



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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Criteria 3

Sub Criteria 3.2.2

Workshops/Seminars/Conference

(2018-2019)

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04	Yes + Training By art of living Teachers	18
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2018 + 9

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FONDANT FLOWER MAKING WORKSHOP

Date:	21 st July 2018
Time:	09.00 a.m. to 13.00 p.m.
Venue:	VMSIHE CUISINE CLUB, DEMO KITCHEN
Number of Participants:	26
Lecturer:	Rodwin Rodrigues

On 21-07-2018 The Cuisine Club organised its first event, the fondant flower making work-shop.

We had around 38 students signed up for the work shop, but only 23 finally appeared. Three of our guests were outsiders from Panjim, which found out about our course through Facebook.

Rodwin did show first different icings and fondant and explained the importance of all the ingredients and working techniques.

After having done all the different fondants, he showed how to make flowers and invited all the students to participate making their own flower.

The work shop was rounded up by a covering of a dummy cake and its decoration.

All in all the students were very interested, brought up some nice questions and participated well.




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EDUCATION

KAIZEN CUISINE CLUB

Presents

FONDANT FLOWER MAKING WORKSHOP

21st July 2018

From 9.00am-12.00pm

By

Chef Rodwin Rodrigues

The entry fees will be as follows:-

Rs.100 – for Cuisine Club Members

Rs.150 – for non-Cuisine Club Members

Venue: - Demo kitchen

Only 40 entries will be

KAIZEN CUISINE CLUB

FONDANT MAKING WORKSHOP SIGN UP LIST

MEMBERS Rs.100 / NON MEMBERS Rs. 150

SR.NO.	NAME	PAID	SIGNATURE
1	Charmayne D'Souza	✓	
2	Aradhana J.M Lopes Pereira	✓	<i>Arp...</i>
3	Dharmaya D. Karnat	○	
4	Esther Jacob	✓	
5	Saloni Bhandurga	✓	
6	Shetton Fernandes	○	
7	Shane Gomes	✓	
8	Shane Fortes	✓	<i>[Signature]</i>
9	SIMONE LHS FERNANDES	✓	
10	Juzelle megan	✓	<i>Juzelle</i>
11	Neel Mod...	○	
12	Kimberly mendes	✓	<i>Kimberly</i>
13	meniel viegas	✓	<i>Meguel</i>
14	Jason Fernandes	✓	<i>[Signature]</i>
15	Mariah Christabel Barreto	✓	
16	Nadia Aguias	✓	<i>[Signature]</i>
17	Elroy Fernando	✓	<i>[Signature]</i>
18	Ritik Michael Dutt	✓	<i>R.M.</i>
	Cleny Dias	✓	<i>Dias</i>
	Roxanne Rego	✓	<i>R. Rego</i>

✓ 19	Ashley Rodrigues	✓	ASR
20	Fanya De Souza	○	Fanya
21	Joana Luis	○	Joana
22	Brandon Gabriel	○	Brandon
23	Sahil Desai	○	Sahil
②4	Faidan Pereira	○	Faidan
②5	Mangl Hides	○	Mangl
26	Rahi Vaidatkar	✓	Rahi
27	Amey Gosavi	✓	Amey Gosavi
28	Herschell Fernandes	✓ SB	Herschell
✓ 29	Jason Dias	✓	Jason
30	Sweta Pandey	✓	Sweta
31	Zahur Mirani	✓	Zahur
32	Vel Madkaikar	✓	Madkaikar
33	Krishna Prasad Vangaokar	✓ SB	Krishna
34	Blademir Tenkatta	✓ SB	Blademir
35	Alfred Souza	✓ SB	Alfred
✓ 36	MIYUKI PEARLINA VIEZAS	✓	Miyuki
37	RACHEL AMARAL	✓	Rachel
38	ALOYSIUS AMARAL	✓	Aloysius
✓ 39	Ashani Tendulkar	✓	Ashani
✓ 40	Soumya Moodbidri	✓ SB	Soumya
✓ 41	Chantelle Nononha	✓ SB	Chantelle
✓ 42	Manish Fernandes	✓ SB	Manish
43	Princy Gomes	✓ SB	Princy
44	Rhea Desai	✓ SB	Rhea
45	Ujwal Tripathi	✓	Ujwal



FEEDBACK FORM

NAME: Eshani Tendulkar

CLASS: TY

CIRCLE APPROPRIATE NUMBER

1= NOT AT ALL

5 = EXTREMELY

I HAVE LEARNED HELPFUL SKILLS: 1 2 3 4 5

CLASS TIME WAS USED CONSTRUCTIVELY: 1 2 3 4 5

THE LECTURER STIMULATED MY INTEREST: 1 2 3 4 5

THE MATERIAL USED WAS IN GOOD CONDITION: 1 2 3 4 5

WHAT I LIKED ABOUT THIS LESSON: Well constructed. Chef. Roderin helped us know a lot new things.

WHAT I DID NOT LIKE ABOUT THIS LESSON: Took a longer time than expected.

SUGGESTION TO IMPROVE THE LESSON: It would be better if it got over within the decided time.

ADDITIONAL COMMENT: —

DATE: 21/7/18

SIGNATURE: Eshani Tendulkar



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VEGETABLE CARVING WORKSHOP

Date:	18 th August 2018
Time:	09.30 a.m. to 12.30 p.m.
Venue:	VMSIHE CUISINE CLUB, DEMO KITCHEN
Number of Participants:	23
Fee:	350 Rs. including carving knife (250 Rs. for club members)
Lecturer:	Taeng-Orn Silva

On 18-08-2018 the Cuisine Club organised a vegetable and fruit carving work-shop.

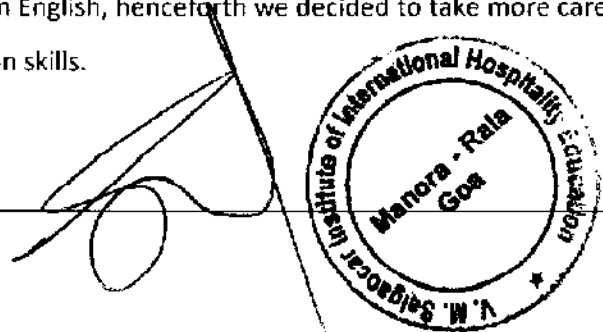
We had around 17 of our students and 6 people from outside the college attending the work shop. Three of the outsider students were already attending our last class.

Mrs. Taeng, presented herself explaining a bit about her work and then showed us first very basic leaf and flower carvings on a carrot and a cucumber. Students had the possibility to practice after each explication for a while, before the teacher proceeded with the next step, making it more and more difficult and complex.

All the students participated well and practiced their carvings with the small carving knife we provided to each student, included in the participation fee.

Mrs. Taeng finalized the work shop with a beautiful pumpkin carving, projecting all the shown techniques on small pieces before into one big pumpkin.

Some carving techniques were very nicely presented and explained, although some of the students had difficulties to understand the lecturers broken English, henceforth we decided to take more care selecting guest lecturers with good communication skills.





THE CUISINE CLUB

invites

Royal Thai Art Specialist

Taeng-Orn Silva

for a

**VEGETABLE AND FRUIT CARVING
WORKSHOP**

at

*V.M.Salgaocar Institute of
International Hospitality Education*

Date: 18th August 2018

Time: 9:30 to 12:30

Venue: Demo Kitchen

Price: Rs.350 including carving knife

(Rs.250 for members)



KAIZEN CUISINE CLUB

FRUIT AND VEGETABLE CARVING WORKSHOP SIGN UP LIST

MEMBERS Rs.250 / NON MEMBERS Rs. 350

BY PUTTING YOUR NAME YOU AGREE TO PAY THE FEE EVEN IF YOU DO NOT ATTEND THE WORKSHOP

SR.NO.	NAME	PAID	SIGNATURE	
1	Aradhana Lopes Pereira	✓ Paid	[Signature]	
2	MEUCEL VIEGAS	✓ Paid		
3	Steven Forts	✓ Paid		
4	JASON DIAS	✓ Paid		
5	Kroydon Pereira	✓ Paid		
6	Jaqueline Caubinho	Therapist		350
7	Anstunaprasad			350
8	Blademir			350
9	Alfred			350
10	Dhanmendra	✓ Paid		
11	Sueta		Excused.	
12	Kishory Anand ^{Paid}	✓ Paid		
13	Ebroy Fernandes	✓ Paid		
14	Bose			
15	Sharlene Colaco ^{Paid}	✓ Paid		
16	Siddharaj Nair (Dharmaja Kamat)			
17	Debo (Sun dos Santos)	✓ Paid 50		350
18	Raj Mobbidy (Sumia's father)			350



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19	Shane Gomes	Paid ✓	Gomes
20	shane Fortes	Paid ✓	
21	Bosco Fernandes	✓	
22	Jason Fernandes	✓ Dias	
23	Christabel Barreto	✓	
24	Monga Cardoso	✓	
25	Roel Paid	✓ Paid	
26	Josiah	✓ Paid	Josiah
27	Nadia	✓ Paid	Nadia
28	Lincy Feroa Lynsey Feroa Not Paid	✓ Paid	Lincy
29	Allan Rodrigues	✓ Paid	Allan
30	clery Dias	✓ Dias	
31	Tejas Kharangate	✓	
32	Cyrus Gomes Paid	✓ Paid	
33	Krishnaprasad Ravindra Vargaonkar	✓	350
34	Blademir Kerkatta	✓	350
35	Alfred Souza	✓	350
36	Dev Magar	✓	
37	Thidarat Phalao	✓ Paid	
38	Anid Swaminathan	✓	350
39			
40			



18.08.2018 09:53

28/8/2018

Report on Talk by Mr. Saleel Pulekar 23rd August 2018

Venue: Multipurpose Hall

Time: 5pm to 6.30pm

Speaker: Mr. Saleel Pulekar

Topic: Youth Empowerment

Participants: All staff & Students

Mr. Saleel Pulekar is an Engineer by his Profession. He has Conducted Trainings for Corporate, is Computersavy and connected on Social Media. He is also an Expert in the field of Leadership, team Building, Stress Management, and Communication emotional and spiritual quotient.

He is known to create an atmosphere of learning with celebration wherever he goes. He is also known for his broad vision towards life, sense of humor and profoundness of knowledge blended with simplicity.

On 23 August 2018, Mr. Saleel Pulekar gave splendid introduction to the Art of Living for Youth which was much appreciated and enjoyed by all students and staff of VMSIHE.

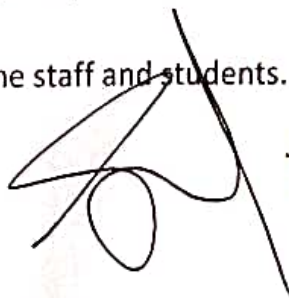
Pulekar's dynamic and making learning enjoyable approach captured the attention of the students. He highlighted easy solutions in the art of living for tapping untapped potential within us. He emphasized that even if you think that you are the most hopeless person there is still hope for you.

He stressed that students should SMILE Always. He also emphasized that the right education is putting around 87.5% of your efforts in soft skills and remaining 12.5% in technical skills. This is where our education system is failing us since it stresses the opposite approach.

He mentioned that to untap the potential within, we have to strengthen our mind our fundamental asset.

Finally, Pulekar taught us the secret of the Bhastrika breathing technique, a simple straightforward yet powerful exercise to increase the lung capacity to 100%, boost energy and give your lives the kick start it needs.

It was a rewarding experience for the staff and students.



Attendance

Talk by Saleel Pulekar- 23-08-2018

Name	
1. Acharya Uttara Ramchandra	P
2. Aradhana Judith Maria Lopes Pereira	P
3. Ashley Valentino Rodrigues	P
4. Bosco Savio Fernandes	P
5. Cleny Dias	P
6. Clevan Fernandes	P
7. Colaco Ricky	P
8. Covin Bevan Colaco	P
9. Da Silva Jesus Lourencinho	P
10. Darshan Radeshyam Pande	P
11. Das Sachin Ramadin	P
12. Dev Thakkar	P
13. Dwayne Sidney	P
14. Esther Thankam Jacob	P
15. Fagun Manoj Barrot	P
16. Fernandes Shellon Annie	P
17. Fortes Steven Joe Clifford	P
18. Gabriel Brandon Savio	P
19. Ghadge Harish Arvind	P
20. Gomes Cyrus Jos	P
21. Gomes Princy Conceicao	P
22. Gomes Shane Savio Abel	A
23. Govind Sreekumar	P
24. Herschell M. Fernandes	P
25. Jacky Jha	P
26. Jaspreet Kaur Dhillon	P
27. Joel Joe Fernandes	P
28. Joshua Varghese Oommen	P
29. Juzelle Megan	P
30. Kamat Dharmaja Dilip	P
31. Kimberly Yowana Mendes	P
32. Krishang Agarwal	P
33. Maunkel Egan	P
34. Maurya Aditya	P
35. Mavish Fernandes	P
36. Moodbidri Soumya Raj	P
37. Myron Jesus Peixoto	P
38. Naik Rutik Dinesh	P



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39. Neston Fernandes	P
40. Noronha Chantelle Linette	P
41. Pereira Aidan Valentine	P
42. Pereira Inacio Grendon Vernon	P
43. Pleven Vaz	P
44. Preeti jain	P
45. Raveen Venkatesh	P
46. Reez Francisco Cabral	P
47. Rego Raeanne Maria	P
48. Rhea Desai	P
49. Rithik Michael Dutt	P
50. Rodrigues Asher Lincoln	P
51. Rodrigues Jose Allan Samson	P
52. Roel Anthony Andrade	A
53. Ronak Niraj Beru	P
54. Saloni Bhandurga	P
55. Sanket Keegan Rodrigues	P
56. Sarah Shania Miranda	P
57. Shaikh Abdul Rehman	P
58. Shaikh Rahid	P
59. Shane Jonas Fortes	P
60. Sharlene Colaco	P
61. Shivesh Suresh Shet Revodkar	P
62. Simonelle Eliana Fernandes	D
63. Simran Dsilva	P
64. Sinai Shirgaonkar Aakash Sunil	D
65. Singh Gaurav Gajraj	P
66. Snowden Silva	P
67. Srikant Pai	P
68. Tari Neil Anil	P
69. Tejas Kharangate	P
70. Ved Shailendra Madkaikar	P
71. Viegas Meurel Beverly	P
72. Vincent Vynden Francisco	D
73. Shah Rohan Haresh	D
74. Vaz Lester	P
75. Aguiar Nadia Marie Do Rosario	P
76. Almeida Cavell Ashtair Anthony	P
77. Alvares Ronaldo Andre	P
78. Atul Harikumar	P
79. Barreto Mariah Christabel	A
80. Braganza Joshua Hilary	P
81. Camillo Raul Rafael Da Costa	P



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82. Cardozo Morgan	P
83. Carvalho Amelia Stefanie	P
84. D'silva Nestor Anthony	P
85. Da Silva Enosh Franxier	P
86. Da Silva Joehan	P
87. Dias Jason Francis	P
88. Dias Saville Godwin	P
89. D'souza Mark Troy	P
90. Essani Sahil Shabudin	P
91. Fernandes Bryce Vicanto	P
92. Fernandes Clinton Daylon	P
93. Fernandes Elroy Samuel	P
94. Fernandes Jason Lawrence Savio	P
95. Fernandes Jordan Daryl	P
96. Fernandes Joyston Valentine	P
97. Fernandes Leighan Blanc	P
98. Fernandes Lyle Mafilo	P
99. Fernandes Myron Raymond	P
100. Fernandes Ransley	P
101. Fernandes Sam Emmanuel	P
102. Fernandes Sanzil Joshua Fortes	P
103. Fernandes Shannon	P
104. Fernandes Velroy Jesus Diogo	P
105. Ferrao Eric Lionel	P
106. Ferrao Josiah	P
107. Goawala Naeem Malik	P
108. Godinho Joshly Artemus	P
109. Goes Jason Joaquim	A
110. Hosea Amos Jorge	P
111. Kritika Anne Magima	P
112. Kumar Antonio Xavier	P
113. Lamani Venkatesh Subhash	P
114. Luis Donvo Ralvo	P
115. Madetira Kruthika Suresh	P
116. Manerkar Rohan Naresh	P
117. Maurya Dharmendra Kumar	P
118. Naddimulla Saddamhussain M	P
119. Naik Manish Ganesh	P
120. Naik Sehal Madhu	P
121. Nogar Sanzia Gina Lola	P
122. Pandey Sweta Umalal	P
123. Patel Jay Bharat	P
124. Pereira Kroydon Ankit	P



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125. Pereira Neil Macarius	P
126. Prabhu Tendulkar Eshani Abhay	P
127. Rebelo Keith Nikhil Ponciano	P
128. Rodrigues Jobern Piedade	P
129. Sairaj Sitaram Naik Tari	P
130. Saldanha Cressida Immaculate	P
131. Shet Gajendra Ramdas	P
132. Shinde Satyajeet Anil	P
133. Teles Denis	P
134. Thidarat Phalao	P
135. Tristen Dylan Nazareth	P
136. Viegas Miyuki Pearlina	P
137. Virani Zahur Altaf	P
138. Yadav Ramlal Chanardev	P

Report on YES + Training conducted between 27th August 2018 to 29th August 2018 by Art Of Living Teachers

Venue: Multipurpose Hall

Time: 5 pm to 7pm

Teacher: Mr. Jusstine Shon & Mr. Karan Arora

Participants: Students of FY and students of TY

Art of Living is operating in 155 countries, The Art of Living is a non-profit, educational and humanitarian organization founded in 1981 by the world-renowned humanitarian and spiritual teacher - Gurudev Sri Sri Ravi Shankar. All programs are guided by Gurudev's philosophy: "Unless we have a stress-free mind and a violence-free society, we cannot achieve world peace."

The Course was about the YES + program for students between 18 to 25 yrs)

YES, the full form of which is Youth Empowerment Seminar, is a powerful and dynamic program conceived by Sri Sri Ravi Shankar. As the name suggests this program is conducted solely for college students and the youth. Young students who are on the brink of stepping in to the world as adults are exposed to both the good and the bad. Somehow the bad lingers in the form of peer pressures, failures, addictions, bad influences and so on. Tackling the 'bad' and coming out a winner is what the YES! Program focuses on. The YES! as created by Sri Sri Ravi Shankar uses yoga, meditation, games, interactive processes & sessions and several team building processes to churn out the best from the youth. Doing a YES! Course is a gateway to a place where nothing negative exists and helps in channelising the raw energy of the youth into something effective and productive.

The core of this workshop is Sudarshan Kriya. It's a powerful breathing technique that balances your dosh (vikaar) and guna, thereby increasing positivity in your thoughts and efficiency in your work.

A glimpse of things covered in the workshop,

- Aasanas and Pranayamas to achieve harmony between body and mind.

- How to feel belongingness with everyone and oneness with the Self (you will know this during your 'dip')
- How to deal with problems like choice of career, relationships with friends/parents, emotional baggage, addictions, eating habits, depression etc.
- How to be in THIS MOMENT and have the everlasting smile! :)
- How to improve your quality of life by managing the state of your mind.

All the activities are carried out by interactive and fun-filled processes so that one can learn from the experience and not by simply listening to what is being said.



A handwritten signature in black ink, consisting of several fluid, overlapping strokes.

Attendance

Yes + Training By art of living Teachers- 27th and 29th August 2018

Name	
1. Acharya Uttara Ramchandra	P
2. Aradhana Judith Maria Lopes Pereira	P
3. Ashley Valentino Rodrigues	P
4. Bosco Savio Fernandes	P
5. Cleny Dias	P
6. Clevan Fernandes	P
7. Colaco Ricky	P
8. Covin Bevan Colaco	P
9. Da Silva Jesus Lourencinho	P
10. Darshan Radeshyam Pande	P
11. Das Sachin Ramadin	P
12. Dev Thakkar	P
13. Dwayne Sidney	P
14. Esther Thankam Jacob	P
15. Fagun Manoj Barrot	P
16. Fernandes Shellon Annie	P
17. Fortes Steven Joe Clifford	P
18. Gabriel Brandon Savio	P
19. Ghadge Harish Arvind	P
20. Gomes Cyrus Jos	P
21. Gomes Princy Conceicao	P
22. Gomes Shane Savio Abel	P
23. Govind Sreekumar	P
24. Herschell M. Fernandes	P
25. Jacky Jha	P
26. Jaspreet Kaur Dhillon	P
27. Joel Joe Fernandes	P
28. Joshua Varghese Oommen	P
29. Juzelle Megan	P
30. Kamat Dharmaja Dilip	P
31. Kimberly Yowana Mendes	P
32. Krishang Agarwal	P
33. Maunkel Egan	P
34. Maurya Aditya	P
35. Mavish Fernandes	P
36. Moodbidri Soumya Raj	P
37. Myron Jesus Peixoto	P
38. Naik Rutik Dinesh	P



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42. Pereira Inacio Grendon Vernon	P
43. Pleven Vaz	P
44. Preeti jain	P
45. Raveen Venkatesh	A
46. Reez Francisco Cabral	P
47. Rego Raeanne Maria	P
48. Rhea Desai	P
49. Rithik Michael Dutt	P
50. Rodrigues Asher Lincoln	P
51. Rodrigues Jose Allan Samson	P
52. Roel Anthony Andrade	P
53. Ronak Niraj Beru	P
54. Saloni Bhandurga	P
55. Sanket Keegan Rodrigues	P
56. Sarah Shania Miranda	P
57. Shaikh Abdul Rehman	P
58. Shaikh Rahid	P
59. Shane Jonas Fortes	P
60. Sharlene Colaco	P
61. Shivesh Suresh Shet Revodkar	P
62. Simonelle Eliana Fernandes	P
63. Simran Dsilva	P
64. Sinai Shirgaonkar Aakash Sunil	P
65. Singh Gaurav Gajraj	P
66. Snowden Silva	P
67. Srikant Pai	P
68. Tari Neil Anil	H
69. Tejas Kharangate	P
70. Ved Shailendra Madkaikar	P
71. Viegas Meurel Beverly	P
72. Vincent Vynden Francisco	P
73. Abel Philip Mathew	P
74. Abel Savio Afonso	P
75. Abygale Gabriela	P
76. Aditya Sudhan Amonkar	P
77. Aloysius Engelbert Arcadius Fernandes	P
78. Anes Colaco	P
79. Aniruddh Sandeep Morajkar	P
80. Anuj Ravi Hoskoti	P
81. Ashter Jeff Borges	P



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82. Astle Rodrigues	P
83. Atray Vaibhav Savoikar	P
84. Clarissa Vanessa Pereira	P
85. Clifton Daniel Fernandes	P
86. Dave Laurente Bento Coelho	P
87. Denis Christopher Minguel Rosario Teles	P
88. Dylan Fatimo Dias	P
89. Elston Gregory Pinto	P
90. Ethan Peter Almeida	P
91. Fernandes Maria	P
92. Gaurav Pawar	P
93. Gosavi Amey Gopal	P
94. Jeson Jose D'silva	P
95. Joana Richa Luis	P
96. Kenneth D Devaraj	P
97. Ketan Kishor Narvekar	P
98. Marsha Janice Moraes	P
99. Mayur Alemao	P
100. Millson Milagres Barreto	P
101. Milvince Valentino Aleixo Lopes	P
102. Nadeemmiya Shabbir Temkar	P
103. Naythan Caetano Afonso	P
104. Nitesh Naresh Chopdekar	P
105. Nupur Esther Roy	P
106. Phansekar Suyog Sunil	P
107. Pradyumn Bichndra Pagi	P
108. Presley Mark Mascarenhas	P
109. Punarv Umesh Bhandari	P
110. Puru Bhasin	P
111. Rahil Rajesh Haldankar	P
112. Ricky Frazer Mendes	P
113. Riya Chandra	P
114. Riya Rajendra sadekar	P
115. Sahil Sitaram Narvekar	P
116. Salman Kutbuddin Hombardi	P
117. Sanak Ramkrishna Saudagar	P
118. Sancho Caitan Ruzario Mascaraenhas	P
119. Santosh Kumar Biradar	P
120. Savio Agnelo Furtado	P
121. Shaughna Mari D'silva	P
122. Shawn Xavier Fernandes	P
123. Shubert Quadros	P
124. Slydon Fernandes	P



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125. Soham Atmanand Morajkar

126. Souza Aaron Gasper

127. Sreekumar Aravind

128. Tanya Natasha Dsouza

129. Utkersh gurudas Naik

130. Victor Anthonio Da Silva

131. Zaosh Namerian

P
P
P
P
P
P
P



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Report on

One Day State Level Workshop on Writing Research Paper

On the 31st of August, 2018 the Research and Publications committee of V. M. Salgaocar Institute of International Hospitality Education organized a one day state level workshop on **Writing a Research Paper: with focus on Humanities and Social Sciences**. The response to the workshop was tremendous, a total of 47 participants



attended.

The core objective of the workshop was to equip faculty, research scholars, and students with skills and knowledge to do efficient research and to turn completed research into publishable material. The workshop consisted of both theory and practical aspects of research. The expertise delivering the lecture were: Dr. Nandakumar Mekoth, Professor, Dept. of Management Studies, Goa University. And Dr. S. Subrahmanyam, assistant professor in Marketing, at GITAM School of International Business, Visakhapatnam. The workshop commenced after registration and breakfast of all the participants. At the onset a small inaugural and introduction ceremony was held. The Director Prof. Irfan Mirza in his welcome note highlighted the importance of conducting the workshop. Followed by Ms. Nelissa Alcasoas, introducing the resource persons, and Prof. Mirza and Dr. Marie Raj handing over the mementos.





Following which the first session for the day commenced, which was conducted by Prof. Mekoth. Who spoke on identifying research topics, what are the gaps in research and on how to write a research proposal, also how to design your questionnaire. Prof. Mekoth also discussed some of his research papers, and answered any queries the participants had in regard to research.

In the session following the lunch break, Dr. A. Subrahmanyam spoke in detail about quantitative and qualitative research methods, identifying the tools, using the software SPSS, and also writing reports and papers. Both the sessions were informative.






The workshop provided the candidates a very good exposure. This workshop would certainly benefit the participants and we are sure that this workshop would enhance the quality of Social Sciences Research among the participants. The workshop was intended mainly to change the mind set of participants and provide them a greater exposure so that they are encouraged to do quality research. We hope we have succeeded in that endeavour.



▶ WHO CAN PARTICIPATE?

- Research Scholars
- Faculty members and other academicians
- Students pursuing/ completed masters

▶ REGISTRATION FEES:

- Early bird (Before 24th August): **Rs. 500/-**
- Spot registration: **Rs. 600/-**
- The fee includes: workshop certificate, kit, refreshments and lunch.
- Kindly note that no TA/DA will be provided to participants.
- **Kindly carry your laptops**

▶ MODE OF PAYMENT

DD of registration fees should be drawn in favour of:

Vishwa Saraswati Society A/C VMSIIHE
SB A/C: 50100051500215
IFSC No.HDFC0002832
Bank Name: HDFC Bank Ltd, Nuvem

FOR OFFICIAL CORRESPONDENCE OR
ANY FURTHER QUERIES KINDLY
CONTACT:

• Dr. Rachel Pereira (Workshop Co-Ordinator)
Assistant Professor General Management
Ph. No. 9003974821
Email @- Rachel.Pereira@vmsiihe.edu.in

• Ms. Valerie Jacques
Counselor
Ph.no. 9923805055
Email @ Valerie.Jacques@vmsiihe.edu.in

ABOUT VMSIIHE

Set up to high international standards, VMSIIHE is the first hospitality institute in Goa that offers the best hospitality education with world class infrastructure that gives students an edge over others. Affiliated to the Goa University, backed with strong international exchange programs and internships and placements in starred hotels, VMSIIHE uses a perfect combination of academic learning, practical sessions and professional internship to give one the best foundation and internationally acclaimed hospitality degree to get one set for a global career



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

2018-19



One day State Level Workshop on:

WRITING A RESEARCH PAPER

WITH FOCUS ON HUMANITIES
AND SOCIAL SCIENCES

31st August 2018

Organised by
The Research & Publications
Committee of
V. M Salgaocar Institute of
International Hospitality
Education
Manora, Raia

NEED FOR THE WORKSHOP

The core objective of the workshop is to equip the participants with set of skills and potentiality to undertake the research very effectively in the disciplines of social science and to turn completed research into publishable material of high quality in the form of articles, journals and books. This workshop is designed to offer the practical guidelines and direct the researchers through all the stages of research from identifying a research problem to the submission of a dissertation, report writing and research article. The course intends to deal with variety of quantitative and qualitative research methods used in social science researches. It also gives exposure to data analysis with the help of software packages. The workshop consists of both theory and practical. By the end programme they are expected to develop conceptual clarity and practical knowledge.



PROFILE OF RESOURCE PEOPLE



PROFESSOR NANDAKUMAR MEKOTH

M.Com, Doctorate from the University of Calicut, Professor- Management Studies He has completed Faculty Development Program of Indian Institute of Management Ahmedabad. He had held positions like Dean, Faculty of Management Studies, Head of the Department of Management Studies, Chairperson of the Board of Studies of Management Studies, Member of Academic Council, and Member of Court at Goa University.



DR. A. SUBRAHMANYAM

MBA, M.Sc. (Psy.), Ph.D. in Management, Assistant Professor - Marketing He is working as an assistant Professor in GITAM School of International Business, Visakhapatnam. He has eleven years of experience in Academic, Research and Industry. He has been a resource person for several workshops and FDP programs held at many universities and B-Schools in India. Published research papers in refereed journals. Including Scopus and ABDC indexed journals

Program Schedule

8:15- 9.00 a.m.	Registration/ Breakfast
9.15- 11.00 a.m.	1 st session: Identifications of the research topic, Gaps in research and Writing Research proposals
11.00 – 11.15 a.m.	Refreshment break
11.15- 1.15 p.m.	2 nd session: Designing the Questionnaire
1.15- 1.45 p.m.	Lunch break
1.45- 3.30 p.m.	3 rd session: Identifying the tools: Quantitative and Qualitative research methods in Social Science/ Hands on training on the Statistical Software.
3.30- 3.45 p.m.	Tea break
3.45- 4.45 p.m.	4 th session: Writing Research papers and reports
4.45- 5.00 p.m.	Valedictory



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

FOOD SAFETY AND HYGIENE WORKSHOP

Date:	16 th & 17 th November 2018
Time:	10.00 a.m. to 15.00 p.m.
Venue:	VMSIHE CUISINE CLUB, ZURICH CLASSROOM
Number of Participants:	60
Lecturer:	Mr. Sanjay Dave

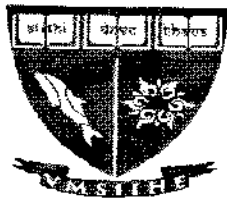
The Cuisine Club of V.M. Salgaocar Institute of International Hospitality Education was organizing a two day Food Safety and Hygiene Workshop with Certificate by CII FACE (Confederation of Indian Industry and Food and Agriculture Centre of Excellence).

The guest lecturer Sanjay Dave has professional experience of more than 42 years, of which about 32 years has been in agriculture trade and food safety. He is the former Advisor to Food Safety and Standards Authority of India (FSSAI), Ministry of Health and Family Welfare, Govt. of India. He was also the global Chairman of Codex Alimentarius Commission (a UN -FAO/WHO- body) from July 2011 - July 2014. He has also served as Adviser (Agriculture) in the Mission of India to the European Union in Brussels for building bilateral agri.-business relations. Currently, he is Chairman of Codex-Asia and Chairman of Surakshit Khadya Abhiyan (National Mission for Safe Food). He is also a member of the Scientific Committee of FSSAI.

This course was directed to all Food Handlers, Chefs, Street vendors, Shop-keepers, Hospitality staff. The aim was to strengthen the understanding and equip the Food Industry professional for field responsibilities.

Mr. Dave arrived on 16th early morning and was picked up by Chef Sebastian and brought to our Institute, where we had prepared a hotel room for him.

Day 1 (Friday 16, November 2018)



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

09:30–09:45 Guest arrived and were guided after registration to the cafeteria for a tea/coffee with cookies. We had approximately 30 guests from outside and 30 students from our institute.

The Session started with a small delay at 10:30 and ended for lunch at 12:30:

The discussed topics were:

- Global Context of Food Safety
- The Indian Context of Food Safety

After lunch we continued till 15:30

The discussed topics were:

- Relevance and Structure of Codex

The response was very good and everybody left for the day.

Mr. Sanjay had a good dinner in our Cafeteria and a good sleep.

Day 2 (Saturday 17, November 2018)

We started punctual after a quick tea/coffee with muffins and all participants were there.

The discussed topics were:

- FSSAI - Shift in the Perspective of Food Law in India
- FSSAI - An introduction to Food Act and Regulations
- FSSAI - Regulations setting process

After lunch we proceeded with:

- Common Food Fraudulent Practices
- Contaminants in Food and FSSAI Strategy
- Hygiene Requirements under FSSAI Regulations
- Career Development

The work shop was rounded up by word of thanks from our student and the handing over of the certificates.

All in all the students were very interested, brought up some nice questions and participated well.



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INTERNATIONAL HOSPITALITY EDUCATION

All our feedback forms were appreciating the course very much and praised our hospitality.

Although we did run a loss economically speaking, the workshop was a great success.

Our mistake was that we did not calculate and imagine that our lecturer was flying only business class, which was a very expensive flight ticket. When we came to know we already had published the course. We did not want to pull back as we believed in the success of this course, the coverage and interest of outsiders and the good reputation for our Institute.

Sebastian Breitingner



No.	NAME	COMPANY	PHONE	E-MAIL	REMARKS
1	Mr. Shitiz Lamba Pastry Chef	PLANET HOLLYWOOD	8326751025	Shitizlamba2u@yahoo.com	
2	Ms. Anupama Pattanaik	PRIVATE JUNIQ FOODS	9689968936	anupamapattanaik@gmail.com	
3	Ms. Sadika Farhath Ali	PRIVATE MS. MARY'S HIGHER SECONDARY SCHOOL, Chichinim	9881285026	sadikamali2@gmail.com	
4	Mr. A.M.H. Mubarak Ali	PRIVATE EVERGREEN CONSULTANTS	9881285026	catererali@gmail.com	
5	Mr. Clarence D'Souza Executive Chef	NANU RESORT ARAMBOL	8669956991	CLARENCE.DSOUZA@NANUHOTELS.COM	
6	Mr. Gopinath Naik Executive Chef	HOTEL LA-PAZ GARDENS	9370168722	gnaik0210@gmail.com	
7	Mr. Abhai V. Borker	HOTEL LA-PAZ GARDENS	9823052397 9420686277	abhai.borker@gmail.com	
8	Mr. Domnick Junior Gomes	PRIVATE	9823479645/ 8788365887	domnickjuniorgomes@gmail.com	
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11	Ms. Cecilia Maura Tavares	PRIVATE / BAKERS ASSOC.	9822888026 9096901516	mauraofica333@gmail.com	
12	Ms. Lee-Ann Naomi Tavares	PRIVATE / BAKERS ASSOC.	952230214 9096901516	Leeanntavares19@gmail.com	
13	Mr. N.Y. Nadkarni	PRIVATE	9404455 401 / 9834280881	nyn.goa@gmail.com	
14	Ms. Nelia Fernandes	GENESIS ENTERPRISES	9607405514	neliafernandes25@yahoo.com	
15	Mr. Babu Makur	ESTRELA DO MAR BEACH RESORT	8421708090 / 8806460344	babumakur@gmail.com	
16	Mr. Cedric da Costa	PRIVATE	7057371972	Cedric99@hotmail.com	
17	Ms. Sarah Stephanie Fernandes	ORCHID LEARNING CENTER STUDENT	9764285406	sar.fernandes15@gmail.com	
18	Ms. Dr. Dilecta D'Costa	PROF. MICROBIOLOGY	9822828998	dilectadcosta@gmail.com	
19	Mr. Nixon Colaco		8007169488	nixoncolaco@gmail.com	
20	Mr. Samson Fernandes	Private	9420197232		

21	Mr. Manorajan Bania	Boshan Hotels Mapsa	9168389434	Mano bania @ gmail. com.
22	Mr. Dhiman Barman	Boshan Hotels Mapsa	9168389434	Dhimanbarman94@gmail. com.
23	Ms. Ance Fernandes e Cardoso	Jose Bakery	9822153650	
24	Mr. Joaquim Fernandes	Victoria Bakery - MAJORDA	9960424653	wife e fati sserie victoria. com.
25	Mr. Dierde Ferrao	private	9730713624	dierdre ferrao @ i- cloud. com
26	Ms. Mannah Ferrao	private	9561434505	hannahferrao57@gmail. com
27	Mr. Bibhudutta Subhasish	Funig Foods FUNIQ FOODS	9765562914	subhasish. bb@gmail. com
28	Ms. Maria Anita Godinho	Nosso Lar	9823599966	anita. godinho@yahoo. com
29	Ms. Crystal Monteiro	private	9881096080	monteirocrystal15@gmail. com
30	Mr. Jonathan Rebello	private		
31	Seby Agnelo Fernandes	American Cruiseline Academy	9767055326	Sebyferns03@yahoo. com
32	Ms Saloni Bhandurga	VMSIHE		
33	Ms. Simonelle Fernandes	VMSIHE		
34	Ms. Preeti Jain	VMSIHE		
35	Mr. Neston Daniel Fernandes	VMSIHE	9158535937	jrnestonfernandes@gmail. com
36	Mr. Jason Dias	VMSIHE	8806558569	jasondias15@gmail. com
37	Mr. Jason Fernandes	VMSIHE		
38	Mr. Govind Sreekumar	VMSIHE		
39	Mr. Rithik Dutt	VMSIHE	8669998287	rithikdutt123@gmail. com
40	Mr Ashley Rodrigues	VMSIHE	9604648162	ashfaq10@hotmail. com

41	Mr. Hershell Fernandes	VMSIHE		
42	Mr. Shane Fortes	VMSIHE		
43	Mr. Elroy Fernandes	VMSIHE		
44	Mr. Tejas Kharangate	VMSIHE		
45	Mr Morgan ^{Cardozo} Cardozo	VMSIHE		
46	Mr. Rutik Naik	VMSIHE		
47	Mr. Shellon Fernandes	VMSIHE		
48	Ms. Cleny Dias	VMSIHE		
49	Mr. Vynden Viresh ^{Vincentis} Viresh	VMSIHE		
50	Ms. Nadia Marie do Rosario Aguiar	VMSIHE		
51	Mr. Presley Mascarenhas	VMSIHE		
52	Ms. Juzelle Megem ^{MEGAN} Megem SILVEIRA	VMSIHE		
53	Mr. Bosco Fernandes	VMSIHE		
54	Ms. Kimberly Mendes	VMSIHE		
55	Ms. Sarah Miranda	VMSIHE		
56	Mr. Dev Thakkar	VMSIHE		
57	Mr. Brian Althanda ^{Althomdra}	VMSIHE		
58	Mr. Rahid-Shaikh ^{ShaiKh} ShaiKh	VMSIHE		
59	Mr. Rodwin Rodrigues			
60	Mr. Sebastian Breitinger			



FEEDBACK FORM

NAME: Dierdre Ferras

CLASS: _____

CIRCLE APPROPRIATE NUMBER 1= NOT AT ALL 5 = EXTREMELY

I HAVE LEARNED HELPFUL SKILLS:	1	2	3	4	(5)
CLASS TIME WAS USED CONSTRUCTIVELY:	1	2	3	4	(5)
THE LECTURER STIMULATED MY INTEREST:	1	2	3	4	(5)
THE MATERIAL USED WAS IN GOOD CONDITION:	1	2	3	4	(5)

WHAT I LIKED ABOUT THIS LESSON: I learnt a lot more
about the frauds and to be very careful
in checking out the information on labels.

WHAT I DID NOT LIKE ABOUT THIS LESSON: _____

SUGGESTION TO IMPROVE THE LESSON: _____

ADDITIONAL COMMENT: I enjoyed the way
Mr. Dave gave his presentations
even though it was between 1-3 pm.

DATE: 17/11/2018

SIGNATURE: D Ferras



V. M. SALGAOCAR INSTITUTE
INTERNATIONAL HOSPITALITY EDUCATION

FEEDBACK FORM

NAME: Bosco Fernandes.

CLASS: FX/Japan.

CIRCLE APPROPRIATE NUMBER 1= NOT AT ALL 5 = EXTREMELY

I HAVE LEARNED HELPFUL SKILLS:	1	2	3	4	<u>5</u>
CLASS TIME WAS USED CONSTRUCTIVELY:	1	2	3	4	<u>5</u>
THE LECTURER STIMULATED MY INTEREST:	1	2	3	4	<u>5</u>
THE MATERIAL USED WAS IN GOOD CONDITION:	1	2	3	4	<u>5</u>

WHAT I LIKED ABOUT THIS LESSON: I got to learn about
some valuable information.

WHAT I DID NOT LIKE ABOUT THIS LESSON: Nothing.

SUGGESTION TO IMPROVE THE LESSON: _____

ADDITIONAL COMMENT: Like to learn more about
it in future sessions.

DATE: 17/11/18

SIGNATURE: Bosco Fernandes.



V. M. SALGAOAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

FEEDBACK FORM

NAME: Bosco Fernandes.

CLASS: FX/Japan.

CIRCLE APPROPRIATE NUMBER 1= NOT AT ALL 5 = EXTREMELY

I HAVE LEARNED HELPFUL SKILLS:	1	2	3	4	<input checked="" type="radio"/> 5
CLASS TIME WAS USED CONSTRUCTIVELY:	1	2	3	4	<input checked="" type="radio"/> 5
THE LECTURER STIMULATED MY INTEREST:	1	2	3	4	<input checked="" type="radio"/> 5
THE MATERIAL USED WAS IN GOOD CONDITION:	1	2	3	4	<input checked="" type="radio"/> 5

WHAT I LIKED ABOUT THIS LESSON: I got to learn about
some valuable information.

WHAT I DID NOT LIKE ABOUT THIS LESSON: Nothing.

SUGGESTION TO IMPROVE THE LESSON: _____

ADDITIONAL COMMENT: Like to learn more about
it in future sessions.

DATE: 17/11/18

SIGNATURE: Bosco Fernandes.



Certificate of Participation

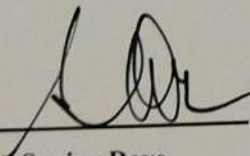
This is to certify that

Mr./Ms./Mrs. _____

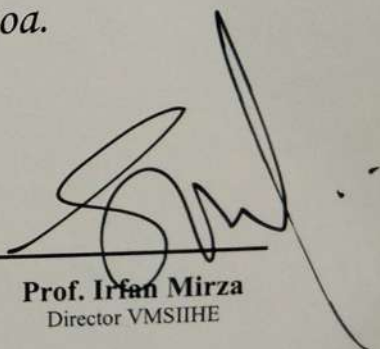
has participated in

THE FOOD SAFETY AND HYGIENE WORKSHOP

on November 16 & 17, 2018 held at VMSIHE, Manora-Raia, Goa.



Sanjay Dave
Chairman Surakshit Khadya Abhiyan



Prof. Irfan Mirza
Director VMSIHE

WHY SHOULD I BE CONCERNED?

FOOD SAFETY AND HYGIENE WORKSHOP WITH CERTIFICATE

Mr. Sanjay Dave



Sanjay Dave has professional experience of more than 42 years, of which about 32 years has been in agriculture trade and food safety. He is the former Advisor to Food Safety and Standards Authority of India (FSSAI), Ministry of Health and Family Welfare, Govt. of India. He was also the global Chairman of Codex Alimentarius Commission (a UN -FAO/WHO- body) from July 2011 - July 2014. He has also served as Adviser (Agriculture) in the Mission of India to the European Union in Brussels for building bilateral agri.-business relations. Currently, he is Chairman of Codex-Asia and Chairman of *Surakshit Khadya Abhiyan* (National Mission for Safe Food). He is also a member of the Scientific Committee of FSSAI.

Day 1 (Friday 16, November 2018)

09:30-09:45 Welcome drink and Registration
10:00-12:00 Session 1:
Global Context of Food Safety
The Indian Context of Food Safety
12:00-12:45 Lunch
13:00-15:00 Session 2:
Relevance and Structure of Codex
15:00-15:30 Tea

The Cuisine Club of V.M. Salgaocar Institute of International Hospitality Education is organizing a two day Food Safety and Hygiene Workshop with Certificate by CII FACE (Confederation of Indian Industry and Food and Agriculture Centre of Excellence).

This course is directed to all Food Handlers, Chefs, Street vendors, Shop-keepers, Hospitality staff.

Day 2 (Saturday 17, November 2018)

09:30-09:45 Welcome drink and Registration
10:00-12:00 Session 1:
FSSAI - Shift in the Perspective of Food Law in India
FSSAI - An introduction to Food Act and Regulations
FSSAI - Regulations setting process
12:00-12:45 Lunch
13:00-15:00 Session 2:
Common Food Fraudulent Practices
Contaminants in Food and FSSAI Strategy
Hygiene Requirements under FSSAI Regulations
Career Development
15:00-15:30 Tea time and Certificate

The aim is to strengthen the understanding and equip the Food Industry professional for field responsibilities.

Registration:

Fee: Rs. 950 per person, includes lunch and refreshments

Please advise if vegetarian or non-vegetarian at the time of registration

For registration, information and queries please contact:

Sebastian Breitingner: Mobile: 7447439528, Tel: +91 832 6623000, e-mail: Sebastian.Breitingner@vmsiie.edu.in

Rodwin Rodrigues: Mobile: 9923635287, Tel: +91 832 6623000, e-mail: rodwin.rodrigues@vmsiie.edu.in





V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Report on Workshop on Current Trends of Dessert Preparation

Venue: Demo kitchen

Date: 5th December, 2018

Guest Lecturer Name: Chef Pratik Roy from Leela Beach Resort Goa.

The resource person Chef Pratik Roy has established a reputation as one of the best Pastry Chef. He took part in World Chocolate Masters challenge organized by Callebaut 2014. Best Callebaut Patisserie Chef for the year 2017. And had participated numerous events and achieved recognition. He is presently working with Leela Goa as an Executive Pastry Chef, has been in the industry for past 17 years working exclusively in bakery and pastry section. Bakery & Pastry department had organized a guest lecture for the topics Desserts and Plate presentation.

In the workshop he demonstrated current trends of dessert preparation and presentation technique. He also introduced the students deconstructed lemon tart and baked vanilla cheese cake with step by step preparation method. Chef Pratik Roy emphasis was more on plate presentation.

The session was made interactive by thought provoking questions posed by Chef Pratik Roy. The lecture was very inspiring and informative for the students.

V. M. Salgaocar Institute of International Hospitality Education
Manora - Rala
Goa



2018-19

V. M. SALGAOCAR INSTITUTE
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INTERNATIONAL HOSPITALITY EDUCATION

VALENTINE MENU IN HOTEL MARRIOT

Date:	14-02-2019
Time:	WHOLE DAY
Venue:	SIMPLY GRILLS RESTAURANT, HOTEL MARRIOT, PANJIM
Number of Participants:	GUESTS
Lecturer:	CHEF ROY

After a long discussions, planning and coordination with Chef Roy to organise the Valentines Dinner in the Simply Grills Restaurant of Hotel Marriot, as a collaboration between Hotel Marriot and VMSIHE, we finally started in the morning to prepare our mise en place.

I drove to Panjim and was welcomed warmly by the Chefs, shown around and made comfortable with all items and equipment. We first had a briefing together to distribute and plan the work of the day and then we started with all the preparation of the menu:



Smoked Thune fish Tataki with wasabi mayonnaise on quinoa salad
Oven roasted clear tomato soup with truffle reduction
Gnocchis of Calamar with fresh clams in fennel nage
Lemon and mint granite
Saffron butter poached Lobster with papaya-coco sauce on garden vegetables
or
Port wine reduced lamb, with green pea mash on fondant sweet potatoes.
Strawberry chocolate velvet



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of
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The team was spectacular and the experience for me was great to be back in the front. With very good team work and beautiful results we managed to satisfy our guests and prepare for them an unforgettable valentines experience.



Sebastian Breitingner

