

Le Voyage

V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION







V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION



Manora-Raia, Salcete, Goa - 403720, India

Tel +91 (832) 6623000 Fax +91 (832) 6623111

info@vmsihe.edu.in | www.vmsihe.edu.in

 **YouTube** VMS Institute of International Hospitality Education

 **vmsihe Salgaocar**

V. M. SALGAOCAR INSTITUTE
of
INTERNATIONAL HOSPITALITY EDUCATION

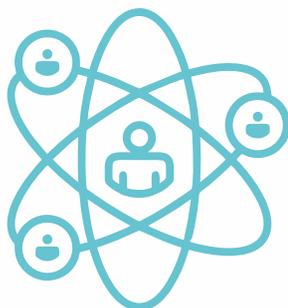


Vision

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

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 industry.



Core values

- Commitment
- Integrity
- Excellence
- Accountability
- Diversity
- Professionalism

Institute Anthem

Chorus :

Come seek the light,
Our voices sound;
The patron is God,
The patron is God.
Come worship knowledge,
See the lord;
The patron is God,
The patron is God. (x2)

Verse 1 :

We!
We shall create a batch of gold,
Unlock the powers of the soul;
Deliver to the planet's needs,
Forever then we shall repeat!

Verse 2 :

Time!
It always runs so keep it close,
Make sure we never let it go;
Keep on our toes the world is fast,
Make an impact for years to last
Repeat chorus (x2)

**Compiled by
Bob Abreo & Ujjwal Tripathi
Batch 2015-2018**





Editorial Board

MS. VALERIE JACQUES
Editor

Mr. KUMAR MAGAVI
Student Editor

MR. ASHWIN SAWANT
Photography/ Editing

Mr. ACQVIN FERNANDES
Cover page/Graphics

From the **Editors Desk**

Le Voyage has been a tradition of VMSIIHE since 2016. After 5 years of publication, we are pleased to publish the 6th edition of Le Voyage which translates to “the journey”. The journey took us from buzzing classrooms to an extremely quiet campus. And although the classrooms were empty, we yet managed to learn some tough lessons.

When we pick up any magazine and flip through its pages, we seldom put much thought into how these perfectly formatted and aesthetically designed pages took form. But putting a magazine together and compressing a years' worth of events, activities and, achievements is no easy task. My editorial team and I have spent many days making this yearbook as entertaining and informative as possible for our readers and we sincerely hope you enjoy reading it as much as we did preparing it for you.

Le Voyage gives us an insight into the VMSIIHEians' way of life. It gives us an insight into their creativity, their activities, and, everything in between! This magazine is a platform that exhibits the literary skills and innovative ideas of our teachers and students. Although this year wasn't filled with as many activities, we were still grateful for the little things in life, especially when we were able to see each other again, post the pandemic.

We would like to thank all our students, alumni, teachers, and our support staff who submitted their content for this year's edition. Without them, the magazine wouldn't be the same.

We would also like to wish our graduating batch all the very best in their future endeavors! May the next part of your journey be filled with lots of adventures and may you be a blessing to those you meet along your journey.

Here's a toast to the joyful past and hoping for a beautiful future for everyone, all the very best!



Ms. Valerie Jacques
Editor

Message from The Director

Once again happy to wish all the students, especially the graduating batch a wonderful career in the Tourism and Hospitality Industry.

For the last couple of years, it's been a struggle, with lots of challenges due to the ongoing pandemic. The industry is bouncing back and looking bright, getting back to normal

With all these constraints and difficulties we are happy to inform you that we are going to offer the BSc. Culinary Arts from this academic year. The first of its kind, in this regard, a modern hi-tech kitchen is set up to welcome the culinary students. This year 40 of our students will be going to Portugal for their internship.

Our new kitchen and auditorium were inaugurated on the 15th of March, 2022 by

Prof. Harilal B. Menon, Vice-Chancellor of Goa University. It was truly a memorable event.

We are also happy to inform you we have signed an MOU with Martihal Family Hotels & Resorts, Portugal for internship and placement.

Please keep this in mind hard work, commitment, dedication, and a positive attitude will determine your altitude in life. Always try to do slightly better than before and have an edge over your fellow classmates

I also take this opportunity to thank the editor Ms. Valerie Jacques and the entire editorial board for their effort, in inputting together the 6th edition of the Institute yearbook 'Le Voyage'.

Once again I wish all the students all the very best and a great future.



Prof. I.S. Mirza

Director/ Principal

From the office of the Administrator



Dr. Marie Raj
Administrator



The last two years have been rather difficult especially with the Corona virus spreading worldwide and people wearing a mask at all times. Given this situation, I thought I would write a short article on Masks.

Circa 2019-2021 has been the years of masks. The pandemic of Covid-19 has forced people to add another dimension to their attire - the mask. Initially used to avoid the virus present in the air, the mask was a very basic protective one, but priced exorbitantly. A few months down the line people felt they could stitch their own and got into the act and made their own masks. The creative ones 'designed' their own to match their outfits. Beads and baubles, embroidery and lace were added to make them look prettier and fashionable.

Masks are not a recent phenomenon. They have been used from times immemorial. The oldest mask discovered is said to be at least 9000 years old. Other sources of information tell us that masks have an ancient history. The word mask comes from the French "masque" meaning 'covering to hide or guard the face'. Wikipedia also mentions that the word originates from the Arabic "mashkarah" (buffoon) or perhaps from the Provencal 'mascarar' meaning "to black" (the face).

Masks have been used in rituals, ceremonies, ancient practices, performances and ornamentation. The early masks were made of leather, wood, painted canvas and other material. Most cultures in the world have used the mask as a tool to express types and create a sense of mystery. As in the Renaissance period, the mask was used by nobility for banquets and galas. These were chic looking pieces of lace, beads, gems and other finery to enhance the mystery of the wearer. The Harlequin and Columbine masks covered only the eyes.



Since the dawn of theatre or drama most countries have used the masks. The Japanese Noh theatre used them, so did the Chinese theatre, as also the now famous Happy-Sad mask depicting comedy and tragedy of Greek theatre. They have been used by Jesters, for Halloween and the Mardi Gras among others. Cinema too has created iconic masked characters like Zorro, Batman, The Mask, and Friday the 13th.

In comparison with these well-known cinematic figures, the mask has more mundane but purposive usage. In the 1920's, it became a norm to use masks in Operation Theatres by doctors. Since then medical personnel have continued to use them.

Which brings us to this century where a virus has forced people to wear masks. Our lives now seems to be governed by this strip of fabric.



- Outstanding Student of the Year 2021-2022 _____
- Gender Champions _____
- Year in Review _____
- Group Pics _____
 - Faculty _____
 - Admin _____
 - Support Staff _____
 - F.Y.BSc _____
 - S.Y.BSc 1 _____
 - S.Y.BSc 2 _____
 - T.Y.BSc. Lisbon _____
 - T.Y.BSc. Montreux _____
 - MSC. _____
- Club Reports 2021-22 _____
 - Orientation 2021-22 _____
 - Teachers Day _____
 - Freshers Party _____
 - Gender Champion Report _____
 - NSS Report _____
- Happenings @ VMSIHE _____
- Swachatta Pakwada _____
- India Skill Valedictory Felicitation _____
- World Mental Health Day _____
- Founder's Day _____
- Annual Cake Fruit Mixing _____
- Dussehra Celebrations _____
- Diwali @ VMSIHE _____
- Haloween _____
- Self Defense Workshop _____
- Principals Forum Meet _____
- Skills & Thrills _____
- Customer Service Workshop _____
- Christmas Party _____
- SKAL Membership _____
- Women's Day _____
- International Week Of Happiness _____
- PICNIC _____
- Sports Day _____
- EU Summit _____
- Indo-Portuguese _____
- ATLAS Behind The Scenes _____
- ATLAS Event _____
- Visits @ VMSIHE _____
- CSR- Corporate Social Responsibility _____
- Students Corner _____
 - Essays _____
 - Painting and Artwork _____
 - Poems _____
- Inspirations _____
- Our Journey _____
- Administration _____
- Faculty _____
- The Graduating Class Of 2022 _____
- Visitors Feedback _____
- Its a Wrap ! _____

Outstanding Student of the Year 2021-2022



Ms. Dharmaja Kamat
Batch 2018-21

'My three years at VMSIHE were memorable. My confidence increased manyfold throughout my time there. I learnt discipline, punctuality and team cohesiveness which I will carry with me for the rest of my life. Travel opportunities were plentiful and these helped expand my knowledge about other cultures. The staff (teaching and non-teaching) were always ready to help whenever I needed it. I will always be grateful for the opportunities provided to me by the institute.'

GENDER CHAMPIONS 2021-22

***Ms. Eesha Newalkar
& Mr. Pronnoy Dcosta***



“Creating a safe environment and a culture where all genders are respected equally”, has always been our motto and we've strived to work towards it. Conducting fun events that inculcate values of gender inclusion, and breaking stereotypes and myths has been the prime point of focus of the Gender Champions League, a series of events, which focused on these key issues. We are proud to be the gender champions of VMSIHE and to have contributed to building awareness about these social scenarios within the premises of our institute.

Year in Review



Annual Fruit Mixing



Principals Forum Meet



teachers day



cake baking Competition



founders day



GCL events



Freshers Party 2021



Self defence workshop



Halloween



womens day celebration



sports day



World Mental Health Day



International week of Happiness

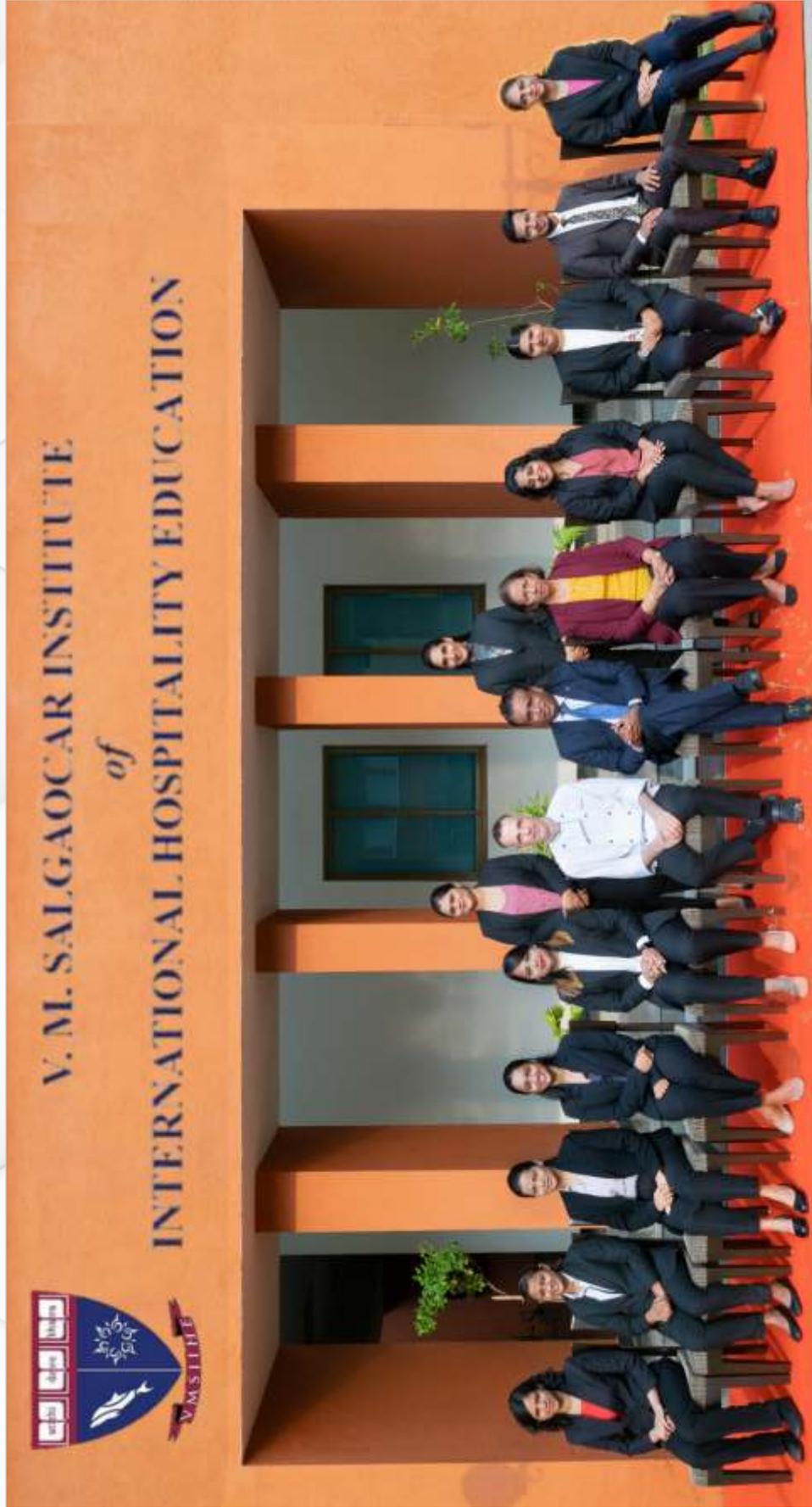


Dussehra 2021



christmas party

FACULTY



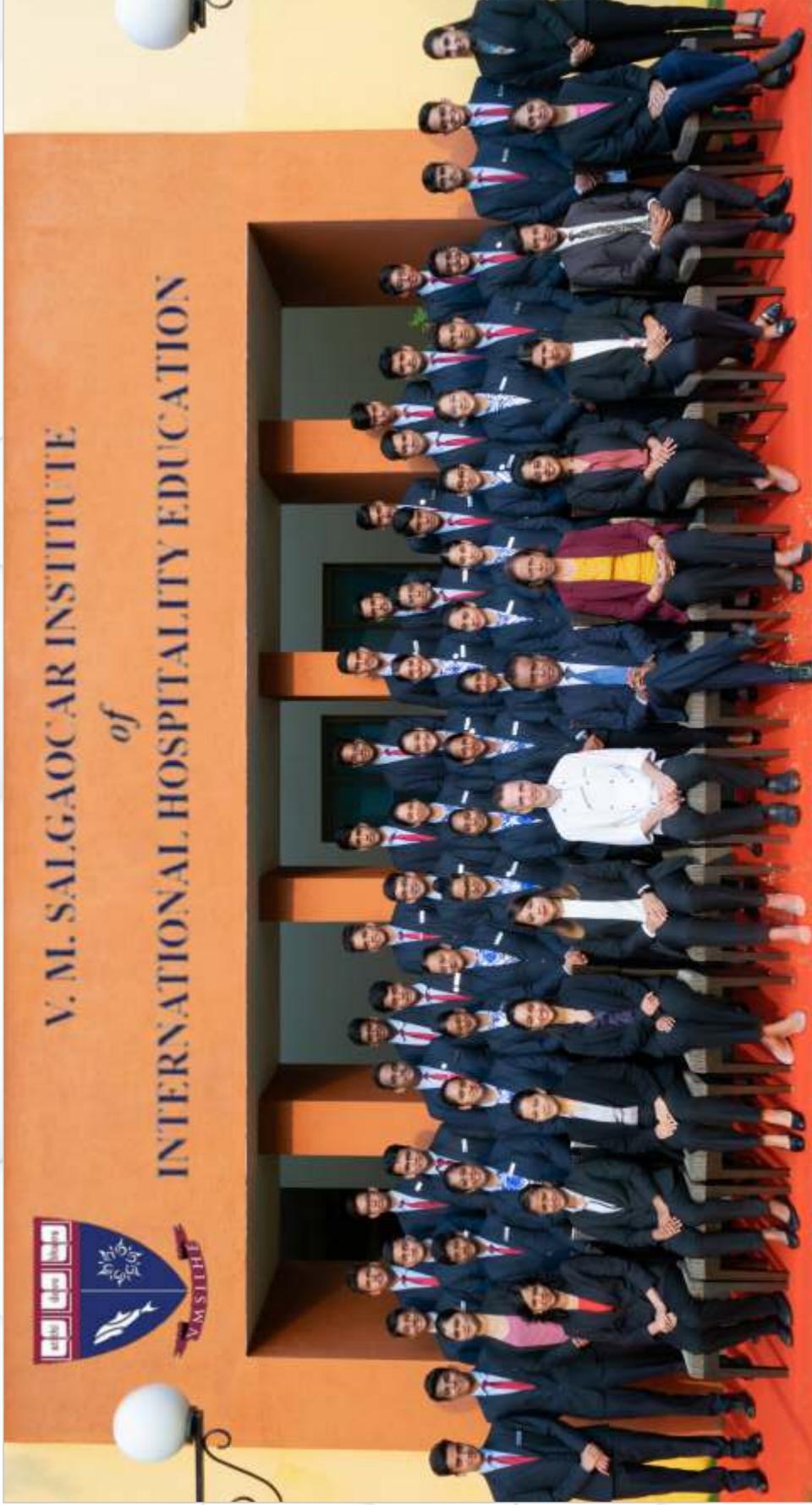
ADMIN



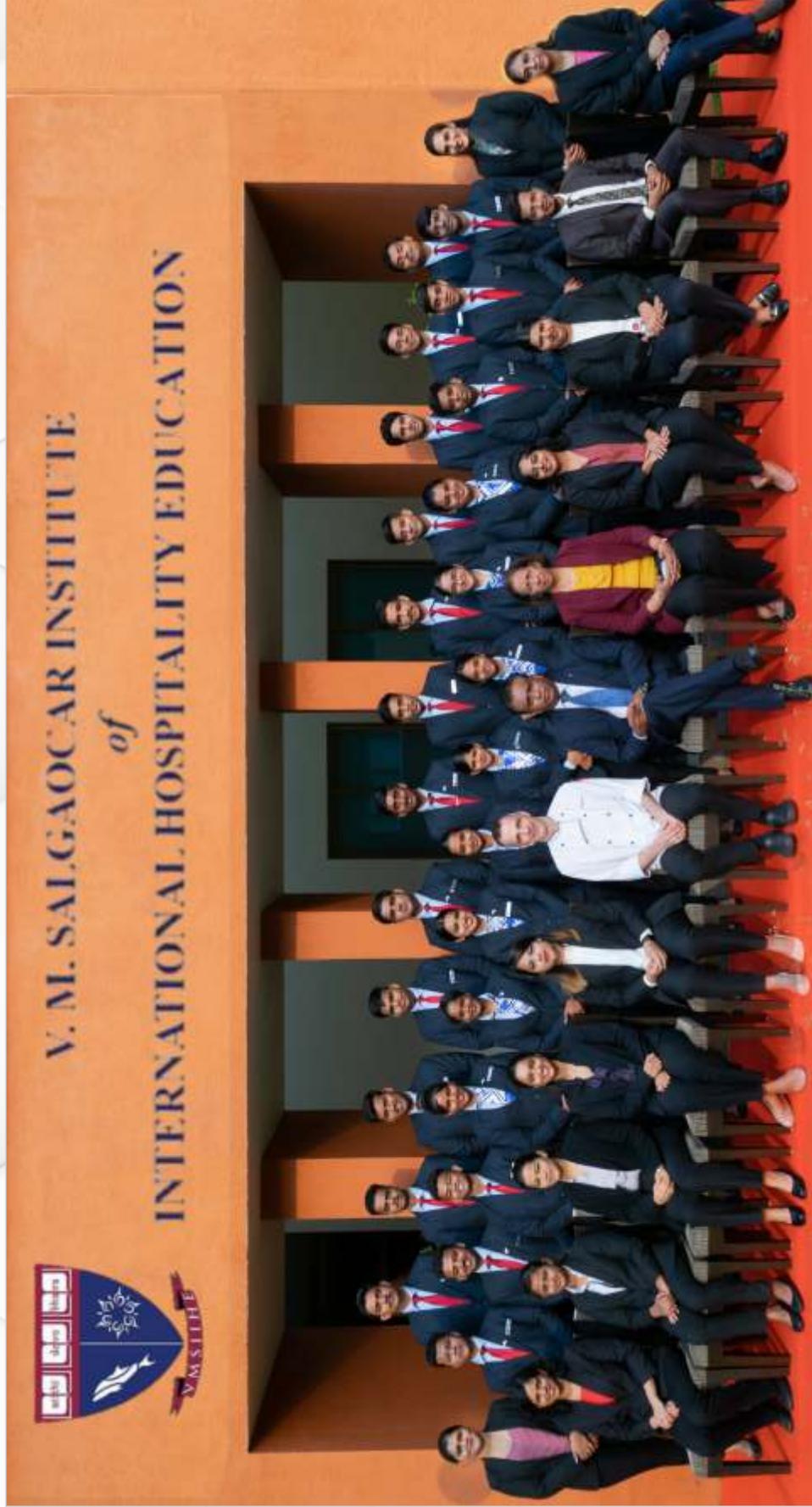
SUPPORT STAFF



F.Y.BSc



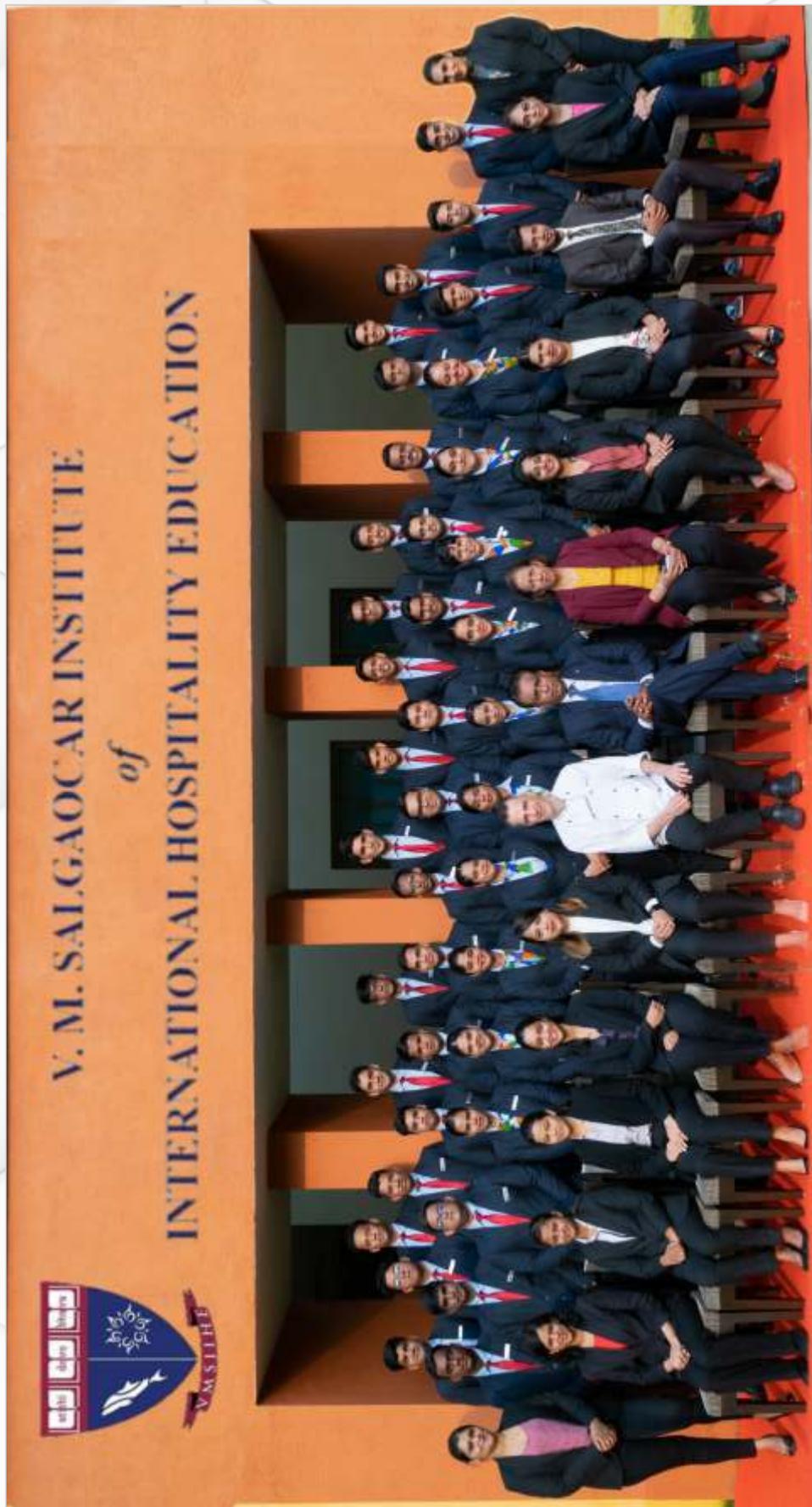
S.Y.BSc 1



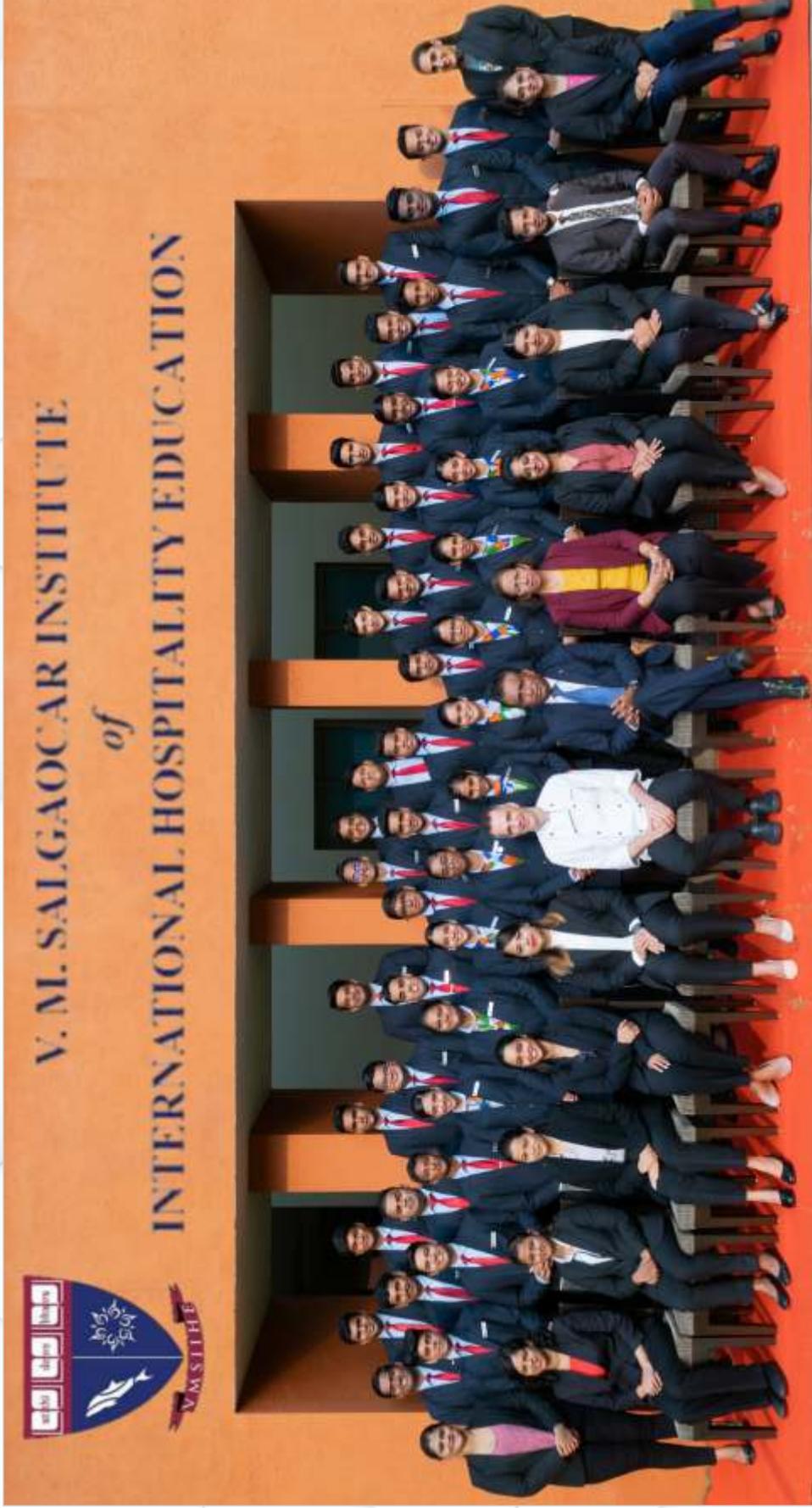
S.Y.BSc 2



T.Y.BSc. Lisbon



T.Y.BSc. Montreux



MSC.



Club Reports 2021-22

Cuisine Club

FOOD ADULTERATION

Mr. Shri. Richard Luis Noronha, Designated Officer Directorate of Food & Drugs Administration, was invited to our institute for a



lesson on Food Fraud, Food Safety and Food Adulteration..Mr. Richard Noronha spoke about different food frauds and explained in detail where, how and what to take care off as a food handler. He used real life experience as examples & managed to catch all the students' attendance & interest. The session was very informative and all of us learned a lot new things about fraud and safety related to food.

WORLD TOURISM DAY

To celebrate World Tourism Day, we organized another series of Culinary Conversations and invited Chef Vineet Manocha, Senior Vice President – Culinary at Lite Bite Foods to be our Guest speaker. Chef Vineet is a well-known person in the food industry and had set up various outlets, and is a member of the India Food Tourism Organisation. Chef Sujatha Madhavan was moderating the event and welcomed everyone. After passing the word to Chef Sebastian, he introduced the speaker and handed it over to him. Chef Vineet introduced himself in a brief speech and then chef Sujatha opened the floor for students to ask questions. Ten students asked questions about himself, his career and his suggestions for young students, and his professional life. Chef Vineet was able to satisfy all the questions asked and made everyone listen with great interest. All in all, it was a very good session, which was recorded and will be streamed on our YouTube channel.

WORLD VEG DAY

In honor of World Vegetarian Day 2021, the Cuisine Club of VMSIHE has prepared a speech to build awareness of vegetarian food, its health benefits, and ecological impacts. Our first-year student Shakambhari spoke very well. As a surprise, all the students and staff got a homemade, healthy, fresh vegetable juice prepared by our kitchen team.



FRUIT MIXING CEREMONY



On 5th October 2021, the Kaizen Cuisine Club organized again the annual Fruit Mixing Ceremony. Prof. Mirza initiated the ceremony by adding rum to the fruit mix. Chef Sebastian, and Chef Sujata had prepared and guided the students through the preparation and execution of this event. The event was attended by all students and staff. All in all, it was a very good session, which was recorded and will be streamed on our YouTube channel.

PIZZA WORKSHOP WITH CHEF PRECIOUS DIAZ

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

A one day workshop on Pizza Making was arranged, at VMSIIHE by Chef Sebastian Breitingner and the Cuisine Club members. Chef Sebastian invited Chef Precious Diaz for the workshop to teach us everything about pizza. Before we began the workshop we were divided into 5 groups, each group had 10 members. The first thing we did was making the dough, with the guidance of chef and by



taking the right measurements the dough was prepared. The second step was the toppings each group chopped and prepared their toppings, later chef precious taught us the proper way of rolling the dough. After all the preparations were done one by one each group went out near the Masonry Oven, where all the setup was prepared for making the pizza. Later Chef taught the different stretches of making the pizza base. Each one of us got to make our own pizza. This workshop was an amazing experience for all of them as we learned many things from the Chef. It was an evening full of fun and learning!



DUSSEHRA FOOD CART

On the 14th October 2021 VMSIIHE celebrated Dussehra with all the students and staff. With the help of Chef Sebastian, the Cuisine Club members had arranged a food cart where they served Pani Puri, Mango Lassi, Tea, and Batatawada. Preparations have been done the day before by the members of the cuisine club. All hands together managed their first experience of running the food cart, planning executing, marketing, and sale.



PUMPKIN CARVING

Halloween is celebrated on October 31. It is an ancient Celtic festival celebrated on the last day of harvest and has its origin in European countries and America. Over the years, Halloween is celebrated worldwide and has become very popular in urban India. It is believed that pumpkin carving on Halloween came into being as immigrants to North America started to use pumpkins than the traditional turnip as it was softer and larger. Carving of pumpkins during Halloween came into practice as both harvest and the day fell during the same time in the year. Over the years, people started lighting pumpkins thus becoming essential on Halloween. People also decorate their houses with scarecrows and corn husks. So as to celebrate this day, on the 29th of October 2021, the Kaizen Cuisine Club organized a



Pumpkin Carving Competition with the help of Chef Sebastian Breitingner for all the students at VMSIHE. There were about 19 pairs of students who participated. Each group got one pumpkin and the required tools to carve. The competition began at 03:15 pm and started with the cutting and cleaning of the pumpkin. Then each group had selected their own designs or ideas for carving their pumpkin. It was really good to see all the students participating as we got to see their creativity too. After the carving was done all the groups presented their pumpkin in the Demo kitchen. They were then judged on their creativity, neatness and presentation by Mr. Frazer, Mr. Nagraj and Mrs Sherlain. The winners received exciting prizes and were congratulated by Prof. Irfan Mirza and the program was ended after the prize distribution.

KOMBUCHA WORKSHOP

On the 19th November 2021 Cuisine Club had organised a Kombucha Workshop with the help of Chef Sebastian Breitingner. Kombucha is a fermented, lightly effervescent, sweetened black or green tea drink commonly consumed for its purported health benefits and often juice, spices, fruit or other flavourings are added. After the introduction we began with the workshop wherein we learnt about kombucha what it is and the process of making it, its benefits and what different flavours one can add to it. Later we were shown the sample of a scooby too, and at the end Ms Pratyusha had brought 2 of her Kombuchas which was in the flavour of tamarind and mango, which all the participants tasted.

CAKE COMPETITION

The Cuisine Club of VMSIHE had organised a “Cake Competition for a good Cause”. The criteria was to use natural ingredients, honey, chocolate and citric. The Theme was “Save the Bees”. Students prepared their cake at home and brought it to the institute on 26th November 2021. Five students participated in the competition and presented their cakes in the morning to the jury. At 15:00 o clock all students and staff gathered in the cafeteria for the handing over of prices and all cakes were auctioned amongst the students. All cakes were auctioned and a sum of Rs. 7.400 was collected which will now be donated to an orphanage. The photo shows the buyers/doners. It was a great initiative and very good participation of students to make cakes and for the auction.





The Graduating Class Of 2022



“ Aaron Rodrigues

You're only as good
as the work you put
into it

”



“ Abhijeet Chaudhary

I came 4 days earlier

”



“ Abhijit Prabhu

Escape the ordinary

”



“ Adrich Coelho

Was released from
my 3 year sentence

”



The Graduating Class Of 2022



“ **Aisling Pereira**
I spent 26298 hours of
my life for a paper
& a handshake

”



“ **Aiswarya J**
I love myself for
who I am, who I was &
who I hope to become

”



“ **Aryan Amonkar**
Don't panic;
it's organic

”



“ **Berwyn Da Silva**
First to be called
to the board room

”



The Graduating Class Of 2022



“ **Bevan Fernandes**

Believe only in what
you hear and see

”



“ **Breanna Moraes**

Me like more rice

”



“ **Chetan Nayak**

Strive hard to become
the best version of yourself.

”



“ **Christopher Rodrigues**

Black lives matter

”



The Graduating Class Of 2022



“ **Cidel Ferrao**

Pooja, what is this behaviour ?

”



“ **Darren Fernandes**

I don't know, you can just put in a quote for me

”



“ **Eesha Newalkar**

It's not enough that you should succeed; others should fail

”



“ **Ershville Dias**

One day I'll make the onions cry

”



The Graduating Class Of 2022



“ **Filton D'Costa**

1% chance,
99% faith

”



“ **Maria Elaine Furtado**

Down to earth but
still above you.

”



“ **Gabriel Zuzarte**

Think small, achieve big,
without expectations

”



“ **Harshavardhan Nannuri**

Try not to become
a man of success;
rather become
a man of value

”



The Graduating Class Of 2022



“ **Hershelle Pegado**
Rotation of the earth
truly makes my day

”



“ **Joshua Dsouza**
Live life king size

”



“ **Juneidh Vaz**
My name is juneidh
karan vaz and I am
more secular than india

”



“ **Kane Dias**
Believe you can
and you're halfway there

”



The Graduating Class Of 2022



“ **Keanne Dsouza**
You gotta do what
you have to!
#Saynotochelsea

”



“ **Kumar Magavi**
He's kidding.
We are.

”



“ **Nash Afonso**
What just happened ?

”

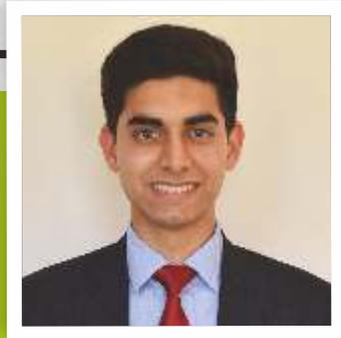


“ **Neevan Fernandes**
And that's how
I learnt to play
the Spanish Guitar

”



The Graduating Class Of 2022



“ **Neil Dsouza**

Sometimes I drink water to surprise my liver

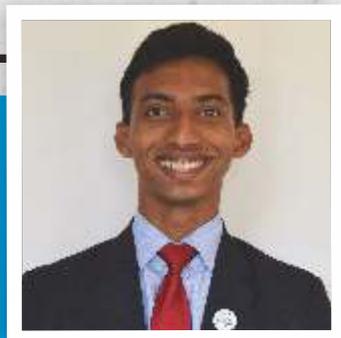
”



“ **Nishant Kumar**

I'm not related to the other kumar

”



“ **Acqvin Fernandes**

Legacy isnt passed, its created

”



“ **Brian Althandra**

We made it #yolo

”



The Graduating Class Of 2022



“ **Cassandra Menezes**
Why fall in
love when you
can fall asleep

”



“ **Cleopatra Alvares**
The whole purpose of college is
to turn mirrors into windows

”



“ **Cullen Fernandes**
You wont know the
value of a moment until it
becomes a memory

”



“ **David Cardoso**
Still "feeling good"

”



The Graduating Class Of 2022



“ **Delon Shah**
"no woman no cry"

”



“ **Dev Thakker**
You have to be odd to
be number one

”



“ **Dionne Gouveia**
Feel the fear;
do it anyway

”



“ **Erwin Colaco**
want to ride in
an ark ? I Noah guy

”



The Graduating Class Of 2022



“ **Felicio Fernandes**

When nothing goes right, go left

”



“ **Jai Chopda**

Be a good person
but don't waste
time proving it

”



“ **Jared Coutinho**

I didn't choose
the thug life.
Thug life chose me

”



“ **Joel Vaz**

Every ending has
a new beginning

”



The Graduating Class Of 2022



“ **Kalindi Sunthankar**

Things end but
memories last forever

”



“ **karthikram Samavedi**

Every human can
win when theres a will

”



“ **Kaushik Painginkar**

Every college students
knows the importance
of 11:59

”



“ **Kayne Rodrigues**

Not gonna lie there is more
life than 8 to 5

”



The Graduating Class Of 2022



“ **Keefe Pereira**

Train insane or
remain the same

”



“ **Keith Rodrigues**

Never regret a
moment you enjoy

”



“ **Krishna Rathod**

Trust the vibes you get cause
energy doesn't lie

”



“ **Kritish Bhujbal**

It's okay if you dont like me;
not everyone has good taste

”



The Graduating Class Of 2022



“ **Lester Barreto**

A single piece of paper can't
decide my future

”



“ **Lizel Fernandes**

"Don't Forget
To Have Fun."

”



“ **Maldino Rodrigues**

Monday made me
cry but Friday
never went dry

”



“ **Muriel Dias**

When life gives
you lemonade,
make lemons

”



The Graduating Class Of 2022



“ **Muzammil Khan**

Attitude and personality
are as important as
experience and ability

”



“ **Pierson Diniz**

Don't wish for
it work for it

”



“ **Pronnoy D'Costa**

Some people just
need a high five;
on the face

”



“ **Ritikesh Kote**

Waking up is
the second hardest
thing in the morning

”



The Graduating Class Of 2022



“ **Sairaj Desai**

Enjoy; life is too short to waste

”



“ **Schlessor Fernandes**

Actions speak louder than words

”



“ **Shanaya Dias**

People in an 8am class was probably the closest thing to zombies I'll ever see

”



“ **Shrushti Jadhav**

A journey is best measured in friendship, not in miles

”



The Graduating Class Of 2022



“ **Srikant Pai**

Sorry for my bluntness, that's just how I roll

”



“ **Stalin Braganca**

Today's little moments become tomorrow's precious moments

”



“ **Tanvi Nayar**

I wish I were an octopus, so I could slap multiple people at once

”



“ **Taran Nunes**

Be nice to the bus driver; it'll be a long walk home otherwise

”



The Graduating Class Of 2022



“ **Thulasi Raju**

When vmsihe gives you lemons, make whiskey sour

”



“ **Velan Da Silva**

Even if youre on the right track, youll get run over; keep going WaylonSiiiiuuuu!!!!

”



“ **Myrex Fernandes**

Memories can't be made, they just happen

”



“ **Mitchelle Mascarenhas**

College is literally you, your laptop & your bottle against the world

”



The Graduating Class Of 2022



“ **Afrin Khan**

Chicken samosa's
are cheese balls ?

”



“ **Jensen Fernandes**

May the years to come
be as good as the years
we just finished

”



“ **Kayne Rodrigues**

Not gonna lie there
is more life than 8 to 5

”



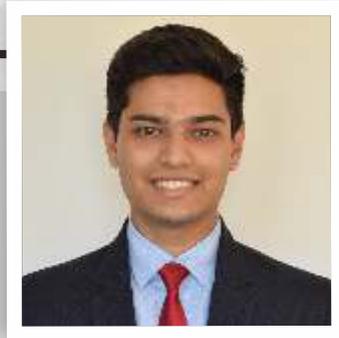
“ **Pravin Kumar M**

Thank you google, wikipedia,
quillbot and the inventor
of copy - paste

”



The Graduating Class Of 2022



“ **Rajas Sathe**

I came as a mumbaikar
but I leave as a goan.

”



“ **Remzie Mergulhao**

Success isn't about the end result,
it's about what you learn along the way

”



“ **Rohan De Barros**

Sometimes, I forget that
my name is actually "rohan"

”



“ **Roliett Fernandes**

Make each day
your masterpiece

”



The Graduating Class Of 2022



“ **Rowan Gonsalves**

Higher the grades,
lower the mental health

”



“ **Rozann Cardozo**

Always remember,
pain and people leave eventually;
only you stay

”



“ **Sanyam Nayak**

You might be the player;
I'm the game

”



“ **Shane Fernandes**

If you follow your dreams,
you are capable of anything

”



The Graduating Class Of 2022



“ **Tanisha Rebello**

If college hasn't made you consider getting an OF once or twice, you're a liar

”



“ **Waylon Gomes**

Siiiiuuuu!!!!

”



VISITORS FEEDBACK

Puneet Dhawan

Sr. Vice President of
Operations - Accor

“ Super impressed with
the campus and look
forward to close
cooperation ”

Pradeep Chavan

“ Excellent campus
with overall facilities at
par with CIA
& Alma de parma ”

Arati Menon

Managing director, 'The
White Resort' at Agonda

“ Such an amazing experience
with the whole setup
and the campus ”

Carl Costa,

Director with COSME
COSTA CONSTRUCTION
PRIVATE LIMITED,
Director Young Skal

“ Exceptional campus look forward
to working alongside ”

Derek Monteiro

“ A wonderful campus! Very
impressive ”

Avril sule

Consultant Hospitality
Educator and Trainer

“ A superlative campus, well
maintained, all staff ever so
friendly and dedicated. A
fabulous lunch. Thanks for a
great lunch ”

VISITORS FEEDBACK

Mark Mendes

Owner, Discover The World
Marketing

“ What a place!! Most impressed
by the character of people which
makes this institution
exceptional ”

Prof. Harilal B. Menon

“ Excellent facility &
a wonderful institute ”

Partha Sawardekar

GuideForDubai

“ Absolutely stunning.
Impressive institute ”

Dr Anant Chakradeo

Pro- Vice Chancellor, Art and Design Programs,
MIT art designs and technology university
Pune

“ Excellent setup done with lot
of thought into it. Best of luck. ”

Preeti Deshpande

Mother of Gargi Deshpande

“ Truly and
international institute ”

Vaishnavi Jagtap

Faculty at ANANTRAO PAWAR COLLEGE OF
ARCHITECTURE

“ Good planning,
Very organised
campus, polite staff,
disciplined students. ”



VISITORS FEEDBACK

Mr. Sanjeev Kumar

Faculty CRM, Rosary HSS

“ A Wonderful experience, well organised, good food, amazing infrastructure and impressive staff, excellent hospitality ”

Avinash Martins

Chef, Owner of Cavatina Restaurant

“ Great place and fun to be with students and faculty ”

Shivani Satpute

“ Excellent space and management ”

Mr. Tarek Kouatl

Director of Marketing & Development Asia Pacific,
Swiss Education Group

“ I never believed that I would see a better version of a Swiss School in Goa! What an outstanding Institute, with wonderful students and the most welcoming staff and faculty I have encountered so far! ”





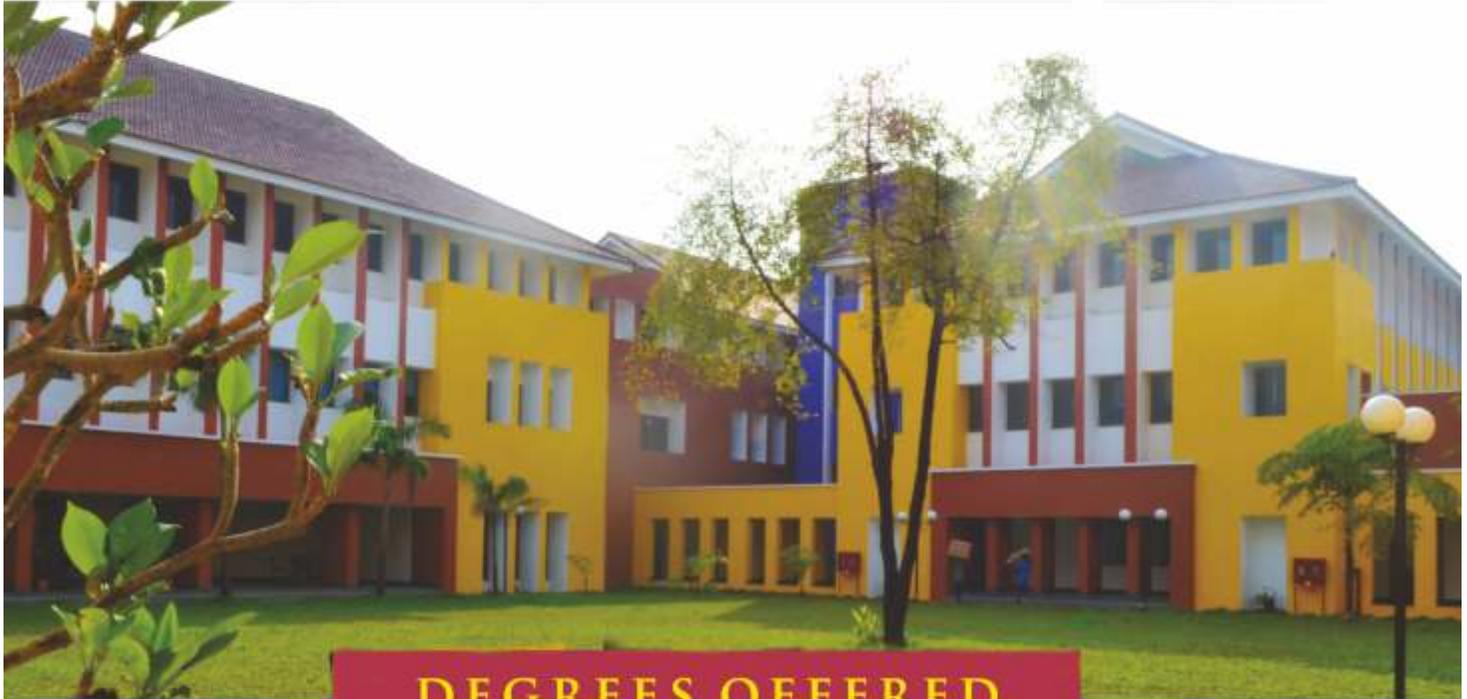
It's a Wrap!





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

FOUNDATION TO A PROMISING CAREER



DEGREES OFFERED

B.Sc. International Hospitality Management (3 Year Degree)

Creating world class leaders committed to excellence

B.Sc. Culinary Arts (3 Year Degree)

Creating global culinary leaders that define excellence and commitment

M.Sc. International Hospitality and Tourism Management

Up-skill yourself with a 2 year well designed full time degree program

ADMISSIONS OPEN

**LEARN WITH
ONE OF THE BEST
HOSPITALITY
INSTITUTES IN GOA**



Option for Higher Education



Exchange Program



Promoted by



Supported by



Manora - Raia, Salcete Goa - 403720 INDIA
Tel : 0832-6623000/9822807814/9607998820/96079 90089

Email : info@vmsiie.edu.in



www.vmsiie.edu.in