



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Manora Raia, Salcete, Goa – 403720 India
Tel: +91 (832) 6623000 Fax: +91 (832) 6623111
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2022- 2023

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Mushroom cultivation

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When ?

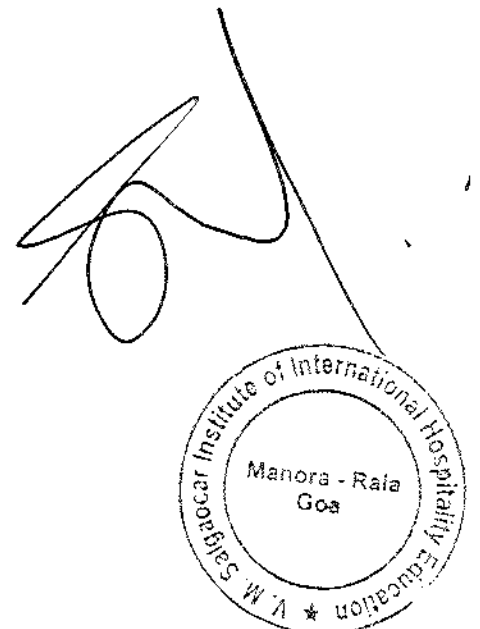
- 18th January 2023 onwards

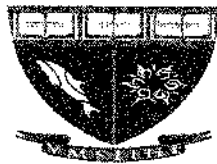
What is the course about?

- Learn the principles of mushroom cultivation.
- Learn about the nutrient value of mushroom.
- Able to cultivate Oster mushroom.

Contact

Alyce Rodrigues
Asst Prof- Microbiology





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ADD ON COURSE:

Fungiculture – mushroom cultivation

Introduction:

As a healthy food, mushrooms are in high demand due to changing eating patterns, the need for high-quality food, urbanisation, and globalisation. In addition to being a high-quality meal, mushrooms are a useful way to recycle agricultural waste and make money from it.

Over the past several years, mushroom production has experienced enormous growth in popularity. Youth might be encouraged to pursue this career because there are low starting costs and rapid rewards. The course's theoretical and practical components included crucial subjects like an introduction to mushrooms and their health advantages, as well as the fundamentals of mushroom production.

In order to provide subject-matter and practical expertise on mushroom cultivation, this certificate programme was created. The student gained expertise and understanding about mushroom growing. The student acquired the knowledge and abilities required to operate in this industry through a certificate programme in mushroom farming. The primary objective of this course was to increase understanding of mushrooms, their morphology, habitat, and cultivation principles; provide in-depth hands-on instruction on oyster mushroom cultivation; and develop the learners' independence in their ability to recognise various types of mushrooms.

Participants: 28 Students of F.Y. B.Sc. C.A

Mode of Delivery: offline – theory and practical session

Duration of the Course: 30 hours.



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ADD ON COURSE:

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Participants: 28 Students of F.Y. B.Sc. C.A

Mode of Delivery: offline – theory and practical session

Duration of the Course: 30 hours.

Course Structure:

	Topic	No of Hours
1	Preparation – (pilot study)	2 hours
2	Demonstration - spawning (pilot study)	2 hours
3	Introduction- structure, types, Indian scenario in mushroom cultivation Experiential mode	3 hours
4	Principles of mushroom cultivation – substrate, sterilization/pasteurization, inoculation, incubation and harvesting.	4 hours
5	Theory on Cultivation of: <ul style="list-style-type: none">• Button mushroom,• Paddy straw mushroom,• Truffle mushroom,• Reishi mushroom	4 hours
6	Identification of poisonous and edible mushroom	4 hours
7	Maintaining the mushroom bag <ul style="list-style-type: none">• Watering• Monitoring• Harvesting• Documentation	5 hours
8	Assignment- photo documentation of 20 days	6 hours

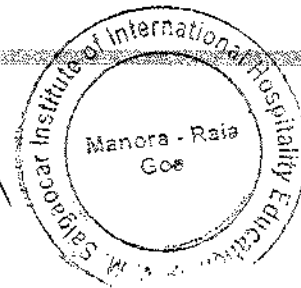
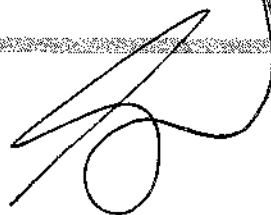
Resource Person and Course Coordinator:

- Ms. Alyce Rodrigues, Asst. Professor In Microbiology.(Food Science), V. M. Salgaocar Institute of International Hospitality Education, Raia, Margao, Goa

Outcome:

The course helped students to develop the basic understanding about mushroom. Students were able to explain mushrooms, their sorts (edible and toxic), how they are produced, and how to cultivate edible mushrooms like oyster mushrooms after finishing this add-on course. This training assisted the student in recognising and replicating the climatic parameters for growing oyster mushrooms as well as in harvesting them.

ALYCE RODRIGUES
Add on Course: fungiculture
Academic Year 2023-24



The detailed schedule of the sessions of Add-on course

“fungiculture – Mushroom cultivation”

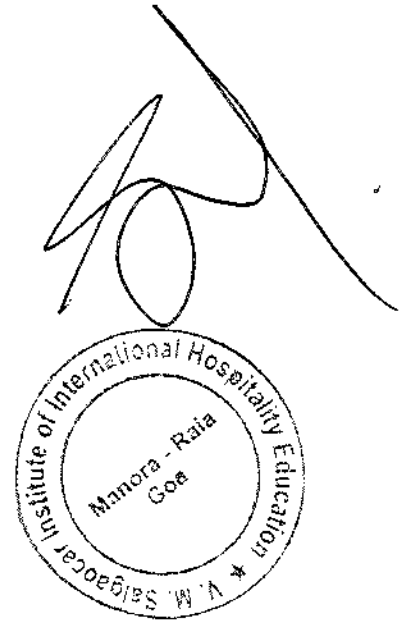
Name of Resource person- Asst.Prof. Alyce Rodrigues

Held – January 2023- April 2023

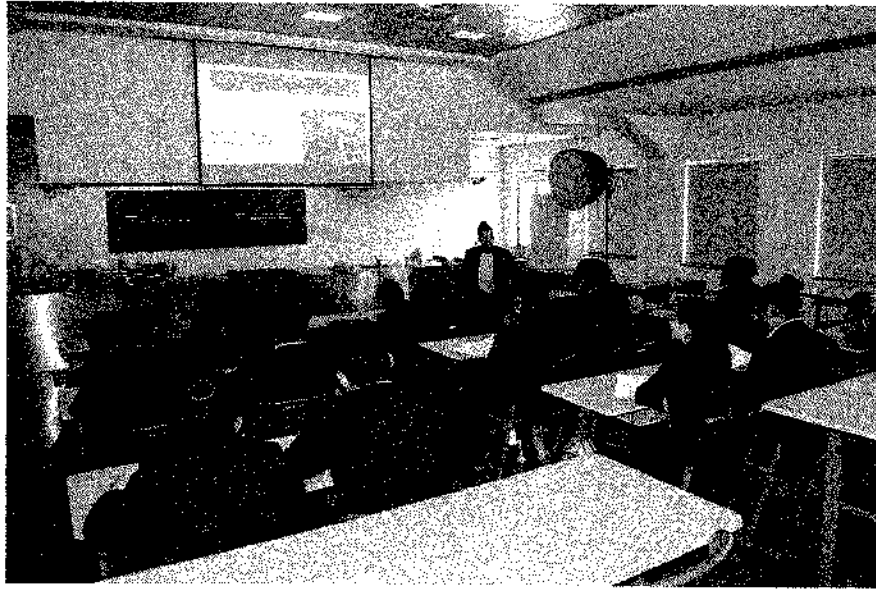
FY B.Sc. Culinary Arts

Date	Topic	Time	No of Hours	Conducted / to be conducted	Reason for not conducting
18/01/2023	Preparation – (pilot study)	3.00pm -5.00pm	2 hours	Conducted	-
19/01/2023	Demonstration - spawning (pilot study)	3.00pm -5.00pm	2 hours	Conducted	-
05/04/2023	Introduction- structure, types, Indian scenario) Experiential mode	1.00pm -4.00pm	3 hours	Conducted	-
06/04/2023	Principles of mushroom cultivation (substrate, sterilization/pasteurization, inoculation, incubation and harvesting.)	8.00am -12.15pm	4 hours	Conducted	-
10/04/2023	Theory on Cultivation of various types of mushroom: <ul style="list-style-type: none"> • Button mushroom, • Paddy straw mushroom, • Truffle mushroom, • Reishi mushroom 	10.00am -3.00pm	4 hours	Conducted	
11/04/2023	Identification of poisonous and edible mushroom	10.00am -3.00pm	4 hours	Conducted	-

Maintaining the mushroom bag (in campus & off campus)	<ul style="list-style-type: none"> • Watering • Monitoring • Harvesting • Documentation 		5 hours	Conducted	-
Assignment			6 hours	Conducted	-
			Total – 30 Hours		



Photographs:



SESSION



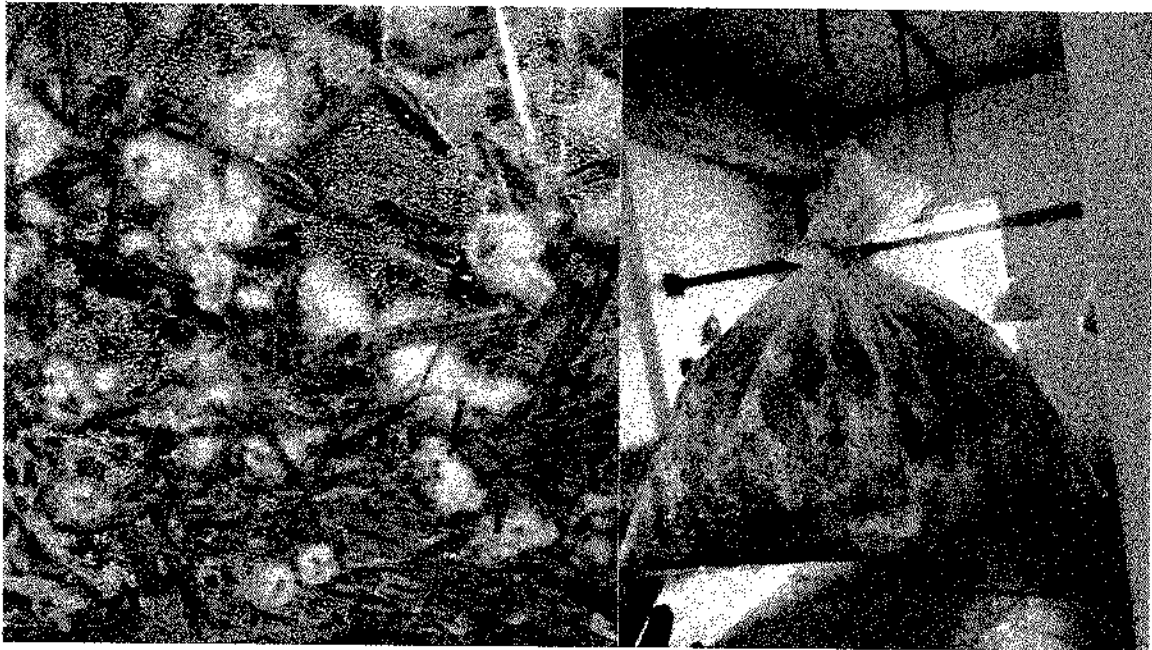
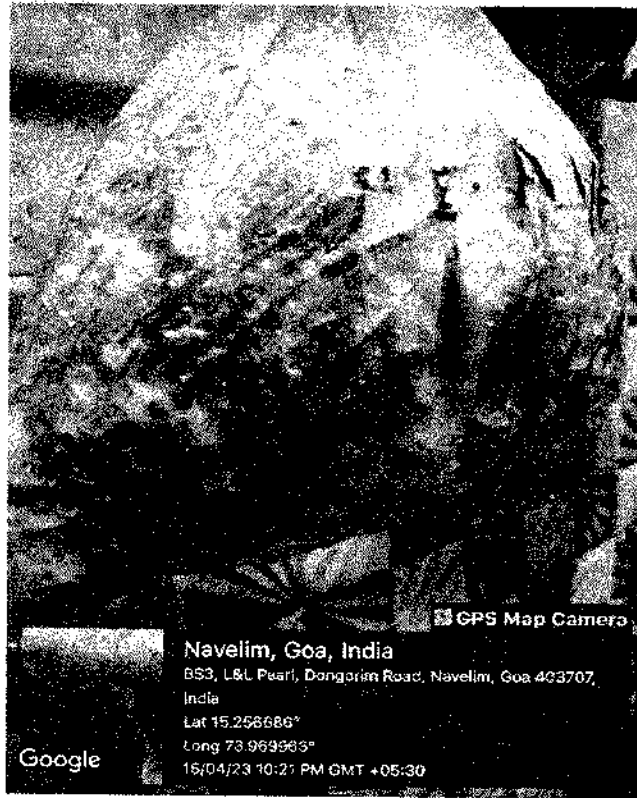
PACKING OF BAGS



STERILIZATION AND SPAWNING

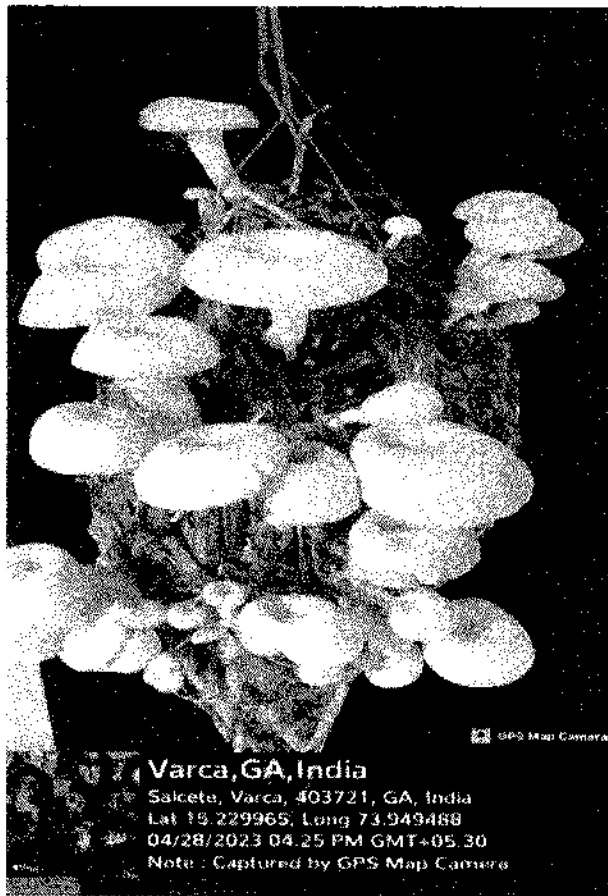
ALYCE RODRIGUES
Add on Course: fungicultura
Academic Year 2023-24

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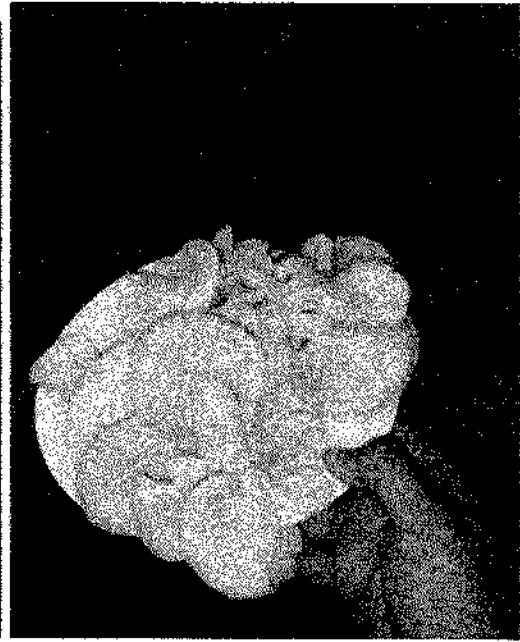
INCUBATION – ON CAMPUS AND RESIDENCE OF DAY SCHOLARS

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FRUITING OF MUSHROOM -ON CAMPUS AND RESIDENCE OF DAY SCHOLARS

ALVCE RODRIGUES
Add on Course: fungiculture
Academic Year 2023-24



FRUITING OF MUSHROOM IN CAMPUS AND RESIDENCE OF DAY SCHOLARS

ALYCE RODRIGUES
Add on Course: fungiculture
Academic Year 2023-24





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ATTENDANCE FOR ADD-ON COURSE FUNGI CULTURE

Examination: Semester - II

Held in: JANUARY- APRIL 2023

Seat No.	Name of the Candidate	18/01	19/01	5/04	5/04	6/04	6/04	10/04	10/04	11/04	11/04	
12203001	MANTHINEEDI SRI RANGA SHASHANK	A	B	C	D	B	D	D	B	B	D	D
12203002	SAWAI SAHIL ANIL	A	B	C	D	B	D	D	B	B	D	D
12203003	MEAVEN FERNANDES	A	B	C	D	B	D	D	B	B	D	D
12203004	JAY PADOLE	A	A	A	A	A	A	A	A	A	A	A
12203005	RHIAN EDEN BARRETTO	A	A	Barrett	Barrett	Barrett	Barrett	Barrett	Barrett	Barrett	Barrett	Barrett
12203007	MANOAH PANKAJ SHINDE	A	B	C	D	B	D	D	B	B	D	D
12203008	FALGUN PRASAD MOPKAR	Falgun	Falgun	A	A	A	A	A	A	Falgun	Falgun	Falgun
12203009	ASHITHA RIYA MISQUITH	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR	AR
12203010	RAASHI JAYESH SHETTY	A	A	Rashish	Rashish	Rashish	Rashish	Rashish	Rashish	Rashish	Rashish	Rashish
12203011	MUKADAM AYESHA KHALID	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh	Ayesh
12203012	ARKITA VARADKAR	A	A	Arkit	Arkit	Arkit	Arkit	Arkit	Arkit	Arkit	Arkit	Arkit
12203013	THAKUR KRISH PRADEEP	Krish	Krish	Krish	Krish	Krish	Krish	Krish	Krish	Krish	Krish	Krish
12203014	MOHAMED BILAL	B	B	B	B	B	B	B	B	B	B	B
12203015	PRATIK PRAMOD SHET	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik	Pratik
12203016	VARUN JAIKUMAR NAIK	Varun	Varun	Varun	Varun	Varun	Varun	Varun	Varun	Varun	Varun	Varun
12203017	FLENIO RONAN RODRIGUES	A	A	fo	fo	fo	fo	fo	fo	fo	fo	fo



		18/01	19/01	5/04	5/04	6/04	6/04	10/04	10/04	11/04	11/04	18/01
I2203018	ALEENA CIBI DANIEL	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena	Aleena
I2203021	MYRUN JOSEPH COUTINHO	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun	Myrun
I2203022	ATHARV MANOJ HEDE	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv	Atharv
I2203023	DARRIAN BRUCE XAVIER BATISTA	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian	Darrian
I2203025	KIRTI K.C	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti	Kirti	A	A	Kirti
I2203026	JAZLAAN SHAIKH	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan	Jazlaan
I2203027	SUHANI KATKAR	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani	Suhani
I2203028	LEVO VAZ	Levo	Levo	Levo	Levo	Levo	Levo	Levo	Levo	Levo	Levo	Levo
I2203029	GADHA SEEMA GIREESH	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha	Gadha
I2203030	KRISHNA GOYAL	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna	Krishna
I2203031	SABLE JANHAVI NITIN	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi	Janhavi
I2203032	DECLAN RALPH GOES	A	A	Declan	Declan	Declan	Declan	Declan	Declan	Declan	Declan	Declan



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Certificate

This is to certify that

Mr./ Ms. DELLAN RALPH GOES

has successfully completed a 30 hours Add-On Course on

“Fungiculture - Mushroom Cultivation”

held from January 2023 to April 2023,

at V. M. Salgoacar Institute of International Hospitality Education,

Manora, Raia, Sactete, Goa.

Alyce C. Rodrigues
Faculty In-charge



Prof. Irfan S. Mirza, CHE
Director/Principal

507

feedback on Add-on course

28 responses

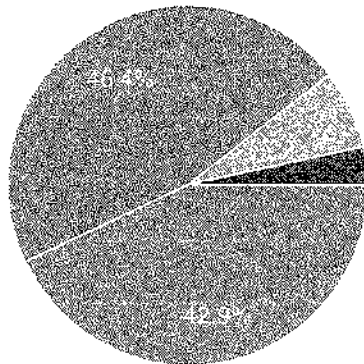
[Publish analytics](#)

Thank you for participating in the mushroom cultivation course. Your dedication to learning and enthusiasm for this craft were appreciated. I hope the course was informative and engaging, and that you feel prepared to grow your own mushrooms. Please don't hesitate to reach out if you have any questions or feedback. I wish you all the best in your future mushroom-growing endeavors !

The overall quality of the course was satisfactory

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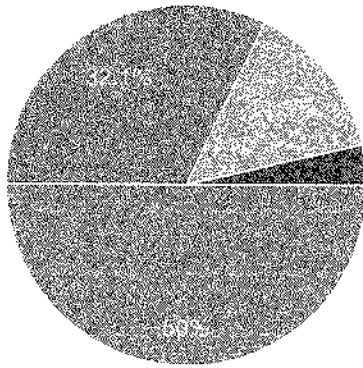
28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

Overall, this course met my expectations.

28 responses

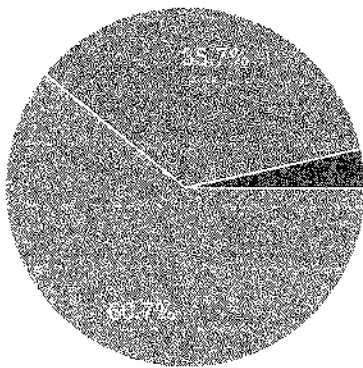


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The resource persons of the course was well prepared for the class.

Copy

28 responses

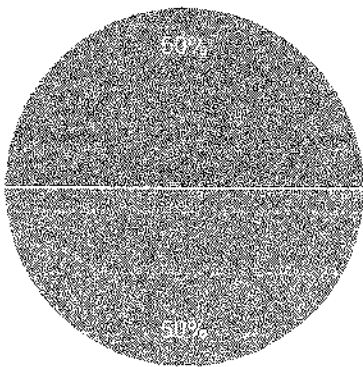


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The course material was informative and relevant to mushroom cultivation?

Copy

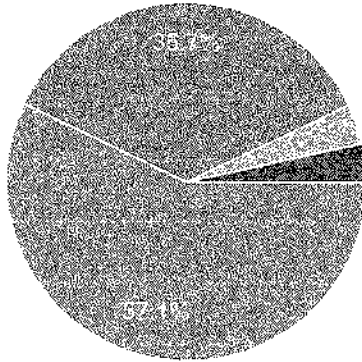
28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The course covered a wide enough range of topics related to mushroom cultivation?

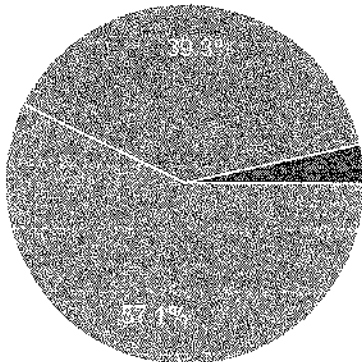
28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The instructors answered your questions and provided appropriate guidance?

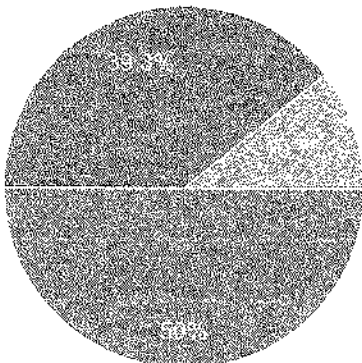
28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The course materials (e.g., videos, handouts, practical sessions etc.) were helpful and easy to understand?

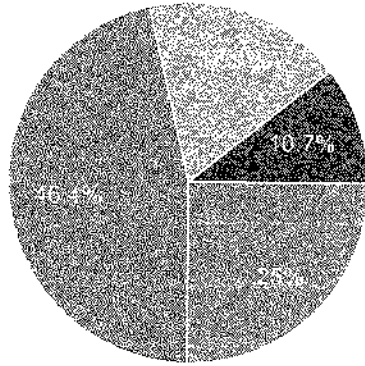
28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

understand?

28 responses

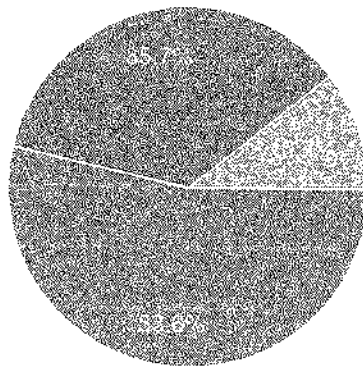


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The course provided adequate opportunities for hands-on practice and learning?

Copy

28 responses

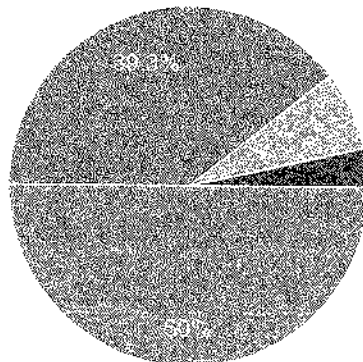


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

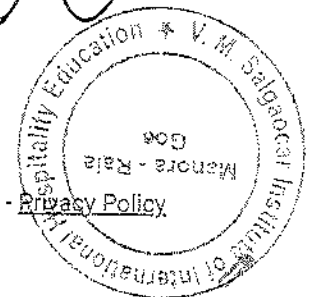
Would you recommend this course to others interested in mushroom cultivation?

Copy

28 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



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Forging a Research Foundation

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FORGING A RESEARCH FOUNDATION

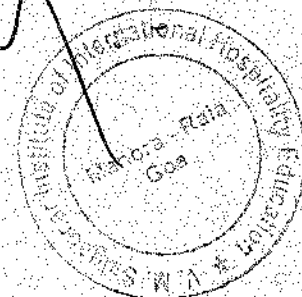
30 Hrs. Add-on Course

Resource person- Ms. Huma Makandar
Internal resource person and Co-ordinator- Ms Deepika Malaviya

You will learn-

Basics of Research, research methodology
types and sources of data, literature review, citation and
citation management and how to avoid plagiarism.

Contact person:
Ms. Deepika Malaviya
Research cum Resource Assistant





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PROPOSAL FOR ADD ON COURSE: FORGING A RESEARCH FOUNDATION

Contents of the proposal:

Sr. no.	Particulars
01	About the course
02	Course objectives
03	Learning outcomes of the Course
04	Target Participants
05	Mode of Delivery
06	Duration of the Course
07	Commencement of the course
08	Method of Evaluation
09	Certificate
10	Course Fee
11	Remuneration to the Faculty/ Resource Person
12	Course Content
13	Details of the Course Coordinator
14	Resource Person/ Faculty

Add on Course: Forging a Research Foundation.
Academic Year 2022-23



ADD ON COURSE

Title of the Course: **FORGING A RESEARCH FOUNDATION**

1) About the Course: Research is the backbone of our knowledge driven society. As, we are in an information age, we have to continuously evolve and adapt to the changes in the various sectors of the world. Many systems have become obsolete because they were replaced by newer and more functional alternatives. These developments are possible only with research. Every field of knowledge is developing and thus, students need to be oriented as early as possible in their academic careers with the research basics so that they seamlessly take research practices without getting overwhelmed with the basic know how. This is a foundation course designed for students to orient them with the research basics and let them get accustomed to the technicality of the research process, methods and tools, giving them an edge over the others when they finally step into the research domain. First year students will benefit with the course as they would be able to discern research opportunities when they go for internships in the second year and eventually when they start to write a dissertation.

2) Course Objectives:

- To introduce the students to various research terminologies
- To provide an understanding into the research process, methods and tools.
- To orient the students with various research documents and their structure.
- To provide basic knowledge about how to start research work.
- To introduce basic research writing methods.

3) Learning outcomes of the course: After completing this add on course students will be able to:

- a) Interpret the technical research jargon.
- b) Identify and differentiate between various research documents.
- c) Identify various research opportunities in the future.

- d) Use citation generators, citation management software, and plagiarism checker.
- e) Demonstrate the understanding of the purpose of citation, researcher's dairy, reference list and bibliography.
- f) Choose a research topic and create a research question

- 4) **Target Participants:** 45 second year (SY) IHM students (the course is compulsory for every student)
- 5) **Mode of Delivery:** Offline
- 6) **Duration of the Course:** 30 hours
- 7) **Commencement of the course:** The course is scheduled to commence from week 3 of the third term of the academic year 2022- 2023.
- 8) **Method of Evaluation:** The students will be evaluated based on the result of the question paper at the end of every unit.
- 9) **Certificate:** After the completion of the course students will be awarded with a certificate of course completion/ participation.
- 10) **Course Fee:** Rs. 300 per student
- 11) **Remuneration to the Faculty/ Resource Person:** The faculty (visiting resource person) will be paid Rs. 500 per hour for this course.

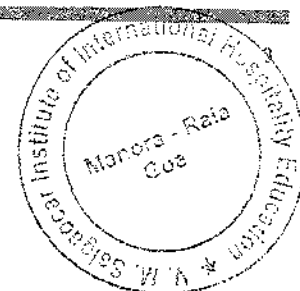
Receipt (45 students x Rs. 300)	Rs.13500
Cost for the institute	<u>Rs. 0</u>
Payments to resource person: 06 hours x Rs. 500	Rs. 3000

12) Course Contents:

Unit 1- Introduction to research:

06 Hours

- Importance and necessity of research in today's world.
- Data, Information, Knowledge, Wisdom.



- Types of research- historical research, experimental research, survey research, action research, qualitative- quantitative, pure and applied.
- Research topic and research question- meaning, difference, quality of the research question, scope of the question.
- Data types and collection
- Results and future of the research
- Difference between the various research documents (a research paper, essay, dissertation, article, abstract, data paper)
- Structure of a research document- introduction, literature review, sampling, findings, conclusion.
- Activity- Question paper

Unit 2- Research design and methodology:

06 Hours

- Research design- importance, need and types.
- Research Tools- measurement of variables, data presentation, statistical techniques, and statistical packages.
- Research methods- observation method, questionnaire method, interview method, experimental method, case study.
- Research process- design, plan, statistical inference, presenting results.
- Argumentative and Analytical writing style- how to write an unbiased argumentative essay.
- Activity- Question paper

Unit 3- Types of Reference Sources:

06 Hours

- Primary, secondary, tertiary
- Document and non-documentary sources. Authoritative sources.
- Bibliographic data of reference sources
- Databases, open access repositories, library consortia, search engines.
- Search strategies- Boolean operators, keyword searches.

- Identifying types of reference materials in the library, orientation with Emerald Insight database.
- Activity- Question paper

Unit 4- What is citation and literature review: Styles, Techniques and Importance: 06 Hours

- Literature review- definition, importance and method.
- How to right a literature review.
- Citation styles and techniques (importance when to cite, when not to cite).
- Different citation styles- Citation style for hospitality and tourism management
- Citation generator and citation management
- Using citation on MS-Word
- Activity- Question paper

Unit 5- Academic honesty:

06 Hours

- Plagiarism- types of plagiarism, how to avoid plagiarism.
- Plagiarism checker- online/ offline
- Copyright rules
- Bibliography, annotated bibliography.
- What is a research diary?
- Using a plagiarism checker- URKUND.
- Activity- Question paper

Reading Material:

- Saunders, M. et al. Research Methods for Business students. Pearson Publisher.
- Zykmund, WG et al. Business Research Methods. Cengage Learning.
- Kothari, C.R. and Garg, G. Research Methodology. New Age International Publishers. New Delhi.



- Pandya, S. Research Methodology, APH Publishing Corporation. New Delhi.
- Cauvery, R. Research Methodology. S. Chand. New Delhi.
- Pratap, S. Research Methods for Leisure and Tourism. Anmol Publications. New Delhi.

Websites for the course contents and reference:

- APA Citation <https://apastyle.apa.org/>
- Directory of Open Access Journals <https://doaj.org/>
- Directory of Open Access Repository <https://v2.sherpa.ac.uk/opensoar/>
- Author Aid <https://www.authoraid.info/en/>
- Researcher Academy <https://researcheracademy.elsevier.com/>

1) Course Coordinator:

Ms. Deepika Malaviya

Research cum Resource Assistant.

V. M. Salgaocar Institute of International Hospitality Education,

Raia, Margao, Goa

Mobile No: 8600152700

Email: deepika.malaviya@vmsiie.edu.in

2) Resource Person/Faculty:

One visiting resource person:

Ms. Huma Makandar

Rosary College of Commerce & Arts,

Navelim Goa

Mobile no. 8390146056

Email: humamakandar12@gmail.com

One resource person from the faculty

Ms. Deepika Malaviya

Research cum Resource Assistant.

V. M. Salgaocar Institute of International Hospitality Education,

Raia, Margao, Goa

Mobile No: 8600152700

Email: deepika.malaviya@vmsiie.edu.in

Add on Course Approved by

Prof. I. S. Mirza

Director/Principal,

V.M. Salgaocar Institute of International Hospitality Education,

Manora, Raia, Margao, Goa.



A handwritten signature in black ink, appearing to be "I. S. Mirza".



V.M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Manora-Raia, Saicete, Goa - 403720, India
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)

7th April 2023

To,

Ms. Huma Makandar

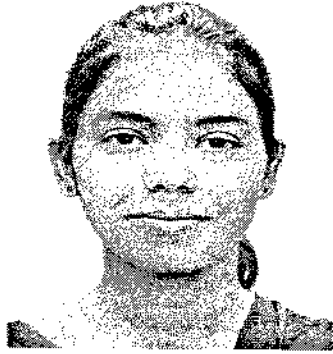
On behalf of V.M. Salgaocar institute of International Hospitality Education, I would like to thank you for conducting the Add on course on forging a research foundation from 21 February 2023 till 6 April 2023.

We are grateful for your time and efforts for sharing your knowledge and experience with our students. Your session has not only broadened our understanding of research but has also instilled within us a renewed sense of confidence and enthusiasm for scholarly pursuits.

With warm regards,

Irfan S. Mirza
Director & Principal





CURRICULUM VITAE

HUMA MAKANDAR

✉ humamakandar12@gmail.com

☎ 08390146056/9529756802

🏠 H.No. 110. Housing Board Colony Zuarinagar Sancoale
Goa-403726

PROFILE

Focused and strongly self-motivated personality with proven communication, research and writing skills. Aiming to provide service with all sincerity to obtain a challenging position in an organization where I can utilize my subject knowledge, Communication and Practical skills for the betterment of an organization. Frequently praised as self-discipline and hardworking by my teachers and peers, I can be relied upon to fulfill and achieve the institution goals.

EDUCATION

M.Com (Accounting and Finance)

CGPA- 9.75 GRADE- A+

Goa Business School, Department of Commerce,
Goa University.
2018-2020.

B.Com (Accounting)

76.53%

M.E.S. College of Arts and Commerce, Goa University.
2013-2017.

HSSC (Commerce)

69%

M.E.S. College of Arts and Commerce, Goa Board.
2011-2013.

SSC

68%

Regina Mundi High School, Goa Board.
2011.

HOBBIES

📖 Reading

✍ Writing

🎨 Sketching

✈ Travelling

ADDITIONAL COURSES

- **Diploma in Tally** 6.3 ees /7.2 ies /9 @ Institute Ferrao
Computer Education, Vasco-Goa.
- **HR Business Consultant Practitioner** @
6mSolutions, M.E.S College of Arts and Commerce
Zuarinagar-Goa.
- **Training on GST** Law and Technical aspects @ EDC Ltd,
Panaji-Goa.

WORK EXPERIENCE

- **Rosary College of Commerce & Arts, Navelim- Goa.**
(2021 till date)
Assistant Professor for BCA and BBA (T&T) Department.
- **Antarang Foundation, Mumbai- Maharashtra.**
(July 2021 – May 2022)
Consultant-Facilitator for the CareerAware program
- **Zuari Agro Chemicals Ltd, adventz- Zuarinagar,**
Goa.(May-June, 2019)
One month internship in Finance & Accounts
Department.
- **Mother Teresa English Medium High School- Raichur,**
Karnataka.(August- October, 2017)
Assistant Teacher of Mathematics for High School.

PERSONAL INFORMATION

Date of birth: 05-12-1994

Age: 27 Height: 5.4 Weight: 51

Marital status: Unmarried

Language: English, Konkani and Hindi.

ACADEMIC PROJECT'S

Project # 1:

Title: "A STUDY OF DEEN DAYAL SWASTHYA SEVA YOJANA"

Client: Main project (project done at M.E.S. College of Arts and Commerce, Zuarinagar, Goa- 2017)

Project # 2:

Title: "A SYSTEMATIC REVIEW OF DIVIDEND ANNOUNCEMENT AND ITS IMPACT ON THE STOCK PRICES: EVIDENCE FROM INDIAN SERVICE PROVIDING COMPANIES"

Client: Dissertation (project done at Goa Business School, Goa University, Taleigao Plateau, Goa- 2020)

RESEARCH PAPER PRESENTATION AT WORKSHOP/SEMINAR/CONFERENCE

- Paper presented on title "**Implication of GST on Indian Stock Market: Analysing Volatility Using GARCH Model**" at State level Seminar at Narayan Zantye College of Commerce, Bicholim, Goa-2019.
- Paper presented on title "**A Study on Impact of Make in India programme on select sectorial indices of Indian stock market**" at Interdisciplinary National Seminar at Abasahed Marathe Arts and New Commerce, Science College, Rajapur, Ratnagiri Maharashtra-2020.
- Paper presented on title "**Impact of Digital India Programme on Nifty IT sector and its Growth**" at National Conference at Anjuman Institute of Information, Science and Management, Dharwad, Karnataka- 2020.
- Paper presented on title "**A Study of Goods and Services Tax (GST) in the light of Digital India: Advantages and Challenges**" at National Seminar at M.E.S College of Arts and Commerce, Zuarinagar, Goa- 2020.
- Paper presented on title "**Impact of Nifty Sectorial Indices on Nifty Index- A study**" at National Conference at Swami Vivekanand Vidyaprasarak Mandal's College of Commerce, Borim, Ponda, Goa- 2020.

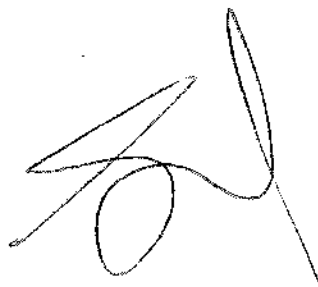
AWARDS AND ACHIEVEMENTS

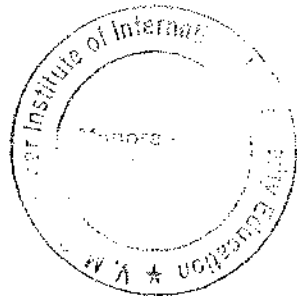
- Awarded for **Best paper presentation** at one day National Conference at Anjuman Institute Dharward, Karnataka 2020.
- Published a research paper on **UGC Care Journal ISSN: 0972-690X IJARAP70321 July,2021** titled "**A Systematic Review of Dividend Announcement and its Impact on the Stock Prices: Evidence from Indian Service Providing Companies.**"
https://www.iupindia.in/0721/Accounting%20Research%20and%20Audit%20Practices/A_Systematic_Review.asp
- Published a research paper on **UGC Care listed Journal ISSN:2394-3114 (April 2020) Vol-40-Issue-88-March-2020** titled "**A Study on Impact of Make in India programme on select sectorial indices of Indian stock market**"
<https://archives.tpsindia.org/vol-issue/vol40-issue88.pdf>
- Published a research paper on an **International Multidisciplinary Quarterly Research Journal ISSN 2277-5730 Journal No. 40776 with impact factor/indexing 2019-6.399** titled "**Impact of Digital India Programme on Nifty IT sector and its Growth**".
- Secured **1st place in B.com Stream** of M.E.S College of arts and commerce for 2017 batch.
- Secured **1st place (category 1) in the Annual All India Essay Writing Event 2009.**

DECLARATION-I hereby declare that the above information is true to the best of my knowledge and belief.

23	412101012	PIONELLE ANNIE GONSALVES	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle	Pionelle
24	412101033	PRANJAL BIJARDWAJ	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj	Pranj
25	412101019	RACHEL ESMERALDA BARRETTO	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto	Barretto
26	412101004	RADHIK RAVINDRA CABRAL	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral	Cabral
27	412101048	REECE ANDRE WHELPOALE	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece	Reece
28	412101037	REGAN ALMEIDA	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan	Regan
29	412101025	ROHAN GUIRISH KOLAMKAR	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan	Rohan
30	412101013	RUORAJ ROHAN PAI PANANDIKER	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj	Ruoraj
31	412101003	SAHIL PRAKASH PARAB	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil	Sahil
32	412101046	SANJOY CYNIGO O'MELLO	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy	Sanjoy
33	412101014	SHAKAMBHARI SANJAY PATIL	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh	Shakambh
34	412101007	SHAWN ANTONY D SOUZA	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn	Shawn
35	412101005	SHAZIA MARIA CARVALHO	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia	Shazia
36	412101032	SHOHEEL JOSEPH HERMINO RONCON PEREIRA	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel	Shoheel
37	412101022	SHREYASH UDAY KUDALKAR	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash	Shreyash
38	412101028	SIDDHARTH GAWDE	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth	Siddharth
39	412101039	SIMRAN MANDAR PARULEKAR	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran
40	412101043	SIMRAN THELMA VALANKI PEKOTO	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran	Simran
41	412101038	SUMIT KUMAR BARIK	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit	Sumit
42	412101026	VIDHI PANKAJ PANDYA	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi	Vidhi
43	412101018	VITAY TULSHIDAS SHETYE	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay	Vitay
44	412101036	VINOSHA PEREIRA	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh	Vinosh


 coordinator : Deepika Malaviya







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Certificate

This is to certify that

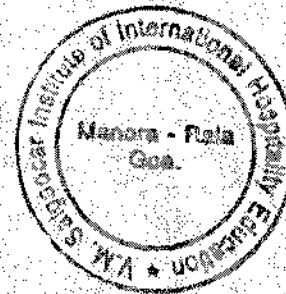
Mr./Ms. *Aahan Mathew Jacob*

has successfully completed the add-on course

" Forging a Research Foundation "

Grade obtained ... *A*

Deepika Malaviya
Course co-ordinator



Prof. Irfan S. Mirza, CME
Director/Principal

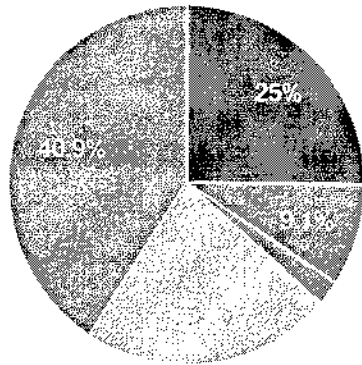
Add on course 'Forging a Research Foundation' - feedback

44 responses

[Publish analytics](#)



44 responses

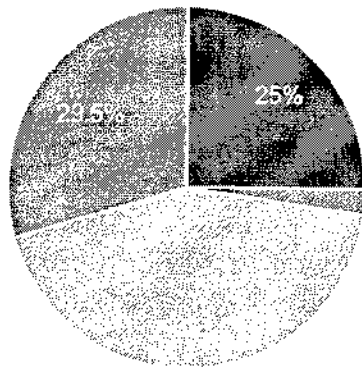


- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly agree

How well did you grasp the topics taught by the external resource person?


 Copy

44 responses

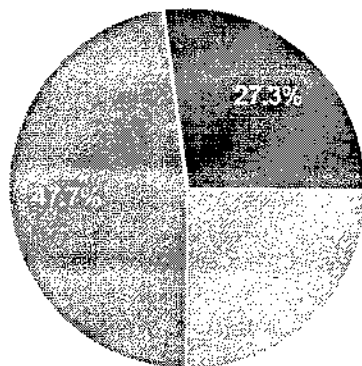


- Not at all well
- Not well
- Somewhat well
- Very well
- Extremely well

The course timeline was sufficient for the subject matter

 Copy

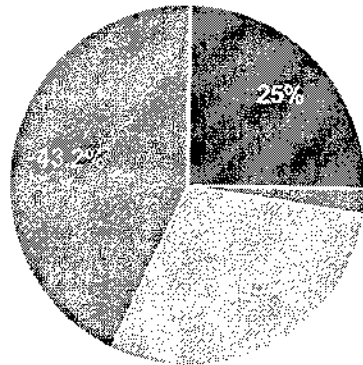
44 responses



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



44 responses

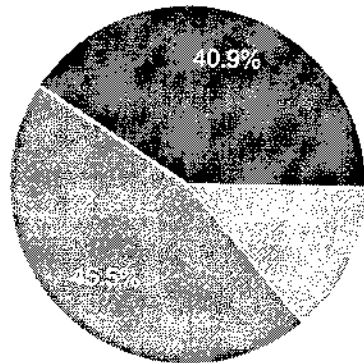


- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly Agree

The assessment test after every unit was beneficial for revising the topics of the unit

Copy

44 responses

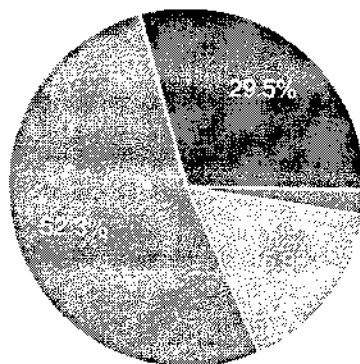


- Strongly disagree
- Disagree
- Neutral
- Agree
- Strongly Agree

The course was helpful for the under graduate level academics

Copy

44 responses



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



A wider grasp of research and writing as a whole and many of its rules and principles.

It was a good learning experience but at some point, I felt the subject was a bit out of understanding and there was a point where I had to question why I am studying this topic because some of them were a bit childish and some of them were made too complicated to understand as per me.

Can confidently go ahead with research

research

I learnt research, which will help me in future to learn ways to grasp more information for different places and sites

The course has enabled me to, learn research and development, which will be beneficial for my future.

how to write research paper and its understanding

overall the was beneficial and informative

it has helped me a lot it understanding how to make a research on a topic and what are the raw materials required to start a research and how t go about .

its good

Learnt alot and was very informative.

knowledge on research

knowledge about research

knowledge

Very helpful in the field of research and useful in the future as well



7 responses

Adding this kind of course was good but i expect more courses regarding start-up and product building in the hotel industry.

more research

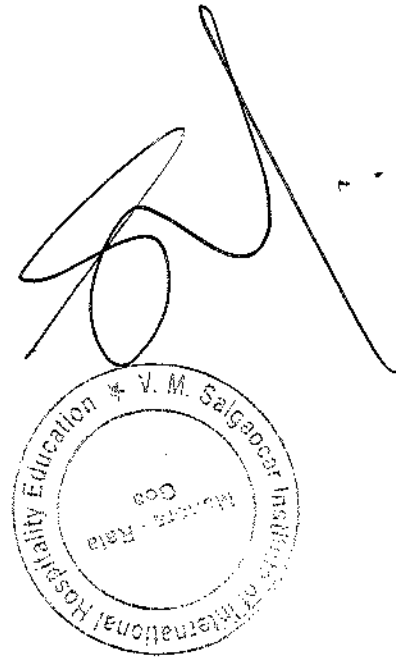
Always have this cose for second years.

Very nice teacher

very thing was good

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Email: info@vmsihe.edu.in Web: www.vmsihe.edu.in

Leadership

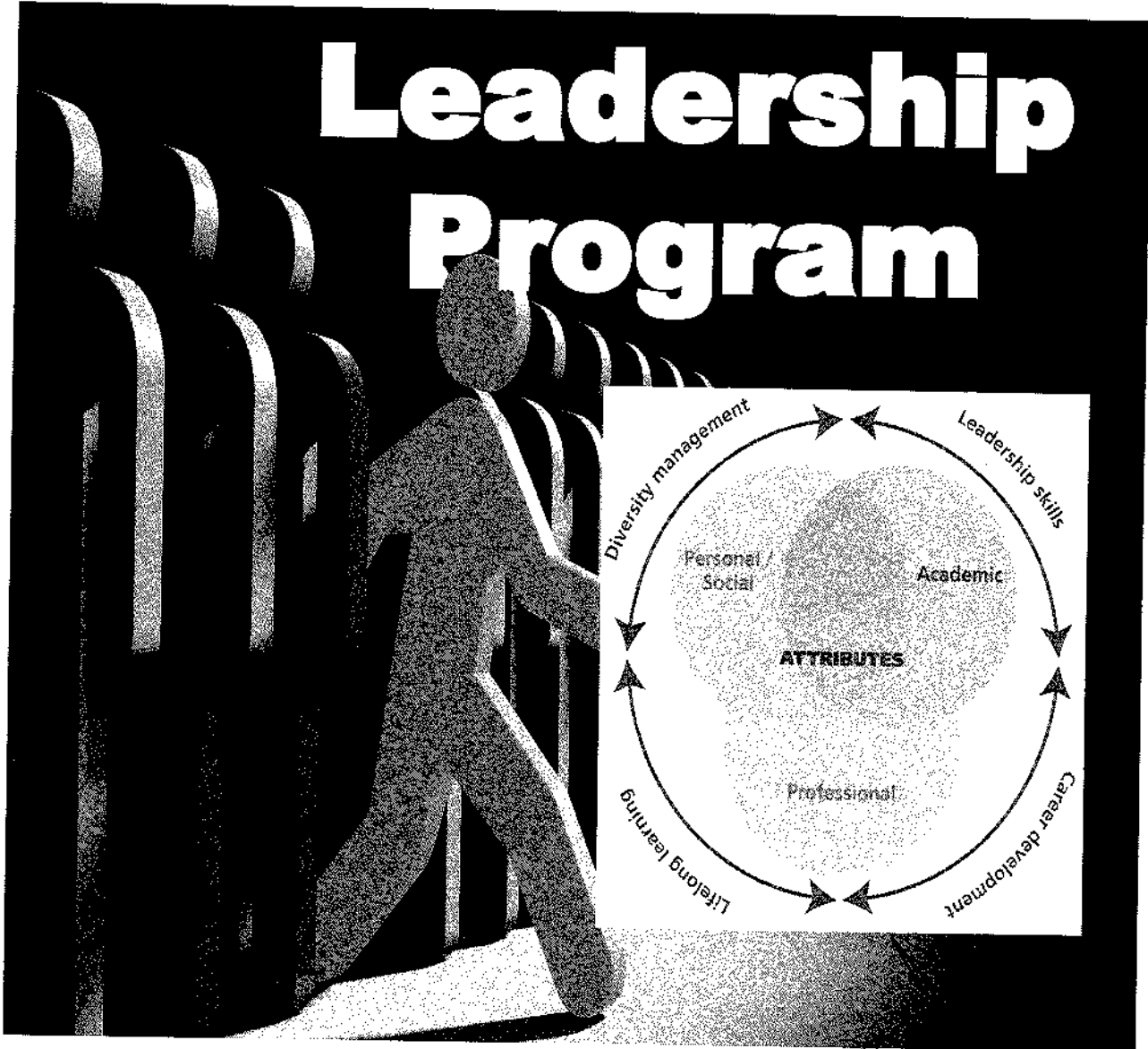
Table of content

Sr.No	Content	Page no
1	Poster	2
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4	Certificate copy	9
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Leadership Program

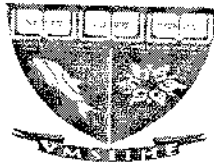


Batch

F.Y. IHM (2022-25)

Jan 2023- March 2023





V. M. SALGAOCAR INSTITUTE
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ADD ON COURSE:

Leadership Programme

Introduction:

VMSIHE recognises the importance of active lifelong learning in career development. Our Leadership Programme aims to assist you to identify and highlight your natural strengths and focus on any areas for improvement throughout your studies and throughout your career.

The Leadership Programme, in line with the values of excellence and generous hospitality exemplified by VMSIHE - and expected of our graduates - has three main aims;

- Professional - to develop your transferable professional skills to allow you to perform at your peak throughout your career;
- Personal/Social - to develop your personal and social skills and your ability to monitor and adjust your behaviour as needed;
- Academic - to develop your ability to continuously strengthen your business skills throughout your career by actively engaging in lifelong learning.

The requirements are the “Six Principles of the Leadership Programme”, applied to your personal/social, academic and professional environments:

- Work independently
- Respect others
- Communicate
- Solve problems

- Work within teams
- Apply knowledge

Participants:

38 Students of FY. Bsc. IHM

Mode of Delivery: practical session

Duration of the Course: 30 hours.

Course Structure:

	Topic	No of Hours
1	Orientation	2 hours
2	Kitchen service	4 hours
3	Cafeteria service	4 hours
4	KST service	4 hours
5	Housekeeping service	4 hours
6	Bakery service	4 hours
7	institute garden service	4 hours
8	Volunteering service	6 hours

Resource Person and Course Coordinator:

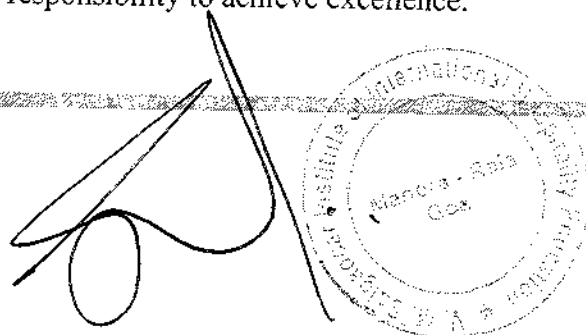
- Ms. Alyce Rodrigues, Asst. Professor In Microbiology.(Food Science), V. M. Salgaocar Institute of International Hospitality Education, Raia, Margao, Goa

Outcome:

The student were able to,

- Work independently – accept personal responsibility to achieve excellence.

ALYCE RODRIGUES
Add on Course: Leadership Programme
Academic Year 2022-23

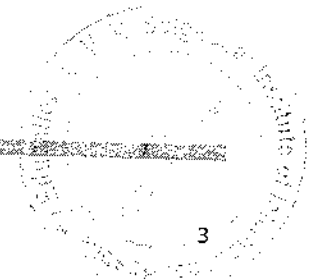


- Respect others – identify and appreciate personal and cultural differences to achieve a harmonious workplace and society.
- Communicate – apply effective verbal and non-verbal communication techniques to successfully transmit messages.
- Solve problems – recognise the existence of a problem, identify its cause(s), understand the root of the cause(s), evaluate alternative solutions, implement and review to make more effective business decisions.
- Work within teams – contribute to team goals and recognise and respect individuality to achieve specified goals and member satisfaction.
- Apply knowledge – determine what decisions need to be made, source the necessary information, critically evaluate the information and use it to achieve an optimum outcome.

Photographs:



ALYCE RODRIGUES
Add on Course: Leadership Programme
Academic Year 2022-23

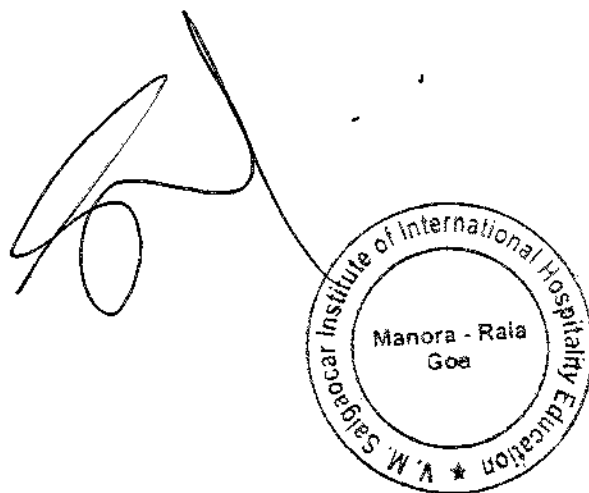




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General instructions:

- All the students have to complete desired number of hours before every term end.
- Students who have subjects which includes practical sessions have to complete 7.5 LP hours per term. Students who have only theory sessions during the entire term need to complete 10 hours per term LP.
- No LP will be signed for the same e.g. Independence Day programme, Barbeque nights, Christmas party, Sports day etc.
- No-LP will be given for taking part in outdoor catering (ODC) and for participating in various cultural events or competitions outside the college.
- No student is allowed to repeat LP in any one department more than twice. To Make sure Work in all major areas. Students can work in the kitchen, cafeteria, KST, Bakery, institute garden, and housekeeping.
- You may work on weekends as well as after college hours till 6.30 pm with prior permission and supervision of the concerned department head. No last-minute gate pass will be signed for the same.
- NSS work will be considered for LP hours. Please make sure that LP Sheet is kept neat and do not lose it.
- In case IP paper is lost Students will have to Start again from 0 hours. Students are required to submit completed LP sheets to the coordinator a week before the term ends. E
- Exam hall tickets will be issued only to those who have submitted the LP sheet on time.
- Non-students are allowed to enter the administration block. Any admin staff willing to give LP work to the students need to meet them in the lobby and assign the work.

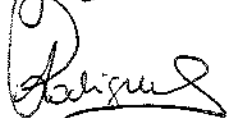


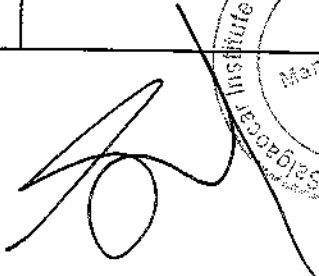
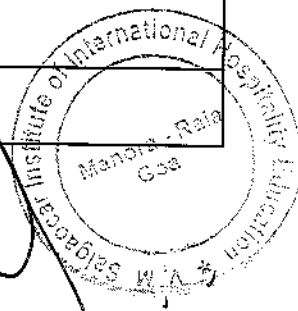
Attendance
Add- On
Leadership Programs

Date- Jan 23 - March 23
Class- FY BSC IHM

Sr. No	Name	Signature
1	Ewan clemente	<i>Clemente</i>
2	Dillon Dsilva	<i>Dilva</i>
3	SAM RODRIGUES	Sam <i>AM</i>
4	Kay Dsouza	<i>Bsouza</i>
5	Iberica Lusie Rebello	<i>Iberica</i>
6	Samuel San Sequeira	<i>Samuel</i>
7	Karsten John Stephen Pereira	<i>K. Pereira</i>
8	Mevan Basato	<i>M Basato</i>
9	Shawn Rodrigues	<i>Shawn</i>
10	HAVEY MARC NORONHA	<i>Noronha</i>
11	Nannesh Sajjan	<i>Nannesh</i>
12	Aarya Kamat	<i>Akamat</i>
13	Abigail Ruth Luis	<i>Ruth Luis</i>
14	Siddhi shikant Morajke	<i>Morajke</i>
15	Stella Fernandes	<i>Stella</i>
16	Michelle Mendonca	<i>Mendonca</i>
17	Abeni Fernandes	<i>Fernandes</i>
18	Nina Gonsalves	<i>Nina</i>

19	Saloni R. Rao	Rao
20	Endrea Z. Fernandes	Fernandes
21	Ayman Syed	Syed
22	Ayush Kamat	Kamat
23	Emmanuel Dias	Dias
24	Samantha Sardinha	Sardinha
25	Sahil Prabhudesai	SP
26	Ajayan N. P. Tendulkar	Tendulkar
27	Ryan P. Pinto	Pinto
28	Vika. Narayan Nayak	Nayak
29	Joshua Faria	Faria
30	Anurag Pii	Pii
31	Georay Aephonso	Aephonso
32	Dhanraj Khante	Khante
33	Gueden Linto	Linto
34	JOSHVA Alex DeSouza	DeSouza
35	Hasey Zachh	Zachh
36	Adon	Adon
37	Neltron	Neltron

Coordinator →
 Alyce Rodrigues




V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Certificate of Completion

Presented to

Ms. Saloni Rao

Student of First Year B.Sc International Hospitality Management for successfully completing
the *Leadership Program* with a total of 30 hours of community work and achieved for
the Academic year 2022-23

Ms. Alyce Rodrigues
Program Coordinator

Prof. I.S. Mirza, CHE
Principal/ Director

feedback on Leadership Add-on course

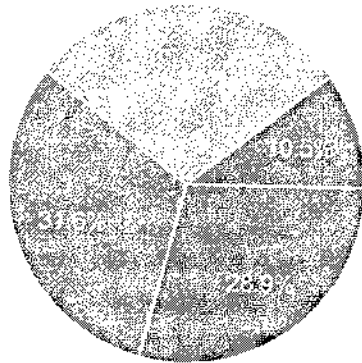
38 responses

Publish analytics

The overall quality of the course was satisfactory

 Copy

38 responses

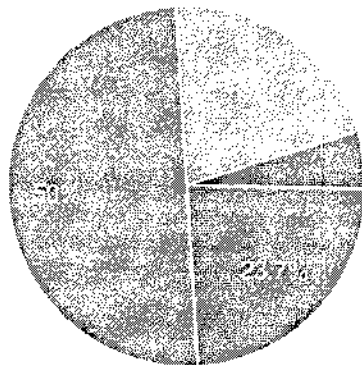


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

The program provided adequate opportunities for practical application and skill-building exercises

 Copy

38 responses

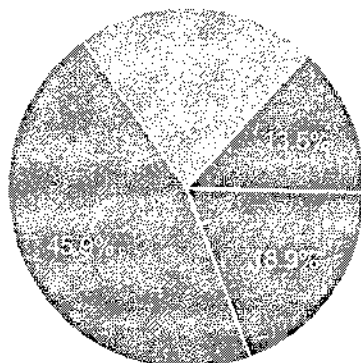


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

Participating in the leadership program influenced your leadership approach or style.

 Copy

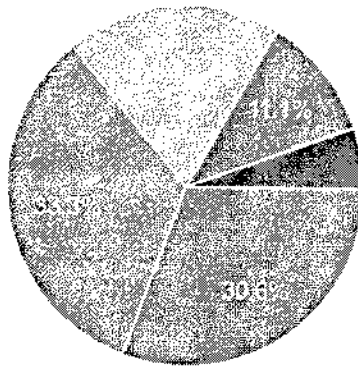
37 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree



36 responses

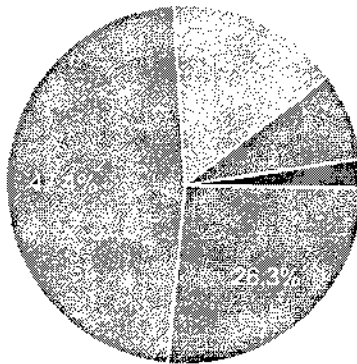


- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

Copy

Leadership program enhanced your understanding of leadership principles and practices

38 responses



- Strongly Agree
- Agree
- Neutral
- Disagree
- Strongly Disagree

Any comment

8 responses

It was very beneficial

Good

good

I learnt a lot

I learnt to do the gardening work due to this Programme

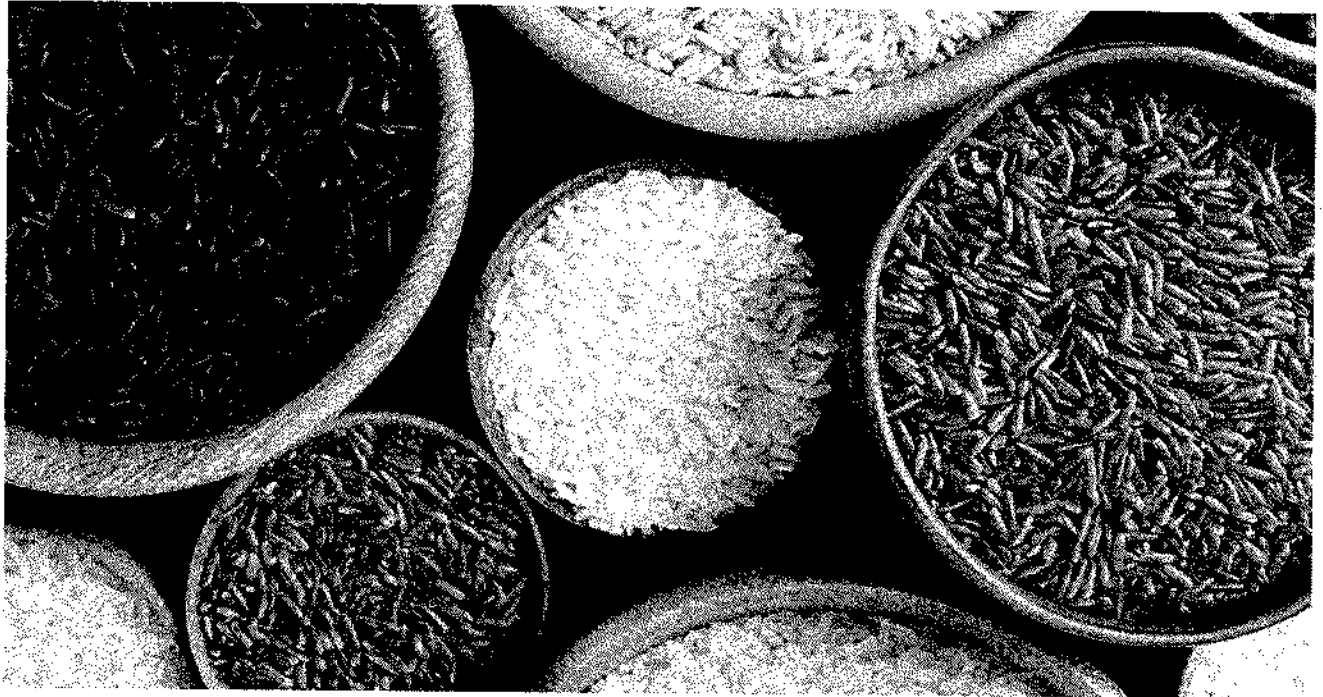
Need to learn more

I learnt more by taking initiative and being proactive

Good experience



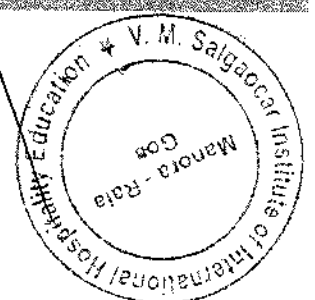
"From Paddy to Plate: A Journey Through Rice Cultures"



Starting
from 7
January
2023

workshop will also include
visit to rice festival in
mumbai!!!! so hurry up and
reserve your slot

CONTACT
CHEF SEBASTIAN





Proposal of Add on Course: 2023

<p>Title of the Course</p>	<p>"From Paddy to Plate: A Journey Through Rice Cultures"</p>
<p>01. About the Course</p>	<p>"Embark on a culinary journey through 'From Paddy to Plate: A Journey Through Rice Cultures' workshop, where we explore the rich tapestry of rice varieties, cultivation techniques, and cultural traditions. Discover the diverse flavors and culinary secrets that rice offers from around the globe. Join us to deepen your understanding of sustainability practices and indulge in hands-on cooking experiences that celebrate the essence of rice in our global cuisine."</p> <p>Course Objectives:</p> <ul style="list-style-type: none"> • Participants will delve into the cultural significance of rice across various regions, understanding its role in traditions, rituals, and everyday life. • Gain knowledge about different rice varieties globally, including their unique characteristics, optimal growing conditions, and culinary applications. • Develop proficiency in cooking rice through diverse methods, exploring traditional and contemporary recipes from different cultures to enhance culinary skills. • Understand the nutritional benefits of rice, including its role in a balanced diet, health implications, and comparison of different types (white, brown, wild, etc.) for informed dietary choices. <p>Learning outcomes of the course: After completing the course students will be able to:</p> <ul style="list-style-type: none"> • Participants will demonstrate an understanding of the cultural significance of rice in different societies, including its role in traditions, festivals, and daily life practices. • Participants will be able to identify and describe various rice varieties, their unique characteristics, optimal growing conditions, and culinary applications across different cultures. • Participants will acquire proficiency in preparing rice dishes using diverse cooking techniques from around the world,

	<ul style="list-style-type: none"> Participants will evaluate the nutritional value of different types of rice (e.g., white, brown, wild rice) and understand their respective health benefits, enabling informed dietary choices.
02. Target Participants	F. Y. B. sc. CA students
03. Mode of Delivery	offline
04. Duration of the Course	1 month or more
05. Commencement of the Course	January 2023
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-	For the field visit the charges will be 5000/- including travel/food/entry etc.
10. Resource Person/ Faculty/ visits if any	Visit to rice festival in Mumbai
11. Feedback	Feedback will be taken at the end of the course
12. Details of the Course Coordinator	Chef Sebastian Breitinger Chef Sandip Madkaikar

Add on Course Approved by

Prof. I. S. Mirza

Director/Principal:

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



TRAVEL PLAN FOR RICE FARE IN MUMBAI

WHEN

4th February 2023, Saturday 3:30 PM to 9 PM

WHERE

Jio World Drive (South Sky), BKC Mumbai

COST

900 / Person

INCLUDES Entry + 20 Rice Tasting Recipes + Dinner + Traditional Art

Extra cost Flight travel to and from Mumbai approx. Rs. 4.000 plus food and refreshments

STUDENTS ATTENDING:

- Krish Thadkur
- Ayesha Mukadam
- Atharv Hede
- Janhavi Sable
- Jazlaan Shaikh
- Aleena Daniel
- Bilal Mohamed
- Varun Naik
- Shashank Manthineedi
- Ayush Kamat

FACULTY ATTENDING:

- Chef Sandip Madkaikar
- Chef Sebastian Breitingger

Students will leave on Friday 03-02-2023 and faculty will leave on Saturday 04-02-2023

For the return we will all come back together.

Flight and accommodation arrangements

Name	Flight GOI - Mumbai	Accommodation	Flight Mumbai - GOI	Parent permission	Fare paid
Krish Thadkur	03-02-2023 22:45 - 00:20	Home	05-02-2023 05:00 - 06:20	Ok	Ok 1/2
Ayesha Mukadam	03-02-2023 22:45 - 00:20	Grandfather	05-02-2023 05:00 - 06:20	Ok	Ok 2
Atharv Hede	03-02-2023 22:45 - 00:20	Krish	05-02-2023 05:00 - 06:20	Ok	Ok 3/1/1
Janhavi Sable	03-02-2023 22:45 - 00:20	Home	05-02-2023 05:00 - 06:20	Ok	Ok 3/1/1

Jazlaan Shaikh	03-02-2023 22:45 – 00:20	Krish	05-02-2023 05:00 – 06:20	Ok	Ok 3/11
Aleena Daniel	03-02-2023 22:45 – 00:20	Janhavi	05-02-2023 05:00 – 06:20	Ok	Ok 3/11
Bilal Mohamed	03-02-2023 22:45 – 00:20	Krish	05-02-2023 05:00 – 06:20	Ok	Ok 30/11
Varun Naik	03-02-2023 22:45 – 00:20	Krish	05-02-2023 05:00 – 06:20	Ok	Ok 3/11
Shashank Manthineedi	03-02-2023 22:45 – 00:20	Krish	05-02-2023 05:00 – 06:20	OK	Ok 3/11
Ayush Kamat	03-02-2023 22:45 – 00:20	Krish	05-02-2023 05:00 – 06:20	Ok	Ok 1/2
Chef Sandip Madkaikar	04-02-2023 05:45- 07:00	NA	05-02-2023 05:00 – 06:20	NA	Ok 30/11
Chef Sebastian Breitinger	04-02-2023 05:45- 07:00	NA	05-02-2023 05:00 – 06:20	NA	Ok ✓

All students parents have send consent letter and agreed to the travel plans.

For Hostel students we would like to use the Institute car to drop them to the airport on Friday 03-02-2023 at 20:00 PM

Sebastian Breitinger
Sandip Madkaikar






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INTERNATIONAL HOSPITALITY EDUCATION

"Embark on a culinary journey through 'From Paddy to Plate'
Chef Sebastian and Chef Sandip

Date	7/1/23	14/1/23	21/1/23	28/1/23	4/2/23	11/2/23	18/2/23	25/2/23	4/2/23
------	--------	---------	---------	---------	--------	---------	---------	---------	--------

Sr.No	Student Name	7/1/23	14/1/23	21/1/23	28/1/23	4/2/23	11/2/23	18/2/23	25/2/23
1	Krish thakur	P	P	P	P	P	P	P	P
2	Ayesha Mukadam	P	P	P	P	P	P	P	P
3	Atharv Hede	P	P	A	P	P	P	P	P
4	Janhavi sable	P	P	P	P	P	P	P	P
5	Jaztaan Shaikh	P	P	P	P	P	P	P	P
6	Aleena Daniel	P	P	P	P	P	P	P	P
7	Bilal Mohamed	P	P	P	P	P	P	P	P
8	Varun Naik	P	P	P	P	P	P	P	P
9	Shashank Manthineedi	P	P	P	P	P	P	P	P
10	Ayush Kamat	P	P	P	P	P	P	P	P

S.S.f

[Handwritten signature]





GPS Map Camera



Google

Mumbai, Maharashtra, India

Bhartiya Kmala Nagar, Welfare Society Estern Express Highway,
Chunabhatti, Samarth Nagar, Sion East, Sion, Mumbai, Maharashtra
400022, India

Lat 19.049121°

Long 72.870118°

04/02/23 03:20 PM GMT +05:30







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Certificate

This is to certify that

Mr./Ms. VARUN NAIK..... has

participated in the

From Paddy to Plate: A Journey Through Rice Cultures

organised by VMSIHE from 7th January to 4th February 2023.

Chef. Sebastian Breitingger
Course Co-ordinator



Prof. Irfan Mirza, CHB
Director & Principal

Paddy to Plate

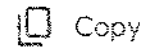
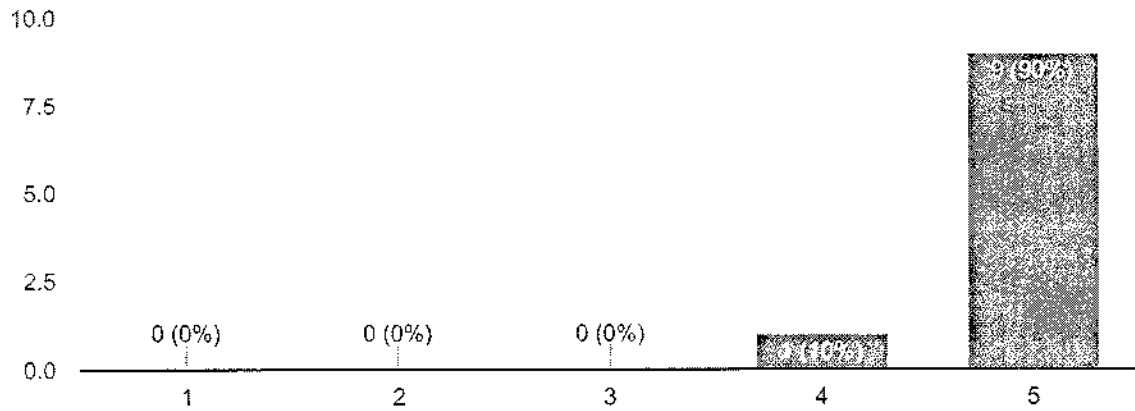
10 responses

Publish analytics



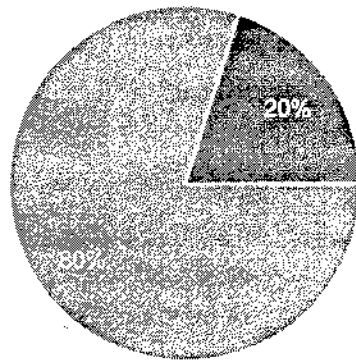
How would you rate the organization and delivery of the workshop sessions?

10 responses



How satisfied were you with the content covered in the workshop, including discussions on rice varieties, cultural insights, and culinary techniques?

10 responses



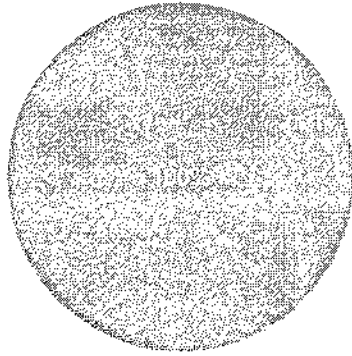
- Excellent
- Good
- Fair
- Poor
- Very good



Did the workshop meet your expectations regarding learning about different rice cultures and their culinary traditions?

Copy

10 responses

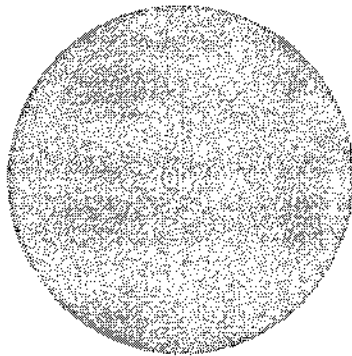


- Yes
- No
- Maybe

would you like to participate in such workshops in future?

Copy

10 responses



- Yes
- No
- Maybe

Did you enjoy the visit to rice festival? suggestions or comments if any

10 responses

yes it was very informative

yes, we got to know about various rice grains from across the globe

very informative , great exposure

very good learning experience

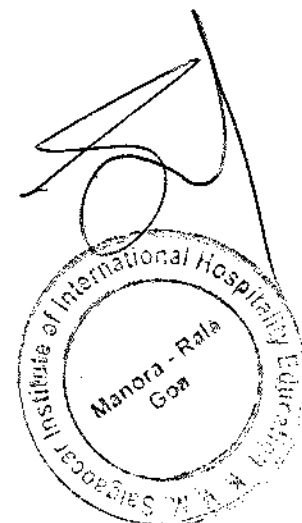
yes, it was an enriching experience



Yes, good experience

informative and a good experience

great experience

we loved the kitchen practical we did on rice dishes





'ESSENTIAL WORKPLACE WRITING: BUSINESS WRITING BASICS FOR MODERN PROFESSIONALS

**WE START ON
JANUARY 2023**

SAVE YOUR SPOT!

For more information contact

Ms. Shannon Dias

9923755804





V. M. SALGAO CAR INSTITUTE
INTERNATIONAL HOSPITALITY EDUCATION

PROPOSAL FOR CERTIFICATE COURSE

'Essential Workplace Writing: Business writing basics for modern professionals'

Contents of the proposal:

Sr. No.	Particulars
01	About The Course
02	Course Objectives
03	Learning Outcomes of the Course
04	Target Participants
05	Mode of Delivery
06	Duration of the Course
07	Commencement of the Course
08	Method of Evaluation
09	Certificate
10	Course Fee
11	Remuneration to the Faculty/ Resource Person
12	Course Contents
13	Details of the Course Coordinator
14	Resource Person/ Faculty

CERTIFICATE COURSE

'Essential Workplace Writing: Business writing basics for modern professionals'



Title of the Course: ‘Essential Workplace Writing: Business writing basics for modern professionals’

1) About the Course:

Good writing practices extend beyond examinations and job applications. As working professionals, graduates should be able to correct their own work and be able to communicate well with others in their professional environment using emails, reports or any other form of workplace communication.

The course will guide students with regards to functional use of grammar for adults as well as helping them write workplace emails that communicate their objectives without causing confusion. They will also be guided on the ways in which they can politely and helpfully provide written feedback, praise and helpful suggestions for any undertaking at a workplace. It will also emphasize the importance of good writing practices like proofreading, checking spellings and contents before circulating any official emails or communication.

2) Course Objectives:

- a) To refresh and practice functional grammar skills
- b) To emphasize the importance of reviewing the language of one’s own business communication.
- c) To learn how to write emails that are brief yet clearly informative.
- d) To allow students to be able to write down areas of success or areas in need of improvement for the purpose of feedback.

3) Learning outcomes of the course:

After completing this value added course students will be able to:

- a) Write basic business emails for various purposes.
- b) Identify and communicate feedback in written form.
- c) Identify and self-correct errors in communication.



- 4) **Target Participants:** 25 Students of T. Y. B.Sc.
- 5) **Mode of Delivery:** Hybrid mode
- 6) **Duration of the Course:** 30 hours.
- 7) **Commencement of the course:** This course is scheduled to commence from January, the 1st week of term 9 for TY B. Sc. Students.
- 8) **Method of Evaluation:** The students will be evaluated through online quiz, MCQs and assignments, PowerPoint presentation of a business plan.
- 9) **Certificate:** After completion of the course students will be awarded with a certificate of course completion/participation.
- 10) **Course Fee:** Rs. 150 per student
- 11) **Remuneration to the Faculty/Resource Person:**
 - a. Computer lab with internet access.
 - b. Certificates.

The faculty/resource person will be paid Rs. 700 per hour for this course.

- | | |
|--|--------------------|
| a. Payment to Resource Person: 6 hours X Rs. 700 | <u>Rs. 4,200/-</u> |
| b. Cost to institute | Rs. 4,200/- |

CERTIFICATE COURSE



12) Course Contents: This add on course will be divided into **three units** the details of the course contents as follows:

UNIT I: Functional Grammar

10 Hours

- Solving workplace grammar worksheets
- Error correction.
- Managing, spell checking for typos or communication errors.

UNIT II: Workplace Emails

10 Hours

- Writing emails in brief
- Proofreading one's own work.
- Including only essential information per the requirements of the email.
- Basic email writing etiquette.

UNIT III: Feedback Writing

10 Hours

- Recording reviews of various undertakings
- Providing constructive feedback on various undertakings.

Assessment of students through assignments, quizzes, etc.

13. Reading Material:

- Advanced English Grammar- Martin Hewings
- Intermediate English Grammar- Raymond Murphy



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13) Websites for the course contents:

1. <https://learnenglish.britishcouncil.org/>
2. <https://hbr.org/2021/08/how-to-write-better-emails-at-work>

14) Course Coordinator:

Name: Mr./Ms Shannon Dias _____

Designation: Visiting Faculty _____

V. M. Salgaocar Institute of International Hospitality Education,
Raia, Margao, Goa
Mobile No: 9923755804
Email: shannon.dias@vmsiie.edu.in

15) Resource Person/Faculty: Resource person/faculty from Industry

Ms. Greta Lopes

Qualifications: B. Ed

M.A. English Literature

Language/Literature Teacher

Email: lopes.greta88@gmail.com

Add on Course Approved by

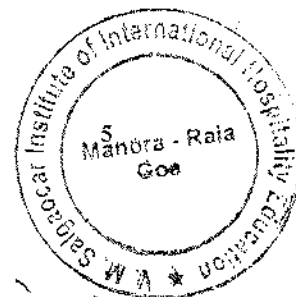
Prof. I. S. Mirza

Director/Principal:

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

CERTIFICATE COURSE

Essential Workplace Writing: Business writing basics for modern professionals

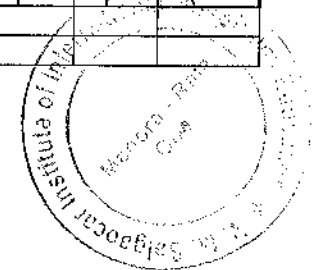




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Lecturer Name: Ms.Shannon dias
Workplace writing workshop

Sr.No	Date	6/1/2023	13/01/2023	20/01/2023	27/01/2023	3/2/2023	10/2/2023	17/2/2023	24/02/2023	25/2/23	3/3/2023	10/3/2023	17/3/2023	24/3/23	31/3/23
1	Kulakarni Shrivatsa Shreesh	P	A	P	P	P	P	P	P	P	P	P	P	P	P
2	PEREIRA JOLAN	P	P	P	P	P	P	P	P	P	P	P	P	P	P
3	SHARMA PURVA SATYEN	P	P	P	P	P	P	P	P	P	P	P	P	P	P
4	MORAES BLANDON ESTRATO	P	P	P	P	P	P	P	P	P	P	P	P	P	P
5	MAHARA JAYDEVSIKH	P	P	P	P	P	P	P	P	P	P	P	P	P	P
6	PEREIRA CHIARA AMBER	P	P	P	P	P	P	P	P	P	P	P	P	P	P
7	NORONHA RASHID JORGE ANTONIO	P	P	P	P	P	P	P	P	P	P	P	P	P	P
8	NUNES GAVIN JOSE	P	P	P	P	P	P	P	P	P	P	P	P	P	P
9	KELKAR ADWAIT CHINTAMANI	P	P	P	P	P	P	P	P	P	P	P	P	P	P
10	MARTINS FIGO ANTHONY	P	P	P	P	P	P	P	P	P	P	P	P	P	P
11	VAZ DAWSON ANDREW	P	P	P	P	P	P	P	P	P	P	P	P	P	P
12	COSTA LYSANDRA MONICA	P	P	P	P	P	P	P	P	P	P	P	P	P	P
13	TOPLI PRAJVAL ROHIDAS	P	P	P	P	P	P	P	P	P	P	P	P	P	P
14	SARDESAI ANIRUDHA RAMAKANT	P	P	P	P	P	P	P	P	P	P	P	P	P	P
15	MULEY POOJA	P	P	P	P	P	P	P	P	P	P	P	P	P	P
16	DIAS DECLAN ROQUE	P	P	P	P	P	P	P	P	P	P	P	P	P	P
17	HALDANKAR PARIN PRASHANT	P	P	P	P	P	P	P	P	P	P	P	P	P	P
18	DSOUZA PEARL TIMOTHY	P	P	P	P	P	P	P	P	P	P	P	P	P	P
19	RODRIGUES TAHIRA MARIE	P	P	P	P	P	P	P	P	P	P	P	P	P	P
20	DESAI ADITYA VINAY	P	P	P	P	P	P	P	P	P	P	P	P	P	P
21	WALI VEEBHAV	P	P	P	P	P	P	P	P	P	P	P	P	P	P
22	AJAY AVINASH	P	P	P	P	P	P	P	P	P	P	P	P	P	P
23	THEKKANANT ROHIT	P	P	P	P	P	P	P	P	P	P	P	P	P	P
24	TAVARES TACY	P	P	P	P	P	P	P	P	P	P	P	P	P	P
25	SILAS KEVIN RAJ	P	P	P	P	P	P	P	P	P	P	P	P	P	P
26	GRACIAS AZRIEL SHEENA	P	P	P	P	P	P	P	P	P	P	P	P	P	P



Greta Lopes

Phone: 7407429735 • E-Mail: lopes.greta88@gmail.com



Objective

To make a transformative education a reality.

Experience

Collab – Educational Business Initiative

September 5, 2022 – Present Day

Developing and enhancing English skills and learning outcomes with engaging and interactive modules extending beyond curricular learning

Manovikas English Medium School (ICSE)

June 3, 2015 – September 5, 2022

English and History teacher for Middle and High School.

Shishuvan School (ICSE)

June 1, 2014 – April 30, 2015

English teacher for grade 6 also teach computers to grade 6 along with other responsibilities.

Teach For India - Internship

May 1, 2013 – June 7, 2013

Program Manager – Training new fellows

Teach For India - Akanksha Foundation

Apr. 29, 2011 – Apr. 30, 2013

Trained in a leadership development fellowship programme as a teacher in low-income schools and worked with bureaucratic agencies in creating sustainable educational modules.

Customer Service Executive

Oct. 4, 2010 – Jan. 4, 2011

(FIS Global Business Solutions India Pvt. Ltd. – American Express Process)

Engaging and creating better customer service relations in gift card facilities

Personal Asst. & Producer to Mr. Ashutosh Phatak

Feb 9, 2010 – Sept. 30, 2010

(Musician, Composer & Director @ Blue Frog Media Pvt. Ltd., Mumbai)

Managing schedules of studio recording and live performances; coordinating with artists; liaised with clients, vendors; managed quotations of commercials, billing, accounting and payments.

Education

Masters in English Literature

February 2020

Indira Gandhi Open University

Bachelor of Education

May 2014

St. Xavier's Institute of Education, Mumbai

Graduated in History

March 2009

St. Xavier's College, Mumbai

H.S.C.

February 2006

St. Xavier's College, Mumbai

S.S.C.

March 2004

St. Agnes High School, Mumbai

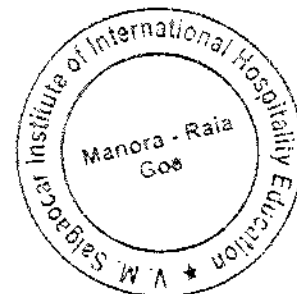
Others

British Council Course – Introduction to Creative Writing

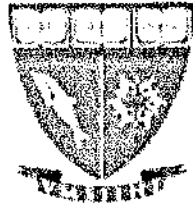
Research Methodology Course from Heras Institute, Mumbai.

Part of the Deccan College Expedition of the Harappa Civilization Site in Farmana, Haryana

Teacher Training Program at American School of Bombay



A handwritten signature in black ink, consisting of several loops and a long vertical stroke.



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Certificate

This is to certify that

Mr./Ms. Jolan Pereira..... has

participated in the course on

'Essential Workplace Writing: Business writing basics for modern professionals'

conducted by VMSIHE from January 2023 to March 2023.

Shanan

Ms. Shannon Dias
Course Co-ordinator




Irfan Mirza
Prof. Irfan Mirza, CHK
Director & Principal

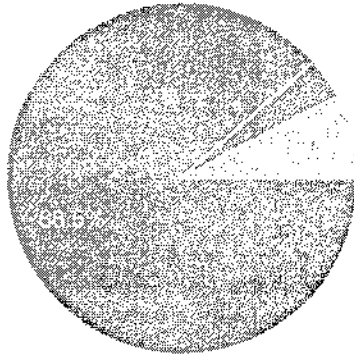
26 responses

Publish analytics

"Were the course materials (e.g., presentations, readings, exercises) helpful in improving your understanding of workplace writing skills?"

 Copy

26 responses

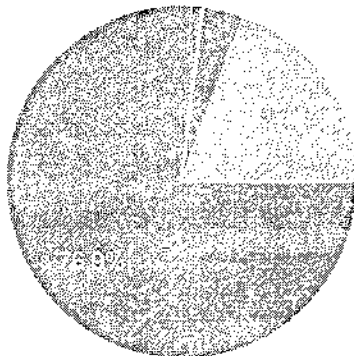


- yes
- No
- maybe

Were the practical exercises and assignments useful in applying the concepts learned?


 Copy

26 responses

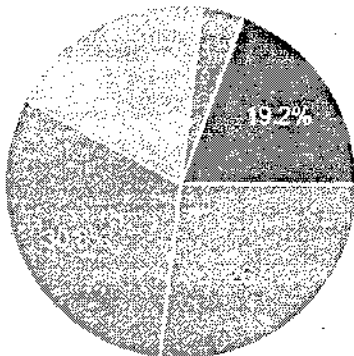


- yes
- No
- may be

How would you rate the instructor's effectiveness in delivering the course content?

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26 responses

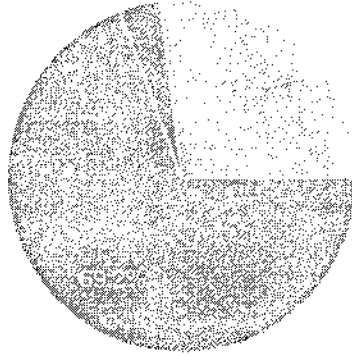


- excellent
- very good
- Fair
- Poor
- Good

Did you find the course helpful? If yes, will you be interested in attending such events in future?

Copy

26 responses



- Yes
- No
- Maybe

"Do you have any suggestions for improving this course or topics you would have liked to see covered in more detail?"

2 responses

no

should do more

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