



WELCOMGROUP GRADUATE SCHOOL  
OF HOTEL ADMINISTRATION  
MANIPAL  
A constituent unit of MAHE, Manipal

ITC HOTELS  
RESPONSIBLE LUXURY



# International Chefs Day 2020



*E - Conference*



**20<sup>th</sup> October 2020 , 9:45 am - 5:00 pm**



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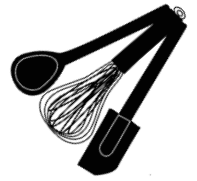
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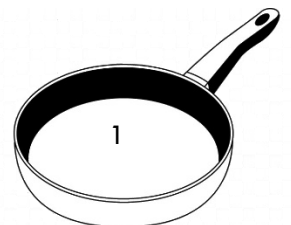
## Introduction



*Every year on October 20th, Worldchefs celebrates International Chefs Day to commemorate our noble profession and create an understanding about the various roles of a chef. Since its inception by the late Chef Dr. Bill Gallagher in 2004, Worldchefs has been committed to using this day as a reminder that we must pass on our knowledge and culinary skills to the next generation of chefs with a sense of pride and commitment.*

*As aspiring Chefs, it is imperative that we learn about the impact of food production and consumption on the environment, in order to ensure a healthy planet for future generations. Hence, the concept for International Chefs Day 2020, is focused towards Sustainability and the Environment.*

*To celebrate this year, WGSHA has organized an E – Conference on 20<sup>th</sup> October 2020. The panel comprises of successful female Chefs who are also esteemed alumnae of the Institute.*





## Chef Manisha Bhasin

Corporate Chef, ITC Hotels

"When a man cooks, he should be a chef" but in the case of women, it is always said it is her responsibility.

Well, we now have a chef who puts that misconception to a screeching halt.

Chef Manisha Bhasin is the Corporate Chef of ITC hotels New Delhi, Vice Chairman of the committee of education, World association of Chefs Societies and also the Founding Board Member of Cuisine India society. Despite all the barriers and societal pressures, chef Manisha beat all the odds and in her words "all it takes is a glaze of hard work with a pinch of dedication and a couple of tablespoons of will power making a perfect recipe for success in the long run". She believes that it is an individual's passion to excel that eventually makes one achieve their goals.

She's an alumna of IHM Bangalore, and has received Cochran fellowship by USDA and also a fellowship from university of Alabama Food safety and trends honors. Chef Manisha Bhasin has won several accolades and cooked for heads of state, was presented the International Honour Award in 2017 by a key stakeholder in Britain's £9-billion Indian food industry.

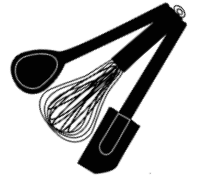
She believes that we must stay true to our cuisine, use pure ingredients, and keep authentic cuisine pure.

She enjoys exploring ingredients and experiencing different varieties of food culture our country has to offer.

Chef Manisha Bhasin, whose Delhi-based restaurants including well-known brands like Bukhara, Dum Pukht and West View are considered at the forefront of Indian cuisine.

Let us welcome Chef MANISHA BHASIN with a big round of applause.



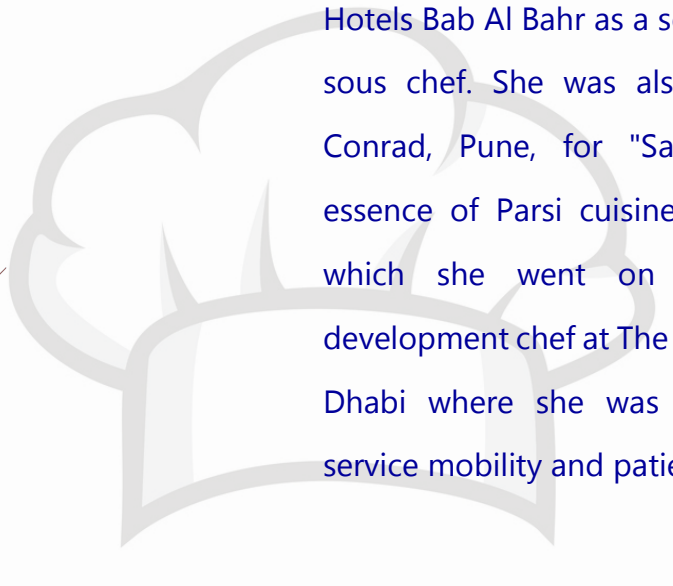


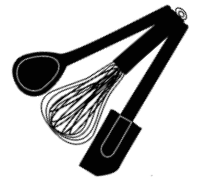
## Chef Anahita Gustaspi

Culinary Lead, HSBC, UAE  
Alumna-WGSHA 15<sup>th</sup> Course (BHM)

With 14 years of work experience in the industry, a Chef and menu planner for the Mediclinic City Hospital and Al Jalila Children's Hospital, Dubai, Chef Anahita will give us an insight on Hospital Hospitality which she believes is an unexplored domain.

She, apart from being one of our most creditable alumnae, started her journey with the ITC Group of Hotels, after which she moved to UAE in 2012 where she worked with Fairmont Hotels Bab Al Bahr as a sous chef and executive sous chef. She was also a celebrity chef at Conrad, Pune, for "Sagan nu Patru"- The essence of Parsi cuisine in March 2018 after which she went on to be the project development chef at The Cleveland Clinic in Abu Dhabi where she was responsible for food service mobility and patient services.





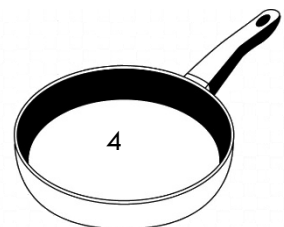
## **Chef Niyati Vaid**

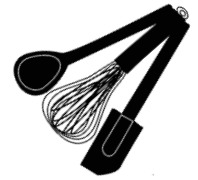
Co-Founder of Timpano – Fine Italian  
Delivery Kitchen  
Alumna-WGSHA 18<sup>th</sup> Course (BHM)

Graduating from WGSHA in 2007, Chef Niyati has contributed to the food and hospitality industry in abundance. She completed her Management Training at the Taj Group of Hotels after which started her journey as a Jr. Sous Chef. She trained across five Taj Properties and then moved on to being the co-founder of The Cherry Tree Bakery in December 2010.

"The Cherry tree was born out of Love for baking and bringing in Grandmas traditional recipes to life."-  
Chef Niyati Vaid

Currently she is working on another one of her own ventures, Timpano, which stands for casual authentic Italian, a fine Italian food delivery chain.





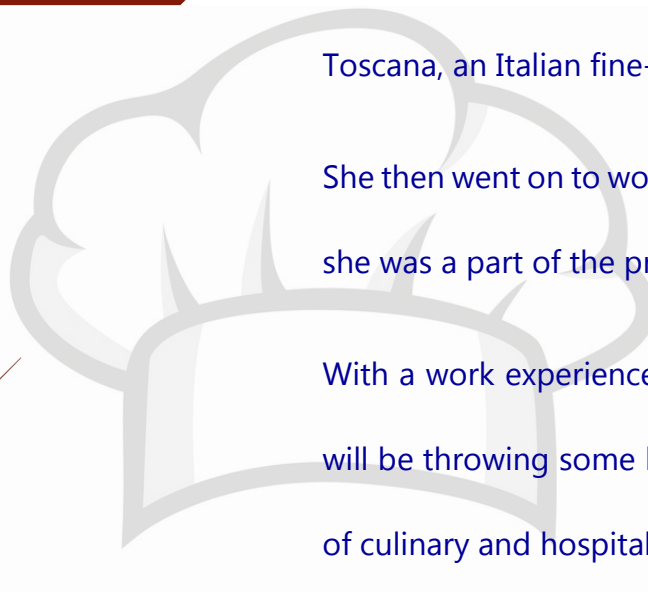
## **Chef Kanan Ashar**

Senior Chef de Partie at Taj Bengal  
Alumna-WGSHA 18<sup>th</sup> Course (BHM)

Currently working at The Taj Bengal, Chef Kanan Ashar started her journey as a Hotel Operations Management Trainee at The Taj Group of Hotels, where she continued to work as Chef de Partie till 2010. She then moved to The Cherry Tree Bakery in Lucknow, after which, in 2013, she acquired the title of sous chef at The Casa Toscana, an Italian fine-dine.

She then went on to work with Lalit Ashok where she was a part of the pre-opening team.

With a work experience of almost 14 years, she will be throwing some light on her perspectives of culinary and hospitality Industry.



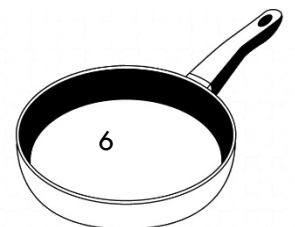


## **Chef Mrinalinee Majumdar**

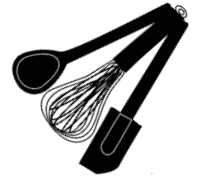
Resident Director & Executive  
Chef of The Rajbari Bawali  
Alumna-WGSHA 21<sup>st</sup> Course (BHM)

After deciding to pursue a career in the food industry, Chef Mrinalinee Majumdar graduated with honors from WGSHA in 2010. Having started her Career with the Taj Group of Hotels, in properties in Delhi, Chennai & Kerala, she has learned the approach required to 'translate' the DNA and culture learnings from one region/organization to another. Apart from her love for food & being a passionate culinarian, Chef Mrinalinee keeps alive her imagination and art of cooking in her menus. Beyond her formal studies in the culinary academics she draws inspiration on traditional Bengali & Oriental home food cuisine from elders in her family, for the most part her mother and grandmother's homestyle food towards which she has a deep affinity.

Today, she comes on board with a decade of operations, management and business development experience in the hospitality sector.







## Chef Mythrayie Iyer

Head Chef at Lore  
Alumna-1<sup>st</sup> Course (BACA), WGSHA

"Yes, all of you might have heard stories as to how grandmothers and mothers inspired their children to become great cooks. Well, I didn't fall into that category. It's strange how I never thought this is what I would become, as an aspiring IIT candidate. Curiosity got the best in me, triggered my lifelong fascination with food which eventually paved way for a professional career.

"Routine is the enemy of creativity"!! Skills can always be taught, the right attitude is something you must possess is my credo." - Chef Mythrayie Iyer

An Alumni of WGSHA, Chef Mythrayie Iyer started her career with ITC Hotels where she chosen to be a part of the pre-opening team of Restaurant Avartana which instilled in her a sense of responsibility towards procuring seasonal produce, being locavore and finding the suitable technique to bring out the best on a plate. Following this, she worked at restaurant NOMA under the Chef Rene and his team which, she quotes to be a game changer, shifted her outlook on the industry and how work culture and environment could make such a big difference. Walking us through her journey, she will be giving us an insight to "HUMANS OF THE KITCHEN".







## **Chef Nandeetha Vardaraj**

Assistant Executive Chef Instructor at  
Lavonne Academy of Baking Science and  
Pastry Arts – Bengaluru  
Alumna-2<sup>nd</sup> Course (BACA), WGSHA

Award winner of the Vikas Khanna Rolling Trophy and runner up of the Chocolate Sculpture Competition at the Ottawa Culinary Festival, Chef Nandeetha Vardaraj has been one of the most commendable alumni of WGSHA. She graduated as the Best Graduating Student of BA Culinary Arts class of 2012-2015 and went on to pursue a Diplôme de Pâtisserie from Le Cordon Bleu Ottawa Culinary Arts Institute. Apart from being a pastry chef and chocolatier at The Stubbe Chocolates, Ottawa, she has also served two years in the National

Cadet Corps - 5TN Girls Battalion - Army Wing. She will be walking us through her journey from training at Hotel Vivanta, Coimbatore to being a Assistant Executive Chef Instructor at Lavonne Academy of Baking Science and Pastry Arts – Bangalore



PROGRAM SCHEDULE	
Time	Specifics
9:45 am	Program commencement by Master of Ceremony
9:50 am	Invocation
09.55 am	Tribute to our Founder, Late Dr TMA Pai & Late Shri YC Deveshwar, Ex-Chairman ITC Ltd
10:00 am	Welcome address by Ms. Simran Dhingra, President, BACA
10:05 am	International Chefs Day E Conference message by Chef K. Thiru, Principal
10.15 am – 10:55 am (including Q & A)	Address by Chief Guest <b>Chef Manisha Bhasin</b> Corporate Chef, ITC Hotels <b>Topic: Women Leadership in the Culinary Industry</b>
10:55 am to 11:35 am (including Q & A)	Session 1 <b>Chef Anahita Gustaspi</b> Culinary Lead, HSBC, UAE <b>Topic: Hospital hospitality</b>
11:35 am to 12:15 pm (including Q & A)	Session 2 <b>Chef Niyati Vaid</b> Co-Founder of Timpano – Fine Italian Delivery Kitchen <b>Topic: A broad spectrum of new opportunities and never heard of careers that have sprung up post Covid.</b>
12:15 pm to 12:55 pm (including Q & A)	Session 3 <b>Chef Kanan Ashar</b> Senior Chef de Partie at Taj Bengal <b>Topic: The need for multi skilling during this pandemic and changes that IHCL (Taj Group of Hotels) has done to generate revenue</b>
02:30 pm and to 03:10 pm (including Q & A)	Session 4 <b>Chef Mrinalinee Majumdar</b> Resident Director & Executive, Chef of The Rajbari Bawali <b>Topic: The Heart of a Kitchen</b>
03:10 pm and to 03:50 pm (including Q & A)	Session 5 <b>Chef Mythrayie Iyer</b> Head Chef at Lore <b>Topic: Humans of the kitchen</b>
03:50 pm to 04:30 pm (including Q & A)	Session 6 <b>Chef Nandeetha Vardaraj</b> Assistant Executive Chef Instructor at Lavonne Academy of Baking Science and Pastry Arts – Bangalore <b>Topic: My thoughts on my career path</b>
04:40pm to 05:00 pm	Vote of Thanks

#### Organizing Committee:

1. Chef K. Thirugnanasambantham, Principal, WGSHA
2. Chef Vasanthan Sigamany, Associate Professor & Coordinator - Department of Culinary Arts, WGSHA
3. Chef Kshama Vishwakarma, Associate Professor & Coordinator - F & B Production, WGSHA

