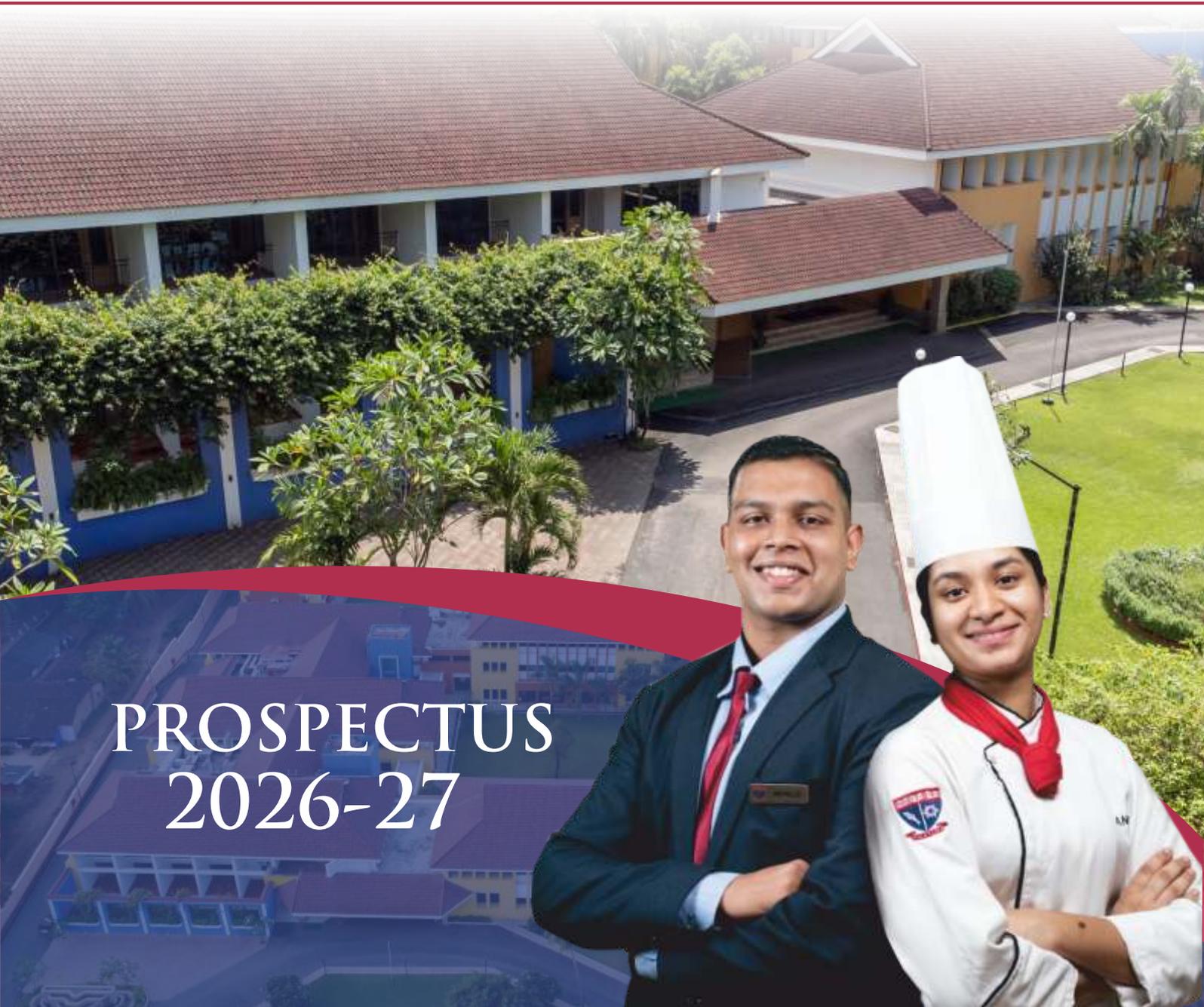


V. M. SALGAOCAR INSTITUTE  
of  
INTERNATIONAL HOSPITALITY EDUCATION  
Affiliated to Goa University  
GOA - INDIA



*Celebrating*  
OVER A DECADE OF  
EDUCATIONAL EXCELLENCE

# NURTURING GLOBAL HOSPITALITY AND CULINARY LEADERS



## PROSPECTUS 2026-27



Promoted by:  
VMSalgaocar Corporation Pvt. Ltd.

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## CHAIRMAN'S MESSAGE

Welcome to V. M. Salgaocar Institute of International Hospitality Education, Goa, where we shall educate the next generation of leaders for the world's hospitality Industry. Build your knowledge and hone your skills under the able guidance of an enlightened and dynamic faculty. Graduate into an outstanding group of corporate leaders and entrepreneurs who can take hospitality to new heights around the globe. "Discover your Path to Hospitality Leadership Through Practice".

Our vision is to be the best educational institute in international hospitality management creating world class leaders committed to excellence.

Our mission is the advancement of knowledge and leadership, and to develop the full intellectual and human potential of students through a commitment to excellence in learning, teaching and collaboration with the industry.

Our hallmark is to create and share new knowledge to power hospitality forward. Our curriculum shall provide academic rigor and a practical exposure to the demanding needs of the hospitality industry and personalize our students experiences, both in and outside the campus. Our faculty members are internationally recognized experts in hospitality management education and industry. Our faculty and students will work with business leaders to develop new ideas, theories and models that improve strategic, managerial and operating practices in the hospitality industry.

We invite you to join us on this memorable journey.

**Dattaraj V. Salgaocar**

**"Discover your Path to Hospitality Leadership Through Practice".**

- Dattaraj V. Salgaocar

## DIRECTOR'S MESSAGE

The hospitality industry accounts for more than one-tenth of global GDP and is going to be the single largest employer globally. The trend is visible closer to home where the Indian tourism and hospitality industry has emerged as one of the key drivers of growth among the service sector in India.

In an ever changing industry which has new hospitality sectors springing up annually, the need for skilled professionals has never been higher. Trained professionals have an advantage over untrained graduates seeking employment opportunities in this burgeoning industry.

At VMSIHE, we offer you a unique curriculum and a world class infrastructure to prepare you for the ever challenging needs of the hospitality industry.

The three-year full-time degree program at VMSIHE is designed to equip the students with practical training and necessary skill sets with special attention to personality development, professional attitude and leadership qualities, which are a requisite to be a global manager of repute.

Our well qualified team will assist and guide you on all aspects of your progress during your tenure with us. On your part, we expect you to be hardworking, dedicated, self motivated, eager to learn and enthusiastic.

We will ensure that you enjoy the learning process, gain skills, knowledge and an attitude to achieve your goals, and be successful in your chosen career.

Welcome to the VMSIHE family.

**Prof. I. S. Mirza, CHE**



## Mission

*Our mission is the advancement of knowledge and leadership and to develop the full intellectual and human potential of students through a commitment to excellence in learning, teaching and collaboration with the industry*

## Vision

*Our vision is to be the best educational institute in international hospitality management creating world class leaders committed to excellence*

## Core Values

### Commitment

We commit to excellence in hospitality education & training, to create opportunities in keeping with the Vision and Mission of the Institute.

### Integrity

We instill ethical practices among faculty, staff and students to foster integrity in all actions.

### Excellence

We offer academic excellence through personalized education, effective teaching and a belief in lifelong learning to meet expectations.

### Accountability

We take ownership and perform in a manner that makes us responsible and accountable to all our stakeholders.

### Diversity

We encourage diversity and inclusiveness to ensure a vibrant learning community.

### Professionalism

We personally commit to continuous improvement and professional growth.



## GOA UNIVERSITY

From a modest beginning in 1985, Goa University over 40 years, established itself and has made a significant impact at the national level in various areas of specialization and draws students in select disciplines from across the country and internationally.

## GOA MARRIOTT RESORT & SPA

The promoters are associated with Marriott International Inc. having set up the first Marriott property in India. Marriott has assured VMSIHE its full support, regular inputs which will be incorporated in the institute's curriculum, arrangement of special guests lectures, demo sessions, training programs and help in placement of students.



# VMSalgaocar Corporation Pvt. Ltd.

VMSalgaocar Corporation Pvt. Ltd. (VMSC) is a Goa-based business conglomerate with a rich legacy and diversified interests across hospitality, education, arts, culture, and sports. The company proudly carries forward the vision of its founder-chairman, the late Vassudeva Mahadeva Salgaocar – an iconic industrialist who contributed significantly to Goa's development. The company is presently led by Chairman and Managing Director, Dattaraj V. Salgaocar, a Wharton-educated business leader, known for his strategic foresight and commitment to excellence.

In the hospitality sector, VMSC owns and operates a portfolio of luxury and mid-scale properties, including the 190-room Goa Marriott Resort & Spa in Miramar-Panaji, the Fairfield by Marriott Resort & Spa Goa in Benaulim, and La-Paz Gardens Beacon Hotel in Vasco. It also manages the Blue Turtle Beach Restaurant in Morjim and Aero Mundial, a fully IATA-accredited travel agency. In education, the group's contributions include founding Goa's first law college – V. M. Salgaocar College of Law in Panaji, and establishing the V. M. Salgaocar Institute of International Hospitality Education in Manora-Raia, a world class culinary institute committed to delivering education at global standards. It is also associated with leading institutions such as Sharada Mandir Schools in Panaji and Old Goa.

Culturally, VMSC plays a vital role in preserving and promoting Goan art and language. It runs the Sunaparanta – Goa Centre for the Arts, a non-profit cultural hub, and the V. M. Salgaocar Konkani Samshodhan Kendra, dedicated to research on the Konkani language and Goan heritage. Its philanthropic and cultural initiatives are further advanced through the V. M. Salgaocar Trust and V. M. Salgaocar Foundation. In sports, the company has been instrumental in developing football and cricket in Goa through Clube de Salgaocar and Salgaocar Cricket Club.

VMSalgaocar Corporation continues to shape Goa's socio-economic landscape through its multifaceted ventures grounded in legacy, community engagement, and forward-thinking leadership.

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## VMSIHE PROFILE

Established in 2014 and affiliated with Goa University, the V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) has rapidly emerged as a centre of excellence in hospitality education. It is promoted by VMSalgaocar Corporation Pvt. Ltd., a distinguished business group and proud owners of Goa's first Marriott property, Goa Marriott Resort & Spa, Fairfield by Marriott, and boutique hotels, offering the Institute invaluable industry backing and real-world insight.

Accredited with an 'A' Grade by NAAC in its very first cycle, VMSIHE offers globally aligned undergraduate B.Sc. Programmes in International Hospitality Management and B.Sc. in Culinary Arts, based on the Curriculum and Credit Framework for Undergraduate Programmes (CCFUP) under National Education Policy (NEP) 2020 and a postgraduate M.Sc. Programme in International Hospitality & Tourism Management, based on the Choice Based Credit System of Instruction based on NEP 2020.



## HIGHLIGHTS

- Industry focused curriculum with practical aspects
- Faculty with international expertise
- Sophisticated training laboratories
- In-house training hotel
- Professional internship at leading starred hotels
- Varied exposure to industry
- Internship and placements in India and Abroad
- Emphasis on leadership, communication & soft skills
- State of the art Wi-Fi Campus
- On Campus air-conditioned hostel facilities
- Gymnasium, Sports & Recreational facilities
- Swimming Pool
- Safe and secure environment



## DEGREES OFFERED

### B.Sc.

INTERNATIONAL HOSPITALITY  
MANAGEMENT

Creating World-Class Leaders  
committed to Excellence

3 YEARS DEGREE

### B.Sc.

CULINARY ARTS

Crafting & Moulding  
Global Culinary Leaders

3 YEARS DEGREE

### M.Sc.

INTERNATIONAL HOSPITALITY  
AND TOURISM MANAGEMENT

Transforming Graduates into  
Global Hospitality Leaders

2 YEARS DEGREE

CERTIFICATE COURSE IN  
CULLINARY ARTS

9 MONTH PROGRAM

CERTIFICATE COURSE IN  
BAKERY & PATISSERIE

9 MONTH PROGRAM

## B.Sc. International Hospitality Management Course Structure (NEP)

**YEAR** 1

### FIRST YEAR SEMESTER I

Subject Code	Course	Subject Name	Credits
IHT-100	MAJOR	Food and Beverage Operations	4
MGT-100	MINOR	Fundamentals of Tourism	4
IHT-131	MC	Introduction to Beverages	3
ENG-151	AEC	Communicative English: spoken & written	2
IHT-141	SEC	Hospitality French	3
VAC-100	VAC	Environmental Studies	2
VAC-109	VAC	Introduction to Folktales of India	2
		<b>Total Credits</b>	<b>20</b>

### FIRST YEAR SEMESTER II

Subject Code	Course	Subject Name	Credits
COM-111	MAJOR	Principles and Practice of Management	4
MGF-113	MINOR	Fundamentals of Accounting	4
IHT-132	MC	Introduction to Wines	3
ENG-152	AEC	Digital Content creation in English	2
CUL-142	SEC	Management Information System in Hospitality	3
VAC-111	VAC	Awareness of Cyber Crimes and Security	2
VAC-115	VAC	Health and Wellness	2
		<b>Total Credits</b>	<b>20</b>

**YEAR** 2

### SECOND YEAR SEMESTER III

Subject Code	Course	Subject Name	Credits
IHT-200	MAJOR	Food Production Practical	4
IHT-201	MAJOR	Food & Beverage Service Practical	4
IHT-211	MINOR	Human Resource Management	4
IHT-231	MC	Gastronomic Tourism	3
HIN-251	AEC	Hindi - I	2
IHT-241	SEC	Interview Facing skills	3
		<b>Total Credits</b>	<b>20</b>

### SECOND YEAR SEMESTER IV

Subject Code	Course	Subject Name	Credits
IHT-202	MAJOR	Rooms Division Operations	4
IHT-203	MAJOR	Bar Management	4
IHT-204	MAJOR	Bakery & Pastry Arts	2
IHT-205	MAJOR	Bakery & Pastry Arts Practical	4
IHT-221	MINOR	Marketing for Hospitality, Tourism & Leisure	4
HIN-252	AEC	Hindi- II	2
		<b>Total Credits</b>	<b>20</b>

After the 2<sup>nd</sup> year students go on internship for a period of six months May to October

I	<b>Professional Internship</b>	<b>10</b>
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Semester V and VI are conducted from November to April.

## YEAR 3

### THIRD YEAR SEMESTER V

Subject Code	Course	Subject Name	Credits
IHT-300	MAJOR	Food Production Operations	2
IHT-301	MAJOR	Food & Beverage Service Operations	4
IHT-302	MAJOR	Accommodation Operations	4
IHT-303	MAJOR	Front Office Operations	4
		<b>Total Credits</b>	<b>14</b>

### THIRD YEAR SEMESTER VI

Subject Code	Course	Subject Name	Credits
IHT-304	MAJOR	Food Production practical II	4
IHT-305	MAJOR	Revenue Management	4
IHT-306	MAJOR	Rooms Division practical	4
IHT-307	MAJOR	Project	4
		<b>Total Credits</b>	<b>16</b>

## **B.Sc. International Hospitality Management Fee Structure 2026 – 2029**

COURSE FEES	1 <sup>st</sup> Year	2 <sup>nd</sup> Year	3 <sup>rd</sup> Year
	Rs.	Rs.	Rs.
Tuition fee (including practical)	2,95,570	2,95,570	2,95,570
Development fee	24,200	24,200	24,200
University administration fees	1,000	1,000	1,000
Library Fees	16,500	16,500	16,500
Computer fees/Kitchen/Bakery/F&B Service Labs	70,400	70,400	70,400
Gymkhana Fees *	420	420	420
Student Activity *	420	420	420
Student Aid *	130	130	130
Total Course Fees	<b>4,08,640</b>	<b>4,08,640</b>	<b>4,08,640</b>

\*Fees as notified by Goa University from time to time.

The above fee structure is subject to approval from DHE

### **In addition to the course fees, students are required to pay at the time of admission:**

1. One time registration fees Rs. 15,000/- which includes University enrolment fee, Institute magazine fee, library card fee, I-card fee, placement fee, etc.
2. Exam fees of Rs. 15,000/- per year.
3. Uniform fees based on actuals.
4. Caution deposit of Rs 10,000/- (refundable) after completion of the course.

### **Hostel fees @ Rs. 90,750/- per term**

**Hostel fee has to be paid at the beginning of the year.**

### **Hostel Fees 2026-2029 (Lodging and Boarding)**

	1 <sup>st</sup> year	2 <sup>nd</sup> year	3 <sup>rd</sup> year
No. of. terms	2 terms	2 terms	1 term
<b>Hostel fee</b>	<b>1,81,500</b>	<b>1,81,500</b>	<b>90,750</b>

## **B.Sc. International Hospitality Management Fee Structure (NRI) Batch 2026 – 2029**

<b>COURSE FEES</b>	<b>1<sup>st</sup> Year</b>	<b>2<sup>nd</sup> Year</b>	<b>3<sup>rd</sup> Year</b>
	Rs.	Rs.	Rs.
Tuition fee (including practical)	3,25,130	3,25,130	3,25,130
Development fee	26,620	26,620	26,620
University administration fees	1,000	1,000	1,000
Library Fees	18,150	18,150	18,150
Computer fees/Kitchen/Bakery/F&B Service Labs	77,440	77,440	77,440
Gymkhana Fees *	420	420	420
Student Activity *	420	420	420
Student Aid *	130	130	130
<b>Total Course Fees</b>	<b>4,49,310</b>	<b>4,49,310</b>	<b>4,49,310</b>

\*Fees as notified by Goa University from time to time.

The above fee structure is subject to approval from DHE

### **In addition to the course fees, students are required to pay at the time of admission:**

1. One time registration fees Rs. 15,000/- which includes University enrolment fee, Institute magazine fee, library card fee, I-card fee, placement fee, etc.
2. Exam fees of Rs. 15,000/- per year.
3. Uniform fees based on actuals.
4. Caution deposit of Rs 10,000/- (refundable) after completion of the course.

### **Hostel fees @ Rs. 90,750/- per term**

Hostel fee has to be paid at the beginning of the year.

#### **Hostel Fees 2026-2029 (Lodging and Boarding)**

	1 <sup>st</sup> year	2 <sup>nd</sup> year	3 <sup>rd</sup> year
No. of. terms	2 terms	2 terms	1 term
<b>Hostel fee</b>	<b>1,81,500</b>	<b>1,81,500</b>	<b>90,750</b>

## B.Sc. Culinary Arts (NEP)

### Course Structure

#### YEAR 1

##### FIRST YEAR SEMESTER I

Subject Code	Course	Subject Name	Credits
CUL-100	MAJOR	Culinary Arts and Bakery-1	4
MGT-100	MINOR	Fundamentals of Tourism	4
CUL-131	MC	Introduction to Beverages	3
ENG-151	AEC	Communicative English: spoken & written	2
CUL-141	SEC	Culinary Arts Practical-1	3
VAC-100	VAC	Environmental Studies	2
VAC-108	VAC	Introduction to Folktales of India	2
		<b>Total Credits</b>	<b>20</b>

##### FIRST YEAR SEMESTER II

Subject Code	Course	Subject Name	Credits
COM-111	MAJOR	Principles and Practice of Management	4
MGF-113	MINOR	Fundamentals of Accounting	4
CUL-132	MC	Introduction to Wines	3
ENG-152	AEC	Digital Content Creation in English	2
CUL-142	SEC	Bakery and Pastry Practical-1	3
VAC-110	VAC	Awareness of Cyber Crimes and Security	2
VAC-114	VAC	Health and Wellness	2
		<b>Total Credits</b>	<b>20</b>

#### YEAR 2

##### SECOND YEAR SEMESTER III

Subject Code	Course	Subject Name	Credits
CUL-200	MAJOR	Indian Cuisine- I	4
CUL-201	MAJOR	Bakery and Pastry Arts - 2	4
CUL-211	MINOR	Nutrition and Food Science	4
CUL-231	MC	Facility Management	3
HIN-251	AEC	Hindi- I	2
CUL-241	SEC	Indian Cuisine Practical -1	3
		<b>Total Credits</b>	<b>20</b>

**SECOND YEAR SEMESTER IV**

Subject Code	Course	Subject Name	Credits
CUL-202	MAJOR	Advanced Culinary Arts	2
CUL-203	MAJOR	Advanced Culinary Arts -Practical	4
CUL-204	MAJOR	Bakery & Pastry Arts Practical-2	4
CUL-205	MAJOR	Fine Arts in Culinary <sub>1</sub>	4
CUL-221	MINOR	Food and Beverage Service	4
HIN-252	AEC	Hindi- II	2
		<b>Total Credits</b>	<b>20</b>

After the 2<sup>nd</sup> year students go on internship for a period of six months May to October

I	<b>INTERNSHIP</b>	<b>10</b>
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Semester V and VI are conducted from November to April.

**YEAR****3****THIRD YEAR SEMESTER V**

Subject Code	Course	Subject Name	Credits
CUL-300	MAJOR	Advanced Indian Cuisine -2	2
CUL-301	MAJOR	Advanced Indian Cuisine-2 Practical	4
CUL-302	MAJOR	Mass Media in Gastronomy	4
CUL-303	MAJOR	Global Cuisine Practical	4
		<b>Total Credits</b>	<b>14</b>

**THIRD YEAR SEMESTER VI**

Subject Code	Course	Subject Name	Credits
Cul-304	MAJOR	Kitchen Management (Practical)	4
Cul-305	MAJOR	Gastronomic Science	4
Cul-306	MAJOR	Slow Food	4
Cul-307	MAJOR	Project	4
		<b>Total Credits</b>	<b>16</b>

**YEAR****4****FOURTH YEAR SEMESTER VII (For Honours degree Sem VII and Sem VIII)**

<b>Subject Code</b>	<b>Course</b>	<b>Subject Name</b>	<b>Credits</b>
CUL-405	MAJOR	Gastronomic Tourism	4
CUL-406	MAJOR	Plant-Based Cookery and Bakery	4
CUL-402	MAJOR	Culinary Management	4
CUL-403	MAJOR	Airline and Cruise Catering Operations	4
CUL-411	MINOR	Entrepreneurship	4
		<b>Total Credits</b>	<b>20</b>

**SEMESTER VIII**

<b>Subject Code</b>	<b>Course</b>	<b>Subject Name</b>	<b>Credits</b>
CUL-404	MAJOR	Event Management	4
CUL-412	MINOR	Modernist Cuisine Practical	4
		<b>Or</b>	
CUL-413	MINOR	Advanced Bakery and Pastry Arts Practical	
CUL- 461	I	Internship	12
		<b>Total Credits</b>	<b>20</b>

## **B.Sc. Culinary Arts Fee Structure 2026 – 2029**

<b>COURSE FEES</b>	<b>1<sup>st</sup> Year</b>	<b>2<sup>nd</sup> Year</b>	<b>3<sup>rd</sup> Year</b>
	Rs.	Rs.	Rs.
Tuition fee (including practical)	3,24,500	3,24,500	3,24,500
Development fee	24,200	24,200	24,200
University administration fees	1,000	1,000	1,000
Library Fees	16,500	16,500	16,500
Computer Lab	16,500	16,500	16,500
Kitchen/Bakery/F&B Service Labs	67,130	67,130	67,130
Gymkhana Fees *	420	420	420
Student Activity *	420	420	420
Student Aid *	130	130	130
<b>Total Course Fees</b>	<b>4,50,800</b>	<b>4,50,800</b>	<b>4,50,800</b>

\*Fees as notified by Goa University from time to time.

The above fee structure is subject to approval from DHE

### **In addition to the course fees, students are required to pay at the time of admission:**

1. One time registration fees Rs. 15,000/- which includes University enrolment fee, Institute magazine fee, library card fee, I-card fee, placement fee, etc.
2. Exam fees of Rs. 15,000/- per year.
3. Uniform fees based on actuals.
4. Caution deposit of Rs 10,000/- (refundable) after completion of the course.

### **Hostel fees @ Rs. 90,750/- per term**

**Hostel fee has to be paid at the beginning of the year.**

### **Hostel Fees 2026-2029 (Lodging and Boarding)**

	1 <sup>st</sup> year	2 <sup>nd</sup> year	3 <sup>rd</sup> year
No. of. terms	2 terms	2 terms	1 term
<b>Hostel fee</b>	<b>1,81,500</b>	<b>1,81,500</b>	<b>90,750</b>

**B.Sc. Culinary Arts**  
**Fee Structure (NRI) Batch 2026 – 2029**

<b>COURSE FEES</b>	<b>1<sup>st</sup> Year</b>	<b>2<sup>nd</sup> Year</b>	<b>3<sup>rd</sup> Year</b>
	Rs.	Rs.	Rs.
Tuition fee (including practical)	3,56,950	3,56,950	3,56,950
Development fee	26,620	26,620	26,620
University administration fees	1,000	1,000	1,000
Library Fees	18,150	18,150	18,150
Computer Lab	18,150	18,150	18,150
Kitchen/Bakery/F&B Service Labs	73,840	73,840	73,840
Gymkhana Fees *	420	420	420
Student Activity *	420	420	420
Student Aid *	130	130	130
<b>Total Course Fees</b>	<b>4,95,680</b>	<b>4,95,680</b>	<b>4,95,680</b>

\*Fees as notified by Goa University from time to time.

The above fee structure is subject to approval from DHE

**In addition to the course fees, students are required to pay at the time of admission:**

1. One time registration fees Rs. 15,000/- which includes University enrolment fee, Institute magazine fee, library card fee, I-card fee, placement fee, etc.
2. Exam fees of Rs. 15,000/- per year.
3. Uniform fees based on actuals.
4. Caution deposit of Rs 10,000/- (refundable) after completion of the course.

**Hostel fees @ Rs. 90,750/- per term**

**Hostel fee has to be paid at the beginning of the year.**

**Hostel Fees 2026-2029 (Lodging and Boarding)**

	1 <sup>st</sup> year	2 <sup>nd</sup> year	3 <sup>rd</sup> year
No. of. terms	2 terms	2 terms	1 term
<b>Hostel fee</b>	<b>1,81,500</b>	<b>1,81,500</b>	<b>90,750</b>

**M.Sc. INTERNATIONAL HOSPITALITY AND TOURISM MANAGEMENT  
Course Structure (NEP)**

**YEAR**

**1**

**FIRST YEAR**

<b>Semester I</b>				
<b>Discipline Specific Core (DSC) Courses (16 credits)</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-5000	Advanced Hospitality Management	4	400
2	IHT-5001	International Tourism Management	4	400
3	IHT-5002	Advanced International Human Resource Management	4	400
4	IHT-5003	Advanced Revenue Management for Hospitality	4	400
<b>Total Credits for DSC Courses in Semester I</b>			<b>16</b>	
<b>Discipline Specific Elective (DSE) Course (4 credits) –Any one</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-5201	Event Management	4	400
2	IHT-5202	Cruise Line Management	4	400
<b>Total Credits for DSE Courses in Semester I</b>			<b>4</b>	
<b>Total Credits in Semester I</b>			<b>20</b>	

<b>Semester II</b>				
<b>Discipline Specific Core (DSC) Courses</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-5004	Management Information Systems in Hospitality (Practical)	4	500
2	IHT-5005	Sustainable Tourism Management	4	500

3	IHT-5006	Entrepreneurship in Hospitality and Tourism	4	500
4	IHT-5007	Advanced Marketing Management	4	500
<b>Total Credits for DSC Courses in Semester II</b>			<b>16</b>	
<b>Discipline Specific Elective (DSE) Courses (4 credits) –Any one</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-5203	Advertising Management in Tourism	4	400
2	IHT-5204	Travel Agency and Tour Operations Management	4	400
<b>Total Credits for DSE Courses in Semester II</b>			<b>4</b>	
<b>Total Credits in Semester II</b>			<b>20</b>	

**SECOND YEAR**

<b>Semester III</b>				
<b>Research Specific Elective (RSE) Courses (12 credits) Any 3</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-6000	Qualitative Research Methods	4	500
2	IHT-6001	Quantitative Research Methods	4	500
3	IHT-6002	Case Writing and Analysis	4	500
4	IHT-6003	Research in Cultural studies	4	500
5	IHT-6004	Data Analytics in Hospitality and Tourism (for advanced learners)	4	500
6	IHT-6005	Global Distribution System (for advanced learners)	4	500
7	IHT-6006	Project	4	500
<b>Total Credits for RSE Courses in Semester III</b>			<b>12</b>	
<b>Discipline Specific Vocational Elective (DSVE) Courses (8 credits) Any 2</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-6401	Food and Beverage Tourism	2T+2P	500
2	IHT-6402	Destination Development and Product Management	2T+2P	500
3	IHT-6403	Facility Planning	2T+2P	500
4	IHT-6404	Travel Media and Journalism	2T+2P	500
<b>Total Credits for DSVE Courses in Semester III</b>			<b>8</b>	
<b>Total Credits in Semester III</b>			<b>20</b>	

<b>Semester IV</b>				
<b>Discipline Specific Internship (DSI) (20 Credit Dissertation)</b>				
<b>Sr. No.</b>	<b>Course Code</b>	<b>Title of the Course</b>	<b>Credits</b>	<b>Level</b>
1	IHT-6503	Internship	20	500
<b>Total Credits in Semester IV</b>			<b>20</b>	



## M.Sc. International Hospitality and Tourism Management

MANORA-RAIA, GOA

### Fee Structure 2026- 2028

<u>COURSE FEES</u>	<b>1st Year</b>	<b>2ndYear</b>
	Rs.	Rs.
Tuition fee (including practical)	85,000	85,000
Development fee	12,000	12,000
University administration fees	1,000	1,000
Library Fees	14,000	14,000
Computer Lab fee	8,000	8,000
Gymkhana Fees *	420	420
Student Activity *	420	420
Student Aid *	130	130
<b>Total Fees in Rs.</b>	<b>1,20,970</b>	<b>1,20,970</b>

\*Fees as notified by Goa University from time to time.

**In addition to the course fees, students are required to pay at the time of admission:**

1. One time registration fee Rs. 15,000/- which includes University enrolment fee (for Goa University Students), Institute magazine fee, library card fee, I-card fee, placement fee etc.
2. Enrolment fee for students Other than Goa University is Rs. 4258/-
3. Exam fees of Rs. 10,000/- per year.
4. Caution deposit of Rs 10,000/- (refundable) after completion of the course.
5. Meal charges per semester for day-scholars as applicable, as show in the attachment.

**Hostel fees @ Rs.99,000/- per term**

**Hostel fee has to be paid at the beginning of the year**

#### Hostel Fees 2026-2028 (Lodging and Boarding)

<b>1st year</b>		<b>2<sup>nd</sup> year</b>	
<b>Term 1</b>	<b>99,000</b>	<b>Term 3</b>	<b>99,000</b>
<b>Term 2</b>	<b>99,000</b>	<b>Term 4</b>	<b>-----</b>
<b>Total Rs.</b>	<b>1,98,000</b>		<b>99,000</b>

## TEACHING STAFF

Name of the Faculty	Designation
Irfan Mirza	Director & Principal
Sebastian Breitingner	Professor – Culinary Arts
Dr. Lysette Margaret D'Souza	Associate Prof.- General Management
Shubham Chandrashekhar Lokre	Director of PE & Sports
Gauri Patil	Asst. Prof.- F&B Service
Cleona Martha Pereira	Asst. Prof.- F&B Service
Dr. Semele Jatin Sardesai	Asst. Prof.- General Management
Nelissa Alcasoas	Asst. Prof.- General Management
Frazer Rodrigues	Asst. Prof.- General Management
Sangita Fernandes	Asst. Prof- Food Production cum Asst. Co-ordinator Training & Placement
Harshita Pillay	Asst. Prof- Food Production
Ritzel Rebello	Asst. Prof- English
Yoshika Brooks D'Silva	Asst. Prof- Rooms Division
CMA Shameem Mohammed Javed Memon	Asst. Prof- Financial Accounting
Lizzel Greta Dias	Asst. Prof- Microbiology(Food Science)

## VISITING FACULTY

Name	Designation
Krishnankant Hegde Desai	VF- Negotiation & Conflict Management
Nisha Raj Nair	VF-Computer Applications
Chaya Velip	VF- Hindi
Vrinda Vaz	VF- French
Gargi Guha	VF- Food & Wine pairing

## ADMINISTRATIVE STAFF

Name	Designation
Donald A E Rodrigues	Administrator
Martha Rebello	Sr. Compliance Officer/Academic Co-ordinator
Amelia Edna Castro Cota Cruz	Director- Marketing & Sales
Sandeep Bandodkar	Chief Engineer
Anup Bhat	Assistant Manager- Accounts
Sannely Judith Crasto Noronha	Secretary to Director -cum- Training & Placement Coordinator
Alethea Baracho	Counsellor & Event Manager
Sudhir Desai	Manager- Marketing & PR
Sherlaine Flory Gomes	Asst. Manager- Marketing & PR
Syam Krishna Raj	Executive Chef
Suphal Ritesh Naik	Librarian
Deepika Malaviya	Research-cum-Resource Assistant
Anil Anandache	Security Officer
Sushma Shirodkar	Executive Admin
Ujal Nagvenkar	Purchase Executive
Ezequiel Diniz	Sr. Executive- Accounts
Sudesh Vinayak Verenkar	Sr. Officer- Accounts
Sharada Prabhu	Sr. Officer- HR
Rajesh Gopal Naik	Sr. Officer- Stores
Issac Mathew	System Administrator
Daivesh Gaonkar	Asst. System Administrator

Ajlíe Abranches  
 Manisha Borkar  
 Chaitra Phaldesai  
 Rodwin Rodrigues  
 Shruti Deva  
 Reema Priolkar  
 Aditi Vinayak Sawant  
 Beverly Steffie Fernandes  
 Harshita Pillay

Boys Hostel Warden  
 Accounts Officer  
 Purchase Officer  
 Pastry Chef  
 Pastry Chef  
 Asst. Administrative Officer  
 Asst. Administrative Officer  
 Asst. Training & Placement Co-ordinator  
 Hostel Warden(Girls Hostel)

## SUPPORT STAFF

Name	Designation
Abigail Maria Antao	Telephone Operator cum Food Lab Assistant
Belinda Baracho	Telephone Operator
Shanelle Marsha Dias	Admin. Assistant
Vikraman Pillai D	Senior Supervisor (Engineering)
Sharayu Nagueshkar	KST Supervisor
Anil Gaonkar	Electrical Supervisor
Sarfaraj Madiwale	Supervisor AC Kitchen Equipments
Rupesh Malik	Plumber/ GTM
Dylan Miranda	Electrician/ GTM
Vinayak Chari	Electrician/GTM
Anant Naik	GTM / Electrician
Chandrax Gunagi	Electrician/ GTM
Ramappa Navalolli	GTM(painter/ polisher/ civil helper)
Sagar Uday Gaonkar	AC Tech/ GTM
Pir Raffi M.	Driver cum office Asst.
Johnkutty George	Stores Supervisor
Androcles Niky Barbosa	F&B Supervisor
Eesha Nilesh Newalkar	F&B Supervisor
Prashant Dinanath Lotlikar	Asst. Pastry Chef
Maksud Ali Khan	COMMIS I
Ramesh V. Singh	COMMIS I
Surendra Chari	COMMIS I
Dinesh Mukhia	COMMIS I
Rajib Darjee	COMMIS II
Rovino Miranda	Gymnasium Instructor
Kevin Pereira	F&B Assistant
Vinuta Vishnu Naik	Stores Assistant
Vijay Jadhav	Trainee KST Supervisor
Jesmina Alvares	Kitchen Assistant
Jesus Quadros	Kitchen helper
Rupesh Pandhari Gaonkar	Gardener

## RULES AND REGULATIONS TO BE ADHERED BY THE LIBRARY PATRONS

- ★ Library timing is from 8 am to 5 pm, Monday to Friday.  
Patrons should maintain silence in the library.
- ★ Use of cell phones is not permitted in the library.
- ★ No eatables are allowed in the library.
- ★ Entry register has to be filled on arrival in the library. Patrons are required to write details including time-in and time out when they leave the library.
- ★ Each student is issued three borrower's ticket and a reference ticket. If borrower's cards are lost/ misplaced, same should be informed to the Librarian. To issue duplicate card, student will have to write an application letter for duplicate card/s and will have to pay Rs. 50 per duplicate card.
- ★ Books will be issued for a period of 7 days thereafter, a student may opt for renewal of the same book and use it for another extended seven days. Books should be returned to the library within the due date or else a fine will be levied in accordance with the fine imposed as decided by the Library Committee from time to time.
- ★ The borrower should check the books before borrowing to ensure that these are not damaged. If a book is found to be damaged or certain pages are missing, the borrower should get this statement recorded on the book, otherwise he/she shall be held responsible for the damage, discovered at the time of returning the books.
- ★ Borrower should handle the books carefully. If major mutilation or damage to the book, the borrower is liable to pay penalty instituted by the library.
- ★ Borrowers are not allowed to exchange books among themselves and each student will be responsible for returning the book which has been issued to him/her.
- ★ Students should check the Accession number of the book when issued to them. Students have to return the book with same accession number issued to them. Same title with other accession number will not be accepted.
- ★ Students should carry library cards and should be produced as and when asked by the librarian.
- ★ Students cannot be issued two identical titles at a time.
- ★ No book should be taken out of the library without the knowledge of the person in charge of the issue counter and until it has been properly entered in the issue register and the entry attested by the borrower.
- ★ Books issued to the students should not be used in the library.
- ★ If students want to discuss anything related to studies, they should write an application seeking for permission to sit in reading room.
- ★ If a patron needs to use the reading room, a separate register is kept, wherein he/she should write details including time-in and time out when they leave the reading room.
- ★ Students can use the library reprographic service by paying the charges.
- ★ Students are not allowed to take photo copies or print-out during 5 minutes break during class hours.
- ★ Library staff is not responsible for students belongings left on the desk while leaving the library. Each one should take care of their own belongings.
- ★ Patrons should deposit their bags/ belongings at the property counter.

## ANTI-RAGGING COMMITTEE

The Anti-Ragging Committee for VMSIHE has been reconstituted with members nominated on the committee for a period of two years with effect from 16th June, 2025 to 15th June, 2027.

1.	Prof. Irfan S. Mirza	Chairperson	08326623000
2.	Mr. Donald Rodrigues	Member	9423834145
3.	Ms. Martha Rebello	Convener cum Secretary	7720023202
4.	Dr. Lysette D'souza	Member	9096662481
5.	Ms. Nelissa Alcasoas	Member	9822687270
6.	Ms. Alethea Baracho	Member	9765418098
7.	Ms. Gauri Patil	Member	9404925338
8.	Ms. Kelly A.B. Figueiredo	Students Member	7820899403

1. Students facing ragging can report the incident to any member of the Anti -Ragging Committee as listed above.
2. As per UGC guidelines, the aggrieved student can also report through multiple channels, including contacting the National Anti-Ragging Helpline (1800-180-5522), emailing [helpline@antiragging.in](mailto:helpline@antiragging.in) or registering a complaint using [https://www.antiragging.in/complaint\\_register\\_form.html](https://www.antiragging.in/complaint_register_form.html)

**National helpline services are being notified for the information of parents and students:**

1. Tele-MANAS – National Mental Health Helpline: 14416 / 1-800-891-4416 (24x7, Toll-Free)
2. KIRAN – Mental Health Rehabilitation Helpline: 1800-599-0019 (24x7, Toll-Free)
3. National Emergency Response: 112

**In-House Counsellor**

**Ms. Alethea Baracho** – Phone: + 91-832-6623253 Mobile: +91- 9765418098  
or Email: [alethea.baracho@vmsiie.edu.in](mailto:alethea.baracho@vmsiie.edu.in)

## RULES AND REGULATIONS OF THE INSTITUTE

**The following rules and regulations must be strictly adhered to by students of VMSIHE. Any violation of these rules will result in strict disciplinary action against the student.**

1. Students should be present in their respective classroom/laboratory 5 minutes before the class begins, i.e. 7.55 AM. The institute's working hours are from 8:00 A.M. to 5:00 P.M., Monday to Friday. However, classes may be conducted on some Saturdays based on academic requirements. The institute gate will close at 7:55 A.M. Students arriving after the gate is closed will not be allowed to enter the campus.
2. The institute places utmost importance on discipline. Every student is required to follow the institute's rules and regulations and maintain strict discipline.
3. Students must be punctual and attend classes regularly. If a student is sick and unable to attend classes on a particular working day, the student's parent should inform the respective coordinator about the absence before classes begin. If the parent is unable to contact the coordinator, they should call the institute and leave a message at the reception desk.
4. A student who wishes to take leave must obtain prior approval from the Director. Unauthorized leave will not be accepted under any circumstances.
5. Students must maintain a leave card. Any absence should be recorded, signed by the student, parent, and respective mentors. Upon returning to the institute, the student must immediately submit the duly filled leave card to the Compliance department for record-keeping before resuming classes.
6. If a student is absent for more than two days due to medical issues, they must produce a medical certificate from a registered medical practitioner.
7. Parents/Guardians are advised not to encourage their wards to remain absent without genuine reasons during the academic session. Students with 100% attendance will be rewarded with a merit certificate.
8. If a student is absent for a day without informing the institute authorities, they must come with their parent the following day to meet the Director/Principal.

9. If a student is absent more than three times without informing the institute authorities, strict disciplinary action will be taken.
10. If a student is required to report to the institute with their parent or local guardian, adherence to this requirement is mandatory. The student will only be permitted to attend classes once this request is fulfilled.
11. No other family member or known person may attend any disciplinary meeting with the student, except for the parents or the guardian mentioned. Mobile phones will not be allowed inside the meeting or board room.
12. Students are required to behave courteously at all times. They should conform to norms of good conduct and respond readily and cheerfully to requests concerning good order and discipline. As this is a hospitality institute, all students are expected to show concern for others, which will benefit them in their professional life as well.
13. Students are expected to be responsible adults and must display ethics, values, and qualities of integrity and loyalty at all times.
14. As our country is a secular nation, every citizen has the right to follow the religion they believe in. Students have the freedom to practice their own religion and should also show equal respect for all other religions. It is important to maintain decorum while exercising this right to avoid any disharmony and discord among the student community.
15. The institute has zero tolerance for copying and academic plagiarism.
16. Students should conduct themselves appropriately. The institute will not tolerate inappropriate behavior such as overt displays of affection between students and the use of obscene or vulgar language.
17. Indecent behavior towards others will not be tolerated.
18. No functions or gatherings shall be arranged by the students in the hostel or on the institute campus without prior permission from the Director.
19. Students are not allowed to exchange greeting cards, photographs, gift articles, or letters among themselves.
20. Writing on walls, pillars, bathrooms, furniture, or class boards is strictly prohibited.
21. Applications for various requirements must be addressed to the Director.

22. Students are expected to read the notices, circulars, and timetables put up on the notice boards and check their emails every day.
23. Changes in permanent address or contact details must be notified to the institute's office.
24. Students will be provided with lockers. Mobile phones, wallets, and other valuable items should be kept in their respective lockers before class begins. No student is allowed to share their locker with another student.
25. Students will be allowed to use their phones during the lunch break. Phones should be placed back in the locker before classes resume for the second half of the day. Failure to do so will result in the confiscation of the mobile phone.
26. Stealing is STRICTLY PROHIBITED. Any lost and found items should be handed over or reported to the Security Officer.
27. Students are required to wear the proper uniform as instructed by their respective teachers. All students should be properly dressed when visiting the cafeteria for meals or when inside the Academic block. This means no shorts above knee level, no sleeveless t-shirts, and no slippers are allowed.
28. Students using eyeglasses should ensure that they also use an eyewear retainer, so as to avoid placing the eyeglass on their head or forehead.
29. Personal hygiene is of utmost importance. Students are required to shower before coming to the institute and use appropriate deodorants to avoid body odor.
30. Students should keep their hair neat and tidy. Female students should tie their hair into a neat bun with a hairnet. Male students should have a short haircut, with hair no longer than 1 ½ inches on top and ½ inch at the back. Their hair should not touch the collar, the ears, or fall on their forehead.
31. Male students' sideburns should not be longer than mid-ear, and they should be clean-shaven at all times.
32. Hair should be kept in its natural color. Artificial coloring, bleaching, dying, or streaking of hair is not permitted.

33. Students are not permitted to have tattoos during their course of study, and piercings on any part of the body are not allowed. Rings, flashy ornaments, smartwatches, etc., are also not allowed.
34. Smoking, consumption of alcohol, chewing tobacco, vaping, or using any other prohibited substances is not permitted anywhere on campus or in the hostel premises.
35. Students should refrain from ragging, teasing, intimidating, harassing, or using abusive language within the campus or outside. These actions are punishable by law and should be immediately reported to the Director or any authorized person of the institute.
36. All students are required to fill out the online Anti-Ragging policy form.
37. Sexual harassment, including making physical contact and advances, requesting sexual favors, making sexually colored remarks, or showing pornographic material, which adversely affects the working environment and the competence, morale, and performance of those affected by it, will be dealt with severely. All such cases will be referred to the Committee for the Prevention of Sexual Harassment of Women at the Workplace (POSH)
38. Grievances and complaints should be given in writing by students or parents and should be addressed to the Director/Principal.
39. The grievances and complaints given by students or parents will be treated as confidential.
40. No cooked or outside food is allowed to be brought to the institute.
41. Students are not allowed to use the back exit (near the TT table) to go to the parking area.
42. Students should park their vehicles at their own risk and fill in the application for the same with all necessary information, i.e. vehicle no, color, model no. etc. No students are allowed access to their vehicles during class hours without permission. Students are advised not to carry any prohibited substances in their vehicles.
43. Students who bring their vehicles (two-wheelers/four-wheelers) are required to submit the Pollution under Control certificate for that particular vehicle to the Security Supervisor at the start of the academic year or whenever it expires.
44. Students riding two-wheelers must wear a helmet in and out of the campus. It is mandatory for a pillion rider to wear a helmet as well.

45. It is mandatory for every student to punch in their attendance in the morning with the biometric device before entering class and after leaving class for the day. No student will be allowed to attend classes if they do not register with the biometric device.
46. Students should refrain from downloading mobile games such as PUBG, or any other game, on their mobile or laptop as the Wi-Fi facility is provided for project work and assignments.
47. Students applying for passports, driving licenses, renewals, or police clearance should do so during holidays. No student will be allowed to attend to these matters during class hours.
48. Day scholars should not interfere with hostel students at any given time.
49. Students are not permitted to enter any office, laboratories, training rooms or the academic block after class hours, unless prior permission has been obtained from the Director/Principal.
50. Day scholars are required to obtain a gate pass to stay on campus after 5:00 PM for any curricular or co-curricular activities. The gate pass must be signed by the concerned faculty/staff and the Director/Principal a day prior.
51. Campus interviews for final year students, which are held away from the institute should make their own transport arrangement to and fro. Hostellers should ensure that they return back to the hostel after the interview.
52. Please note that the program is designed to be practical and intensive, offering hands-on experience. Additionally, students are actively involved in organizing academic-related events on campus. As per institute policy, students residing 25 kilometers or more from the campus are required to stay in the hostel until the completion of the degree program.
53. The Management reserves the right to modify/change these rules periodically, ensuring that the students are informed through general circulars displayed on the notice boards.
54. Any violation of the above-mentioned rules will result in an inquiry conducted by the Management. If a student is found guilty, disciplinary action will be taken as deemed appropriate by the Management. Depending on the severity of the offense, disciplinary action may include suspension/expulsion from the Institute with short notice.

## SOP-RULES FOR HOSTELLERS

### RAGGING

Ragging in the premises is strictly prohibited. As per Supreme Court guidelines, ragging cases would be formally investigated under Criminal Justice System. First Information Report will be filed with the police in any instance of a complaint of ragging. If any matter is reported, a thorough investigation will be conducted which could also lead to expulsion of the hosteller from the Institute.

### TIMINGS

Hostellers are required to maintain the hostel and Cafeteria timings as per the following schedule:

#### a) Cafeteria timings are as follows on working days:

Breakfast	07.30 A.M. to 07.55 A.M.
Morning tea	10.00 A.M. to 10.15 A.M.
Lunch	12.15 P.M. to 12.55 P.M..
Evening tea	03.00 P.M. to 03.15 P.M..
Evening snacks	05.00 P.M. to 05.15 P.M..
Dinner	07.30 P.M. to 08.00 P.M..

#### b) Cafeteria timings on weekends and holidays:

Breakfast	09.00 A.M. to 09.30 A.M.
Lunch	01.00 P.M. to 01.30 P.M..
Dinner	07.30 P.M. to 08.00 P.M..

\*\*\* Evening snacks will be served to only those hostellers who sign against their name on the sign-up list kept in the cafeteria a day prior.

#### c) Hostel gate:

- The gate will open in the morning at 06.00 A.M. to 07.55 A.M. on weekdays for breakfast.  
The hostel will remain closed from 07.55 A.M. to 5.00 P.M., except at:
  - Lunch time i.e. between 12.30 P.M. to 12.55 P.M.,
  - During class hours, no hosteller is allowed to go to the hostel room. In case of an emergency he/she will have to inform the hostel warden for appropriate decision.
- The hostel will remain closed from 05.30 P.M. to 06.30 P.M., (activity time)
- A hosteller should take part in outdoor games/ activities etc during activity time, and use of mobile phones and laptops during activity time is **PROHIBITED.**
- The gate will be opened during dinner time between 07.25 P.M. to 08.15 P.M. on working days and will be closed at 08:30 P.M. on weekends (Friday & Saturday) and public holidays.

- d) Hostellers who are sick and unable to attend classes must inform the Hostel Warden. The hosteller will be required to rest in the medical aid room in the Academic block and his/her name names will be recorded in the register located in the medical aid room.
- e) If a hosteller requires medical attention, they will be taken immediately to the nearest hospital. The expenses for medicine or treatment must be borne by the hosteller. In case of hospitalization, the local guardian or one of the parents will be called and they would be required to come and accompany their ward in the hospital.

f) **Swimming and Gym timings for hostellers of our institute.**

**Girls**

<b><u>Activity</u></b>	<b><u>Days</u></b>	<b><u>Timings</u></b>
Swimming Pool	Monday and Wednesday	05:30 to 06: 25 P.M.
	Friday	06:00 to 06:25 P.M.
	Weekends & holidays	05:00 to 06:25 P.M.
Gymnasium	Monday to Friday	05:30 to 06:25 P.M.
	Weekends & holidays	07:00 to 08:00 A.M.
		04:30 to 06:25 P.M.

**Boys**

<b><u>Activity</u></b>	<b><u>Days</u></b>	<b><u>Timings</u></b>
Swimming Pool	Tuesday and Thursday	05:30 to 06:25 P.M..
	Friday	05:20 to 05:55 P.M..
	Weekends & holidays	03:30 to 04:55 P.M.
Gymnasium	Monday to Friday	05:30 to 06:25 P.M.
	Weekends & holidays	07:00 to 08:00 A.M.
		04:30 to 06:25 P.M.

**FOLLOWING RULES AND REGULATIONS ARE TO BE STRICTLY ADHERED TO BY THE HOSTELLERS WITHIN THE CAMPUS. IN CASE OF ANY VIOLATION OF THE SAID RULES, STRICT DISCIPLINARY ACTION WOULD BE TAKEN AGAINST THE HOSTELLER.**

1. All hostellers are advised to be dressed properly when they go to the cafeteria for their meals or when they are inside the Academic block. This means no shorts above knee level, no sleeveless t-shirts, and no slippers are to be worn.

2. If a hosteller does not want to take any meal, they must inform the cafeteria in charge a day in advance. Failure to do so will result in a fine of Rs. 150/-.
3. Hostellers are not permitted to take food from the Cafeteria outside, nor can they take cafeteria crockery, cutlery, glassware, etc., to their rooms.
4. No food will be served in the hostel room unless the hosteller's condition requires it to be served in their room.
5. No parent of one hosteller can be a guardian of another hosteller. A hostel hosteller cannot nominate a day scholar's parent as their local guardian. If an outstation hosteller does not have a local guardian, this must be brought to the notice of the Warden for necessary action.
6. On weekends, a hosteller cannot seek permission to stay at another student's house. Such requests will not be granted.
7. Hostellers are permitted to go home on weekends thrice a month. The outstation students can go on a day outing thrice a month.
8. Permission to go home or out of the campus on weekends for the whole day or overnight will be granted by the warden only after obtaining the parents' consent in writing (email) by 5:00 pm on the second day of the week (Tuesday). Parents or local guardians must mention the date, time out, and time in their email for the weekend outing. Once approved by the Director/Principal, the warden will inform the parent whether the outing is approved or not.
9. If a hosteller is staying at or visiting the local guardian's place, the parent of the hosteller should copy the local guardian in the email as well.
10. A day outing request will be considered for only four hours. Any email from parents requesting permission for a student's day outing must include the following details:
  - a) The purpose of the outing.
  - b) The individuals who will be accompanying the student.
  - c) The destination of the outing.Additionally, no hostel student will be permitted to go on a day outing alone.
11. A hosteller can leave only after 5:00 pm on a working day and must return to the hostel before 5:00 pm on holidays/weekends.

**Note:** No girls and boys will be allowed to go out together at any time. A Hosteller should obtain warden's and Director's signature well in advance for day out or for weekend outings.

12. Male hostellers will be allowed to go out after Institute hours up to 06.25 P.M. once a week either on Tuesday or Thursday to purchase daily needs.
13. Female hostellers will be allowed to go out after Institute hours up to 06.25 P.M. once a week either on Monday or Wednesday to purchase daily needs.
14. Each hosteller is expected to maintain 100% attendance in theory and practical classes.
15. Use of electric irons, water heaters, and other electrical appliances is **NOT** allowed inside the hostel room. If anyone is found using these items, they will be confiscated, and the hosteller will be fined Rs. 200/-.
16. Hostellers are **NOT PERMITTED** to cook any food (e.g., noodles) in their hostel room. Outside food is **STRICTLY NOT** allowed inside the institute, including cooked food sold in the institute.
17. Each hosteller is required to bring along his/ her own linen, toiletries, umbrellas along with room and toilet cleaning materials. Each hosteller is required to perform specific duties in the Cafeteria and Kitchen on rotation basis as per the directives of the Cafeteria, chef and warden in-charge.
18. Each hosteller will be provided one lockable cupboard. Hostellers are required to take care of their own belongings and valuables, failing to do so the Institute will **NOT** be responsible for loss of any valuables.
19. Hosteller are strictly **NOT PERMITTED** to enter any other rooms, if a hosteller found in other room, weekend outing will be banned for a month.
20. Stealing is **STRICTLY PROHIBITED**. Hostellers are requested to report/ handover lost items to the Security Officer.
21. Day scholars are not allowed in the hostel.
22. Smoking, consumption of alcohol, drugs, vaping, and chewing tobacco are **STRICTLY PROHIBITED** in the hostel, as well as entering the institute under the influence of any prohibited substances. The management reserves the right to take direct disciplinary action.

23. A hosteller shall not hand over their room keys, mobile phone, or laptop to any other hosteller or person except the warden of the hostel concerned. The Warden or a member of institute staff nominated by the Director can inspect the room of any hosteller at any time.
24. Hostellers are required to keep their room and surroundings clean, sweep /mop the room, and clean their respective toilets. **They should make their beds and empty the dustbin every morning before going to class.**
25. If a hosteller's room is found dirty or untidy by the Warden following a warning, the hosteller will incur a fine of Rs. 500/- and will be prohibited from going on weekend outings for a month.
26. Hostellers are advised to maintain the hostel property (furniture & fixtures) in good condition. Anybody found deliberately misusing the property will be charged a fine of Rs. 500/- or more depending on the damage to the property.
27. Hostellers **MUST SWITCH OFF** lights and air conditioning when not in use, as power backups will only remain active for a limited time. Upon vacating the hostel at the end of their term, hostellers are required to hand over their room keys solely to the Warden and obtain a "No Dues Certificate." Any damages incurred will be deducted from the hostel caution money.
28. It is compulsory to switch off lights by 11:00 PM. If a hosteller needs to use lights after this time, prior permission must be obtained from the Warden, endorsed by the Director. Respect for roommates is emphasized, with a reminder not to disturb others with loud music, phone conversations, or adjusting the AC temperature.
29. Hostellers are instructed not to approach any faculty or staff member's residence or the Director's Bungalow on campus for personal or official matters. All matters should be addressed within the institute during institute hours on working days.
30. Hostellers residing in the hostel are advised against sharing their mobile numbers, as they will be held responsible for any prank calls or SMS received.
31. The final and binding decision for room allotment in the hostel rests with the Director, applicable to all hostellers.
32. All equipment provided for common use, such as washing machines, dryers, and irons, should be used with care and not misused or damaged. Hostellers are not permitted to wash their clothes in their hostel rooms at any time. Use of washing machines/dryers are charged at Rs. 50/- and Rs. 80/- accordingly.

33. If a hosteller is assigned a task by a teacher and needs to stay back after institute hours, they must inform the Warden accordingly.
34. During activity time, hostellers must register their participation in the designated register for record-keeping.
35. Hostellers are not permitted to enter any office, training rooms or the academic block after class hours or during activity time, unless prior permission has been obtained from the Director/Principal.
36. Prior to entering the swimming pool, hostellers must take a shower, and proper discipline must be maintained while in the pool.
37. Stickers or drawings are strictly prohibited on room doors or in common areas.
38. Hair cutting is not allowed in rooms, bathrooms, or corridors. Hostellers are responsible for clearing hair from the drainage area after showering to prevent blockages.
39. Hostellers are obligated to report any untoward incidents or undesirable activities observed in the hostel or on campus to the Warden.
40. Hostellers' parents, friends, or relatives are not permitted to stay in the hostel. However, hostellers' parents/friends/relatives may visit with prior notice during specified hours: from 5:00 PM to 6:30 PM on weekdays and from 9:30 AM to 6:30 PM on weekends/holidays. Visits are restricted to designated areas such as the main lobby, reception area, and cafeteria. Visitors are strictly prohibited from walking around the campus, unless prior permission has been taken from the Director & Principal. Additionally, visitors are required to adhere to a dress code; they should be properly dressed, meaning no shorts above knee level, no sleeveless t-shirts, and no slippers.
41. Television in the lounge is available for viewing from 6:30 PM to 9:55 PM. However, during study hours from 8:30 PM to 9:30 PM, the TV will be switched off. On weekends and holidays, television viewing during the day is permitted with the respective wardens' permission. Television will remain switched off during class tests, mid-term exams, and semester-ending examinations.
42. During the study hour from 8:30 PM to 9:30 PM, mobile phones, smart-watches, laptops, and headphones are not permitted. Hostellers must maintain complete silence, refrain from group discussions, and focus solely on self-study during this period.
43. Hostellers engaging in the use of abusive or threatening language, physical altercations, coercion to accomplish unfair acts, or any act of indiscipline causing harm to others will be subject to expulsion from the hostel/institute.

44. Once a hosteller is enrolled in the hostel, they are not permitted to leave the hostel until the completion of the course.
45. Hostellers should refrain from using sprays near smoke detectors, as this may trigger false alarms.
46. Hostellers are required to vacate the hostel during extended holidays such as Diwali, Christmas, etc., and must submit a copy of their train/bus/flight tickets for both the departure and return journeys to their respective wardens.
47. No extensions of holidays before or after will be entertained under any circumstances.
48. After their final SEA Exams, hostellers are allowed to remain in the hostel for a maximum of two days for matters such as visa arrangements or obtaining police clearance. However, any hosteller staying beyond this period will be required to pay a fee of Rs. 1000/- per day with prior permission.
49. Mobile phones are prohibited inside the cafeteria and during duty time. Hostellers are not permitted to carry their mobile phones to the institute on working days and should keep them in their hostel rooms. Any hosteller found with their mobile phones will have them confiscated.
50. Hostellers are not allowed to park their personal vehicles (two-wheelers/e-bikes/four-wheelers) at the institute.
51. Hostellers are required to inform their parents/local guardians about the rules and regulations of the hostel. Parents or local guardians will not be permitted to question higher authorities regarding their awareness of the hostel rules and regulations.
52. The Management reserves the right to modify/change these rules periodically, ensuring that hostellers are informed through general circulars displayed on the notice boards.
53. Any violation of the above-mentioned rules will result in an inquiry conducted by the Management. If a hosteller is found guilty, disciplinary action will be taken as deemed appropriate by the Management. Depending on the severity of the offense, disciplinary action will be taken.

**Prof. Irfan. S. Mirza**  
**DIRECTOR/PRINCIPAL**

## AWARDS AND ACCOLADES



## WORKSHOPS CONDUCTED BY INTERNATIONAL FACULTY

VMSIHE offers students unparalleled global exposure by hosting renowned international and national culinary experts on campus. Legendary Swiss chef **Anton Mosimann**, celebrated for cooking for four generations of the British Royal Family, has inspired students through interactive sessions and live demonstrations.

The institute also conducted specialised masterclasses by **Chef Kevin from L'Opera**, Delhi, showcasing contemporary pastry and dessert artistry. In the recent past, VMSIHE has welcomed eminent international faculty including Pastry **Chef Frederic Deshayes from Le Cordon Bleu Paris**, Pastry **Chef Yann Muriset**, and **Alain Muller, Program Manager at the Culinary Arts Academy Switzerland**, for advanced workshops. These engagements reflect VMSIHE's commitment to experiential learning, international benchmarks, and industry-aligned culinary education.



# INTERNATIONAL LINKAGES



Higher Study Programs in Switzerland :  
Swiss Education Group

## Higher Study Programs in Switzerland : Swiss Education Group

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) has signed a Memorandum of Understanding (MOU) with the prestigious César Ritz Colleges Switzerland. The MOU allows students of VMSIHE who have successfully completed the Bachelors programme to progress towards higher studies in Master of Arts Hospitality and Tourism Entrepreneurship, a Master of Arts in Culinary Business Management and a Swiss Grand Diploma in Pastry and Chocolate Arts.

## Exchange Programme - Turismo de Portugal

V. M. Salgaocar Institute of International Hospitality Education has tied up with Turismo de Portugal for a 'Collaborative International Training and Education Programme'. This is a four week specialised programme focusing on training students and mentoring teachers after which, participating students and teachers receive a certificate of training. VMSIHE has signed an MOU with Martinhal Family Hotels in Portugal to help the students gain practical experiences in the industry.



Exchange Programme: Turismo de Portugal



MOU for Internship with Martinhal Family Hotels, Portugal



## Study Tour to Switzerland

The institute facilitated study tour gives students the opportunity to spend quality time in the Alps of Switzerland, an internationally acclaimed tourist destination.

The study tour in the past included visits to manufacturing plants, breweries, vineyards, renowned hospitality institutes and a few of the exotic tourist destinations in Switzerland.

The successful students, also have an opportunity to pursue culinary/hospitality higher studies in Switzerland.



# INTERNSHIPS

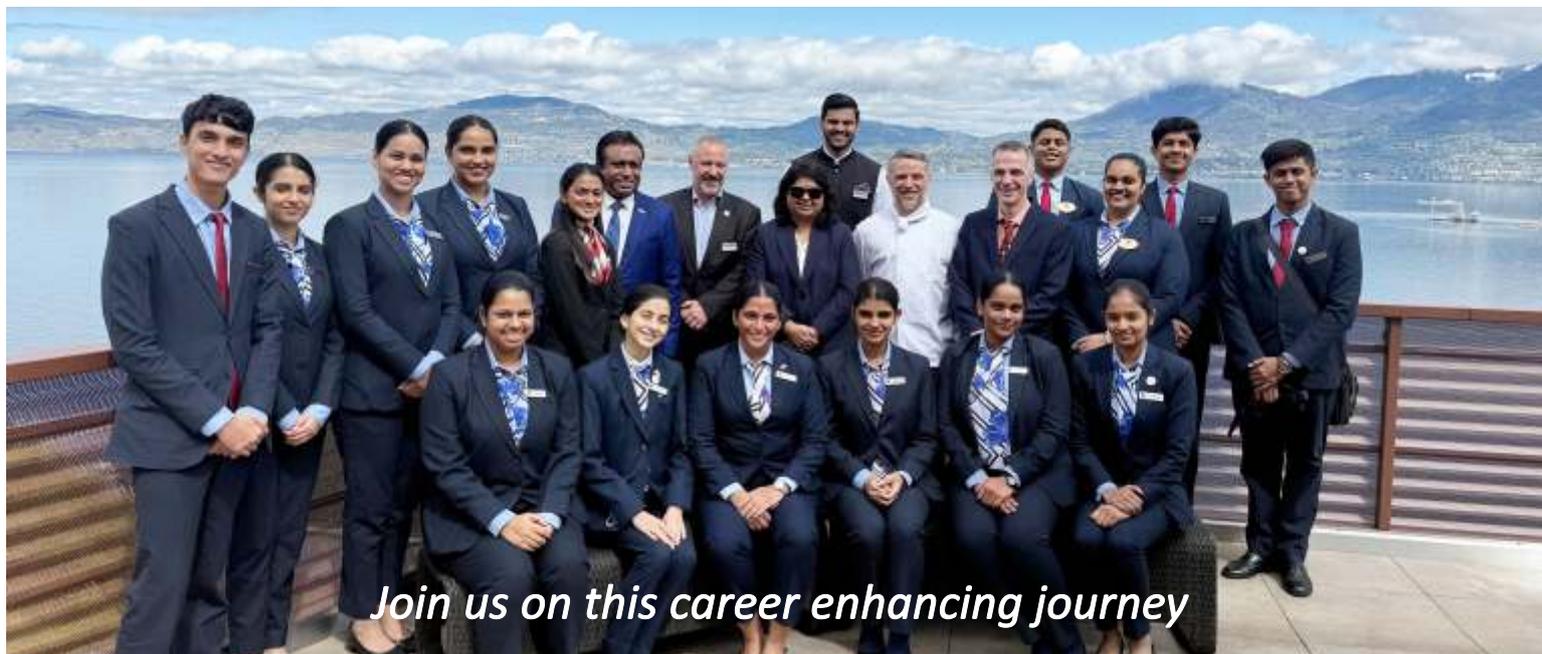
Internships set the foundation of professional development and foster experiential learning. Twenty four weeks of training in reputed five star hotels is mandatory and part of our course. Training in all four departments front office, housekeeping, kitchen and F & B service is required. The internship gives you an opportunity to enhance your knowledge and skills you have acquired during the theory and practical sessions. Students with good academic and leadership grades, as well as the right attitude and behaviour, are selected to intern abroad by the Institute.



# PLACEMENTS

The training and placement cell of VMSIHE prepares you to take the corporate leap and face interviews. VMSIHE contacts five star hotels across India and Abroad, and invites them for campus placements. Reputed hotel chains like Taj, Oberoi, Marriott, Hilton and Hyatt are invited to conduct campus interviews.





## ADMISSION PROCESS & ELIGIBILITY

### UNDERGRADUATE DEGREE PROGRAMMES

**B.Sc. International Hospitality Management**  
**B.Sc. Culinary Arts**

#### ELIGIBILITY

Candidates who have successfully completed the 10+2 examination or its equivalent from Arts, Commerce, Science, or Vocational streams from a recognized board in India or abroad are eligible to apply for the above three-year undergraduate degree programmes.

For obtaining Eligibility Certificate from Goa University [Click here](#)

<https://www.unigoa.ac.in/systems/a/academic-matters/apply-for/eligibility-certificate.html>

#### ADMISSION PROCESS

Interested candidates are required to fill out the online application form available on the institute's website.

All applicants will be required to appear for the VMSIHE Written Entrance Test, followed by a Personal Interview (PI). The institute will inform eligible applicants of the date and time of the entrance test.

The Written Entrance Test will assess the following components:

**Abstract Reasoning**  
**Verbal Reasoning**  
**Reading Comprehension**  
**General Knowledge**

Applicants with a valid UGAT or NCHMCT-JEE score are also eligible for admission and are not required to appear for the Written Entrance Test.

The FINAL LIST will be prepared based on performance in the Written Entrance Test or UGAT/NCHMCT-JEE (as applicable) and the Personal Interview.

## POST GRADUATE DEGREE PROGRAMME

### M.Sc. International Hospitality and Tourism Management

#### ELIGIBILITY

A candidate for being eligible for admission to the Master of Science Degree Programme in International Hospitality And Tourism Management must have passed the Bachelor Degree in International Hospitality Management/Hospitality Studies/Hotel Management/ Tourism and Hospitality Management / Hotel and Hospitality Administration / Business Administration/Travel and Tourism /Home Science/Culinary Science/Culinary Arts/Culinary Management from a recognized University in India or abroad.”

#### ADMISSION PROCESS

Applicants are required to appear for the Goa University Admission Ranking Test (GU-ART). Details regarding the test, schedule, and application process are available on the official Goa University website: [www.unigoa.ac.in](http://www.unigoa.ac.in)

and Goa University Admission Portal: <https://unigoaadmission.samarth.edu.in/>

Contact for Admissions Assistance



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