

V.M. SALGAONCAR INSTITUTE OF INTERNATIONAL  
HOSPITALITY EDUCATION

**YOUR  
YEARBOOK**



**Le Voyage**

2025-2026



10th Edition

**MEMORIES**



## 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



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# Editor's Message

What a year it's been! From unforgettable moments to unexpected surprises, this year has been a rollercoaster of growth, fun, and learning.

In these pages, you'll find a curated collection of the year's finest highlights – the events that had us on the edge of our seats, the ideas that sparked our imaginations, and the memories that will keep us smiling long after you leave the campus.

Whether it was the blood donation drive that got our hearts pumping, the freshers' batch planting saplings (because who says environmental consciousness can't be fun?), or the much-anticipated cultural fest that had us in fits of laughter and awe – this year had it all!

But it wasn't just about the events – it was about the people. The camaraderie, the teamwork, the moments where we collectively said, "We've got this!" We learned, we grew, we made mistakes (and laughed at them), and together, we've built a legacy of memories that will be hard to top.

So flip through these pages and relive the magic, the madness, and the memories of a year that was anything but ordinary. Here's to the stories we've written together – and to the ones still waiting to be told!

Cheers to a year well-lived.

~~~~~ *Dr. Lysette D'souza* ~~~~~

~~~~~ *Ms. Ritzel Rebello* ~~~~~

~~~~~ *Ms. Eesha Newalkar* ~~~~~



# Editorial Board

Dear Readers,

It is with immense pride and heartfelt gratitude that we welcome you to the 10th edition of Le Voyage, a remarkable milestone that celebrates not merely the passage of time, but a journey enriched and shaped by the voices, ideas, and shared aspirations of the VMSIHE family.

Over the years, Le Voyage has grown into more than the institute yearbook. It has become a space where creativity finds expression, experiences find meaning, and perspectives find a voice. Each edition reflects the enthusiasm, resilience, and evolving spirit of our students and staff, capturing moments that define our academic and creative community.

This landmark edition is a celebration of collaboration and commitment. Behind every page lies dedication, thoughtful effort, and a belief in the power of storytelling. From written words to visual narratives, the contributions featured here echo the passion to learn, to innovate, and to leave a lasting impression.

As you turn these pages, we hope you reconnect with familiar emotions, discover new ideas, and feel inspired by the journeys shared within. May this 10th edition serve as a reminder of how far we have come and of the many meaningful paths that still lie ahead.

P.S thank you Rudra for helping us with the final touches !

## STUDENTS ON EDITORIAL BOARD

*Rhea Bruto dacosta*  
*Sarthak Coulekar*  
*Aden Faria*  
*Aniket Anup*  
*Earlean DaSilva*  
*Aparna A*  
*Natasha Hede*  
*Shanel Fernandes*  
*Floyd Fernandes*  
*Ranveer Katkar*  
*Abel Joseph*  
*Caiesha Ferrao*



*Bon Voyage, And Happy Reading!*

# Message from the Director

I take this opportunity to congratulate the editorial team of the Year Book Committee of VMSIHE for their excellent work and contribution to the Year Book of 2026. Each academic year is a journey filled with learning, discovery, creativity, and growth, and this Year Book beautifully captures the memorable moments that have shaped our institution during the past year.

Our students continue to demonstrate passion, dedication, and excellence both in academics and in practical learning experiences, making us proud ambassadors of the institute.

Yet another year has been filled with many events and happenings at VMSIHE. It was also a proud moment for us to receive the “Best Hotel Management Institute in India” award from FHRAI. Mega events were conducted at our institute, such as the Jesuit Alumni Conference, PELS/SELS and District Grants Seminar by Rotary District 3170, organized and managed by the final-year IHM and Culinary Arts students. Both conferences were a great success and received a lot of positive feedback from the participants.

The Executive Pastry Chef of L'Opera conducted a two-day workshop on European pastry and chocolate work for both the students and pastry chefs in Goa.

Like in previous years, we received 12 students and 4 faculty members from Turismo de Portugal as part of the exchange program. Similarly, our students and a faculty member will be going to Portugal in the month of May 2026.

Another group of 14 students and Chef Sebastian Breitingner will be going on a study tour to France and Switzerland in April 2026.

The second-year Culinary Arts students, along with faculty members, went to Udupi for two days as part of the Gastronomic Tourism subject. During this culinary journey to Udupi, students were able to explore various traditional cuisines and learn about the arts and culture of the region.

Our students have won Gold and Silver medals in the swimming competition held at Goa University, and also achieved success in powerlifting.

The Cuisine Club of VMSIHE has done an excellent job of putting up food carts with various food items.

Ameya is a group dedicated to senior citizens and individuals living with dementia. They meet twice a week at VMSIHE for around two hours and engage in fun-filled sessions such as meditation, body loosening exercises, memory exercises, laughter yoga, dancing, fashion shows, and other interactive activities. The energy and enthusiasm displayed by the members during these sessions are truly inspiring and uplifting for everyone who witnesses them. Their positivity, joy, and active participation make the environment vibrant and heartwarming, reminding us of the importance of community, wellbeing, and staying engaged at every stage of life.

I wish our graduating students continued success in their academic journey and future careers in the global hospitality industry.

With Best Wishes,



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

# Gender Champions 2025-26

At V.M. Salgaocar Institute of International Hospitality Education (VMSIHE), the role of a Gender Champion embodies the institute's commitment to fostering equality, respect, and inclusivity within the academic and social environment. A Gender Champion serves as an ambassador for gender sensitivity, working towards the creation of a campus culture that upholds fairness, dignity, and mutual respect for all individuals.



The position entails active engagement in promoting awareness about gender-related issues, addressing stereotypes, and encouraging constructive dialogue among students, faculty, and staff. As Gender Champions, we play a vital role in organising workshops, competitions, and outreach initiatives that strengthen the understanding of gender equity and respectful behaviour.

We make it a point to organize an event every month, each designed to engage the institute community in meaningful discussions and activities related to gender awareness. Some of the events we have organized include an art competition, a poster and slogan competition, a debate competition, and the celebration of International Men's Day, among others. Each of these initiatives aims to encourage creativity, expression, and reflection on themes of equality, respect, and inclusivity.

These events serve as interactive platforms where participants can voice their perspectives, challenge stereotypes, and learn from one another in a spirit of healthy competition and collaboration. By continuously engaging the campus community in such initiatives, we reinforce the institute's commitment to fostering a balanced and equitable environment, upholding the values of respect, empathy, and fairness for all.

At VMSIHE, the Gender Champion initiative aligns with the institute's broader vision of developing responsible and socially conscious hospitality professionals. Through leadership, advocacy, and example, the Gender Champions contribute to building a safe, inclusive, and empowering learning environment. This initiative reflects VMSIHE's dedication to nurturing not only academic excellence but also ethical values and social awareness; qualities that are essential in shaping future leaders of the hospitality industry.

# Outstanding Student Of The Year 2024-2025

Greetings to the readers of this yearbook,

As I pen down my thoughts, I am taken back to the time when I was helping with the final drafts of my own yearbook. It feels surreal how quickly time has passed.

When I was asked to write about receiving the Outstanding Student of Batch 2022 to 2025 award, I paused. Was I truly worthy of this recognition? What made me any different from the rest? My journey was not extraordinary, it was much like the rest. It was a blend of splendid highs and unexpected lows that tested my patience, resilience, and determination. What kept me going was not perfection, but persistence.

If these three years taught me anything, it is that growth rarely happens in isolation and success is never a solo effort. The people I met during my time at VMSIHE played a defining role in my journey. The friendships, the mentors and the shared struggles. This award is not mine alone. It is a testament of the faith and effort invested in me by my parents, siblings, faculty, and friends. Every word of critique, every gesture of encouragement, and every reminder to stay on the right path, shaped my mindset. I have always believed in hard work and dedication, but my time at VMSIHE also taught me the importance of working smart. To build systems that create consistency. To focus on the quality of effort. To use resources wisely. To measure value created rather than hours put in. And above all, to respect time and hold myself accountable. The discipline and constructive pressure of those three years continue to guide me even today.

I am currently pursuing my Management Trainee program with The Oberoi Group at the Oberoi Centre of Learning and Development, and I'm currently posted at The Oberoi, Mumbai. The transition from student to professional has been both exciting and demanding. There are moments when I still question my capabilities, but the foundation built during my years at the institute remind me to be persistent and not give up.

If there is one belief that continues to anchor me, it is this: our choices, especially during difficult moments, shape who we become. Success is not a single achievement but a collection of consistent efforts, quiet discipline, and the courage to keep going.

To the graduating batch, many congratulations. May your journey ahead be filled with purpose and growth. To those still walking the corridors of VMSIHE, cherish the process, even the difficult days. And to everyone who was part of my journey, thank you. I carry those memories with immense gratitude and look forward to returning soon.

With love and warm regards,

*Andrea Fernandes*



## Brand Ambassadors

Hey there! As a Brand Ambassador for VMSIHE, I have the privilege of sharing my journey and showcasing the vibrant opportunities our Institute offers. VMSIHE is a space where creativity meets growth, and innovation drives learning. In my role, I connect with students, inspire engagement, and highlight the experiences that make our Institute truly exceptional. Together, we explore new ways to engage, innovate, and celebrate the spirit of VMSIHE.

**Zenon Rebello**  
(FY BSC IHM)

Greetings! As a proud Brand Ambassador of VMSIHE, I am committed to highlighting our Institute's dedication to academic excellence and student success. At VMSIHE, we go beyond academics—we nurture future leaders and innovators, empowering them to make a meaningful impact in the world.

**Scarlet Rodrigues**  
(FY BSC CA)





# SUPPORT STAFF



# F.Y.IHM

F.Y.CA



S.Y.IHM

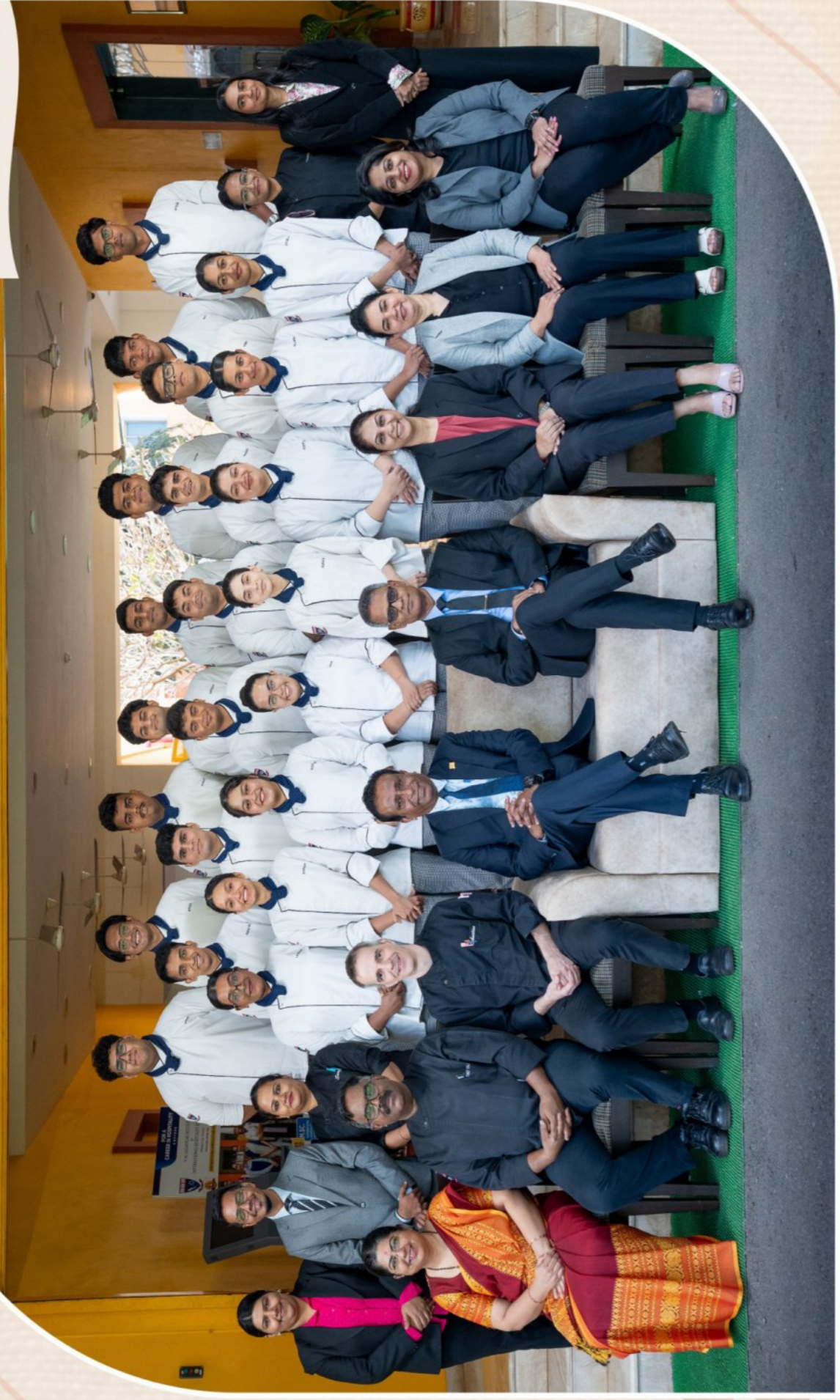
S.Y.CA



T.Y.IHM



T.Y. CA



MSC



# Cuisine Club

## CARRIBEAN CART

Smoky, spice-rubbed skewers fresh off the grill brought a burst of island energy to campus. Packed with bold Caribbean flavours and vibrant flair, every stick was a mini escape to the tropics. It wasn't just food but it was sunshine, rhythm, and delicious adventure on a skewer!



## OH MY DUMPLING!

With steam rising and queues forming, *Oh My Dumpling!* took the campus by storm. Perfectly plated, flavor packed dumplings stole the spotlight and satisfied every craving. From the first bite to the last, it was all about bold taste, buzzing energy, and moments that were simply dumpling-licious!



## SAUSAGE CART

The Sausage Cart brought the heat with sizzling grills and irresistible aromas filling the air. Juicy sausages, loaded toppings, and bold flavours made every bite a crowd-pleaser. It was fast, fiery, and full of flavour serving up fun and satisfaction at our very own amphitheatre.



## WAFFLE CART

Golden, crispy waffles fresh off the iron turned ordinary breaks into sweet celebrations. Drizzled with chocolate, loaded with toppings, and served with smiles, the Waffle Cart quickly became everyone's go-to indulgence. It was warmth, crunch, and pure happiness all in one delicious bite!



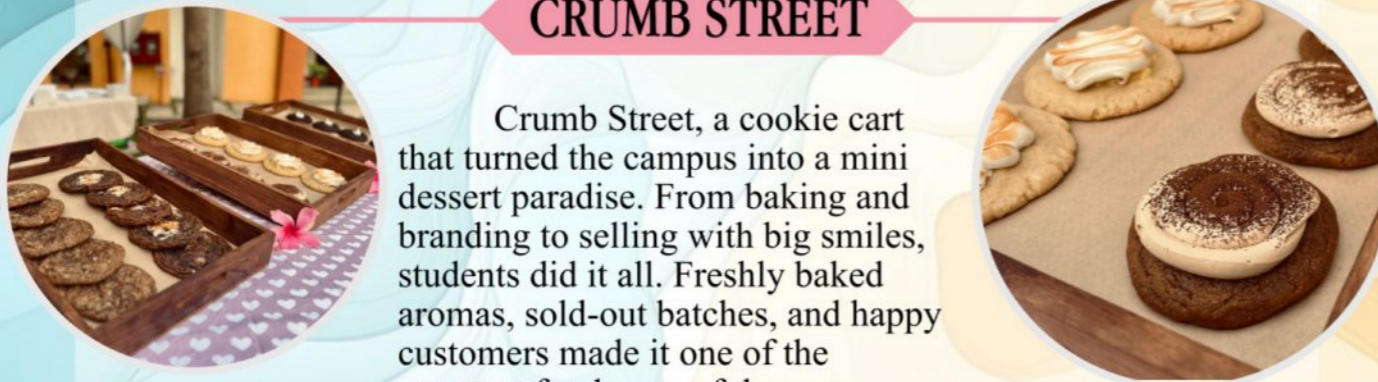
## CHRISTMAS CAKE MIXING



Christmas Cake Mixing marked the sweetest start to the festive season. Before Christmas bells rang, students and staff gathered to soak bowls of fruits in rum, laughter echoing louder than carols. Sticky fingers, cheerful chaos, and shared excitement filled the air, because every great Christmas cake begins together.

## CRUMB STREET

Crumb Street, a cookie cart that turned the campus into a mini dessert paradise. From baking and branding to selling with big smiles, students did it all. Freshly baked aromas, sold-out batches, and happy customers made it one of the sweetest food carts of the year.



## SLURP CITY

Slurp City wasn't just a ramen cart, it was the evening mood. As the sun dipped, students and staff gathered for steaming bowls, spicy comfort, and end-of-day gossip. Loud slurps and tired laughs made it iconic. Evenings on campus simply tasted better with noodles.



## SUSHI BAR

Sushi Bar brought a little slice of Japan to campus. From perfectly rolled maki to brave first-time chopstick attempts, it was equal parts elegance and chaos. Students and staff gathered for fresh flavors, fun experiments, and aesthetic food pics, proving that campus life tastes better with sushi.



## THE KING'S SCHOOL

Our Cuisine Club took on the annual event at The King's School with four full days of flavor and flair. From baked goodies to juicy burgers, we served it all with zero chill and maximum enthusiasm. Long hours, happy crowds, and nonstop hustle, we didn't just participate, we catered chaos.



## NSS & Yuva Clubs



### A Year of Service, Creativity, And Impact with The Yuva Tourism Club & NSS

This year, the Yuva Tourism Club, IQAC and NSS organized a Blood Donation Camp that inspired students to become lifesavers, led a Beach Clean-Up Drive promoting responsible tourism and also reflecting their commitment to society. The Orphanage Visit was truly inspiring with meaningful connections.



# Gender Champions

*'Y-Factor' - Expressing Gender Through Creativity*



*BiWeek Slogan Competition; Celebrate Visibility*



*The Gender Debate;  
A Platform for Progressive Thought and Open Dialogue*



*International Men's Day*



*International Women's Day*



# AMEYA

*Ameya – Where Age is Just a Number!*

Ameya is more than a senior citizens' club, it's a vibrant celebration of life, laughter, and meaningful connections. CSR activity by our institute, it brings together energetic seniors for engaging sessions led by professionals from medical, wellness, creative, and legal fields. Activities range from yoga, Tai Chi, fitness routines, and brain gym exercises to dance, music, art, and insightful talks on health and wellbeing. With tea-time chats and occasional outings, Ameya proves that growing older only means growing wiser and having more fun along the way.



## Tree Planting by TYIHM and TYCA as an initiative by the student IQAC representative Mr. ZORAN



I'm Zoran Miranda, a TY BSc IHM student at VMSIHE, and I've had the honor of serving as a student representative at the Internal Quality Assurance Cell (IQAC). My role has been both seamless and rewarding, offering me the opportunity to actively contribute to initiatives aimed at enhancing the quality of the institution. A key aspect of my responsibility involved engaging with fellow students, gathering their feedback, and bringing forward ideas to help elevate the overall academic experience.

Being involved with IQAC also opened doors to champion innovative concepts and encourage initiatives focused on societal betterment. One of my proudest contributions was the proposal to welcome new students by planting saplings to represent their batch. This symbolic act not only underscores their growth throughout their academic journey but also serves as a lasting reminder long after graduation, all while contributing positively to the environment by addressing the region's tree depletion.

Under the guidance of Dr. Lysette and Ms. Deepika, we organized several meaningful social responsibility initiatives, including blood donation drives, eye camps, and interactions with underprivileged children. These experiences deepened my understanding of the true essence of IQAC: fostering the holistic development of students and creating lasting positive change.



IQAC

Blood Donation



Talk On Posh By Dcc And Dgac



Wakao Foods



Eye Camp



Talk On Drug Abuse



Stepping Stones Shelter



# Counselling Department

The Counselling Department hosted thoughtful sessions on mental health and suicide prevention, peer pressure and self-care, and cancer awareness reminding us that seeking help, making mindful choices, and supporting one another truly matters.



# GARDENING CLUB

## Slow Food Gardening

As part of the Gardening Club activities, the students of SYCA participated in a special *Slow Food* gardening session. The class focused on introducing students to sustainable gardening practices and the Slow Food philosophy, which promotes food that is good, clean, and fair.

The session began with a hands-on activity on microgreen propagation. Students sowed seeds of beetroot, roselle, cauliflower, and bok choy using a mixture of coco peat and soil as the growing medium. The seeds were lightly watered and placed in a suitable environment for germination. Through this activity, students learned the basics of growing fresh and nutritious microgreens.

Students were also introduced to banana shoot propagation, where they observed how new shoots can be carefully extracted from the parent tuber and replanted. This technique demonstrated how plants can be multiplied while ensuring that the parent plant remains healthy.

Another important part of the class was companion planting in the herb garden. Students explored how herbs such as Tulsi, Sweet Basil, Lavender, and Peppermint can grow together in a mutually beneficial system. These plants help repel pests, attract pollinators, and support soil health, creating a natural and balanced garden ecosystem.

The session also included an activity on composting, where students learned how kitchen waste such as fruit and vegetable scraps can be converted into nutrient-rich compost. By layering dried leaves, organic waste, and coco peat, students understood how waste can be recycled to enrich the soil.

The session concluded with a simple tasting of seasonal raw mango with salt, chilli, and lime, reinforcing the Slow Food idea of enjoying fresh, local, and seasonal ingredients.

Overall, the Slow Food gardening session provided SYCA students with a meaningful learning experience, encouraging them to connect with nature, practice sustainability, and appreciate the process of growing food.



# Events and Festivals

## FRESHERS DAY

Freshers' Day was a vibrant and exciting celebration as we officially welcomed the new batch in carnival style. The highlight of the event was crowning our Freshers' King and Queen, Aden Faria and Scralet Rodrigues. With confidence, charm, and great energy, all the newcomers truly stood out. The event was filled with performances, laughter, and unforgettable moments, making it a perfect start to their journey ahead.



## ONAM

Our Onam celebration was pure festive vibes! Everyone showed up in stunning traditional outfits, bringing Kerala's charm alive on campus. The real star was a grand Kerala-style feast served on banana leaves, enjoyed together by students, staff, and special guests. Laughter, selfies, and full-on happy tummies made it extra special. With media coverage adding to the buzz, it was truly a celebration to remember!



## BBQ NIGHT

BBQ smoke, Christmas vibes, and a whole lot of laughter, hostel life hit peak cozy at our BBQ + Movie Night. Students feasted on grilled goodness, popcorn, and nachos before diving into a festive film. And of course, Secret Santa brought the chaos, the surprises, and the memories that stayed bright long after the holiday season.



## INDIAN VIBES ON GOAN TIDES

Indian Vibes on Goan Tides was where desi swag met susegad style! Participants had the ultimate challenge, blending vibrant Indian traditions with the breezy charm of Goa. From fusing classical beats with coastal rhythms to pairing ethnic glam with beachy flair, creativity was off the charts. Every performance was a perfect masala mix of culture and coast. It was colorful, quirky, and full power, proving that when India meets Goa, magic happens.





## SKILLS N THRILLS 7.0

Skills N Thrills 7.0 was a dynamic celebration of talent, teamwork, and competitive spirit, bringing together students for an unforgettable showdown of skills and creativity. The event witnessed enthusiastic participation and electrifying performances across all rounds. Making history this year, SYIHM emerged as champions, marking the first time a second-year batch claimed victory, breaking the long-standing winning streak of the third years and setting a new benchmark for future editions.



## GARBA NIGHT

Garba Night lit up the hostel on the final day of Navratri, filling the courtyard with color, energy, and nonstop music. Students danced their hearts out, celebrating tradition with twirls, laughter, and festive beats. It was the perfect finale to Navratri, which was vibrant, joyful, and unforgettable.



## DUSSEHRA

Our Dussehra celebration was filled with colour, creativity, and festive spirit. To mark the occasion, we organised a fun *Thali Making Competition* for the students. From beautifully arranged flowers to artistic festive decor, each thali reflected tradition and imagination.



## GANESH CHATURTHI

Ganesh Chaturthi at the institute was nothing short of a joyful whirlwind, as faculty, staff, and students came together to celebrate with great enthusiasm. The dance floor turned into a stage of energy and laughter, proving that devotion can definitely have some great moves. A lively skit kept the audience entertained, adding a dash of humour to the festive spirit. The highlight, however, was the blindfolded rangoli challenge—where creativity met chaos, and surprisingly beautiful designs still emerged!



# SPORTS DAY

Finally! The day I waited for all year long, had arrived. More than five months of intense practice and preparation, just for this day... I was excited, not just as an athlete but also as the Sports Secretary of VMSIHE. A month before the event, the competitive spirit had already set in. The red houses' trash talk and my chants were a force of nature. Our aggressive playstyle and determination saw several teams fall to our momentum during the lead-up to the big day. However, sports often reminds us, the outcome is never guaranteed. Although the masses had their bets on who would take the win, the Yellow House ultimately took the win and what a win it was! Not only was it well deserved but also very unexpected. While the powerhouses; the Red and Blue house battled, the underdogs etched their name in history winning the sports day for the first time in ten years. Even though it was personally not my day, the journey was truly a memorable one. The rivalry I had with the Captain of the Blue house (Saptarshi Choudhury) and Vice Captain of the Blue House (Keegan DeSouza) truly pushed me beyond limits, leading me to my athletic prime. A week later, we were representing the college and competing with the best in Goa. The sports day and the months leading to the big day brought us together as a community, developing grit, character and discipline through the spirit of sports.



Sports Secretary *Mr. Obeid Pereira* and Asst. Sports Secretary *Ms. Samantha Pinto*



# THE SPIRIT OF CHRISTMAS

The spirit of Christmas came alive as faculty, staff, and students gathered to celebrate with warmth and cheer. The hall echoed with joyful carols, proving that while we may study hard, we can certainly sing our hearts out too. A delightful skit added a dash of humour and festive magic, keeping everyone thoroughly entertained. The celebration wrapped up with the cheerful distribution of gifts, leaving smiles, laughter, and a sprinkle of holiday magic all around.



# CHEF'S COMPASS

## Asian Dinner



# Brazilian Night



# Kulaghar



# Landscapes of India



*A Team That Sweats Together,  
Stays Together...*

When we returned from our internship in November, we had little idea of the journey we were about to begin. Five months of magic, madness, and mistakes, and an experience we will never forget. For this final semester, we took on possibly the biggest challenge we've faced since the beginning of our program. This year, to end our time here with a bang, the third year Culinary Arts students opened the doors of our restaurant and invited guests to come indulge in a new wonder every week.



From a blazing barbecue party, to a fantastical tasting menu, to a movie night, and much more, we served up global cuisines, bold flavours, and created once-in-a-lifetime experiences. We explored new techniques and styles of service, reinvented what is familiar, introduced new cultures, and stretched our imaginations beyond what we thought was possible.

As we come to the end of our role in Chef's Compass, we realise the true learning of this adventure. While the smiles on our guests' faces and the satisfaction of a job well done are indeed precious, the changes we can see in ourselves and each other, in my opinion, are far more important. We leave this institute stronger, more confident, and more capable than we were when we walked in, and a large part of that is due to the responsibility given to us in this final showcase of our skills.

We thank the institute, the faculty, the staff, our fellow students, and every single person that made this possible. We are truly grateful for the part you played in creating this space for our creativity to flow, for giving us the grace to make mistakes, and for supporting us constantly for the last three years.

## THEME NIGHTS

### PRACHINA DHAROHAR

Prachina Dharohar - Tribal Themed Cultural Night transformed Creams Restaurant into a vibrant celebration of India's tribal food heritage. Curated by the SY BSc CA students, the evening featured a multi-course menu, indigenous ingredients, cultural beverages, and rustic décor, blending flavours, traditions, and storytelling into a memorable dining experience.



## Las Vegas Night

A dazzling Las Vegas-themed night brought glamour, energy, and creativity to life. From vibrant décor and casino-style setups to engaging service and electrifying ambiance, the second years delivered an unforgettable experience. The evening reflected teamwork, precision, and flair—turning the venue into a lively celebration of hospitality excellence and unforgettable memories.



# The ABBA Night

The ABBA Night brought a lively Greek escape to life with blue-and-white charm, upbeat music, and vibrant energy. Inspired by Mamma Mia, the evening blended culture, fun, and seamless hospitality. From authentic décor to spirited service, the second years created a memorable celebration filled with music, flavor, and unforgettable moments.



## EVENTS HOSTED BY VMSIHE

### MIGUEL ARCANJO



Honoring the legacy of Chef Miguel Arcanjo, the Chef Miguel Arcanjo Competition 2025 brought together hospitality students from across Goa to celebrate the richness of Goan cuisine. Hosted at VMSIHE with the Goa Culinary Club, the event highlighted young culinary talent, with VMSIHE's Ms. Seeya Bhosle proudly winning second place.

## JAAI SUMMIT

The 11th All India JAAI Congress, held from 6–8 February 2026 at our institute, brought together Jesuit alumni and leaders. The highlight was the active role of third-year BSc IHM students, who managed hospitality, food service, registration, and coordination. Their hands-on involvement provided valuable practical exposure. The event also featured sessions on mindful living, AI, and sustainability, reflecting Jesuit values of service and leadership.



## PELS/SELS & GRANTS SEMINAR

The PELS/SELS & Grants Seminar, organized by Rotary District 3170, was held from 27 to 28 February and 1 March 2026 at the V. M. Salgaocar Institute of International Hospitality Education, Goa. It was a three-day Rotary event that brought together Rotary members and leaders from different clubs to learn, connect, and exchange ideas. The seminar focused on leadership, planning, and understanding Rotary grants, helping members prepare for future projects and community initiatives. The Pel Sel event was another exciting event handled by the third-year Culinary Arts students, where they took charge of planning and running the entire experience. With the help of other students, they managed everything, from organizing the event and welcoming guests to preparing food, handling service, and making sure everything ran smoothly. It wasn't just about the food; it was about creating a complete and enjoyable event for everyone attending. The atmosphere was lively, and the students worked together to bring their ideas to life. For many of them, it was a great chance to step out of the classroom and experience what it's like to manage a real event. Overall, Pel Sel turned into a fun and valuable learning experience where students could showcase their creativity, teamwork, and hospitality skills.



# WORLD TOURISM & YOUTH DAY

VMSIHE, in collaboration with **Fundação Oriente**, celebrated **World Tourism and Youth Day** with over 300 students from schools across Goa. The event featured engaging workshops, quizzes, and cultural activities that highlighted tourism, sustainability, and cultural exchange, inspiring young minds while offering valuable insights into the hospitality and tourism industry.



# National Days



## KEVIN DUTHEL WORKSHOP

We had a treat when French pastry maestro **Kevin Duthel** visited for a two-day workshop! Students (and a few lucky outsiders) got hands on with delicate desserts, chocolate magic, and artful plating. Our demo kitchen buzzed with creativity, laughter, plenty of sweet smells and lessons of pastry art that they would carry for their life. A truly a sugar coated adventure!



## FUNDAÇÃO ORIENTE + VMSIHE INITIATIVE TRAINING PROGRAMME



A project for new opportunities for orphaned girls in Goa to foster gender equality and to impart training and skills thereby giving them opportunities to uplift their lives. In total 10 orphaned girls got training from 7<sup>th</sup> April to 20<sup>th</sup> April 2025.

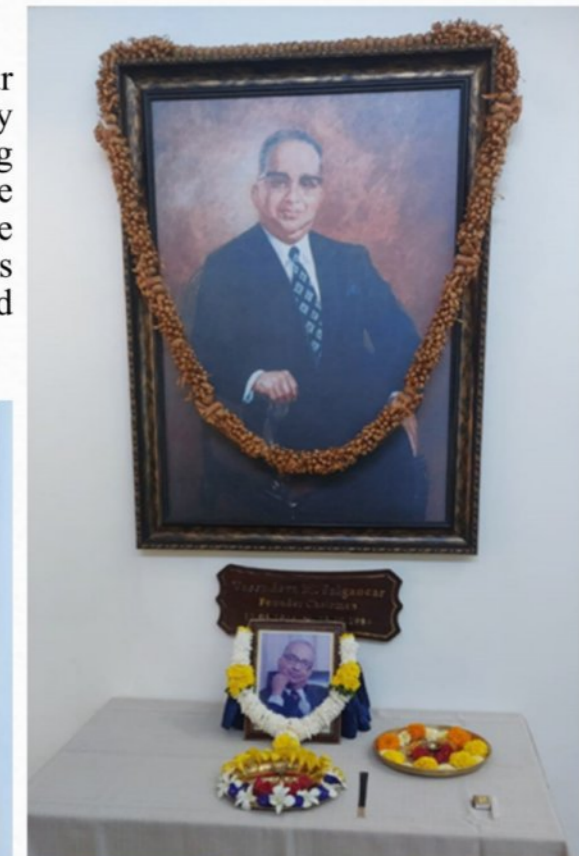
## INTERNATIONAL YOGA DAY

HR department of VMSIHE along with Sahaja Yoga International, Goa organized a meditation session for the staff of VMSIHE to commemorate International Yoga day. Mrs. Rinku Takrani spoke on the topic "Managing Stress through Sahaja Yoga meditation". The aim of the program was to teach Sahaja Yoga meditation to the participants and explain its benefits.



## FOUNDERS DAY

On the occasion of the death anniversary of our Founder Chairman, the Director/Principal, faculty and staff came together to pay homage to his enduring vision and invaluable contributions. The remembrance was marked by the lighting of the traditional lamp, in remembrance and gratitude, of his commitment and vision, which continue to inspire and shape the values and mission of the Institute



## FIELD TRIP TO CURCA SALT PAN



## FIELD TRIP TO TIMBLO FARM



## Switzerland Study Tour

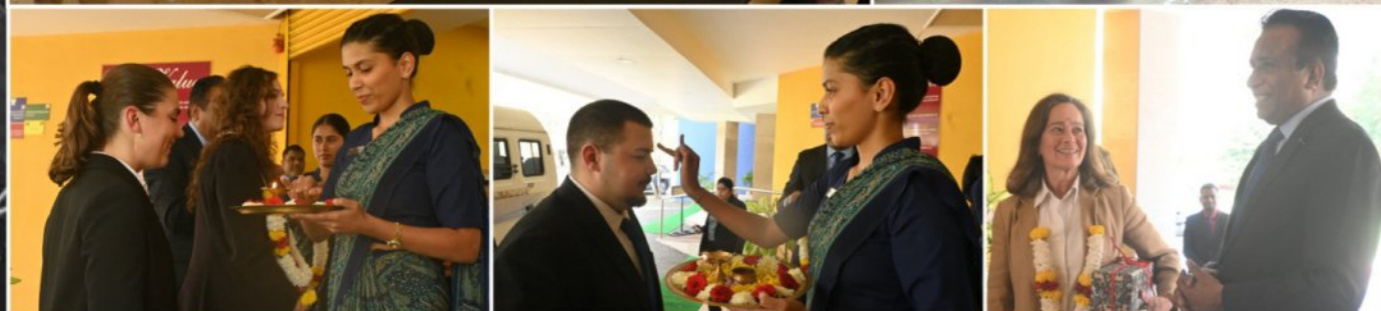


The students embarked on an eleven-day educational tour across France, Switzerland and Italy. The journey blended hands-on learning with cultural immersion focusing on wine, food and European tradition. Students explored local vineyards, cheese factories, and iconic breweries such as the Felschlösschen Brewery in Rheinfelden.

The students also had the opportunity to visit the renowned campus of Cesar Ritz Colleges in Le Bouveret, Switzerland, which further enhanced their understanding of global hospitality standards. The leisure walks along pristine lakes and historic towns added to the cultural dimension of the trip.



# Portuguese Exchange Programme - Goa



THE Adventure BEGINS

THE Adventure BEGINS

My experience on Goa, the Institute and in India has been one of the most enriching experiences I've ever had. From the food to the culture, from the people to the landscapes, everything has been breathtaking. From the very first day we were introduced we've been treated in a way that is simply out of this world.....

**António Ferreira**

*(Escola de Hotelaria e Turismo do Algarve)*

Hello, the experience of being in a country so different from my own, and studying at a school that is also so different, has been truly wonderful and fulfilling. The people are very kind, welcoming, and curious. Thank you VMSIHE....

**Márcia Rosa**

My experience at the college has been very special. The warm welcoming in the beginning made us feel home very fast. We will miss the school, we had an amazing time.....

**Heidi Junggaard**

My visit to Goa at the hospitality school was a very good experience. During my time there, I really enjoyed learning about the cultural cuisine and the different traditional drinks. It was very interesting to discover new flavours and understand more about the local gastronomy.....

**Marta Nogueira**

I have had the most incredible experience in India. Over the past three weeks in Goa, I have visited beautiful places, deepened my understanding of the local culture, and discovered traditional dishes, desserts, and beverages that have enriched my professional experience in my field and beyond.....

**Filipa Silva**

*(Escola de Hotelaria e Turismo do Estoril)*

I arrived with very high expectations, but the truth is, they were completely surpassed. Everything here was even more incredible than I had imagined. It was inspiring to experience a new culture up close, discover such a rich and intense cuisine, meet people from different backgrounds.....

**Bruno Silva**

*(School of Hospitality and Tourism of Coimbra)*

This experience has been very special to me because I was able to connect with other cultures, other music, other customs, other foods (very spicy ones compared to ours). I met good people along the way and had amazing experiences that I will forever remember...

**Lara**

*(Escola de hotelaria e turismo de Viana do Castelo)*

Goa has been an amazing experience. In these three weeks, we got to exchange and learn culture, habits, interests, food as well as make a lot of friends. Felt like home with so many Portuguese influence.

**Lucas**

*(Escola de Hotelaria e Turismo de Portimão)*

My three-week stay in Goa has been a wonderful experience. I really enjoyed it, I was very warmly welcomed, we have excellent accommodation conditions, and the people are extremely friendly and helpful.....

**André Santos**

*(School of Tourism and Hospitality of Setúbal)*

We spent three weeks here, and I loved every moment and wished I could stay longer. We learned a lot about Indian cuisine and its traditions. We also went on trips and had the chance to explore Goa, which was an unforgettable experience.....

**Maria Seco**

Getting to know different cultures in geographical spaces so distant from one another is already, in itself, a remarkable experience, but the historical, cultural and gastronomic dimension, combined with the welcoming spirit and the hospitality that we felt from the very first moments, elevated this journey to a higher level.....

**António Pacheco**

*(School of Hospitality and Tourism of Portalegre)*

We have shared culture, identity, and a genuine passion for hospitality. We leave inspired by the richness of your traditions, the vibrancy of your flavours, and above all, your professionalism and generosity. This exchange has reaffirmed that hospitality is a universal language built on discipline, respect, and creativity. Continue learning with ambition, working with dedication, and dreaming without limits.

**Maria ( Faculty)**

They were fantastic days! The students are very welcoming and attentive, which made the adaptation easier and more natural.....

**Duarte Arrais**

# Portuguese Exchange Programme

Our students completed a four-week international exchange program in Portugal which focused on hands on training in culinary arts, hospitality practices, and cultural immersion. The students trained in reputed hospitality schools under industry professionals across Lisbon, Coimbra, Lamego and Porto. The program included winery visits, pastry and barista workshops. A concluding visit to Madrid further enhanced the global learning experience.



## INSTITUTE ACHIEVEMENTS

# FHRAI AWARD 2025

**VMSIHE Recognised as Best Hospitality Institute of the Year at FHRAI Awards 2025**

Our Institute was recognised with the prestigious title of Best Hospitality Institute of the Year by the Federation of Hotel & Restaurant Associations of India (FHRAI). The award was conferred at the 55th FHRAI Annual Convention held from September 18 to 20, 2025, at Hotel Conrad, Bengaluru.

The award was presented during a grand ceremony on September 20, 2025, attended by leading hoteliers, restaurateurs, industry leaders, and dignitaries from across India. Prof. Irfan Mirza, Director & Principal of VMSIHE, received the award on behalf of the institute.

The recognition from FHRAI is a proud milestone for VMSIHE and reaffirms its position as a front runner in hospitality and culinary education in India.



## Staff Achievements

### Prof. Irfan Mirza



Nostalgia, Trauma and Recovery: A Case Study of Hazrat Hamza Shah Shrine in the International Journal of Religious Tourism and Pilgrimage (SCOPUS)



### Dr. Lysette Dsouza

1. "Who gets how much? Customer segmentation during shortages" in Decision Sciences Journal of Innovative Education (Scopus)

2. Presented a research paper titled "Why projects stall at the finish line? An empirical investigation of closeout delays" at CIC-EPPM Joint Conference 2025 along with the Construction Research Institute of Malaysia (CREAM).

Received best paper presentation award for "Why projects stall at the finish line? An empirical investigation of closeout delays" at the CIC-EPPM Joint Conference 2025.

3. Presented a research paper titled "Speed Breakers on the Road to Lean : Insights from Practitioners of Lean" at CIC-EPPM Joint Conference 2025 along with the Construction Research Institute of Malaysia (CREAM).

4. Presented a research paper titled "Challenges to the adoption of green technologies in hospitality industry" at the Global Conference on Technology and AI in Hospitality and Tourism in Las Vegas, USA from 16th to 19<sup>th</sup> September. Paper published in conference proceedings.

5. Presented a research paper titled "Revolutionizing Decision-making: Technology and Human Collaboration" at the 2025 Decision sciences institute (DSI) Annual Conference- in Orlando, FL, USA on 22-24 November 2025.

### Dr. Semele Sardesai



1. "Impact of service quality on the quality of life of yoga tourists: a moderated mediation analysis" published in the Journal of Tourism Recreation Research (Scopus)

2. "Exploring the role of Authenticity and Quality in building Memorable Dining Experiences around Ethnic Food Trucks at Tourist Destinations" published in the Journal Of Global Marketing ( Scopus)

3. " Assessing Consumer Perceptions and Intentions Toward Plant-Based Meat:Scale Development and Exploration" published in International Journal Of Current Science Research And Review ( Peer Reviewed)

### Shameem Memon



1. "Exploring the Impact of Financial Attitude on Financial Well-Being: A Structural Model Analysis" in GCCE Journal of Multidisciplinary Research (Peer Reviewed)

2. "An Analysis of Financial Planning among College Teachers in Goa" in Proceedings of the One Day Multidisciplinary International Conference on Global Dialog on Commerce, Management, Accountancy, Finance and Economics.

Award as First Best Research Paper for "An Analysis of Financial Planning among College Teachers in Goa" .

3. Presented a research paper titled "Effectiveness of workplace financial education Evidence from India" at India Finance Conference at IIM ABC, at IIM V.

4. Presented a research paper titled "An Analysis of Financial Planning among college Teachers in Goa



### Ritzel Rebello

Presented a research paper titled "Spotlight of Influence: The Intersection of Politics and Performance in Goan Tiatr" at an International Conference titled Performing Worlds: Politics, Performativity and Cultural Memory organized by BITS Pilani, Rajasthan.

# STUDENT ACHIEVEMENTS

## POWERLIFTING

I am Arya Narvekar, a First Year BSc Culinary Arts student. I participated in the Inter-Collegiate Women Powerlifting Competition 2026 held at Goa University on 16 January 2026 in the above 84 kg category. I lifted 110 kg in squat, 40 kg in bench press, and 120 kg in deadlift, achieving a total of 270 kg. With this performance, I secured the bronze medal.



I am Khushal Khairnar, a First Year BSc. Culinary Arts student. I participated in Goa University's Power Lifting Competition on 7 January 2026 in the 105 kg category. I won the silver medal and my total weight was 505 kgs.



## SWIMMING

The Inter-Collegiate Swimming championship was held at the Swimming Pool Campal Indoor Stadium on the 18 th of July 2025.

Ms. Anoushka Rodrigues from SYCA bagged 1 Gold (Backstroke) & 1 silver medal (Freestyle) and her timings were  
1. 50 Mtr Freestyle: - 37.84 Seconds.  
2. 50 Mtr Backstroke: - 48.03 Seconds.

Ms. Aditi Nahar from TYIHM bagged 1 silver medal (Breaststroke) and 1 bronze medal (Freestyle) and her timings were  
1. 50 Mtr Breaststroke: - 51.47 Seconds  
2. 50 Mtr Freestyle: - 48.03 Seconds



# Floyd Fernandes

## MAGNIFY 2025

Magnify 2025 was an intercollegiate event hosted by Don Bosco College Panaji, bringing together students from various institutions across Goa. The event featured competitions such as poster designing and travel pitching, encouraging creativity, innovation, and fresh perspectives on tourism while providing a platform for students to showcase their talent and ideas. Our students - **Floyd Fernandes** secured 1st Place in the Poster Competition at Magnify 2025, organized by Don Bosco College Panaji, impressing the judges with his creative and impactful design and Seeya Bhonsle earned the Second Runner-Up position in the Travel Pitch Competition at Magnify 2025, presenting an innovative tourism idea and showcasing strong presentation skills.



## ENZO HOUSEKEEPING OLYMPIAD

**Floyd Fernandes** secured 3rd Place in the Enzo Housekeeping Olympiad, organized as part of the Everest Better Kitchen Culinary Challenge Season 7.



# George Elengickal

Won a bartending competition organized by *Environskills College*. The competition brought together talented bartenders and hospitality students to showcase their creativity, technical skills, and innovation behind the bar. Through a combination of unique flavor pairings, precise techniques, and presentation, George was able to create cocktails that impressed the judges and stood out among the competitors.



# Placement 2026

|                              |                                      |
|------------------------------|--------------------------------------|
| SAPTARSHI CHOUDHURY          | HDP - Taj                            |
| SANGEL SANTANNA SERRAO       | HDP- Taj, MT - Hilton                |
| LYAN FERNANDES               | HOMT - Taj                           |
| JAY WILLIAM HARPER           | HOMT - Taj, MT- Voyager              |
| RHEA ANN BRUTO DA COSTA      | HOMT - Taj                           |
| ZORAN JOSEPH CANDIDO MIRANDA | HOMT -Taj, MT - Hilton, MT - Voyager |
| ANSEL NEYSA SALDANHA         | HOMT - Taj, MT - Voyager             |
| EDUARDO DORES MASCARENHAS    | HOT – Taj                            |
| BRIAN MENINO PEIXOTO         | HOT - Taj                            |
| CEZANNE NOGUEIRO             | HOT - Taj                            |
| DAVID PAUL GOMES             | HOMT - Taj                           |
| GURSIMAR SINGH KHANUJA       | HOT - Taj                            |
| NAHAR ADITI RANDHEER         | OCLD -Oberoi, MT - Voyager           |
| SCOTT JONATHAN FERNANDES     | MT - CGH                             |
| SEEYA MILIND BHONSLE         | OCLD - Oberoi, MT - Voyager          |
| HINGE AGASTYA PRAVIN         | Accor Inspire Program                |
| PRANAV                       | MT - CGH                             |
| GEORGE N ELENGICKAL          | MT - CGH, MT -Voyager                |
| CAIESHA FERRARO              | MT - CGHF                            |
| LOYD JOHN FERNANDES          | MT - CGH                             |

## • MOU LIST •

### 1. Elegant Group, Sagres, Portugal

VMSIHE and the Elegant Group, Sagres, Portugal, signed a Memorandum of Understanding on 18 June 2025. The collaboration focuses on professional training, internships, and skill development initiatives designed to enhance students' practical learning experiences. This partnership aims to foster global exposure and cross-cultural engagement, preparing students to excel in international hospitality careers.



### 2. Bernhard Schulte Shipmanagement (India) Private Ltd.

VMSIHE and Bernhard Schulte Shipmanagement (India) Private Ltd. , entered into a Memorandum of Understanding on 8 May 2025. The partnership encompasses academic exchanges, joint training programs, and industry collaborations. The MOU seeks to enhance academic quality, strengthen cross-cultural ties, and create opportunities for students and faculty to engage in international learning experiences.



### 3. Untraced Paths Travellers LLP (Soul Travelling)

VMSIHE and with Untraced Paths Travellers LLP, popularly known as Soul Travelling signed a Memorandum of Understanding on 4 August 2025, to promote experiential learning in tourism and heritage exploration. The collaboration focuses on community-based tourism, sustainable travel, and cultural immersion programs.



### 5. Carmel College for Women, Nuvem

Carmel College for Women, Nuvem, and VMSIHE entered into a Memorandum of Understanding on 12 August 2025 to strengthen academic cooperation and foster interdisciplinary collaboration. The agreement provides for joint seminars, workshops, and research projects aimed at enriching the educational experiences of students.



# ALUMNI

VMSIIHE = Home

Some places change you. Quietly, deeply, and forever. For me, my institute VMSIIHE is one of those places. As an alumnus now working at Alba, a one Michelin star restaurant in Doha, Qatar, I often find myself reflecting on how those formative years shaped not only my skills, but my character and passion for hospitality.

What I miss most is the people, the friendships that turned long practicals and hectic service days into memories I'll carry for life. There's a warmth in those corridors that no professional kitchen, no matter how prestigious, can quite replicate. I especially owe a great deal to my mentors: Chef Sebastian and Chef Sandip, whose discipline and belief in precision pushed me to raise my standards every single day. Equally, Prof Irfan Mirza, Ma'am Gauri and Ma'am Lysette guided me with patience and encouragement, your constant support meant so much to me reminding me that hospitality is as much about heart as it is about technique.



*Ayesha Mukadam*

First Culinary Arts  
Batch 2022-25



My journey at V. M. Salgaocar Institute of International Hospitality Education was more than academic learning it was a transformation. The discipline, professionalism, and values instilled here shaped not just my career, but my character. Proud to be an alumnus of an institution that truly defines excellence in hospitality.

*Dev Thakkar*

My experience at VMSIIHE was practical, supportive, and well-structured. The faculty were approachable and focused on real-world skills that built my confidence. Overall, it prepared me well for the industry and helped me grow professionally.



*Reez Cabral*

I wanted to take a moment to express my heartfelt gratitude to Prof. Mirza and the entire VMSIIHE team for the exceptional education and mentorship I received during my time at the college. The coaching techniques and guidance provided by the faculty and mentors played a pivotal role in shaping me into a professionally fit and focused individual. The ups and downs I experienced during my college days were instrumental in teaching me valuable lessons, and I am grateful for the learning experience. I am joining a new role in a Facility Management company in Dubai, UAE.

My time at VMSIIHE was transformative, and the skills I gained have driven my success. Grateful for the support and encouragement, I'll cherish the memories.



*Rohit Paul  
Thekkanath*

(Batch 2021-23)



*Jay Padole*

(2022 - 2025)

Hello,  
My name is Jay Padole and I'm currently working at The Bombay Canteen, Mumbai

My time at VMSIIHE has been a truly meaningful and life-changing journey for me. The discipline, professionalism, and strong focus on attention to detail that the institute encouraged has played a big role in shaping my personality and work ethic. It not only trained me academically but also helped me grow as an individual.

At certain moments, the rules, standards, and expectations felt strict and sometimes even challenging. However, after stepping into the professional industry, I clearly understand how important those lessons were. The emphasis on punctuality, proper organisation, grooming, and maintaining high standards prepared me for real-world responsibilities and pressure. These values are now a natural part of how I approach my work every day.

## A Landmark Partnership for Global Hospitality Careers at Martinhal Hotels & Resorts, Portugal

V. M. Salgaocar Institute of International Hospitality Education (VMSIHE), Goa, continues to expand opportunities for its students through meaningful global collaborations. In a significant step toward strengthening international industry connections, the institute has established a partnership with Martinhal Hotels & Resorts, Portugal. This collaboration marks an important milestone in VMSIHE's commitment to providing world-class education and global exposure to its students.

The partnership was formalized through the signing of a Memorandum of Understanding (MoU) in Portugal, which led to the creation of the Martinhal Scholarship Programme. As part of this initiative, Martinhal Hotels & Resorts will offer 20 scholarships valued at €7,500 each to deserving VMSIHE students. The scholarships will be equally distributed between two academic programmes at the institute—10 scholarships for students pursuing the B.Sc. International Hospitality Management programme and 10 for students enrolled in the B.Sc. Culinary Arts programme.

Beyond financial assistance, the scholarship programme provides students with exceptional professional opportunities. Selected students will benefit from a guaranteed six-month internship at Martinhal Hotels & Resorts in Portugal, giving them valuable international industry experience. In addition, the programme offers assured placement opportunities upon graduation, enabling students to begin their professional journey with a globally recognized hospitality brand.

As part of this growing collaboration, Mr. Roman Stern and Mrs. Chitra Stern, founders of Martinhal Hotels & Resorts, visited the VMSIHE campus and the institute's head office. Their visit provided a valuable opportunity to engage with students, faculty members, and the leadership team. Through interactions and discussions, they gained insights into the institute's academic approach and its dedication to developing skilled hospitality professionals. The visit further strengthened the relationship between the two institutions and reinforced their shared vision of nurturing future leaders in the hospitality industry.

This partnership represents a transformative step in expanding global career pathways for VMSIHE students. By combining financial support, international training, and assured employment opportunities, the Martinhal Scholarship Programme empowers talented individuals to pursue their ambitions in the global hospitality sector. It also reflects VMSIHE's ongoing commitment to preparing its students to excel in an increasingly interconnected and dynamic hospitality industry.



## Whispers of the Alps

~David Gomes



It began beneath a pale morning sky, a few travellers stepping into the hum of departure, hearts eager for snow and stories. Hours later, the air of mystical Switzerland greeted them, cool, clean, and full of promise. Zurich shimmered by the lake, dressed in festival colours and soft rain, where music and fireworks danced together to welcome the spring.

The road then led across borders into Alsace, where vineyards stretched like green oceans, and castles whispered of old tales. The travellers sipped sunlight in golden wines, tasted warm “tarte flambé,” and strolled through medieval towers. Each sunset melted into another, as the journey wove its quiet spell.

They wandered through breweries scented with hops, chocolate factories where the air was sweet with cocoa, and cheese cellars echoing with centuries of craft and traditions. In mountain villages, snow greeted them like an old friend, soft, cold, playful. They rolled in it, laughed in it, and watched clouds drift like silver dreams.

Every stop became a memory, warm homes glowing with fondue and song, silent peaks cradling the night, and lakes that mirrored the sky. Cities passed like chapters: Bern with its bells, Interlaken with its mist, Lucerne with its bridge of flowers.

And when it was time to return, they carried more than souvenirs. They carried the scent of snow, the taste of chocolate, the echo of laughter across valleys. Switzerland had spoken in whispers of the Alps, in ripples of lakes, in moments that would forever glow quietly within them.



## The Next Course: Serving Success to Our Culinary & Hospitality Graduates

~Dr. Lysette Dsouza

Congratulations! You've chopped, sautéed, and served your way through years of rigorous training, and now it's time to plate your future. As you step into the world beyond VMSIHE, remember that your education is more than a recipe—it's a toolkit for life and leadership.

In your careers, precision matters, but so does creativity. Just as a perfectly balanced dish surprises and delights the palate, your unique ideas and approach will set you apart in the fast-paced culinary and hospitality world. Never underestimate the power of curiosity; try new techniques, experiment boldly, and embrace every opportunity to learn.

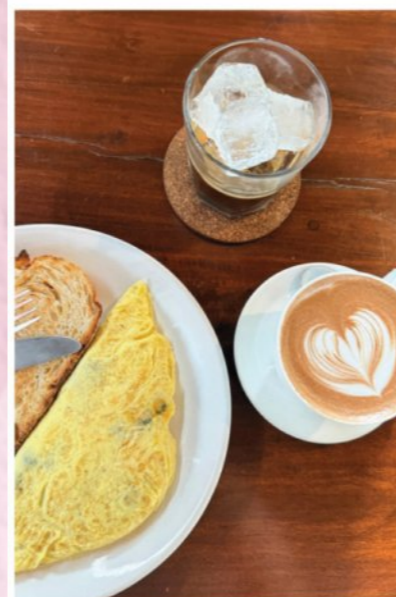
Life, much like a well-run kitchen, will present challenges. There will be rush hours and burnt soufflés, but resilience, adaptability, and a sprinkle of humour will help you navigate them gracefully. Treat every experience as a lesson, and every setback as seasoning—making your journey richer and more flavourful.

Remember, success in hospitality isn't just about skill—it's about people. Listen, empathize, and lead with kindness; your guests, colleagues, and teams will remember how you made them feel more than the dishes you serve.

As you don your chef's coat or step into management roles, carry your passion proudly, your curiosity constantly, and your humour lightly—it's the secret ingredient to a fulfilling career and life.

Here's to creating, leading, and thriving—your future is ready to be served.

*Bon appétit to your journey ahead!*



## Plates, Plans & Good Times

Living in Goa means you're always five minutes away from some place you've never tried before.

This year, I found myself exploring more restaurants across Goa. A new place opens. Someone sends it on Instagram. One plan turns into three.

Some dinners were planned days in advance, outfits decided, menus checked, and reservations made. Others were completely random, the classic "let's just go here" kind of moment.

There were places I went back to because I already knew exactly what to order. There were places I tried once and still talk about.

And of course, the classic "wait, I'm not done taking pictures" moment.

Coming from an F&B background, I don't just show up and eat. I notice everything. I go out to relax and somehow end up doing a mental service audit. It's automatic at this point.

Most of these photos aren't just about the food. They're about familiar roads, last-minute plans, shared plates, and conversations that stretched longer than the meal.

For me, the plans don't really end, there's always another restaurant to try, and probably another dessert I'll say yes to.



Esha Newalkar



# GASTRONOMIC SCIENCE, SERVED!

~Lizzel Dias

Teaching gastronomic science, for me, has always meant something deeper than explaining molecular gastronomy, heat transfer, emulsification, or fermentation. It is about helping students see food as a beautiful intersection of science, culture, history, and identity. In the classroom, we explored the scientific foundations of cooking; the why, the how, and the what behind every process. Why does a sauce split? How does heat transform protein? What creates depth of flavor? These questions shaped our discussions. But the real magic happened when those notes and diagrams left the page and entered the kitchen.



The themed dinners hosted by the students became the heart of this journey. Conceptualized under the guidance of Chef Sebastian, these evenings were more than assessments or should I say Experiments. I attended every one of them, not as their teacher, but as a guest, quietly observing, sometimes wearing the lens of a strict critic. Tasting each dish and watching the flow of service gave me clarity. If something fell short, I knew exactly which concept to revisit in class. A split sauce sent us back to emulsification. Inconsistent textures meant another conversation on heat control. Subtle, flat flavors took us back to seasoning and sensory balance.

The Middle Eastern evening impressed me with its confident spice layering and beautifully executed kebabs and mezze. Turkish tea paired with crisp baklava and pistachio ice cream demonstrated control over sugar stages, fat balance, and temperature. It was thoughtful and technically sound.

“Napoleon's Route” was intellectually engaging. The students traced culinary influences across regions touched by historical movements in Europe, exploring how trade, conquest, and geography shaped cuisine. They applied classical techniques such as sauce reductions, proper roasting methods, and pastry layering demonstrating control over Maillard reactions, moisture retention, and structural integrity in laminated doughs. Even if they did not consciously think of it as science at that moment, every plate reflected concepts we had studied.

The Italian dinner was presented with remarkable flair. It was not just served, it was brought into the room with confidence and showmanship. The highlight of the evening was the way the tiramisu was served, turning the dessert into an engaging and memorable moment.

“Kulagar,” hosted at Laban's farm, felt deeply meaningful. Seeing them work with fresh, local produce and respect the farm-to-table philosophy reminded me that gastronomy begins at the source. They thoughtfully incorporated farm ingredients into both their dishes and plating, understanding how biodiversity shapes cuisine.

“Khoj” made me the proudest. It was truly an exploration of Indian gastronomy through a modern lens. The students reimagined traditional Indian dishes using contemporary techniques controlled gelification, textural contrasts, temperature play, and careful plating geometry. Yet they never lost the soul of the cuisine. They respected ingredients and flavor profiles while presenting them in innovative formats. It was here that I clearly saw the bridge between science and creativity. They were no longer simply executing techniques; they were thinking critically, questioning tradition, and refining it with understanding. When they successfully applied techniques like spherification after once struggling in class, I knew growth had happened. From producing a few imperfect spheres in practice to confidently serving dozens of guests, their progress was visible.

As their teacher, and as someone who observed them beyond the classroom, I saw their confidence grow with each event. Their teamwork strengthened, their curiosity deepened, and their ability to apply scientific reasoning under pressure improved remarkably. The TY Culinary Arts students constantly asked questions with so many “whys” and “hows” that they kept me on my toes and pushed me to learn more myself.

Three more dinners; Brunch, Food & Wine Pairing, and Film to Fork are still to come. Since I'm submitting this article before they happen, I can't share their details yet. But I know the essence will remain the same. Thoughtful research, scientific understanding, creativity, and a story told through food. And their answers to all the questions

These dinners were not just themed events; they were milestones. They reminded me why I teach. Gastronomic science is not meant to stay in textbooks; it belongs in the kitchen, on the plate, and in the pride of students who finally understand not just how to cook, but why it works.



# CATALYST

ROHIT PAUL THEKKANATH

## The Unbounded Potential of Hospitality Expertise: Unlocking Opportunities Beyond Traditional Boundaries

MARCH 16, 2026



AS STUDENTS STUDYING HOSPITALITY MANAGEMENT, YOU ARE PROBABLY AWARE OF THE INDUSTRY'S DYNAMIC NATURE AND THE WIDE RANGE OF CAREER PATHS IT OFFERS. HOWEVER, YOU MIGHT NOT BE AWARE THAT YOUR SKILLS AND KNOWLEDGE GO FAR BEYOND THE CONFINES OF HOTELS AND RESTAURANTS. HOSPITALITY EXPERTISE IS A VERSATILE AND VALUABLE ASSET THAT CAN BE APPLIED TO A VARIETY OF INDUSTRIES, SUCH AS CORPORATE SERVICES, LUXURY RETAIL, HEALTHCARE, REAL ESTATE, FACILITY MANAGEMENT, AND PROPERTY MANAGEMENT.

### BENEFITS OF HOSPITALITY EXPERTISE

SKILLS YOU'VE GOTTEN THROUGH YOUR STUDY, LIKE A CUSTOMER-CENTRIC APPROACH, EXCELLENT COMMUNICATION, AND ATTENTION TO DETAIL, ARE HIGHLY SOUGHT IN MANY SECTORS.

#### • HERE ARE A FEW ADVANTAGES OF UTILISING HOSPITALITY EXPERTISE IN MANY INDUSTRIES:

1. **EXCEPTIONAL CUSTOMER EXPERIENCE:** UNDERSTANDING YOUR CUSTOMERS' WANTS AND EXPECTATIONS CAN PROMOTE BUSINESS GROWTH AND LOYALTY ACROSS INDUSTRIES.
2. **ADAPTABILITY AND PROBLEM-SOLVING:** HOSPITALITY PROFESSIONALS ARE SKILLED AT DEALING WITH UNFORESEEN EVENTS, MAKING THEM A GREAT ASSET IN FAST-PACED SETTINGS.
3. **LEADERSHIP AND TEAM MANAGEMENT:** YOUR EXPERIENCE MANAGING TEAMS AND LEADING PROJECTS CAN BE USED TO A VARIETY OF ROLES, INCLUDING CORPORATE MANAGEMENT AND ENTREPRENEURSHIP.

### WORKPLACE FLEXIBILITY: WHERE CAN YOU USE YOUR SKILLS?

1. **CORPORATE SERVICES:** TO HANDLE THEIR CORPORATE TRAVEL, EVENTS, AND FACILITIES, FIRMS ARE INCREASINGLY SEEKING PERSONNEL WITH TRAINING IN HOSPITALITY.
2. **LUXURY RETAIL:** TO CREATE ENGAGING CLIENT EXPERIENCES AND FOSTER BRAND LOYALTY, UPSCALE STORES LOOK FOR HOSPITALITY SPECIALISTS.
3. **HEALTHCARE:** TO MANAGE FACILITIES, FOOD SERVICES, AND PATIENT EXPERIENCE, HOSPITALS AND WELLNESS CENTERS USE HOSPITALITY EXPERTS.
4. **REAL ESTATE:** TO PROVIDE RESIDENTS WITH CUSTOMISED LIVING EXPERIENCES, LUXURY PROPERTY DEVELOPERS AND MANAGEMENT FIRMS USE HOSPITALITY SPECIALISTS.
5. **FACILITY MANAGEMENT:** FOR POSITIONS LIKE FACILITY MANAGER, OPERATIONS MANAGER, OR CLIENT RELATIONS MANAGER, HOSPITALITY EXPERTS ARE HIGHLY VALUED BY FACILITY MANAGEMENT FIRMS.
6. **PROPERTY MANAGEMENT:** TO FILL POSITIONS LIKE PROPERTY MANAGER, RESIDENT SERVICES MANAGER, OR OPERATIONS COORDINATOR, WHICH CONCENTRATE ON RESIDENT EXPERIENCE, OPERATIONS, AND CLIENT RELATIONS.

"YOUR HOSPITALITY EXPERTISE IS A KEY THAT CAN UNLOCK DOORS TO EXCITING AND REWARDING CAREERS - BE BOLD, EXPLORE, AND APPLY YOUR SKILLS IN THE RIGHT PLACE!"



### APPLYING YOUR INTERESTS AND SKILLS TO MAXIMISE YOUR HOSPITALITY ABILITIES, CONSIDER THE FOLLOWING:

- **IDENTIFY YOUR PASSION:** THINK ABOUT WHAT AREAS OF HOSPITALITY INTEREST YOU THE MOST, SUCH AS EVENT PLANNING, CUSTOMER SERVICE, OR OPERATIONS MANAGEMENT.
- **EXPLORE INDUSTRIES:** LOOK INTO FIRMS AND POSITIONS THAT MATCH YOUR INTERESTS AND TALENTS.
- **NETWORK AND BUILD CONNECTIONS:** ATTEND INDUSTRY EVENTS, JOIN PROFESSIONAL ORGANISATIONS, AND NETWORK WITH ALUMNI IN YOUR DESIRED FIELD.
- **DEVELOP TRANSFERABLE SKILLS:** CONCENTRATE ON LEARNING SKILLS THAT ARE IN HIGH DEMAND ACROSS INDUSTRIES, SUCH AS DATA ANALYSIS, DIGITAL MARKETING, AND PROJECT MANAGEMENT.

IN CONCLUSION, HOSPITALITY EXPERTISE IS A VALUABLE ASSET THAT CAN BE APPLIED TO VARIOUS INDUSTRIES, OFFERING A WIDE RANGE OF CAREER OPPORTUNITIES. BY UNDERSTANDING THE BENEFITS AND VERSATILITY OF YOUR SKILLS, YOU CAN UNLOCK NEW PATHS AND DRIVE EXCEPTIONAL CUSTOMER EXPERIENCES IN DIVERSE SECTORS.

## *“A Tapestry of Taste: My Journey Through Food and Cultural Heritage”*

*~Sangita Fernandes*

Food, for me, has always been more than just a means of nourishment—it is a living record of my journey through cultures, regions, and family traditions. Growing up in a household where my mother hails from Tamil Nadu and my father from Bengal, I was immersed in two distinct culinary worlds from the very beginning. Food, for me, is more than just sustenance—it is the thread that weaves together the tapestry of my life, connecting me to my roots, my family, and the myriad cultures I belong to. It is the story of a life that spans regions, traditions, and generations. Most importantly, it is a reminder that culture, like food, is never stagnant—it evolves, blends, and grows with every new experience, yet always carries the essence of its roots. Most importantly, it is a reminder that culture, like food, is never stagnant—it evolves, blends, and grows with every new experience, yet always carries the essence of its roots.



In every meal I prepare, every dish I taste, I feel connected—to my ancestors, to my present, and to the cultural mosaic that defines me. Food is my anchor, my heritage, and my celebration of life. It is the language through which I experience and express the beauty of my journey—from South to East to West, from my childhood to my home today, and beyond. From the South, I learned the art of blending spices with balance—tangy tamarind-based sambar, comforting rasam, fragrant coconut chutneys, and the simplicity of home-cooked meals that carry the warmth of family. From the East, I inherited the love for sweet and savoury contrasts—the subtle pungency of mustard seeds, the rich aroma of fish curries, and the tradition of celebrating festivals with sweets like rasgulla and Sandesh. My childhood was a journey in taste itself—one week I would be savouring the fiery tang of temple-style TAMILIAN dishes, and the next, relishing the delicate sweetness of a Bengali dessert. Through food, I learned to appreciate diversity, to see how the same ingredients could create entirely different stories depending on the region, the hands that prepared them, and the culture behind them.

Life's journey then took me to the West, as I embraced a new chapter with my emergence into a Goan Catholic family. Goan cuisine opened up a whole new world—vibrant, aromatic, and rooted in a coastal lifestyle. The use of coconut, kokum, red chilies, and fresh seafood brought a different rhythm to my culinary experiences. I found myself enchanted by dishes like tambdi bhaji, sol kadhi, and patoleos—foods that are not just about taste, but about celebration, community, and seasonal rituals.

The meals were more than sustenance; they were cultural stories told with each bite. Each meal became a celebration of diversity, a melding of flavours that tell stories of land, sea, and ancestry.

This blending of South, East, and West India in my life has given me a unique perspective on food and culture. Each cuisine has left its imprint on me—not only in terms of taste but in the values, it conveys: Tamil Nadu taught me the importance of rhythm, discipline, and layering of flavours; Bengal taught me joy in sweetness, depth in simplicity, and reverence for festivals; Goa taught me the vibrancy of celebration, the intimacy of family gatherings, and the joy of sharing food as an act of love.

Cooking a Tamil sambar in the morning, a Goan sol kadhi at lunch, and ending the day with Bengali mishit doi is not just about flavours; it is about continuity, belonging, and identity. Through this journey, I've realized that culture is not static—it evolves with us, absorbing influences, blending traditions, and creating new narratives. My attachment to food is inseparable from my attachment to culture. It reminds me that despite differences in language, rituals, or geography, what unites us is the love, care, and celebration we pour into our meals.

Food, for me, is home. It is the unity between South, East and West. It is memory, emotion, and connection all at once. It is my heritage served on a plate, inviting everyone to taste, share, and belong. This unique blend of cultures has shaped not only my palate but also my perspective on life. It is a way of honouring my past while embracing my present, a celebration of diversity and unity at the same time.



# Beyond Winning

~Saptarshi Choudhury

Being named Sports Day Captain for Blue House was equal parts thrilling and terrifying. Thrilling because leading your team is a dream come true; terrifying because... well, the responsibility is real. Suddenly, it wasn't just about cheering from the sidelines—I had to inspire, motivate, and, ideally, lead by example.

Mornings became a blur of early practice sessions, juggling my track events while pushing the team to give their best. My love for playing and boxing has always kept me athletic, giving me the stamina to sprint, jump, and throw myself into every challenge—literally and figuratively. Leadership meant showing up first, staying calm under pressure, and proving that action speaks louder than pep talks.

Of course, there were moments when the odds seemed stacked against us, but those were the moments that revealed true grit. Blue House may have stumbled occasionally, yet we dominated events like track races and basketball, leaving everything on the field. One of the most rewarding parts? Watching teammates push beyond their limits, fueled by nothing more than determination (and maybe a little competitive rivalry).

We didn't take home the ultimate trophy, but the lessons were priceless: courage matters more than comfort, effort more than perfection, and trying—truly giving it your all—will always feel better than standing on the sidelines. After all, whether boxing, running, or leading a team, it's the love of the game and the thrill of the challenge that makes every moment worth it.



## Women of VMSIIE - A Tribute on International Women's Day

Celebrating the remarkable women who shaped my MSc. journey

~Vikrant Sontakke ( MSc.)

On the special occasion of International Women's Day, I want to express my heartfelt gratitude to the remarkable women of VMSIIE who have made my MSc journey unforgettable, meaningful, and full of inspiration.

The journey began on the very first day when *Ms. Sherlaine* welcomed us with radiant energy and a warm smile, guiding us on a campus tour. Her positivity made the beginning of our journey both comfortable and memorable.

On the very same day, *Ms. Martha* patiently walked us through the academic structure of our MSc program, making the path ahead clear and approachable.

Then came the person we lovingly call the “MOM” of MSc—*Dr. Lysette*. She cares for us like a Mother, calls us her 'elder sons, scolds us when we are wrong, motivates us when we feel lost, and always shows us the correct direction in life.

*Ms. Yoshika* is another wonderful personality whose enthusiasm, dedication, and passion make every class lively and inspiring. She often calls me by my surname and sometimes affectionately says “*Baccha*,” which always brings warmth to the classroom.

*Ms. Nelissa*, one of the coolest and most composed mentors, guided us through practical learning experiences. Her excellent command of English and subject knowledge helped us understand events and sustainability through real-world exposure.

Research turned into a thrilling journey of curiosity and deep thinking under the guidance of *Dr. Semele*, who constantly encourages us to question, explore, and expand our intellectual horizons.

Beyond academics, *Ms. Alethea* inspires students to shine in extracurricular activities and events. Her charismatic personality ensures that VMSIIE students confidently represent the institute on every stage and platform.

*Ms. Shameem*, though not formally teaching us, always shares valuable discussions about finance management, stocks, bonds, mutual funds, and commodities, expanding our knowledge beyond the curriculum.

*Ms. Aditi*, our Exam Support Guide, patiently helps us navigate all academic formalities while maintaining discipline and punctuality, ensuring that everything runs smoothly.

Finally, *Abigail* and *Belinda* act as the connecting threads between students and faculty, helping communication flow seamlessly across the institution.

These extraordinary women are far more than educators—they are mentors, leaders, and inspirations who have shaped my MSc journey in countless ways.



## Poetry

### *The Place we Became*

*Between villages, farms, and quiet hills,  
We found a place to focus, learn, and build our will.*

*Guided by faculty who believed and pushed us through,  
They shaped our skills and showed what we could do.*

*From boardroom lessons to fork and knife with grace,  
We learned discipline, culture, and our professional pace.*

*With four loyal dogs and memories we hold tight,  
This college became home—calm, kind, and bright.*



*Baig Abdul Azeem*

### *The Garden Remembers*

Some flowers never asked the garden  
how long the season would stay.  
They simply grew toward the quiet light,  
roots learning the language of the soil.

Petals opened between long afternoons,  
in rain, in sun, in restless wind  
until even the old paths and stones  
began to remember their color.

Now the garden feels a little older,  
holding the shape of where they stood.  
But somewhere beyond its iron gates,  
The same sky waits above new earth.

And wherever those wandering petals fall,  
the wind will carry a familiar scent—  
a quiet reminder that once,  
They bloomed here.



*Josiah Cordeiro*

### *Against the Odds - A rap*

- Jay Harper, TYBSc

Yo, it's Young X Jay, yeah you know we don't play,  
Turn nothing into something, that's the grind every day.

Yo, it's Young X Jay, moving up day by day,  
Turning all these lessons into blessings on my way.

School felt different, letters dancing on the page,  
Dyslexic young boy trying hard to find his place.  
Teachers talking fast, words slipping from my brain,  
Felt lost in the system, walking through the rain.

From nothing into something, now I rise above the pain,  
Heart strong, mind calm, watch me elevate my game.  
I don't give a dash if you take my name and mess,  
I stayed ten toes down through the pressure and stress.

Yeah I miss them days, smoking haze in a daze,  
Lost in the moment trying hard to escape the maze.  
People always change when you're in and out the game,  
Funny how they switch when they hear your name.

Guess that's how life is, gotta live it to the fullest,  
Every moment priceless, so I'm aiming like a bullet.  
I grew from the highs and I learned from the lows,  
Life is like UNO, pick four, pressure only grows.

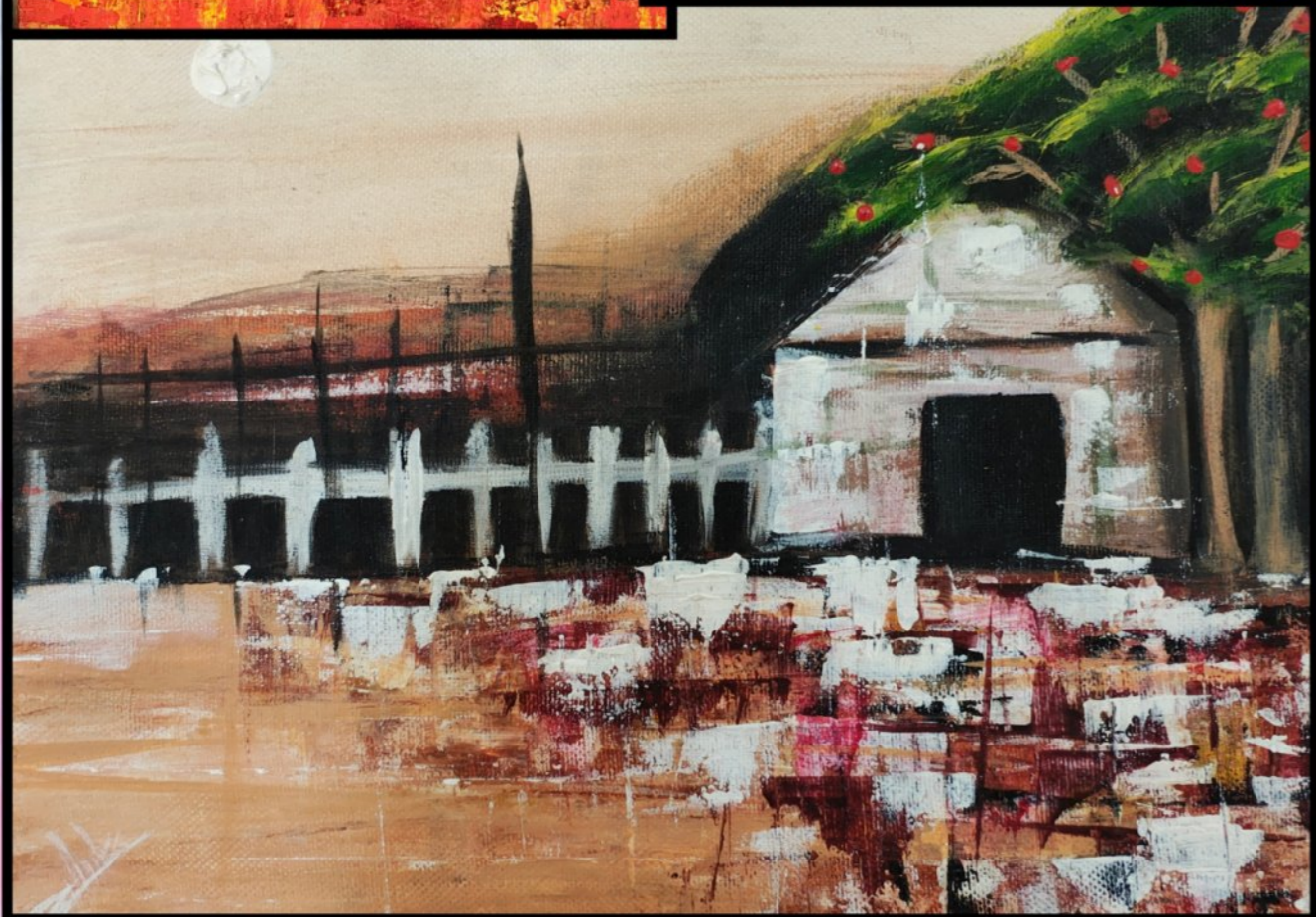
But now I'm done and yeah the vision is clear,  
Graduation's coming to an end, the finish line's near.  
The future's calling, now I'm stepping up my game,  
Walking out proud yeah, Young X Jay, remember the name.



# PAINTING



Raj Doulakar

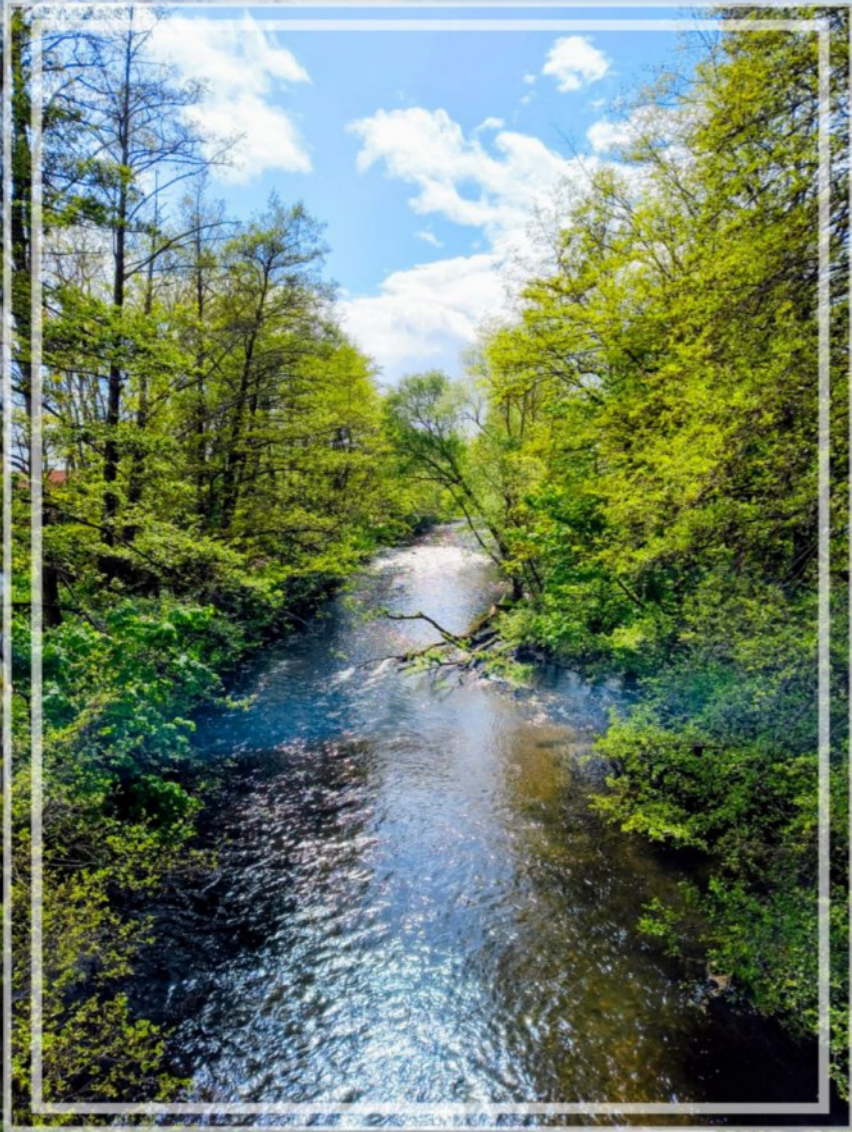


# Photography



Eduardo Dores Mascarenhas





*The stream keeps its secrets.  
The Sun builds a bridge so brief  
you can only cross it with your eyes*



*Then God said "  
I am giving you a sign of my  
covenant with you and  
with all living creatures,  
to all generations to come.  
I have placed my rainbow  
in the clouds."  
-Gen 9:12*

# MSC

**VIKRANT**



- Build a life that moves like a journey - within and beyond, curious, meaningful and always growing

**RAJVEER**



Knowledge is not the destination; it is the journey that shapes who I become

**ANAS**



My degree is not the finish line, it's the launch pad.

**AZEEM**



Hospitality is not just my career choice, it's my path to explore the world and grow into a future leader the launch pad.

# TY-CA

**MYRON**



Came in with a plan, followed it for a while

**ETHAN**



Be stubborn about your goals, and flexible with your methods.

**MAC**



From the football ground to the kitchen flame, discipline and dedication define my game

**DANIEL**



"I'm living life right now, man, and this what I'mma do 'til it's over"

**MANJIT**



Criticism builds the path-fearless make it milestones

**KEELIFER**



If you see someone without a smile, give them one of yours.

**GEORGE**

Everybody wants to know what we would do if we didn't win...

**ANSH**

I guess we'll never know

**THEIRRY**

Fall, rise, dream bigger, love deeper

**GLORIA**

I was the brains, sarcasm and the final word

**JUVELLA**

I was the brains, sarcasm and the final word

**ALETIA**

I was the volume, the energy and the distraction

**SUHANI**

I despise a dull routine

**PRANAV**

consistency is key... that is why I had dark circles for 3 years

**SARTHAK**

treat people like its their birthday everyday (minus the cake, gifts and singing)!

**AGASTYA**

Tables turn, bridges burn, you live and learn.

**ARSHAD**

"Nha, imma do my own thing"

**LAXMI**

long story short

**SANIKA**

... we survived

**MAXWELL**

there is time for every moment and every season has its own charm

**SARVEDNYA**

Dream big, dream scary-keep going. It's not about winning, it's about never quitting.

**SAEE**

'I did my waiting! I2 (3) years of it! In Azkaban!'

# TY-HM

LYAN



"If you love something, set it free. If it comes back, it's yours. If it doesn't, it never was."

ZORAN



Everyday is a good day, until its service day

DANNY



When wealth is lost, nothing is lost. When health is lost, something is lost. When character is lost, everything is lost.

SANGEL



go with the flow

SEEYA



Only dead fish go with the flow

DIGVIJAY



Dead fish follow. I lead.

ALOYSIUS



They watched me grow. I watched myself win

GURSIMAR



What man is a man who does not make the world better? a quote from kingdom of heaven

AKASH



I started as someone to fit in, but I'm leaving as someone proud to stand out. ty nobody asked for

SWAYAM



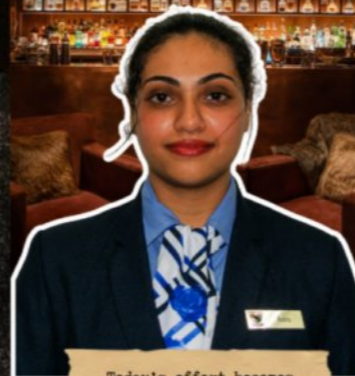
We came for a degree, but we're leaving with memories and people who became family.

DAVID



Whats coming is better than whats gone

ADITI



Today's effort becomes tomorrow's success.

JAY



It is what it is

SAPTARSHI



Clarity of thought and relentless persistence tend to prevail, making me a feared opponent in any arena that values excellence.

CAIESHA



I run on sunshine and questionable logic.

BRENNAN



I spent most of my time wondering what the teacher just said.

RHEA



The price of freedom is always responsibility

KIRK



"All we have to decide is what to do with the time that is given to us." - Gandalf, The Lord of The Rings

EDUARDO



Survived on vibes and deadlines

TYRELL



Just because a train is late, doesn't mean it skips a station

JONATHAN



"I'm everyone's favorite target... and somehow still smiling."

SAMANTHA



College was easy. It was like riding a bike, except the bike was on fire, and the ground was on fire and everything was on fire.

NATHAN



If you can see me, the tint ain't dark enough.

RAJ



I learned to sit with pain so long it mistook me for home. becomes tomorrow's success.

FLOYD



main character energy. Fully me now.

OBIED



"BUILT, not gifted"

SCOTT



Work like a slave. Live like a king

CEZANNE



Part-time student, full-time sidequests. Somehow still balancing good times and the deadlines

FERONIA



The real succes of these years isn't just the degree. it's the person I became while earning it.

ABEL



Lift, Sleep, Drive- Repeat

ANSEL



Go with the flow

CROSBY



Between deadlines and dreams, I learned how to believe in myself.

BRIAN



Everything is temporary

KABIR



I left Delhi not knowing my fate, but a kitchen in Goa gave me one to plate.

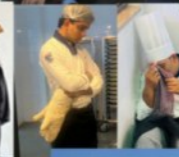
SHASHANK



Chase excellence. Stay grateful. Make lives better-that's the real win.



# T.Y. IHM JOURNEY





# T.Y. CA JOURNEY



# MSC JOURNEY

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15.21816° S, 74.40346° E  
Lat 15.21816° Long 74.40346°  
03/06/2024 11:42 AM GMT +05:30

Naguem, Goa, India  
15.52477° N, Long 74.11237° E  
04/06/2024 09:12 AM GMT +05:30

Naguem, Goa, India  
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