



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Manora Raia, Salcete, Goa – 403720 India
Tel: +91 (832) 6623000 Fax: +91 (832) 6623111
Email: info@vmsihe.edu.in Web: www.vmsihe.edu.in

Criteria 3

Sub Criteria 3.2.2

Workshops/Seminars/Conference

(2022-2023)

Sr. No.	Title of workshops/seminars/Conference	Page Number
01	Training workshop on Urkund	2
02	Sushi Workshop by Chef Sidharth Shrestha	3
03	Rumali Roti workshop by Chef Afsar Khan Pathan	7
04	Basics of Gardening	9
05	Workshop on Intellectual Property Rights	13
06	'Unveiling the Research Domain' (Workshop on Research Methodology)	15
07	Beekeeping and honey production	18
08	Finding your way as an entrepreneur	23
09	MasterClass by Anton Mosimann, International Chef	30
10	XXV National Conference on National Education Policy: Opportunities, Challenges and Road Ahead	35



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

Training workshop on Urkund

Date:	9 th August 2022
Time:	3:30pm-4:30pm
Venue:	Zoom Meeting
Number of Participants:	170
Lecturer:	Prity Rathi
Organizer:	Teaching, Learning and Education Technology (TLET) Cell

On August 9, 2022, from 3:30 pm to 4:30 pm, the Teaching, Learning, and Education Technology (TLET) Cell at the V. M. Salgaocar Institute of International Hospitality Education held an important online training session on Urkund, a plagiarism detection software. As the session's resource person, Ms. Prity Rathi, a specialist in educational technology, helped 100 First Year (F.Y.) and Third Year (T.Y.) students use the software efficiently.

Familiarizing students with Urkund's features and teaching them how to run reports for plagiarism checks were the main objectives of the training. Because of Ms. Rathi's experience, it was easier to fully comprehend the software, highlighting its important features and easy-to-use design. The discussion emphasized the significance of in addition to technical considerations



Training workshop on Urkund





POST EVENT – SUMMARY REPORT

Kaizen Cuisine Club



Name of event: **Sushi Workshop by Chef. Siddharth Shrestha**

Date: **9th September 2022**

Location of event: **Demo Kitchen**

No. of persons attended: **18 persons**

On the 9th of September, the Kaizen Cuisine club conducted a hands-on Sushi making workshop for its members, it was optional and limited. A total of 17 members and 1 guest participated & enjoyed it thoroughly. Chef Siddharth Shrestha was the resource person for this session, he is trained in Japanese cuisine and is an experienced sushi chef. Firstly, the chef explained the basic ingredients and components, he mentioned the different styles of sushi and briefly stated the differences between them.

Further on he gave us a live demo of the different styles. He showed us the preparation of the **Urumaki style** – Seaweed nori sheet on the inside and vinegar-flavored rice on the outside of the roll, **Nigiri style** – fish or other garnishes topped over vinegar-flavored rice along with wasabi paste, and other condiments like seven spice sauce and sriracha paste. Lastly, **Maki style Sushi** – made of toasted seaweed nori wrapped around vinegar-flavored rice and a variety of fillings such as raw seafood and vegetables. The chef demonstrated the correct way of frying the veg components along with a tempura batter followed by shrimp and the right way of making Tanuki – fried bits of tempura batter. Various sauces and information on wasabi were imparted too after which all the participants headed to the setup for some hands-on work. They were taught how to cook the short grain California Sushi Rice.



Further on, Participants got to make Urumaki-style sushi with a filling of cucumber, cream cheese, and smoked salmon. They were guided by chef Siddharth and Chef Sebastian on the

important Dos and Don'ts of making sushi the right way like spreading the rice on the nori sheet, how to appropriately put the filling, and how to roll the sushi. Finally, there was a tasting session and each one could have what they prepared, the pairing of wasabi paste along with soy sauce and pickled ginger together imparts a bomb of flavours in your mouth, it is best to dip your sushi and then eat it. The pickled ginger helps cleanse one's palate. All in all, it was an informative session and the participants had a great evening learning about sushi and making it!!!





REGISTER NOW !!! SUSHI MAKING WORKSHOP



Rs. 800/-
per head

HANDS ON WORKSHOP | TAKE HOME WHAT YOU MAKE

with Chef Siddharth Shrestha

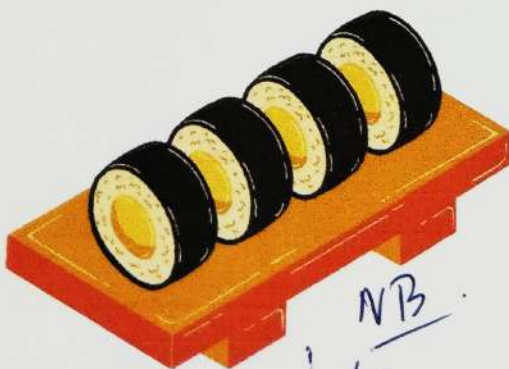
Rice Cooking · Sushi Rolling · Urumaki style

3.00 PM TO 5.30 PM

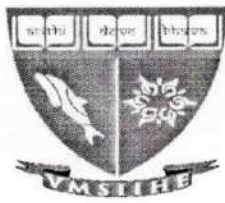
FRIDAY, 9TH SEPTEMBER 2022

DEMO KITCHEN

LIMITED SLOTS AVAILABLE
SIGN UP LIST AT ZAKURO



NB
6/9



RUMALI ROTI WORKSHOP

Date:	Wednesday 28-09-2022
Time:	15:00 – 17:00
Venue:	Quantity Kitchen
Number of Participants:	10
Lecturer:	Chef Afsar Khan Pathan

On Wednesday 28th September 2022, we invited Chef Afsar to our Institute for a demonstration and workshop of Rumali Roti preparation. The session was an internal session for our cooks only. He started in time with preparation of all ingredients and the dough. In the meantime the dough needed to rest he showed some different breads in the tandoor oven with a dough which was already prepared.

Back to the rumali roti, Chef showed us with a duster how to throw the dough and we all practiced. Then he demonstrated a few times the process of portioning, rolling, throwing, cooking and folding the roti.

All of us had the possibility to try and practice.

All in all the session was very informative and entertaining. Chef Afsar was very knowledgeable and had very good practical skills.

Sebastian Breitingner





[Handwritten Signature]

Institute of International Hospitality Education
Manora - Raia
Goa
* V. K. Salunke



BASICS OF GARDENING

DATE: 30TH SEPTEMBER 2022

MEETING ATTENDED BY:

FROM

1. MR. MIGUEL BRAGANZA

FROM THE INSTITUTE:

1. MS SUJATHA MADHAVAN
2. MR SEBASTIAN BREITINGER
3. MR SANDIP MADKAIKAR
4. MEMBERS OF GARDENING AND CUISINE CLUB

MINUTES OF THE MEETING:

Mr. Miguel Braganza begun with a presentation telling us general things about soil and its characteristics. It included the types of soil – sandy, loamy and clay, porosity of soil and also how much water is necessary for each type of soil. We also learnt about the pot mix ratio: 2 parts of compost and 1 part of cocopeat. One important thing which was told to us was that while gardening, it is important to follow the saying “excess is bad”. Some additional things were also taught like organic agriculture and pest management and how to avoid pests.

DEMONSTRATION:

A demonstration was carried out on how to grow saplings and the proper way to prepare a pot for plantation. He enlightened us upon the perfect pot that is ready to use, i.e., there should be a metallic sound to the pot which means that the pot is properly baked.

- Place a piece of rock or stone on top of the hole of the pot and surround it with either cocopeat or gravel.
- Add soil depending on the height of the pot.
- Then add water and wait for it to drain out.
- Add 2 or 4 seeds depending on the size of the pot.

The students, in groups of 2, followed these steps and sowed seeds in small pots. The seeds have been kept for germination.

OUTCOME OF THE SESSION:

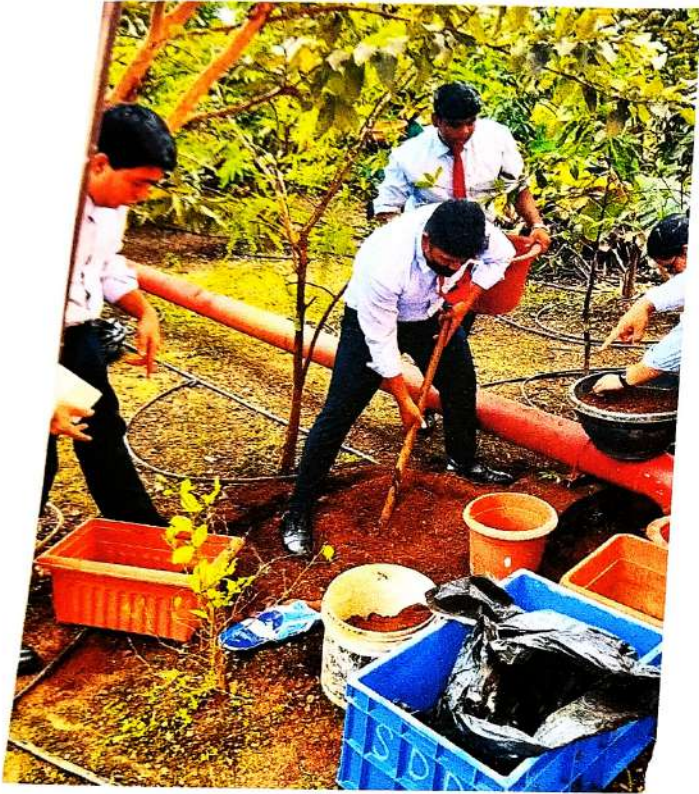
From the whole session with Mr. Miguel Braganza, the students learnt a lot about soil, its properties and characteristics. Most importantly, we all learnt the proper way to prepare a pot for plantation using soil, compost and cocopeat.





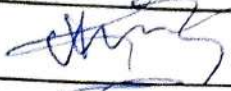















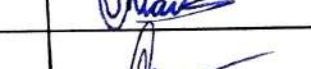


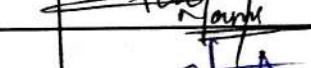



VM Salgaocar Institute of International Hospitality Education

Manora- Raia, Goa, India



BASICS OF GARDENING - 30TH SEPTEMBER 2022

Sr.No	Student Name	Signature
1	Arkita Voraokar	
2	Mamatah Munde	
3	Attharu Hedge	
4	Fay Padole	
5	M. Shelhale	
6	Sahil Sawai	
7	Ayesha Mukadam	
8	Jazlaan Shaikh	
9	Myrun Coutinho	
10	Ashitha Riya Misquith	
11	Raashi Shetty	
12	Aleena Daniell	
13	Jamhavi Sable	
14	Kirti Kc	
15	Declan Goes	
16	Yadha Gineesh	
17	Dorriam Batista	
18	Masael Fernandes	
19	Vaun Nik	
20	Lena Vaz	
21	Krishna Goyal	
22	Mohamed Bilal	
23	Pratik Shet	
24	Krish Thakur	
25		



Workshop on Intellectual Property Rights

The Research, Innovations and Extension Cell conducted a workshop on Intellectual Property Rights (IPR) on October 04, 2022 at the Marriott classroom. The resource person was Mrs Shalini Sitaraman Menezes, who is a Qualified Lawyer, Patent & Trademark Attorney, who is also associated with training with particular emphasis on Corporate & IPR/IP Management.

The following faculty and staff members were present:

1. Dr. Marie Raj
2. Ms. Martha Rebello
3. Ms. Supriyanka Govekar
4. Ms. Alyce Rodrigues
5. Ms. Gauri Patil
6. Ms. Deepika Malaviya
7. Ms. Shameem Memon
8. Ms. Alisha Carvalho
9. Ms. Jinnie Rodrigues
10. Ms. Valerie Jacques
11. Ms. Nelissa Alcasoas
12. Ms. Alba De Sa
13. Ms. Megha Bagde
14. Mr. Sandeep Bandvelkar
15. Mr. Frazer Rodrigues
16. Mr. Anup Bhat
17. Mr. Edgar Dsouza



The following areas were covered

- What is Intellectual Property (Rights)
- Difference between patents, copyright and trademarks
- Industrial designs
- Geographical indications & AOC
- Trade Secrets
- Certificate mark
- Implications to Hospitality Industry & Educational Institutions

The presentation was followed by a discussion and queries pertaining to patents, copyright and trademarks were answered by the resource person.




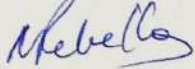
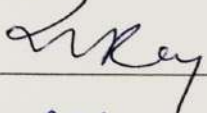
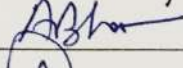


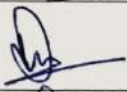

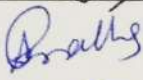
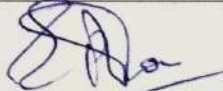

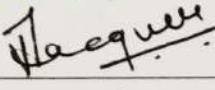
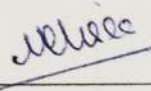
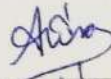
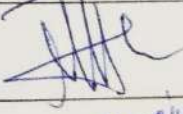
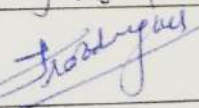
WORKSHOP ON INTELLECTUAL PROPERTY RIGHTS (IPR)

BY MS. SHALINI S. MENEZES

Date: 04th October 2022

Session Timing: 10:15am – 12:15pm

Venue: Marriott classroom

Sr. No.	Name of the staff	Signature
1.	Supriyanka Gaudkar	
2.	Martha Rebelo	
3.	Dr Marie Ray	
4.	Anup Bhoat	
5.	Alyce Rodrigues	
6.	Gausi Patil	
7.	Deepika Malaviya	
8.	^{cmA} Shameem Memm	
9.	Alisha Nicole Comallo	
10.	Edgar Douzer	
11.	Tinnie Rodrigues	
12.	Valerie Jacques	
13.	NELISSA ALCAZORAS	
14.	Alba De Sa	
15.	Megha .k. Bagde	
16.	Frazer Rodrigues	



'Unveiling the Research Domain' (Workshop on Research Methodology)

The Research, Innovation and Extension Cell organised a workshop on 'Unveiling the Research Domain' for the faculty of our Institution on 18th October, 2022 from 1:30 m to 5 pm at the Marriott classroom. Dr. Purva Hegde Desai and Dr. Semele Sardesai were the resource persons.

The following faculty attended the workshop:

1. Mr. Sebastian Breitingner
2. Ms. Sujatha Mahadevan
3. Ms. Supriyanka Govekar
4. Ms. Gauri Patil
5. Ms. Deepika Malaviya
6. Ms. Shameem Memon
7. Ms. Alisha Carvalho
8. Ms. Nelissa Alcasoas
9. Ms. Alba De Sa
10. Ms. Megha Bagde
11. Mr. Sandip Madkaikar
12. Mr. Frazer Rodrigues
13. Mr. Edgar Dsouza

The following topics were covered:

- Writing an Abstract
- Introduction to the topic
- Literature review
- Developing Hypothesis
- Methodology
- Results and Interpretation
- Discussion, Limitations, Conclusion and Scope for future research.

The areas that were not covered were Qualitative and Quantitative analysis techniques, which will be covered in future workshops.

The presentation was followed by a discussion and queries pertaining to paper writing, Scopus publications, UGC Care list, publishing in conference proceedings etc. were answered by the resource person. It was a very informative session that will form a base for future research methodology workshops.



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION




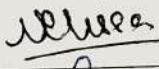
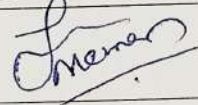
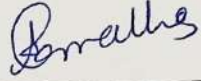

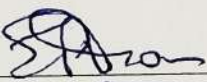
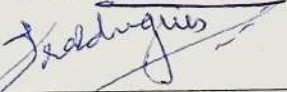
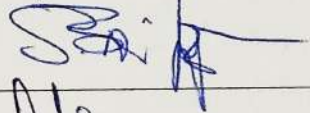
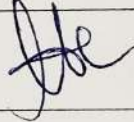



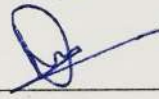
WORKSHOP ON 'UNVEILING THE RESEARCH DOMAIN'

BY DR. PURVA HEGDE & DR. SEMELE SARDESAI

Date: 18th October 2022

Session Timing: 01:30Pm – 05:00pm

Venue: Marriott classroom

Sr. No.	Name of the staff	Signature
1.	Alba De Sa	
2.	NELISSA ALCASOAS	
3.	Shameera Meman	
4.	Alisha Carvalho	
5.	Supriyanka Govekar	
6.	Edgar Dsouza.	
7.	Frazer Rodrigues	
8.	Sebastian Breitinges	
9.	Megha Bagde	
10.	Lujatha Madhavan	
11.	Sandip Madhavan	
12.	Gauri Patil	
13.	Deepika Malaviya	



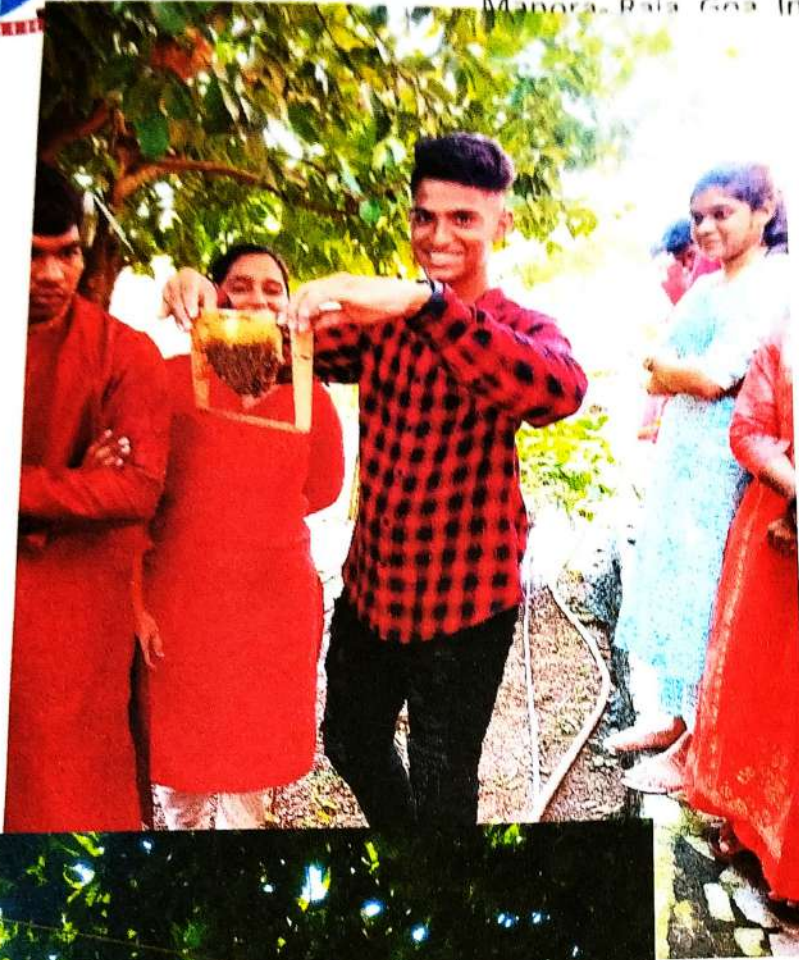
Report- **Beekeeping and honey production**

The role of bees for boosting agricultural and horticultural production cannot be underestimated. Due to research being done in the recent years and the ensuing awareness, a sizeable number of people from the length and breadth of Goa, have become more conscious of the importance of beekeeping.

On 21st October 2022, the IQAC Cell organised a session on beekeeping and honey production for F.Y. students and staff at the Institute. The resource person for the session was Fr. Michael D'Costa. He introduced the students to the basics of bee biology and management of the Apis Cerana Indica breed bee colony. Goa is known for its multi floral arboreal vegetation which produces rare nectar. This is assimilated by the bees resulting in production of uniquely flavoured honey.

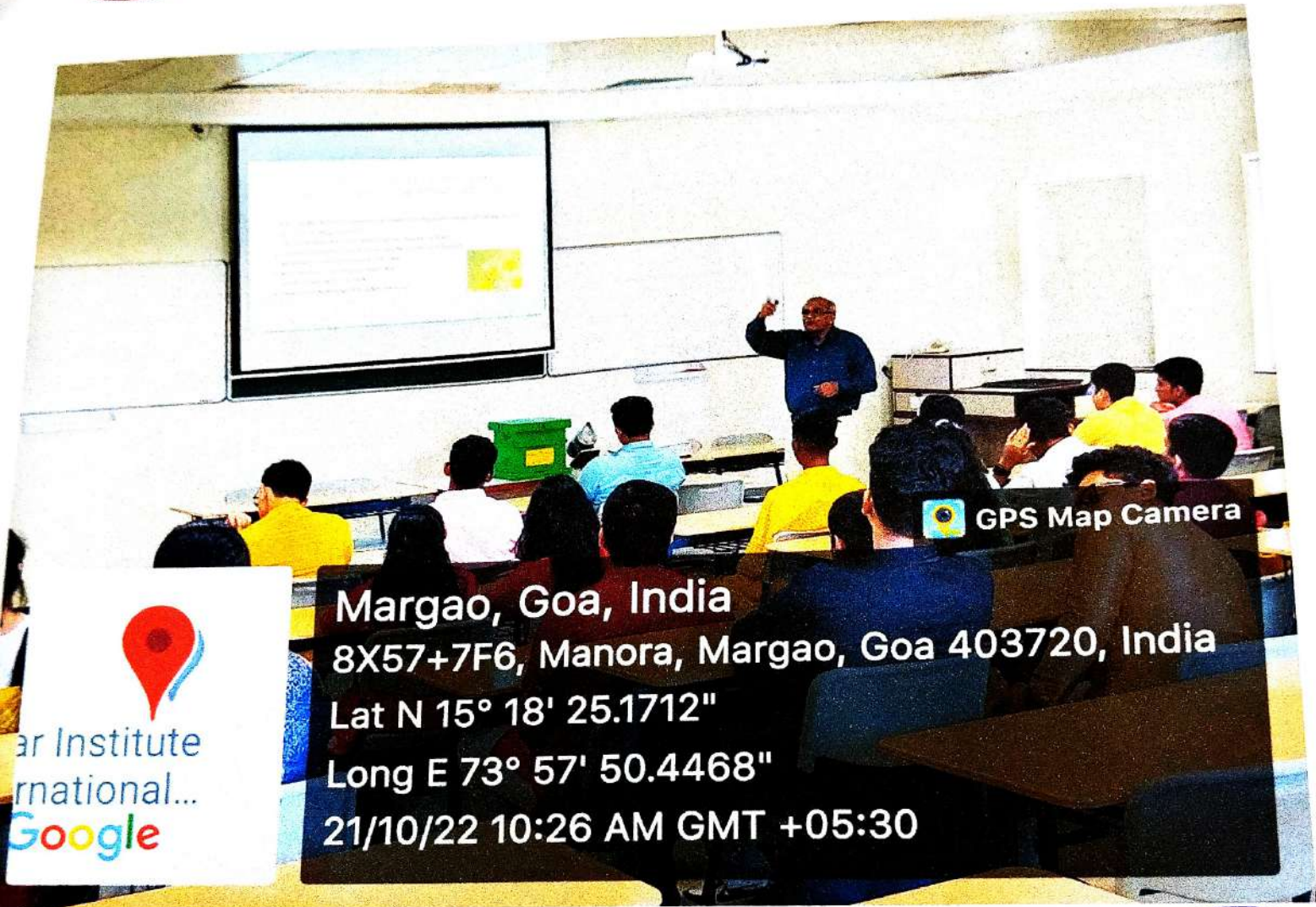
He gave a practical demonstration to the students at the Institute garden, which has one live beehive colony. Some of the students also handled the combs with live bees which changed their concepts of bee behaviour.

Fr. Michael D'Costa informed the participants about the government scheme which provides subsidy for purchasing beehive colonies and also the procedure for applying for the same. Several students expressed keen interest in venturing into apiculture after the day's highly motivating session.





VM Salgaocar Institute of International Business
Manora- Raia, Goa, India



GPS Map Camera

VM Salgaocar Institute of International Business
Google

Margao, Goa, India
8X57+7F6, Manora, Margao, Goa 403720, India
Lat N 15° 18' 25.1712"
Long E 73° 57' 50.4468"
21/10/22 10:26 AM GMT +05:30



Beekeeping and honey production - 21st October 2022

Sr. No	Student Name	Signature
1	Stella Maxi Fernandes	
2	Samantha Sardinha	Sde.
3	Saloni Rajesh Rao	Sardinha.
4	Kay Candida Dsouza	Rao
5	Anurag Narasimha Pai	Anurag
6	Shawn Elijoe Rodrigues	A
7	Michelle Shania Mendonca	Srd
8	Samuel San Sequeira	Mendonca.
9	Sam Agnelo Rodrigues	Samuel
10	Aden Dias	Aden
11	Ayush Govind Kamat	Ab.
12	Ewan Ignatius Clement	Ellmat
13	Sahil Sachin Prabhudesai	SP
14	Abeni Willia Fernandes	Fernandes
15	Keegan Luis Bosco Costa	Keegan
16	Dillon Dsilva Joy Dsilva	Dsilva
17	Aarya Manoj Kamat	Akamat
18	Ryan Floyd Pinto	Rpinto
19	Nina Micaela Fialho Gonsalves	Nina
20	Melron Sedine Fernandes	Ab
21	Joshua faria	Joshua
22	Rohan Singh	-
23	Harry Zach Mathew	Ab
24	Navneesh Sajeev Sajeev	Navneesh
25	Havey Marc Noronha	M Noronha
26	Arman Syed	Arman
27	Aryan Nitin Prabhu Tendulkar	Tendulkar
28	Joshua Alex desouza Desouza	Joshua

29	Siddhi Shrikant Morajker	<u>Morajker</u>
30	Emmanuel Damaso Dias	<u>Dias</u>
31	Mevan Vaughan Rosario Barreto	<u>Barreto</u>
32	Karsten John Stephen Pereira	<u>K. Pereira</u>
33	Credon Pieson Pinto	<u>Pinto</u>
34	Nash Claston Leitao	
35	Casroy Alphonso	Alphonso
36	Vikas Narayan Nayak	Nayak
37	Iberica Curie Rebello	Rebello
38	Abigail Ruth Luis	<u>Luis</u>
39	Dhanraj Khade	<u>D. Khade</u>
40	Endrea Fernandes	<u>Fernandes</u>



REPORT

'FINDING YOUR WAY AS AN ENTREPRENEUR'

The Incubation and start-up cell organized a session '*Finding your way as an entrepreneur*' by Mr Ujjwal Tripathi, founder of Sweet Nations on Friday, 17th March 2023 from 3.30 pm - 5.00 pm in the multipurpose hall.

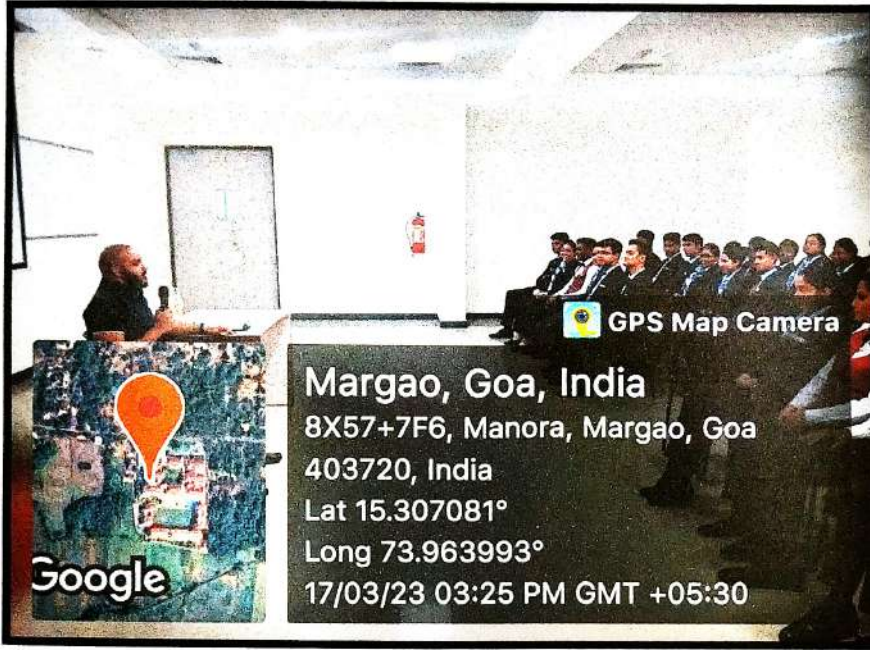
Participant:

- F.Y. IHM
- S.Y. IHM
- F.Y. C.A.

Mr Ujjwal spoke in detail about his experience opening the Sweet Nation shop in Panjim and Margao amidst the covid pandemic, and by doing so, he urged the students to seize the possibilities and opportunities put in front of them.

Mr Ujjwal also discussed his obstacles and how he overcame them. The students were inspired to consider the possibility of becoming entrepreneurs in the future.

After the discussion, the students were briefly introduced to the incubation centre and startup cell by Ms. Alyce Rodrigues.



Workshop
"Finding your ways as a Entrepreneur"

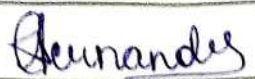

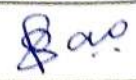
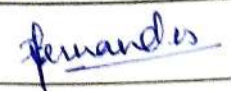


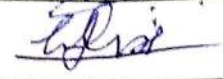

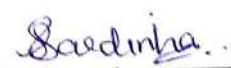
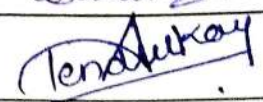
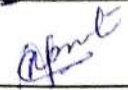

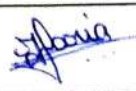


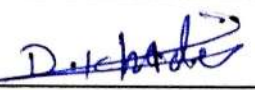




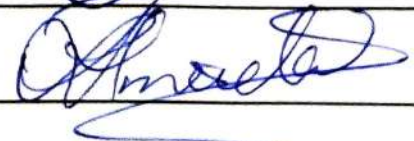
By by Mr Ujjwal Tripathi


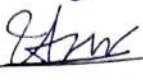



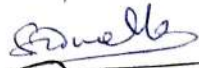
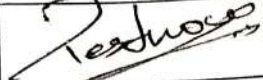
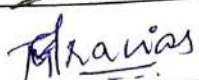
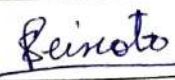
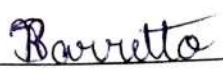
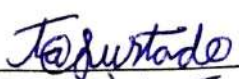
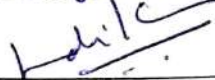


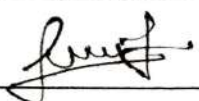
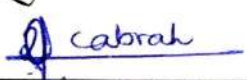
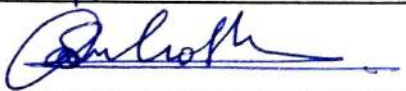
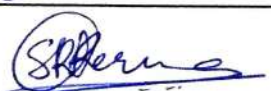
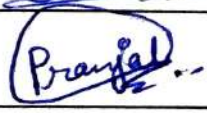

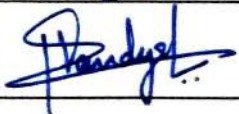
Date- 17th March 2023




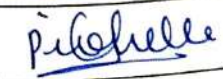
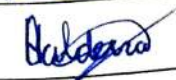











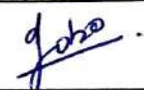
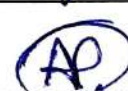

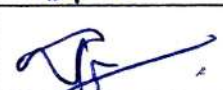
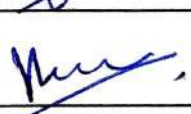
Time - 3.30 pm - 5.00 pm








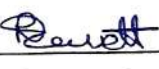


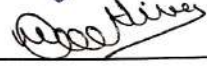






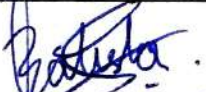
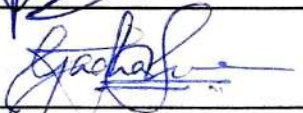
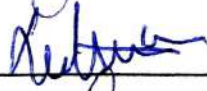

Location - Multipurpose hall.

Sr. No	Name	Signature
1	Ewan clemente	<i>Ewan</i>
2.	Dillon Dsilva	<i>Dillon</i>
3.	SAM. Rodrigues	<i>AM.</i>
4.	Kay DSOUZA	<i>Brouge</i>
5	IBERICA CURIE REBELLO	<i>IBERICA</i>
6.	Samuel San Sequeira	<i>Samuel</i>
7	Karsten John Stephen Pereira	<i>K Pereira</i>
8	Mevan Basseto	<i>MBasseto</i>
9	Shawn Rodrigues	<i>Srd</i>
10	Harvey Marc Noronha	<i>HNoronha</i>
11	Narneesha Sajeev	<i>N</i>
12	Aarya Kamat	<i>Akamamat</i>
13	Abigail Luis	<i>Abigail</i>
14	Siddhi Sheikant Morejkar	<i>S Morejkar</i>
15.	Stella Fernandes	<i>Stella</i>
16.	Michelle Mendonca	<i>MMendonca.</i>

Sr. No	Name	Signature
17	Abeni Fernandes	
18	Nina Goncalves	
19	Saloni R. Rao	
20	Endrea Z. Fernandes	
21	Ayush Kamat	
22	Aayman Syed	
23	Emmanuel Dias	
24	Sahil Prabhudesai	
25	Samantha Sardinha	
26	Axyan N. P. Tendulkar	
27	Ryan P. Pinto	
28	Vikas Narayan Nayak	
29	Joshua Faria	
30	Anurag Rai	
31	Castro Aephonso	
32	Dhanraj Khede	
33	Gedon Pinto	
34	JOSHUA ALEX DE SOUZA	
35	Elicio Antonio fernandes	
36	Adelmo Dias	
37	Regan Almeida	

Sr. No	Name	Signature
38.	Anelem Menezes	
39.	Reece Whipple	
40.	Keith raj	
41.	Chloe Antao	
42.	Vinisha Pereira	
43.	Sanley Cynoyd Dnello	
44.	Reece Dylan Estacio	
45.	Anjolie Melita Gracias	
46.	Simran Peixoto	
47.	Rachel Barretto	
48.	Jarvyd Furtado	
49.	Mudraj Panandiker	
50.	Anuj Khedekar	
51.	Siddharth Gawde	
52.	Sumit Kumar Borhik	
53.	Radhik Cabral	
54.	Asmi Lotiker	
55.	Shoneel Pereira	
56.	Pranjal Bhardwaj	
57.	Crystella Menezes	
58.	Vidhi Pandya	

Sr. No	Name	Signature
59	Shakambhari Patil	
60	Gargi Kadekar	
61	Param Borker	
62	Pionelle Egonaluis	
63	Herminio Caldeira	
64	Leander Luis	
65	Atwin Gama	
66	Sahil Parab	
67	Rohan Kolamkar	
68	Shreyash Kudalkar	
69	Vijay Shetye	
70	Mathan Fernandes	
71	Shazia Carvalho	
72	Shawn Antony Dsouza	
73	Krishnakant Naswariya	
74	Simsan Parulekar	
75	Gianna Lobo	
76	Amanda Fernandes	
77	Ashwin Mathew	
78	Aryun tepom	
79	Kilsman	

Sr. No	Name	Signature
80	Arkita Varadkar	
81	Namada Mirde	
82	Abharr Medle	
83	Jay Padole	
84	M. Shashank	
85	Sahil Sawai	
86	Feriu Rodryus	
87	Rhian Baretto	
88	Ayesha Mukadam	
89	Jazlaan Shaikh	
90	Myreen Coutinho	
91	Ashitha Riya	
92	Reashi Shetty	
93	Tanhami Sable	
94	Kirti KC	
95	Aleena Daniel	
96	Delan Coes	
97	Darriam Batista	
98	Padha Gneesh	
99	Krishna Goyal	
100	Levo Vaz	

Workshop: Masterclass by Chef Anton Mosimann

Welcoming Celebrity Chef Anton Mosimann:

VMSIHE was honoured with the esteemed presence of Celebrity Chef Anton Mosimann, a renowned Swiss Chef and Entrepreneur who founded Mossman's London, at the campus in Goa. Prof. Irfan Mirza, Director and Principal, VMSIHE welcomed Chef Anton Mosimann and lead him through the 6 acre campus tour showcasing the state-of-the-art kitchens, classroom amenities and hostel facilities to name a few.

Born in Solothurn, Switzerland, Anton Mosimann, was one of the youngest Chefs to receive the coveted Chef de Cuisine Diploma at the age of 25. At 28, he was appointed Maitre Chef des Cuisine at the Dorchester Hotel in London. During his thirteen-year tenure he was awarded two Michelin stars. He has led the culinary teams serving five British Prime Ministers, from Margaret Thatcher to David Cameron, as well as four generations of the British Royal Family. Since October 1989, Anton has run Mosimann's, an exclusive dining club in London, which successfully unites passion for good food and fine wine. In 2011, Mosimann, was the mastermind behind the wedding banquet of Prince William, Duke of Cambridge, and Catherine Middleton. In addition, he was the catering partner for the three latest Olympic games held.

Demonstrating Finesse through a Masterclass:

The globally acclaimed Chef Anton Mosimann, a luminary with multiple Michelin stars to his credit, graciously shared his culinary expertise with the students and faculty during his visit. Notably, the renowned Chef's culinary style is termed as 'Cuisine Naturelle,' as it emphasizes healthy and natural ingredients, avoiding additions of fat and alcohol. Hence, the demonstration of his culinary prowess and his culinary style incorporating local ingredients was

nothing short of inspirational, as Chef Mosimann infused vitality into his gastronomic masterpieces. Total 58 students attended the workshop Masterclass by Chef Anton Mosimann.





MASTERCLASS BY CHEF MOSIMANN

A handwritten signature in blue ink, consisting of several loops and a long tail, positioned over the bottom right of the page.



Attendance for Workshop by Chef Mosiman

Date 07/01/2023

Time

Sr. No	PRN No.	Students Name	Signature
1	412201001	Stella Maxi Fernandes	
2	412201002	Samantha Sardinha	Sardinha
3	412201003	Saloni Rajesh Rao	Rao
4	412201004	Kay Candida Dsouza	Dsouza
5	412201005	Anurag Narasimha Pai	Pai
6	412201006	Shawn Elijoe Rodrigues	
7	412201007	Michelle Shania Mendonca	Mendonca
8	412201008	Samuel San Sequeira	
9	412201009	Sam Agnelo Rodrigues	
10	412201011	Aden Dias	
11	412201012	Ayush Govind Kamat	Kamat
12	412201013	Ewan Ignatius Clement	
13	412201014	Sahil Sachin Prabhudesai	
14	412201015	Abeni Willia Fernandes	Fernandes
15	412201016	Keegan Luis Bosco Costa	Costa
16	412201017	Dillon Dsilva Joy Dsilva	
17	412201018	Aarya Manoj Kamat	
18	412201019	Ryan Floyd Pinto	
19	412201020	Nina Micaela Fialho Gonsalves	Gonsalves
20	412201021	Melron Sedine Fernandes	
21	412201023	Joshua faria	Faria
22	412201024	Rohan Singh	
23	412201025	Harry Zach Mathew	
24	412201026	Navneesh Sajeev Sajeev	
25	412201027	Havey Marc Noronha	
26	412201028	Arman Syed	
27	412201029	Aryan Nitin Prabhu Tendulkar	Tendulkar
28	412201030	Joshua Alex desouza Desouza	
29	412201031	Siddhi Shrikant Morajker	
30	412201032	Emmanuel Damaso Dias	
31	412201033	Mevan Vaughan Rosario Barreto	
32	412201034	Karsten John Stephen Pereira	
33	412201035	Credon Pieson Pinto	
34	412201036	Nash Clanston Leitao	
35	412201037	Casroy Alphonso	Alphonso
36	412201038	Vikas Narayan Nayak	
37	412201039	Iberica Curie Rebello	
38	412201040	Abigail Ruth Luis	
39	412201041	Endrea Zina Fernandes	Fernandes
40	412201042	Dhanraj Prashant Khade	Khade

Name of the Supervisor:

Signature of the Supervisor:

Anton Mosimann, The Chef who cooked for the British Royal Family Visits the VMSIHE Campus, Interacts with Students

Hyderabad/Panaji, Jan 9: It's not everyday that a chef who has prepared meals for four US Presidents and of course four generations of the royal family, visits your campus. But that's exactly what the students of V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) experienced when Swiss Chef and restaurateur Anton Mosimann graced the VMSIHE campus in Goa with his magic.

Perhaps, Chef Mosimann is most remembered for having curated the wedding banquet for Prince William and Kate Middleton in 2011. He also prepared meals for 21 monarchs at Buckingham Palace for Queen Elizabeth's Diamond Jubilee a few months later. He says, "I was in Paris when I received a call inviting me to curate and execute a menu for Prince William and Kate Middleton's wedding. Each time I've prepared food for the Royal family, it has been a special experience. In fact, Princess Diana would visit my restaurant and I remember her complimenting my recipe for risotto. The family is quite particular about a light and healthy diet which is why I'm guessing they took a liking to my food. I believe my cooking style, cuisine naturelle, places emphasis on health as it limits the use of alcohol and fat."

The awardee of the Swiss Culinary Merit of Honor 2021 was present at the VMSIHE to share his insightful knowledge with the hospitality and culinary students and display the mak-



ing of some of his unique recipes like Risotto ai funghi, Symphonie de fruits de Mer, Steamed fillet of seabass with sauce vierge.

"Indian cuisine will always have a special place in my heart. In fact, my favorite restaurant in London is all about Indian food. People say it's too spicy, but I don't mind it. Spicier the better for me. Indian cuisine is very popular globally and I have seen the increase in its popularity over the course of the past few years because there are so many Indian restaurants coming up in every country. People love how different it is and how its flavours stand out from other kinds of food," says Chef Mosimann.

Taking Chef Mosimann on a spiritual and culinary journey through India, VMSIHE welcomed him with an traditional

aarti and had him indulge in a gastronomical fiesta of cuisines from multiple states titled 'Indian Food Theatre' at the gala dinner hosted by the Institute. Chefs and industry experts from all over the state were present at the dinner, making it a conglomeration of varying thoughts and opinions.

On his experience, Chef Anton says, "India is one of my favorite countries to visit. This time, I was given such a resounding welcome by the students and faculty of VMSIHE that I even felt myself getting a little emotional. The students I've met here are eager to learn and have a sense of discipline which is so very important in the hospitality and culinary industry. I hope through my interaction with them I was able to inspire them and give them a push in the right direction."

Professor Irfan Mirza, Direc-

tor and Principal of VMSIHE says, "It seems like a dream come true to have someone like Chef Mosimann on our campus. I wholeheartedly believe in learning by example and through this visit, we are giving our students an opportunity to meet and interact with a man who is a master at what he does and is one of the most inspiring figures I know. We are honoured to host Chef Mosimann and learn from his success and expertise."

In 2016 a museum dedicated to his life and culinary arts was opened in the César Ritz Colleges, from where he had the chance to interact with VMSIHE alumni. The prestigious César Ritz Colleges Switzerland and VMSIHE have joined forces signing an MOU which allows graduates from VMSIHE to pursue their higher education.



FORUM OF PRINCIPALS & REPRESENTATIVES OF MANAGEMENTS OF NON-GOVT. COLLEGES IN GOA

(REGISTERED SOCIETY UNDER SOCIETIES ACT 1860. REGISTRATION No.102/GOA/95)

(All correspondences should be addressed to : The Secretary, C/o. S.S. Dempo College, Cujira Complex, Bambolim, Goa 403 202)

Date: 20/02/2023

PRESIDENT

Dr. A. S. Dinge

ADVISOR

Narayan Zantye College of Commerce,
Post Bicholim Industrial Estate, Sarvan
Bicholim, Goa - 403 529
Tel. : 0832 2361377 / 2363769
E-mail : anildinge@gmail.com

CHAIRMAN

Dr. Dilip B. Arolkar

PRINCIPAL & PROFESSOR

Dnyanprasarak Mandal's College
and Research Centre
Assagao, Bardez, Goa - 403 507
Tel. : 0832 2268488(O) 2463586(R)
E-mail : dbarolkar@rediffmail.com

SECRETARY

Dr. Radhika S. Nayak

FORMER PRINCIPAL & PROFESSOR

DCT's S. S. Dempo College
of Commerce of Economics
Deendayal Integrated School Complex,
Cujira, (Opp. Goa Medical College,
Bambolim) Goa - 403 202
Tel. : 0832 2976647 (D), 2976649 (O)
E-mail : principal@dempocollege.edu.in

JT. SECRETARY

Dr. Vikas J. Pissurlekar

PRINCIPAL & PROFESSOR

PES's Ravi S. Naik
College of Arts & Science
Farmagudi, Ponda-Goa 403 401
Tel.: : 0832 2914425, 2914427
E-mail : pessrsncol@gmail.com

To

Prof. Irfan Mirza,

Principal,

V.M. Salgaocar Institute of International Hospitality

Education,

Manora, Raia, Goa.

Dear Prof. Mirza,


Please accept our sincere thanks for the excellent support provided by you, your staff and students in organizing and hosting the 'Silver Jubilee National Conference of the AICP' organized by the Forum of Principals and Representatives of Managements of Non-Government Colleges in Goa on 10th and 11th February, 2023 at your internationally acclaimed institute. The institute's facilities are world class, and the support by your students and technical and administrative staff was outstanding. Your personal efforts contributed substantially to raise the quality bar of the conference which was enhanced by the professionalism displayed by your staff and students in providing support and logistics.

We believe this conference is the best ever organized by any institute in the history of AICP. The success of this conference, in a big way is due to the support extended by you and your ever smiling, cheerful and helpful students and staff.

Thank you for your gracious and generous hospitality and professionalism...

With regards,

Yours sincerely,


(Prof. D. B. Arolkar)

CHAIRMAN

FORUM OF PRINCIPALS


(Dr. Anil Dinge)


PRESIDENT

FORUM OF PRINCIPALS


(Prof. Radhika S. Nayak)

SECRETARY

FORUM OF PRINCIPALS



(Prof. Vikas Pissurlekar)

JT. SECRETARY

FORUM OF PRINCIPALS



Forum of Principals & the Representatives of Managements
of Non-Govt. Colleges in Goa

in collaboration with
Directorate of Higher Education, Government of Goa

&

V. M. Salgaocar Institute of International Hospitality Education
(VMSIHE)

Cordially Invites You for the

Inaugural Ceremony

of

Association of Indian College Principals (AICP's)

Silver Jubilee National Conference

on

**National Education Policy (NEP) 2020:
Opportunities, Challenges and Road Ahead**

On Friday 10 February 2023 at 10.00 am

Inauguration at the hands of the Chief Guest

Dr. Pramod Sawant

Honorable Chief Minister, Govt. of Goa

in presence of the following dignitaries

Prof. Harilal Menon

Vice-Chancellor, Goa University

Guest of Honour

Shri. Prasad Lolayekar IAS

Director of Higher Education, Govt. of Goa

Guest of Honour

Shri. Dattaraj V. Salgaocar

Chairman, V.M. Salgaocar Corp. Pvt. Ltd.

Guest of Honour

Prof. M. K. Sridhar

Founder Chancellor, Chanakya University

Keynote Speaker

Dr. Sudhir Nanavati

President, GLS University Gujarat

Special Invitee

Presided by

Prin. V. R. Shirgurkar

Chairman, AICP Board of Trust

Venue: V.M. Salgaocar Institute of International Hospitality Education
Raia-Manora, Salcette, South-Goa



Forum of Principals & the Representatives of Managements
of Non-Govt. Colleges in Goa

in collaboration with

Directorate of Higher Education, Government of Goa

&

V. M. Salgaocar Institute of International Hospitality Education
(VMSIHE)

Cordially Invites You for the

Valedictory Program

of

Association of Indian College Principals (AICP's)

Silver Jubilee National Conference

on

**National Education Policy (NEP) 2020:
Opportunities, Challenges and Road Ahead**

On Saturday 11 February 2023 at 1.15 pm

in Presence of

Shri. Digambar Kamat

Honorable MLA & Former Chief Minister

Chief Guest

Prof. V.S. Nadkarni

Registrar, Goa University

Guest of Honour

Presided by

Shri. Shrinivas V. Dempo

Chairman, Dempo Group of Companies

Dr. Anil S. Dinge

President

FPMRCG

Dr. Radhika Nayak

General Secretary

FPMRCG

Dr. D. B. Arolkar

Chairman

FPMRCG

Dr. Ashok M. Desai

President

AICP

Prof. Sanjay Vakil

General Secretary

AICP

Venue: V.M. Salgaocar Institute of International Hospitality Education
Raia-Manora, Salcette, South-Goa

Principals' meet to deliberate on implementation of NEP

300 college heads expected to participate

Staff Reporter
Margao

The Forum of Principals and the Representatives of Managements of Non-government Colleges in Goa is organising the Silver Jubilee National Conference of the Association of Indian College Principals (AICP) on February 10 and 11 at V. M. Salgaocar Institute of International Hospitality Education at Raia-Manora, Salcete.

The conference, organised in collaboration with the directorate of higher education, government of Goa and V. M. Salgaocar Institute of International Hospitality Education, will be on the theme 'National Education Policy (NEP) 2020: Opportunities, Challenges and Road Ahead.' The sub themes of the conference are holistic, wholesome concept of education projected in the NEP 2020, the role of NAAC in setting up quality standards and accreditation for HEIs under NEP 2020, curriculum structure and credit-based marking strategy in NEP 2020, structural reforms in HEIs, and the role of teachers and society in the implementation of NEP 2020 and strengthening the links between academia, research and industry under NEP 2020.

The keynote address will be delivered by founder chancellor of Chanakya

CHALKING OUT ROADMAP

> Director of state higher education Prasad Lolayekar will highlight the preparedness of the government of Goa for the implementation of NEP 2020. The deliberations will help the delegates to identify various opportunities and challenges towards implementing NEP 2020 and also prepare a roadmap for its implementation

University, Bangalore Prof. M. K. Sridhar and will have plenary sessions by former vice-chancellor, Mumbai University, Prof. Suhas Pednekar, who will deliver a lecture on NEP 2020 and the role of teachers and managements. Associate professor, Delhi University, Dr. K. Ratnabali will speak on the topic of 3/4 year degree programmes under NEP and director of higher education Prasad Lolayekar will highlight the preparedness of the government of Goa for the implementation of NEP 2020.

As many as 300 principals from various colleges across India are expected to participate in the conference and around 50 research papers will be presented. The deliberations will help the delegates to identify various opportunities and challenges towards implementing NEP 2020 and also prepare

a roadmap for its implementation.

The conference will be inaugurated by chief minister Pramod Sawant on February 10 at 10 a.m. in the presence of Goa University vice-chancellor Prof. Harilal Menon, director of higher education Lolayekar, chairman of V. M. Salgaocar Corporation Pvt. Ltd. Dattaraj Salgaocar, Chanakya University founder chancellor Prof. M. K. Sridhar, GLS university president Dr. Sudhir Nanavati and other dignitaries.

During the inaugural function, the founder members of the AICP and three members who have become vice chancellors will be felicitated. Four books will also be released on the occasion.

The valedictory function will be held on February 11 with chief guests Margao MLA Digambar Kamat and chairman of Dempo Group of Companies Shrinivas Dempo while Prof. V. S. Nadkarni will be the guest of honour. A detailed report of the proceedings of the conference will be presented during the function. The AICP was founded in 1998 and the first conference of the AICP was held in Goa in the year 1999. The 14th conference was also held in Goa in the year 2013 and this year will be the 25th conference to be held in the state.

Clip: 1 of 1

VMSIHE holds principals' meeting



Prof Mirza welcoming HSS Principals' Forum chairman prof Bharve.

Margao: V M Salgaonkar Institute of International Hospitality Education (VMSIHE) hosted the higher secondary school principals general body meeting recently at their campus.

The meeting was attended by professor Barve, the chairman of HSS Principals' Forum along with principals of various other higher secondary schools in Goa.

Welcomed and greeted by the hospitable staff at the institute, the day began with a light breakfast at the cafeteria after which the principals were escorted to a well arranged meeting hall.

Professor Mirza, Director of VMSIHE formally welcomed the gathering. This was followed by a presentation on 'Hospitality and its scope' by Ritu Pandey. The proceedings were then handed over to the forum.



XXV NATIONAL CONFERENCE ASSOCIATION OF INDIAN COLLEGE PRINCIPALS (AICP)

Silver Jubilee National Conference
on

National Education Policy (NEP) 2020: "Opportunities, Challenges and Road Ahead"

Organized by

Forum of Principals and the Representatives of
Managements of Non-Government Colleges in Goa
in collaboration with

The Directorate of Higher Education, Government of Goa
and

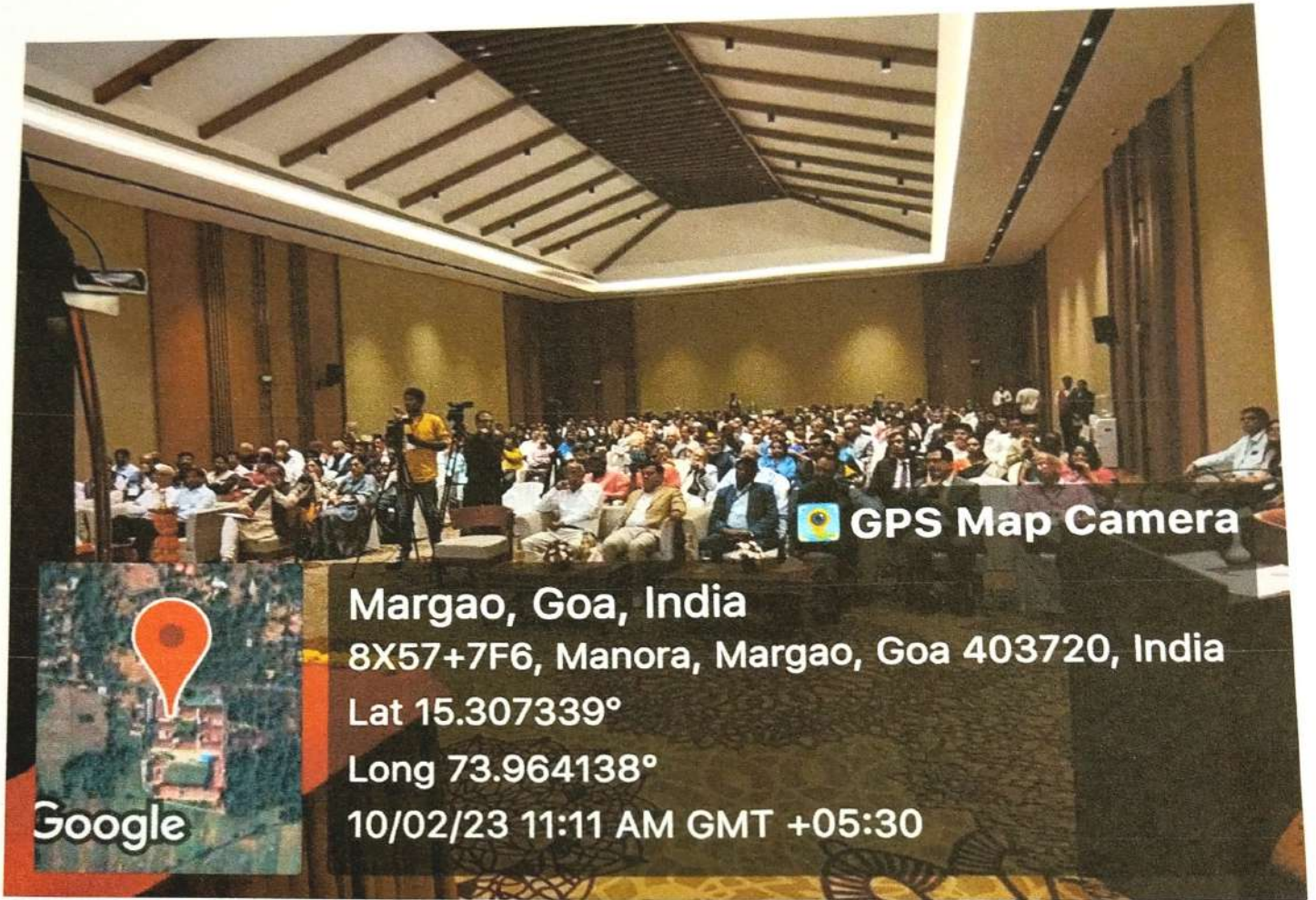
V. M. Salgaocar Institute of International Hospitality
Education (VMSIHE)



SOUVENIR

10th & 11th February, 2023

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



 **GPS Map Camera**



Margao, Goa, India
8X57+7F6, Manora, Margao, Goa 403720, India
Lat 15.307339°
Long 73.964138°
10/02/23 11:11 AM GMT +05:30

