



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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Criteria 3

Sub Criteria 3.2.2

Workshops/Seminars/Conference

(2021-2022)

Sr. No.	Title of workshops/seminars/Conference	Page Number
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WORLD COCONUT DAY CELEBRATION

Date:	Thursday 02, September 2021
Time:	16:00 – 17:00
Venue:	Webinar online
Number of Participants:	86
Lecturer:	David Lobo, Deejay Farms

On Thursday 02nd of September we celebrated the world coconut day in our Institute.

For lunch our kitchen team prepared a special menu containing a homemade coconut rawa ladoo for dessert.



At 16:00 o clock, we launched our third online session of “Culinary Conversations” with David Lobo, the founder of Deejay Coconut Farm Pvt. Ltd.

After a quick opening by Skitter, Sebastian introduced David Lobo to all the students and staff which had logged in together in three different classrooms. After the introduction David Lobo spoke about the importance of the coconut and tree and explained about his journey in the field.

He spoke about the importance of the coconut for different industries and how the future could look like with products obtained out of this wonderful tree.

The second part of the webinar was dedicated to students questions directed to David Lobo, which gave the session a special value and more in depth information for everybody.



After the word of thanks by our Director Irfan Mirza, we ended the session. All in all it was an enriching experience which gave us lots to learn.

Sebastian Breitingner



World Coconut Day celebrated

THE GOAN NETWORK

PANAJI

On the occasion of World Coconut Day, VM Salgaocar Institute of International Hospitality Education (VMSIHE) hosted their ongoing series 'Culinary Conversations' with David Lobo, Chairman of DeeJay Group as the main speaker. The event was hosted online and gave students of institute a chance to interact with David.

David started his love affair with coconuts after a United Nations expert, Prof Anthony Davis conducted extensive coconut breeding programmes in Asia and convinced David

to get into coconut breeding. In 1983, DeeJay Coconut Farm Pvt Ltd was born in Madurai, Tamil Nadu on a 200-acre plot and the result was the DeeJay Sampurna Hybrid, a high yielding and much sought after breed of coconut tree.

David also highlighted the difference and benefits of virgin coconut oil saying, "As compared to regular coconut oil which is made of the dried out kernels of coconuts, virgin coconut oil is made of the white kernels. This oil is healthier and better as it helps in the healthy functioning of the thyroid and endocrine systems." After sharing his wis-

dom and experiences the floor was opened up for a question and answer session where students were free to ask David any queries they had regarding coconut farming, coconuts and its products. He gladly answered all questions put across to him, trying his best to clarify all doubts.

When David's session was over Prof. Irfan Mirza, Director/Principal of VMSIHE was so impacted that he began recollecting his time as a child, growing up on a coconut farm. Chef Sebastian Breitingger, Professor Culinary Arts at VMSIHE proposed the vote of thanks.



Tue, 14 September 2021
epaper.thegoan.net/c/63105982





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FOOD ADULTERATION, FOOD FRAUD, FOOD SAFETY WORKSHOP REPORT

Date:	25-09-2021
Time:	11:00 – 12:30
Venue:	Multipurpose Hall
Number of Participants:	72
Resource Person:	Richard Noronha, FSSAI

Mr. Shri. Richard Luis Noronha, Designated Officer Directorate of Food & Drugs Administration, was invited to our institute for a lesson on Food Fraud, Food Safety and Food Adulteration.

He arrived at 11:00 with a little delay because of heavy traffic from Panjim. All FY and SY students were already seated in the hall.

First Chef Sebastian introduced Mr. Noronha to the students and then gave the word to him. He started the session with an icebreaker game, dividing the class into two groups and letting them find words according to the alphabet which are related to food safety and food security.



Mr. Richard Noronha spoke about different food frauds and explained in detail where, how and what to take care of as a food handler. He used real life experience as examples and managed to catch all the students' attendance and interest.



Student Tahira from SY raised the word of thanks and voiced the students interest.

The session was very informative and all of us learned a lot new things about fraud and safety related to food.



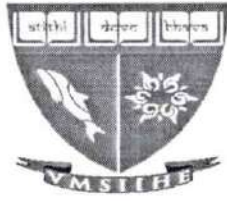
2021-22

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After the session we showed Mr. Noronha around the campus and guided him to his taxi, which picked him up to go back to Panjim.

Sebastian Breitingger





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PIZZA WORKSHOP WITH CHEF PRECIOUS DIAZ

Date:	09/10/2021
Time:	05:00 – 7:30
Venue:	VMSIHE
Number of Participants:	50
Resource Person:	Chef Precious Diaz

“Pizza is not a ‘trend’ it’s a way of life.”

A one day workshop on Pizza Making was arranged on 9th October 2021, at VMSIHE by Chef Sebastian Breitingner and the Cuisine Club members.

Chef Sebastian invited Chef Precious Diaz for the workshop to teach us everything about pizza. Before we began the workshop we were divided into 5 groups, each group had 10 members.

The first thing we did was making the dough, with the guidance of chef and by taking the right measurements the dough was prepared. The second step was the toppings each group chopped and prepared their toppings, later chef precious taught us the proper way of rolling the dough.

After all the preparations were done one by one each group went out near the Masonry Oven, where all the setup was prepared for making the pizza. Later Chef taught the different stretches of making the pizza base. Each one of us got to make our own pizza. This workshop was an amazing experience for all of them as we learnt many things from Chef. It was an evening full of fun and learnings!






CUISINE CLUB INVITES YOU TO THE

PIZZA MAKING WORKSHOP

WITH CHEF PRECIOUS DIAS



Learn how to make the
dough, how to toss it in the
air and bake your own pizza

FEES
CC MEMBERS:
NON MEMBERS:

Rs. 50
Rs. 200

DATE: SATURDAY 09, OCTOBER 2021

TIME: 17:30 – 19:30

VENUE: VMSIHE

FOR REGISTRATION SEE SIGN UP LIST

KAIZEN CUISINE CLUB

PIZZA WORKSHOP SIGN UP LIST

RATE: CC MEMBERS: Rs. 50
NON-MEMBERS: Rs. 200



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SR.NO.	CLASS	NAME	SIGNATURE	For admin use only
1	FYBsc	Anuj Khedekar		
2	FYBsc	Azmi		
3	SYBsc	Pooja Muley		
4	SYBsc	Emerald Monteiro		
5	SYBsc	Chiara Pereira		
6	SYBsc	Prayal		
7	SYBsc	Kiulak		
8	SYBsc	Kevin Silas		
9	SYBsc	Anirudha		
10	SYBsc	Harsh (Paid slot)		
11	FYBsc	Maman Fernandes		
12	FYBsc	Atwin Gama		
13	FYBsc	Rishetic Conventos		
14	FYBsc	Chloe Antao		
15	FYBsc	Keith Vaz		
16	FYBsc	JUDE SOUZA FERRAO		
17	FYBsc	Vinisha Pereira		
18	SYBsc	Adwait		
19	FYBsc	Rachel Barretto		
20	FYBsc	ARJUN TEPAN		

KAIZEN CUISINE CLUB

PIZZA WORKSHOP SIGN UP LIST

RATE: CC MEMBERS: Rs. 50
NON-MEMBERS: Rs. 200



SR.NO.	CLASS	NAME	SIGNATURE	For admin use only
21	F.Y. BSC	Sahil Prakash Parab		
22	F.Y. BSC.	Nijay Shetye		
23	F.Y. BSC	Shaun Drouzo		
24	F.Y. BSC	Shreyash Kuduku		
25	F.Y. BSC	Regan Almeida		
26	F.Y. BSC	Rohan Kolamkar		
27	F.Y. BSC	Sanjay Carvalho		.
28	F.Y. BSC.	Shazia Carvalho		.
29	F.Y. BSC	Amanda		
30	F.Y. BSC	Heumenio Caldera		
31	F.Y. BSC	Radhik		
32	F.Y. BSC	Paran		
33	F.Y. BSC	Ashwin Dey		
34	F.Y. BSC	SHOHEEL		
35	F.Y. BSC	JARRYD		
36	F.Y. BSC	Marshall		
37	F.Y. BSC	Aahan		
38	F.Y. BSC	KRISHNA KANT		
39	F.Y. BSC	Vidhi		
40	F.Y. BSC	Cianna		

KAIZEN CUISINE CLUB PIZZA WORKSHOP SIGN UP LIST

RATE: CC MEMBERS: Rs. 50
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SR.NO.	CLASS	NAME	SIGNATURE	For admin use only
41	FYBSc	Simran Paucalokau		
42	FYBSc	Simran Peinoto		
43	FYBSc	Crystella Menezes		
44	SYBSc	Zee Rodrigues		
45	SYBSc	Simran Chhutani		
46	SYBSc	Avinash Ajay		
47	SYBSc	Macwin		
48	SYBSc	Vilsmen Fernandes		
49	SYBSc	Arvin Rodrigues		
50	SYBSc	Reece Dylan's		
51	FYBSc	Sumit Kumar Barik		200,-
52	FU	GARGI		50,- !



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The Counseling department along with Ms. Nelissa Alcasoas planned an activity session for the S. Y. B.Sc. IHM students on 09th of October, 2021, on the occasion of World Mental Health day.

The theme for this year's mental health day was: "Mental Health in an unequal world" which is what we wanted students to understand, i.e. working together as a team, even though everyone around us is not similar in our strengths and weaknesses.

We took an activity based learning approach, which helped the students have fun along with understanding a few concepts of working in a team. The major ideas we highlighted were: Communication, leadership, time management.





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Date 09-10-2021			
Subject: Mental health in an unequal world			
SY Attendance Register Batch 2020-2023			
Sr.No	PRN. No.	Student Name	attended
1	412001001	Shrivatsa Shreesh Kulakarni	P
2	412001002	Jolan Pereira	P
3	412001005	Sharma Purva Satyen	P
4	412001007	Rishika Rajesh Verenkar	P
5	412001009	Jaydevsinh Mahara	P
6	412001010	Pruthvish Premanand Pednekar	P
7	412001017	Rashid Jorge Antonio Noronha	P
8	412001020	Leander John Anthony Dsouza	P
9	412001022	Gavin Jose Nunes	P
10	412001023	Reagan Aaron Rodrigues	P
11	412001024	Joana Maria Agnela Souza Lobo	P
12	412001025	Kelly Tracy Filomena Albuquerque	P
13	412001029	Gavin Napoleao Pereira	P
14	412001030	Figo Anthony Martins	P
15	412001032	Fernandes Carlton	P
16	412001034	Lysandra Monica Costa	P
17	412001039	Aaryan Nitin Naik	P
18	412001041	Johan Reeve Cardozo	P
19	412001042	Declan Roque Dias	P
20	412001043	Parin Prashant Haldankar	P
21	412001044	Dsouza Pearl Timothy	P
22	412001046	Jason Wynne Fernandes	P
23	412001048	Veebhav Wali	P
24	412001051	Jairus William Cruz Fernandes	P
25	412001051	Chandran Akamsha Satish	P
26	412001053	Ayyan Khan	P
27	412001054	Ryema Maira Oliveira	P
28	412001062	Parab Omkar Laxman	A

Signature and Date

Valerie Jacques

Valerie Jacques

09/10/21



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KOMBUCHA WORKSHOP

Date:	19th November 2021
Time:	05:30 – 06:30 pm
Venue:	VMSIHE (Demo Kitchen)
Number of Participants:	15
Resource Person:	Ms. Pratyusha Jain

On the 19th November 2021 Cuisine Club had organised a Kombucha Workshop with the help of Chef Sebastian Breitingner. Kombucha is a fermented, lightly effervescent, sweetened black or green tea drink commonly consumed for its purported health benefits and often juice, spices, fruit or other flavourings are added.

The workshop began by a short introduction about our speaker Ms Pratyusha Jain. She was living in the US when she got introduced to kombucha, which was just gaining popularity. She enjoyed it so much that she picked up SCOBY from a local brewery and started making her own. She moved to Goa and continued her daily practice of drinking kombucha. On the advice of a friend, she attempted to sell the drink, approaching nearby cafés and restaurants in Saligao. She also started with 'safe' flavours like mango, lemongrass (sourced from her garden), and passionfruit.

After the introduction we began with the workshop wherein we learnt about kombucha what it is and the process of making it, its benefits and what different flavours one can add to it. Later we were shown the sample of a scooby too, and at the end Ms Pratyusha had brought 2 of her Kombuchas which was in the flavour of tamarind and mango, which all the participants tasted.

At the end of the session all the participants were given a small scoobi so that we can make our Kombucha. The workshop was then ended and all the participants were very happy and excited to make their own Kombucha. Then at last Chef Sebastian on behalf of everyone Thanked Ms Pratyusha for such a wonderful workshop.







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Attendance of Kombucha Workshop- 19-11-2021

	Names of the participants	Attendance
1	Param Bhanudas Borker	P
2	Rohan Guirish Kolamkar	P
3	Shawn Antony D souza	P
4	Aahan Mathew Jacob	P
5	Simran Thelma Valanki Peixoto	P
6	Sumit Kumar Barik	P
7	Cianna Lobo	P
8	Parulekar Simran Mandar	P
9	Pandya Vidhi Pankaj	P
10	Rachel Esmeralda Barretto	P
11	Patil Shakambhari Sanjay	P
12	Sandeep Bandothkar	P
13	Edna Noronha	P
14	Steven Fortes	P



Report on Self Defence Workshop

The counselling department organized a self defense workshop for all female staff and students on 26th Novmber 2021.

The Resource person for the session was Ms Angela De Abreu Naik, 1st Woman in India to hold Class II – KYORUGI & POOMSAB, declared best International Referee at 1st India Open, 2010. She is also a 7th degree black belt and 1st woman Grandmaster in India. She has been the State coach at various championships and her students have bagged loads of medals in national and international arena. Ms. Angela Naik has knowledge of Boxing, Ju-Juitsu, Kungfu, Judkado, Hapkido, Tonfa, Budo, Nanchaku & other weapons.

She was accompanied by her son Mas. Rushad Naik, a science graduate, 4th degree black belt, National referee and also a National Gold medallist.

The session started off with Ms. Angela showing the participants the right punching and kicking techniques and thereafter proceeding to different types of self-defence techniques that could be used in different scenarios. The session was practical oriented, students and staff practised different ways of blocking an attacker.

Some of the important do's and don'ts shared by Ms. Angela were:

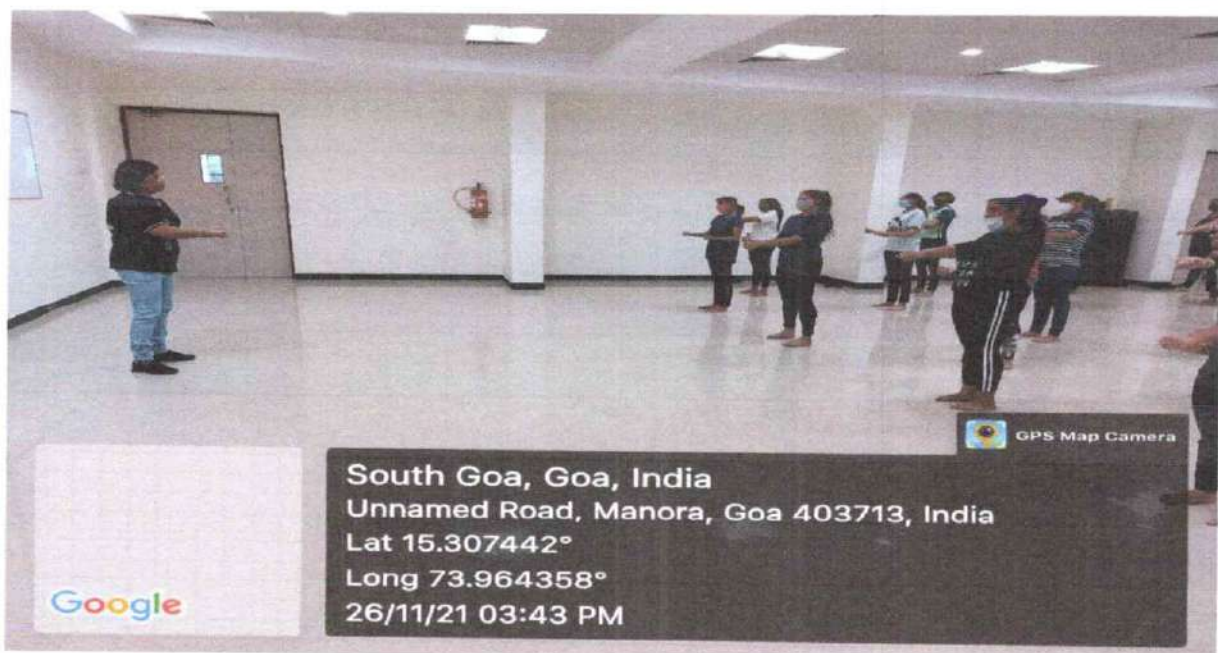
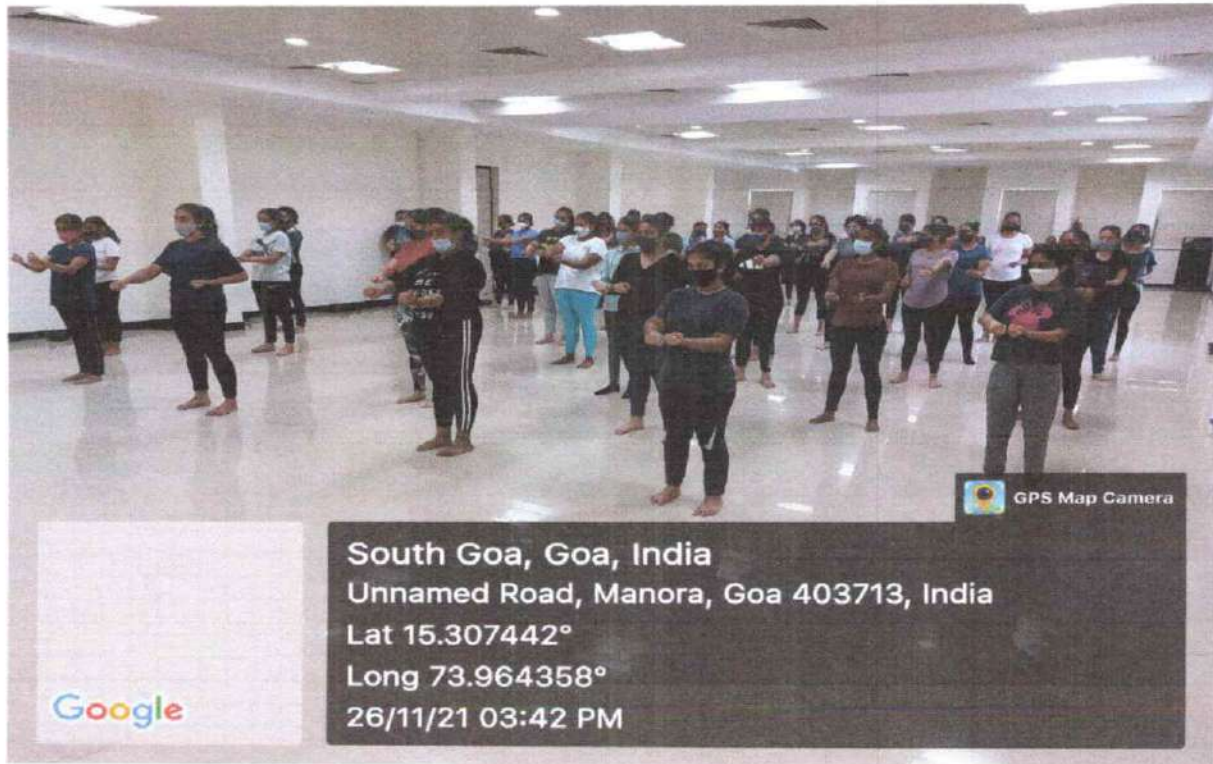
1. Safest way is to avoid an unpleasant encounter is to confront the person – look straight in the eye say Hello- if no choice shout, hit and run.
2. Trust your instincts, and prepare yourself mentally.
3. Know that the elbow is the strongest part of your body and should be used as a weapon to defend oneself
4. When someone is trying to grab you from behind with arms around you the best thing to do is drop dead – Pretend you are lifeless, the moment the attacker relaxes the hold on you, drop down fast with all your force and lash out and hit the groin and run.
5. Coking situations – hold and twist the fingers backwards, simultaneously use your leg – hit the attackers shin, knee, groin, elbow to solar plexus and run.
6. When someone is trying to lock you from behind with arms around you the best thing to do is drop yourself down letting your body loose, escape or counterattack by any means that comes to your mind like punching, kicking, biting etc.



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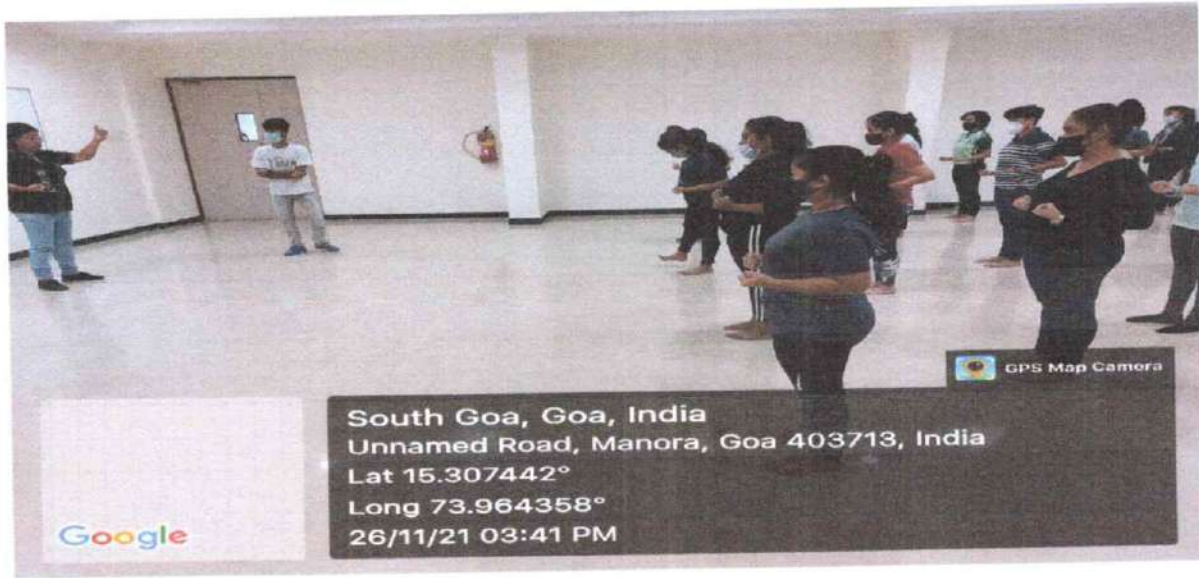
7. Have confidence, determination and will power. Say yes...I can do it. It's now or never. I AM POSSIBLE.

All in all this session was an eye opener for all the participants making them aware of how vulnerable a person is and at the same time it also helped them learn some of the counter measures to defend themselves.





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CUSTOMER SERVICE WORKSHOP- A BRIEF REPORT

RESOURCE FACULTY: PROF. IRFAN MIRZA

DATE: 15TH & 16TH DEC. 2021

VENUE: VMSIHE CAMPUS

“Customer Service is the new Marketing, It’s *What* differentiates one business from another”
-Jay Baer

The frontline Employees of the Hospitality Industry today face a lot of challenges in dealing with customers who come with a lot of expectations during their travel to different destination either for business or for holidays. With this objective in mind, VMSIHE curated a specialized two day Workshop on “Customer Service” to nourish that very frontline workforce.

Marketing & Promotional Efforts

The workshop was promoted to different categories of hotels & resorts, the retail sector and VMSIHE Alumni. The Young Skal Goa President was briefed about the workshop so as to communicate to the hoteliers who are Skal members. Details of the workshop was shared with Mr. Gavin Dias, General Manager (Hotels, Marketing & IT) of Goa Tourism Development Corporation(GTDC) with a request to share the details with the industry stake holders. Goa Chamber of Commerce & Industry (GCCl) was also requested to share the workshop details with its members. The workshop was promoted on the Institutes social media handles. Event listing was published in the print media. The workshop received an excellent response from the hospitality professionals. The number of participation was restricted to 24 so as to have a personalized & interactive session.

How to exceed Customer expectations through 7 mantras of Guest Service namely Authenticity, Intuition, Empathy, Champion, Delight, Delivery and Initiative were revealed to the participants of the 2 day Customer Service Workshop conducted recently by Prof. Irfan Mirza, Director/Principal VMSIHE at its campus. The participants were from the Hotel and Retail Industry and from Front Office, Kitchen, Housekeeping, HR, Training, Customer Relations background. The staff and students of the institute extended a warm welcome to all the participants showing a sign of true Customer/Guest Service. During the sessions Prof. Mirza engaged the participants in different activities like Role Plays, Games. Videos were also shown.

The participants were impressed with the ambience and the warm hospitality accorded and left the institute not just infused with the mantras to exceed Customer/Guest expectations, but also with some sweet memories of the constructive 2 days spent at the institute campus.

The feedback received from the participants was very constructive and encouraging. This is what some of them had to say,



"The presentation & workshop was detailed, helpful and extremely beneficial"

"Great Learning, Great Experience, Great Trainer, Great Ambience, Very polite people, Very positive place" "

"One of the best workshops that I have attended"

"The food & the hospitality was beyond expectations"

The executives who had deputed their employees said that they received positive feedback from their staff and they are looking forward to such empowering workshop in the future . Prudent Media covered the event and post event publicity was also done on the institute social media handles. Organizing this workshop gave us an opportunity to connect and strengthen our relationship with industry professionals and also enhance our brand visibility.

The 2-day workshop concluded with the presentation of participation certificates by Prof. Mirza.



A handwritten signature in blue ink is positioned to the left of a circular purple stamp. The stamp contains the text "V. M. Salgaocar Institute of International Hospitality Education" around the perimeter, "Manora - Rala Goa" in the center, and a small star at the bottom.



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





EASTER EGG WORKSHOP AT VMSIHE

Date:	Saturday 09 th April 2022
Time:	13:00 – 18:00
Venue:	Bakery
Number of Participants:	15
Lecturer:	Chef Rodwin Rodrigues

The easter egg, an ancient symbol of new life, has been associated with pagan festivals celebrating spring. From a Christian perspective, Easter eggs are said to represent Jesus' emergence from the tomb and resurrection.





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For this religious festival an Easter Egg making workshop was conducted at the VMSIHE bakery on 09 April 2022. The objective of the workshop was to help the participants learn how to make Easter eggs and educate them more about Easter.

The workshop was conducted by Chef Rodwin Rodrigues in presence of Chef Sebastian Breitingner and Chef Pritam. Chef Rodwin is a renowned baker & pastry chef with more than twenty-four years of experience. Many students enrolled themselves for this workshop. The workshop started with a brief introduction to Easter eggs and their importance in the Easter celebration. Chef Rodwin then distributed the work among all the students and demonstrated how to make Easter eggs using chocolate, and the different candies to be put inside the eggs. All the participants were enjoying making the Easter eggs and were also tempted to break one egg and taste it once prepared. There was a sweet aroma of chocolate in the air running throughout the bakery. All the participants had to make an egg for themselves, and enjoyed doing so.

Overall, the workshop was a grand success. The participants enjoyed learning how to make Easter eggs and were able to take home their own creations.





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CUISINE CLUB INVITES YOU TO THE **EASTER EGG MAKING WORKSHOP**



You will learn how to make different types of Easter eggs, of different materials, work with chocolate, marzipan and fondant.

BOOK NOW AND RESERVE YOUR PLACE...

DATE: SATURDAY 09, APRIL 2022

TIME: 13:00 – 18:00

VENUE: VMSIHE BAKERY

FOR REGISTRATION SEE SIGN UP LIST





KAIZEN CUISINE CLUB SIGN UP LIST

EASTER EGG MAKING WORK SHOP

SR.NO.	CLASS	NAME	PHONE NUMBER	SIGNATURE	For admin use only
1	TYBSc Lisbon	Kaushik Painginkar	7972576019		excused.
2	TYBSc Lisbon	Cassandra Menezes	8975506680		✓
3	FYBSc	Pavan Borkar	9503213959		✓
4	Fy Bsc	Crystelle Menezes	7888228382	Crystelle Menezes	✓
5	FY Bsc	Simran Peixoto	"	Peixoto	✓
6	FYBSc	Shakambhavi Patil	8928200572	Patil	✓
7	FYBSc	Vidhi Pandya	9967277628	Pandya	✓
8	FYBSC	Rohan Kolamkar	8317268403		✓
9	FYBSC	Vijay Shetye	8830265576		✓
10	FYBSc	Shreyash Kudalkar	9764298145		
11	FYBSc	Ashmi	7447428669		
12	FYBSc	Murammil Khan	9767460818		✓
13	F.Y. BSc	Prateek Marshal Thaneekar	8788669522		✓
14					
15					



VM Salgaocar Institute of International Hospitality Education,
Manora- Raia, Goa, India

WORKSHOP ON RESEARCH FOR FACULTY- REPORT

The Research cell had proposed workshop on Research Methodology for our faculty for the academic year 2021-2022. Given the time constraint and busy schedule, the research cell organized two workshops on research for our faculty, wherein one workshop was held on 19th April 2022 and the second was held on 2nd May 2022. This Introductory workshop was conducted by the resource person, Dr. Semele Sardesai.

The aim of the research workshop was Knowledge enrichment and to train our faculty to guide our final year students for Dissertation in their respective areas. This workshop was fruitful as the faculty had the opportunity to clear their doubts and learn more about research & its importance. The faculty development initiative taken by the research cell will have to be continued in the next academic year i.e. 2022-2023 as due to time constraint, it was not possible to conduct practical sessions on SPSS & AMOS.

Following topics were covered combining the two workshops held on research methodology :

- Selection of dissertation topic based on Managerial problems
- Developing Objectives
- Literature Review
- Methodology
- Sample size & Types of sampling methods
- Questionnaire & Survey
- Scale identification & Development
- Theoretical framework
- Standard Structure of dissertation
- Referencing style
- Citation

The practical sessions on SPSS & AMOS for the next academic year 2022-2023 will be planned as soon as the new academic year resumes. Also advanced research sessions will be planned for writing paper & case study development.

PFA photographs taken during the sessions:



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Manora- Raia, Goa, India

Session 1 - 19th April 2022



South Goa, Goa, India
Unnamed Road, Manora, Goa 403713, India
Lat N 15° 18' 24.7356"
Long E 73° 57' 51.3972"
19/04/22 04:15 PM

Session 2 – 02nd May 2022



Margao, Goa, India
8X57+7F6, Manora, Margao, Goa 403720, India
Lat 15.306975°
Long 73.964408°
02/05/22 04:34 PM



Margao, Goa, India
8X57+7F6, Manora, Margao, Goa 403720, India
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Long 73.964416°
02/05/22 03:27 PM





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BASIC FOSTAC TRAINING

Date:	Wednesday 04-05-2022
Time:	10:00 – 12:00
Venue:	Demo Kitchen
Number of Participants:	11
Lecturer:	Shalu Dua from Indianeers Auditors

On Wednesday before starting with our half yearly external Audit, we had the chance to bring all the food handling staff together who did not have FOSTAC training, to do their basic training course with certificate.

Mrs. Shalu Dua conducted the course in local language for everyone to understand and on a very basic level, so that our KST staff could also follow and understand the basics of hygiene and food handling.



It was a good and interesting conducted course which helped all the food handlers for understanding better the concepts of hygiene.

Sebastian Breitinger

