GUARDIAN ANGEL

INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY

EMPOWER

2026

EVENTS

STUDENTS



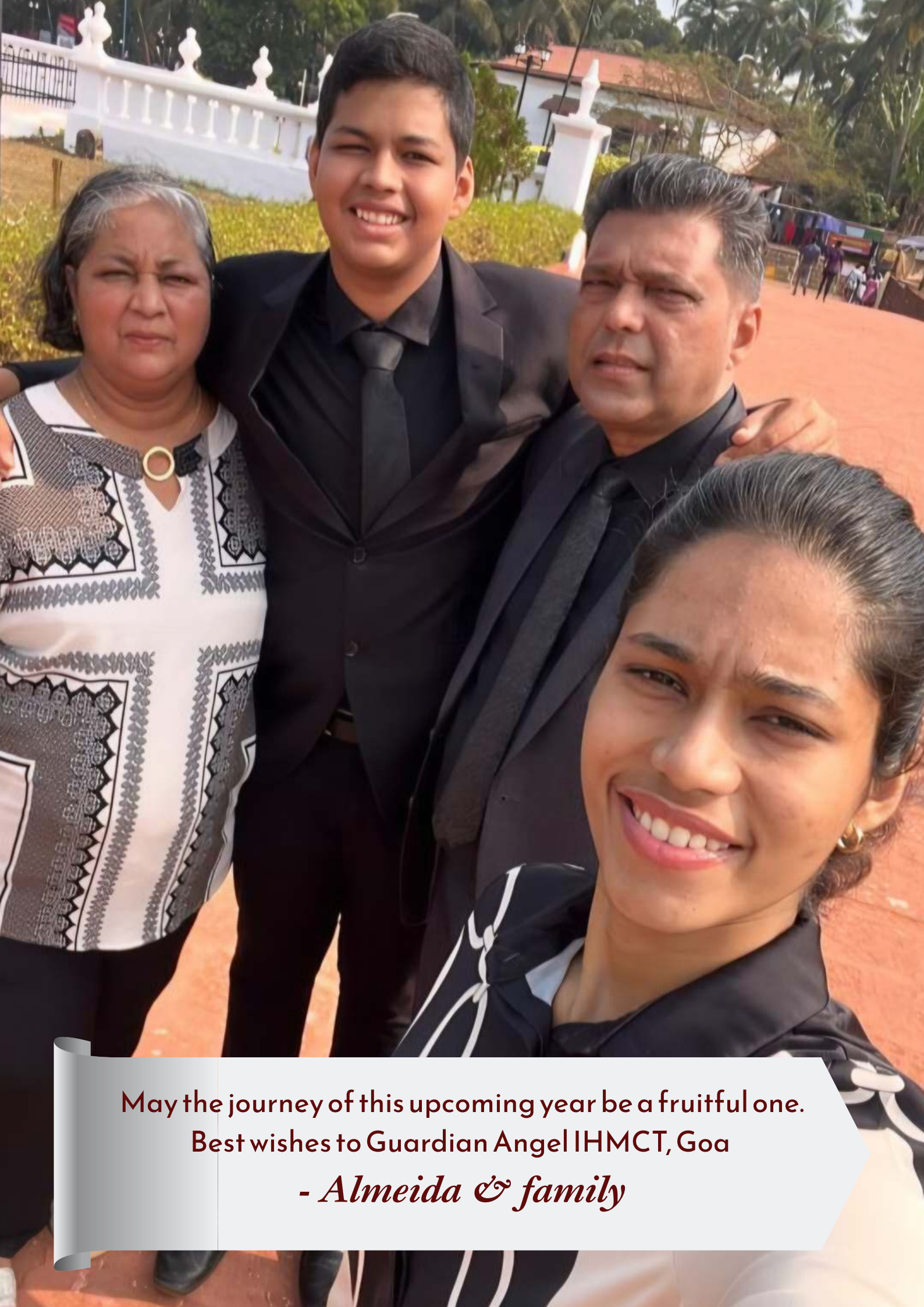


BUSINESSES



RECIPES





May the journey of this upcoming year be a fruitful one.
Best wishes to Guardian Angel IHMCT, Goa

- Almeida & family

GUARDIAN ANGEL IHMCT

An Institution of High Ideals

Founded - 1997	Administered By	Institutional Identity	*At the heart of South Goa stands*
Established by the Society of Pilar (Pilar Fathers)	Xaverian Educational Society	Christian Religious Minority Institutional recognition Under Article 30 (1) of the Constitution of India	Guardian Angel Institute of Hotel Management and Catering Technology *An Institution of "High Ideals"*

Empowering the Youth, Empowering the Nation

TIMELINE OF A TRANSFORMATIVE JOURNEY

- **1951** — Mission of Sanguem entrusted to Society of Pilar – Goa Province
- **1953** — Guardian Angel School handed over to Society of Pilar (Pilar Fathers)
- **1952-1967** — Expansion into Rivona, Sanvordern, Dabal & Colem
- **1956** — Chaplaincy established for mining workers
Chaplaincy in Costi – Sanguem and Kalay
- **1997** — Guardian Angel IHMCT founded
- **2008** — Recognized as Christian Religious Minority Institution
(Vide F. No. 246 of 2008/30777)
- **2026** — Completion of 29 years of excellence

THEN AND NOW

THEN (1997)	NOW (2026)
A Pioneering Hospitality institute in South Goa	Recognized hospitality education center
Focused outreach to rural youth	Diverse student community
Modest infrastructure	Modern training facilities
A Dream rooted in service	29 Years of transformative impact

And the journey continues...

GUARDIAN ANGEL IHMCT

An Institution of High Ideals

VISION STATEMENT

"Shine as Lamps – Empowering the Youth, Empowering the Nation."

MISSION STATEMENT

1. Equip youth, women and disadvantaged sections of Society with quality Hotel Management and Managerial Skills to help them become self-reliant and gain meaningful employment.
2. Reach out to the underprivileged community through service and education.
3. Encourage students to share their knowledge and skills with others in need.
4. Continuously enhance infrastructure and curriculum in response to the evolving hospitality industry.
5. Develop a culture of genuine hospitality and compassion towards guests and society.
6. Promote the professional and personal development of staff, strengthening the overall mission of the institute.

CLOSING REFLECTION

- What began as a missionary commitment in the remote lands of Sanguem in 1951 evolved into an institution of high ideals in 1997.
- The same spirit that defended mine workers now empowers hospitality professionals.
- Guardian Angel IHMCT stands today not merely *as a* college, but *as a living testimony of faith, service, sacrifice, and transformation.*

And the journey continues…

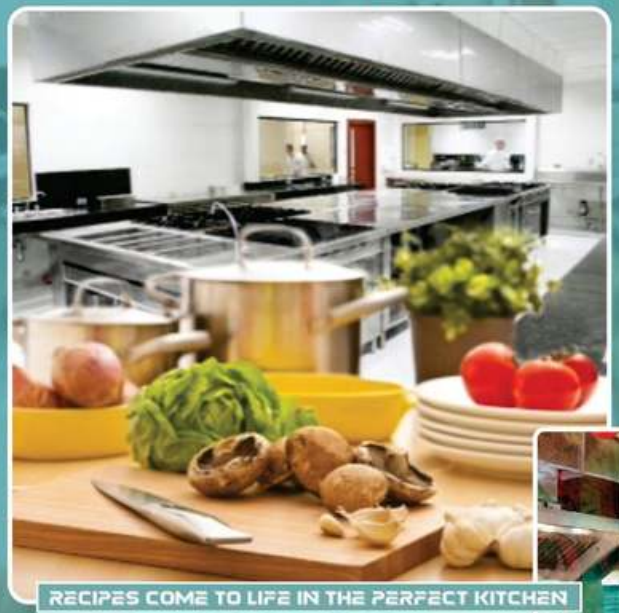
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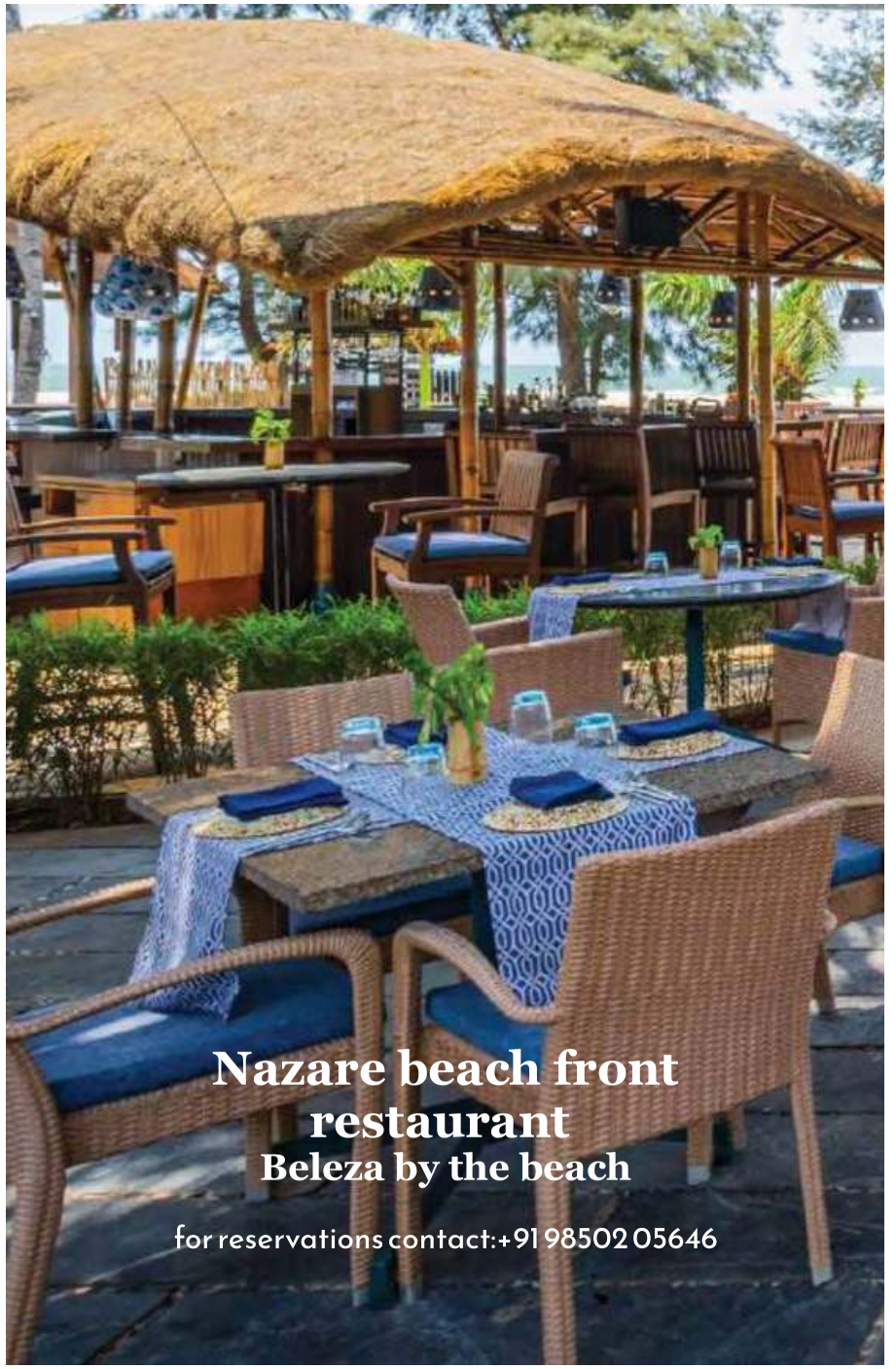

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SUSTAINABLE TOURISM
TOURISM AND SUSTAINABLE TRANSFORMATION
GOA
WORLD TOURISM DAY 2025

Vatican City Message for World Tourism Day 2025

The Vatican's Dicastery for Evangelization releases its message for World Tourism Day 2025, themed "Tourism and Sustainable Transformation," calling for protecting the environment, tourists and workers, and offering Christian hope.

Tourism should be marked by justice and respect for Creation, and, for this Jubilee Year, those working in tourism should express Christian hope.

These elements were outlined in the Vatican's message for the 46th World Tourism Day 2025, which is observed annually on September 27, on the theme 'Tourism and Sustainable Transformation."

In the message, Archbishop Rino Fisichella, the Pro-Prefect of the Dicastery for Evangelization, urged admiration for and protection of the Earth's resources, promotion of tourism through just practices, and adoption of sustainable lifestyles.

In light of global mobility, Archbishop Fisichella noted, "a use of resources is required that significantly impacts both people's health and the environment."

Therefore, he appealed to those working in tourism to seek solutions that respect environmental sustainability.

Justice, care and caution

Tourism, Archbishop Fisichella suggested, brings up the issue of justice, which, he stressed, means offering fair wages to those working in tourism. The inevitable increase in travelers must be matched by appropriate offerings," he said, while warning again speculation, "thinking only about profits, and the attitude of some who, in the face of growing tourist activity, respond by closing their doors to visitors.

"Tourism and Sustainable Transformation," calling for protecting the environment, tourists and workers, and offering Christian hope."

"Overcrowding, in some places," he recognized, "presents serious challenges," but, he reasoned, "these can be prevented through timely interventions and by making use of the tools that technology provides."

Christian community's participation in tourism

The Archbishop recalled that the Christian community also participates in tourism, especially through the hospitality they extend to pilgrims and tourists.

For this reason, he underscored, shrines are encouraged to remain "sacred spaces of authentic spirituality, where the heart finds comfort and reflection on life's fundamental questions is encouraged through silence, prayer, and dialogue with men and women of God."

Archbishop Fisichella, whose Dicastery is in charge of overseeing the 2025 Holy Year, reaffirmed his desire that "the Jubilee may inspire signs of hope by promoting sustainable use of resources."

Moreover, he announced that the Nineth World Congress on the Pastoral Care of Tourism will be held in Rome from 16-19 October, calling it "an important opportunity to reflect together on these themes and on the commitment the Church wishes to undertake so that tourism too may develop as a tool for evangelization and human advancement."

Message from Cardinal

ARCHDIOCESE
OF
GOA AND DAMAN

PATRIARCHATE OF THE EAST INDIES



M E S S A G E

I am pleased to send warm greetings to the entire fraternity of the Guardian Angel Institute of Hotel Management and Catering Technology on the occasion of the release of *EMPOWER 2026*. This annual magazine stands as a great testimony to the dedication, creativity and excellence nurtured within this esteemed institution.

Hospitality is more than a profession; it is a vocation rooted in service, discipline and human connection. For the last 29 years, this Institute has consistently upheld these values by shaping young minds into skilled professionals who carry not only technical expertise but also integrity, compassion and leadership. The achievements of the students and faculty showcased in this edition reflect a vibrant culture of learning, innovation and perseverance.

I commend the Faculty Members for their tireless commitment to mentoring students and for fostering an environment where talent is recognized and potential is transformed into success. By equipping young people with skills and confidence, you enable them to become agents of positive change in the hospitality industry and beyond. I congratulate, likewise, the students who, through academic success, competitions and community engagement, have brought laurels to the Institute and set inspiring benchmarks for their peers.

As *EMPOWER 2026* reaches its readers, may it reaffirm the Institute's commitment to excellence in hospitality education. I invoke God's abundant blessings upon the Management, Faculty, Staff and Students, and I wish the Institute continued growth and success in all its endeavours.

Archbishop's House, Panjim, Goa.

+Filipe Neri Card. Ferrão

Filipe Neri Cardinal Ferrão
Archbishop of Goa and Daman

1

Message from Bishop

It gives me immense joy to extend my warm greetings to the Management, Faculty, Students, and Staff of Guardian Angel Institute of Hotel Management and Catering Technology as you celebrate 29 fruitful years of excellence in hospitality education under the loving patronage of our Guardian Angel.

For nearly three decades, the institute has formed not only skilled professionals but also responsible leaders in the dynamic world of hospitality. As you enter your 29th year with the inspiring theme EMPOWER 2026, may this milestone year renew your commitment to excellence, innovation, and service. I would like to use the significant term EMPOWER to give expression to my inward thoughts:

E – Excellence in Professional Formation
Let us continue to strive for the highest standards in culinary arts, hospitality management, service ethics, and leadership. Excellence is not only an act but a habit cultivated daily.

M – Mentorship with Meaning
True empowerment happens when teachers become mentors. By guiding, encouraging, and inspiring students, we can shape not just careers but character.

P – Professionalism with Passion
Hospitality is more than a job; it is a vocation of service. Passion combined with discipline creates professionals who stand out globally.

O – Openness to Innovation
The hospitality industry evolves rapidly. Hence, we need to embrace new technologies, sustainable practices, global trends, and creative entrepreneurship with courage and vision.

W – Work Ethics and Values
Skill without integrity is incomplete. Courtesy, honesty, teamwork, punctuality, and responsibility are the hallmarks of a true hospitality professional.

E – Empathy in Service
At the heart of hospitality lies empath which implies the ability to anticipate needs, respect diversity, and serve with warmth and dignity.

R – Resilience for the Future
The hospitality sector is witnessing diverse challenges and transformations. Therefore, resilience is of utmost importance. Empowered professionals rise above setbacks, adapt, and lead with confidence.



It gives me immense joy to extend my warm greetings to the Mans you journey toward 2026, may this institute continue to empower young minds to become ambassadors of excellence wherever they serve, be it hotels, cruise lines, airlines, resorts, entrepreneurship ventures, or global hospitality brands.
May Guardian Angel continue to guide and protect this esteemed institution, and may every student who passes through its portals leave empowered with competence in skill, confidence compassion and service.

Wishing you all at Guardian Angel Institute continued growth, innovation, and success in the years ahead.

Bishop Simião Purificação Fernandes
Auxiliary Bishop of the Archdiocese of Goa and Daman

Message from Superior General

MESSAGE

It is a pleasure to extend my warm greetings to the Guardian Angel Institute of Hotel Management and Catering Technology (GAIHMCT) on the occasion of the release of its Annual Magazine, *EMPOWER 2026*, encompassing the 29 years of dedicated service in shaping future hospitality professionals.

Over the years, GAIHMCT has consistently demonstrated a strong commitment to excellence in hospitality education and, youth empowerment. In an industry that thrives on service, discipline, creativity, and human values, the role of institutions like GAIHMCT is vital in nurturing professionals who are not only competent but also ethical, adaptable, and socially responsible.

EMPOWER 2026 is more than a magazine; it is a reflection of the collective efforts, achievements, and aspirations of students, faculty, and the entire academic community. It provides a meaningful platform to showcase talent, innovation, and the spirit of teamwork that defines the hospitality profession. Such initiatives inspire confidence, encourage self-expression, and prepare young minds to meet the dynamic challenges of the global hospitality industry.

I commend the Management, Faculty, and Staff for their vision and dedication in guiding students towards professional excellence and personal growth. I encourage the students to continue striving for excellence, embracing lifelong learning, and upholding the values of humility, service, and integrity.

I wish *EMPOWER 2026* every success and extend my best wishes to GAIHMCT as it continues its journey of empowering youth and contributing significantly to the world of hospitality.

God bless you all.

(Fr. Nazareth Fernandes, sfx.)
Superior General – Society of Pilar.

SOCIETY OF PILAR ★ Alto-Porvorim GOA ★ GENERALATE



Message from Provincial Superior/Chairman

MESSAGE

Dear Guardian Angel Family - Administrator Fr. Ivo Fernandes, Manager Fr. Walter Miranda, Principal i/c Mr. Raynold D'Souza, Faculty and Staff, Parents, Students, Alumni and Supporters of the Guardian Angel Institute of Hotel Management and Catering Technology, Curchorem, Goa, of the Society of Pilar,

As we stand on the cusp of celebrating our 29th year, I am filled with profound gratitude, joy and hope. It is with great pleasure that I extend my heartfelt congratulations to each of you. The Guardian Angel Institute has long been a shining example of innovation excellence, and compassion in hospitality education. Your collective dedication continues to light the way toward a future where service, integrity and excellence are our guiding principles.

In the inspiring words of St. Catherine of Siena, "Be who God meant you to be and you will set the world on fire." Each of you possesses the power to transform lives, inspire greatness and create positive ripples within the hospitality industry and beyond. Our journey is rooted in the belief that hospitality is more than a profession—it is a calling—a vocation to serve with humility, kindness and love. As we prepare to launch 'EMPOWER 2026,' our annual magazine showcasing the talents and aspirations of our students and faculty, I encourage you to reflect on the profound impact of service. Hospitality is a divine ministry that nurtures the human spirit, forging connections that transcend borders and cultures. Through your dedication and innovation, we can elevate this noble craft to new heights.



The Bible reminds us in Matthew 25:40, "Truly I tell you, whatever you did for one of the least of these brothers and sisters of mine, you did for me." Let this inspire us to serve with compassion, recognizing the divine presence in every person - guest, colleague and community member we encounter. Our mission is to cultivate not only skilled professionals but also compassionate leaders who embody service, integrity and faith.

Great pioneers like Conrad Hilton and Danny Meyer exemplify these values. Hilton believed that "Success seems to be connected with action. Successful people keep moving. They make mistakes, but they don't quit,"emphasizing resilience and continuous growth. Similarly, Danny Meyer advocates that "Hospitality is not just a business; it's a moral imperative," reminding us that genuine care and empathy distinguish true leadership.

Your support strengthens our mission to empower youth and prepare them to become agents of positive change.

Message from Provincial Superior/Chairman

To our students, I say: Dream boldly and serve passionately. Your journey may be challenging, but remember that every obstacle is an opportunity for growth. Your education at Guardian Angel is not merely about acquiring skills - it is about shaping character and building a legacy rooted in service. To our esteemed faculty and staff, your dedication and wisdom are the guiding lights that illuminate the path for our students. Your efforts nurture not only competent professionals but also compassionate human beings.

To our parents and supporters, your unwavering encouragement and faith propel us forward. Your support strengthens our mission to empower youth and prepare them to become agents of positive change.

As Pope Francis beautifully states, “Hospitality is not about opening doors but opening hearts.” Let us embody this spirit in all our endeavours, continuously leading with innovation and compassion. Together, guided by faith and purpose, we can make a lasting impact - transforming lives and shaping a future where hospitality truly reflects love and service.

May the Guardian Angel Institute of Hotel Management and Catering Technology continue to inspire greatness, foster resilience and nurture leaders who serve with humility and integrity. Let us move forward with faith, hope and an unwavering commitment to excellence.

Yours in service and faith,

Fr. Joaquim Rebello, SFX
Provincial Superior/Chairman



Message from Local Superior

MESSAGE

It is with great admiration, that I extend my heartfelt wishes to the Principal, Management, dedicated faculty and enthusiastic students of the Institute of Hotel Management and Catering Technology. This Institute stands as a shining example of excellence, discipline and innovation in the field of Hotel Management and catering Technology.

Its commitment to excellence ensures that students are prepared to meet global standards with skill, integrity and passion. This institute serves towards the upliftment of the students from Economically challenged background giving an opportunity to secure gainful employment turning aspirations into successful careers and supporting their families. The Institute has also helped many youth to evolve and contribute towards the economic growth and enhancement of our Society.

May this Institute continue to inspire ambition, uphold high standards and empower its students to dream big and work with pride. The future of Guardian Angel Institute of Hotel Management and Catering Technology is bright and it begins here.

Congratulations on 29 successful years, Wishing you confidence, continued growth and many more delicious milestone ahead.

Fr. Richard Crasto SFX
Local Superior
Sanvordem, Local House



Message from Administrator

It is with great pride and gratitude that I present this year's Annual Magazine, *EMPOWER 2026*, on behalf of the entire management team.

Gifted with another year filled with opportunities, you are encouraged to flex your talents through exceptional performance. This year, Guardian Angel Institute of Hotel Management and Catering Technology is power-packed to make your learning experience a truly fruitful one. Over the past year, our college has continued to grow, evolve and strengthen its commitment to excellence. In an industry that thrives on service, innovation and attention to detail, we have remained focused on delivering exceptional learning experiences while upholding the highest standards of quality and professionalism.

This year brought new milestones — the launch of Bartending Academy Goa, upgraded facilities and strengthened partnerships with Vira International for overseas placements. Each achievement reflects our unwavering dedication to excel and make a meaningful impact on those under our care.

From mastering basic skills to planning an entire event, under the guidance of our prodigious instructors, you will be shaped to be job-ready. Our curriculum blends theory with real-world practice.

However, even the best-provisioned institute becomes ineffectual without passion. Passion fuels the engine of your dreams. You must enter this institute each day with pristine enthusiasm. Commitment is essential if you wish to see the best version of yourself; otherwise, even the finest palate turns inferior to any taste.



When a guest checks in at a resort, they expect luxury in abundance; and from our perspective in the service industry, they deserve it throughout their stay. For instance, if a guest requests a single spoon, offer two. Providing abundant choice shows that comfort is our priority. Hotel management is becoming more competitive by the day as we leap into luxury living. Today, people seek luxury even at home.

So what truly makes the difference in a furnished building with a thousand-plus rooms and a relaxing pool? It is **us**. One smile, one greeting, one brief enquiry — these small gestures create lasting impressions.

None of this would be possible without the passion and dedication of our team. Their tireless efforts, eagerness to impart knowledge and commitment to excellence define who we are. To our students and parents, thank you for your continued trust and support. Your confidence inspires us to continually raise the bar.

Our curriculum blends theory with real-world practice.

Message from Administrator

As we look ahead, we remain committed to excellence, innovation and creating memorable experiences for every student who walks through our campus. We embrace the future with optimism and a renewed promise to exceed expectations.

On behalf of the entire management team, I wish all students and faculty members high-spirited energy, dedication, precision and passion for the year ahead.

Thank you.

Fr. Ivo fernandes SFX
Administrator GAIHMCT



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Message from Manager

With profound gratitude and a deep sense of pride, I embark upon writing this message for the College Magazine of this esteemed Guardian Angel Institute of Hotel Management and Catering Technology, *'Empower 2026'*.

This publication is a celebration of culinary artistry and the indomitable resolve of young professionals, preparing to shape the global hospitality industry. Hospitality is the harmonious orchestration of precision and poise, innovation and integrity. Young aspirants are not simply instructed in technique – they are also initiated into excellence. Each meticulously plated creation; each flawlessly executed service stands as a quiet yet compelling affirmation of their cultivated competence.

I take this opportunity to thank Society of Pilar, specially Rev. Fr. Joaquim Rebello, the Provincial and his team of advisors for their efforts in taking this institute to a greater heights. Congratulation to Mr. Raynold D'Souza, officiating Principal for dedication and hard work in guiding the faculty members and students. I extend my earnest appreciation to the faculty whose intellectual industry has rendered this edition possible.

May 'Empower 2026' stand as both mirror and milestone – reflecting the brilliance of the institution, showcasing the incredible achievement of the institute. Empower is not just a theme, it is the quiet conviction that every student who passes through our portals shall emerge not merely employable but exemplary.

Fr. Walter M. Miranda
Manager GAIHMCT



Message from Principal

Goa has always been more than a destination — it is a living classroom of culture, cuisine, entrepreneurship, and hospitality. It's our privilege to announce this edition of our magazine is a celebration of that spirit, dedicated to Goan entrepreneurs who have excelled in the Food and Beverage industry, carrying local flavours to national and global platforms while remaining deeply rooted in our soil.

This addition, showcase a few handpicked business that has stood tall and excelled in the sector for over 3 decades. Each business story has been unique with loads of learning and stands out with a message to every Goan who dreams to build up a venture of his own.

The future of tourism in Goa stands at an exciting yet critical juncture. With evolving traveller expectations, sustainability concerns, and technological integration, the industry demands professionals who are adaptable and innovative. This edition thoughtfully captures these dimensions through expert perspectives, including insights on tourism trends shaping Goa's next decade.

We are honoured to feature insights from hospitality professionals addressing current realities of Gen Z recruitment, work–life balance, hiring trends, and operational challenges. These reflections are invaluable — not only for industry leaders but also for students preparing to enter a demanding yet rewarding profession.



As an institute committed to hospitality education, we take pride in portraying who we are, our infrastructure, and the industry-aligned courses we offer. Our training restaurants, kitchens, bar labs and learning spaces are designed not just to teach skills, but to build professionals who are confident, ethical, and future-ready.

At Guardian Angel IHMCT, learning goes beyond textbooks — it is experiential, disciplined, and industry driven.

Hospitality today thrives on creativity and collaboration. Our Food and Beverage teams present culinary and beverage fusions that blend tradition with innovation, reflecting how modern hospitality respects heritage while embracing change.

We take pride in portraying who we are, our infrastructure, and the industry-aligned courses we offer.

Message from Principal

Through this platform I take the opportunity to thank our collaborators, the industry, various support organisations, resource personnel, distinguished personalities who have shared their messages and experiences in this edition. I extend my gratitude as well to our Goan entrepreneurs who interacted with our students. Your journey inspires, guide, and remind us that excellence is built on passion, perseverance, and purpose. Your belief would certainly make a lasting difference on our future professionals.

As you turn these pages, we hope this magazine informs, inspires, and reinforces our shared commitment to shaping the future of hospitality in Goa and beyond.

Warm regards,
Mr. Raynold Dsouza
Principal (Officiating)
Guardian Angel Institute of Hotel Management & Catering Technology



Message from Directorate of Technical Education

I extend my whole hearted wishes to the institution for completing 29 glorious years of excellence in empowering futures, celebrating Guardian Angel Institute of Hotel Management and Catering Technology journey, on the way crafting experiences, building memories and changing lives of numerous youth.

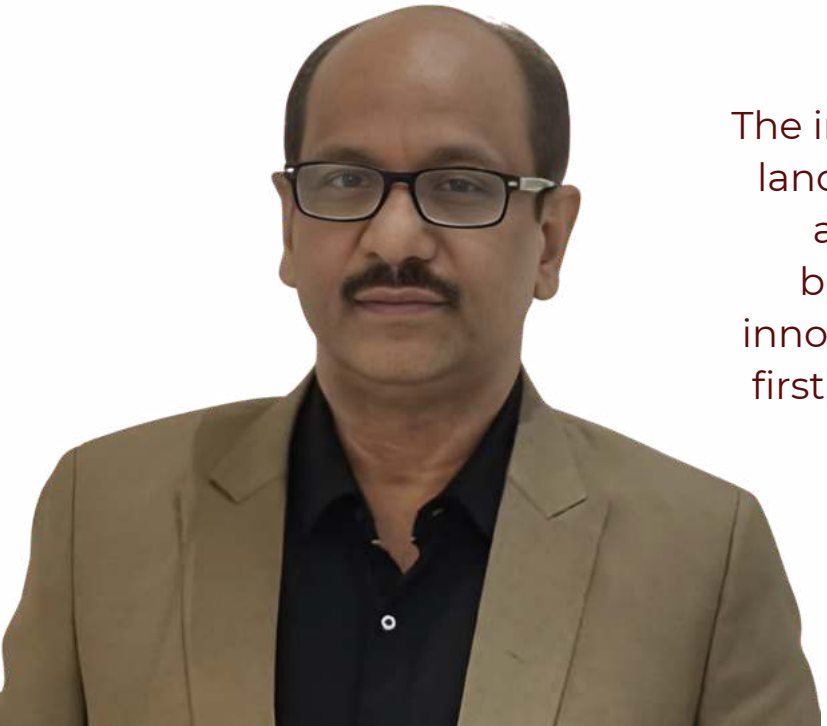
The institute has achieved this landmark due to its passion and purpose, pushing boundaries, embracing innovation and placing guest first, embodying the spirit of “Atiti Devo Bhava”.

The Students, Principal, Staff and the Management of this institution are indeed blessed to be provided the opportunity of successfully serving the society, and contributing to the overall socio economic growth and development of the community and the State.

I am confident that the institution would be well equipped to face the challenges of the future, and strive to be a premier institution imparting hospitality education in the State of Goa.

All the best for your future endeavors,

Dr. Dipak C. S. Gaitonde
Chairman, Degree/Diploma Admissions
Directorate of Technical Education,
Alto Porvorim, Goa



The institute has achieved this landmark due to its passion and purpose, pushing boundaries, embracing innovation and placing guest first, embodying the spirit of “Atiti Devo Bhava”.

Message from Member of Legislative Assembly



Nilesh Cabral
MEMBER OF LEGISLATIVE ASSEMBLY
37, Curchorem Constituency

Ref: Cur/GAIHMCT/Message/25-26/692 Date: 17.02.2026

MESSAGE

It gives me immense pleasure to extend my warm greetings to the management, faculty, students, and alumni of the Guardian Angel Institute of Hotel Management and Catering Technology on the occasion of the release of your annual magazine, EMPOWER 2026.

For nearly three decades, the institute has played a vital role in nurturing skilled, disciplined, and service-oriented professionals for the hospitality industry. Your commitment to quality education, practical training, and value-based learning has contributed meaningfully to youth empowerment and to strengthening Goa's reputation as a global tourism destination.

The hospitality sector is not only a pillar of our State's economy but also a reflection of our culture of warmth, inclusiveness, and excellence in service. I am confident that the students of this esteemed institution will continue to uphold these values, innovate with changing industry demands, and emerge as leaders who bring pride to Goa and the nation.

I congratulate the editorial team for bringing out EMPOWER 2026, which showcases the achievements, creativity, and aspirations of your vibrant academic community. May this publication inspire every student to pursue excellence with dedication, integrity, and compassion.

My best wishes to the Guardian Angel Institute of Hotel Management and Catering Technology for continued success in shaping the future of young hospitality professionals.

With warm regards,

NILESH CABRAL
M.L.A. Curchorem Constituency

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Ms. Coral Deidre Mascarenhas

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Fr. Lionel Fernandes

83.88%

"There are no shortcuts to any place worth going."

Recipe section
by the Culinary department



Smoky Bean Feijoada
(Coconut twist)

Ingredients

- 250 g dried black beans (or 2 cups cooked beans)
- 1 tbsp olive oil
- 1 medium onion, finely chopped
- 4 cloves garlic, minced
- 1 green chilli, slit (optional)
- 1 bay leaf
- 100 g smoked sausage (chorizo or local smoked sausage), sliced
- 100 ml coconut milk
- 1 tsp cumin
- ½ tsp cinnamon powder
- 1 tsp paprika
- Handful of chopped coriander leaves

Method

- Cook the beans: Soak black beans overnight. Pressure cook with salt and bay leaf until soft. Set aside.
- Build the base: Heat oil in a deep pan. Sauté onions until golden. Add garlic and chilli, cook till aromatic.
- Add smoky flavor: Add sausage. Fry lightly so the oil releases flavor.
- Spice it up: Add cumin, cinnamon, and paprika. Stir for 30 seconds.
- Combine beans: Add cooked beans along with some cooking liquid. Simmer for 10 –15 minutes.
- The Twist Moment: Stir in coconut milk. Let it simmer gently for another 5–7 minutes.
- Finish fresh: Adjust salt and pepper. Garnish with fresh coriander.

Recipe section by the Culinary department

Tambde Bhaji *(with Paneer Twist)*



Ingredients

- 2 cups Tambde Bhaji (red amaranth leaves), washed & chopped
- 100 g paneer, cut into cubes
- 1 tbsp coconut oil (or regular oil)
- ½ tsp mustard seeds
- 1 sprig curry leaves
- 1 green chilli, slit
- 1 small onion, finely sliced
- Masala Paste (Fusion touch)
- 3 tbsp fresh grated coconut
- 1 tbsp roasted peanuts or cashews
- 1 small clove garlic
- ½ tsp cumin seeds
- 1 tbsp coriander leaves
- 1 tbsp coconut milk

Method

- Lightly fry the paneer: Heat a few drops of oil and lightly sauté paneer cubes till golden. Keep aside.
- Prepare masala paste: Grind coconut, peanuts, garlic, cumin, coriander, and coconut milk into a coarse paste.
- Tempering: Heat oil in a pan. Add mustard seeds, curry leaves, green chilli, and onion. Sauté till soft.
- Cook the greens : Add chopped tambde bhaji and turmeric. Stir for 2–3 minutes until wilted.
- Add masala: Mix in the ground paste and salt. Cook for another 3–4 minutes.
- Add paneer: Gently fold in the sautéed paneer cubes.
- Balance flavors : Add jaggery and kokum water or lime juice. Mix lightly and switch off flame.
- Garnish: Sprinkle sesame seeds or crumbled paneer on top.

SINCE 1950

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Serving generations of guests with timeless Goan hospitality, Longuinho's remains one of Margao's most cherished dining destinations. Known for its warm ambience, classic dishes, and rich heritage, it continues to be a favourite meeting place for locals and visitors alike.

Margao, Goa









Recipe section by the Culinary department

Goan Dodol Coconut *Mousse*



Ingredients

- Dodol Base: 1 cup thick coconut milk
- ½ cup jaggery (grated or powdered)
- 2 tbsp palm sugar or brown sugar
- 1 tbsp rice flour
- 1 tbsp cornflour (cornstarch)
- ¼ tsp cardamom powder
- Pinch of salt
- ¾ cup fresh cream (chilled)
- 1 tsp vanilla OR pandan essence
- 1 tsp dark rum or cashew feni (optional)
- Toasted coconut flakes

Method

- Make the dodol custard: In a saucepan, add coconut milk, jaggery, palm sugar, rice flour, cornflour, salt, and cardamom.Let it cool until lukewarm.
- Whip chilled cream to soft peaks.
- Add dodol mixture to whipped cream in two batches.
- Fold gently using a spatula. Chill.

Best Wishes :
Mrs. Betty Rebello, Faculty
GAIHMCT

Oscar
Hospitality Concepts

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Ph: 8412023528

Monsoon Negroni

- Coconut fat washed Campari -30ml
- Kokum infused vermouth -30ml
- Gin -30 ml



By Nicky/ Priston



Patoleo OF

- Scotch whiskey -60 ml
- Patoleo Syrup - 15 ml
- Spiced bitters - 2 dash

By Nicky/ Priston



Pezzad Perrad

- Cashew feni 45 ml
- Guava cheese cordial 30 ml
- Soda water top up

By Nicky/ Priston

Front Office Files

Psychology at the Reception Desk

Did You Know?

FIRST IMPRESSIONS

Guests decide if a recepionist is friendly in the first **10 seconds!**



Did You Know?

NAMES MATTER

Saying a guest's name makes them feel **50%** more welcome.



Did You Know?

BODY LANGUAGE

Crossed arms = "I'm busy."
An open smile = "I'm here to help!"



Did You Know?

WAITING TIME

Anything over 3 minutes feels like forever to a guest!



Did You Know?

EYE CONTACT

Eye contact builds instant trust with guests!



FOH Humor

"The computer is slow" =
= Reception code for
I'm buying time!"





KEY TO SUCCESS:

A SMILE + PATIENCE = HAPPY GUESTS!



MOCKTAIL MAGIC

★ 5 Refreshing Facts ★

1. No alcohol, full experience

Texture, garnish, glassware, and aroma make mocktails feel as special as cocktails.



2. Bubbles boost excitement

Carbonation triggers freshness and fun – that's sensory science.



3. Bar maths matters

A 10 ml over-pour is silent loss; small pouring mistakes cost thousands over a month.



4. Ice is an ingredient, not decoration

Slow-melting ice keeps drinks balanced; fast-melting ice waters down flavour.



5. Balance is key

Sweet, sour, bitter, and aroma must work together for a great mocktail.







Banana Daiquiri

- Rum - 60 ml
- Homemade banana cordial -30 ml
- Malic Acid -10 ml

By Nicky/ Priston

Chorizo Mary

(Clarified & Carbonated)

- Chorizo Fat washed vodka - 60 ml
- Worcestershire sauce - 2 dash
- Tobasco sauce - 2 dash
- Black pepper - 1 pinch
- House made Tomato soda - Top up



By Nicky/ Priston

EXCELLANCE

Crafting Excellence Inside Bartending Academy Goa

Elevating Liquid Artistry: The Bartending Academy Goa Experience
Bartending is no longer just a job; it is a high-stakes blend of chemistry, hospitality, and performance art. At Bartending Academy Goa, we bridge the gap between enthusiast and professional, providing an immersive environment where students transform into masters of the bar.

The Curriculum: A Global Standard
Our course is meticulously designed to cover the full spectrum of the beverage industry. From the history of distillation to the nuances of modern mixology, students undergo rigorous training that includes:

- **Spirit Methodology:** Deep dives into Vodka, Gin, Tequila, Rum, Whisk(e)y, and Brandy.
- **Wine & Viticulture:** Understanding terroirs, grape varieties, and proper service.
- **Advanced Techniques:** Masterclasses in molecular mixology, fat-washing, and homemade infusions.
- **Bar Management:** The business side of the bar—inventory control, costing, and menu engineering.
- **The Art of Flair Bartending:** We believe a great bartender should be as much a performer as a mixologist. Our training includes:
- **Craft Flair:** Master the subtle, smooth movements used during service to enhance speed and efficiency—think elegant tin-work, precise pours, and sophisticated tool handling that captivates guests without slowing down the drink.
- **Exhibition Flair:** For those looking to take the stage, we teach high-energy routines involving multiple bottles, tins, and complex transitions designed for competitions and high-profile events.



S2, Kurtarkar Commerce Centre, above Karishma Fashion House, opp. Lily Garments,
Pajifond, Madgaon, Goa 403601 . Contact: 7588660530 & 7350279174

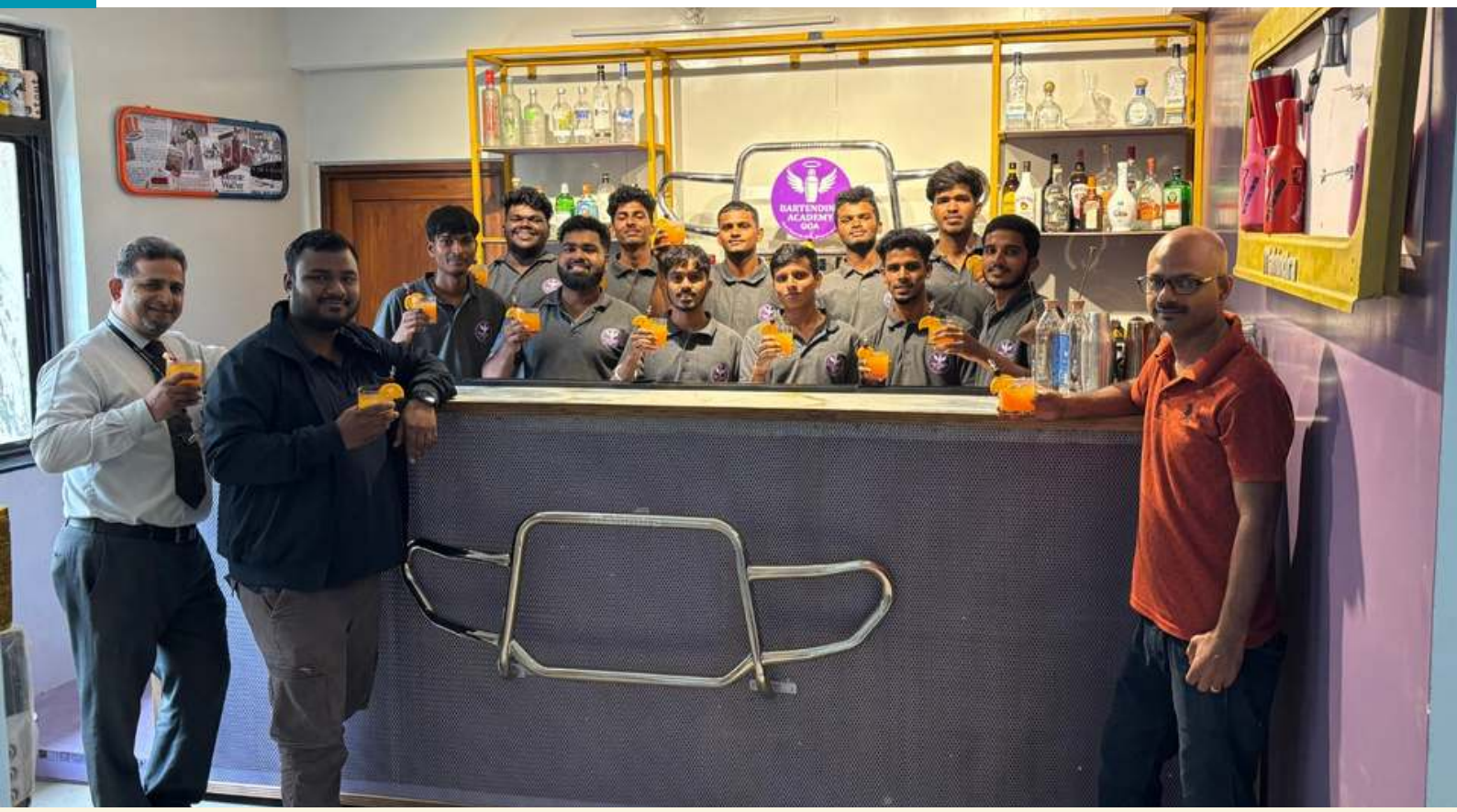
@GUARDIAN_ANGEL_IHMCT WEBSITE: HTTPS://GAIHM.EDU.IN/

Crafting Excellence Inside Bartending Academy Goa

World-Class Infrastructure

We believe you can only learn to lead a bar by being behind one. Our facility offers:

- **The Simulation Bar:** A fully-equipped, multi-station bar where students practice in real-time speed.
- **The Mixology Lab:** A dedicated space for experimenting molecular mixology.
- Multimedia Classrooms: Theory sessions supported by the latest visual aids to simplify complex production processes.



BAKERS & CONFECTIONERS
jila
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SALCETE GOA
PH: 2777224
ESTD: 1972

Guardian Angel IHMCT

The Campus

Guardian Angel IHMCT takes immense pride in its world-class infrastructure that creates the ideal environment for grooming future hospitality professionals. Having moved into its new state-of-the-art facility in 2021, the institute offers modern amenities designed to ensure student comfort while facilitating academic excellence and hands-on professional development. Each classroom is equipped with a feather touch of luxury and smart boards making learning more interactive and entertaining.

Advanced Training Kitchens:



Our training kitchens are equipped with the latest industry-standard equipment. Students receive practical training under the guidance of experienced tutors and skilled professionals who are passionate about imparting knowledge and refining culinary techniques. The kitchens simulate real hotel environments, preparing students for industry standards from day one.

Bakery & Patisserie Lab:
The dedicated Bakery & Patisserie section enables students to master core baking fundamentals and advanced techniques. From cookies, pies, creams, custards, cakes, and pastries to frozen desserts, students develop precision, creativity, and craftsmanship essential for the modern bakery industry.

Accommodation Operations Lab:
The Accommodation Operations Lab provides hands-on training in housekeeping and front office management. Equipped with industry-standard amenities, the lab replicates real hospitality settings, allowing students to gain expertise in:

- Room maintenance and bed-making techniques:
- Laundry operations
- Inventory control
- Guest service management

Through practical exposure, students understand the importance of cleanliness, organization, and customer satisfaction — essential pillars of hotel and resort operations.

Guardian Angel IHMCT
The Campus

Service Training Restaurant & Mock Bar:
Our fully air-conditioned service training restaurant, with a seating capacity of 60 covers, offers one of the most immersive learning experiences in Food & Beverage Service. Students practice:

- Formal banquet setups
- Gueridon service
- Guest handling simulations
- Service protocols and etiquette

The Mock Bar trains students in the art of cocktail preparation, mixology, and beverage service, helping them master the craft with professionalism and flair.









Library
We take pride in our well-equipped library that supports higher learning and research. The collection includes the latest editions of textbooks, research publications, journals, and reference materials. A dedicated leisure reading section promotes holistic and intellectual growth.

Computer Lab
The Computer Lab enhances students' technical proficiency in hospitality management. Equipped with modern systems and industry-relevant software, students gain practical exposure to:

- Hotel reservation systems
- Billing procedures
- Inventory management
- Digital hospitality tools

Guardian Angel IHMCT

The Campus

This ensures our graduates remain competitive in a technology-driven hospitality landscape.

Sports & Recreation

Believing strongly that "All work and no play makes Jack a dull boy," the institute actively encourages sports participation both indoor as well as outdoors. Students take part in intercollegiate competitions such as:

- Football
- Carrom
- Chess
- Table Tennis

These activities nurture teamwork, leadership, discipline, and overall personality development.



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A New Entrepreneur's Guide to FSSAI Compliance

BY STEPHAN MASCARENHAS

Starting a small-scale food business is an exciting journey fueled by passion and flavor. However, in the world of food, "taste" is second to "trust." In India, that trust is codified by the Food Safety and Standards Authority of India (FSSAI). Whether you are launching a home-based bakery, a boutique spice brand, or a local food truck, understanding FSSAI isn't just a legal formality—it is your business's foundation.

What is FSSAI?
Established under the Food Safety and Standards Act, 2006, FSSAI is the apex body responsible for protecting and promoting public health through the regulation and supervision of food safety. For a startup, the FSSAI logo on your packaging is a "seal of quality" that reassures customers your products are prepared in a hygienic and safe environment.

Understanding the Tiers: Registration vs. License
The first question every entrepreneur asks is: "Which one do I need?" The answer depends almost entirely on your annual turnover and production capacity.

- **Basic Registration**
  Up to ₹12 Lakhs
  Petty retailers, hawkers, small-scale or cottage industries, and home kitchens.

- **State License**
  ₹12 Lakhs to ₹20 Crores
  Medium-sized manufacturers, storage units, and retailers operating within one state.

- **Central License**
  Above ₹20 Crores
  Large-scale businesses, importers, exporters, and businesses operating across multiple states.

The Application Process: Step-by-Step

Applying for FSSAI has become significantly easier thanks to the **FoSCoS (Food Safety and Compliance System)** portal.

1. **Login & Categorization:** Visit foscos.fssai.gov.in and select "Apply for New License/Registration." Choose your state and identify your "Kind of Business" (KOB).
2. **Documentation: Registration:** Requires basic ID (Aadhaar/PAN), a photo of the FBO (Food Business Operator), and proof of address.
   - **License:** Requires more detailed documents like a blueprint of the unit, a list of equipment, and a **Food Safety Management System (FSMS)** plan.
3. **Form Submission:** Fill out **Form A** (Registration) or **Form B** (License).
4. **Fee Payment:** Pay the fee online (Basic Registration is usually around ₹100/year, while licenses range from ₹2,000 to ₹7,500).
5. **Inspection:** For licenses, a Food Safety Officer (FSO) may visit your premises to verify your hygiene standards.
6. **Issuance:** Once approved, your 14-digit FSSAI number is generated.

A New Entrepreneur's Guide to FSSAI Compliance

Hygiene and Food Safety Requirements

FSSAI mandates strict adherence to Schedule 4 of its regulations, which covers general hygienic and sanitary practices. Key areas include:

- Premises: Must be located away from polluted areas and kept free of stagnant water or waste.
- Water Quality: Only potable (drinking) water should be used for cooking and cleaning.
- Personal Hygiene: Staff must wear clean aprons, gloves, and hairnets. Regular medical check-ups for food handlers are mandatory for license holders.
- Pest Control: Regular measures to prevent insects and rodents are non-negotiable.

Display, Renewals, and Modifications

- The Display Board: It is now mandatory to display Food Safety Display Boards (FSDBs) at your premises. These are color-coded (e.g., purple for restaurants, green for fruit and veg) and provide a feedback mechanism for customers.
- Renewal: Your FSSAI certificate is valid for 1 to 5 years. You must apply for renewal at least 30 days before expiry to avoid late fees (₹100 per day).
- Modifications: If you change your product list, increase production capacity, or move premises, you must apply for a "Modification" on the FoSCoS portal.

Tips for New Entrepreneurs

- Check FCS Codes: Every food product has a specific Food Category System code. Ensure you select the right one to avoid application rejection.
- Labeling Matters: Your packaging must clearly show the FSSAI logo, license/registration number, nutritional facts, and "Veg/Non-Veg" symbols.
- Keep Records: Maintain basic logs of raw material purchases and daily cleaning schedules; these are your best friends during surprise inspections.

Compliance isn't a hurdle; it's a competitive advantage. By prioritizing safety today, you are building the brand of tomorrow.

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Adinco Distillery
A Legacy Distilled Across Generations

Some Goan enterprises are not merely built—they are grown over generations, shaped by family values, local knowledge, and an unshakeable belief in hard work. Adinco Distillery stands as a fine example of such entrepreneurship, where tradition, resilience, and innovation have blended seamlessly over time.

The story of Adinco begins with a young and affectionate couple, Connie and Alleluia Alexio Diniz, whose shared vision laid the foundation for what would later become one of Goa's most respected distilleries.



Connie hailed from the hilltops near the historic Cabo de Rama Fort. After completing her matriculation, she began her career as a schoolteacher. Curious, enterprising, and independent, she went on to learn shorthand and typing and eventually started a small institute of her own. Her journey reflected discipline and determination—qualities that would later become central to the family business.

Alleluia Alexio Diniz was a visionary pioneer with an instinct for enterprise. After matriculation, he joined Chowgule Industries, but like many Goan entrepreneurs of his generation, he sought additional income to support his family. This led him to open a small general store beside his home. Soon after, he secured a bar licence and began operating a modest tavern out of a single room of the house.

Distillation, however, was already deeply rooted in the family's history. The Diniz family had been traditionally distilling Feni for generations at their ancestral home in Cotombi, the very land where the distillery stands today. What began as a household tradition gradually found its way into commerce.

Alleluia named his tavern "Adinco", a deeply personal name, which was a combination of his first name, family name and Connie's 'co", also stood for Costa which was his mother's family name. From the beginning, Adinco was not just a business name; it was a family identity.

As the business grew, Connie stepped up to manage both the general store and the tavern. At the same time, she introduced customers to authentic Goan pork and beef preparations, cooked with care and love. Always experimental, she ventured further—creating special batches of coconut Feni infused with botanicals. Nearly 15 different varieties were crafted and sold, long before infused spirits became fashionable.

Adinco Distillery
A Legacy Distilled Across Generations

The Diniz family was never content to remain small. Dreaming bigger, they took a bold step by acquiring the distributorship of Arlem Beer. Distribution posed major challenges in those days —limited infrastructure, few trucks, and long distances. Alleluia purchased his first truck, and in a remarkable reflection of Connie's resolve, she herself drove consignments from the distillery to the warehouse.

Momentum continued when the family secured the dealership of San Miguel Beer, marking a significant phase of expansion and establishing Adinco as a growing name in Goa's beverage landscape.

Yet, for Alleluia, the journey felt incomplete. In the year 2000, he secured a distillery licence, ushering in a new chapter in the family's legacy. His sons joined the business, transforming Adinco from a bar-centric enterprise into a modern distillation and manufacturing unit. Built on the land where Alleluia grew up, the distillery draws deeply from its surroundings—the air, water, soil, and people of Goa—all intrinsic to its identity and success.

From its inception as a licensed distillery, Adinco's growth was steady and deliberate. Investments were made in modern machinery, increased production capacity, and stronger distribution networks, while maintaining strict quality standards. The company blended traditional distillation practices with contemporary technology, especially in the production of heritage beverages like Feni.

Early products such as Adinco 2000 and Cabo Coconut Rum Liqueur laid a strong foundation. A defining milestone came with the launch of Cabo, tropical liquor crafted from tender coconut extracts.

Cabo went on to become Adinco's flagship and best-selling product—symbolising Goa's climate, lifestyle, and spirit of innovation.





Insights of the famous Goan liquor CABO logo

Adinco Distillery
A Legacy Distilled Across Generations



Today, the legacy is carried forward by Solomon Diniz, the fourth-generation entrepreneur of the Diniz family and the current Managing Director of Adinco Distillery. Under his stewardship, the business continues to honour its roots while evolving for a global future.

In homage to the family's distilled heritage, Solomon Diniz established the Tinto Tavern within the distillery premises. This dedicated tasting room is focused solely on Feni, resurrecting the botanical-infused flavours once crafted and sold by his mother at the family's first tavern. Tinto Tavern serves as a living reminder of where Adinco began—bringing the past into the present.

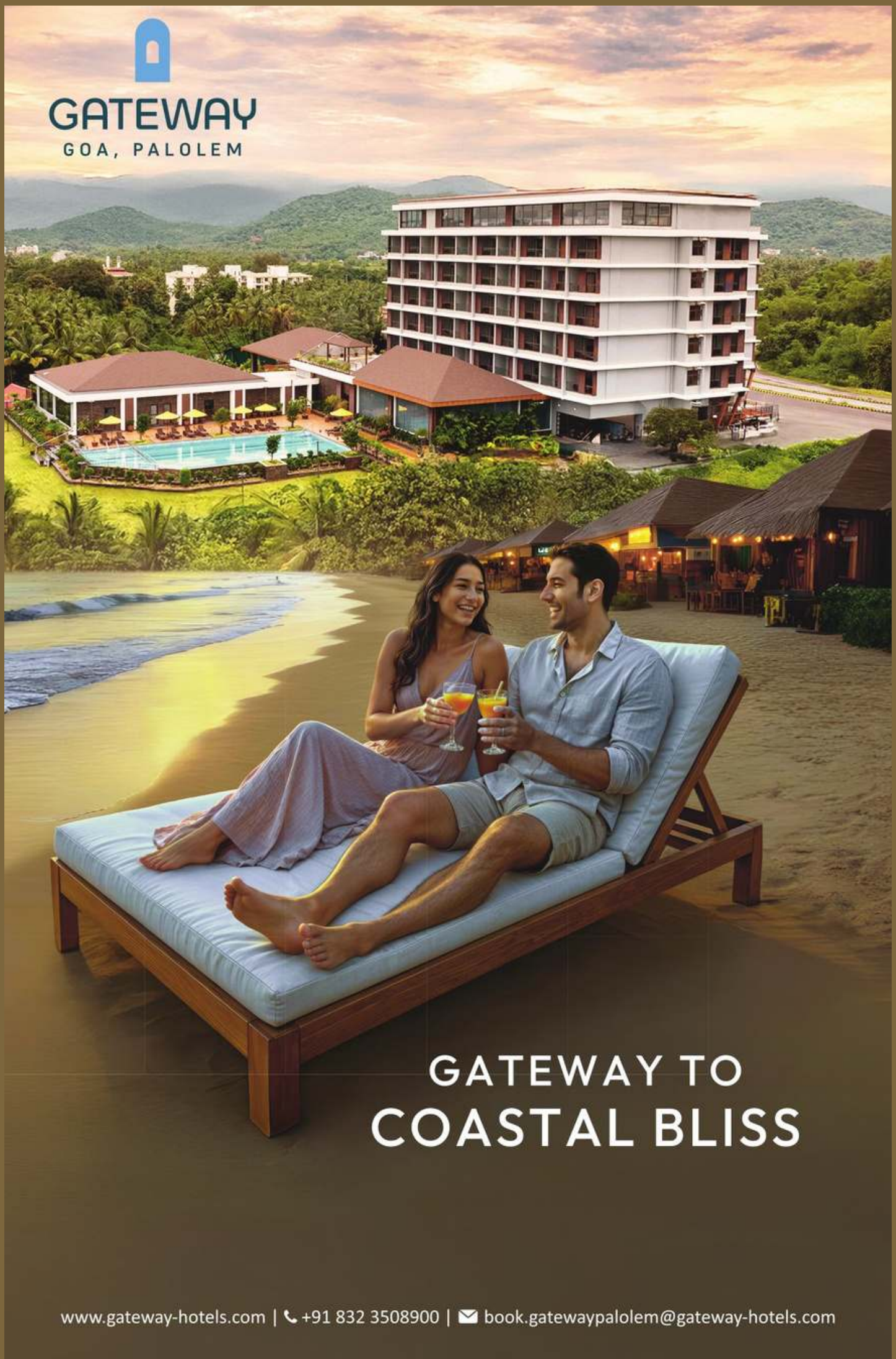
Visitors to the distillery are invited to immerse themselves in the complete Feni-making journey through guided tours. A highlight of the experience is the Bhatti (traditional still), where Feni is distilled daily using age-old methods, preserving Goa's heritage spirit in its purest form.

Despite restrictions on alcohol advertising, Adinco has adopted innovative branding strategies including surrogate branding, digital engagement, bartending master classes, food-pairing events, and international showcases of Goan cuisine paired with beverages. Promoting Feni—India's only GI-tagged alcoholic beverage—on global platforms stands as one of its most meaningful achievements.

Looking ahead, Adinco Distillery aims to expand internationally, diversify into non-alcohol sectors, create further employment, and continue showcasing the global potential of Goan entrepreneurship. The journey of Adinco is a story of family, foresight, and faith—where tradition is not preserved in memory alone, but distilled, shared, and passed on from one generation to the next.

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Jila Bakers and confectioners: Where Goa's Baking Tradition Lives On

In an age of factory-made flavours and instant mixes, Jila Bakery quietly reminds us what real baking tastes like. Established in 1972, this iconic Goan bakery is not just a business—it's a legacy shaped by hard work, heritage, and heart.



The story begins long before the bakery itself. The founder, father of the present owner Mr. Reginald, entered the culinary world as a teenager at Taj Mumbai. At just 14 or 15 years old, he started at the very bottom, spending months cleaning molds before earning a place in the kitchen. With encouragement from a family member who was a master soup chef, he slowly learned the discipline and craft of professional cooking.

His journey took him far—from royal households to leading Italian and French establishments, including Cornelia Manginis. Desserts became his specialty, and his skills were further refined at one of India's finest bakeries of the time, Star Bakery run by a prominent Parsi lady with connections to Indira Gandhi's household. In fact, biscuits from Jila Bakery were regularly sent to her residence, long before the brand became widely known.



Taking over the bakery was never part of Mr. Reginald's original plan. His passion lay in journalism, and he remains an avid reader with an impressive personal library. He gradually expanded production while staying true to traditional methods. Today, the legacy continues into the third generation, with his son Mr. Ravindra Antao stepping into the role.

Over the years, Jila Bakery has earned national recognition, including the Shri. L. Belfield Smith Ind-Bake '80 Award and the Foodie Award for Best Bakery. It is especially loved for its Eclairs and Melting biscuits, which have become signature favourites.

What truly sets Jila Bakery apart is its commitment to tradition. Ingredients are sourced locally, caramel is prepared in-house, and cream fillings are made from scratch. Their plum cake follows a golden rule—fruits are soaked in brandy, not rum, to enhance aroma and avoid bitterness. As Mr. Reginald believes, great taste cannot be industrialised; it needs experience and a personal touch.

Jila Bakers and confectioners: Where Goa's Baking Tradition Lives On

While changing regulations and modern processing have affected ingredient quality over the years, demand for Jila Bakery remains strong. Business stays steady throughout the year, with a major rush during Christmas, when orders pour in from cities like Mumbai, Pune, Bengaluru, Delhi, and Gujarat. Even five-star hotels continue to source select items, knowing that authentic flavours are hard to replicate.

Jila Bakery stands as a proud example of Goan entrepreneurship in the F&B sector—where tradition meets resilience, and where every bite tells a story baked over generations.



BUSINESS

Longuinhos
Where Goa Learned To Dine

Long before Goa became a global tourist destination, before fine-dining menus and food influencers, one restaurant quietly set the foundation for organised dining in the state. Established in 1950, Longuinhos in Margao is widely regarded as Goa's first full-fledged restaurant, and today stands as a living symbol of Goan culinary entrepreneurship.

Founded during the Portuguese era by a former ship gunner who chose land over the sea, Longuinhos was born out of vision and necessity. At a time when Goa had little more than tavernas serving alcohol and snacks, the restaurant introduced a complete dining experience—cooked meals, bakery products, and full hospitality under one roof. It was a revolutionary idea for its time.

What truly set Longuinhos apart was its self-sufficiency. The establishment operated its own bakery with large wood-fired ovens, maintained poultry, piggery, dairy, and even cultivated vegetables. Livestock farming was essential, as Portuguese cuisine relied heavily on pork, including roasted piglets and suckling pig—dishes that were prepared fresh on demand. Everything was produced in-house, ensuring unmatched control over quality and taste.

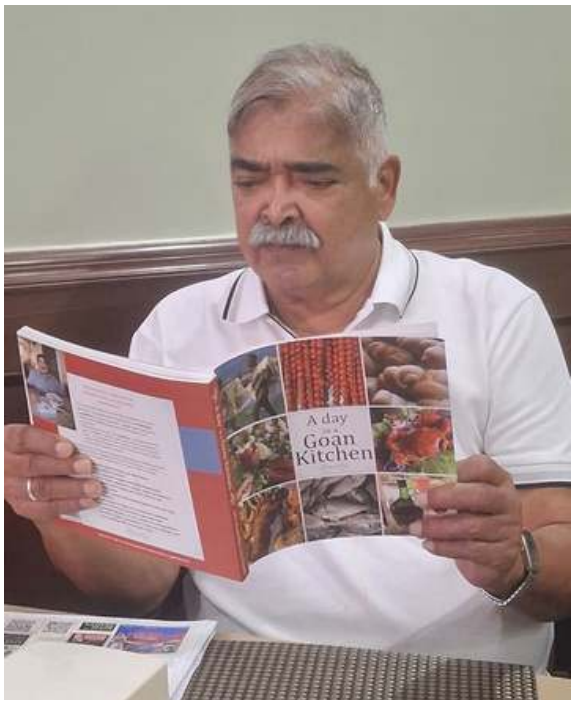
During Portuguese rule, Longuinhos held a rare 24-hour license, catering primarily to military personnel who often dined through the night. Over time, it became a social nucleus in Margao—hosting overnight parties, elite gatherings, cultural events, and even serving as an informal venue for matchmaking within the community.

The culinary identity of Longuinhos was shaped by some of Goa's finest traditional cooks, many of whom later became pioneers of large-scale catering across the state. Portuguese classics, authentic Goan dishes, and bakery staples formed the backbone of the menu. Several rare preparations—particularly traditional Portuguese dishes—are still preserved here, long after disappearing from most kitchens.



Longuinhos
Where Goa Learned To Dine

The present proprietor Mr.Ivo, began working alongside his father at just eight years old and brings over six decades of hands-on experience. Even today, he personally oversees recipes, masalas, and quality control. Unlike many modern establishments that depend entirely on chefs, Longuinhos follows a management-led culinary model, ensuring consistency regardless of staff changes—a practice rooted in traditional Goan entrepreneurship.



Innovation, too, has always been part of the journey. Long before packaged mango drinks flooded the market, Longuinhos developed “Mangola”, a natural, pasteurised mango beverage made from locally suitable mango varieties. The product once sold in lakhs of bottles and remains a nostalgic favourite among loyal patrons.

Despite changing food trends, rising costs, and the disruptions of the COVID-19 pandemic, Longuinhos has remained steadfast in its philosophy: authentic food over visual gimmicks. While spice levels are adjusted for tourists, the soul of the recipes remains untouched. Today, there is renewed interest among domestic tourists in traditional Goan cuisine—something Longuinhos has quietly championed for decades.

In recognition of its enduring contribution, Longuinhos was recently honoured as one of India’s 75 Iconic Restaurants. More than just an award, it is an acknowledgment of a legacy built on discipline, authenticity, and deep cultural roots.

The Taste of Tradition: Why Longuinhos is the Culinary Soul of Margao

In the bustling heart of South Goa, directly opposite the historic Margao Municipal Council, stands a landmark that has remained virtually unchanged since 1950. Longuinhos Bar & Restaurant is more than just a dining room; it is a time capsule of Goan-Portuguese heritage, where the aromas of wood-fired ovens and spicy chorizos have greeted generations of hungry patrons.

The Legendary Snack Counter

Before you even find a table, the legendary confectionery counter at the entrance demands your attention. This is where the local "tea-time" magic happens. The Beef and Prawn Patties are widely considered the gold standard in Goa—flaky, buttery, and packed with seasoned fillings. For those on the move, the Beef Croquettes and Sausage Rolls offer a savory bite of tradition that usually sells out by mid-afternoon.

Longuinhos
Where Goa Learned to Dine

Signature Goan Favourites
Once seated under the vintage high ceilings, the menu serves as a masterclass in Goan spice. The Sausage Pulao, featuring punchy, vinegar-infused Goan chorizo, is the house signature. If you're looking for the ultimate comfort meal, the Chicken Cafreal and Xacuti offer deep, complex flavors that pair perfectly with a fresh poi (Goan bread). For the bold, the Pork Vindaloo and Sorpotel provide that authentic, fiery kick that draws foodies from across the state.

From the Coast to the Crust
No Goan meal is complete without the sea. The Kingfish Curry Rice remains a staple for the afternoon crowd, while starters like Prawn Rissois and Stuffed Mackerel showcase the freshest local catch.

To end on a sweet note, the Caramel Custard is an absolute institution—silky, burnt-sugar perfection that is often ordered for the entire table. If you're lucky enough to visit during the right season, the Fresh Coconut Soufflé offers a light, tropical finish to a heavy Goan feast.

Plan Your Pilgrimage
Longuinhos remains one of the few spots that ignores the traditional afternoon siesta, staying open from 8:30 AM to 11:00 PM. Whether you're stopping for a quick beef patty or a long, leisurely lunch, you aren't just eating a meal—you're participating in a 75-year-old Margao tradition

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Martin's Corner:

A Family Table That Became Goa's Favourite Address

Tucked away in the quiet village of Betalbatim, South Goa, Martin's Corner is more than a restaurant. It is a family story told through food, a place where tradition has been protected with patience, and where flavours have remained unchanged even as the world around it has evolved. What began in 1989 as a modest home-run effort has today become one of Goa's most iconic dining destinations, loved equally by locals, travellers, and legends of Indian culture.



The restaurant takes its name from Martin, the family's father, who worked with the Mormugao Port Trust (MPT). After his retirement, the family applied for a food licence and took a leap of faith that would quietly change Goa's culinary landscape. The journey was started by the family's mother, whose cooking was never meant for commercial success but for nourishment, comfort, and love. That same intention still defines Martin's Corner today.

The early days were simple and unassuming. Operating from the family compound, the space began with a small grocery stall and homemade Goan snacks, supported by just four tables and an investment of around ₹35,000, entirely from family savings. There were no loans, no shortcuts, and no rush to expand. Whatever little the restaurant earned was carefully reinvested, allowing it to grow naturally, table by table, room by room, often by converting parts of the family home into dining spaces.

Today, the restaurant is run by three brothers, all deeply involved in carrying the family legacy forward. Among them, Mr. Joe plays a key role in training chefs and overseeing kitchen operations. Having spent 10 years working with Carnival Cruise, he brings valuable international exposure, discipline, and professional kitchen standards to the restaurant, ensuring consistency across all sections.

Despite the professional systems in place, the heart of Martin's Corner has never left the kitchen. Even today, decades later, the mother is the first to arrive at the restaurant each morning.

Martin's Corner:

A Family Table That Became Goa's Favourite Address

She begins the day before anyone else, just as she always has. Every Goan dish on the menu still begins with her hands. She prepares the masalas herself and cooks the core masala bases that form the foundation of the cuisine.

The recheado masala, in particular, has remained untouched by time. Guests often say that the taste is exactly the same as it was 25 to 30 years ago—a rare achievement in an industry where change is constant. Consistency here is not a concept; it is a commitment that has built trust across generations.

While Goan cuisine remains the soul of the restaurant, the menu has expanded thoughtfully to include Indian, Chinese, and continental dishes. These sections are managed by professionally trained chefs, including CDPs, DCDPs, and Commis 1, many of whom have worked in reputed hotels and restaurants across India. Their expertise, combined with close family supervision, ensures quality without compromising identity.

Seafood remains the undeniable star. Dishes such as masala-fried fish, prawns, calamari, mussels, and the legendary masala crab have earned widespread admiration. Over the years, Martin's Corner has welcomed numerous celebrities, including Sachin Tendulkar and Amitabh Bachchan, among many others. Tendulkar, in particular, is known to enjoy the lobster thermidor along with the restaurant's iconic masala crabs.

The restaurant also enjoys strong support from the hospitality community. Guests from nearby luxury hotels such as Alila Diwa Goa, Planet Hollywood, and ITC Grand Goa regularly dine at Martin's Corner, with many hotels personally recommending it as a must-visit destination for authentic Goan food.

Despite Goa's evolving dining scene and the arrival of global brands, Martin's Corner has never chased trends. The décor remains simple and familiar, and any upgrades are done thoughtfully, without disturbing the restaurant's soul. Growth is measured, careful, and rooted in values.

From a small family initiative to a culinary landmark, Martin's Corner stands as proof that authenticity does not need reinvention. It needs care, consistency, and dedication. And sometimes, it simply needs a mother who still walks into the kitchen every morning to make the same masala she did decades ago.

More than a restaurant, Martin's Corner is a family table that the world has been invited to share where tradition lives on, memories are created, and Goa's true flavours continue to thrive, one plate at a time.

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403713

Mum's Kitchen:
A Love Letter To Goan Home Cooking

Nestled in a family-owned corner of Goa, Mum's Kitchen is more than a restaurant. It is a living archive of Goan home cooking and a testament to one woman's determination to preserve and celebrate her homeland's culinary heritage. What began nearly three decades ago as a leap of faith by an artist turned restaurateur has grown into a beloved destination for locals and visitors alike, bridging generations and reshaping perceptions of Goan cuisine.



The story of Mum's Kitchen began with a creative couple who once ran an advertising agency from the very property that now houses the restaurant. Faced with financial uncertainty but guided by a deep rooted passion for food cultivated within their families, they decided to transform the space into something personal and welcoming. The name "Mum's Kitchen" was chosen deliberately. It reflects the warmth, comfort, and authenticity of a mother's table, where food nourishes both the body and the soul.

Rather than following culinary trends, the founders invested in extensive grassroots research. They travelled across villages in Goa, learning traditional recipes, cooking techniques, and the subtle distinctions between Saraswat, Kudumbi, and other regional Goan cuisines. This dedication shaped a menu that celebrates the diversity of Goan food, offering seafood, vegetarian, and meat based dishes alike. Signature dishes such as the iconic Mother's Curry, pork sorpotel with sannas, ambade sansanv, chourico chilli fry, and classic beef or mutton xacuti represent the heart of the restaurant. These dishes reflect not just flavours, but stories passed down through generations, ensuring that every guest experiences the true taste of Goa.

The décor and ambience of Mum's Kitchen further reinforce this connection to the past. The restaurant is designed to revive memories of lost Goa, a way of life that is now rarely seen except in a few villages. Traditional elements, nostalgic details, and a homely atmosphere transport diners back in time. For those who have migrated from Goa, the space evokes joyful memories of home, while for younger guests and travelers, it serves as an educational reminder of Goa's cultural roots and heritage.

Mum's Kitchen:
A Love Letter To Goan Home Cooking

Running Mum's Kitchen has not been without challenges. Staffing issues and the struggle to find long term commitment within the local workforce have often tested the founder's resilience. Despite these obstacles, she remains deeply hands on, stepping into service and kitchen roles whenever necessary to uphold the restaurant's standards. Consistency, hygiene, and authenticity remain non negotiable principles, supported by ISO quality practices and meticulous recipe standardisation.

Located in the heart of Panjim, a multicultural city and major tourism hub, Mum's Kitchen caters to a diverse clientele that includes locals, domestic travellers, and international guests from all walks of life. The founder firmly believes that food transcends religion, culture, and social boundaries. To her, food is divine and a binding force that brings people together in unity and love. This philosophy has allowed the restaurant to proudly represent Goa's rich culinary heritage to guests from both North and South Goa, as well as travelers from around the world.

One of Mum's Kitchen's most remarkable achievements is its strong connection with younger diners, including Gen Z. At a time when food trends dominate social media, the restaurant has successfully drawn young people and children toward authentic Goan flavours. The founder sees this as a proud milestone, proof that love, affection, hygiene, and consistency can make traditional food relevant again. Many young guests rediscover these flavours and return with their parents and friends, turning meals into shared cultural experiences.

Over the years, Mum's Kitchen has earned several prestigious recognitions that reflect its dedication to excellence. Among the most significant are being featured in Asia's Top 50 Restaurants, receiving the Condé Nast Traveller Award for two consecutive years, being listed among the 30 Best Restaurants in India, and winning the Times Food Award. While these accolades are valued, the founder believes that true success lies in guest satisfaction and cultural preservation.

The restaurant has also had the honour of hosting numerous prominent personalities from the travel trade, business world, diplomatic circles, and the film industry. Notable moments include hosting Netflix global head managers' conference in Goa, the All India Harley Davidson Rally Meet, and a Korean award ceremony. These experiences have reinforced the restaurant's mission to serve the best of Goa to the world and to act as both an inspiration and an instrument of education through food.



Nearly 30 years on, Mum's Kitchen remains a place where travelers feel at home, younger generations reconnect with tradition, and the flavours of Goan villages are preserved on the plate. For anyone seeking food that tells a story, Mum's Kitchen offers more than a meal. It offers a heartfelt, home style celebration of Goa's past, present, and future.

Oscar's Hospitality

Introduction

Goa has long been recognized as one of India's most prominent tourism and hospitality destinations. Alongside hotels and restaurants, several Goan entrepreneurs have played a crucial behind-the-scenes role by supporting the Food & Beverage (F&B) and hospitality sectors through specialized services. This article examines the entrepreneurial journey of Mr. Oscar Fernandes, a Goan entrepreneur with over 25 years of experience in supplying premium hospitality products to luxury hotels and fine-dining establishments across India.

Background and Entrepreneurial Journey

Mr. Oscar Fernandes began his entrepreneurial journey after working in the Middle East, where he was exposed to advanced hospitality standards and innovative product usage. His entry into entrepreneurship was inspired by a newspaper article highlighting India's efforts to promote tourism and the urgent need for hotel infrastructure.

Recognizing this opportunity, he invested in showrooms in Goa and partnered with international manufacturers from countries such as Germany, France, taly ,Austria, UK ,Australia, South east Asia and the UAE. His first major project was supplying crockery, cutlery, and glassware to the Marriott Goa, which became a turning point in his career. From this foundation, he expanded operations across major Indian cities including Delhi, Mumbai, Bangalore, Hyderabad, and Pune.

Business Concept and Market Positioning

The business represents a curated portfolio of leading international hospitality and lifestyle brands.

- Crockery & Tableware includes Raynaud, Versace, Rosenthal, Richard Ginori, Seltmann, Schönwald, and other fine porcelain brands.
- Glassware features Waterford Crystal, Bohemian Crystal, Stölzle, IVV Italy, Eisch, among others.
- Cutlery & Holloware is sourced from Ercuis, Sambonet, Berndorf, Arthur Krupp, Solex Salvinelli, Dalper, offering stainless steel, silver-plated, gold-plated, and PVD finishes.
- The portfolio also covers kitchenware, buffetware, equipment, linen, and table accessories from brands such as Staub, Paderno, Tiger Company, Le Jacquard Français, Casarovea, Chiarugi, Neoz, Helios, Chilewich, Lind DNA, and Philippi.



Oscar Hospitality Concepts

The portfolio also covers kitchenware, buffetware, equipment, linen, and table accessories from brands such as Staub, Paderno, Tiger Company, Le Jacquard Français, Casarovea, Chiarugi, Neoz, Helios, Chilewich, Lind DNA, and Philippi.

The company primarily caters to leading luxury hospitality brands and premium business houses, including IHCL, Marriott, Oberoi, Hyatt, ITC, Accor, Hilton, IHG, Shangri-La, Four Seasons, as well as marquee corporate and real estate groups such as Reliance, Prestige Group, Lodha Group, DLF Group, Panchshil, Chalet Hotels, among others.

A core business philosophy is quality over cost, emphasizing long-term value, return on investment, durability, hygiene, and brand integrity rather than short-term savings.

Inspiration and Innovation

Mr. Fernandes was drawn to the hospitality supply industry due to its non-monotonous nature. Each hotel, restaurant, and dining concept requires customized solutions, encouraging creativity and continuous innovation. Unlike routine operations, this sector demands in-depth product knowledge, aesthetic understanding, and functional expertise—qualities that make it both challenging and rewarding.

Challenges Faced

- Initial Challenges:
- High import duties and complex customs regulations
- Limited awareness of international hospitality brands in India
- Difficulty in finding skilled manpower
- Price resistance due to competition from low-cost, lower-quality products
- Operational Challenges:
- Increased competition over time
- Lack of trained local sales personnel in Goa.
- Staff migration overseas, affecting local talent availability.
- Goan hotel owners not providing opportunity to the loan Goan entrepreneur in this field operating from Goa.



Oscar Hospitality Concepts

Pandemic Impact:
The COVID-19 pandemic severely affected the business as hospitality was the sole revenue source. However, survival was possible due to ongoing large-scale projects initiated before the pandemic, such as convention center developments.

Quality Control and Product Education

- A distinctive strength of the enterprise is its focus on product education. Hotels and clients are trained on:
- Proper usage and maintenance of crockery and cutlery
- Differences between high-fired strong and durable porcelain against vitrified products
- Hygiene risks caused by porous plates and improper glazing
- Aftercare for silverware, stainless steel, and cast-iron cookware
- This educational approach helps clients understand how poor-quality tableware can impact food safety, guest experience, and brand reputation.

Competitive Advantage.
Unlike competitors who may mix products from cheaper brands claiming original brands or compromise on quality, Mr. Fernandes emphasizes:

- Ethical business practices
- Brand transparency
- Loyalty to both customers and manufacturers

This commitment has earned long-term trust from prestigious hotel groups such as Taj, Oberoi, Marriott, and ITC. Leela group,Reliance group ,Hilton group etc.

Advice to Young Entrepreneurs and Students
Mr. Fernandes strongly encourages hospitality students—especially those from F&B, housekeeping, and culinary backgrounds—to explore entrepreneurship in support services. According to him: Industry knowledge gives professionals a strong sales advantage
Entrepreneurship could offer better work-life control compared to hotel operations
Hands-on product exposure is as important as theoretical knowledge
He actively welcomes students to visit his showrooms at Navelim to gain real-world understanding of hospitality products.

Future Outlook
Over the next decade, the growth of the business depends largely on whether Indian hospitality continues to prioritize quality and international standards. While competition and cost-cutting remain challenging, increasing awareness of long-term value and brand standards provides optimism for sustainable growth.

Conclusion
The journey of Oscar Fernandes highlights how Goan entrepreneurs contribute significantly to the hospitality ecosystem beyond hotels and restaurants. His story reflects resilience, ethical entrepreneurship, deep industry knowledge, and an unwavering commitment to quality. This case study demonstrates that the F&B support industry holds immense potential for future Goan entrepreneurs willing to innovate, educate, and maintain high standards.

Tato:
A Century of Flavor in the Heart of Goa

For decades, tucked into the winding streets of Goa, “Tato” has quietly built a beloved legacy family-run, tradition steeped, and defined by a flavor people keep coming back for. What began in the early 20th century with a tight-knit family of four brothers and a father who guided the kitchen has grown into an institution whose name is as much a promise as a brand. (It was started by my great grandfather Mr. Keshav Dhuri, then taken over by my Grandfather Mr. Govind Dhuri and then My father and his brother took over)



Tato’s early years were tough: trained cooks were hard to find and often left after learning the craft. Those challenges forced the family to preserve techniques closely training staff patiently, maintaining an heirloom recipe book used for decades, and guarding a house ground masala that gives many dishes their distinctive character. That commitment to consistency, day after day, is what keeps longtime patrons returning and new visitors tasting a slice of Goan culinary history. (These were my great grandfathers recipes passed down to the generations that followed, the staff were trained by us)

The menu has remained remarkably stable, with only a few thoughtful additions like signature masalas and selected Indian-Chinese items to complement the classics rather than replace them. Some preparations are uniquely Tato’s,the family insists certain dishes simply don’t turn out the same in other kitchens, a point of pride that helps the cafe stay competitive even as larger chains arrive in the region.



Tato’s message to aspiring restaurateurs is simple and powerful: starting a business is one thing; staying consistent is the real test. In an age of fast change, Tato stands as a reminder that heritage, care, and quiet dedication can transform a small cafe into a cherished institution one plate at a time.

Kitchen CONFIDENTIAL

- Student Edition

Where food science meets funny chef facts.



Did You Know?

Chefs taste food repeatedly

Because heat changes flavour.



Did You Know?

The first hotel "tip" was actually called "To Insure Promptness."



Did You Know?

The smell of fresh bread can instantly make guests feel welcome – – science calls it comfort memory.



Did You Know?

One service shift = more calories burned than a gym workout.



The word "**hospitality**" comes from the Latin **hospes**, meaning both guest and host – – equality from day one. "

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HERITAGE
VILLAGE
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VARCA.GOA

Interviews
With an HR Manager

Name – **Ankit Kumar**
Designation – Director of Human Resources
Hotel – Alila Diwa, Goa
Experience – 15 Plus Years

1. How is the current hospitality job market?
It's growing fast and full of opportunities. With travel picking up, hotels are actively hiring young talent who are adaptable, tech-friendly, and genuinely passionate about guest service. It's a great time for students to enter the industry.

2. What makes a candidate stand out in an interview?
A positive attitude and passion for hospitality. Good communication, confidence, eagerness to learn, and a warm, natural smile often leave a bigger impact than perfectly memorized answers.



3. Thoughts on the current industrial training program?
Industrial training gives students their first real exposure to hotel operations. Adding more cross-department experience, better mentorship, and stronger soft-skill development would make it even more meaningful.

4. What selection criteria are hotels using today?
Hotels now focus on personality, teamwork, adaptability, and digital comfort. Technical skills matter, but your potential and attitude matter even more.

5. What kind of work culture do you promote?
A culture built on respect, learning, and belonging. We strongly believe in our Purpose of Care: "We care for people so they can be their best." We want employees to feel valued, supported, and motivated.

6. How can we increase student interest in hospitality?
By highlighting real career growth, global mobility, competitive salaries, better work-life balance, and success stories from young professionals. Students should see hospitality as a vibrant and rewarding career.

Interviews With an HR Manager

7. Role of AI in hiring?
AI helps in screening and speeding up early stages of recruitment, but final decisions still rely on human interaction and emotional intelligence—because hospitality is ultimately about people.

8. What changes have you seen in recruitment?
More virtual interviews, faster hiring, and greater focus on attitude and cultural fit. Technology now plays a bigger role, making the process smoother for both hotels and candidates.

9. How do hotels retain and motivate employees?
Through recognition, growth opportunities, wellness initiatives, fair scheduling, and open communication. When employees feel valued, they stay committed and deliver better guest experiences.

10. How can institutes prepare students better?
By increasing practical training, enhancing communication and digital skills, and using real industry case studies. A balance of theory and hands-on learning prepares students best.

11. Importance of work-life balance?
It's essential for long-term success. We promote fair rosters, encourage leaves, and focus on overall well-being to keep employees healthy and motivated.

12. Your message for aspiring hospitality professionals?
Hospitality offers growth, adventure, and lifelong learning. Stay curious, stay humble, and say yes to opportunities—the industry can take you places you never imagined.

With Best Compliments From: -
Mrs. Clementina (Dolly) Fernandes
CCMC Councillor
Bepquegal-Morailem
Curchorem Goa

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Interviews With an HR Manager

Name – **Arun Kumar**
Hotel – Zuri Resort

1. How would you describe the current employment market in the hospitality industry?
Dynamic. The current employment market is highly volatile in the hospitality industry purely due to the high levels of competition amongst the service providers. Also, since the industry is all about the intangible service; the awards, rewards and recognition are more personal. Hence, prospective employees easily get lured into joining elsewhere for better returns. On the other hand; hotels have also become highly demanding in terms of the fact that apart from technical skills; what is required is better attitude, communication, proactiveness and presence of mind the levels of which dynamically vary.

2. In your opinion, what makes a candidate stand out during an interview?
Attitude & Persona. While Attitude describes the outlook towards the present scenario versus the ability to foresee the future prospects and the value addition one can bring to the table; persona describes the overall approach or the non-verbal demeanor of a candidate. While technical knowhow or theoretical knowledge can be imparted; what cannot be imbibed to begin with are attitude and persona. And hence, that is what makes a candidate stand out as per me. Ability is different from willingness and that is crucial to understand.



Interviews with an HR Manager

3. How do you perceive the current industrial training program followed by the hotels and what changes would you suggest ensuring students' holistic development during the training?
Students should be spaced out. Mandatory written reports and regular follow ups by the college with the students to monitor the progress is necessary. Management interaction with colleges has to be initiated from the college side. Apart from core departments; students should be exposed to other ancillary departments of the hotel as well including kitchen stewarding, engineering etc.

4. What are the latest selection criteria being adopted in hotel recruitment?
Attitude, relevant experience, communication, personality and grooming standards, expected salary match with offered salary, professional background, flexibility of timings, proximity and requirement of accommodation.

5. What kind of work culture does your organization promote?
Cohesive with respect & dignity being mutual.

6. We are currently experiencing a downfall in students' enrollment in the hospitality industry. As a hospitality professional, how do you feel we can rectify this situation?
Start teaching hands on subjects and introducing students to reality. The curriculum needs to go through a major change and include more relevant practical topics like classification, food safety, compliances, organizational culture, languages. Overall make courses more versatile and attractive. Offer more hands on trainings, field trips, guest lectures and industrial exposure as an integral part of the curriculum.

7. How do you see the role of AI as a screening tool in a hiring process?
Limited to preliminary screening and segregation based on mandatory criterion of academics and experience etc.

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Interviews
With an HR Manager

Name – **Ankita Yadav**
Designation – Human Resources Manager
Hotel – Fairfield by Marriott, Goa, Benaulim
Experience – 11 Years



1. How do you see the importance of work life balance and what steps does your brand take to ensure work life balance?

Work–life balance is essential for long-term well-being, engagement, and performance. When associates feel supported both professionally and personally, they are more motivated, focused, and able to deliver exceptional guest experiences. At Marriott, we actively promote work–life balance through fair scheduling, adequate weekly offs and leave planning, and by encouraging open communication so associates feel comfortable discussing their needs.

As a brand, we also have a concept called Life on Time, which gives associates the flexibility to either earn or utilize ("burn") the overtime they have worked, helping them better manage their time and personal commitments. In addition, we focus strongly on associate well-being through wellness initiatives, learning and development opportunities, and a culture that values flexibility, respect, and teamwork. By creating an environment where people feel cared for and supported, we ensure our associates can bring their best selves to work every day.

2. What message would you like to share with aspiring hospitality professionals?

Hospitality isn't just a job; it's about how you treat people. Skills can always be learned, but things like attitude, empathy, and integrity really come from within. Every guest you meet is a chance to make someone's day a little better, and every challenge teaches you something new. In this industry, no role is small—everyone matters and everyone contributes. My advice to anyone coming into hospitality is to stay grounded, keep learning and look out for one another. At Marriott, we believe in being curious by constantly learning, courageous by taking on challenges, and connected by succeeding together as one team—and that's the mindset I'd encourage every aspiring hospitality professional to adopt.

Interviews With an HR Manager

3. What kind of work culture does your organization promote?
At Marriott, our culture is the cornerstone of everything we do and is firmly anchored in Marriott International's values. It is driven from the top with a strong commitment to how we care for and support our people. "Putting People First," Marriott's most important core value, is not just a belief for us—it is a way of working, reflected in every decision, interaction, and situation we handle. We are dedicated to building a workplace where every associate feels truly welcomed, respected, valued, and heard. By nurturing a culture of inclusion, trust, and mutual respect, we empower our people to bring their best selves to work—every single day.

4. In your opinion, what makes a candidate stand out during an interview?
As a recruiter, I notice candidates who have the right attitude, a genuine willingness to learn, and a real passion for service. Confidence, clear communication, neat grooming, and knowing a little about the brand help make a good first impression. But more than anything, I look for people who are authentic, empathetic, adaptable, and naturally put guests first.

5. How do hotels today ensure employee engagement, motivation, and retention?
At Marriott, we keep our teams engaged and motivated by investing in training and growth, recognizing good work, and building a positive, supportive work environment. We provide task force opportunities within India and abroad, offer cross-exposure to other departments, and create clear growth plans to help associates progress in their careers. We also encourage internal transfers, so instead of losing good talent to other brands, we give our associates opportunities to grow within the Marriott family itself. We conduct three employee surveys throughout the year to understand the pulse of our people and act on their feedback. In addition, we have a dedicated training platform, DLZ, which offers comprehensive, all-round learning across a wide range of topics. Along with fair pay, benefits, and a focus on work–life balance, the goal is simple: to make our associates feel valued, supported, and excited to grow with us.

6. What major changes have you observed in hotel recruitment over the last few years?
Over the last few years, I've seen hotel recruitment evolve significantly. Hiring has become much more digital, with greater use of online platforms like LinkedIn. I've noticed there's less focus solely on years of experience and more emphasis on attitude, adaptability, and the ability to handle multiple roles. I've also seen a growing focus on cultural fit, diversity, and faster hiring processes to meet changing business needs. At Marriott, I'm proud to be part of initiatives that promote inclusivity, increase the representation of women in our workforce, and welcome associates with disabilities (PWD). We also have a concept called iJobs—integrated jobs that allow associates to learn and manage multiple roles within a department, helping them grow and gain broader experience. Personally, I'm especially proud of Marriott's Project Springboard, which helps women return to work after a career break, giving them the same opportunities as others to restart and advance their careers.

7. What are the latest selection criteria being adopted in hotel recruitment?
Today, hotels no longer hire based only on degrees or years of experience. There's much more focus on the kind of person you are—your attitude, how you treat guests, and how well you adapt to change. Recruiters look for people who communicate well, work comfortably in a team, and fit in with the culture and values of the organisation. Being comfortable with technology and open to handling different responsibilities is also important. On top of that, a genuine willingness to keep learning and growing with the changing needs of the business really helps in today's fast-moving hospitality world.



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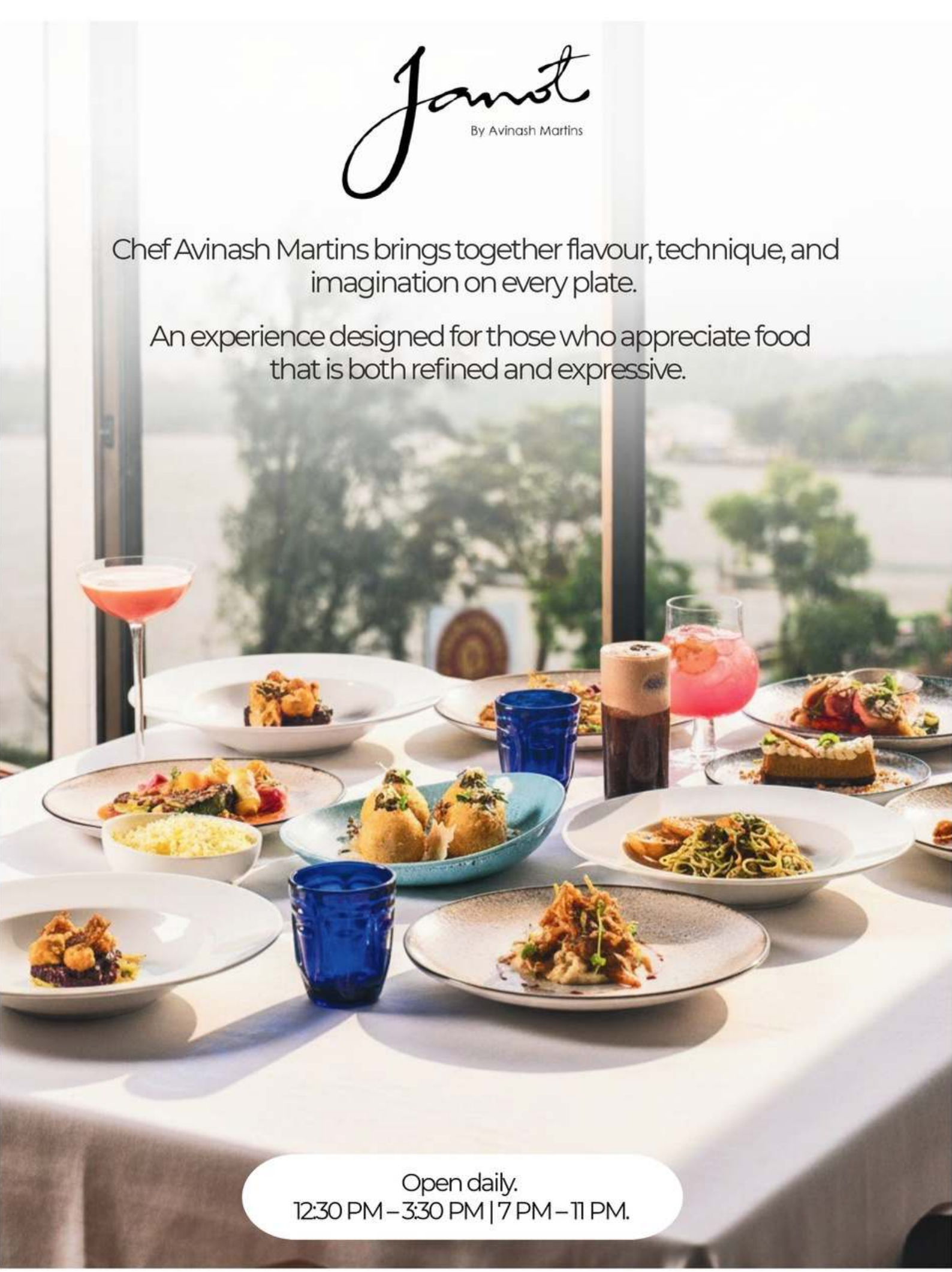


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Late Mr. Antonio Loreto Da Costa, an alumnus of our Institute from Curtorim, Goa, inspires this award through his hardwork, dedication, passion and love he put towards his work with all his heart.

The initiative for this honour comes from his parents Mr. Oscar and Mrs Umbelina Da Costa and his sisters Lucrecia and Lara Maria.



My Journey at Guardian Angel IHMCT

Braydon Fernandes

My name is Braydon Dominic Fernandes, and I am a proud alumnus of Guardian Angel Institute of Hotel Management and Catering Technology (IHMCT). I passed out in the year 2024, carrying with me not just a qualification, but unforgettable experiences, values, and skills that shaped my journey in the hospitality industry.

Guardian Angel IHMCT has always been known for its strong foundation in hospitality education. During my time at the institute, I had the privilege of being guided by inspiring leaders and dedicated faculty members. The former principal, Father Joaquim Rebello, who is currently serving as Provincial, played an important role in strengthening the vision and discipline of the institute. His leadership laid a strong foundation for excellence and professionalism.

I was fortunate to learn under the guidance of the current principal, Mr. Raynold D'Souza, who taught me Food and Beverage Service. He was not just a teacher, but a true mentor who helped me understand the practical and managerial aspects of hospitality. Under his guidance, I learned how to handle various types of events with confidence and professionalism, almost like a Food and Beverage Service Manager representing the college. His mentorship helped me develop leadership skills, responsibility, and a deep understanding of service standards.

During my academic journey, I also had the opportunity to participate in inter-college competitions representing the institute. Competing against reputed hotel management colleges was both challenging and exciting. I am proud to have secured 2nd place, which was a memorable achievement and a reflection of the quality training and encouragement provided by Guardian Angel IHMCT.

One of the most impressive aspects of the institute is its infrastructure. The college is equipped with modern facilities that create a professional learning environment. The new complex of the institute stands as a symbol of growth and progress, offering advanced training areas, well-designed classrooms, practical labs, and spaces that simulate real hotel operations.

The faculty at Guardian Angel IHMCT has played a significant role in shaping my career. Mrs. Betty from Housekeeping taught us discipline and attention to detail, Mr. Rahul from Front Office helped us master guest handling and professional communication, Mrs. Tina from Accounts guided us in understanding financial and managerial concepts, and Mr. Karl from Food Production inspired us with culinary skills and creativity. Along with them, the dedicated non-teaching staff always supported students and contributed to a positive learning environment.



My Journey at Guardian Angel IHMCT

Braydon Fernandes

A proud milestone of my journey was securing a campus placement at one of the finest luxury resorts in India, The St. Regis Goa Resort, under Marriott International. After joining the resort, I worked as a bartender, where I gained hands-on experience in luxury hospitality, mixology, guest service, and international service standards. Working at The St. Regis Goa Resort helped me refine my skills, build confidence, and understand the true essence of world-class hospitality.

Today, I am taking the next step in my professional journey by moving abroad as a bartender, aiming to explore global opportunities and represent the strong foundation given to me by Guardian Angel IHMCT. My journey from a hospitality student to a professional bartender in a luxury resort and now towards an international career reflects the quality education, mentorship, and exposure provided by the institute.

Looking back, my journey at Guardian Angel IHMCT has been truly enriching. The institute did not just educate me—it shaped my personality, strengthened my confidence, and prepared me for a successful career in hospitality. I will always be grateful to the management, faculty, and mentors who played a vital role in my growth.

Guardian Angel IHMCT will always remain a proud chapter of my life.

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My Journey at Guardian Angel IHMCT

Muktar Shaikh



My journey at Guardian Angel Institute of Hotel Management and Catering Technology has been truly memorable and rewarding. From the beginning, the college focused not only on academics but also on shaping us into industry-ready professionals.

I enjoyed every phase of my college life, but the final phase during placements was especially impactful.

The institute provides immense support to its students through various activities designed to prepare us for the hospitality industry. From wine certification programs to mock interviews, grooming sessions, and practical exposure, every initiative helped build our confidence and professional skills. These experiences played a major role in making us ready to face real-world challenges.

The placement support at Guardian Angel is commendable.

The college ensures that students are well guided and prepared, giving everyone maximum opportunities to secure a job. The encouragement and support from all the teachers made a huge difference in our journey.

I would especially like to mention Sir Raynold, who consistently went above and beyond for us. From the very start till the end, he made sure that every student had the best possible chance to succeed. His dedication, guidance, and constant motivation truly set the institute apart.

Overall, my experience at Guardian Angel Institute of Hotel Management and Catering Technology was wonderful. It was not just a college, but a place that helped shape my career and personality, and I will always be grateful for that.

My Journey at Guardian Angel IHMCT

Vansh Gaonkar

My name is Vansh Gaonkar and I am the ex - student of Guardian Angel institute of hotel management and catering technology. GAIHMCT is not just an institution but eventually it became my second home. I feel very grateful that I got the opportunity to complete my education where I have spent amazing 3 years with the institution

Students here are not only being treated as the students but being treated as their own child by our faculties which creates a sense of respect and harmony among students and the faculties. When it comes to the studies i got the opportunity to study with the best of technology like smart boards , presentations and so and with the best of comfortable seats and ventilation

During my practical's I got the opportunity to learn and cook some classical dishes from around the world which are being presented by our experienced chefs and got the opportunity to learn about the bar & restaurant service, sit down service, silver service, Gueridon service, Housekeeping, front office and so on.

Apart from studies I also got the opportunity to experience many events which were conducted by the institution like cake mixing ceremony, Study tour to Nashik, Valentine's Day sit down dinner with food and wine paring, Annual day, and so on. It also gave me the opportunity to work in the best 5-star Brands in Goa like Taj, St Regis, Marriott and so on. Also, institution has the best placement opportunity during the industrial training as well as after completing the course in India as well as abroad with the partnerships with best recruitment agencies in Goa

As a student I feel very happy and proud to be a part of the GAIHMCT Family and I would like to thank our management teaching and non-teaching staff for the wonderful support during my tenure in the institution and shaping my career to the best.



Interfaith Harmony Celebrated at Sadbhav Event

The Sadbhav event, held at Guardian Angel Institute of hotel management and catering technology curchorem , Goa on [Saturday] 8th November 2025, brought together people from diverse backgrounds to promote interfaith harmony and celebrate the city's rich cultural diversity. The event aimed to build bridges and strengthen community bonds across diverse religious groups, fostering a sense of social friendship, solidarity, and peaceful co-existence.

The day began at 10:00 A.M, followed by a beautiful Prayer Dance and the Lighting of the Lamp. Rev. Fr. Joaquim Rebello, Provincial Superior, welcomed attendees and set the tone for the event, highlighting the importance of inter-faith harmony. Followed by the introduction of Rev. Fr. Elvis Fernandes by Ester Rodrigues 1st year student of GAIHMCT. Rev. Fr. Elvis Fernandes, Convenor of Sadbhav, spoke about the significance of the programme, emphasizing the need for unity and understanding among people of different faiths. The event featured a range of cultural performances, including a Fusion Dance by students of Our Lady of Fatima HS, Rivona, Goa.

The introduction was done by Mr. Charles Pangging . The keynote speaker, Ms. Sendra Pereira, Asst. Prof. of Philosophy, Dhempe College, Miramar, Panjim, Goa, delivered a thought-provoking talk on "Interfaith Harmony: Strategies for Building Bridges and strengthening community bonds across diverse religious groups." Her interactive session encouraged attendees to reflect on their role in promoting inter-faith understanding and harmony. The event also featured a skit by students of Pilar Theological Institute, Pilar, Goa, highlighting the importance of social friendship and communal harmony. Teachers and students shared their positive experiences of interfaith solidarity and peaceful co-existence, inspiring others to work towards building a more harmonious society.

In his vote of thanks, Mr. Reynold D'Souza, Principal, GAIHMCT, expressed gratitude to all attendees, performers, and organizers, and emphasized the importance of continuing to work towards inter-faith harmony and understanding. The event was a resounding success, with attendees from diverse backgrounds coming together to celebrate the city's rich cultural diversity and promote interfaith harmony. As one attendee put it, "Events like this remind us of the power of unity and the importance of building bridges across diverse religious groups."



GAIMHT Hosts Thrilling Battle of Hospitality Competition

Guardian Angel Institute of Management Hosts Thrilling Battle of Hospitality Titans Competition

The Guardian Angel Institute of Management (GAIHMCT) played host to the highly anticipated Hospitality Titans competition, a day-long event that brought together students from Higher Secondary Schools across Goa, to showcase their skills and talents in the hospitality industry. The event was marked by a thrilling competition, master classes, and the launch of The Chef Bike.

The day began at 8:30 am with registration, followed by the informal welcome of participants.. At 9:30 am, the event took an exciting turn with the entrance of The Chef Bike, which was unveiled to the delight of the participants and guests. The Chef Bike is a unique initiative by Ghoorbo travels LLP that aims to provide students with hands-on experience of the culinary diversity at source, and its launch was met with great enthusiasm.

The participants were then allocated to their respective competition stations. There were six competitions in total, including Brochure making, Mocktail, Appetizer, Salad making, Flower arrangement, and Canvas painting. Students showcased their creativity and skills, impressing the judges with their presentations.

The event also featured three master classes, including a culinary session by Chef Abhijit Khandual, Executive Chef of Juju reimagined Indian, mocktail making session by Mr. Wam Winslet Fernandes Beverage Manager for Mathieu Teisseire and a floral art session by Mr. Animesh from Lilly and Lilac.

Rev. Fr. Joaquim Rebello, the chairperson of the Xaverian Educational Society and the Provincial Superior of Goa Province, inspired the audience with his words of wisdom. The guest of honor, Dr. Gavin Dias, General Manager, Goa Tourism, shared his insights on the event, highlighting the importance of hospitality in today's world. The chief guest, Mr. Reekshit Siddhantha, Hotel Manager Taj Exotica and Spa, Benaulim also shared his thoughts, inspiring the students to pursue excellence in their chosen field.

The event concluded with a prize distribution ceremony, where the winners of the competition were announced.



GAIMHT Hosts Thrilling Battle of Hospitality Competition

Manovikas English Medium School emerged as the overall winners, followed closely by Rosary High Secondary School as the runners-up.

The Hospitality Titans competition provided a platform for students to showcase their talents and skills, and the event was a resounding success. The GAIHMCT looks forward to hosting more such events in the future, promoting excellence in the hospitality industry.

The event was a testament to the institute's commitment to providing students with a platform to showcase their skills and talents. The institute's principal, Mr. Raynold D'souza, expressed his gratitude to the participants, judges, guests, sponsors and emphasized the importance of events like these in shaping the future of the hospitality industry.

Overall, the Battle of Hospitality Titans competition was a huge success, and Guardian Angel IHMCT is proud to have hosted such a fantastic event. We look forward to hosting more events like this in the future and continuing to promote excellence in the hospitality industry.

Winners:

- Manovikas English Medium School (Winners)
- Rosary High Secondary School (Runners-up)



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Meaning of Flower Arrangement

Flower arrangement is the art of organizing flowers, foliage, and accessories in a balanced and attractive manner inside a container. In hotels and homes, flower arrangements enhance the ambience, elegance, and overall visual appeal of the space.

Vertical Arrangement

Tall and upright arrangement emphasizing height.

Commonly used in hotel lobbies and entrances.



Importance *of* Flower Arrangement

- Creates a welcoming atmosphere
- Enhances interior décor
- Adds freshness, fragrance, and color
- Reflects the theme, season, or occasion
- Improves guest experience in hotels



Horizontal Arrangement

Low and spread arrangement ideal for dining tables and reception desks.

Basic Elements of Flower Arrangement



- **Flowers** – main attraction
- **Foliage** – supports flowers
- **Container** – vase, bowl, basket, tray
- **Mechanics** - floral foam, tape, pins.
- **Accessories** – stones, ribbons, candles.

Triangular Arrangement

Flowers arranged in a triangular shape giving a neat and formal look

Circular / Round Arrangement

Flowers arranged evenly in a round shape, suitable for table center-pieces.



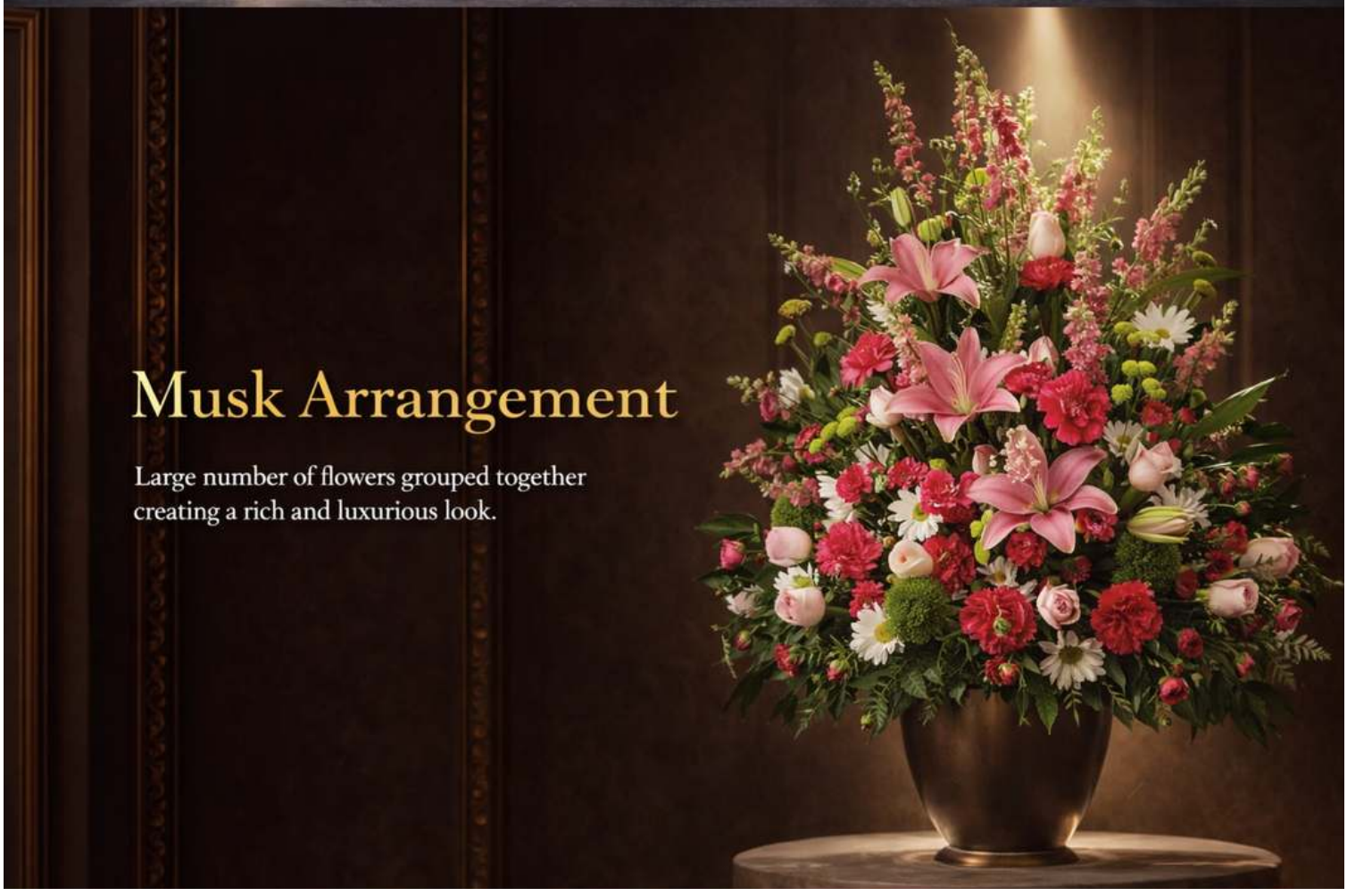


Principles of Flower Arrangement

- **Balance** — visual stability
- **Proportion** — size of flowers to container
- **Harmony** — unity of color and form
- **Rhythm** — movement of design
- **Emphasis** — focal point

Line Arrangement (Modern Style)

Minimalistic style emphasizing lines rather than mass, used in luxury interiors.



Musk Arrangement

Large number of flowers grouped together creating a rich and luxurious look.

Ikebana (JAPANESE STYLE)

A symbolic and minimalistic arrangement focusing on balance, line, and space.



Free Form Arrangement

A bold and creative design using vibrant flowers and lush greenery.





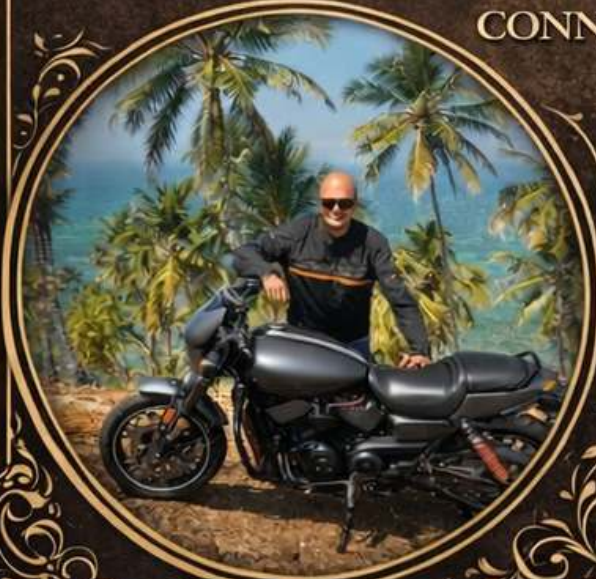
FRUITS OF A GOOD TREE MAY BE EXPORTED,
BUT THE ROOTS OF THAT TREE ARE
ALWAYS IN THE SAME PLACE"

"We are the fruits and Guardian Angel's IHMCT are Our roots."

Kudos to the Management and Team of GA-IHMCT

Best wishes,

CONNIFF & FAMILY





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