that rings or otherwise makes a distracting noise.

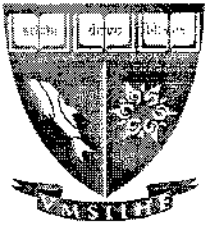
Use of laptops unless asked by the instructor, is not permitted.



# SYLLABUS

## WEEK-BY-WEEK PROGRAMME

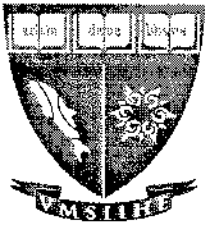
Week No.	Date	Day	Hours	Topic – Activity – Reading
1		Wed	4	<p><b>Theory-full class</b></p> <p><b>Topics:</b></p> <ul style="list-style-type: none"> <li>• Syllabus discussion</li> <li>• Bakery and Pastry Induction and Orientation</li> <li>• Introduction</li> <li>• Career Opportunities</li> <li>• History of baking and Baking Cultures</li> <li>• Dietary cultures</li> <li>• Food Allergies</li> <li>• The Pastry/Bakery Brigade and duties and responsibilities.</li> <li>• Bakery tools and Equipments</li> <li>• Cooking methods</li> <li>• Peeling &amp; cutting fruits</li> <li>• Work Plan</li> <li>• Baking Terms</li> <li>• Hygiene/Sanitation/HACCP</li> <li>• Functions of Ingredients used in bread making</li> <li>• Steps in bread making</li> <li>• Bread Making Methods</li> <li>• Bread faults</li> <li>• Leavening agents</li> <li>• Sourdough starter</li> <li>• Bakery topics</li> </ul> <p><b>Activity:</b> Lecture, Discussion, Power point Presentation</p> <p><b>Reading:</b> Handouts, Theory of Bakery and Confectionery by Uttam K. Singh (page 131 to 157,101 to 130)</p>
		Fri	4	<b>Practical</b>



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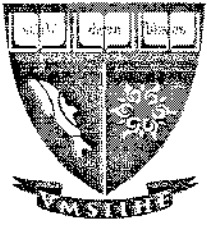
## SYLLABUS

Week No.	Date	Day	Hours	Topic – Activity – Reading
				<p><b>Topics</b></p> <ul style="list-style-type: none"> <li>• Dinner roll/Toast bread</li> <li>• Grissini</li> <li>• Hamburger buns</li> <li>• Hot dog buns</li> <li>• Multigrain bread</li> </ul> <p><b>Activity:</b> Demonstration and Practice</p> <p><b>Reading:</b> Theory of Bakery and Confectionery by Uttam K. Singh (page 80 to 83)</p>
		Sat	4	<p><b>Practical</b></p> <p><b>Topics:</b></p> <ul style="list-style-type: none"> <li>• Butter Cookies</li> <li>• Cupcakes and Muffin's</li> </ul> <p><b>Activity:</b> Demonstration and Practice,</p> <p><b>Reading:</b> Theory of Bakery and Confectionery by Uttam K. Singh (page 169 to 179 and 239 to 253)</p>
2		Wed	4	<p><b>Practicals</b></p> <p><b>Topics:</b></p> <ul style="list-style-type: none"> <li>• Doughnut</li> <li>• Brownie</li> </ul> <p><b>Activity:</b> Demonstration and Practice</p>



# SYLLABUS

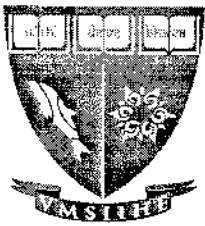
W e e k N o.	Date	Day	Hours	Topic – Activity – Reading
				<b>Reading: Theory of Bakery and Confectionery by Uttam K. Singh (page 13 to 59)</b>
2		Fri	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Puff pastry and Puff pastry Derivatives</li> </ul> <b>Activity:</b> Demonstration, practice and feedback  <b>Reading: Theory of Bakery and Confectionery by Uttam K. Singh (page 184 to 192)</b>
2		Sat	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Choux Pastry and</li> </ul> <b>Activity:</b> Demonstration and practice <b>Reading: Theory of Bakery and Confectionery by Uttam K. Singh (183 to 184)</b>
3		Fri	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Sweet Short crust Pastry (Pâte Sucrée) Uses.</li> <li>• Un sweetened short Crust Pastry (Pâte brisée ) Uses.</li> </ul> <b>Activity:</b> Practice and demonstration, feedback <b>Reading: Reading: Theory of Bakery and Confectionery by Uttam K. Singh (page 198 to 199)</b>
3		Sat	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Cream Caramel</li> <li>• Bread and Butter pudding</li> </ul> <b>Activity:</b> Demonstration, practice and feedback



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Manora - Raia, Goa, India

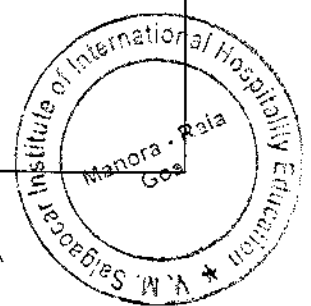
## SYLLABUS

Week No.	Date	Day	Hours	Topic – Activity – Reading
				Reading: Handouts
4		Fri	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Butter cream icing</li> <li>• Whipped Cream Icing</li> <li>• Crème Anglaise</li> <li>• Custard</li> <li>• Jelly</li> <li>• Crème patassirie</li> <li>• Chocolate Sponge cake</li> <li>• Vanilla sponge</li> <li>• Swiss Roll</li> </ul> <b>Activity:</b> Practice and demonstration and feedback  <b>Reading:</b> Handouts and Theory of Bakery and Confectionery by Uttam K. Singh (page 262 to 267)
4		Sat	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Black Forest cake</li> <li>• Swiss Roll</li> <li>• Cake Decoration Techniques</li> </ul> <b>Activity:</b> Demonstration, Practice and feedback  <b>Reading:</b> Theory of Bakery and Confectionery by Uttam K. Singh (page 158 to 168 and 239 to 257)
5		Fri	4	<b>Practical</b> <b>Topics:</b> <ul style="list-style-type: none"> <li>• Chocolates mousse</li> <li>• Fruit Mousse</li> </ul>



# SYLLABUS

Week No.	Date	Day	Hours	Topic – Activity – Reading
				<b>Activity:</b> Practice, Demonstration and Feedback  <b>Reading:</b> handouts and
5		Sat	4	<b>Practical Topics:</b> <ul style="list-style-type: none"><li>• Chocolates</li><li>• Chocolate Decoration</li></ul> <b>Activity:</b>  <b>Reading:</b> Handouts
6		Fri	4	<b>Practical Topics:</b> <ul style="list-style-type: none"><li>• Previous Topics Revision</li></ul> <b>Activity:</b> demonstration, practice and feedback  <b>Reading:</b> Handouts







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Tel +91 (832) 6623000 Fax +91 (832) 6623111 info@vmsihe.edu.in www.vmsihe.edu.in  
Established by Vishwa Saraswati Society (Reg. No. 10/Goa/2007)

13<sup>th</sup> April 2018

To,

Mr. Rodwin Rodrigues

On behalf of V.M. Salgaocar institute of International Hospitality Education, I would like to thank you for conducting the short term course on bakery and pastry arts for the Students from 16 January 2018 till 10 April 2018.

We are grateful for your time and efforts for sharing your knowledge and experience with our students. The students have enjoyed and learnt a lot from this Programme.

With warm regards,

**Irfan S. Mirza**  
Director & Principal



# Rodwin Roberto Rodrigues

Technical Consultant, R&D & Trainer

Chef Rodwin Food Enterprise.

Mob: 0091 – 9923635287

Email: rodvin25@yahoo.co.in

## **PERSONAL SUMMARY**

---

24+ years of hands-on experience in Culinary, Bakery and Pastry Arts in India and abroad with prominent Chefs has enabled me to work with the professional standards of the Culinary Industry. I am appointed by FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA (FSSAI) as a MASTER TRAINER for food safety supervisor training and I was a resource person for a workshop conducted for street food vendors by FDA Goa. I was appointed as an internal auditor for ISO 22000, 2005 at ICCA. I have also trained students to participate at SKA quiz for 2 consecutive years at V.M. Salgaocar Institute of International Hospitality Management and I also organised a Food Safety workshop "Why Should I Be Concerned" by Sir Sanjay Dave for food industry professionals. Our Manuscript was accepted by IUFoST and we were invited for poster presentation. I was also appointed for a judging panel for all Goa Culinary and Dessert Competition.

## **CORE COMPETENCIES**

---

I am known for being a Bakery and Pastry Professional with a strong passion and sincerity for my work. This I've learnt from Jesus, who guides me through all my quality work operations. Constant learning and openness to new experiences enables my individual development.

## **AREAS OF EXPERTISE**

---

- Teaching
- Internal Auditor
- Team Management
- Food Science & R&D
- Menu Planning
- Creating New Recipes
- Quality Control
- Food Safety

## **EDUCATION**

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DESCRIPTION	INSTITUTION	YEAR
BACHELORS DEGREE (BTS) ANSWERED	INDIRA GANDHI NATIONAL OPEN UNIVERSITY	FINAL YEAR 2020 EXAM
HIGHER SECONDARY	HOLY TRINITY HIGHER SECONDARY (JUNIOR COLLEGE)	1992
COOKERY AND BAKERY FR. DIPLOMA COURSE	AGNEL INSTITUTE OF COMMERCE	1992
CERTIFICATE COURSE FOOD AND NUTRITION (NO. IG24-19645)	INDIRA GANDHI NATIONAL OPEN UNIVERSITY	2010

CHEF RODWIN FOOD ENTERPRISE AND CONSULTANCY is a newly established organization owned by Rodwin Rodrigues. With the help of his team he also manages Souza and sons Bakery ( Margao, Goa).

### **EMPLOYMENT PROFILE**

VMSIHE, Goa. July 2020	Assistant Chef  (Bakery & Pastry Arts Faculty)	Oct. 2014
INTERNATIONAL CRUISES CULINARY ACCADEMY. Goa.	Senior Instructor	Jul. 2008      Oct. 2014

### **CONFERENCE**

SUBMITTED ABSTRACT AND WAS INVITED FOR **INTERNATIONAL UNION OF NUTRITIONAL SCIENCES** FOR THE CONFERENCE ALONG WITH MY STUDENT.

### **PUBLICATIONS**

- SUBMITTED manuscript (INTERMEDIATE CHAFFING: A NATURAL METHOD TO IMPROVE THE QUALITY OF BAKED BREAD NATURALLY) at THE OPEN FOOD SCIENCE JOURNAL (TOFSJ).
- FUNCTIONAL PROPERTIES OF GLUTEN BEYOND KNEADING ( In Process)

### **WORK /SHIP EMPLOYMENT PROFILE**

Organization	DESIGNATION	FROM	TO
SHIP EXPERIENCE (ITALIAN AND AMERICAN COMPANY)	Chief Cook	Nov.1993	2007

### **HOTEL WORK EMPLOYMENT PROFILE**

RAMADA RENAISSANCE 1993 GOA.	Commis 2  Commis 3	Nov. 1992	NOV.
LEELA BEACH RESORT NOV.1992 GOA.	Apprentice  Trainee Commis 3	Oct. 1991	

### **PERSONAL DETAILS**

DATE OF BIRTH : 7<sup>th</sup> June, 1973  
MARITAL STATUS : Married

LANGUAGES KNOWN : English, Hindi, Konkani  
ADDRESS : Sitaram Residency, 3rd floor, Flat No. S- 2  
Near Royal Hospital, Aquem, Margao Goa.  
India. 403601.

## REFERENCES

---

- **Dr. SHIBU CLEMENT:** Associate Professor Department of Mechanical Engineering Bits Pilani, Goa-India.  
Contact: Mobile: 0091- 9420594501 Email: [shibu@goa.bits-pilani.ac.in](mailto:shibu@goa.bits-pilani.ac.in)
- **SEBASTIAN BREITINGER:** Professor Culinary Arts at V.M. Salgaocar International Institute of Hospitality Education Goa. India.  
Contact: Mobile: 0091-7447439528 Email: [Sebastian.breitinger@vmsiie.edu.in](mailto:Sebastian.breitinger@vmsiie.edu.in)
- **MOHAMMAD SALIM:** Executive Chef at Emerald Palms Resort Goa.  
Contact: Mobile: 0091-9866614331 Email: [Chefsalim@yahoo.com](mailto:Chefsalim@yahoo.com)

\*\*\*\*\*



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INTERNATIONAL HOSPITALITY EDUCATION

Lecturer Name: Rodwin Rodrigues

Subject: Bakery & Pastry Arts

Class Session Attendance Register - Short Term Course											
No. of sessions	1	1	2	2	3	3	4	4	5	5	
Date	16-Jan	18-Jan	23-Jan	25-Jan	29-Jan	31-Jan	6-Feb	7-Feb	13-Feb	16-Feb	
Sr.No.	Student Name										
1	Ms. Wendy Pereira	P	P	P	A	A	A	P	P	A	A
2	Ms. Remy Rodrigues	P	P	P	A	A	A	P	P	P	P
3	Mr. Ceasar R Alemao	A	P	P	P	A	P	P	P	A	P
4	MaraVillia Alemao	A	P	P	P	A	P	P	P	P	P

Lecturer's Signature and Date





V. M. SALGAO CAR INSTITUTE  
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INTERNATIONAL HOSPITALITY EDUCATION

Lecturer Name: Rodwin Rodrigues  
Bakery & Pastry Arts

Class Session Attendance Register - Short Term Course											
No. of sessions		6	6	7	7	8	8	9	9	10	10
Date		19-Feb	23-Feb	27-Feb	1-Mar	6-Mar	7-Mar	15-Mar	16-Mar	19-Mar	22-Mar
Sr. No.	Student Name										
1	Ms. Wendy Pereira	A	A	A	A	A	A	A	A	A	A
2	Ms. Remy Rodrigues	P	P	P	A	P	A	P	P	P	P
3	Mr. Ceasar R Alemao	P	P	P	P	P	A	P	P	P	P
4	Maravillia Alemao	P	P	P	P	P	A	P	P	P	P

Lecturer's Signature and Date





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INTERNATIONAL HOSPITALITY EDUCATION

Lecturer Name: Rodwin Rodrigues

Subject: Bakery & Pastry Arts

Class Session Attendance Register - Short Term Course										
No. of sessions		11	11	12	13					
Date		3/28/2018	3/29/2018	4/3/2018	4/10/2018					
Sr.No.	Student Name									
1	Ms. Wendy Pereira	A	A	A	A					
2	Ms. Remy Rodrigues	P	P	P	P					
3	Mr. Ceasar R Alemao	P	P	P	P					
4	Ms. Maravillia Alemao	P	P	P	P					

Lecturer's Signature and Date

Rodwin Rodrigues.





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of  
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## Certificate of Completion

This is to certify that

~~Mr./Ms.~~

Wendy Pereira

has successfully completed short term course in

**'Bakery & Pastry Arts'**

from 16/01/2018 till 10/04/2018.



Prof. Irfan S. Mirza, CHE  
Director & Principal



# short term course on Bakery & Pastry Art

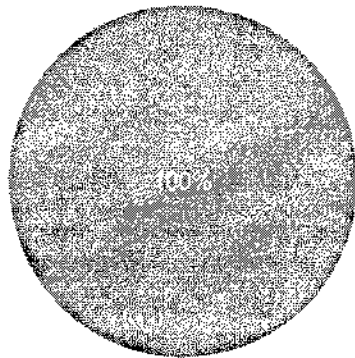
4 responses

Publish analytics

The resource person of the course was well prepared for the sessions


 Copy

4 responses

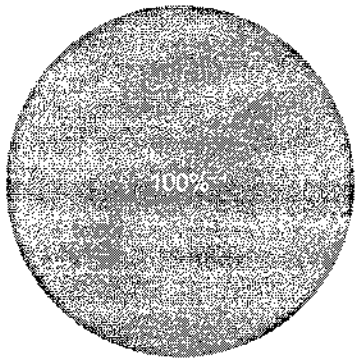


- Always
- sometimes
- Never

After attending the course do you feel that you have gained useful knowledge in the related department


 Copy

4 responses

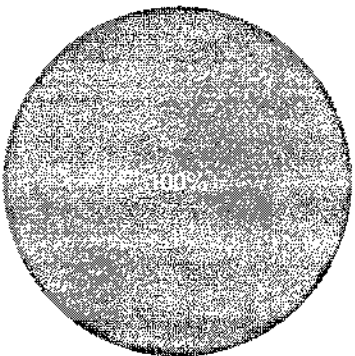


- Yes
- No
- Maybe

Are you satisfied with the practical session conducted under the Programme

 Copy


4 responses



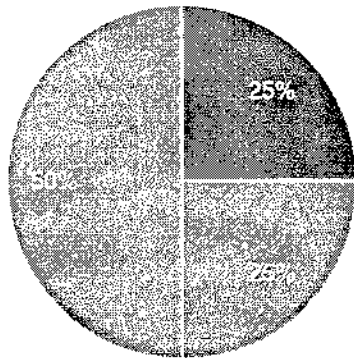
- Yes
- No
- Maybe



# Overall the course met your expectations

 Copy

4 responses



- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly agree

## Comments/ feedback if any

4 responses

Chef Rodwin is very knowledgeable, learnt a lot

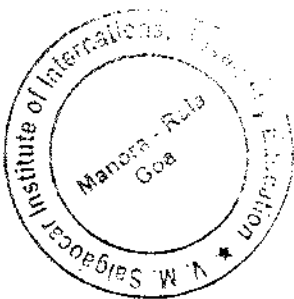
It was a good course

The sessions were useful

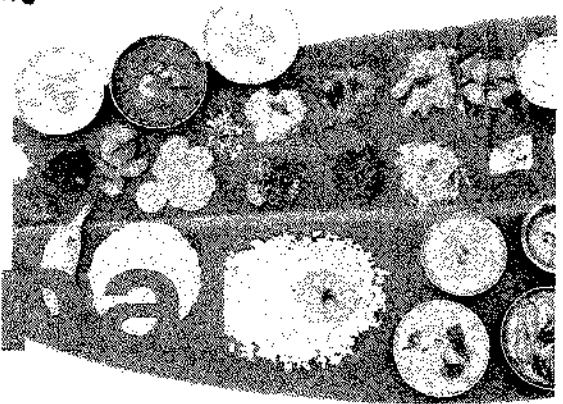
Good

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Google Forms



# Kerala



## Educational study tour

**HURRY UP!!!  
LIMITED SEATS ONLY!!!**

**Date: 2 to 10 November 2018**

**For further details Kindly contact  
Chef sebastian**



## Study tour to Kerala 2<sup>nd</sup> November to 10<sup>th</sup> November 2018

This program has a good mix of learning, expert talks, culture, cuisine and other aspects to make this not only an enjoyable leisure experience but also a learning curve. All accommodation and services are of good quality and considering the peak Diwali time.

**Saturday 03 Nov 2018:** Arrive Cochin. Check in to a hotel. See a Kathakali experience and live fishing at the centuries old Chinese fishing nets.

**Academic Experience:** 1. Visit the Industrial Canteen of the Cochin Shipyard Ltd. It is prime example of a public sector Industrial kitchen. 2. Hotel Visit of the Grand Hyatt one of South India largest hotel and convention centre. The group will also visit the Brunton Boatyard, Malabar House Residency and Old Courtyard. 3. Visit the Ginger trade center. This is the place from where the world ginger price is determined. Also see the traditional Spice markets and local fish markets and get accustomed to the local sea and fresh water fish and seafood varieties available in the Kerala Coast. **Overnight at hotel**

**Sunday 04 Nov 2018:** Morning - half day tour of Muziris. *MUZIRIS is one of the ancient harbor in India- Nearly 3000 years old.* The first Jewish, Christian and Islamic settlements in India were here during 961 BC, 52 AD, and 629 AD respectively. Muziris is also known as Jerusalem of the East. In the afternoon, leave for a short tour of Kochi (Cochin) visits to the Dutch Palace, the Jewish Synagogue), St. Francis Church and the Santa Cruz Basilica. See the Chinese fishing nets, which dot the harbour as you drive along the coastline. Evening free at Lulu Mall.

**Academic Experience:** 1. Visit the Casino Flight Kitchen which is one best and oldest flight kitchens of South India. They hold the unique recognition of the first flight kitchen to do a Onam sadya on Air during Onam days. The students will get an opportunity to have a Traditional Kerala Sadya. **Overnight at hotel**

**Monday 05 Nov 2018:** Morning, leave for Thekkady (4 hrs drive). Thekkady, visit to Periyar Tiger Reserve. Check in at the hotel. In the afternoon visit pepper, cardamom and coffee plantations.

**Academic Experience:** 1. Visit spice plantations. Learn about the plants, their properties and their processing. 2. Enroute to Thekkady visit the MPI (Meat Products of India). To see how meat is reared, slaughtered. See different cuts of meat, see how meats are processed (sausages, cold cuts, salami etc.). This is one of India's largest meat processing establishments. 3. See and learn about Kalaripayattu, the ancient Martial art of Kerala. Also learn about the tribal way of life and the scope of eco-friendly tourism. **Overnight at hotel**

**Tuesday 06 Nov 2018:** Morning - boating at Lake Periyar. Drive to Munnar (3.5 hrs drive). One of the most popular hill stations in India. On arrival, check in to the Hotel for 02 nights stay.

**Academic Experience:** 1. Visit some unique eco-friendly and nature blended hotels. Also see the Hunting lodge of the Maharaja or Travancore, the lake Palace hotel. There will be a cookery demonstration using high range spices, their application and use. 2. Visit a Plantation Hotel and Luxury Homestay in Munnar.

**Wednesday 07 Nov 2018:** After breakfast leave for unguided sightseeing of Munnar, including Iravikulam National Park, Tea Museum, Tea Gardens, top station etc. (entrances extra)

**Academic Experience:** 1. Visit a real live tea plantation and see how tea is picked, learn about different types of teas, tea leaves and the processing. See live demo in a tea factory how tea is processed from collection to packaging.

**Thursday 08 Nov 2018:** Drive to Alleppey (3.5 hrs drive). The Ricebarge - a converted cargo boat - journey through the meandering backwaters as you watch local life going on by the banks. In the evening the boat will anchor safely for the night.

**Academic Experiences:** 1. Visit the backwaters of Kerala and site visit to coconut lagoon 2. Try the backwater cuisine - sea food like fish curry, Karimeen Pollichadu on board your floating **Overnight at Ricebarge**

**Friday 09 Nov 2018:** Disembark from the houseboat in the morning and visit the Marari Beach resort. Later transfer to Alleppy railway station for train back home.

**Academic experience:** 1. Visit the unique beach resorts of Kerala, See wellness and Ayurveda Resorts. 2. See a farm to experience in a unique dining experience and demo at the Marari Beach resort

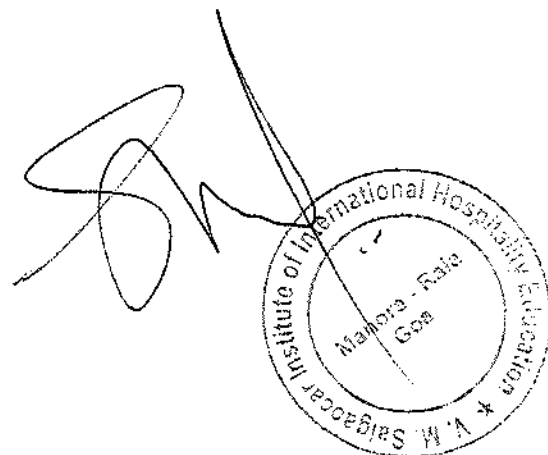
**Hotels Used:** 3-5 Nov 2018: Cochin-Harbour View Residency- Standard room on B&B basis (02 nights), 5-6 Nov 2018: Thekkady- KTDC Periyar House- Standard room on B&B basis (01 night) - Inside the reserve, 6-8 Nov 2018: Munnar- Ayurcounty- Standard room on B&B basis (02 nights), 8-9 2018: Alleppey- Deluxe houseboats on full Board basis (01 night)

**Tour price based on minimum 30 pax travelling:** Tour price per person on triple sharing basis: **INR 15900 per person, GST @ 5% extra** on total package price. Train tickets on Actuals (you can avail student discount)

**Price includes:** Accommodation in the above-mentioned hotels on the mentioned meal plan. All tours and transfers using 35 seater AC Large coach. English speaking escort throughout the tour. Assistance on arrival and departure. Boating at Lake Periyar. Ample stock of mineral water, wet wipes & dry tissues in the vehicle

**THE COST EXCLUDES:** Any airfare/train tickets, Personal expenses such as laundry, telephone calls, drinks, tips, camera fees etc. Any other meals than those mentioned & Optional excursion or additional transfers



**Interested students can give put your name on the sign up list put up on the notice board.**





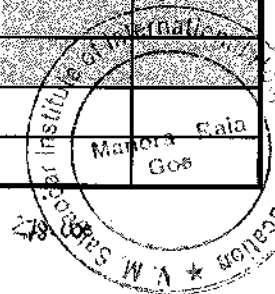
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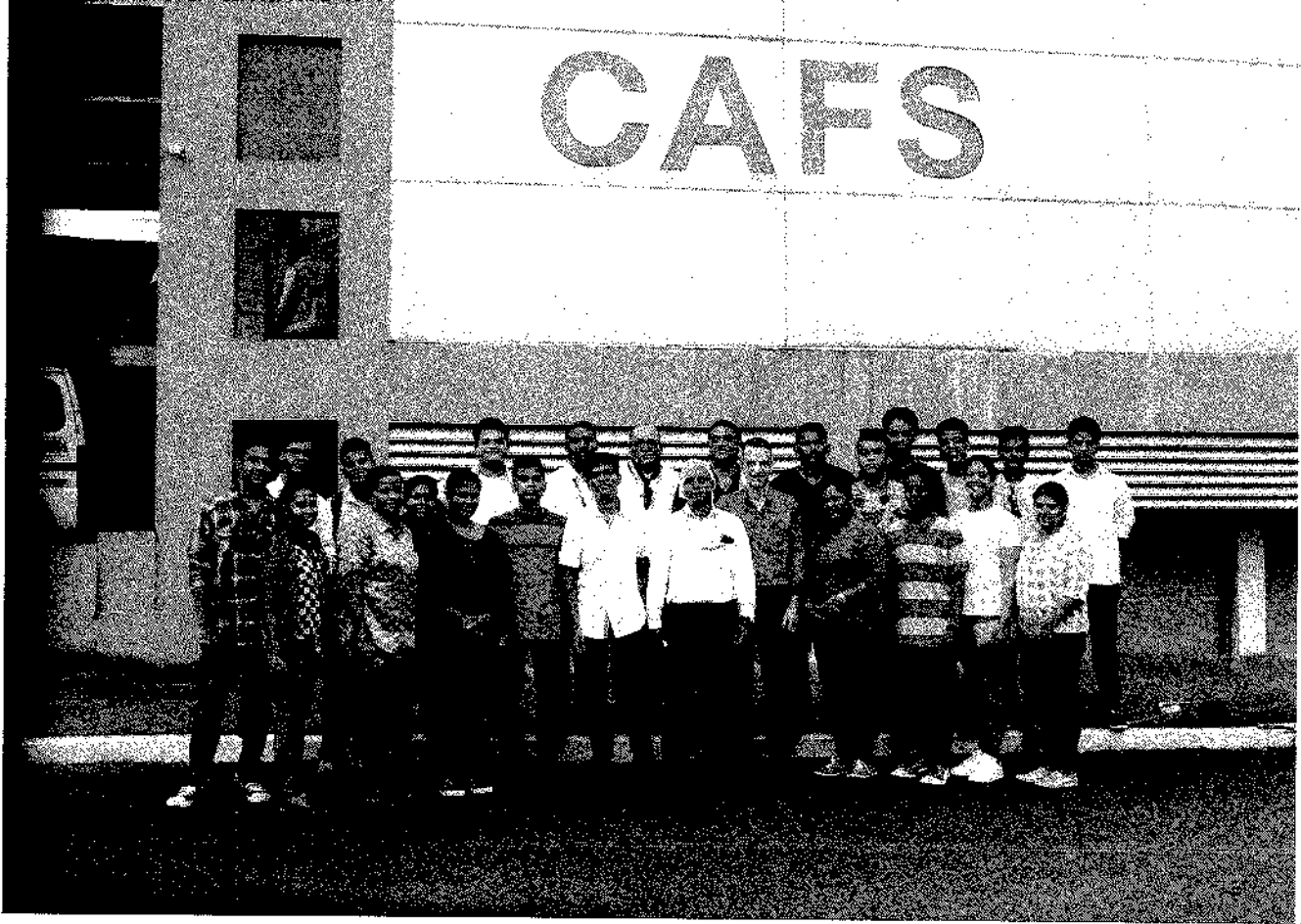
kerala study tour										
Date	2 NOV	3 NOV	4 NOV	5 NOV	6 NOV	7 NOV	8 NOV	9 NOV		
Sr.No	Student Name									
1	Donvo Ralvo Luis	P	P	P	P	P	P	P	P	
2	Sweta Pandey	P	P	P	P	P	P	P	P	
3	Elroy Samuel Fernandes	P	P	P	P	P	P	P	P	
4	Lyle Mafilo Fernandes	P	P	P	P	P	P	P	P	
5	Kroydon Ankit Pereira	P	P	P	P	P	P	P	P	
6	Jason Francis Dias	P	P	P	P	P	P	P	P	
7	Zahur Virani	P	P	P	P	P	P	P	P	
8	Jordan Fernandes	P	P	P	P	P	P	P	P	
9	Miyuki Pearlina Viegas	P	P	P	P	P	P	P	P	
10	Sharlene Fatima Colaco	P	P	P	P	P	P	P	P	
11	Roel Anthony Andrade	P	P	P	P	P	P	P	P	
12	Herschell Fernandes	P	P	P	P	P	P	P	P	
13	Grendon Pereira	P	P	P	P	P	P	P	P	
14	Jason Lawrence Savio Fernandes	P	P	P	P	P	P	P	P	
15	Joshua Braganza	P	P	P	P	P	P	P	P	
16	Cressida Saldanha	P	P	P	P	P	P	P	P	
17	Aradhana Judith Maria Lopes Pereira	P	P	P	P	P	P	P	P	

## KERALA STUDY TOUR

SR.NR.	Full Name:	Age	Date of birth:	Sex:	Id number:	Aadhaar card	Mobile phone number:	AMOUNT	PAID
1	Donvo Ralvo Luis	20	29th August 1998	Male	411601057		8805955345	20,000	✓
2	Sweta Pandey	21	29th August 1997	Female	411601023		7745888426/8390597002	20,000	✓
3	Elroy Samuel Fernandes	20	21th September 1998	Male	411601044		9552001377	20,000	✓
4	Lyle Mafilo Fernandes	20	13th December 1997	Male	411601047		7350774226	20,000	✓
5	Kroydon Ankit Pereira	21	27-07-1997	Male	411601024	4329 5447 2426	+91 8390479270	20,000	✓
6	Jason Francis Dias	20	15-01-1998	Male	411601042		+91 8806558569	20,000	✓
7	Zahur Virani	20	11th August 1998	Male	411601034		7083270359/9881486030	20,000	✓
8	JORDAN DARYL FERNANDES	21	14 <sup>TH</sup> /JUNE/1997	Male	411601046		9527596703	20,000	✓
9	Miyuki Pearlina Viegas	21	24-10-1996	Female	411601071		+91 9552184555	20,000	✓
10	Sharlene Fatima Colaco	18	28th march 2000	Female	411801062		8805902854	20,000	✓
11	Roel Anthony Andrade	18	17-07-2000	Male	411801060		9822975272	20,000	✓
12	Herschell Fernandes	18	2 <sup>nd</sup> Jan 1999	Male	411801011		8380895411	20,000	✓
13	Grendon Pereira	18	17-08-2000	Male	411801019		7420870874	20,000	✓
14	Jason Lawrence Savio Fernandes	20	07-08-1998	Male	411601045		+91 9527911170	20,000	✓
15	Joshua Braganza	21	22nd May 1997	Male	411601039		9657354601	20,000	✓
16	Cressida Saldanha	26	08-12-1992	Female	411601067		8408046580	20,000	✓
17	Neil Macarius Pereira	20	10th April 1998	Male	411601063		9552761991	20,000	✓
18	Aradhana Judith Maria Lopes Pereira	19	27-Oct-98	Female	411801001		9011408960	20,000	✓
19	Gauri Patil								
20	Sujatha Madhavan								
21	Sebastian Breitinger	49	14-12-1968	Male			7447439528		
22									









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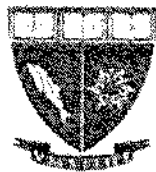
Boost post



Liked by dev\_thakkar\_official and 47 others

vmsiihe Diwali vacation well spent!

Study tour to Kerala-Places visited the old Jew... more



View insights

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Study tour to Kerala-Places visited the old Jew... more

November 20, 2018

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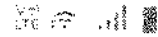
vmsiihe Diwali vacation well spent!  
Study tour to Kerala-Places visited the old Jew



November 26, 2018



11:58



# ← Posts

November 20, 2018

 vmsiie



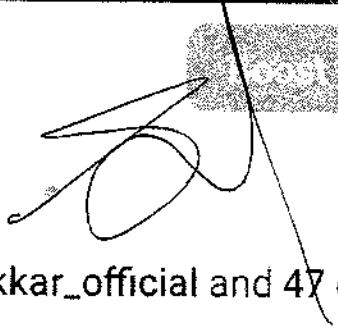
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10/10



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Study tour to Kerala-Places visited the old Jew... more


November 20, 2018



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# Certificate

Mr./Ms. **Roel Andrade** This is to certify that ..... has  
participated in the Study tour  
to **KERALA from 2nd to 10th November 2018.**  
organised by Cuisine Club of VMSIHE.

  
Chef. Sebastian Breitingger  
Course Co-ordinator



  
Prof. Irfan Mirza, CHIEF  
Director & Principal

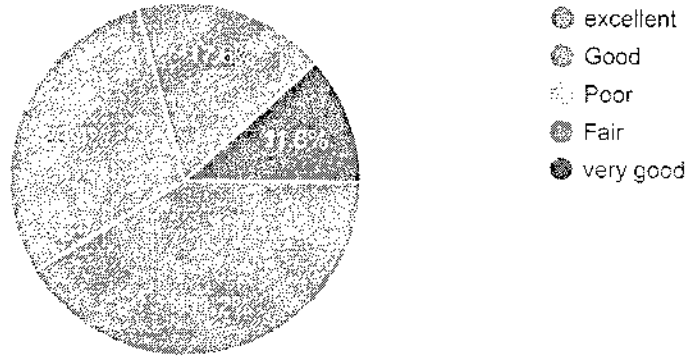
17 responses

Publish analytics

How would you rate your overall experience during the educational trip to Kerala?

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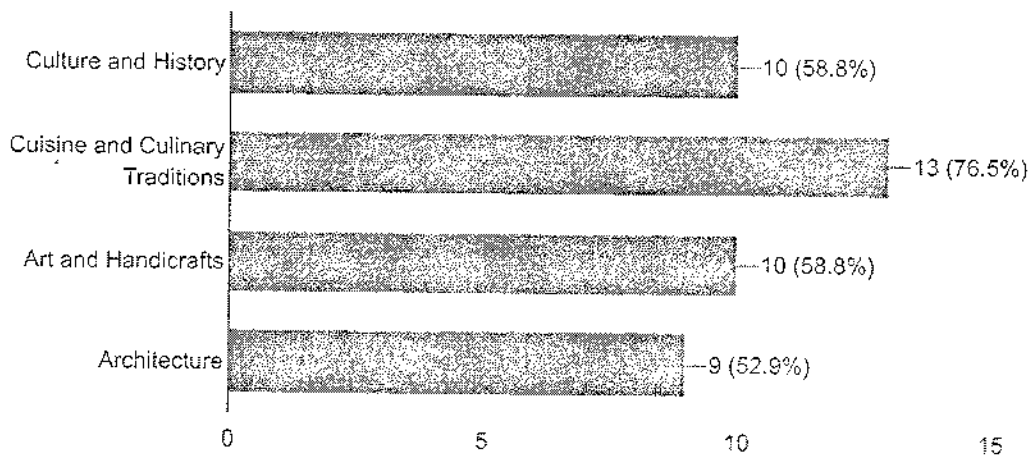
17 responses



If yes, which specific aspects of Kerala are you most interested in learning about? (Check all that apply)

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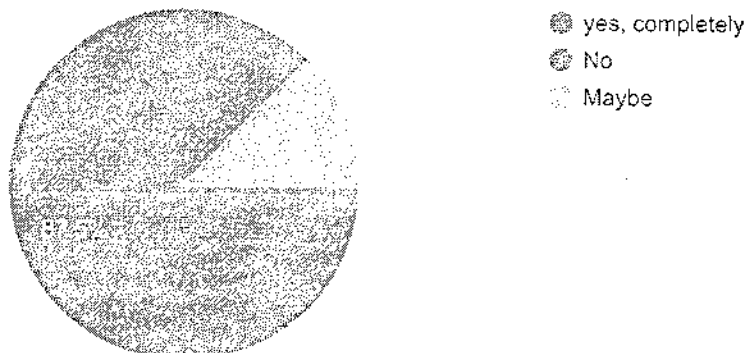
17 responses

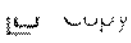


Did the trip meet your expectations in terms of educational content and learning experiences?

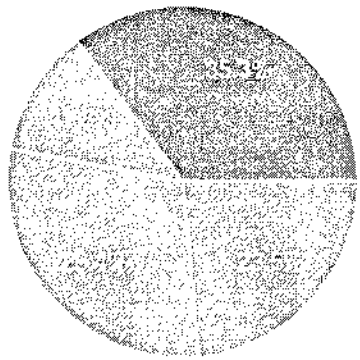
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16 responses



How would you rate the overall organization and communication before and during the trip? 

17 responses



-  excellent
-  Good
-  Fair
-  Poor
-  very good

Please share any additional comments or feedback about your experience that you would like us to know.

15 responses

Enjoyed visiting the flight kitchen

Enjoyed the house boat experience

Got the opportunity to visit 3 SGH hotels

learn how to tea is made

got to visit meat products of India factory unit

loved the cookery demonstration on kerala cuisine

enjoyed kathakali dance experience

visited ginger trade center, traditional spice market of kerala.

enjoyed the visit to kochi harbour

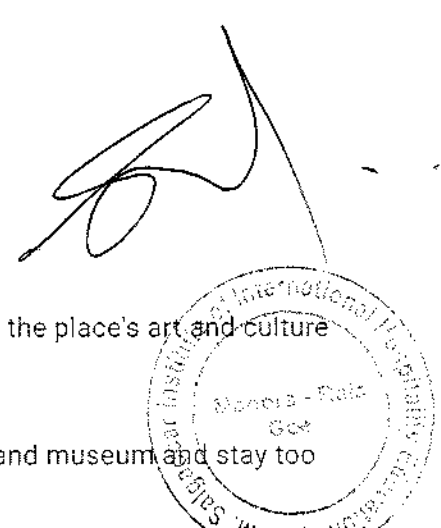
Visited unique beach resort in Allapey

i loved the trip plan more such trips in future

it was very well organised

Kindly conduct more such trips as it given us more knowledge about the place's art and culture in its original form

it was my first tour without family. i enjoyed the food, visit to hotels and museum and stay too

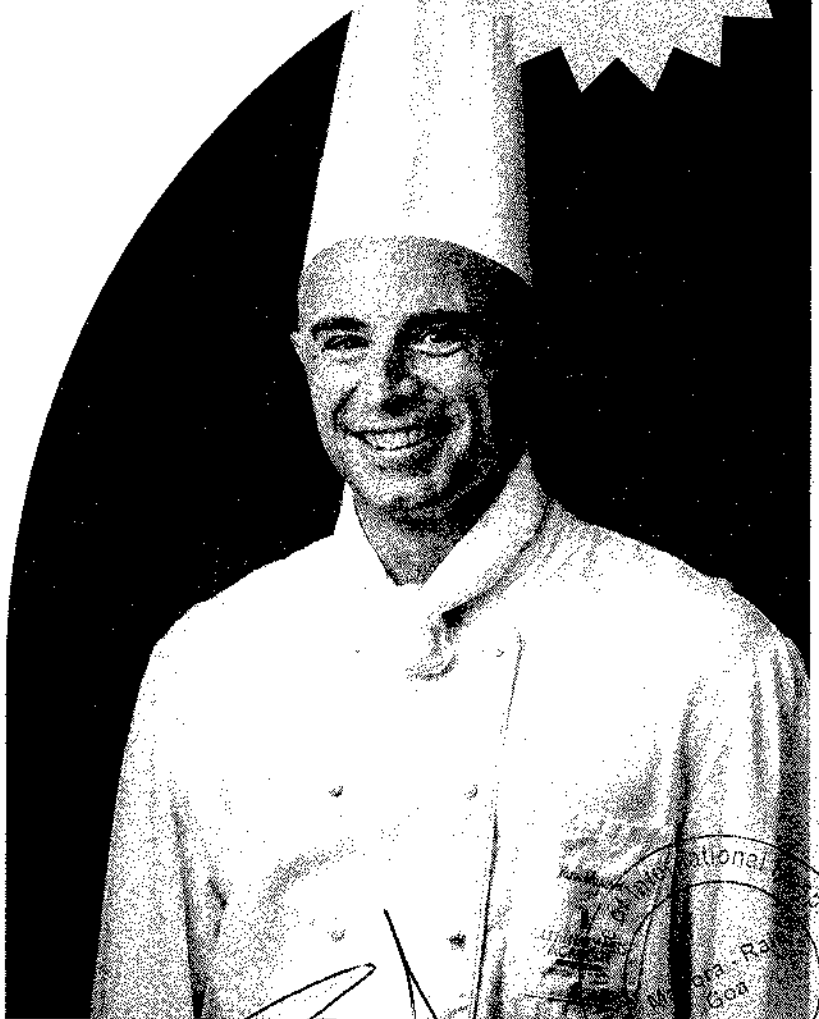


# CHOCOLATE AND SUGAR WORKSHOP

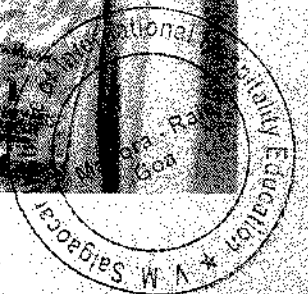
BY CHEF MURISSET YANN

25 - 30 MARCH 2019

LIMITED  
SEATS  
ONLY



For reservation  
Contact  
Chef Sebastian





# Chocolate and sugar workshop description

## 25<sup>th</sup> of march – Chocolate workshop “The Fish”

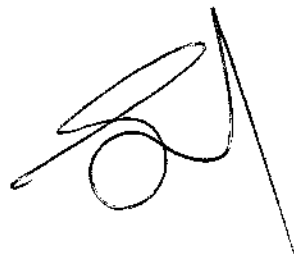
### In this course you are going to learn:

- How to temper and how to work with chocolate
- Understand the importance of tempering chocolate accurately
- Molding chocolate shells
- Cutting chocolate elements
- Sticking and gluing chocolate components
- Creating a “Chocolate reef”
- Modeling and sticking marzipan decorations
- Rolling paper cones
- Airbrushing chocolate elements
- Theoretical knowledge about Chocolate Arts

## 26<sup>th</sup> of march – Sugar workshop “The Frog”

### In this course you are going to learn:

- Colorizing Isomalt sugar
- How to cast Isomalt sugar
- Understand the importance of pulling sugar properly
- Advanced sugar blowing techniques
- Sticking and gluing sugar components
- Performing small sugar decorations
- Airbrushing sugar elements
- Rolling paper cones
- Theoretical knowledge about Sugar Arts



## **27<sup>th</sup> of march – Chocolate workshop “The Easter Egg”**

### **In this course you are going to learn:**

- How to temper and how to work with chocolate
- Understand the importance of tempering chocolate accurately
- Designing colorized cocoa butter into a mold
- Molding chocolate shells and chocolate bars
- Piping a chocolate “Egg nest “
- Sticking and gluing chocolate components
- Performing chocolate feathers
- Theoretical knowledge about Chocolate Arts
- Designing a “Woody chocolate base”

## **28<sup>th</sup> of march – Basic chocolate workshop**

### **In this course you are going to learn:**

- How to temper chocolate
- Understand the importance of tempering chocolate accurately
- Performing a “Feni Ganache”
- Piping “Truffles”
- Cutting “Truffles”
- Dipping “Truffles”
- Performing small white chocolate squares with poppy seeds and saffron
- Theoretical knowledge about Chocolate Arts



## **29<sup>th</sup> of march – Basic chocolate workshop**

### **In this course you are going to learn:**

- How to temper chocolate and how to mold a praline shell
- Designing a praline mold
- Understand the importance of tempering chocolate accurately
- Performing molded pralines filled with two different fillings
- Realizing a fruit caramel and a ganache
- Piping the caramel and the ganache
- Theoretical knowledge about Chocolate Arts

## **30<sup>th</sup> of march – Basic chocolate workshop**

### **In this course you are going to learn:**

- How to temper chocolate
- Understand the importance of tempering chocolate accurately
- Performing a “French macaroons”
- Piping “French macaroons “
- Baking “French macaroons”
- Filling “French macaroons”
- Performing a “Ganache”
- Performing small milk chocolate squares with roasted coffee beans
- Theoretical knowledge about Chocolate Arts



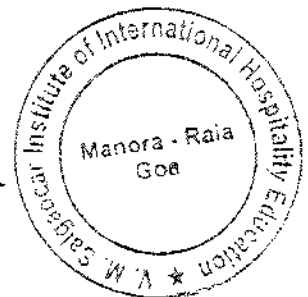


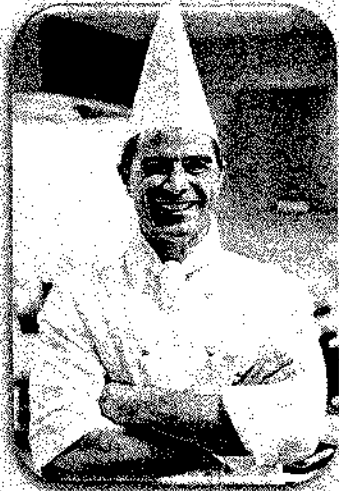
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INTERNATIONAL HOSPITALITY EDUCATION

Chocolate and sugar workshop								
Sr.No	Student Name	Date	25/03	26/03	27/03	28/3	29/03	30/03
		Session time	5 hours	5 hours	5 hours	5 hours	5 hours	5 hours
1	Aradhana Pereira		P	P	P	P	P	✓
2	Nadia Aguiar		P	P	P	P	P	P
3	Dharmaja Kamat		P	P	P	P	P	P
4	Jason Fernandes		P	P	P	P	P	P
5	Gaurav Pawar		P	P	P	P	P	P
6	Suyog Phansekar		P	P	P	P	P	P
7	Jason Dias		P	P	P	P	P	P
8	Clevan Fernandes		P	P	P	P	P	P
9	shane Fortes		P	P	P	P	P	P
10	Cleny Dias		P	P	P	P	P	P
11	Egan Manuel		P	P	P	P	P	P
12	Aster Rodrigues		P	P	P	P	P	P
13	Tejas Kharangate		P	P	P	P	P	P
14	Sarah Miranda		P	P	P	P	P	P
15	Uttara Acharya		P	P	P	P	P	P
16	Shellon Fernandes		P	P	P	P	P	P
17	Simonelle Fernandes		P	P	P	P	P	P
18	Riya Sadekar		P	P	P	P	P	P
19	Marsha Moraes		P	P	P	P	P	P
20	Aashay Sadekar		P	P	P	P	P	P
21	Kimberley mendes		P	P	P	P	P	P
22	Juzelle Silveira		P	P	P	P	P	P
23	Preeti Jain		P	P	P	P	P	P
24	Ethan Almeida		P	P	P	P	P	P
25	Vincents Vynden Francisco		P	P	P	P	P	P

*S. Sub*

*[Handwritten signature]*





## PROFILE

20 years in the industry.

Five years of experience as a pastry chef instructor at Culinary Arts Academy. (BA program) Practical and theory.

Course module leader:

- Chocolate and Sugar Arts
- Advanced Baking and Pastry
- Introduction to Baking and Pastry Arts

Led masterclass, workshop and demonstration for the University of Derby and the chocolate fair in Stockholm.

Passionate about teaching and sharing knowledge and experience with students.

Developing pastry consulting program.

## CONTACT

PHONE:  
+41 79-648-74-29

LinkedIn: Yann Muriset  
Instagram: chef\_yann\_muriset

EMAIL:  
[yann.muriset@cesarnitzcolleges.edu](mailto:yann.muriset@cesarnitzcolleges.edu)

## HOBBIES

Basketball coach and player  
Skiing  
Surfing  
Traveling

# MURISSET YANN

Pastry Chef Instructor

## EDUCATION

### Gastronomy School Bellouet Conseil Paris

2018  
-Artistic chocolate showpiece course - advanced level  
-Chocolate bonbons and pralines course

### Glucose Sugar Art School

2016  
Sugar showpieces course – advanced level

### University of Derby

2015-2016  
Preparing to Teach Plus (FE & Skills) level 4

### EPM Montreux

1996-1997  
Baking Swiss Federal Diploma  
Award of best apprentice with highest final grade

### EPM Montreux

1993-1996  
Pastry – Chocolate and Sugar Arts – Ice cream – Confectionary  
Pastry Swiss Federal Diploma  
Second and third place award regarding showpieces competitions

## WORK EXPERIENCE

### Culinary Arts Academy – Pastry chef Instructor

2014-2019  
Practical and theory classes teacher. First, second and third year BA program.

### Confiserie Durgnat Villeneuve – Head of the chocolate section

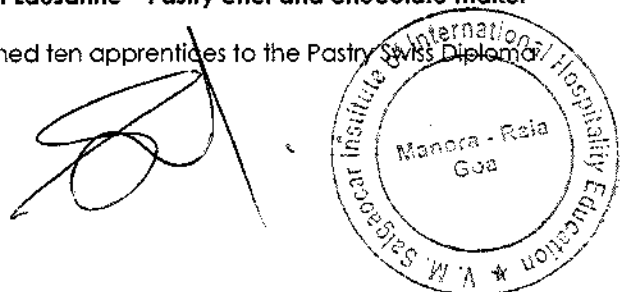
2008-2014

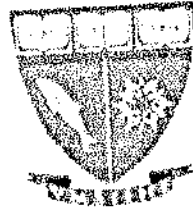
### DGEP Lausanne

2008-2013  
External examiner and invigilator for the Swiss apprenticeship program

### Espace Chocolat Lausanne – Pastry chef and chocolate maker

1997-2008  
Guided and trained ten apprentices to the Pastry Swiss Diploma





V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION

# Certificate

This is to certify that

Mr./Ms. Dharmaja Kamat ..... has

participated in the

**Chocolate and sugar workshop by Chef. Muriset Yann**

**from 25th March to 30th March 2019**

organised by Cuisine Club of VMSIHE.

Chef. Sebastian Breitingner  
Course Co-ordinator




Prof. Irfan Mirza, CHE  
Director & Principal

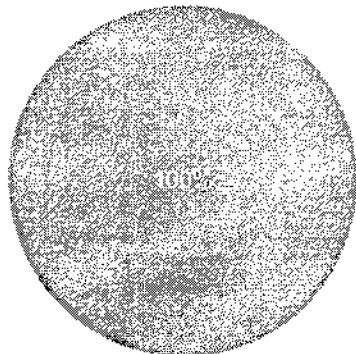
25 responses

Publish analytics

How satisfied were you with the overall organization of the chocolate and sugar workshop?

 Copy

25 responses

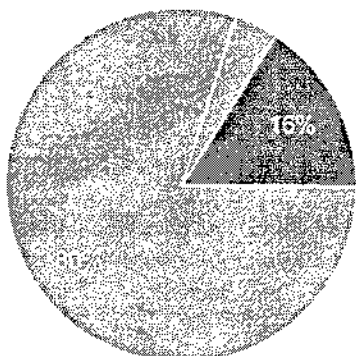


- yes
- No
- may be

How would you rate the variety of activities and demonstrations during the workshop?

 Copy

25 responses

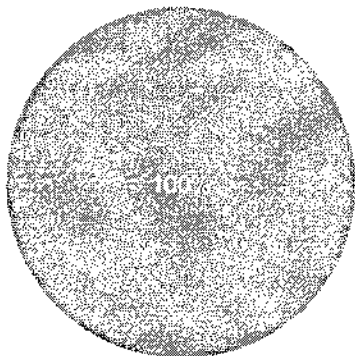


- excellent
- Good
- Fair
- Poor
- very good

Were the workshop materials and resources sufficient and helpful?

 Copy

25 responses



- yes
- No
- Maybe

what did you enjoy the most about the workshop?

16 responses

Hands on practice

chef was too good

it very hands on experience

chef was very good in presenting

very good sessions

excellent class. loved it . plz conduct more such workshops

Enjoyed he hands-on activities and demonstrations

Enjoyed he hands-on activities and demonstrations.

i learnt about different chocolate-making techniques and the effects of sugar on taste

Learnt chocolate-making techniques

conduct more such informative workshops. i leant a lot in chocolate art

chef was the best

chef was so good at sugar art .omg

chef was very helpfull. came to every table to help us or guide

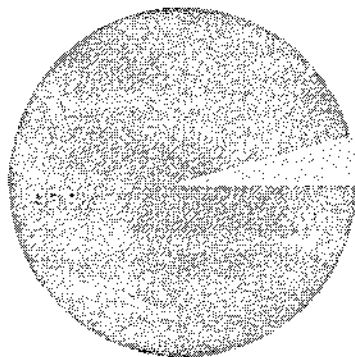
very good

loved it.. the chocolate art was so good to make

Would you recommend this workshop to other students?

 Copy

24 responses



- Yes
- No
- Maybe

