



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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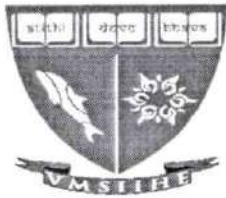
Criteria 3

Sub Criteria 3.2.2

Workshops/Seminars/Conference

(2019-2020)

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REPORT

Sugar Craft Workshop by Executive Pastry & Bakery Corporate Chef Tony
Fernandes.

Venue: Demo Kitchen

Time Duration: 2 Hours

Date: 07-07-2019

Nr. of Participants: 28

Tony Fernandes Executive pastry n bakery corporate chef working in Seabourn 6 star cruise line for 23 years till dated visited our Institute to share his knowledge of sugar art with us.

He is a master in pastries bakeries sugar displays sculptures chocolates fondant gum paste deco and gastronomic preparation, well trained in USA by reword chef Thomas Keller.

Toni Fernandes has coffee shops and its own kitchen My Chocoholic. He supplies products to 5 star hotels, prepares wedding cakes pastries bakery and many more.

Chef Tony created in front of our students a spectacular show piece of sugar introducing us with different techniques to work and explaining the importance of dedication and perfection. A wonderful platform to learn the technique of sugar art. It is said "To put the career in right direction, one must learn from the best"

The two hour sugar craft workshop showcased a centre piece (Flamingo) which can be placed on dessert buffet table.

The different technique demonstrated by Chef Toni are:

- Cooking the sugar to a soft crack stage.
- Colouring the sugar.
- Pulling the sugar.
- Blowing the sugar
- Air brushing sugar

It was a motivational session for all participants and a wonderful experience, packed with knowledge of sugar art.

Sugar Craft Workshop Report





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Sugar Craft Workshop Report



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KOMBUCHA WORKSHOP AT RADISSON BLU

Date:	Sunday 14 TH July 2019
Time:	16.00 p.m. to 21.00 p.m.
Venue:	Radisson Blu Resort Cavelossim
Number of Participants:	36
Lecturer:	Chef Mahesh / Mrs. Pradyusha

The Cuisine Club of VMSIHE organized the visit to a Kombucha Workshop at Radisson Blu hotel. 32 students, accompanied by Chef Sebastian, Chef Sujatha, Chef Rodwin and Assistant Prof. Gauri, attended a workshop with the name: "Kombucha pairing - know your kombucha".

The workshop was held at Radisson blu hotels and resorts in Cavelossim Goa.

Ms Pratyusha, an expert in Kombucha making and with years of experience, introduced the students to kombucha which is a probiotic beverage, made by the fermentation of sweetened black tea or green tea using a special culture. She also further explained in detail the method of preparation, the different processes involved, storage and how kombucha can be beneficial to all.

The students and faculty were served katti chai as refreshment while Executive Chef Mahesh enlightened everybody about the benefits of fermented foods with a PowerPoint presentation and a demonstration.

Later the students were taken for a property tour of the hotel followed by a five course kombucha pairing degustation menu. The menu included mussels, mackerels, chicken, beef, chocolat mousse, each combined with another flavour of kombucha.

The students and faculty had an amazing time with delicious food, lovely music and dance. At the end everyone received a certificates and a samples of active scoby for one to prepare their own kombucha at home.

Overall the workshop was well organised and also very informative.





The Kaizen Cuisine Club

Calling out to all those who are mindful about their health.

Come & try something healthy with us because we have packed up something educational and nutritional for you.

Kombucha Pairing Dinner

- What's Kombucha?

- Well, You'll be amazed!!! after you get to know.

This event not only comprises of demonstration on fermented vegetables and kombucha but also includes a kombucha paired degustation 5 course meal.

When: Sunday 14th July 2019, 16:00 – 21:00

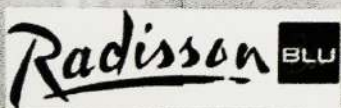
Where: Radisson Blu hotel

Price: Rs. 1,200 per person

16:00 – 18:00 Kombucha workshop

18:00 – 19:00 Property tour

19:00 – 21:00 Dinner



Interested students kindly sign up until latest by Thursday 11th July 2019 15:30

Kombucha Pairing Omakase Menu

Mussels Bagna Cauda

Butter Poached Mussels | Bagna Cauda | Black
Lemon Caviar

Paired with Orange kombucha

Tea Smoked Mackerel

Salsa Verde | Pomme Fondants | Lemon Thyme
Air

Paired with Black Tea kombucha

Chicken 3 Ways

Confit Chicken | Chicken Mosaic | Chicken
Crackling | Saffron Corn Puree

Paired with Rosemary Jasmine kombucha

Roast Beef

Potato Glass | Cinnamon Apricot Jus | Wine
Poached Carrots

Paired with Mock Beer kombucha

Pistachio White Chocolate and Strawberry Quenelle

Pistachio Sponge | White Chocolate Mousse |
Strawberry Coulis

Paired with Rosé kombucha



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KAIZEN CUISINE CLUB SIGN UP LIST




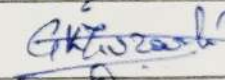



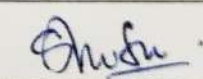

For Kombucha Workshop

Price: Rs. 1,200

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
1	X Dubai	Kimberly Mendes (H)	75071 88160	<i>km</i>	✓
2	Dubai	Brandon Gabriel	9067206992	Gabriel	✓
3	✓ Dubai	Aradhana Lopes Pereira	9011408960	<i>ALY..</i>	✓
4	✓ Paris	Pravinkumar. M	9021626476	<i>Prave</i>	✓
5	✓ Pam's	Rafas Sathe (H)	9769680167	<i>Rafas</i>	✓
6	✓ Paris	N. Harsha Vardhan (H)	9030361188	<i>N. Harsha</i>	✓
7	✓ Paris	Jensen Fernandes	8805892729	<i>Jensen</i>	✓
8	✓ TY	Loana Luis	9623983651	<i>Loana</i>	✓
9	✓ XX	Roel Andrade Rohas Khadasi	9822975272	<i>Rohas</i>	✓
10	✓ Faculty	Gauri Patel			
11	✓ SY	Juzelle Megan Silveira (H)	7507454702	<i>Juzelle</i>	✓
12	✓ SY	Tejus Kharangate	9623931420	<i>Tejus</i>	✓

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For Kombucha Workshop

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
13	SY ✓	Grondon Pereira	7558 7558781720		✓
14	FY	Berwyn Dasilva	9805453574		—
15	FY	Christopher Rodrigues	9822154032		—
16	FY ✓	Lullen Fernandes	9011681721	Cfdes	✓
17	SY ✓	Uttara Acharya	8554848263	Uttara Acharya	✓
18	FY	Grabriel Loureiro (CH)	9552277615		—
19	FY	Rollett Fernandes	7066891461		—
20	SY ✓	Herschell Fernandes	8380895411		✓
21	SY ✓	Shadene Colao	8805902854		✓
22	✓	CHEF SEIJATHO			✓
23	✓	CHEF SEBASTIAN			✓
24	FY ✓	Kilikeri Koli	7922235109		✓
25	FY	Sanish Lopes	8888709909	Sanish Lopes	✓
✓	FY	Eowin Colao	7774909045		✓

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For Kombucha Workshop

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
26	Paris (FY)	Abhijeet Chandhary (CH)	7055577975	<i>Abhijeet</i>	✓
27	Paris (FY)	NASH AFONSO	9823239474	<i>Nash</i>	—
28	PARIS (F.Y)	KUMAR NISHANT	841962004	<i>NS</i>	—
29	Paris FY	Aisling R Pereira	8668934172	<i>Aisling</i>	—
30	Tokyo FY	Cleopatra Alvares	74476629 29	<i>Alvares</i>	✓
31	DUBAI SY	Vyndon Vincents (CH)	97028019159	<i>Vyndon</i>	✓
32	DUBAI SY	Myron Peixoto (CH)	9112314031	<i>Peixoto</i>	✓
33	LISBON	Keith Rodrigues	9075729454	<i>Keith</i>	✓
34	Dubai	Sounya Moodbidri (CH)		<i>Sounya</i>	✓
35	Lisbon	Keefe Pereira	8605262666	<i>Pereira</i>	✓
36	SY	Tanya (CH)	7720801729	<i>Tanya</i>	✓
	SY	Simonelle (CH)	9922934989	<i>Simonelle</i>	✓
	SY	Krishany (#)	6291143552	<i>Krishany</i>	✓
	FY	Lizel		<i>Lizel</i>	✓
	CHEF	Rodwin Rodrigues		<i>Rodwin</i>	✓
	FY	Tanvi Adarsh	9763131765	<i>Tanvi</i>	✓



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Chocolate Workshop Report

Venue: Demo kitchen

Date: 27th July, 2019

Time: 9.30 a.m. to 1.00 p.m.

Organized By: Cuisine club of V.M.Salgaocar Institute of International Hospitality Education.

Workshop Conducted By: Chef Rodwin Rodrigues.

The aim of this workshop was to introduce students to the art of preparing pralines and homemade chocolates and to create business opportunity with these hand crafted chocolates.

As chocolate is one of the most cherished ingredient of baking and pastry world it is easy to draw everyone's attention towards this topic. The session started with the brief introduction to cocoa beans which were distributed among the students and discussed about the process of making chocolate.

Chef Rodwin demonstrated the chocolate tempering method by tabling and seeding method and demonstrated the results of tempered chocolate and chocolate that is not tempered, how it affects the process of chocolate making and the final product itself. The students were not only excited and engaged in the lecture, but they had potentially greater learning gains.

Types of pralines and homemade chocolates:

Liqueur Filled, Dulce de Leche, Honey Ganache, Truffles, peanuts rocks, caramelized peanut square, Marshmallow coated with chocolate.

Other area were explored by Chef Rodwin in preparing Choco pops floral basket for kid's party and to prepare individual chocolate box.

The chocolate workshop was concluded with the distributing of certificates and taking feedback.

Bakery & Pastry Art



KAIZEN CUISINE CLUB PRESENTS

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PRALINES AND HOMEMADE CHOCOLATES

.....

COME & LEARN GREAT WAYS TO
MAKE DELICIOUS CHOCOLATES AT
THE CHOCOLATE WORKSHOP
BY CHEF RODWIN.

TAKE WHAT YOU MAKE !

DATE: Saturday, 27th July 2019

TIMING: 9:30 am to 1:00 pm

VENUE: Demo Kitchen

Members: Rs.1200/-

Non Members: Rs.1500/-



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KAIZEN CUISINE CLUB SIGN UP LIST

For Chocolate Workshop

Price: Members Rs. 1200 / Non members Rs. 1500

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
1	Montreux	Rajas Sathre	9769680167		✓
2	Montreux	Shane Fernandes	9049935479		✓
3	Montreux	Darren Fernandes	9146892658		✓
4	Montreux	Remyzie Mergulhao	9850560050		✓
5	Lisbon	Jawed			✓
6	Lisbon	Kausthik Ram.			✓
7	Montreux	Christopher Rodrigues	9822154031		✓
8	Montreux	TANISHA REBELLO	9922656559		✓
9	Montreux	eidel Ferrao	9657111045		✓
10	Montreux	Rohan Gonsalves	9860003091		✓



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For Chocolate Workshop

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
13	Lisbon	Kalindi R. Suntharkar	7760450950		✓
14	Lisbon	Shrushti A. Jadhav	9008808421		✓
15	Lisbon	Dionne Almeida	9881587657		✓
16	Lisbon	Kaushik Painginkar	7972576019		✓
17	TYBSc	Gaurav V. Pawar	8551864535		✓
18	FY Mon	Regi KUMAR NISHANT	8411962004		✓
19		Regi	9923635287		✓ 1.500,-
20	FY Mon	Maria Elaine Furtado	9545668424		✓
21	FY Mon	NASH AFONSO	9822179211		✓
22	FY Mon	Roliett Fernandes	70663911461		✓
23	FY Mon	Bevan Fernandes	7038502802		
24	FY Mon	Jensen Fernandes	9822147514		✓



KAIZEN CUISINE CLUB SIGN UP LIST

For Chocolate Workshop

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
26	Rod	Chaitra Lotlikar			
27	Rod	Olinda Luizinha T. Demello			
28	Rod	Pooja Raikar			
29	Rod	Sonal Raikar			
30		Prayati Dande			

↳ Hem Jayashree Uhandekar



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PIZZA WORKSHOP FOR TINY TOTS

Date:	27 th August 2019
Time:	09:30 to 11:30
Venue:	VMSIHE, DEMO KITCHEN
Number of Participants:	20 Students (3.5-5years) and 5 teachers
Lecturer:	Sebastian Breitingger, Sujatha Madhavan

At 09:30 the Tiny Tots from Blooms School arrived in their school bus, and were welcomed by Dr. Marie Raj, Professor Mirza, Chef Sebastian and few other faculty members.

After a photo session we guided the children up to the Demo kitchen, where they were offered a watermelon welcome drink. I was given a beautiful apron with the hand makes printed of all the children.

We made them wear their aprons and hairnet and wash their hands before we started the class.

First we explained briefly the reason why a dough can rise and what we are going to do. Then each child started to knead their own little pizza dough.

Once done we distributed another, already prepared dough for the children to roll and put whatever they liked on the pizza.

During the pizza was baking in the oven, we made a round through the kitchen and showed all the functioning and machines.

Once up again the Demo kitchen, we prepared a carrot and apple juice and gave to the children to drink.

When the pizza was ready we cut and distributed the so nicely prepared small pizzas.

A word of thanks was given and each child took a bag home with pizza and a small chocolate from our Institute.

We finalized the great event with a photo in the garden.

Although the students were very young, it was a great experience for them and surely an unforgettable day.

Sebastian Breitingger





Report on Felicitation and Brunch at Radisson Blu

By: Ms. Sujatha Madhavan

On 10th November 2019- a Culinarian Brunch was organized by Radisson Blu, Cavolessim Goa. They had selected and invited five lady chefs of Goa to felicitate and honour them for their contribution to the culinary world. These are the names of the candidates who were selected for the felicitation: Ms. Marivic Soares- Philiphine cuisine, Dr. Pooja Talauliker- Goad Sarsawat cuisine, Chef Maya Silva- Goan Portugese cuisine, Ms. Ajanta Burman- Bengali cuisine and Chef Sujata Madhavan- Kerala cuisine.

They had to prepare and serve around four to five dishes of their speciality. The chefs were assigned with a team of two cooks to help with the preparations which had to be done one day before.

The Kerala Cuisine menu had the following dishes:

MAIN COURSE

Duck Mapas

(Traditional Kerala style Duck curry with coconut and select spices)



Chemmen Peera Pattichathu

(Kerala style prawns made with coconut oil and curry leaves)



Pineapple Pachadi

(Traditional Kerala Pachadi made with coconut oil and mustard seeds)



Payaar Thoran

(Traditional Kerala thoran with select spices and coconut oil)



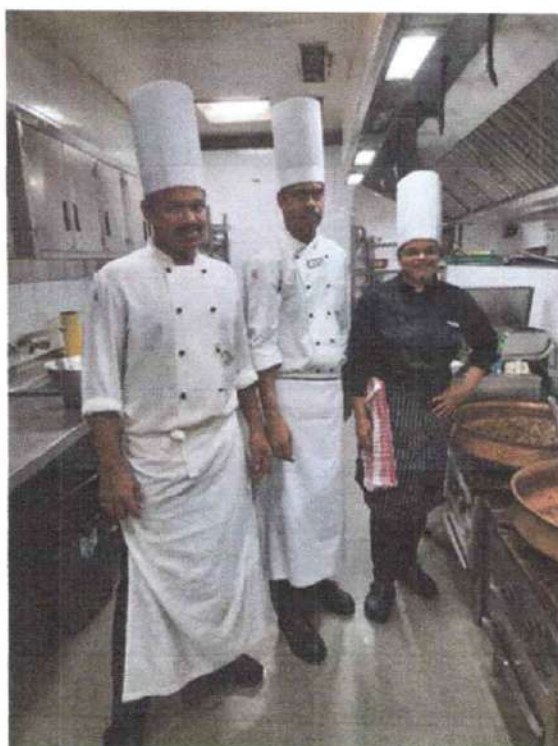
Kappa Ularthaiyathu

(Traditional Kerala preparation with coconut oil, curry leaves)



The event started at 11.00 am on 10th November, 2019 and catered to more than 120 guests. The Chefs were felicitated and introduced to the guests. Different stations were setup for each cuisine and the guests were also encouraged to try the different dishes with some brief information about them.

The menu for the brunch was very extensive and included around 60-70 dishes with unlimited alcoholic and non- alcoholic beverages. Live music, spot prizes, pottery demonstration, and fun activities for the children etc. made the brunch more entertaining.



Radisson Blu Culinarian Brunch 10-11-2019

The Radisson Blu Hotel team came up with very unique concept of getting together different cuisines and involving the chefs to interact with the guest, which was a wonderful experience. The support and team work of the hotel staff was really amazing. The feedback from the guests were positive and the brunch session was a success. This kind of interaction between the hotels and institutional chefs is very important as it acts as a refresher programme and both the parties can benefit from the technical exchange and at the same time we get to experience the latest trends that is happening in the hospitality sector which will ultimately help in enriching the classroom sessions.



REPORT

TALK ON INTELLECTUAL PROPERTY RIGHTS (IPR)



A talk on "Intellectual Property Rights" (IPR) was organised at our institute on 29th November 2019 at 3:15pm. The session began with the introduction of the resource person given by the faculty Ms. Supriyanka Govekar. The resource person invited for this talk was Ms. Gautami Raikar, who is the Founder of 'The Legal Capsule' and 'Lawmate.in'. She is a highly motivated legal professional with over 7 years of experience in corporate law and intellectual property. She has been the recipient of "The Young Entrepreneur Award 2019" given by Business Goa and also awarded "Best Start-up Of The Year 2018 (Lawmate.in)" by the Goa Management Association. She has also been a finalist at various global events such as Justice Innovation Challenge organized by the Hague Institute for Innovation & Law-The Netherlands, Global Business Idea in the field of Law Competition organized by Gujarat National Law University, Beryl Nasse Young Woman Entrepreneur Award organized by the British Business Group, Innovation in Law Awards organized by the Law School Global League,-Mexico City, Asian Technology and Innovative Initiative of the year Award 2018 at Hong Kong.

All our faculty and non-teaching staff attended the talk. Ms. Gautami Raikar explained what is Intellectual property Rights (IPR) and how it plays an important role in hospitality industry. She explained about Trademark, Patent Registration, Copyrights, Design Registration, IPR schemes and best practices for academic projects to transform into useful IPR's. It was a very informative and interactive session. The faculty and non-teaching staff raised various queries and doubts which were conspicuously handled by Ms. Gautami Raikar. It was a fruitful and a value added session. The talk ended with vote of thanks given by our Administrator, Dr. Marieraj.



By Supriyanka Govekar

A handwritten signature in black ink, appearing to be 'Supriyanka Govekar'.








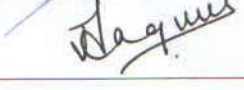
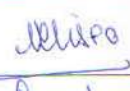






WORKSHOP ON INTELLECTUAL PROPERTY RIGHTS (IPR)

BY MS. GAUTAMI RAIKAR

Date: 29th November 2019

Session Timing:

Venue: Dubai classroom

Sr. No.	Name of the staff	Signature
1.	Supriyanka Govetkar	
2.	Dr Mani Ray	
3.	Sherlaine Viegas	
4.	Gauri Patil	
5.	Foazer Rodrigues	
6.	Valeriu Jacques	
7.	NELISSA ALCARAZAS	
8.	Alethea Borecho	
9.	Martha Rebello	
10.	S. Breidinge	
11.	Shivanand Madhwal	
12.	Lijatha Madhavan	
13.	Rodwin Rodrigues	



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Goan Bread Demo Workshop Report

Date: 04-03-2020

Chef Name: Rodwin Rodrigues

Topic: Goan Breads

Students: Portuguese

Objectives

To introduce Goan traditional breads.

Introduction Theory

- History
- Dough Rheology
- Factors affecting the quality of baked bread
- Preparation method

Live Demo

- Poa
- Poee
- Katrem Poa
- Kankon
- Bol (Sweet bread)

During the demonstration the students showed lot of interest to learn. The session was made interactive by thought provoking questions. The students were not only excited and engaged in the lecture, but they had potentially greater learning gains.

Conclusion

The Students found the session very inspiring and informative.



