



V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

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CRITERION – 4	
INFRASTRUCTURE AND LEARNING RESOURCES	
Key Indicator	4.1 Physical Facilities
Metric No.	4.1.1

- **Availability of adequate infrastructure and physical facilities viz., classrooms, laboratories, ICT infrastructure, facilities for cultural and sports activities, gymnasium, yoga centre etc. in the institution**

Teaching Learning Infrastructure



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Discover the epitome of hospitality education at the V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), nestled in the picturesque coastal state of Goa, India. Embracing the ethos of “Atithi Devo Bhava” (the guest is God), VMSIHE embodies excellence in hospitality education, fostering a culture of warmth, inclusivity, and professional excellence.

Established to global standards, VMSIHE is a beacon of quality education, offering a diverse range of programs designed to meet the evolving demands of the hospitality industry. Affiliated to Goa University, VMSIHE provides students with a holistic learning experience, blending academic rigor with hands-on training and industry exposure.



360 degree Virtual Tour of the Campus

<https://vmsihe.edu.in/virtualtour-hotel-management-college-go/>



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1.1- In-House Training Hotel- Front Lobby & Housekeeping

Front office encompasses the reception area, concierge, reservations, and guest services. It's where guests check-in, check-out, make reservations, and seek assistance during their stay. It's crucial for providing excellent customer service and ensuring a smooth guest experience.

Facilities under Front Office

Reception Desk: A central point of contact where guests check-in, check-out, and make inquiries.

Computers: For managing reservations, guest information, and other administrative tasks.

Reservation Software / OPERA - Software for managing room bookings, cancellations, and guest Preferences.

Printers and Scanners: For printing receipts, invoices, and other documents, as well as scanning guest IDs and documents.

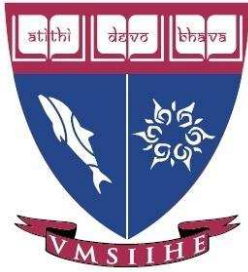
Area: Comfortable chairs or sofas for guests waiting to check-in or seeking assistance.

Luggage Trolleys: For assisting guests with their luggage.

Stationery: Pens, notepads, and other office supplies for staff and guests.

Decorative Elements: Plants, artwork, or decorative items to enhance the ambiance of the front office area.

Storage: Cabinets or shelves for storing documents, supplies, and other essentials.

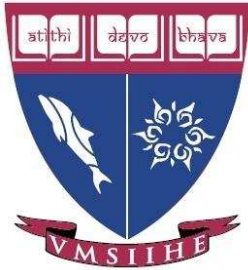


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Front Lobby





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Housekeeping

Housekeeping involves the management of cleaning and maintaining guest rooms, public areas, and other facilities within the hotel. This includes tasks such as cleaning rooms, changing linens, replenishing amenities, and ensuring overall cleanliness and orderliness throughout the hotel premises. Effective housekeeping is essential for maintaining high standards of hygiene and guest satisfaction.

A Demo guest room, also known as a demonstration guest room, is a room within VMSIHE that is specifically designed and furnished for demonstration and training purposes. It serves as a model or example for various functions,

A demo guest room typically includes all the essential elements found in a standard guest room, such as:

Bed: A comfortable bed with clean linens, pillows, and a duvet or comforter.

Furniture: This may include a bedside table, a desk or work area with a chair, a wardrobe or closet, and additional seating like a sofa or armchair.

Amenities: Basic amenities like a television, telephone, clock, and sometimes a minibar or refrigerator.

Bathroom: A fully equipped bathroom with a toilet, sink, mirror, and either a bathtub or shower. It should also have towels, toiletries, and other necessities.



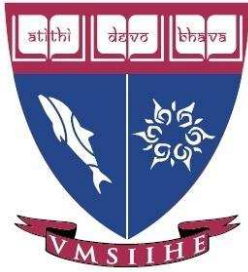
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Laundry



Raia, Goa, India
8X56+6XX, Manora, Raia, Santemol, Goa 403720, India
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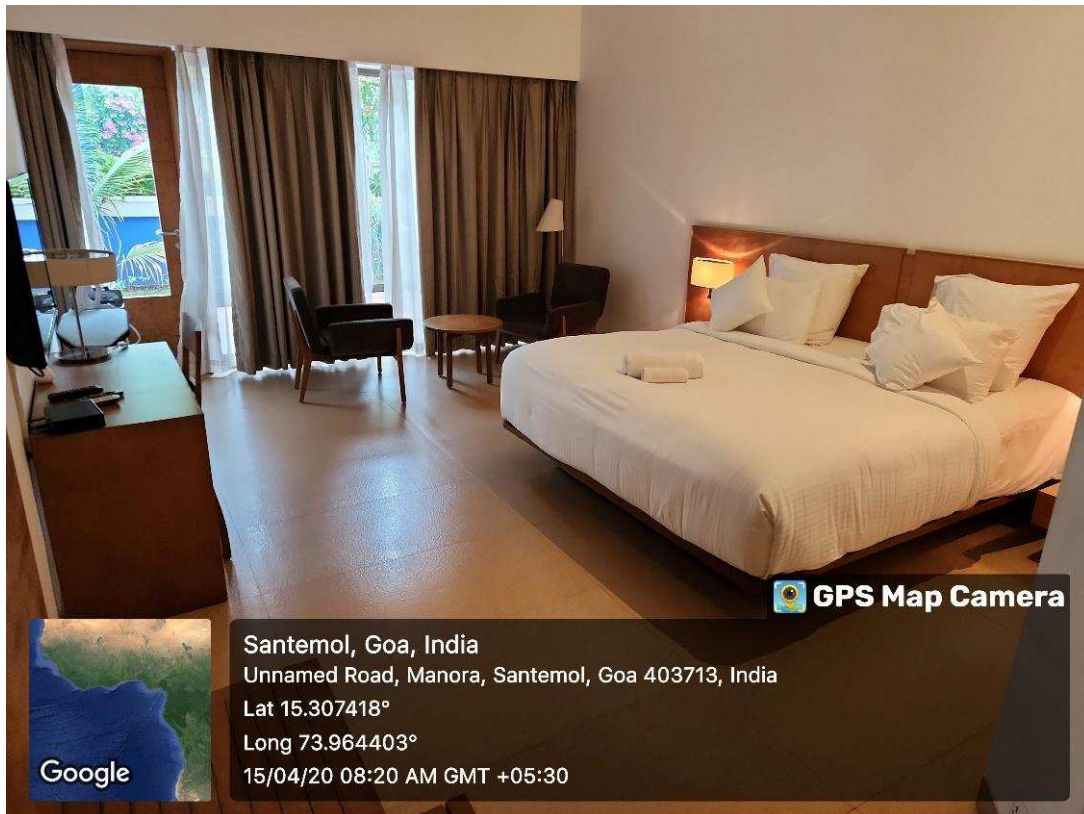


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1.2 Mock Rooms

Mock Double Room

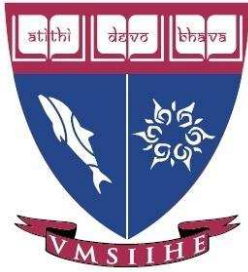


 GPS Map Camera



Google

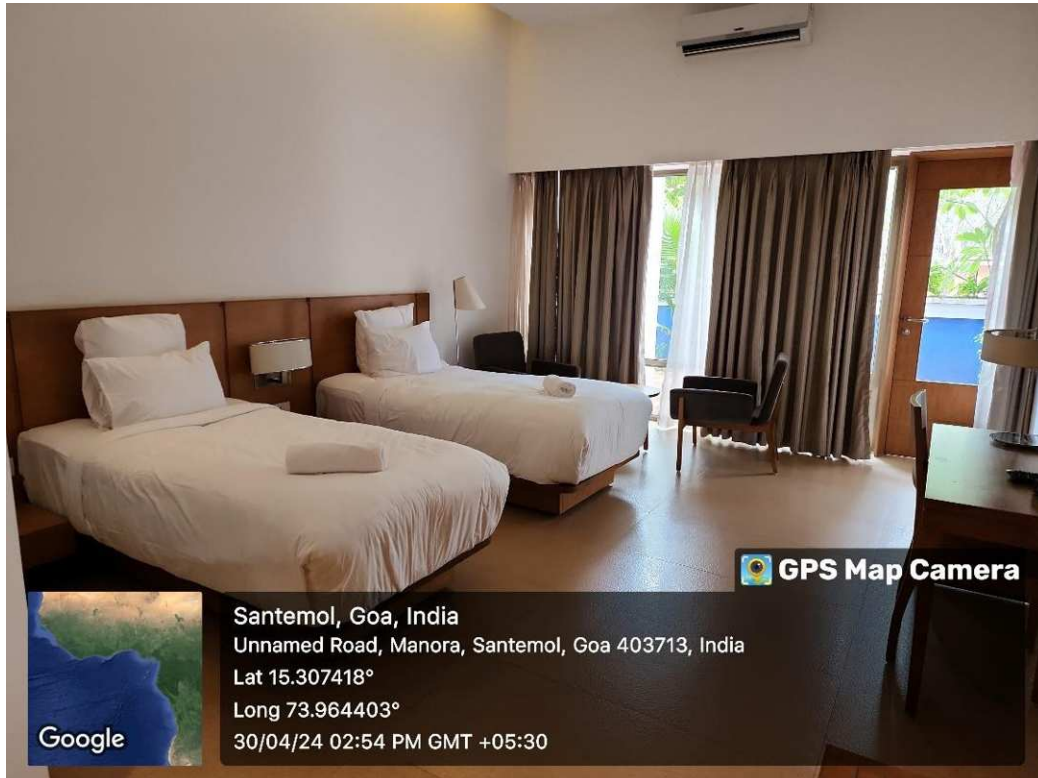
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Mock Room- Twin Sharing





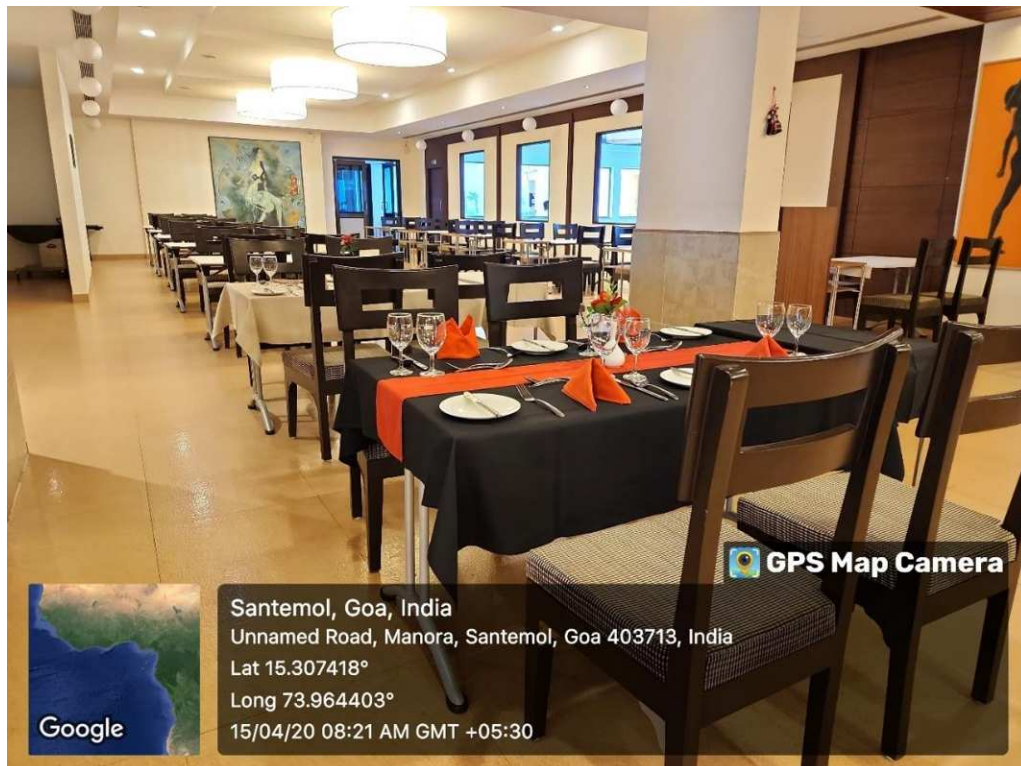
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1.3 Training Restaurant- Creams

The training restaurant facility offers students a dynamic learning environment. We have a variety of equipment which will help students to master this field. We have equipment like a wine corking machine, customized Guéridon tables, flambé & candle rechaud burners, Irish coffee burners, carving board & knife set, cloche, entrée dish etc. We have a variety of equipment for buffet setups which includes items like buffer risers, salad counter & dessert stands, chafing dishes and beverage dispensers.

We also have a well-stocked bar counter with the newest appliances, including wine chillers, coffee and ice makers, blenders, and other small bar tools. We also have a wide selection of cutlery, crockery, and glassware to meet various meal presentation needs.



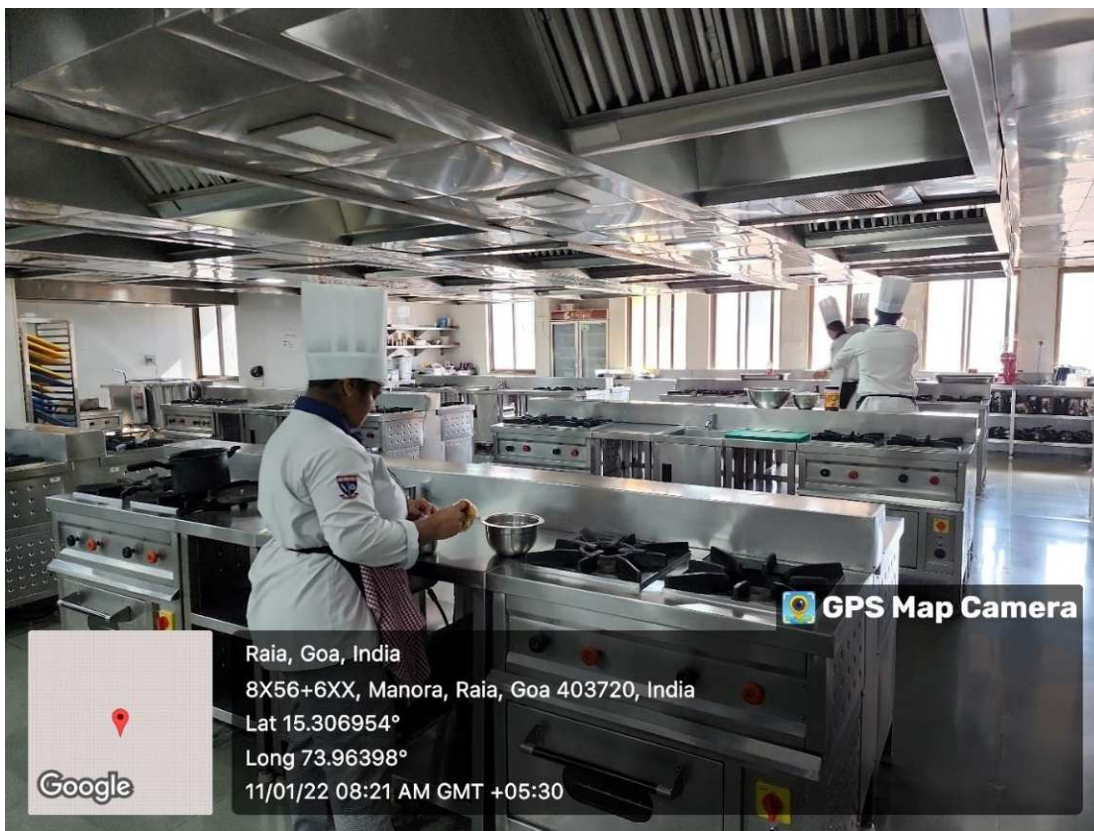


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1.4 Food Production Laboratories

Food Production Lab1- Training Kitchen- Masci



Well equipped kitchen with 24 working stations, student has an individual station comprising of a gas range, oven, sink and working table. This kitchen is used as a basic training kitchen. Well equipped with combination oven by Fagor, Ice cream making machine, pots and pans imported from Europe. All the essential hand tools. Rechauffe and a bain Marie for hot holding of food. This kitchen is also equipped with steam jacket boilers and heavy duty ranges for cooking in bulk to cater to a large number of guests.

This kitchen has a direct access to creams restaurant to ensure timely service of food prepared by the kitchen. Dishwashing and pot washing is done by the heavy duty automatic dishwashers.



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Strong exhaust and a Good fresh air system. Well lit and use of natural lighting during the day time.

Food Production Lab2 Training Kitchen- Zaika



Modern kitchen which works on induction, that are on wheels which makes it convenient to move the units within the kitchen.

This kitchen has all the equipments on wheels which enables to have multiple kitchen setups.

Zaika is Air conditioned and hence can be used as a butchery, confectionery and as a garde manger. Has modern cooking tools like the Sous vide machine. As well as a vacuum packing machine.

The 3 burner high pressure Chinese range makes it an ideal kitchen for training students in Asian cuisine. Zaika is also equipped with a Rational Combination oven.

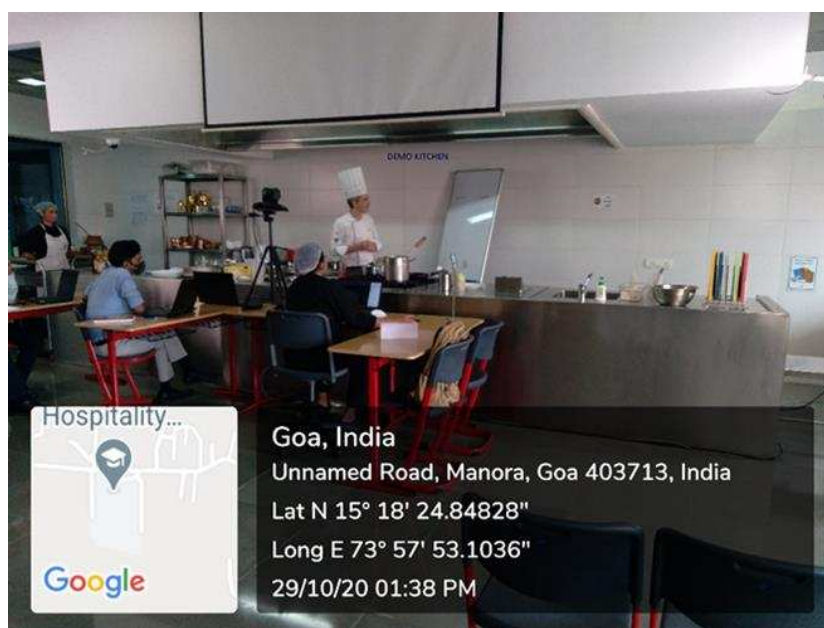


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Food Production Lab3- Demo Kitchen (Catalonia)

This kitchen is used to host Chefs and celebrity chefs to demonstrate their culinary skills. With a seating capacity of 60 pax it's an ideal kitchen to do culinary demonstrations which are projected on a screen with a multiple view option. Also this kitchen is used for recording and food photography with top quality focus lights, Cameras and sound system. The kitchen counter has a working station with ranges, sink, and under counter refrigerator.





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Food Production Lab4- Bakery & Patisserie Department(Konditori)

Adjacent to the demo kitchen is the Bakery which has one of the best brands of stone ovens by Salva, it's a two deck oven with a proofing chamber that allows humidity control.

Also the bakery is equipped with a Rational combination oven.

Marble table tops enable students to work on various doughs, pastry products and chocolates. Standing mixers of different sizes enable us to prepare individual portions to bulk production. The dough sheeter makes it easier to roll out pastry. While the chocolate room is well equipped with tools required for chocolate work such as the tempering machine, thermometers and also has tools required for Sugar art. The bakery is well equipped with tools right from various moulds to cutters and silicon baking sheets which enables students to explore their trade.

The walk in refrigerator is used for storing fruits and other commodities used in the bakery.

This department is responsible for making all bread products, French pastries, cakes and biscuits that are commonly used in hotels. It has two sections hot and cold .In Chocolate room (cold), students learn about cold and frozen desserts, whereas in bakery (hot) the students are exposed to all baked products like breads, cookies, pizzas .This department is equipped with cutting-edge technology and the latest culinary tools. Demonstrations, practical classes & theory classes transform beginners into skilled crafts persons.





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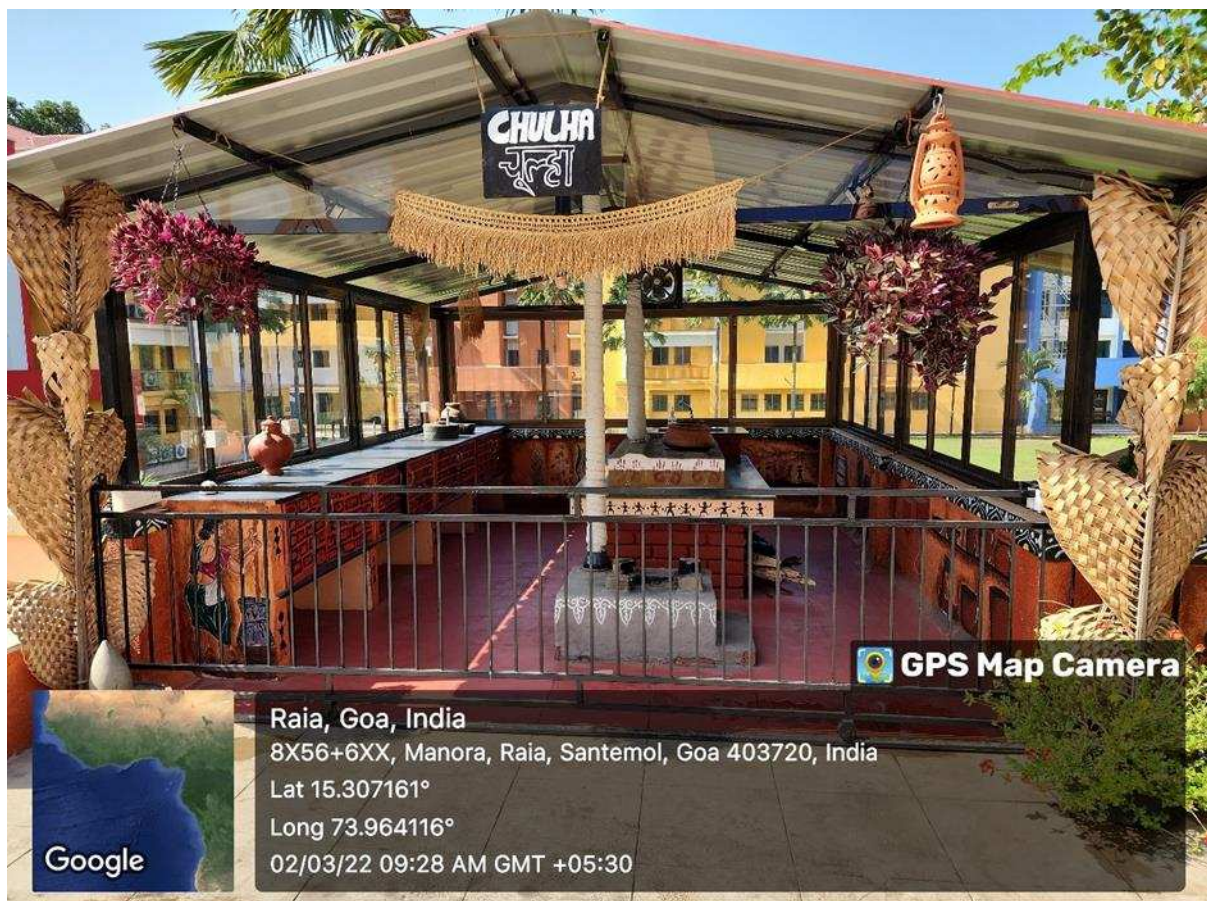
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Food Production Lab5– Wood Fired Traditional Kitchen- Chulha

The Chulha kitchen is one of its kind where students are taught how to cook using wood fire, the wood is sourced from the mountains in the neighborhood ensuring sustainability and traditional practices.

Chulha is a smokeless kitchen with a chimney that draws out all the smoke ensuring a safe cooking environment.

Earthenware, copper utensils are used in Chulha enabling students to connect to the roots of cooking.

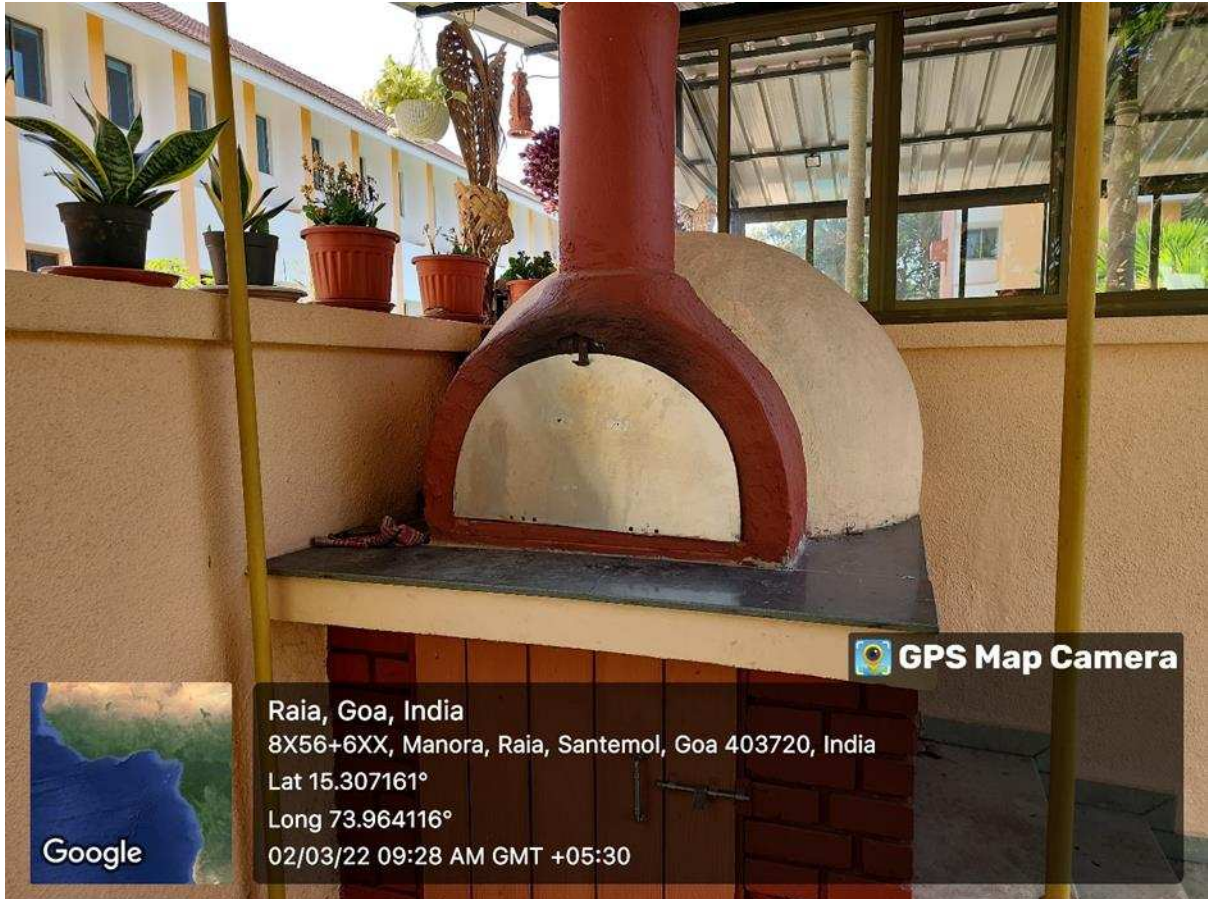




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Wood Fired Pizza Oven





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Food Production Lab6 Quantity Kitchen/Bulk Kitchen

Produces almost 800 meals a day, along with other caterings such as banquets or any outdoor functions.

Divided into sections such as Tandoor, Indian Curry section, Chinese and Bakery and pastry. The main kitchen has a Commissary where all the fruits and vegetables are processed using equipment such as the vegetable processor, potato peeler and other hand tools. A walk in refrigerator keeps all the fruits and vegetables fresh to use.

The Butchery is a part of the main kitchen with a walk in refrigerator and a walk in deep freezer. The butchery has an imported Bone saw machine as well as a Mincing machine.

The Blast chiller in the main kitchen makes it easier to cool down hot food which can be stored until required in a safe temperature zone.

The tall standing traulsens / hot cases helps in hot holding food and transporting food to the desired outlet in the Institute.

Grinding room is well equipped with heavy duty stone grinders and coconut grater.

The pot was follows a three sink method to clean all the utensils, ensuring safe, clean and sanitised utensils to use in production.

The Combination oven by Fagor helps in various ways for preparing breads, Roasts etc. The heavy duty Kettle steamers are used to cook starch in bulk. The tilting pans / the Brat pan is an equipment used for preparing stews and curries.

Low height high pressure burners are used for cooking food in bulk. Electric Deep fat fryers, under counter refrigerators are present in the main kitchen. Trolleys are used to transport material within kitchens ensuring a smooth workflow.

The dry provision kitchen store is where all the provisions are stored in a controlled temperature.

The Chefs cabins are located at a strategic point where the Chefs can overlook the kitchen operations.



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Food Production Lab6 Quantity Kitchen/Bulk Kitchen



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1.5-Cafeteria- Zakuro

The Cafeteria called 'Zakuro' is situated on the ground floor and has a seating capacity of 120 people. It caters to the students and staff members for breakfast, lunch and dinner and coffee/tea break. TV placed outside the Cafeteria has a display of the Menu of the Meals served to the students

Students help in managing the in-house cafeteria as part of the leadership program

Any visitors/ guests are served refreshments in the cafeteria and Birthdays are also celebrated here with in-house cake preparation.

