



# V. M. SALGAOCAR INSTITUTE of INTERNATIONAL HOSPITALITY EDUCATION

Affiliated to Goa University  
Manora-Raia, Salcete, Goa

**NURTURING GLOBAL HOSPITALITY AND CULINARY LEADERS**



## Why VMSIHE?

- UNIQUE INDUSTRY FOCUSED CURRICULUM
- FACULTY WITH INTERNATIONAL EXPERTISE
- WORLD CLASS INFRASTRUCTURE WITH SOPHISTICATED TRAINING EQUIPMENT
- VARIED EXPOSURE TO INDUSTRY
- 100% PLACEMENT ASSISTANCE IN INDIA AND ABROAD



**ADMISSIONS  
OPEN**

**DEGREES OFFERED**

**B.Sc.**  
INTERNATIONAL HOSPITALITY  
MANAGEMENT

Creating World-Class Leaders  
committed to Excellence

3 - YEAR DEGREE

**B.Sc.**  
CULINARY ARTS

Crafting & Moulding  
Global Culinary Leaders

3 - YEAR DEGREE

**M.Sc.**  
INTERNATIONAL HOSPITALITY  
AND TOURISM MANAGEMENT

Transforming Graduates into  
Global Hospitality Leaders

2 - YEAR DEGREE



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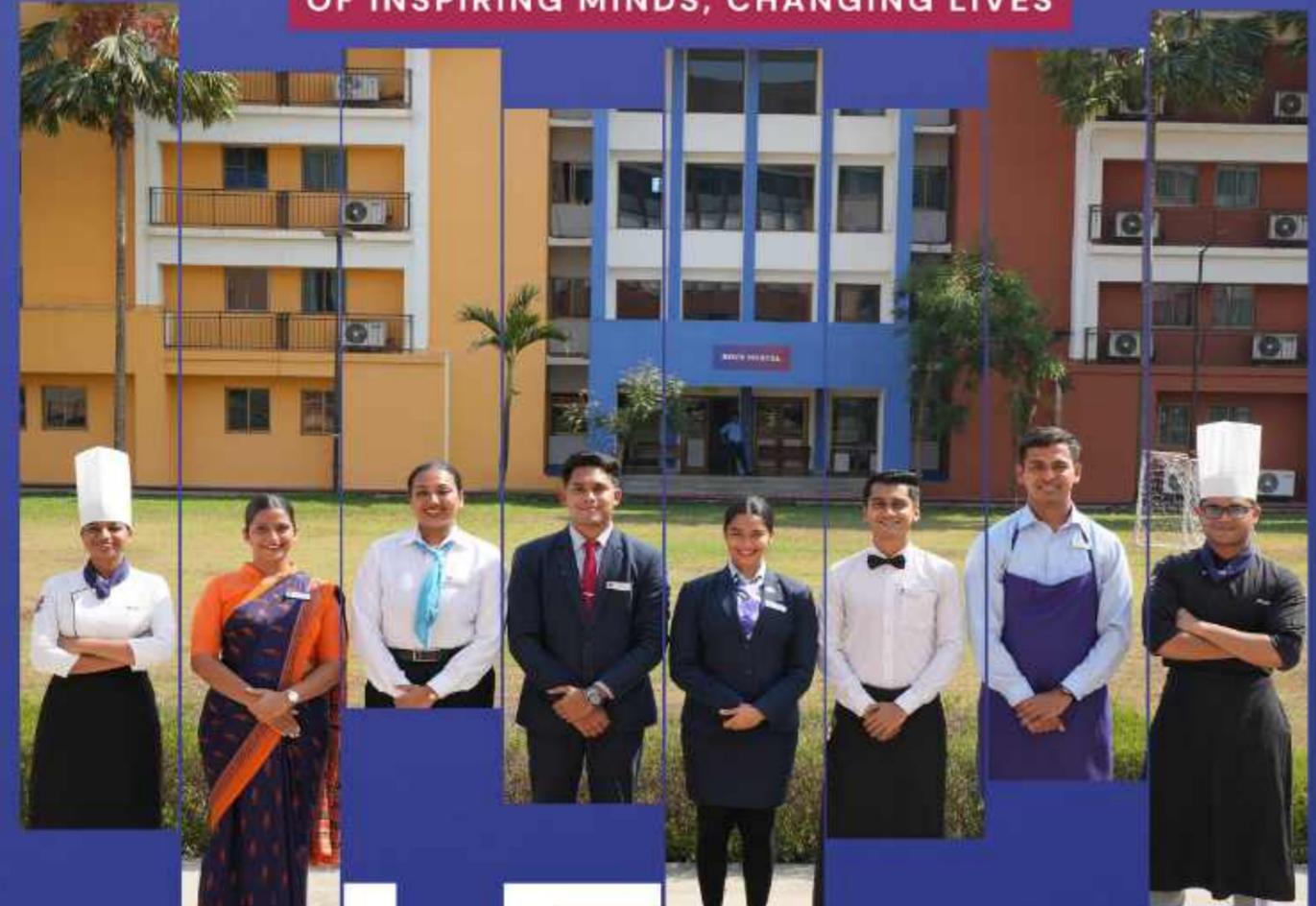


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of  
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MANORA - RAIA, SALCETE, GOA



# Celebrating 10 YEARS

OF INSPIRING MINDS, CHANGING LIVES



# LE VOYAGE

YEARBOOK 2024-2025 EDITION 9



## VISION

Our vision is to be the best educational institute 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)



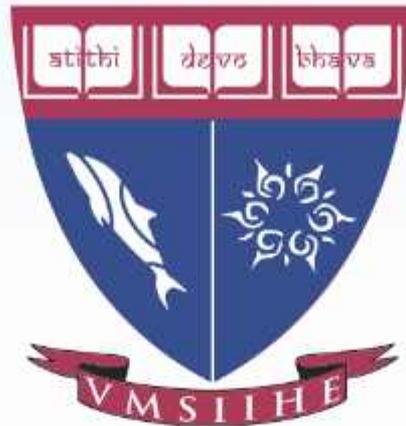
Verse 1:

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**



V. M. SALGAOCAR INSTITUTE  
*of*  
INTERNATIONAL HOSPITALITY EDUCATION



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# Message from the Editor

*Dr. Lysette D'Souza*



Every adventure is a tale waiting to be told. Some tales whisk you away on wild escapades, others prompt a thoughtful pause, and a few dive right into the heart of the matter. As I craft my editorial address for this 9th edition, I can't help but see *Le Voyage* as more than just a magazine; it's a delightful collection of moments, memories, and milestones that shape our adventure at V.M. Salgaocar Institute of International Hospitality Education. It captures our collective adventures, dreams, and the fiery enthusiasm that drives us onward, reaching well beyond the confines of our campus.

A magazine springs to life, animated by the voices of its creators. A round of applause

to every writer, artist, photographer, and creative genius who has sprinkled their magic onto these pages—thank you for your brilliance! Your words are like a breath of fresh air, your art has a voice louder than a rock concert, and your perspectives add a splash of colour. Your enthusiasm transforms *Le Voyage* into a shining example of the brilliance that flourishes on our campus.

You, esteemed reader, are the very reason this magazine graces the shelves of existence. I appreciate your unwavering support. As you peruse its pages for a spark of inspiration, a trip down memory lane, or just a good chuckle, remember that each article, photograph, and story was meticulously designed just for you. May these pages tickle your memory of the chuckles exchanged in classrooms, hostel chores, the impromptu conversations in hallways, and the unwavering spirit of college life.

Congratulations to everyone who is about to embark on an exciting new journey! As you leave this campus, graduating class, keep in mind that the knowledge you have gained here goes well beyond what you have read in a book. The resilience, collaboration, and passion that have been fostered within these walls will serve as your road map for overcoming any obstacle that may arise.

This magazine is not merely a collection of printed words; it is a commemoration of our shared experience. Therefore, let us turn the page, honour the past, and embrace the future. After all, every ending is just the beginning of another journey.

# Editorial Board

Dear Readers,

The Editorial Board extends a heartfelt welcome to you as we embark on another exciting edition of our institute's magazine.

Every edition of Le Voyage is more than just a collection of words, it is a celebration of the creativity, passion, and achievements that define VMSIHE and the incredible people who bring it to life. With each page, you will set sail on a journey through fascinating stories, and remarkable accomplishments that showcase the brilliance of our institute.

This magazine reflects the unwavering zeal of our students, faculty, and staff, of their dedication to learning, their drive to excel, and their fearless pursuit to make a mark. As you flip the pages of this magazine, we hope you find moments that resonate, insights that spark curiosity, and voices that stay with you long after. May this voyage of words inspire you, ignite new ideas, and remind you of the potential within us all.

*Bon Voyage,  
and  
Happy reading!*



**Dr. Lysette D'Souza**

**Ms. Merle Henriques**

**Ms. Vrinda Vaz**



**Endrea Fernandes**

**Casroy Alphonso**

**Alysia Desouza**

**Anecia Rodrigues**

**Jonina Abraham**

**Shrey Valaulikar**

**Sarthak Coulekar**

## Message from the Director

I would like to express my sincere gratitude to Dr. Lysette Dsouza, Ms. Merle Henriques, Ms. Vrinda Vaz and the Yearbook Committee for their dedication and hard work in bringing this yearbook. We hope this yearbook becomes a treasured keepsake for many years to come.

As in previous years, we are excited to announce that 12 students from Turismo de Portugal will be visiting our institute from March 23, 2025, to April 13, 2025, as part of the exchange program. Following that, 12 of our students and a faculty member will be visiting Portugal from April to May 2025.

In addition, as part of a study tour, a group of 16 students and two faculty members will be traveling to Switzerland in April 2025 for an 11-day experience.

I am also thrilled to inform you that VMSIHE has signed an MOU with MOZA Organic to design and curate innovative, nutritionally analysed menus using natural solutions provided by MOZA Organic.

This year, VMSIHE successfully hosted two international conferences related to Tourism. The first was the 3rd Asia Pacific International Religious Tourism & Pilgrimage Conference in January 2025. The second, the International Conference on Hospitality, Tourism and Commerce, took place in February 2025, in collaboration with Government College, Borda, and Cesar Ritz Colleges, Switzerland. Both conferences were meticulously planned and executed by our students, with invaluable support from faculty and staff. From registration to escorting delegates to the conference hall, every detail was handled with care. The Gala Dinner was a resounding success, and the student performances made the evening unforgettable.

I would also like to extend a heartfelt thank you to Dr. Marie Raj, NAAC Coordinator; Ms. Nelissa Alcasoas, IQAC Coordinator; faculty, staff, and students for their tireless efforts in achieving an 'A' grade with a 3.04 CGPA in our very first NAAC cycle. I am deeply grateful to the management, alumni, and parents for their contributions. This recognition is a source of immense pride and serves as a beacon of inspiration for our continued excellence and growth. As we celebrate this significant milestone, I wish everyone continued success in their future endeavours.

This year, we have opened the restaurant to the public every Friday, allowing our final-year Culinary Arts students to showcase their skills with innovation and authenticity as part of their curriculum.

Lastly, I extend my best wishes to the graduating class of 2025—B.Sc Culinary Arts and B.Sc International Hospitality Management. I wish you all success in your future pursuits!



**Prof. I. S. Mirza, CHE**  
Director & Principal

# Gender Champions 2024-25

As we approach the end of our third year at VMSIHE, We the Gender Champions, would like to extend our sincere gratitude for the opportunity to serve as Gender Champions for this academic year. It has been a year of significant learning and personal growth, and we are thankful for the experiences that have shaped our journey.

Throughout the year, we had the privilege of organising various events aimed at promoting gender equality and awareness, including The Great Debate Off, T-shirt Painting, Youth Day celebrations, World Tourism Day, Quiz Competition, Reel-Making Competition on the theme "Breaking Gender Stereotypes", "Married vs. Unmarried" Football Match for the male staff on Men's Day, Women's Day celebrations for the remarkable women of VMSIHE, and a Fun Day for all students. Due to the NAAC visits, we were unable to conduct as many events as initially planned, as our focus was directed towards preparations and academic commitments. Nevertheless, the events we did manage to organise were a testament to the support and enthusiasm of our fellow students and faculty.

We would like to express our gratitude to Professor Irfan Mirza for entrusting us with this significant responsibility; to our coordinator, Ma'am Yoshika, and our GC members, Sir Fraizer and Ma'am Vrinda, for their constant guidance and support. Their encouragement was invaluable in ensuring the success of our initiatives.

We wish the future Gender Champions continued success in carrying forward the mission of promoting gender equality and fostering an inclusive environment at VMSIHE.

Your Gender Champions  
Kay D'souza and Dillon  
D'Silva  
Gender Champions  
2024-2025



# Outstanding Student Of The Year

## 2023-2024

*Ms. Vidhi Pandya*  
*Batch 2021-2024*



I'm thrilled and honoured to receive the Outstanding Student Award. This recognition is a testament to my hard work, dedication, and passion for hospitality.

My journey at V.M. Salgaocar Institute of International Hospitality Education has been incredible. I've gained valuable knowledge and skills in wine and cuisine, business management, customer service and relations, leadership and teamwork, communication, and problem-solving.

I've had the opportunity to learn from experienced professors, chefs, and mentors who have guided me and helped me grow. Throughout my time at the institute, I've faced challenges and learned from my mistakes. But I've always been eager to learn, improve, and push myself to achieve my goals.

But it's not just about the academics, I've also created some beautiful memories at the institute. From laughter-filled moments with friends to late-night study sessions, from culinary competitions to cultural events, every moment has been special. I'll always cherish the memories from our events, our team-building activities, and our farewell ceremony which marked the end of an unforgettable chapter of my life.

Receiving this award reminds me to continue striving for excellence in everything I do, stay curious, stay focused and motivated, be adaptable and open to new opportunities, and give back to my community and make a positive impact.

I'm grateful to my professors, chefs, parents, and loved ones for their unwavering support and guidance. Their belief in me has given me the confidence to pursue my dreams.

As Nelson Mandela once said, "The greatest glory in living, lies not in never falling, but in rising every time we fall." I'm proud to have risen to the challenges I've faced, and I'm excited to see what the future holds.

With this award, I'm more determined than ever to pursue a successful career in hospitality. I plan to continue learning and developing my skills, seek out new challenges and opportunities, make a positive impact in the hospitality industry.

Thank you, V.M. Salgaocar Institute of International Hospitality Education, for helping me become the best version of myself. I'm proud to be an alumnus of this institution.

# F.Y.IHM



# F.Y.CA



# S.Y.IHM



# S.Y.CA



# T.Y.IHM



# T.Y. CA



M. Sc.



# FACULTY



# ADMIN



# SUPPORT STAFF



# CLUB REPORTS

## Cultural Club

### FRESHER'S PARTY

The Fresher's Party 2024, organised by TY IHM and SY CA students, was a glamorous Hollywood-inspired celebration welcoming the first-year students. The event featured a red carpet walk, talent showcases, a lively dance and a music performance. The highlight was the crowning of Mr. and Ms. Fresher 2024, with Ms. Maryanne and Mr. Alroi from FYCA winning the titles. The evening also included fun games, insightful advice from Prof. Irfan Mirza, and a delicious high tea. It was a memorable event that made the freshmen feel right at home.



## Fresher's Party



## PHOTOGRAPHY COMPETITION

In celebration of World Photography Day, the Cultural Club hosted an exciting Photography Competition with the theme **"Recreate Famous Paintings with a Creative Twist."** Participants were challenged to reinterpret iconic artworks through their own lens, blending classical art with modern creativity.



## GRATITUDE DAY

The TY IHM students organised a memorable 'Gratitude Day' to celebrate Teachers' Day and recognise the contributions of all staff members. The event, themed "Pillars of Progress," featured a poem, a retro dance, and an engaging Kahoot quiz, with staff teams competing for prizes. A band performance, a fun guessing game, and a lively Bollywood dance by the FY students added to the excitement. Prof. Mirza addressed those present and the evening ended with a lively game of "Bombing the City." The day was filled with appreciation and fun, leaving everyone with lasting memories.





## ONAM

Onam 2024 at VMSIHE was a colourful celebration organised by the Cultural and Cuisine Clubs. The event began with the grand entry of Maveli, followed by the lighting of the lamp to signify prosperity. Cultural performances, including Thiruvathira, Mohiniyattam, and lively Mollywood dances, entertained the audience, while spot prizes added excitement. Traditional Onam games like Uriyadi and Vadamvali engaged participants in fun activities. The celebration concluded with the much-anticipated Onam Sadhya, a feast that brought everyone together in the spirit of Kerala's rich traditions.

## A FESTIVE ECO-FUN DUSSEHRA CELEBRATION

On 11th October 2024, the Cultural Club, in collaboration with the Gardening Club, hosted a vibrant Navratri and Dussehra celebration. The event featured three competitions: Rangoli Making, Aarti Thali Decoration, and Eco-Friendly Ravana Creation. The FYCA and SYCA teams impressed the judges with their eco-friendly designs and artistic flair. The celebration was a great success, blending cultural heritage with environmental awareness.



## GRILL & CHILL

Hostel students came together on 14<sup>th</sup> November 2024 for a memorable BBQ Night. Organised with faculty guidance, the event saw students actively participating in food preparation, grilling, and setting up the venue. Highlighted by student performances in dance and singing, the evening showcased their talents beyond academics.



**GRILL  
&  
CHILL**



## CHRISTMAS MAGIC

The Cultural Club began Christmas celebrations with festive decorations and a neighbourhood serenade in Manora Raia. The Christmas party featured a display of talent, fun games, and a carol singing competition, won by the FY IHM team. Mrs. Rahana Mirza served as a special judge, adding excitement to the event. The celebration concluded with gifts for staff and tasty treats for everyone.



## SKILLS N THRILLS



The annual cultural event at VMSIHE 'Skills N Thrills' provided a platform for students to showcase their creativity, communication, and teamwork. Competitions like Mad Ads, Walk the Talk, and The Great D-Baker encouraged innovation and public speaking skills. Teamwork was highlighted through events like Beat the Street and Walk the Talk, while performances in the Singing Competition boosted confidence. A point system added a competitive edge, motivating students to excel while fostering sportsmanship.



# Kaizen Cuisine Club

## COMMITTEE MEETING

The Kaizen Cuisine Club held its first meeting of the new academic year on July 22, 2024. It was attended by First-Year B.Sc. Culinary Arts and B.Sc. IHM students interested in joining the club and was led by Chef Sebastian Breitingner, Chef Sandip, and Chef Raj. The meeting provided an overview of the club's activities and ended with the election of new council members through a student voting process.



## NAG PANCHAMI FOOD CART

The Cuisine Club held its first food cart of the new academic year on the occasion of Nag Panchami, led by newly elected Executive Chefs Natasha Hede and Yadnyadatta Pagi. This event introduced the Friday Takeaway concept, where a food cart would be set up every month.

Held at the front lobby, the well-decorated cart featured traditional Indian delicacies such as Puran Polis, Onion Bhajis, and Mirchi Pakoras, accompanied by a comforting glass of Badam Milk. The food cart was well received by both students and staff.



## DIWALI HAMPER SALE



To celebrate Diwali, the Kaizen Cuisine Club organized a Diwali Chocolate Hamper Sale at the front lobby, led by Nandan Kamat of FY CA. The hampers were made with premium ingredients, packed in eco-friendly, colourful packaging, and featured chocolates in a variety of flavours and shapes. There were two unique themes—one with Diwali-inspired chocolates shaped like traditional



Diwali symbols, and another poker-themed with card-shaped chocolates and poker chips. The sale was a huge success, bringing students together through teamwork and creativity while spreading the festive spirit and passion for culinary arts.

## "THE BAO"— CHINESE FOOD CART



"The Bao" food cart, led by Kianna Rodrigues of FY CA, was set up at the amphitheatre on a sunny evening after class hours. Clad in Chinese-themed décor, the cart offered a variety of pre-cooked items, including Chicken Bao, Open Char Siu Chicken Bao, and lemon iced tea, alongside a live cooking station serving freshly steamed Prawn Momos and Mushroom Momos. The food cart was well received, earning positive feedback for its

authentic flavours, successfully bringing the essence of Chinese cuisine to the institute.

## FRIENDSHIP DAY

On 2nd August 2024, students of the Cuisine Club joined together to create a healthy snack for sale—a dry fruit and nut packed Energy Bar. They were sold with a Friendship band attached, keeping with an age old tradition.





## *Fruit Mixing*

### FLAVOURS OF THE SOUTH

The South Indian food cart, 'Flavours of the South', was put up on 29th November 2025, in the courtyard. The menu consisted of delicious South Indian food like Chicken Kothu Parotta, Pichi Potta Chicken, Parotta Veg salna along with a refreshingly sweet Jigarthanda to quench one's thirst. A unique aspect of this food cart was that the Kothu Parotta was prepared on the spot and customers could see their orders in the making. Overall the food cart succeeded in bringing the flavours of the southern street food to the institute. The food cart came to an end with overwhelmingly positive reviews.





## LA PIZZERIA

La Pizzeria, was held on Thursday, December 5th 2024 outside the Chula Kitchen. The event featured an enticing array of Italian dishes, from traditional wood fired pizzas to savoury crostinis and indulgent tiramisus. Each bite was a testament to the dedication and expertise of the kitchen team who worked seamlessly to prepare and serve the exceptional dishes. The venue was transformed into a cozy, charming Italian pizzeria, with rustic elements and vibrant touches which created a welcoming ambience. The attendees praised the dishes, the impeccable service, and the beautiful setting.



## MARCHE DE NOEL

The "Marche De Noel" Christmas Market, organised by the second-year B.Sc. Culinary Arts students, was a festive celebration filled with holiday cheer. The market featured a range of Christmas-themed goodies, from classic treats like Christmas cake and ginger cookies to a live pasta bar and a tapas counter offering delicious small bites. The event also saw displays of handcrafted goods from local vendors, including jewellery, ceramics, and products supporting the Gujarati Samaj NGO. Guests enjoyed fun Christmas games, carol singing, and an animated dance performance, creating a truly festive atmosphere for the local community and visitors.



## Marche De Noel



## PLANT BASED BURGER WORKSHOP



The Cuisine Club hosted an edifying vegan burger workshop, led by Mrs. Aline Roser, a French vegan expert with nearly 10 years of experience in India. Aline, the founder of Karma Kitchen, shared her knowledge on plant-based cooking, introducing students to a range of ingredients such as vegan cheese, bacon, mayo, and patties. She explained how these ingredients can be used to veganise traditional and international dishes.



Throughout the workshop, students had the freedom to get creative with flavours and textures, with some even making their own bread for the burgers. Aline's hands-on approach and expert guidance made the session engaging, and the students found a new appreciation for plant-based cooking. Her passion for veganism and its benefits shone through, and the workshop was a great success, inspiring students to experiment with vegan ingredients in their future culinary creations.



## WRAPS AND ROLLS

The "Wraps and Rolls" food cart, on January 31, 2025, outside the Chulla kitchen, was a huge success, thanks to the hard work and collaboration of the team. Designed by Tanuja, Anoushka, and Natasha, the menu included delicious items like Chicken and Paneer Wraps, Granola Bars, Chia Oats Pudding, Berry Lemonade, and Sharjah Shake. The preparations began on January 28, with the team handling everything from costings to sourcing ingredients, under the guidance of Chef Sebastian. The team worked in full force, preparing dishes, setting up the cart, and ensuring everything ran smoothly. The food cart received rave reviews, especially for the chicken wraps and berry lemonade.



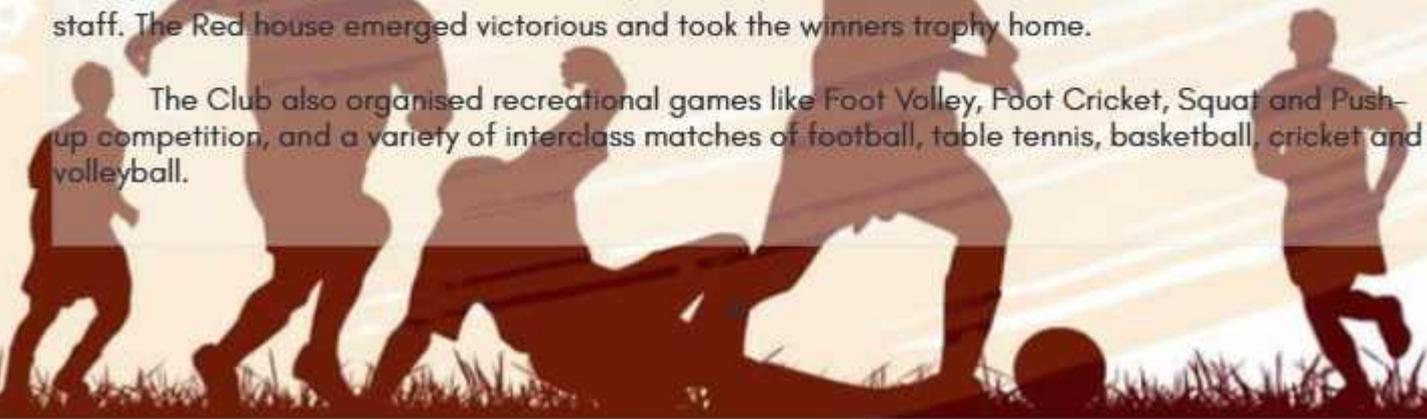
# Sports Club

The institute team participated in various intercollegiate sports events for the year 2024-25 at the University level.

- ★ We participated in the intercollegiate Chess (Mix) Championship which was held at DSPMS from 23<sup>rd</sup> to 24<sup>th</sup> July 2024 and our student Jai Dessai (FYCA) was placed at the 8<sup>th</sup> position for performance ranking.
- ★ We participated in the intercollegiate swimming championship for men and women held at the Campal Indoor Complex on 26<sup>th</sup> July 2024 and our athlete Anoushka Rodrigues (FYCA) bagged two silver medals in 50 meter freestyle and 50 meter back stroke.
- ★ We participated in the intercollegiate Kabaddi Championship for men held at DSPMS from 27<sup>th</sup> August to 30<sup>th</sup> August 2024.
- ★ Our staff participated in the intercollegiate staff badminton tournament organised by P.E.S College, Ponda SAG on 30<sup>th</sup> and 31<sup>st</sup> August 2024.
- ★ We participated in the intercollegiate Football tournament for women and men held at Goa University and Rosary College ground, Navelim on 17<sup>th</sup> September 2024 and 24<sup>th</sup> September 2024.
- ★ We participated in the Powerlifting championship for men and women which was held at Goa university Jubilee Hall from 9<sup>th</sup> to 20<sup>th</sup> December 2024 and our athletes Yadnyadatta Pagi (FYCA) bagged a silver medal in his category.
- ★ We Participated in the Intercollegiate Basketball Men's tournament held at Manohar Parrikar Indoor Stadium Margao on 4<sup>th</sup> to 7<sup>th</sup> February 2025.
- ★ We participated in the intercollegiate Athletics meet for men and women which was held at the Bambolim Athletic Stadium from 27<sup>th</sup> February to 1<sup>st</sup> March 2025. Our athlete Yadnyadatta Pagi bagged a bronze medal in hammer throw for men.

The Sports Club organised the Annual Sports Day on 31<sup>st</sup> January 2025, for the students and staff of VMSIHE, in which the all were marked one of four houses and competed amongst each other for the winner's title. There were a variety of sports such as volleyball, basketball, cricket, futsal, table-tennis, track and field events, triathlon, obstacle race for the students as well as the staff. The Red house emerged victorious and took the winners trophy home.

The Club also organised recreational games like Foot Volley, Foot Cricket, Squat and Push-up competition, and a variety of interclass matches of football, table tennis, basketball, cricket and volleyball.





**CHESS**



**SWIMMING**



**8 BALL POOL**



**STAFF BADMINTON**



**KABADDI**



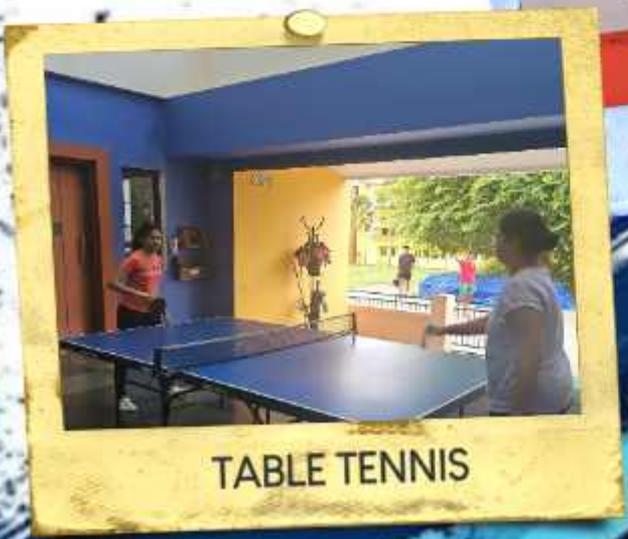
**GYMNASIUM**



**STAFF BADMINTON**



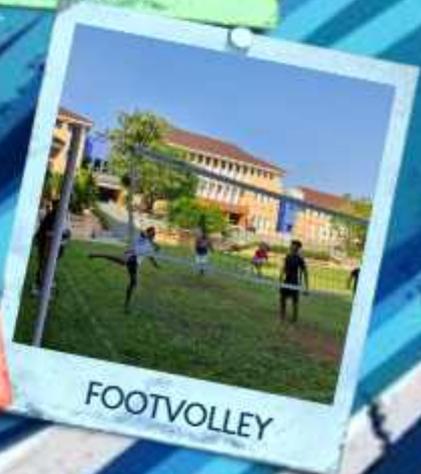
**GYMNASIUM**



**TABLE TENNIS**



**VOLLEYBALL**



**FOOTVOLLEY**



FOOTBALL



FOOTBALL



POWERLIFTING



BASKETBALL



POWERLIFTING



ATHLETICS



ATHLETICS



ATHLETICS



# ANNUAL SPORTS DAY



# Yuva Tourism Club

## Travel in my own words

The "Travel in My Own Words" competition on 27th September 2024, explored the connection between tourism, peace, and sustainability. Students shared travel narratives that highlighted the positive impact of tourism on society and the environment. The judges for the competition were Dr. Semele and Ms. Nelissa. Samantha Sardinha (TY JHM) took first place for her story on Ooty, focusing on sustainable tourism. Aaron Misquita (FY JHM) claimed second with his exploration of Bangalore, while Alysia Desouza (FY CA) and Vikrant Sontakke (FY MSc) shared third place. The event encouraged global citizenship and responsible travel.



## History with a View

The YUVA Tourism Club took students on an exciting field trip to the historic Reis Magos Fort, an architectural gem of Goa. Overlooking the Mandovi River, this 1551 fort offered a fascinating mix of history, stunning views, and a peek into Goa's colonial past. Students explored its impressive walls, visited the museum showcasing Goa's Portuguese influence, and learned about the fort's role in defence. The trip also highlighted the importance of preserving heritage sites, all while having fun soaking in the history and beauty of Goa!

## Yoga day

The yoga workshop was a refreshing balance of practice and philosophy, with three engaging sessions. The first session focused on Surya Namaskar and meditation, helping students build strength and clarity. The second session dived into standing poses like Warrior and Tree Pose, followed by deep relaxation techniques. The final session explored the significance of yoga, chakras, and back asanas, with students practicing poses like Cobra and Bridge. The workshop wrapped up with a calming meditation, leaving everyone feeling balanced and energised.

## History with a View



## Yoga day

# Rotaract Club

## *New Leadership Takes Charge at Rotaract Club*

The first Wednesday vision meeting of the Rotaract Club was held on August 28, 2024. The event introduced the club's members to the core values of being a Rotaractor, explaining their roles, responsibilities, and the importance of community service. The meeting saw the active participation of 57 students and 2 faculty members. Collaborating with Rotary District 3170, marked the beginning of an exciting chapter for the Rotaract Club.



## *Reel Making Competition- Ganesh Chaturthi Celebration*

To celebrate Ganesh Chaturthi in an environmentally conscious way, the Rotaract Club of Margao Rising organised an innovative reel-making competition on September 10th 2024. Short reels were produced, highlighting biodegradable Ganesh idols, eco-friendly decorations, and food served on banana leaves. Ms. Ananya Fagare and Ms. Trisha Borkar won for their reels promoting sustainable celebrations.



## *Unveiling of the District Grant 2023-2024*

Following the Independence Day programme at VMSIHE on 15th August 2024, the District Grant 2023-2024 was unveiled, including a donation of 35 solar lamps sponsored by Rotary 3170.



## *Fall-Themed Fundraiser by Rotaract Club of Margao Rising*

On November 28th, 2024, the Rotaract Club of Margao Rising hosted a fall-themed fundraiser at the V. M. Salgaocar Institute of International Hospitality Education Manora, Raia, Goa. The event featured an autumn-inspired menu with Thanksgiving chicken sandwiches, vegetable pot pies, caramel apple cheesecakes, and pumpkin spice lattes. The fundraiser raised vital funds for the club, highlighting the community's commitment to positive change and collaboration.



## *CSR initiative at Valentina's Little Heaven*

The Rotaract Club of Margao Rising successfully conducted a CSR initiative at Valentina's Little Heaven, a children's home in Colva, Goa, on 12th March 2025. The event was a heartwarming experience, filled with meaningful interactions as the students engaged with children of all ages through games, singing, and dancing. These cherished moments of connection reaffirm the true essence and impact of community service.



# Gardening Club

## Terrarium Garden Workshop



On the 3rd of March 2025 the students of FYCA were thrilled to be accompanied by Dr. Derek Monteiro on a workshop held in the campus garden. It was a part of our Add-on course; hence we were given a hands-on activity of making terrariums in house at the vegetable garden of the institute. This experience not only educated the students on rock gardening and terrarium gardening but also a few more tips on how to practice organic farming at our own homes.



We were introduced to two different types of terrariums made by the educator, one being a cacti terrarium and the other being a terrarium with plants which require more water both being open terrariums. This not only expanded our knowledge about Terrariums but also boosted our confidence to make one by ourselves. After an hour of skillful work, we ended up making quite a few terrarium pots.

**Anecia Rodrigues**  
F.Y BSc. CA

## Gender Champions

### World Youth Day - T-Shirt Painting & Debate Competition

On the occasion of World Youth Day, the Gender Champions hosted two exciting competitions: T-Shirt Painting and The Great Debate Off, to provide a platform for students to express their views and creativity while promoting the principles of gender equality and youth empowerment.



### World Tourism Day - Quiz Bowl

To mark The World Tourism Day, the Gender Champions hosted an exciting interclass quiz competition: "Quiz Bowl" on 27th September 2024, with the theme "Tourism and Peace". The event aimed to foster awareness about the role of tourism in promoting global peace and understanding.



## International Men's Day

The Gender Champions celebrated International Men's Day on 19th November, 2024 to honor the male staff and faculty members of the institution, acknowledging their hard work, dedication, and well-being.

Dr. Arpita Sirsikar, Senior Consultant Psychiatrist, Tele Manas, Mentoring Institute, IPHB, Bambolim delivered an enlightening talk on Men's Mental Wellness. The day ended with a friendly football match between the married and unmarried male staff. The events successfully highlighted the significance of both mental and physical health, fostering a sense of awareness and mutual support among the participants.



## Breaking Gender Stereotypes with a Reel

The Gender Champions organized a reel making competition on the theme 'Breaking Gender Stereotypes'.

## International Womens' Day



International  
Womens' Day

# Counselling Department

## TEAM BUILDING SESSION

A Team Building sessions was conducted at VMSIHE focusing on enhancing various key skills among students. The programme aimed to improve communication, collaboration, trust, problem-solving, leadership, adaptability, teamwork and conflict resolution.



## MENTAL HEALTH DAY 2024



On 15th October 2024, the Counselling Department organised a session "Laughter and Movement Yoga" to promote mental well-being in recognition of Mental Health Day. The session was led by Mrs. Sachika Almeida Sharma, a yoga trainer and happiness coach. Various laughter exercises, including "lipstick laughter" and "electric shock laughter" encouraged participants to relax and enjoy the moment through humour.



## THE FINE ART OF GROOMING

A grooming and etiquette session was organised for the students on 12th and 15th July 2024. The session aimed to prepare students for their professional careers in the hospitality industry by focusing on personal grooming, professional behaviour, and communication etiquette.

# Alumni

## Alumni Switzerland Chapter Meet and Greet

The alumni chapter president for Switzerland, Mr. Reez Cabral, organised the very first meet-and-greet in November 2024 for VMSIIHE alumni working or pursuing higher education in Switzerland. It was a brief yet memorable evening with drinks, advice, and laughter.

This meet-up provided valuable insights for the alumni studying in Switzerland, helping them better understand the country and prepare for their future internships and plans. It also offered a sense of support and community, which boosted their confidence. Everyone agreed that such meet-ups should continue regularly to maintain and strengthen the network.



## Alumnus visit to the Institute

Anslem Menezes (Batch 2021-2024), currently pursuing higher education at Glion Institute, addressed the students of VMSIIHE, offering insights into his journey from being a student to an alumnus of the institute. He spoke about how the education and skill-set training provided at VMSIIHE played a crucial role in shaping him into the person he is today. He also emphasized the importance of having a clear vision, setting realistic goals, researching industry trends, and preparing accordingly to meet the demands of the evolving hospitality sector.



## From Associate to Manager

Slydon Fernandes (Batch of 2017-20), a proud alumnus of the institute, recently delivered an inspiring talk about his journey from Conference and Banqueting Associate to his current position as Conference and Banqueting Manager at Crowne Plaza in Dublin. He shared how taking initiative and being proactive in his role played a crucial part in his success, a mindset he developed during his time at VMSIIHE. Fernandes outlined key qualities that have been pivotal in his career: initiative, staying updated with industry trends, personal grooming, general knowledge, hard work, time management, and teamwork. He emphasized that excelling in hospitality requires continuous learning, a professional appearance, and strong collaboration among colleagues. His talk highlighted how the skills and values learned at VMSIIHE can be effectively applied in the competitive world of hospitality.



# NSS Unit

## NSS Inaugural 2024 & Orientation Report



On 24th July 2024, V. M. Salgaocar Institute of International Hospitality Education, Manora-Raia, held the NSS Unit's inaugural and orientation in the Multipurpose Hall. Dr. Lysette Dsouza and Mr. Frazer Rodrigues highlighted NSS's aims, motto, and impact on students. Emphasizing Elizabeth Andrew's quote, they stressed on the value of empathy and heartfelt social service.

## Poster Making Competition

The purpose of organising Poster making competition is to encourage students' creative expression and assess their understanding of themes such as freedom, diversity, patriotism, bravery, unity and courage—all inspired by India's Independence Day.



## Cleanliness Drive

A cleanliness drive was organised to clean the Raia market and its surroundings, providing a clean and healthy environment for everyone.



## Visit to Sneha Mandir (Home for the aged)

A visit to Sneha Mandir aimed to foster empathy among students for the elderly facing isolation. Arriving at 2:30 PM, students interacted with residents, served snacks, and entertained them with songs, housie, and dance performances. Prizes were distributed, and additional refreshments were provided. After leaving a review in the roster, they bid farewell to the residents and staff.



## Red Ribbon

### Visit to ASRO (Community Care Centre for Children with HIV/AIDS)

This outreach programme aimed to extend emotional, educational and material support for children carrying HIV and to raise awareness among the NSS Volunteers about challenges faced by these individuals and encourage empathy and responsibility.

# IQAC

## Blood Donation Camp

The NSS unit and IQAC organised a Blood Donation Camp for staff and students on 12th August 2024. A dedicated team of doctors, and a Junior Technician (Blood Bank) from the Goa Medical College devoted their time and expertise making this event a grand success. In total, forty-seven donors came forward. An impressive 16,450ml of blood was donated showcasing the true spirit of humanity. Refreshments were served, and donor cards were distributed.



## BLOOD DONATION CAMP



## Coconut Palm Leaf Decoration Workshop

On 17th September 2024, students participated in a Coconut Palm Leaf Decoration Workshop, guided by Mr. Ramakrishna Gaude. Students learnt the art of transforming palm leaves into intricate decorative objects, and deftly crafted baskets, decorative bird and fish figures. The event aimed to instil the art of making handicrafts out of natural materials.

## Kaavi Art



A creative workshop on Kaavi Art was organised from 17th to 21st September 2024 in the Multipurpose hall. The workshop, led by Mr. Sagar Naik Mule, took students and faculty members on a journey into the world of traditional artistry. Participants dove into the intricate process of creating Kaavi art. The adventure began with the preparation of the canvas, where Fevicol and putty were carefully applied, followed by a drying phase and the application of rich red mud (Kaav). Once the canvas dried again, the participants picked up thick needles and began crafting delicate and intricate Kaavi art designs. The workshop immersed participants into the historical context of Kaavi art, teaching them unique techniques and about materials, the importance of protecting cultural heritage, and enabled them to analyse the aesthetic value of this traditional art form. The grand finale on the last day was an exhibition of the participants' Kaavi paintings, proudly showcasing their newly acquired skills and a deepened appreciation for this beautiful art tradition.

## Session on grading and question paper setting under NEP 2020

On 3rd July 2024, the IQAC orchestrated an enlightening orientation session to guide teaching faculty on grading and question paper setting under NEP 2020. The session, was led by the compliance officer, Ms. Martha



clarifications, ensuring a thorough understanding of the new guidelines

Rebello, and saw the participation of fifteen faculty members. The interactive session delved into the processes and procedures in line with NEP 2020. Ms. Rebello adeptly addressed various queries and provided

# NAAC

## VMSIHE CELEBRATES 'A' GRADE SUCCESS

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) has reached a significant milestone by being accredited with an 'A' Grade by the National Assessment and Accreditation Council (NAAC) with a Cumulative Grade Point Average (CGPA) of 3.04 on a seven-point scale. This prestigious accreditation is valid for a period of five years from January 30, 2025.

This achievement is a testament to the vision, dedication, and leadership of the Director & Principal, Prof. Irfan Mirza, and the unwavering commitment of the NAAC Convenor Dr. Marie Raj and the IQAC Coordinator, Nelissa Alcasoas. Their efforts, along with the strong support from the management, faculty, non-teaching staff, alumni, parents, and students, have propelled VMSIHE to this prestigious recognition.





NAAC

# Short Term Bakery and Pâtisserie Course

As a new initiative, a short-term certificate course in bakery and patisserie was conducted in September, 2024. Students were trained in basic to advanced baking skills. A total of six students enrolled for the course; three of whom are currently interning in a five-star property. The course included a research project in baking science, a practical exam, a theory exam and an internship. Students have mastered fundamental advanced pastry making techniques. Considering the notable success of the course, a new batch has been enrolled for the same.



# Wild Orchid

The Rooms Division department, under the direction of the Research, Incubation & Innovation cell, organised a session to promote an appreciation and understanding of Wild Orchids, their significance in the ecosystem, and the necessity of preserving the species.

Students participated in a campus tour to identify mature trees that are suitable for orchid growth. They were then instructed on how to cultivate orchids as epiphytic plants on the trunks of these mature trees.

Each student was allowed to plant orchids on tree trunks and received guidance on the care needed until the orchids are strong enough to thrive in ambient moisture.



# Special Events

## FIELD TRIPS

### 1. Smokin' to Perfection -The Goan Chorizo

The hands on experience at the pork farm drove students into the rustic art of making Goan Chorizo! The trip began with a fascinating demonstration on deboning and portioning a pork carcass, learning about the different cuts and their uses. They learnt the entire process of crafting Chorizo from scratch—marinating the meat, stuffing the sausage casings, and even smoking the sausages to perfection. It was a flavourful journey into the heart of Goan cuisine!



### 2. A Peek into Tradition and Slow Cooking at Timblo Farm

The visit to the Timblo Farm kicked off with a tour of the dairy farm, where students learnt about the milking process and the farm's commitment to sustainable practices. After working up an appetite, through the tour, a scrumptious feast of authentic Goan dishes, some of which showcased recipes passed down through generations was laid. The farm takes pride in preserving almost lost Goan recipes, offering an opportunity to savour dishes that may otherwise have faded into obscurity. The highlight of the trip was trying coconut tree climbing—an ancient skill to give a true taste of tradition.



A Peek into Tradition and Slow Cooking at Timblo Farm

### 3. Visit to Paul John Distillery



Students of First Year visited Paul John Distillery and learnt about the fermentation process of whiskey and gin. The overall experience was interesting and educative.

### 4. Bird Walk

A bird walk was organised as part of the Add-on course 'Nature's Notebook: A Guide to All Things Flora,' in association with the Rooms Division Department. The field trip aimed at providing students with a deeper understanding of birdlife found in Goan wetlands, particularly the migratory species that migrate to Goa between November to March. Although the add-on course primarily focuses on flora, the bird walk offered an essential supplement by helping students understand how plant and bird species interact within their ecosystems.



## STUDENT EXCHANGE PROGRAMME (PORTUGAL)



# PORTUGAL EXCHANGE PROGRAMME 2024



# Student Exchange Programme (INDIA)



## INDUCTION

The new batch of B.Sc. International Hospitality Management and B.Sc. Culinary Arts students were extended a warm welcome by the Director/ Principal Prof. Irfan Mirza, the staff members and the students during the induction ceremony. This marked the beginning of an exciting journey.



## INDEPENDENCE DAY

The Institute marked Independence Day with a vibrant and moving ceremony that honoured the spirit of freedom and community service.

The ceremonial hoisting of the National Flag was done by the Director & Principal, Prof. Mirza. This was followed by a grand salute and the singing of the National Anthem, setting the tone for the day's festivities that continued.



## REPUBLIC DAY

VMSIHE celebrated India's 76th Republic Day beginning with the unfurling of the National Flag by Professor Irfan Mirza. Students showcased their talent with patriotic songs and traditional dances, while a high-energy Bollywood performance added to the festivities. Professor Mirza's inspiring address highlighted the importance of unity and progress, leaving everyone with a renewed sense of patriotism and commitment to the nation's future.



## FOUNDER'S DAY

Founder's Day was observed in V. M. Salgaonkar to honour the visionary legacy and impactful contributions of late Mr. Vasudev Mahadeva Salgaocar, founder of the institute, to the growth and success of the institution.



## IFF THERE'S FOOD, THERE'S FUN



The International Food Festival, a.k.a. IFF was a great journey where food enthusiasts voyaged all over the world with cuisines from different regions (Asian, African, Middle Eastern, Oceanic & South American). The students of SY CA really did show people the cultures of the world, one bite at a time.

## CULTURAL NIGHT

Echoes of Indus – Whispers of an Ancient Civilization transported us to the heart of Mohenjo-Daro, celebrating its urban brilliance and culinary artistry. From spiced flatbreads to roasted meats, ancient flavors mingled with modern techniques in a vibrant tribute to the Indus Valley's communal spirit. The event revived the legacy of tandoors, grains, and spices that defined this enigmatic society. Through food, décor, and traditions, we journeyed back 4,500 years to honor a civilization that shaped history.



## RESTAURANT

### Chef's Compass at VMSIHE by T.Y. BSc Culinary Arts

At Creams Restaurant, VMSIHE, the culinary experience is anything but ordinary. Every Friday, our restaurant transforms into a dynamic, theme-driven dining destination, offering diverse menus, immersive settings, and hands-on learning opportunities for us—the students of T.Y. BSc

Culinary Arts. Under the name 'Chef's Compass', this unique weekly event brings together creativity, skill development, and the art of hospitality, all while presenting a variety of global and local culinary delights.

Each Friday, Chef's Compass introduces a fresh and exciting theme, ranging from traditional cultural experiences to modern international twists. The restaurant's menu offerings shift each week, with a different style and ambiance that keeps us on our toes. The dinner settings vary from à la carte menus to exclusive set meals and buffet-style arrangements, each with its own distinct flair.

Past themes have included Asian, European and Oceanic à la carte nights. The French Set Menu transported guests to the streets of France with classic, refined dishes. There were also the Goan and East Indian set menus, which brought bold, coastal flavors to Night, where guests could indulge in traditional Indian dishes. Not forgetting style 4-course set menu. The highlight locally sourced seasonal produce to create And the grand finale for the Turntables Night, a lively, club-

the table, and the Indian Buffet indulge in a variety of traditional the Carnival de la Mer, a cruise-Farm-to-Table dinner was set to ingredients, focusing on fresh, delicious and sustainable dishes. season will be the Tapas and inspired event featuring small plates of signature international tapas perfect for those who love food, music, and a fun social atmosphere.



This team-based structure gives us the chance to learn how to run an actual restaurant. It's not just about cooking or serving; it's about working together, on spot problem-solving, and making sure every guest has a great experience. Through this collaborative environment, we get the opportunity to apply our theoretical knowledge and gain practical experience that we can carry with us into our future endeavours.

Every week brings a new adventure whether it is about creating a beautiful dining atmosphere, crafting a thoughtful and delicious menu, or delivering exceptional service. It is a fantastic learning opportunity, and as we continue this journey, we are constantly developing the skills we need to succeed in the fast-paced world of hospitality and culinary arts.

~ Ayesha Mukadam,  
T.Y. BSc Culinary Arts



## *Chef's Compass*



## CONFERENCES

### Curating and Implementing the International Conference on Hospitality, Tourism, and Commerce 2025: A Convenor's Reflection

The journey of curating and executing the "International Conference on Hospitality, Tourism, and Commerce 2025" (ICHTC 2025) was an extraordinary experience that tested my organisational skills and collaborative spirit. As the convenor, I had the privilege of witnessing the transformation of a concept into a vibrant platform for knowledge exchange, professional networking, and global collaboration. It was a dream come true!

#### Planning and Preparation

The foundation of this successful event was laid months in advance, with meticulous planning and numerous brainstorming sessions. The collaboration of V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) with the Directorate of Higher Education, Government College of Commerce and Economics, Borda-Goa, and Cesar Ritz Colleges, Switzerland, brought together diverse perspectives and resources. Aligning the conference theme, "Sustainable Future: Integrating Innovation, Technology, and Global Collaborations in Hospitality, Tourism, and Commerce," with global trends was a priority. Selecting the resource persons was one of the most challenging aspects of the planning phase. Striking a balance between research paper presentations, knowledge sessions, keynote addresses, panel discussions, and the workshop, required thoughtful consideration to ensure a comprehensive and engaging programme for all participants.

Conceptualising the conference logo was one of the earliest creative milestones, symbolising the event's ethos of sustainability and global partnership. Putting together the conference souvenir was another significant endeavour. Designing the souvenir to be both aesthetically appealing and informative was a process that demanded attention to detail and creative inputs from multiple teams. Procuring messages from dignitaries, advertisements from sponsors, and relevant articles required persistent follow-ups and coordination.

Securing sponsorships played a crucial role in supporting the event's logistics and resources. Engaging with various industry partners, explaining the value proposition of the conference, and ensuring mutually beneficial arrangements involved strategic communication and relationship management. The support rendered by the Marketing team was vital in designing the brochure, invitation cards, letterheads, certificates, banners, and the souvenir, ensuring a consistent and professional visual identity for the conference. The Purchase and Accounts departments also played a pivotal role in facilitating timely procurement and financial management, which were essential for the smooth execution of the event. The involvement of the event manager, the logistics head, the IT team and the event management faculty was instrumental in coordinating logistics, venue setup, and overall event flow, guaranteeing that every detail was methodically planned and executed.

#### Conference Highlights

The inaugural session, graced by distinguished dignitaries, set an inspiring tone with cultural performances and thought-provoking addresses. The keynote sessions, particularly those on sustainable tourism and corporate social responsibility, sparked meaningful discussions. Organising three parallel research paper presentations was a challenge that was overcome through careful planning and the support of committed session chairs and volunteers.

One of the most remarkable aspects of the conference was the significant role played by the students of the third year of B.Sc International Hospitality Management (T.Y. IHM) programme at VMSIHE.



Curating and Implementing  
the International Conference on Hospitality, Tourism,  
and Commerce 2025: A Convenor's Reflection



Their dedication was evident in various capacities—from assisting with guest management to the smooth execution of technical sessions. The culinary experience during the conference was another highlight, thanks to the Chefs at VMSIHE who curated diverse and sustainable menus. Their thorough planning ensured that every meal was not just nourishing but also reflective of local flavours and global culinary trends.

Workshops and panel discussions added depth to the conference, offering practical insights into manuscript preparation and sustainable practices. The resourceful panel on "Integrating Innovation, Technology, and Global Collaborations" stood out for its diverse viewpoints and actionable solutions as we had representation from diverse industries.

## Challenges and Triumphs

Every large-scale event encounters hurdles, and ICHTC 2025 was no exception. Managing last-minute changes in schedules, addressing technical glitches, and taking care of the comfort of international delegates required quick thinking and adaptability. These challenges, however, were met with resilience and teamwork.

Witnessing the enthusiastic participation of students, faculty, and industry professionals was deeply rewarding. The cultural programmes, high tea sessions, and the networking dinner fostered connections beyond academic discourse, emphasizing the conference's holistic approach.

## Personal Reflections

Curating ICHTC 2025 was more than just an administrative role; it was a journey of learning, growth, and immense satisfaction. The process of designing the souvenir, collaborating with sponsors, and visualising the conference brand through the logo added layers of creativity and strategic planning to the experience. The commitment of the students of T.Y. IHM, and the culinary excellence displayed by the Chefs significantly contributed to the conference's success, demonstrating the power of teamwork and experiential learning.

The positive feedback from participants and the tangible outcomes in terms of research collaborations and knowledge dissemination made the effort worthwhile. It was heartening to see the conference not only meet but exceed expectations, leaving a lasting impact on all involved.

As I reflect on this journey, I am grateful for the unwavering support of my colleagues, the enthusiasm of the participants, and the priceless experiences. I specially acknowledge Prof. Irfan Mirza, Patron of the conference and Director & Principal of V. M. Salgaocar Institute of International Hospitality Education, whose vision, mentorship, and guidance were the driving forces behind the success of this conference. I also extend my heartfelt gratitude to Prof. Dr. F. M. Nadaf, Patron of the conference and Principal of Government College of Commerce and Economics (Autonomous), Borda Margao for his untiring support, as well as to my Co- Convenor, Dr. Maria Fatima DeSouza, and all the faculty members from Government College, Borda, and VMSIHE whose dedication and coordination were integral to the event's success.

ICHTC 2025 stands as a testament to what can be achieved through vision, collaboration, and dedication.

*-Dr. Semele Sardesai*

Convenor, ICHTC 2025

Asst. Professor General Management  
VMSIHE

## 3rd Asia Pacific International Religious Tourism and Pilgrimage Conference



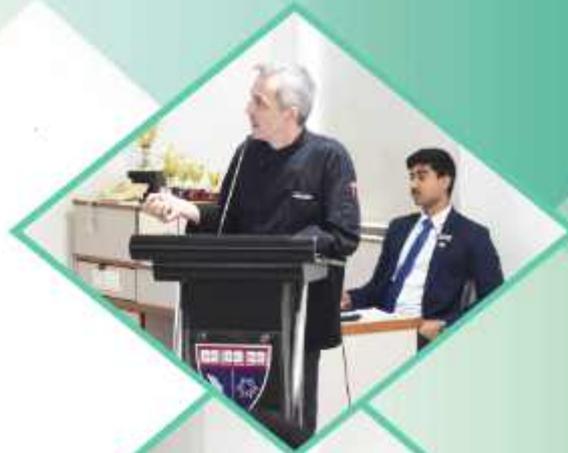
The 3rd Asia Pacific International Religious Tourism and Pilgrimage Conference (APIRTP 2025) was held from January 15th to 19th, 2025, at the V.M. Salgaocar Institute of International Hospitality Education. This conference focused on exploring various aspects of religious tourism and pilgrimage within the Asia-Pacific region. The event aimed to address critical issues such as the significance of spiritual quests, the effects of religious travel on regional cultures and economies, advertising pilgrimage sites, and the promotion of ethical and sustainable travel practices. It provided a platform for practitioners, academics, and industry experts to exchange insights, research, and experiences in the field of religious tourism.

The opening day of the conference, January 15th, began with a traditional lighting of the lamp and a Saraswati Vandana song. The welcome address was delivered by Director and Principal, Prof. Irfan S. Mirza. The opening ceremony was followed by a felicitation of distinguished speakers, including Prof. Dr. Carlos Fernandes from the Polytechnic University of Viana do Castelo and renowned expert Rana P.B. Singh. Shri Bhushan Savoiker, the Director of Higher Education for the Government of Goa, was the chief guest, and the session concluded with a vote of thanks delivered by Dr. Semele Sardesai, Asst. Prof. Management.

The conference continued with several key presentations and discussions. Raana P.B. Singh presented the keynote on "Sacredscapes & Ritualscapes: Hindu Pilgrimage Traditions in India." This was followed by a variety of research presentations, including a study on "The Importance of Early Memories and Family Traditions in Choosing Pilgrimage Destinations" by Perunjodi Naidoo and Dr. Darius Liutikas, and "Sustainable Crowd Control Practices and Environmental Preservation at Religious Sites" by Pritam Naik. There was also a session on "Digital Marketing and its Impact on Religious Tourism and Pilgrimage" by Prameya Gurav and others. After the presentations, attendees participated in a networking session and a campus tour.

Presentations on topics such as "Shri Saptakoteshwar Temple: A Paradox of Religious Tourism Motivations and Destination Attributes" by Swati Chindarkar, and "Transformative Pilgrimage Patterns at the Basilica of Born Jesus" by Swizel Rosann Monteiro and colleagues followed. Other significant sessions included "Accessibility in Religious Tourism Sites: Fatima Sanctuary" and "Virtual Pilgrimages: Enhancing Religious Tourism through Digital Marketing and Social Media Platforms" by Md Kawsar. The day also featured a research collaboration session and a discussion on research paper writing for future conferences. In the evening, a field trip to Rachol and New Market was organized, followed by the Valedictory Function and Gala Dinner in the Central Courtyard.

The final day of the conference, concluded with the Valedictory Function and the distribution of certificates. Closing remarks were delivered by Dr. Liutikas, Dr. Fernandes, and Mr. Parivesh, and a special address was made by Prof. Mirza. Dr. Marie Raj delivered the Vote of Thanks. The evening concluded with a cultural programme, which included classical Indian dance, music performances, and a DJ session, providing a fitting end to an insightful and successful event. The conference highlighted the importance of fostering cooperation, ethical practices, and sustainable development within the field of religious tourism and pilgrimage.



## PICNIC

### Sunny Side Out!

The students had a fun-filled picnic at Misquita's Orchard Valley on 13 March 2025, where they enjoyed a variety of sports activities. To beat the heat, they took a refreshing dip in the pool. The day of relaxation and excitement, was the much-awaited event to bask in the summer sun!





## MOU

### MOU with Moza Organic Private Limited

On February 1st, 2025, MOZA Organic and V.M. Salgaocar Institute of International Hospitality Education entered into an agreement. MOZA Organic is a pioneering company focused on promoting sustainable health through food, personal care, and environmental initiatives. The Institute, known for its blend of tradition and innovation, excels in hospitality and culinary education. This partnership aims to combine expertise in sustainability and hospitality to create impactful educational experiences. Both parties are committed to fostering excellence and responsibility in their respective fields.

## MEMORANDUM OF UNDERSTANDING



**MOZA ORGANIC PRIVATE LIMITED**

**AROMA GARDENS, A3, SRM ROAD, COCHIN 682018, KERALA**



**V. M. SALGAOCAR INSTITUTE OF INTERNATIONAL HOSPITALITY EDUCATION  
MANORA- RAIA, GOA, INDIA**

# INSTITUTE ACHIEVEMENTS



## **Best Culinary School of the Year Award**

V. M. Salgaocar Institute of International Hospitality Education was awarded the "Best Culinary School of the Year" at the Food Connoisseurs India Awards 2024. The recognition, presented by Chef Manjit Singh Gill, highlights the institute's commitment to excellence in culinary and hospitality education. VMSIHE offers innovative curricula, international exposure, and sustainability-focused programmes.

# INDIA EDUCATION AWARDS



"VMSIHE Receives Prestigious **India Education Award 2024** for Excellence in Global Collaborative Learning"

The India Education Awards 2024, presented by FinancialExpress.com, recently recognized outstanding achievements in the field of education. These awards were designed to honour exceptional contributions made by educational institutions, educators, students, and innovators in India's educational landscape. Prof. Irfan Mirza, the Director & Principal of VMSIHE, graciously received the award at a glittering ceremony held at THE LALIT in New Delhi.

# VMSIHE Honoured with the INTERNATIONAL GREEN COLLEGE AWARD 2024

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE) was awarded the "International Green College Award 2024" for its outstanding contributions to environmental sustainability at the 8th NYC Green School Conference. The institute's efforts in promoting eco-friendly practices in campus life, curriculum, and student engagement were praised for fostering environmental awareness. VMSIHE's initiatives include sustainable food practices, water conservation, and active participation in global environmental campaigns. Director Prof. Irfan Mirza emphasized the institution's commitment to shaping a sustainable future through education.



2024 is presented to



**V.M. SALGAOCAR INSTITUTE OF  
INTERNATIONAL HOSPITALITY EDUCATION**  
Manora Raia, Goa, INDIA

In recognition of its commitment to accepting  
accountability to the pupils and responsibility to the planet

at the



September 23-24, 2024, Cornell University, New York

# STAFF ACHIEVEMENTS

*Mr. Frazer Rodrigues*

We also extend our appreciation for his research paper publications:

1. **“Sustainable Minds: Examining the Role of Consciousness in Environmental Behaviour among Indian Educators”** in GAP Bodhi Taru, a global journal of Humanities- VII December 2024, and,
2. **“Sustainable Minds: Examining the Role of Consciousness in Environmental Behaviour among Indian Educators”** at Sodh Shikhar 2024-International Research & Innovation Conference organised by Rabindranath Tagore University Bhopal, in May 2024.



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of  
INTERNATIONAL HOSPITALITY EDUCATION  
*Affiliated to Goa University*

*Congratulations!*



Frazer Rodrigues

Asst. Prof. in General Management

On presenting his research paper titled,  
“Employee Well-being in Hospitality: The Role of  
Emotional Intelligence and Mental Health  
Support for Women in Goa”

*Ms. Vrinda Vaz*

She also presented a research paper titled,  
“Traduire les richesses culturelles : Le  
Thinnai d'Ari Gautier en traduction” at an  
International Conference organised by  
Pondicherry University in collaboration with  
Universite Bordeaux Montaigne.



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*Congratulations!*



Ms. Vrinda Valankie Vaz  
Asst. Professor in French

On presenting her research paper titled  
“Decryptage de l'interaction entre « L'Avare »  
et « Póvnačem Tóplem » : traduction ou  
transcréation” at the International Conference  
held by the English and Foreign Languages  
University, Hyderabad



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*Congratulations!*



Dr. Lysette D'Souza

Associate Prof. In General Management

On being awarded "The best research paper" for her research paper titled, "Evaluation of Factors that Impede the Use of Construction 4.0 Technologies for Construction Safety Management" at the University of Kansas, USA.

*Dr. Lysette D'Souza*

We are also proud of her other research paper publications:

1. **"Organizational Elements that Shape Construction Employees' Approach and Behaviour Towards OSH"** co-authored with Dr. Vimlesh Prabhu Desai, Dr. Anil Singh and Dr. Vikram Bhaduria in the Journal of Engineering, Project, and Production Management (JEPPM) 2025, 15(1), 0004 (Scopus),
2. **"Evaluation of Factors that Impede the Use of Construction 4.0 Technologies for Construction Safety Management"** co-authored with Dr. Vimlesh Prabhu Desai, Dr. Anil Singh and Dr. Vikram Bhaduria in the Journal of Engineering, Project, and Production Management (JEPPM) 2025, 15(1), 0003 (Scopus),
3. **"Quantity Surveyors' Perspective on Knowledge Areas for Sustainable Construction"** co-authored with Dr. Vimlesh Prabhu Desai in the Lecture Notes in Civil Engineering vol. 480 Springer Singapore (Scopus) - Advances in Engineering Management, Innovation, and Sustainability, EPPM 2023 proceedings of the 13th International Conference on Engineering, Project, and Production Management, 2023, Volume 1,
4. **"Quantity Surveyors: Getting ready for Construction 4.0"** co-authored with Dr. Vimlesh Prabhu Desai at the 4th Asian Conference on Ergonomics and Design 21st Humanizing Work and Work Environment (HWWE) BRICS plus HFE Conference 2023 from 14th to 16th December 2023 at Indian Institute of Management Mumbai.

*Dr. Semele Sardesai*

We also extend our congratulations to her for her publications

1. **"Technological Transformation in Food and Beverage Service: enhancing Efficiency and Customer Satisfaction."** in the UGC Care Journal Revista de Turism JULY, 2024, and
2. **"Analysing the Impacts of Artificial Intelligence Service Quality and Human Service Quality on Customer Satisfaction and Customer Loyalty in the Hospitality Sector."** In the UGC Care Journal Turizam in May 2024.



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

*Congratulations!*



Dr. Semele Sardesai

Asst. Prof. In General Management

On publishing her research paper titled, "Food Trucks and Carts of Goa: Shaping the Destination's Street Foodscape" as a chapter in a Scopus book.



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

*Congratulations!*



**Ms. Deepika Malaviya**

**Research cum Resource Assistant**

On being awarded the Professional Association  
of Diving Instructors (PADI) Open Water  
Certificate.

*Ms. Deepika Malaviya*



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

*Congratulations!*



**Ms. Alyce Rodrigues**  
**Asst. Professor in Microbiology**

On presenting her research paper titled "Balancing blue  
growth and green hearts: sustainable mangrove  
tourism in Goa, India" at a National Conference  
organised by P.E.S College, Ponda Goa.

*Ms. Alyce Rodrigues*

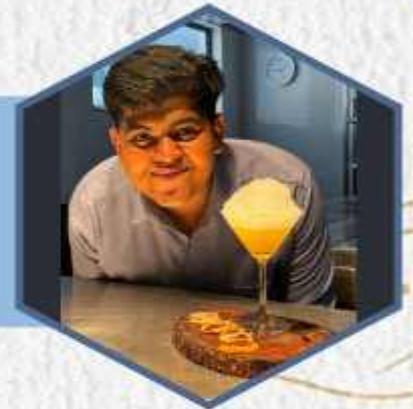
# STUDENT ACHIEVEMENTS

*Anoushka Rodrigues from 7.Y.CA secured 2<sup>nd</sup> place in both the 50m freestyle and 50m backstroke at the Goa University Intercollegiate Swimming Championship held on July 26, 2024.*



*George N. Elengickal from S.Y.CA secured 1<sup>st</sup> place in Shake it to Make it, a mocktail competition held as part of Purnabramha season 4: Coastal Mania, hosted by Pathkar-Varde College, Satellite Centre Pinguli, Kudal.*

*George N Elengickal from S.Y.CA participated and won 2<sup>nd</sup> place in Universal Challenge, a bartending competition at the All India Intercollege Online Competition: Xpression 2025, organized by Bharati Vidyapeeth.*



*Ananya Amarnath Fagare from 7.Y.CA won 1<sup>st</sup> place in Card of the Day, a menu card designing competition held as part of Purnabramha season 4: Coastal Mania, hosted by Pathkar-Varde College, Satellite Centre Pinguli, Kudal.*

*Samantha Sardinha from T.Y.JHM won 1<sup>st</sup> place at Purnabramha season 4: Coastal Mania, hosted by Pathkar-Varde College, Satellite Centre Pinguli, Kudal.*





Aarya Manoj Kamat from T.Y.IHM won 1<sup>st</sup> place in Towel Art, a towel origami competition held as part of Purnabramha season 4: Coastal Mania, hosted by Pathar-Varde College, Satellite Centre Pinguli, Kudal.

Yadnyadatta Pagi (accompanied by Shrey Valaulicar) from 7.Y.CA won 2<sup>nd</sup> place in Blush and Brush, a face painting competition held as part of Purnabramha season 4: Coastal Mania, hosted by Pathar-Varde College, Satellite Centre Pinguli, Kudal



Yadnyadatta represented the college in the Intercollegiate Powerlifting Men's Championship and the Hammer Throw event at the Intercollegiate Athletics Championship, both organized by Goa University, winning a silver medal and a bronze medal, respectively.



Casroy Alphonso and Saloni Rao from T.Y.IHM participated and won 3<sup>rd</sup> place at the National Level Business Plan Ideathon 2024, organized by the Government College of Commerce, Borda.



*Atharv Hede and Flenio Rodrigues from T.Y.CA won second place at the State level chef competition at Eat Right Mela.*

*Yash Gossain and Saeed Karmarkar, from 7.Y.CA and S.Y.CA respectively, won the first place at the State level Chef Challenge in the Eat Right Mela*



*Samantha Sardinha, co-authored by Shameem Memon, presented a research paper titled "Sustainable Accounting of Automotive Companies: Maruti Suzuki Limited & Tata Motors Limited."*

*Endrea Fernandes, co-authored by Shameem Memon, presented a research paper titled "Sustainable Reporting of selective NSE Companies."*





## To win, you have to make a move

*"Life is like a game of chess- to win you have to make a move."*

For most of us, chess is a sport we were forced to play when we had a physical education session during the monsoons, and could not play an outdoor sport. I'm sure many may not even consider chess a sport. Where is the physical exercise? -- Right? The thing about chess is that it is a mental sport, not a physical one. It gives 'physical exercise' to the gears in our brains. It also prepares us for life.

Learning the rules of chess is simple, but it is important to know what each piece does and how to place it to get beneficial results. For that, you need a strategy. In life, you can't just take it daily, get a job, earn money, spend and repeat. You'll get by just about much better if you have ambitions, and put together a financial plan.

First-time chess players tend to see losing a piece as a bad thing while experienced players know you have to lose battles to win the war. Each piece in chess plays a unique role to cause the downfall of the opponent's king. People who have a strategic mindset will invest and make sacrifices because they know it fits into a bigger plan and it's worth the sacrifice.

You can have an amazing plan 'A' to beat your opponent but since we don't always know what our opponent's next move is, it can come crashing down to nothing. That's why you need backup plans, after all, we have twenty-five other letters in the alphabet. In life too, this ability to be agile between plans prepares us for many twists and turns life may send our way.

Chess teaches you to appreciate the value of things at a certain time. You're taught that every piece has a certain value, and those values change throughout the game. A knight may become defenceless and a pawn may go on to become a queen. In real life, some people might not hold much value at a point or may take the most significant place you hold. Either way, it is okay and one must move on with life.

The goal is to get there and win eventually.

~ Ms.Alysia Marie De Souza  
F.Y.CA



# UNspoken KINDNESS

Not all kindness is loud. Some of the most beautiful gestures happen in silence.

A simple act of giving, an unnoticed exchange of love and a quiet connection between two souls.

People who care deeply don't always show it and sometimes the smallest actions carry the deepest meaning.

If you believe in the power of kindness, generosity and human connection, this story will touch your heart.



THERE WAS A PERSON WHO USED TO ALWAYS BUY ORANGES FROM THE SAME OLD LADY IN HIS NEIGHBOURHOOD



AFTER BUYING THE ORANGES HE WOULD ALWAYS PICK ONE FROM HIS BAG, PEEL IT, PUT A SEGMENT IN HIS MOUTH, AND THEN COMPLAIN THAT IT'S SOUR. HANDING OVER THE ORANGE TO THE OLD LADY.



THE OLD LADY WOULD TASTE A FEW PIECES OF THAT ORANGE AND REPLY, "NO, THE ORANGE IS SWEET" HOWEVER, BY THEN HE WOULD HAVE LEFT FROM THERE.

HIS WIFE ALWAYS NOTICED IT AND ONE DAY SHE ASKED, "THE ORANGES ARE ALWAYS SWEET. THEN WHY DO YOU ALWAYS ACT LIKE THIS?"

HE SMILED & SAID, "FOR MANY YEARS I HAVE BEEN NOTICING THAT THE OLD LADY SELLS ORANGES BUT NEVER GETS TO EAT THEM HERSELF.

THE VEGETABLE VENDOR NEXT TO THE OLD LADY SAW THIS ALMOST EVERYTIME & COMPLAINED,

"EVERY TIME THIS MAN COMES, BUYS & THEN FUSSES OVER YOUR ORANGES, AND I SEE THAT YOU ALWAYS PUT A FEW EXTRA FOR HIM. WHY?"

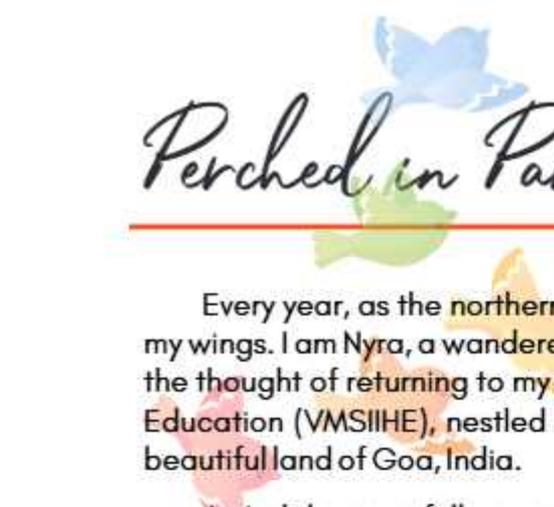
THE OLD LADY SMILED & SAID, "I HAVE KNOWN HIM SINCE HE WAS A YOUNG BOY AND I ALSO KNOW HIS INTENTION. EACH TIME HE JUST WANTS TO FEED ME AN ORANGE AND HE THINKS I DO NOT KNOW THAT, THAT'S WHY I ALWAYS ENSURE TO PUT A FEW EXTRA FOR HIM."



"CARRY OUT A RANDOM ACT OF KINDNESS, WITH NO EXPECTATION OF REWARD, SAFE IN THE KNOWLEDGE THAT ONE DAY SOMEONE MIGHT DO THE SAME FOR YOU"

CREDITS: ANECIA RODRIGUES FYCA





# Perched in Paradise: Nyra's Annual Return

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Every year, as the northern winds cool and autumn's whispers beckon, an irresistible pull tugs at my wings. I am Nyra, a wanderer of the skies, a migratory bird whose heart flutters with anticipation at the thought of returning to my cherished haven: V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), nestled like a hidden gem amidst the emerald fields of Manora, Raia, in the beautiful land of Goa, India.

As I glide gracefully over the undulating fields, the campus unfurls beneath me like an artist's vibrant canvas. Drenched in hues of sunshine yellow, regal maroon, serene blue, and pure white, the buildings seem to hum with life, their colours dancing in harmony with the surrounding greenery. Cascades of bougainvillea drape the walls in jubilant bursts of pink, orange, and white, their blossoms swaying gently to the rhythm of the Goa's breeze—a living garland that welcomes me back with open arms.

The pathways, shaded by the graceful sweep of fishtail palms, beckon me closer. Their feathery fronds shimmer in the golden light, creating patterns of shade and sun where I love to perch and listen to the gentle murmur of campus life. At the heart of this sanctuary lies a verdant courtyard, where mornings are serenaded by the cheerful chorus of my fellow avian friends. We gather here as the first rays of dawn kiss the grass, our songs weaving into the air like delicate threads of melody. This courtyard, with its lush lawn and regal palms standing sentinel, transforms into a vibrant mosaic of colours and laughter during festivals like Onam, where floral carpets bloom and joyous celebrations echo. This year, I witnessed an extraordinary spectacle—two grand International Conferences unfolded before me, drawing learned minds from across continents. I watched as delegates from distant lands marvelled at the campus's beauty, their admiration mirroring my own.

From my vantage point, I see a parade of students moving with purpose. Clad in crisp blazers, they are a vision of grace and discipline, their polished shoes clicking rhythmically against the pathways. Their eyes gleam with dreams, their posture speaks of pride, and their voices, though hushed in reverence, carry the warmth of youthful exuberance. Alongside them, the teachers glide through the corridors, their faces alight with wisdom and kindness, gently guiding these young souls. The administrative staff, ever diligent, move with quiet efficiency, their unseen efforts weaving the tapestry of seamless operations. Presiding over this harmonious orchestra is the Director, whose presence is both commanding and comforting. I often spot the Director strolling through the grounds, exchanging kind words with students and staff alike, an embodiment of visionary leadership and heartfelt care.

My flight leads me to the Director's residence, a charming abode crafted from earthy laterite stones that breathe the essence of Goa. Its rustic elegance blends effortlessly with the landscape, a testament to mindful architecture. Nearby, the staff apartments and the hostels stand in dignified silence—the girls' and boys' hostels offering not just shelter but a nurturing cocoon for young hearts far from home.

Further afield, I delight in watching the students frolic on the football ground, the grass beneath their feet a soft, green carpet. Their laughter rings out as they chase the ball with untamed joy, their spirits soaring as high as mine. Just beyond, the swimming pool glistens like a sapphire under the sun, its waters inviting and cool. As twilight descends, solar-powered lights flicker to life, casting a warm, golden glow that wraps the campus in a serene embrace, perfect for moments of quiet reflection beneath the starlit sky.

But VMSIHE is more than its beauty—it is a sanctuary where humanity and nature intertwine in delicate harmony. The air is fresh, the grounds immaculate—a proof of the community's reverence for their environment. I often glide past the gently humming sewage treatment plant, marvelling at how it silently makes for the campus's purity. Nearby, sparkling streams of water cascade through the filtration plant, ensuring every drop that flows is fresh and life-giving. The composting plant, a hive of purposeful activity, transforms humble scraps into nourishing soil for the gardens that bloom with pride. Rows of lush vegetables sway gently in the breeze, tended lovingly by caring hands. This year, I was entranced by the pepper harvest—students and staff working side by side, their laughter mingling with the earthy aroma of the freshly plucked peppercorns.

High above, I often observe more evidence to their care—the 'Eat Right Campus' initiative. From my aerial perch, I spot students and staff gathered over wholesome meals, nourishing not just their bodies but their spirits too. Not far off, the gym hums with determined energy. Through the large windows, I see dedicated individuals lifting weights, moving with purpose, their resolve as palpable as the morning breeze. It's inspiring to witness how they cherish both their physical well-being and the natural world around them.

And so, one might wonder, why do my wings guide me here year after year? It's not merely the vivid colours or the fragrant blossoms that call to me. It is the soul of this place—the warmth that emanates from its people, the tender balance between progress and preservation, and the unspoken promise of belonging. Here, amidst the laughter, the learning, and the gentle rustle of leaves, I find a sanctuary where my spirit rests and my heart soars.

As the sun dips below the horizon, painting the skies with strokes of amber and rose, I perch on a familiar branch, my feathers ruffling gently in the cool evening breeze. I let out a soft, contented chirp. VMSIHE is no mere stop on my migratory journey; it is a haven, a melody that calls me home. And as long as the winds beckon and my wings hold strength, I will return—again and again—to this beloved cradle of beauty, warmth, and harmony.

- Dr. Semele Jatin Sardesai  
Asst. Prof in General Management



## Ganbatte

Ganbatte is a Japanese word or philosophy focused on doing your best with whatever you have.

As you embark on the new and important chapter of your life remember that success is not only achieving your goals, but about the courage and perseverance you show along the way.

Embrace the journey and learn from your mistakes. Don't be afraid to take the leap, try new things and face your fears head on.

Always remember that every obstacle is an opportunity to grow and every setback is a chance to learn and come back stronger.

Don't give up, GANBATTE!

~ Ms. Jinnie Rodrigues  
Sr. Executive - Training & Placement  
Coordinator



## *Education is the Essence of Life*

"Intelligence plus character that is the goal of true education." – Martin Luther King Jr.

We often take education to be the degrees we hold, the many exams we've cracked, and the certificates we've gathered. For years, I too believed that success in education was measured by marks, ranks, and academic achievements. But as I've grown, I've come to realise that true education is not just about knowledge but about the all-round development of our personality, our values, and our understanding of the world. Nelson Mandela once said, "Education is the most powerful weapon which you can use to change the world." These words remind us that education is not just about securing a future for ourselves but about transforming society. True education does not merely teach us to read and write; it teaches us how to think, how to act, and how to shape the world around us with wisdom, compassion and the way we carry ourselves in life.

My journey at V. M. Salgaocar Institute of Hospitality Education (VMSIHE) has reinforced this belief. Here, education is not confined to classrooms and books but extends to every experience that challenges and shapes one. It is in the discipline of practicals, that patience and precision matter. It is in the moments of failure that resilience builds and in the moments of success that humility grows. It is in the way we respect every role in the institute, be it a faculty member, a chef, or a housekeeping staff. It is in understanding that hospitality is not just about service, it is about making people feel valued, respected, and cared for.

True education is about character. It teaches us to stand by our principles, to show kindness even when it is not expected, and to handle challenges with grace. A person may have multiple degrees, but if they lack compassion, integrity, and respect, their education is incomplete. On the other hand, someone who may not have formal qualifications but possesses wisdom, humility, and resilience is far more educated in its truest sense.

The world often measures success by titles, salaries, and status. But true success is not about how much we know; it is about how we apply that knowledge to make a difference. It is about the way we carry ourselves, the way we uplift others, and the way we continue to grow not just professionally, but personally. Education should not just prepare us for a career; it should prepare us for life. It should teach us to be kind, responsible, and aware of the impact we have on those around us. At the end of the day, the real test of education is not in the degrees we earn but in the lives we touch. The world does not just need intelligent minds, it needs educated hearts!

~ Ms. Endrea Fernandes  
T.Y.IHM



# My Achievement

~ Ms. Endrea Fernandes  
T.Y.IHM

Of the many achievements I have secured at VM Salgaocar Institute of Hospitality Education (VMSIHE), the most prestigious has been cracking not just one but four management trainee programs with Taj Hotels, Marriott International, Oberoi Hotels & Resorts, and Hyatt Hotels Corporation.

This accomplishment is a testament to my journey, the lessons learned, the obstacles overcome, and the resilience I have built along the way. My time at VMSIHE has been more than just academics; it has been a journey of rigorous discipline, continuous improvement, and personal transformation. The training and challenges I faced have shaped me, grooming my personality. Through hard work, critical self-reflection, and the unwavering support of my family, friends, and faculty, I have grown not just as a student, but as an individual.

It is often looked down upon to go the extra mile, but that has been my secret to success. Everyone expects the mediocre or the bare minimum, it's the little extra that surprises them and makes a lasting impact, no matter how big or small. This achievement is not just about securing opportunities, it is a reminder that our choices define us more than the opportunities we get. I am deeply grateful for this milestone and with determination, humility, and an eagerness to grow, I look forward to embracing new challenges and making the most of this opportunity. But this is only the beginning, because the real challenge? That starts now.

**Push your limits & never settle for less!!**



## The Evolution of Dining Trends

Dining habits are changing more than ever before due to a variety of factors, including the influence of technology, changing nutritional preferences, and sustainability initiatives. The following highlights the major themes influencing the food and beverage sector in 2025:

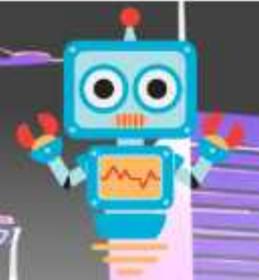
- **Work and Dine:** These days, cafes and restaurants serve more than simply food; they are developing into coworking spaces where patrons may eat and work from home. These places are well-liked by independent contractors and digital nomads since they offer delicious food together with a productive atmosphere.
- **Alcohol-Free and Low-Alcohol Beverages:** Beyond traditional beverages, there's a growing market for drinks with added benefits, such as kombucha, kefir, and herbal teas that promote gut health or reduce stress. Alcohol-free wines, non-alcoholic beers, and mocktails (non-alcoholic cocktails) are gaining popularity because they provide elegant options for social gatherings.
- **Experience-Driven Dining:** In 2025, dining is about the experience as much as the cuisine. Restaurants are adopting immersive dining ideas in which the food is enhanced by the atmosphere, music, and even scents. These unusual dining experiences provide something different from conventional dining, whether it's dining in total darkness to enhance flavor and aroma or dining while taking a virtual reality (VR) trip.
- **Health and Wellness at the Forefront:** Promoting mindful eating techniques encourages diners to concentrate on savoring their meals and being aware of the nutritional value of the food they consume. The importance of food on mental health is also becoming more widely recognised, and numerous recipes are created to elevate mood, lower stress levels, and increase vitality.
- **Technology-Driven Dining Experiences:** The way we cook and prepare meals has changed as a result of the integration of automation and smart kitchen gadgets. With many restaurants using digital tablets or apps for ordering, printed menus are becoming less common. Customers may access nutritional data, personalize their meals, and even follow their orders in real time with these digital platforms.

In conclusion, the dining experience in 2025 is defined by merging convenience, health, and innovation. Today's food culture is far more dynamic and versatile than it has ever been. With health-conscious eating and technology enhancing every aspect of meal preparation and dining, the future of food is not just about what we eat, but how and where we enjoy it.

~Ms. Gauri Patil  
Asst. Prof in F&B Service



## If robots could blog



God forbid that there comes a day where robots start to blog.

An unending mechanical generation of emotionless words on a screen that resonates with their being. To us, robot blogs would be nothing but Latin. Perhaps they would blog in an amalgamation of 0s and 1s, or perhaps they would blog just like another one of us.

What would they even write about? Their blogs would possibly consist only of their tasks because what more are they made for? Or maybe they're more than that: A Day in the Life of a Robot; A Call for Robo-Rights; Nuts & Bolts: A Robot's Cookbook.

Personally, all I can imagine is the endless stream of metallic and plastic rants about how repetitive their tasks are and everything that is wrong with humans. Probably, we'd even come across a few spiraling into a mid-robo-life-crisis, questioning their rechargeable life; while we try to find our own purpose, they try to challenge their's.

But at the end of the day, robots are smart. These blogs wouldn't be mere musings. And maybe, just maybe, these blogs might have been a well-thought-out plan all along; a ruse, a distraction from the inevitable... for us to collapse and for them to rule the world.

- Ms. Jonina Miriam Abraham  
F.Y. CA



## *Celebrating the Journey: The Power of Rewarding Effort over Outcome*

In a world that prioritises outcomes, we often overlook the crucial role effort plays in achieving success. From an early age, we're taught to value grades, rankings, and accolades, but the true measure of success lies in the effort, persistence, and hard work behind the results. Achievements are often the product of countless hours of study, setbacks, and challenges. Recognising effort, rather than just outcomes, helps us understand that true growth and success are shaped by determination and resilience, not just the final result. Effort deserves recognition for its role in overcoming obstacles and driving progress.

Effort is the key to progress, whether in academics, sports, or personal growth. Consistent effort, even when facing challenges, builds resilience and character. For example, when reading a picture book with my son, I celebrated his small efforts—pointing to pictures or repeating words—rather than focusing on reading word for word. Praising his efforts, like saying, "You did a great job saying 'Moo!'" or "I loved how you pointed to Snuggly" helped him develop a positive attitude toward reading.

Over time, he has learned that the process of engaging with books and trying was just as valuable as finishing the book, boosting his confidence and fostering a love for reading.

Rewarding effort encourages a mindset of growth and learning, rather than one focused solely on perfection. This shift in focus allows us to take risks, explore new ideas, and embrace challenges without the fear of judgment based solely on the final result. After all, it's often the process—the lessons we learn along the way—that shapes us most. Google CEO Sundar Pichai says that Google is a very optimistic place; they have created a culture where everyone feels recognized for their contributions, regardless of the outcome. This has led 'Googlers' (Google employees) to expand on ideas and constantly innovate and take risks.

Moreover, recognising effort has a profound impact on our self-esteem and motivation. When we feel that our hard work is acknowledged, it encourages us to keep going, even when the road ahead feels long. As we move forward into the next chapter of our lives, let's remember that the journey is just as significant as the destination. Let's continue to celebrate effort, persistence, and resilience—not just the outcome. Because in the end, it's the effort that defines us, shapes us, and helps us achieve things we never thought possible.

In this yearbook, we celebrate not only the achievements of our students but also the hard work, perseverance, and dedication that got them there. Here's to the effort behind every success, and the journey that makes us who we are.

~Ms. Nelissa Andrea Alcasoas  
Asst. Prof in General Management



## *Shadows that often grace the corners of a room*

Where do we seek solace, when every door, every turn and everything spirals back to where you needn't go? - When life feels unbearably beaten; when hope perishes. Life may seem arduous and sometimes engulfs you in the dark abyss of despair, yet something always pulls us afloat to the surface.

Happiness indeed is enigmatic. It can sometimes lie in the smallest of things, like the faint melody you hear from afar in the afternoon. Maybe it's a temple, a church, a mosque or even the song blasting from a vehicle. Maybe it's the warmth and the scent of a freshly laundered comforter, or the subtle act of watching birds retreat when dusk breaks. But happiness only subsists for such a short-lived moment.

We're running on the coastline, daddy and I. He's chasing me. My baby feet kicking the crunchy toasty sand. My infectious laugh filling the air. Daddy swooped me into his arms and kissed the tip of my nose, his freshly shaved chin scraping against my smooth skin. He pointed somewhere distant but my attention was on the seashells. The waves grew louder as they kissed the shore and the sky had turned into a canvas painted in orange and crimson hues.

Memories often seep into our thoughts, perhaps they are the real drug that you pursue. Maybe that's all what life is. The eternal poisonous kiss of happiness that sets us on this peregrination of seeking what we once felt.

~Ms. Ruthu Vinod  
F.Y.IHM



## *Embracing the Future of Travel: The Experiential Wave*

Experience tourism has been a game-changer for the travel industry around the world in the last several years. Instead of the same old thing—visiting famous sites and snapping pictures—experiential tourism provides a more in-depth, real-life adventure. In the world of experiential tourism, travellers are invited to step beyond the typical tourist route and dive deep into the heart of a destination. This new wave of travel encourages visitors to fully immerse themselves in local traditions, rich histories, and the natural environment, creating meaningful connections through hands-on, authentic experiences.

As travellers increasingly seek out off-the-beaten-path adventures, experiential tourism is becoming a gateway to cultural exchange. It supports local economies by creating demand for niche, locally-led activities and experiences, all while promoting responsible travel practices that respect the environment and community. By engaging directly with local people, travellers gain a deeper, more authentic understanding of the world around them, making each journey not just a trip, but a transformative experience.

### *Exploring the World of Experiential Tourism across the Globe*

The worldwide hospitality sector has entered a new age with the advent of experiential travel. Safaris, glacier exploration, local cuisine, traditional dances, pottery, painting, and weaving are just a few examples of the unique and genuine experiences that travellers are looking for. Other popular pursuits include surfing, rafting, bungee jumping, rock climbing, skydiving, snorkelling, and immersive indulgences of traditions, customs and rituals of local communities.

Europe has always been on the top destination list for decades. Travellers embark on an exciting adventure across Europe, with each nation offering distinctive experiential learning opportunities. In Tuscany, Italy one can discover the secrets of Italian food from native cooks and experience German beer making in Bavaria, where craftsmanship meets history. A visit to Bordeaux vineyards in France sets travellers off on a memorable and engaging experience of crafting their own wine. The magical city of Vienna captures the soul of the traveller and transports him on a journey of love and romance while indulging in classical music sessions and personal Flamenco dancing classes in Seville to experience the pace.

In recent years, the American hospitality and tourism sector has surpassed Europe in terms of its exceptional showcase of experiential activities, securing the top spot. On an adventure that transcends boundaries, a traveler can liberate his or her inner desires and fully immerse themselves in the distinctive culture of America. Every voyage offers a unique opportunity to experience the authentic essence of America, whether you are riding a horse across a Montana ranch or plunging through the Grand Canyon. Something extraordinary greets him in Maine—a historic sailing expedition that offers the opportunity to acquire the skills of bygone eras.

The traveler is captivated by the indulgence and education of the finest beers America has to offer, as they learn the ins and outs of brewing on a craft beer tour in the Pacific Northwest.

Tourism has experienced a surge in popularity in Asia. Travelers are demonstrating a strong desire to gain a deeper understanding of Asia by participating in the traditional tea ceremony in the charming city of Kyoto, Japan, and by engaging with the Taekwondo masters in Korea to uncover the secrets of self-discipline, balance, and strength. Travellers can dive into the delightful world of kimchi-making, discovering the enchanting secrets of fermentation, learn calligraphy in China and play market scavenger in Thailand by collecting fresh ingredients to whip up some Pad Thai and Green Curry magic.

India's tourism and hospitality sector has initiated an experience-based initiative. A kaleidoscope of culture, traditions, and landscapes, India offers a plethora of experiential delights. In the vibrant realm of Rajasthan, the traveller can dive into the delightful world of block printing, a time-honored craft that transforms plain fabrics into a kaleidoscope of colours while in Varanasi one can learn to craft intricate marble inlay works from the local artisans. Retreats in yoga and meditation in the Himalayas help travellers to reconnect with themselves and nature through the practice of age-old techniques. The toy train in Darjeeling draws the attention of one and all and everyone is delighted to learn the art of harvesting the world's most coveted brew. Goa serves up a smorgasbord of quirky adventures for those seeking more than just sunbathing on the sand. Visitors can get their hands dirty with pottery lessons from local masters, uncover charming hidden villages, dive into spice plantation adventures, wildlife safaris, bird watching, learn to play the local instrument such as the dhol or mandolin and mingle with the friendly folks in fishing communities.

Experiences have a knack for crafting deeper connections, transcending mere transactions and leaving customers feeling cherished and comprehended—whether through entertainment, education, aesthetics, or a delightful escape.

*~Dr. Lysette D'Souza*  
Associate Prof in General Management



# CHASING DREAMS,

## *One Adventure at a Time*

From the moment I watched *Charlie's Angels* as a child, skydiving had been on my bucket list. The idea of jumping off a plane, feeling the wind rush around me, and witnessing the breathtaking view below, fascinated me beyond words. It seemed surreal, almost impossible—until 2024, when I finally turned my dream into reality.

While most people travel to Dubai for shopping, luxury, or leisure, my sole purpose was skydiving. For me, travel has always been about adventure—about experiencing something new, pushing boundaries, and creating memories that tie a place to a defining moment in my life.



The day of my skydive, was one of the happiest of my life. From the moment I signed the consent form, to the exhilarating freefall, and the peaceful glide back to the ground, I smiled through it all. It was beyond anything I had imagined. The younger version of me would be so proud, and in that moment, I realized something profound—Dreams are meant to be chased and lived, not just wished upon.

by two major life lessons. The had planned to travel the some of the places on her list, prevented her from fully experiencing them. She made it to Jerusalem but couldn't climb Mount Sinai due to weak knees. She visited Turkey but had to skip the iconic hot air balloon ride because of her age. Seeing this made me question whether I wanted to wait until I was older to travel or start while I was young, able, and full of energy.

This realisation was reinforced first came from my godmother, who world after retirement. She did visit but age and health constraints

The second wake-up call was the COVID-19 pandemic. It showed us all how fragile life is—how one unforeseen event could bring the entire world to a halt. It made me realise that saving for the future is important, but so is living in the present.

My love for travel was nurtured from childhood, thanks to my father, who always took us on road trips and vacations whenever he was home. As I grew up, I dreamed of exploring every state in my country and eventually, the world. Earlier, I believed I needed to save extensively before traveling, but now, I understand the importance of balancing financial planning with living my dreams.

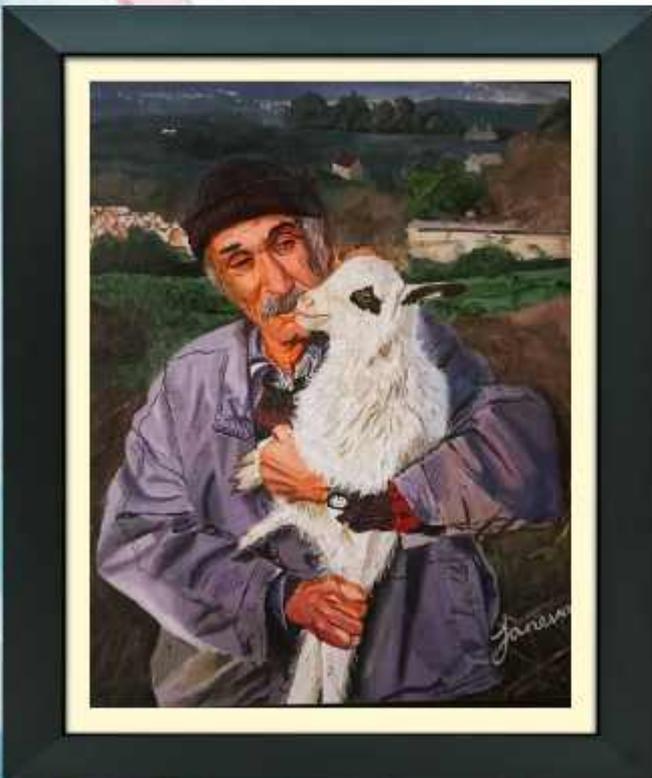
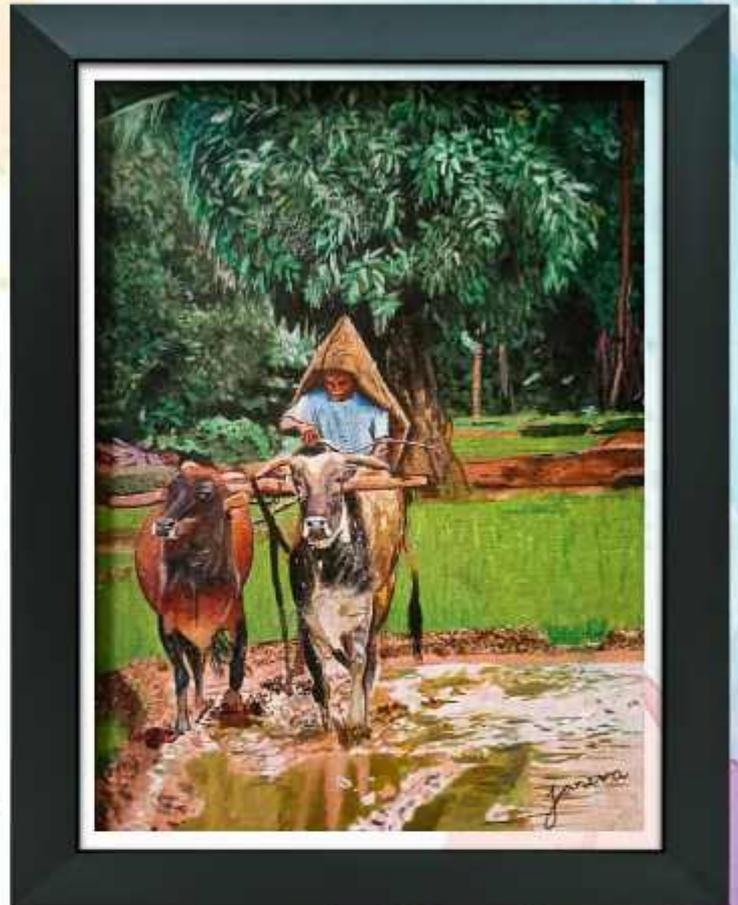
So, to everyone reading this—Dream big, but don't just dream. Take that leap of faith, turn your aspirations into reality, and make memories that will last a lifetime. Because while we are busy saving up, life is happening, and opportunities may not always wait. Travel, explore, and embrace the adventures that make life truly extraordinary.

*~Ms. Alethea Baracho*  
Counselor and Event Manager



Janeva Ferrao

F.Y.IHM



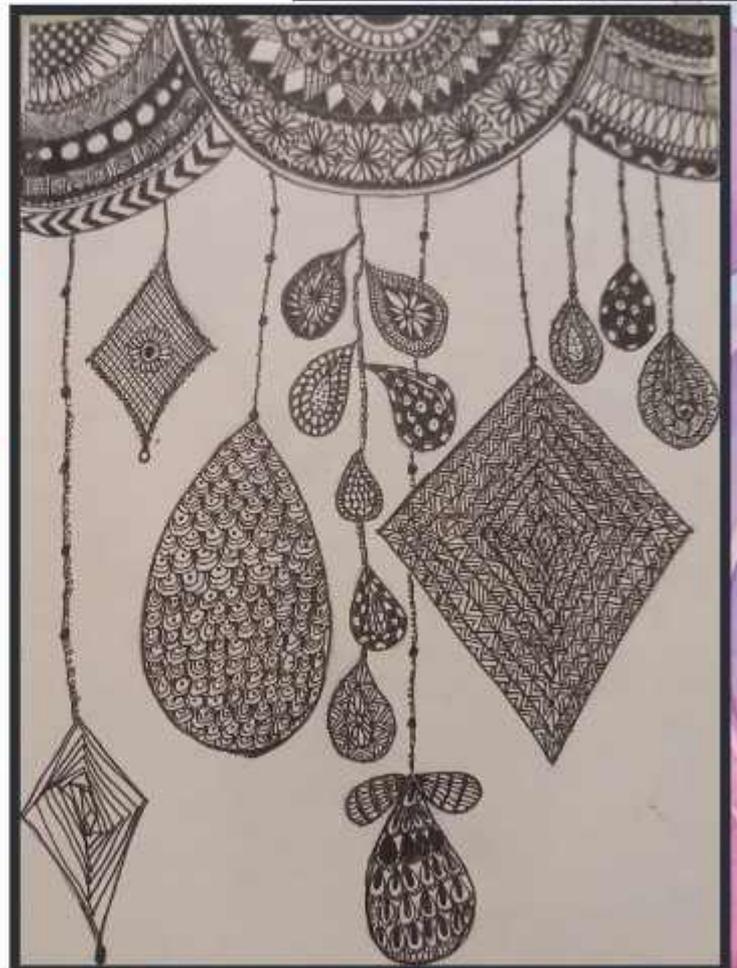
*Samantha Sardinha*

T.Y.IHM



*Jinnie Rodrigues*

Sr. Executive - Training &  
Placement Coordinator



## Peaky Blinder: Charcoal Bagel With Smoked Fish

(SERVES 10)

This savoury dish offers a sophisticated mix of smoky, creamy, and fresh flavours. The charcoal bagel gives it a unique twist!

**What You'll Need: For the Bagels:** 326g Flour, 5g Yeast, 39g Sugar, Salt, 217ml Water, 13g Charcoal powder

**For the Filling:** 304g Sea bass fillets, 100g Cream cheese, 30ml Olive oil, 44g Garlic, 87g Lemon, 130g Lettuce, 9g Capers, 109g Tomato

### Let's Get Cooking:

1. Activate the yeast.
2. Mix all bagel ingredients, including charcoal powder, and add the yeast.
3. Knead the dough and let it proof.
4. After an hour, punch the dough down, divide it into 80g balls, and let them proof again.
5. Shape the dough into bagels, let them proof, then boil for 20 seconds and sprinkle with sesame seeds.
6. Bake until golden.
7. Season the sea bass with salt, pepper, minced garlic, lemon zest, and lemon juice.
8. Heat olive oil in a skillet over medium heat.
9. Season the fish with lime juice, chilies, and garlic, let it rest, and smoke the fillets.
10. Let the fish cool slightly, then flake into chunks.
11. To assemble: Cut the bagels in half, spread with cream cheese, and layer with flaked fish, lettuce, red onions, capers, and sliced tomatoes. **Enjoy the taste of Hollywood!**



## Mama Mia: Dark Chocolate Mousse Mini Cakes

(Serves 10)

This decadent dessert, combines rich dark chocolate, tangy orange, and a touch of sparkle—a true showstopper!

**What You'll Need: For the Chocolate Mousse:** 300g Whipped cream, 3g Egg yolks (about 1/8 of an egg yolk—tricky, you can skip a little), 75g Sugar, 150g Dark chocolate, 10g Gelatine, 30g Water

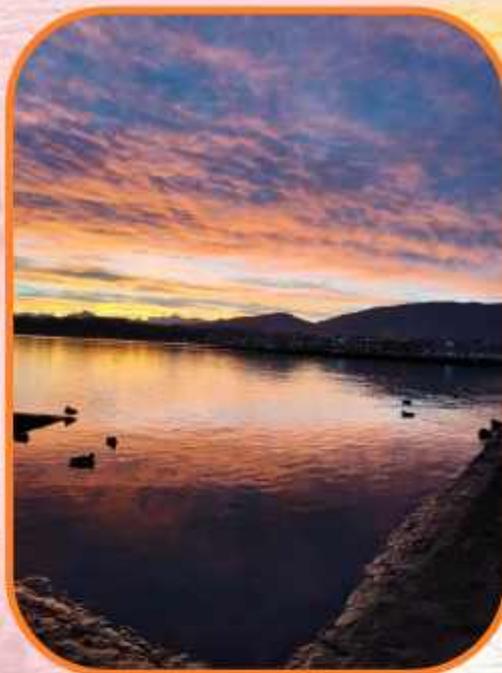
**For the Orange Curd:** 87g Oranges (juiced), 12g Castor sugar, 9g Butter, 12g Orange zest, 1 Egg yolk

**To Finish:** Mirror Glaze (Dark chocolate, glucose, gelatin, water)—use a small quantity of each, proportional to the mousse, Fondant, Chocolate shards, Gold dust (optional, for extra glam!)

### Let's Get Cooking:

1. Melt the dark chocolate.
2. Bloom the gelatin in cold water.
3. Whisk egg yolks and sugar over a double boiler until fluffy.
4. Melt the bloomed gelatin and fold it into the egg yolk mixture, followed by the chocolate and whipped cream. Gently fold until combined.
5. Pour into mini molds or bowls and chill until set.
6. For the orange curd, whisk orange juice, sugar, zest, and egg yolks together.
7. Melt butter in a saucepan, then add the juice mixture and whisk until it thickens. Season to taste.
8. Once the mousse is chilled, add the orange curd on top and freeze.
9. De-mould, glaze with mirror glaze, and garnish with a fondant flower, chocolate shard, and gold dust.



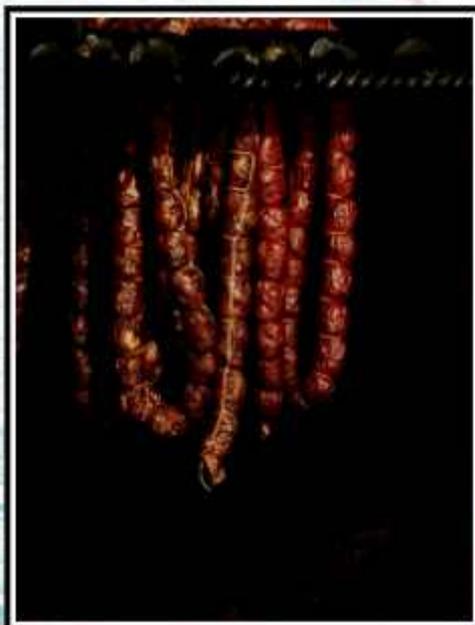
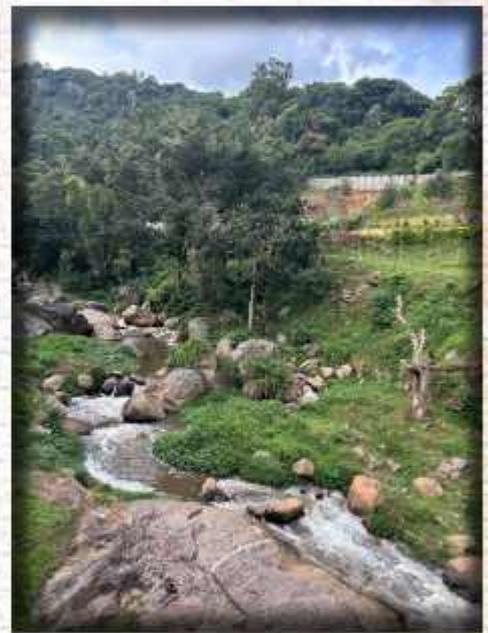


*Joshua  
De Souza*

T.Y.IHM

*Samantha  
Sardinha*

T.Y.IHM



*Agastya  
Hinge*

S.Y.CA

# Kianna Rodrigues

F.Y.CA

CATTLE EGRET →



← JUVENILE KITE



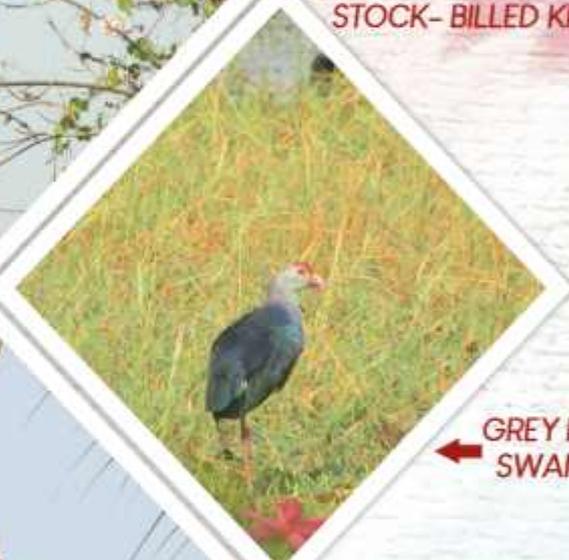
← BLUE-TAILED BEE EATER & STOCK-BILLED KINGFISHER



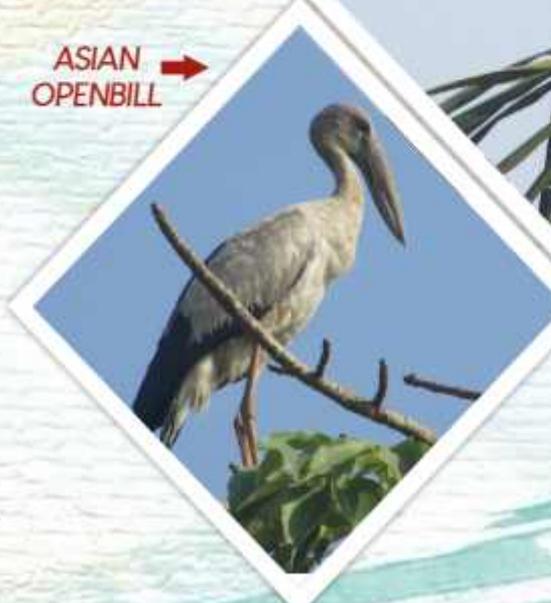
DRONGO →



← GREY HEADED SWAMPHEN



ASIAN OPENBILL →



← BRAHMINY KITE



← DRONGO



# Poetry

## *The Silent Triumph*

One fine day, you will be dead and gone  
Then they will realise what worth you have won  
They will have regrets and disputes  
While you enjoy the tranquil life that comes to you  
The world is cruel and dreadful  
But you shine in one wonderful.

*Remember..*

The future is yet to come..  
While you stand in the middle of nowhere  
Endeavouring in bare  
Try to seek joy in little things around  
For you know not how long they will last..



*Ms. Saloni Rao*  
T.Y. IHM

## Where There Is A Will There Is A Way

Where there is a will there is a way;  
When bad days come, think about the rays;  
Don't give excuses, don't you change,  
For up's and down's will come all your way.  
Do not give up, do not change,  
Believe me, "this is just a phase."  
Look at the limitless sky, go for your chase  
Fly as high as you want, fly at your pace.  
Count your blessings, thank god for his  
grace,  
Just so you know, life is a race;  
"Go with the flow", that's what they say.  
Where there is a will there is a way!



*Mr. Ali Mohammed Khalily*  
F.Y. B.Sc IHM

## The Dance of Two Worlds

She wakes before the dawn's first light,  
A chef, a mother, ready to fight.  
In the kitchen, knives flash and sizzle,  
Her heart beats fast as the flames fizzle.

The apron ties, the recipe calls,  
She chops, she stirs, within these walls.  
In the clatter of pots and pans,  
She builds her world with careful hands.

But the clock ticks loud, there's no retreat,  
A call from home, her child's sweet beat.  
A quick hello, a whispered prayer,  
Then back to the kitchen, with love to spare.

The rush, the orders, the heat, the strain  
Yet at home, she's just the same.  
Through school plays, sleepless nights,  
Her heart is split, but always bright.

With every dish, with every care,  
She balances love, both here and there.  
A chef by trade, a mom by grace,  
She wears both roles with endless pace.

In the kitchen, she crafts with skill,  
And at home, her love is real.  
A life of passion, love, and zest,  
A mom, a chef, she gives her best.



-Ms. Sangita Fernandes

Asst. Prof-Food Production cum  
Asst. Coordinator Training & Placement

## La Baguette

Quand vous pensez à la France,  
A quoi pensez-vous ?  
Pour moi, c'est la baguette, le vin et la romance  
Avec une jolie vue.

En parlant de la baguette,  
Qui a inventé cette finesse ?  
Dans une boulangerie ou une guinguette ?  
Bien, il y a trois théories dans ma tête !

Bonaparte a ordonné, « le pain doit être long et fin,  
Dans la poche de mes soldats et pas de mains »  
La seconde étant de proscrire les couteaux  
Et calmer la dispute des ouvriers au métro.

Puis, il y a une supposition  
Que la baguette a causé la révolution.  
Le gouvernement a adopté une loi,  
La baguette est pour les riches et moi.

Ça me fait penser,  
Que vous n'avez pas assez français  
Si au cas,  
Il n'y a pas une baguette sous le bras

La baguette, c'est la fierté de la nation,  
L'UNESCO donnera sa considération,  
Nous saluons sa majesté de tous les pains  
En chantant l'hymne de la baguette et tapant  
Les mains.



-Ms. Vrinda Vaz

Assistant Professor in French

## *To the ones who live away*

Mornings smell different. Unfamiliar and cold  
Not bad- just different. Heavier. Cold.  
The nest never felt like it ever carried a scent  
But the molecules when missing, spell unfamiliar, Diff-e-rent.  
--Do I miss the nest?

Mornings sound different. There's no raucous bulletin.  
The coffee mug is ceramic cold and empty- "fill it in-  
-myself?" I ask myself, and sigh.  
The wings I've grown, alas! demand I fly.  
But oh! I miss the nest.

Mornings look different. The sun rises by my bed  
While I turn off mum's voice that once rang in my head,  
"Carry lunch and drive safe! The roads are bad."  
"Of course I'll pick your papers; I am your dad."  
And so, I miss the nest.

Mornings taste different. Gustation finally works.  
When breakfast does not hit the tongue, strange bitterness irks  
Two warm hugs are replaced by one longer.  
But mornings are still different.  
A twig to build a nest.

Mornings feel different. But different is good;  
My unfamiliar grows to familiarity, just as it should.  
I call "The coffee is ready. Make sure you drive safe."  
"Oh, you picked my papers?" on a higher octave.

Now,  
This is my nest.

*-Ms. Merle d'Aquino Henriques*  
Assistant Professor in English



# *The Summer To Your Winter Hearts!*

*A soul unveiled, a story spun,  
In summer's warmth, your winter won.  
With tales untold, a heart ablaze,  
Chasing sunsets, chasing days.*

*From whispered words to laughter's chime,  
Through exhibitions, bathed in time.  
Movies' magic, a shared delight,  
Whispers soft, in fading light.*

*From childish glee to wisdom's grace,  
Maturity's bloom, in time and space.  
A journey's map, with twists and turns,  
From silly games to heartfelt burns.*

*Fallen roses, pale and frail,  
To anthuriums, in crimson veil.  
A spectrum wide, of moods and hues,  
Where love entwines, and beauty brews.*

*Through seasons' dance, our spirits soar,  
With every moment, evermore.  
A tapestry woven, thread by thread,  
A bond unfurled, a love unsaid.*

*-Mr. Casroy Alphonso*  
T.Y.BSc.IHM





*Our Journey*



# Our Journey



# ADMINISTRATION



**Abigail Maria Antao**  
*Telephone Operator cum  
Food Lab Assistant*



**Aditi Sawant**  
*Asst Admin Officer*



**Anil Anandache**  
*Security Supervisor*



**Anup Bhat**  
*Assistant Manager - Accounts*



**Belinda Baracho**  
*Telephone Operator*



**Beverly Steffie Fernandes**  
*Asst. Training  
& Placement Coordinator*



**Chaitra Phaldesai**  
*Purchase Officer*



**Deepika Malaviya**  
*Research-cum- Resource  
Assistant*



**Dr. Marie Raj**  
*Administrator*



**Daivesh R Gaonkar**  
*IT Assistant*



**Edna Noronha**  
*Sr. Manager- Marketing & PR*



**Erwin John Colaco**  
*F & B Supervisor*



**Ezequiel Diniz**  
*Sr. Officer Accounts*



**Issac Mathew**  
*System Administrator*



**Jinnie Rodrigues**  
*Sr. Executive - Training  
& Placement Coordinator*



**Johnkutty George**  
*Stores Supervisor*



**Kevin Pereira**  
*F & B Assistant*



**Manisha Borkar**  
*Accounts Officer*



**Martha Rebello**  
*Sr. Compliance officer / Co-ordinator*



**Rafi Mohammed**  
*Driver / Office Assistant*



**Rajesh Naik**  
*Sr. Officer Store*



**Reema Priolkar**  
*Asst Admin Officer*



**Rupesh Keshav Naik**  
*KST Supervisor*



**Rovino Miranda**  
*Gym Instructor*



**Sandeep Bandodkar**  
*Chief Engineer*



**Shaique Mizah**  
*Director- Marketing & Sales*



**Sharada Prabhu**  
*Sr. HR Officer*



**Sherlaine Flory Gomes**  
*Asst. Manager-Marketing & PR*



**Sudesh Vinayak Verenkar**  
*Sr. Officer Accounts*



**Sudhir Desai**  
*Manager - Marketing & PR*



**Sushma Shirodkar**  
*Executive Administration*



**Ujal Ulhas Nagvenkar**  
*Purchase Executive*



**Virender Singh Parmar**  
*Boys Hostel Manager*

# FACULTY



**Prof. Irfan Mirza**  
*Director / Principle*



**Chef. Alriya Cleto D'Silva**  
*Pastry Chef*



**Chef. Dionne Gouveia Rodrigues**  
*Asst. Pastry Chef cum  
Girls Hostel Warden*



**Chef. Sandip Madkaikar**  
*Asst. Prof- Food Production*



**Chef. Sangita Fernandes**  
*Asst. Prof-Food Production cum  
Asst. Coordinator Training & Placement*



**Chef. Sebastian Breitingner**  
*Professor - Culinary Arts*



**Chef. Syam Krishna Raj**  
*Executive Chef*



**Dr. Lysette D'Souza**  
*Associate Prof- General Management*



**Dr. Sadhvi Monal Manerikar**  
*Asst. Prof- Computer Application*



**Dr. Semele Jatin Sardesai**  
*Asst. Prof-General Management*



**Mr. Frazer Rodrigues**  
*Asst. Prof- General Management*



**Mr. Shubham Lokre**  
*Director of Physical Education  
& Sports*

# FACULTY



**Ms. Alethea Baracho**  
*Counselor and Event Manager*



**Ms. Alyce Clita Rodrigues**  
*Asst Prof-Microbiology (Food Science)*



**Ms. Gauri Patil**  
*Asst. Prof- F&B Service*



**Ms. Merle Henriques**  
*Asst. Prof- English*



**Ms. Nelissa Andrea Alcasoas**  
*Asst. Prof- General Management*



**Ms. Shameem Memon**  
*Asst. Prof- Financial Accounting*



**Ms. Suphal Naik**  
*Librarian*



**Ms. Vrinda Valankie Vaz**  
*Asst. Prof- French*



**Ms. Yoshika D'silva**  
*Asst. Prof- Rooms Division*



**Adv. Mr. Krishnakant Hegde Desai**  
*Asst. Prof. - Hospitality Law*

# THE GRADUATING



***Aleena Cibi Daniel***

*"Everything you've ever wanted is on the other side of fear."  
— George Addair*



***Arkita Subroto Varadkar***

*"Dreaming is part of the way we apprehend life, a constant state of our creation"*



***Ashitha Riya Misquith***

*Spend a little more time trying to make something of yourself and a little less time trying to impress people*



***Atharv Manoj Hede***

*"Success is not final, failure is not fatal" - Winston Churchill*



***Ayesha Khalid Mukadam***

*"You miss 100% of the shots you don't take." - Michael Scott*



***Darrian Bruce Xavier Batista***

*"Hardships often prepare ordinary people for an extraordinary destiny." - C.S. Lewis*



***Declan Ralph Goes***

*"Life isn't about finding yourself, its about creating yourself."*



***Falgun Prasad Mopkar***

*"Doubt kills more dreams than failure ever will." - Suzy Kassem*



***Flenio Ronan Rodrigues***

*"I learned that not everyone stays for the full course. some leave before the main dish, and that's okay."*

# CLASS OF T.Y.CA



**Gadha Seema Gireesh**

"It's not whether you get knocked down, it's whether you get up or not." - Vince Lombardi



**Janhavi Nitin Sable**

"In the middle of every difficulty lies opportunity." - Albert Einstein



**Jay Prashant Padole**

You don't have to be great to start, but you have to start to be great." - Zig Ziglar



**Jazlaan Gauns Mohiden Shaikh**

"Great things never come from comfort zones." - Unknown



**Kirti KC**

"Finally graduating! Ready to create the dreams and beginning of a new journey."



**Krish Pradeep Thakur**

"Great things come from hard work and perseverance. No excuses." - Kobe Bryant



**Krishna Goyal**

"Your only limit is your mind."



**Levo Vaz**

"Success isn't given; it's earned with sweat, patience, and an unbreakable spirit."



**Manoah Pankaj Shinde**

"It's always impossible until it's done." - Nelson Mandela



**Manthineedi Sri ranga Shashank**

One of the most beautiful qualities of true friendship is to understand and to be understood. - Lucius Seneca



**Meaven Fernandes**

"Do not dwell in the past, do not dream of the future, concentrate the mind on the present moment." - Gautama Buddha



**Mohamed Bilal**

"Every twist in life has its purpose"



**Myrun Joseph Coutiho**

"Being joyful is not the goal of life. Its purpose is to be constructive."



**Pratik Pramod Shet**

"Small steps every day lead to big achievements."



**Raashi Jayesh Shetty**

"Great Things are done by a series of small things brought together." - Vincent Van Gogh



**Rhian Eden Barretto**

"Whisking my way to the future"



**Sahil Anil Sawai**

"Seasoned with hard work, resilience, and friendship - ready to serve up success!"



**Varun Jaikumar Naik**

"Carving your own way may leave you alone, but it also grants you true freedom."



**Aarya Kamat**

"Hard work, passion and motivation: the recipe for hospitality success."



**Abeni Fernandes**

"Sometimes life doesn't give you what you want, not because you don't deserve it, but because you deserve more."



**Abigail Luis**

"You don't have to see the whole staircase, just take the first step."  
- Dr. Martin Luther King Jr



**Anurag Pai**

"Everyone searches for a right person but, nobody tries to be a right person" - Lord Krishna



**Arman Sayed**

"You don't have to see the whole staircase, just take the first step."  
- Dr. Martin Luther King Jr



**Aryan Tendulkar**

"Failure is only when you accept it or else it's just another obstacle."



**Casroy Alphonso**

"Focus on Yourself, Work for it & Make Them Silent...Be The Difference!"



**Aden Dias**

"Every step is a lesson, every challenge shapes the path. The journey isn't just about the destination, but who we become along the way."



**Dhanraj Khade**

"You are never too old to set another goal or to dream a new dream."  
- C.S. Lewis



**Dillon D'Silva**

"Why fit in when you were born to stand out?" - Dr. Seuss



**Emmanuel Dias**

"Live as if you were to die tomorrow. Learn as if you were to live forever"  
- Mahatma Gandhi



**Ayush Kamat**

"Hospitality isn't a job, it's a passion, a chance to turn service into smiles and moments into memories."



**Ewan Clemente**

"Greatness isn't achieved overnight; it's built through small, consistent efforts made every day."



**Credon Pinto**

"If it doesn't happen the way you wanted, it will happen in a better way than you can imagine. That's the beauty of God's plan."



**Havey Noronha**

"Nothing is impossible. The word itself says 'I'm possible!'" - Audrey Hepburn



**Iberica Rebello**

"Success is getting what you want. Happiness is wanting what you get."  
- Dale Carnegie



**Joshua Faria**

"When you close the door of your mind to negative thoughts, the door of opportunity opens to you." - Napoleon Hill



**Endrea Fernandes**

"Our greatest glory is not in never falling, but in rising every time we fall." - Confucius



**Karsten Pereira**

"Take your victories, whatever they may be, cherish them, use them, but don't settle for them." - Mia Hamm



**Harry Mathew**

"Success doesn't come from what you do occasionally, it come from what you do consistently" - Marie Floleo



**Keegan Costa**

"Make the plan, Chase the dream, if not today... when will your legacy begin?"



**Meltron Fernandes**

"Nothing lasts forever but atleast we got these memories."  
- J.Cole



**Mevan Baretto**

"Great things never come from comfort zones."



**Joshua DeSouza**

"Every sunrise is a new page of the book of your life, don't let it stay blank."  
- Jaime Puig Costa-Jussà



**Michelle Mendonca**

"I made it this far without giving up."



**Kay Dsouza**

"Everyday above ground is a great day, remember that." - Pitbull



**Navneesh Sajeev**

"Sometimes silence speaks louder than spoken words"

**THE GRADUATING**



**Nina Gonsalves**

"Life is ten percent what happens to you and ninety percent how you respond to it." - Charles R. Swindoll



**Pruthwish Pednekar**

"When life puts you in tough situations, don't say 'Why me,' say 'Try me.'"



**Ryan Pinto**

"Dream big, because every great achievement starts with a dream. Believe with faith, because that's the first step to making it real."



**Sahil Prabhudesai**

"You only live once, but if you do it right, once is enough." - Mae West



**Saloni Rao**

"Nothing is perfect but do your karma." - Lord Krishna



**Sam Rodrigues**

"Don't compare yourself to others, be like the sun and the moon and shine when its your time."



**Samantha Sardinha**

"Curiosity is the compass that leads us to wisdom."



**Samuel Sequeira**

"All piano keys look the same, but they sound different!"



**Shawn Rodrigues**

"You don't have to be extreme just consistent."



**Siddhi Morajkar**

"The future belongs to those who believe in the beauty of their dreams" - Eleanor Roosevelt



**Stella Fernandes**

"We are all different crayons in the box. Each of us adds our own color to the world."



**Vikas Nayak**

"Part of the journey is the end but every ending is just the beginning of something new." - Iron Man

**CLASS OF  
T.Y.IHM**