



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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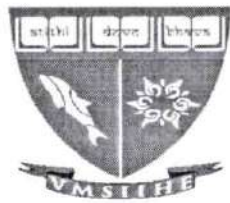
Criteria 3

Sub Criteria 3.2.2

Workshops/Seminars/Conference

(2020-2021)

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HOMEMADE PASTA WORKSHOP

Date:	Friday 11 th September 2020
Time:	15:30 – 17:00
Venue:	Demo kitchen / Online
Number of Participants:	30
Lecturer:	Sebastian Breitinger

On Friday 11th September the Cuisine Club initiated the academic year with its first activity. We celebrated an online workshop of how to make homemade pasta. Chef Sebastian was conducting the workshop with the help of Chef Sujatha who was assisting with the managing of camera and communication with the students.

The workshop started with a short video about pasta and then with a brief introduction to the topics. First Chef showed how to make the dough and explained the importance of ingredients, kneading and resting. He prepared one basic dough and then he prepared another dough with tomato and another with spinach and one more with turmeric.

During resting time he prepared two stuffing, one spinach-paneer stuffing and one mushroom-cheese stuffing.

After having prepared the stuffing and set to cool, chef explained and showed how to make "Tagliatelle" and "Farfalle". Further he showed how to make "Ravioli" and "Tortellini" and "Agnolotti".

Short explanation was given about how to cook pasta and to finalise he prepared two simple plates, one with "Ravioli in tomato sauce" and one with "Tagliatelle a la Carbonara".

The time was a bit too short, especially because there is a slower interaction, speaking online and getting answers from students.

All in all it was a good experience and some students had send on the weekend already some photos with homemade pasta.

Sebastian Breitinger







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FILLET WELLINGTON ONLINE WORKSHOP

Date:	Friday 25 th September 2020
Time:	15:30 – 17:00
Venue:	Demo kitchen / Online
Number of Participants:	30
Lecturer:	Sebastian Breitingger

On Friday 25th September the Cuisine Club celebrated another online activity, Fillet Wellington a Sunday lunch.
Chef Sebastian was conducting the workshop with the help of Preetham Singh and Chef Sujatha who was assisting with the managing of camera and communication with the students.

The workshop started with a short introduction to the course. First Chef showed how to clean and prepare the meat, before he seared it and reserved it to cool. Then he demonstrated the stuffing called duxelle, which consists of onions, garlic and mushrooms. Once done these items were kept to cool.

In the meantime Chef prepared the dough and some garnish for the plating. As garnish he prepared glazed carrots, sautéed French beans, potato spiral, a dark sauce and basil oil.

After having prepared everything Chef Sebastian assembled the fillet wellington and painted it with egg wash before baking it.

Students had the opportunity to ask questions and clear doubts before chef finalised the session with a nice plating of the fillet wellington.

All in all it was a good experience and we had positive response.

Sebastian Breitingger





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MOMO WORKSHOP

Date:	Friday 23-10-2020
Time:	15:30 – 16:30
Venue:	Online Zoom Meeting
Number of Participants:	35
Lecturer:	Sebastian Breitingger and Dinesh Mukhia

Once more the Cuisine Club from VMSIHE had organised an online workshop for cuisine lovers.

Chef Dinesh Mukhia prepared vegetable and prawn momos and two different chutneys. Chef Sebastian Breitingger was explaining meanwhile step by step the preparation. It department and kitchen staff was helping in the background to make this session a success.



Chef started preparing the dough and letting it rest for a while. In the meanwhile he prepared the stuffing. Then he showed how to roll and who to fold different shapes and designs of momos. During the delicious pieces were steaming he quickly prepared the chutneys.



Finally the momos were plated together with their chutneys and Q&A round was started to eliminate the last doubts of the students.



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This time it was special, as we had invited people from other regions as well.

The result was very satisfying, especially after reading messages some of the participants had send to thank for the course.



Sebastian Breitingger

MOMO'S WORKSHOP

22/10/20

- Purova Sharma ✓
- Alyson de Costa ✓
- Romaine Claudine ✓
- Zoe Rodriguez ✓
- Gavin Pereira .
- Mahadi Sumbhakar ✓
- Myron Beixoto .
- Jose Rodriguez .
- Brandon Moraes ✓
- Abijeel Claudray .
- Dionne Souza ✓
- Nelissa Alcasoas ✓
- Amite Sodinho .
- Macwin Correia .
- Jared Cavatino ✓
- Jalen Pereira ✓
- Shrushti Jadhav .
- Jacqueline Cavatino ✓
- Gopshah Dair .
- Vebhav Wali .
- Krishnan Rajangam ✓
- Aquin Fernandes ✓
- N4 Nalkarmi .

- (24) ○ Abijit Mathur ✓
- (25) ○ Krishna Rajangam ✓
- (26) ○ Muguna Palkumbh ✓
- (27) ○ Shella Fernandes ✓
- (28) ○ Bidan Pereira .
- (29) ○ Jewelleg Megan ✓
- (30) ○ Dominik Junior Sousa .
- (31) ○ Jimi Rodriguez ✓
- (32) ○ Simonde Fernandes .
- (33) ○ Patrick Sarganhu ✓
- (34) ○ Shreye Kamal ✓
- (35) ○ Abdul Sheikh .
- (36) ○ Sanit D'Saunra ✓
- (37) ○ Abilio Severo PT
- (38) ○ Liane de Lima ✓
- (39) ○ Keith Rodriguez ✓
- (40) ○ Meenal Viegas
- (41) ○ Tracy Tavares ✓
- (42) ○ Jason Fernandes ✓

- Figo Mathus
- Arvin Rodriguez
- iPad (Simonele)
- Joane
- Chiara Pereira
- Todyan
- Prayveed
- Jimmie Pedro...
- Maie Ponte Ss

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33 Patrick



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CHRISTMAS GOODIES

Date:	Thursday, 10 December 2020
Time:	16:00 – 17:00
Venue:	Demo Kitchen / Online
Number of Participants:	60
Lecturer:	Tony Fernandes

At 3:30 pm the first participants started logging in and waiting anxiously to start the session. Nice to see that students from far and near were logging in. In the meantime Chef Tony was arranging the last items with the help of our assistant Preetham and Ashlesha.

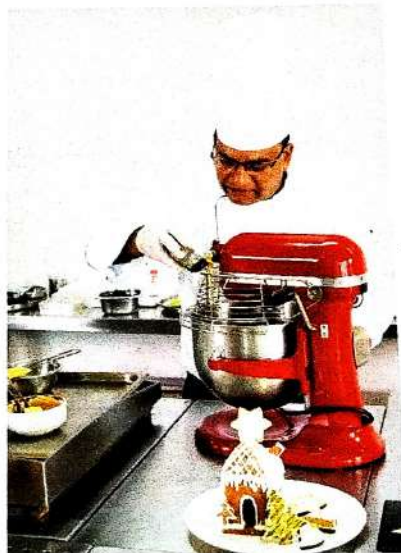
4pm sharp we started with a brief welcome and introduction by Chef Sebastian Breitingner.

Chef Tony started explaining and showing the elaboration of Ginger Bread Cookies, Vanille Kipferl and Chocolate Pralines.

During the one hour workshop Chef gave some hints and tricks of his experience and participants were asking questions which were promptly answered.

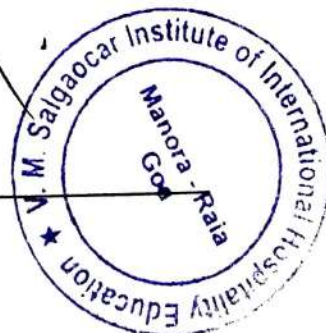
One by one the Christmas goodies were finalised and presented.

Last but not least a short question answer round was conducted to wipe out the last doubts of the participants.



All in all it was a brief and intense, nicely planned workshop with lots of new information and beautiful smells, which unfortunately our participants couldn't share with us.

Sebastian Breitingner





VMSIHE hosts online session on preparing Christmas goodies

Team Café cafe@herald-goa.com

Chef Tony Pascoal Fernandes, Bakery and Pastry Consultant at V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), Manora-Raia recently hosted a virtual session on preparing Christmas goodies like gingerbread cookies, chocolate pralines and vanillekipferl. The workshop saw a large number of participants from different backgrounds ranging from home bakers to students to food enthusiasts, eager to learn about Christmas goodies and its presentation. A step-by-step demonstration of each of the Christmas treats was

conducted. Chef Tony also shared insights on ingredients used while suggesting a few locations where one can buy the ingredients and baking tools from. Originating in Austria, vanillekipferl are small crescent shaped biscuits traditionally made during the Christmas season. Dusted with sugar the sweet bites are a delight. "Christmas treats are a fun factor to include in get-togethers as the preparation of the Christmas sweets and decorating them just add to the Christmas cheer. The festive season cannot be complete without some

gingerbread cookies, chocolate pralines and vanillekipferl. If you put in your heart and soul into the work, it brings out great results in the final product", says Chef Tony. Chef Sebastian Breitingler, Professor of Culinary Arts, VMSIHE answered queries from the participants along with Chef Tony while sharing tips and tricks for making each of the Christmas treats. Chef Tony was ably assisted by Preetamsingh Rajput and Ashlesha De Noronha



members of the Kitchen Team. The workshop received

a great response from the participants, with a tremendous amount of

support and compliments at the sight of the delectable Christmas sweets.

WEBINAR - 'Ecotourism in Goa & The Development of a Tourist Attraction'

(11th February 2021 - By Dr. Derek Monteiro)



An International level Webinar on '**Ecotourism in Goa & The Development of a Tourist Attraction**' was organised on 11th February 2021 by Ms Yoshika Dsilva, Asst. Professor- Front Office. The Resource person of the webinar was Dr. Derek Monteiro. He aimed to create an awareness of ecotourism with special emphasis on the 'Sacred Groves of Goa' which many tourists to Goa are unaware. The session was conducted in two parts from 10am to 12pm and 2pm to 4pm. The first session focused on Ecotourism in Goa where he walked the online audience to the sacred forests and their locations in Goa. The second session centred on how places develop as a tourist attraction.

Dr Monteiro has an eclectic interest in the field of academic having studied botany & zoology, criminology and Ecotourism. His doctoral dissertation was in the area of Environmental Tourism. His personal interests too are varied, Philately, numismatics, Collecting antiques and of course plants. In June 2020, Dr. Monteiro nurtured 23 orchids and returned them to the forest in Sattari Taluka, North Goa.

The webinar commenced with the welcome to the participants by the Director/ Principal, Professor Irfan Mirza. It was well attended by 112 researchers and students of Goa as well as far flung states like Jammu Kashmir, Gujarat, Kerala, Assam, Odisha, Karnataka and Maharashtra. The international participants who attended the session were from Portugal, Georgia and the Philippines.

The Webinar concluded with a Q & A session with much interest generated about the groves. Post the sessions each participant was sent a feedback survey upon which a participation certificate was sent via email.

We are very thankful to Dr Derek Monteiro for having taken time of his busy schedule and imparting the knowledge required to all the participants.



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

Invites you to attend

Ecotourism in Goa & the Development of a Tourist Attraction

International Level Webinar

KEYNOTE SPEAKER



Dr. Derek Monteiro

- Guest Relations Manager, Taj Holiday Village Resort & Spa, Goa
- PhD Management Studies (Environmental Tourism)
- M.Sc. Ecotourism
- LLB (Criminology)
- B.Sc. (Botany & Zoology)

February 11th, 2021, 10 am to 12 pm & 2 pm to 4 pm

Register at <https://forms.gle/S8gwoB4h5E3GURbq9>

E-CERTIFICATES WILL BE ISSUED.



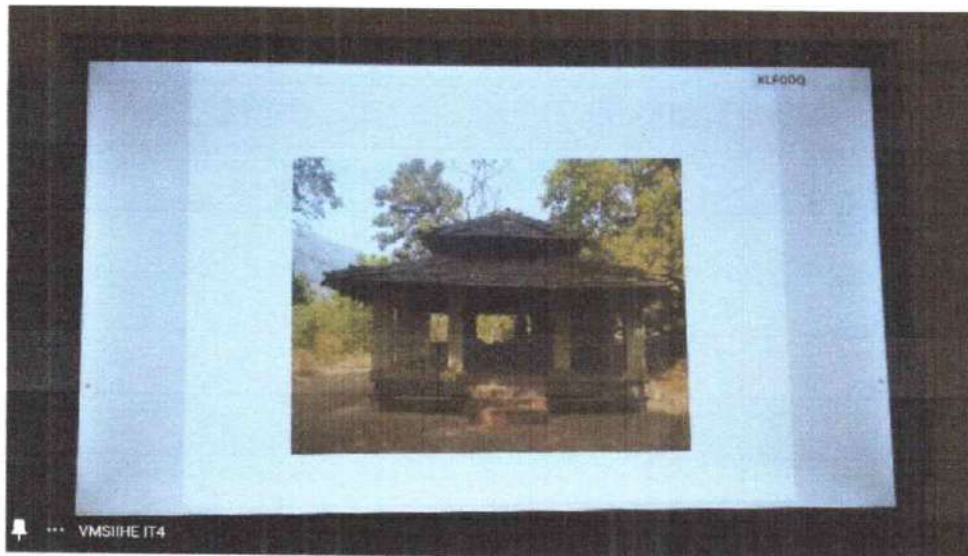
Coordinator:

Ms Yoshika D'Silva,

Asst Professor, Front Office,

E: yoshika.dsilva@vmsiie.edu.in





Webinar - Ecotourism in Goa & th... X

People (56)

Chat

- Priti Taikar
- reyna sequeira
- Reynald Borromeo
- Ria Lotiker
- Rommel Pinheiro
- roshni salkia
- Sakshi Waikar

Webinar - Ecotourism in Goa & the dev... ^



Turn on captions

Present now



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PIZZA OVEN WORKSHOP

Date:	04-03-2021
Time:	17:00 – 19:00
Venue:	Outside near pizza oven
Number of Participants:	30

Finally it's done! Our pizza oven is ready to use. We decided to inaugurate the oven with a trial run, inviting our hostel students to eat and all kitchen staff to try and participate.

Four o'clock we started cleaning the oven inside and making the fire. Well every pizza master knows, that the oven has to be hot, very hot, so hot that one can see the white cover on the ceiling of the oven, which forms at a temperature of approx. 450°C. Well this needs lot of good wood and time.

The selection of wood is very important, no plywood is allowed and only the best trunks of real good wood, which will reflect in the taste of our final pizza.

The dough preparation was done in the afternoon and several items for topping the pizza were neatly prepared and kept. Tomato sauce, a must to be well done and seasoned with fresh basil from our own garden.

In the meanwhile we prepared two tables outside, next to the oven with all the mise en place kept ready to go.

Once the oven was hot and we had good ember, we carefully distributed it to the back and sides of the oven to create space for placing the pizza. With a wet cloth we wiped the ash off and we were ready to place our first pizza.

Nice smell surrounded us and the ember was crackling. Hardly 4 minutes for our first homemade firewood pizza in history of VMSIHE.

Well the privilege was at the Chef's side to have the first bite and jess it was great.

After making 25 pizzas to fill the grave of our students tummies, we could definitively confirm that this is a great experience, a good taste and a yummy food.

Sebastian Breitingner

Food Production Department 2021



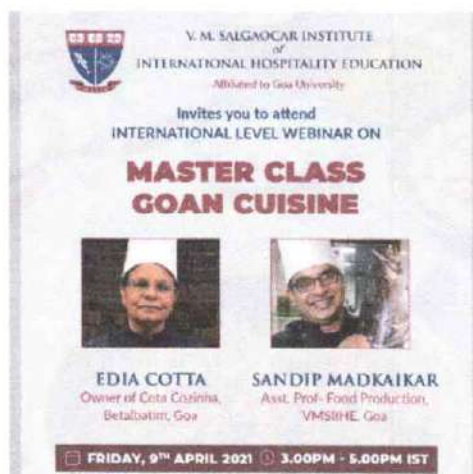




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Report on Online Webinar Master Class Goan Cuisine

Publication of Recipe book, 2019 “Ponte el delantal”, recipes, (<http://guid-publicaciones.com/ponte-el-delantal/>) ISBN NO. 978-84-120916-2-5 **REPORT :**
MASTERCLASS GOAN CUISINE – Chef Edia Cotta & Chef Sandip Madkaikar



V M Salgaocar Institute of International Hospitality Education organised an Online webinar Master Class, Goan Cuisine by renowned Chef Edia Cotta and Chef Sandip Madkaikar, scheduled on Friday 9th April 2021.

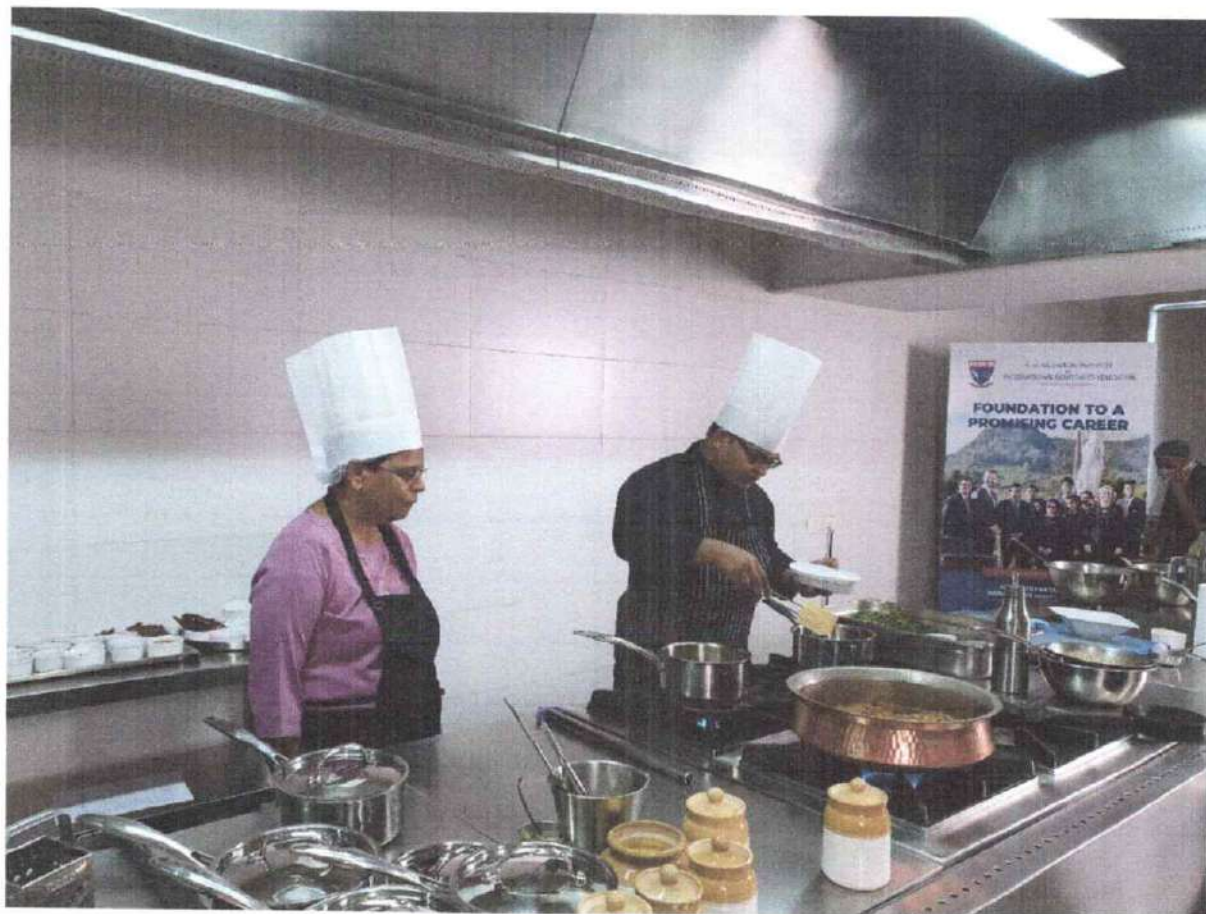
The webinar was advertised on local newspapers, Facebook and various Whatsapp groups. Many queries were received and were directed towards registration for the webinar. Registering for the webinar was a mandate and was done through Google forms, a total of 169 registrations were received. Participants registered for the webinar were from various states of India and different countries like Portugal, Phillipines, Australia, United States, United Kingdom, United Arab Emirates, Kuwait making it an International Level Webinar.

Chef Sebastian Introduced the Chefs and coordinated the entire webinar which was broadcasted through Zoom and the Institutes Facebook page. Chef Sandip highlighted Goan Ingredients and food which are awarded the Geographical Indication Tag (G I). Goan food and ingredients which are still in the process of being awarded a GI Tag were discussed. Many local ingredients which deserve to be identified and could be considered for GI tag were introduced in the webinar.

Chef spoke about Xacuti masala, its preparation and use in various dishes among the Hindus in Goa. Live cooking demonstration included Moongachi gathi and Bharillyo Kullyo(stuffed crabs) in which the use of xacuti masala was explained. Traditional sweet preparation made for festivals by all the communities in Goa i.e. Patoleo, was prepared using a unique steamer called Copro.

Chef Edia demonstrated Goan dishes influenced by the Portuguese, she prepared Beef Baffad and Kingfish Guisado. The webinar ended with a quick recap of all the dishes prepared, followed by a question and answer session.

The feedback link was shared with participants at the end of the webinar. Participants who submitted the feedback form were awarded a Certificate of Participation duly signed by Professor Irfan Mirza, Director at V M Salgaocar Institute of International Hospitality Education.



Mastering the Art of Goan Cuisine

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), recently hosted an online masterclass on Goan Cuisine with two celebrated Goan chefs - Chef Edia Cotta and Chef Sandip Madkaikar.

The webinar was open not only to students but anyone interested in the craft of Goan cuisine including passionate home cooks.

Chef Edia Cotta comes with over 35 years of experience in the art of traditional home-style Goan cuisine, having worked at some of the most reputed hotels chains in Goa. Meanwhile, Chef Sandip, Assistant Professor of Food Production at VMSIHE is proficient in traditional Goan Saraswat cuisine. Together the duo hosted the masterclass which was well attended.



Chef Edia in her inimitable style demonstrated how one can make a perfect Bafado and a Fish Guisado as the viewers watched her every

move and asked questions during the session. "The experience was wonderful. I love teaching people to cook Goan cuisine. I would love

to do it again," Chef Cotta remarked after the webinar.

Chef Sandip demonstrated the other aspect of traditional Goan food as he shared

his take on delicacies like Moongachi Gathi, Bharillyo Kullyo (stuffed crabs) and various other dishes cooked in the traditional Goan Saraswat style.

Chef Sebastian Breitingger, VMSIHE's Professor in Culinary Arts coordinated the masterclass session, ensuring an orderly experience for the participants.

"The session was extremely interesting because participants got to see two very distinctly different sides to Goan Cuisine in a single session. I learnt about ingredients local to the region and how I can use the same cooking method using some other ingredients. The most important aspect is to use fresh ingredients and cook with passion," said Ankit Budhiraja, a participant at the session.