



The principle goal of education is to create men who are capable of doing new things, not simply of repeating what other generations have done – men who are creative, inventive and discoverers.

OFTEN IMITATED BUT NEVER EQUALED

CATCHEUP

NEWS LETTER OF BRAND CAI

VOL 15
2023





**BRAND CAI HAS COMPLETED TWO
DECADES OF SUCCESSFUL DELIVERY
OF PRE-EMBARKATION TRAINING
COURSES TO OUR ESTEEMED
PARTNERS**



**TRAINED & DELIVERED
10,000 YOUNG INDIANS FOR
CRUISE CAREERS
IN VARIOUS DEPARTMENTS
OF A LUXURY CRUISELINER**



Galley Utility



House
Keeping



Deck &
Engine



Waiter/
Bus Boy



Bar



Cook

EDITORS NOTE



It's been four years since we released a hard copy of our popular Newsletter Catchup. Thanks to Covid where multiple businesses had to stop due to the pandemic. Though we at Brand CAI were functioning for most of the period except during national and state lockdowns, it was quite difficult to release a hard copy as we had to depend on other external sources for the release and publication.

Covid has come and gone. Looking at it positively, it did teach us an array of things viz. taking care of your health, having a work-life balance, Eating healthy, and most importantly to remain humble. People realized that how much ever money you possess doesn't help in getting your life back.

The hospitality industry suffered a lot and probably the most as we did not receive any much rebate from the government. But the industry is back on its track now and it is tremendously soaring to greater heights than ever before. It is time for all hospitality professionals to come under one umbrella and support each other to grow the business.

Since we are releasing the catchup after such a long time we thought we shall make it a little better in terms of covering all the major activities that we took over these years. The academy remains the same and we still enjoy being one of the best culinary schools in India and abroad.

We thank you for your patronage and look forward to continuing with this cordial and friendly relationship in the times ahead.

Do enjoy reading and do not hesitate to share your views with me at chefakshay@gmail.com.

I thank my editorial team who has worked hard for the successful release of this Newsletter.

Culinary Regards

Chef Akshay Kulkarni

Chief Editor

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BRAND CAI @ WORLD CHEF'S CONGRESS 2022 - ABUDHABI



Chef Sudhakar N Rao , Director/Principal , Brand CAI was a distinguished delegate member for 'RISE TOGETHER" the Indian Delegation which represented the Indian Federation of Culinary Association at the World Chefs Congress held in Abu Dhabi – 2022.



FIRST EVER TELANGANA BATUKAMMA WITH ICE

From the Director's Desk

Chef Sudhakar N Rao

Director/ Principal
Brand CAI

It is my message to one and all that people of fine character live by their values. They are honest and are committed to truthfulness in word and deed. The true character thus encompasses the capacity for self-discipline. Character creates self-respect, which in turn leads to high self-esteem”.

It gives me immense pleasure and a feeling of accomplishment to write to you as one of the founding members of this renowned and prestigious Institution 'The Culinary Academy of India', which was established at a time when there was only a Hotel Management Course available in India at the higher education level. Since its inception in 1996, the Academy is striving towards maintaining high academic standards and competing with well-known International Culinary Education Brands. We have successfully positioned this Academy as one of the top institutions in India for culinary Arts Education', with industry, as well as educationists ranking BRAND CAI at the top for the past decade to provide the students who join the Academy with a wide variety of opportunities in order to help them to attain their highest potential.

As a pioneering institution in the field of Culinary education, we have been recognized by one and all as the best in terms of teaching methodology, infrastructure, and the latest curriculum. Our emphasis is on two important aspects in the long run. This Institution never treated education as just an entitlement to secure a job, but as a means to further the prospects of our students. We are so proud of our students who have achieved high standards in academics and various co-curricular activities.

Since the day we started this academy, our aim has always been to provide world-class culinary education in India at an affordable cost. We decided to produce excellent professionals, equipped with all required technical skills to serve the culinary industry with expertise, patience, stamina, courage, compassion, and devotion to their profession, who will make a big name for themselves in the years to come, as well as stand up as role models of their Alma Mater. Our alumni's presence in every nook and corner of the world has made the BRAND even more strongly today. be it in International or National Student Culinary Competitions, achieving the best Culinary College status, putting India on the world Culinary Map by registering five Culinary World Records, or bagging the



best placements in the Campus Recruitment year after year has really helped the academy to position itself as NUMERO UNO BRAND in the culinary training domain.

Our dedicated team of Chef Instructors and Professors who are carefully selected through a well-designed selection process are the driving force behind the academy's rise to being a top-notch Brand. The dedicated team always strives hard to provide our budding chefs with the latest knowledge and technical skills that would help them to stand out in this most fiercely competitive ever-evolving culinary industry.

The design of our technical Labs simulates the hotel and cruise ship environment giving the student chefs a feel of the industry. In fact, we were the first to bring in the concept of simulated learning in the culinary arts. For the last two decades, we are the authorized training center for leading cruise-line companies in Europe and America, and we conduct pre-embarkation training for their crew. We have been successful in giving placements to almost 10,000 young Indians on various cruise ships across the world through these training programs.

Our holistic approach supports and focuses on students' overall well-being. Our small campus is vibrant with energy, enthusiasm, and activity as we make sure that the BRAND CAI's presence is everywhere, and students are encouraged to participate in most of the culinary, hospitality, cultural, and sports events happening across the country. This ensures that their social, emotional, physical, and intellectual health is carefully fostered and groomed, giving them a sense of self-confidence and self-worth, and providing them with opportunities to exploit their potential to the optimum level.

At CAI we strongly believe that this is the reason d'être for our existence – to make the experience of learning and acquisition of culinary skills a highly enriching and memorable one. All this would not have been possible without the continuous support of our well-wishers, Fellow culinarians, and our alma mater.

COVER STORY



CHEF SHANKAR KRISHNAMURTHY

Director, Fusion Hospitality Pvt Ltd &
Voila F9 Gourmet Catering
Chapter Head Hyderabad National Restaurant
Association of India



Being a chef is not any job, what kept you motivated in your initial days to become a chef? In my college days, I have exposed to all three departments and their basic knowledge. Initially, I chose F&B as well as the kitchen; I later decided to work in a kitchen as I would be able to handle the F&B department more efficiently and effectively through the kitchen rather than just working in the service department. Fortunately, I was lucky enough to get selected by the Oberoi's School of Learning, I take it as a blessing and do not regret it at all.

Nothing is permanent, even the trends keep on changing with each and every passing day. So how do you see the culinary world evolving?

Time was different 20-25 years ago and trends too. Now things are changing quickly, they are evolving. I was just stepping into the industry, I was getting exposed to French and Western styles of cooking and after a few years I stepped into Dubai, I realized that cooking is just not bound to the kitchen, it is more than that. I just kept learning day by day, with the changing trends one needs to be updated with the present trend too and I am happy to learn every day.

How is your culinary journey related to the Culinary Academy Of India?

I was fortunate to meet Chef Sudhakar Rao, I was the

Chefturned entrepreneur Shankar Krishnamurthy is a veteran of the food and catering industry with over 25 years of rich and varied international experience. The journey started with the Oberoi's in Delhi and Mumbai. Later, a eight year stint in Dubai and Kathmandu. Finally, in 2002, Shankar settled in Hyderabad for his maiden venture. After spending some time in the city he felt that it needed a restaurant that could bring European, American and other world cuisines. Almost two decades down the line, all his restaurants under the banner of Fusion Hospitality have received countless accolades. It operates a chain of restaurants in Hyderabad-India, that showcase the diversity of global culinary delights, each of them being unique and dynamic in its own way. Not only nationally but also internationally Shankar has rubbed shoulders with Chef Gary Mehigan recently and did a full episode featuring them in a series called Masters of Taste 2. "The \$1 cook book" is his first of the many e-books launched by him in May 2021. The common thread uniting all his dream projects is an emphasis on excellent food, superior service, and genuine value. His greatest strength is its people, beginning with its promoters, each contributing expertise to different aspects of the business. Respect and support of his employees is evident in everything he does and as a result, enjoys a high degree of staff loyalty and tenure that is rare in this high-turnover business.

executive chef of Holiday Inn in 1996 and since then he had a vision for the Culinary Academy of India to be one of the top culinary schools in India. We worked on the board of the Andhra Pradesh Hotels Association. He had a very unique vision while seeing the culinary world. I am super proud to be an associate with him. Also to be mentioned, I hear from my alma maters that they pick the best students for OCLD every year from Brand CAI. And the students get better and better with each year passing by. It is a treasured partnership I would say so.

What inspired you to come up with your own brand Fusion9?

I have been working with hotels for almost 18 years and I became an executive chef. One starts to think what next? The same happened to me and then I got inspired to start my own brand. That's also how I landed in Hyderabad, this city was just evolving then, the city was opening many opportunities and the time was also good. Everything worked in the right direction for me and here I am today.

You recently came up with your E-Book, 'The \$1 book' 'Could you tell us more about it?

Covid was one of the reasons, and also for a very long I wanted to do something in academics. The Covid period was an indication for me to think something out of the box. These ideas started popping out through all my morning

walks. The concept behind the book was to bring great food to the houses and also keep the cost down to make a balance. The whole economy collapsed at that time, restaurants were shutting down .all these things were going through my mind. So I came up with some interesting lines of recipes, it was simple, effective, and less expensive just the way I wanted.

Is there a need for formal culinary education for a candidate to become a chef? What a culinary school should offer to meet today's growing demands?

A BIG YES. I would suggest that everybody should replicate what Chef Sudhakar is doing today because in my opinion that kind of discipline, attitude and required enforcement is the need of the hour to teach the students who are planning to enter such an industry which is getting tougher day by day. It's quite alarming and sad that the option is so low so that's something we all need to work towards now so the industry doesn't suffer more. We also need to bring the faith back of the students so that they start taking it as a serious career.

Can you tell us about the role in NRAI?

NRAI is the National Restaurant Association of India, which was formed 40 years ago for predominantly stand-alone restaurants. In the last few years, it picked up some good pace with the great leadership team from Delhi and we have boarded another 20 cities with us. The industry is very fragmented and also the industry is largely unorganized. As a result, the challenges are quite big too., its people are unaware of how to address them. So NRAI is a platform boarded with people who have experience over the years and seniority and work, I am a part of NRAI too. We all basically put our minds together to come up with creative solutions which can result in

the unification of the industry.

What are your views on ai (artificial intelligence), do you think that it may take over the hotel industry or kitchen in the future?

I was recently reading about Chat GPT and the first question that popped into my mind was, will it give me all the recipes? We can't ignore it but we do need technology one needs to learn how to balance it. The other side is that we cannot fully rely on technology, if we are getting everything off the shelf then where are we using our brains? My main concern regarding the industry right now is that one guy will be smart enough to make products like this and other people will blindly follow him. According to me, this will be a problem for future generations. People are excited about beautiful plating but they are not interested to know what is actually on the plate which makes it so beautiful.

According to me, AI cannot take over the kitchens. I am into institutional catering, mechanism is a good option to increase production and be more convenient. We, humans, are capable of finding our own creative ways to do the work rather than getting negatively affected by an AI

What advice will you like to give to the students who are on the path to entering the culinary world?

It's not as easy as watching Master Chef and picking up the tweezers and saying 'I am a chef'. Patience, learning and focus is the key to becoming a successful chef. According to me, the initial five years are very crucial; it's all about learning and observing what you are good at. Patience is a virtue, and not getting carried away is very important, too much information can also affect in a negative way if the basics are not clear. The fundamentals need to be very strong to grow. In five years you grow, you fall, you learn and then wherever your destiny takes you to go.



ELITE TEAM OF P&O CRUISES,UK AT BRAND CAI



Brand CAI's association with P&O Cruises dates back to the year 2002 when we commenced the first Galley Assistant Familiarization program for candidates desirous of a career with luxury cruise lines. It was no looking back since then with many candidates availing of this wonderful opportunity. Over a period of two decades, the curriculum witnessed multiple changes to ensure that the candidates are provided with simulated training and are ready to assume responsibilities as soon as they report on board. Looking at the tremendous success of these training programs, other cruise companies of the carnival corporation viz. Princess Cruise Lines and Costa Cruise Lines also commenced pre-embarkation training for various departments.



Mr.Ian Strangeway, VP-Fleet People Operations & Chair of Carnival Support
and Mr. Prasad Hariharan, Managing Director,
Carnival Support services India



Ms.Michelle Harradence C Director of Learning, Carnival UK,
Mr. Mahesh Swaminathan, Training Manager& M Srijit, Product & Service Trainer, CSSI Private Limited,



CANDID TALK

What is your Role as Chairman and what is the secret behind your success?

My role as Chairman is to develop and introduce a new curriculum in the Education system so that it enables the students to remain updated with industry trends. Right now we are working with the British Council, which is a mutually funded project between British Council and Telangana Education Council. We are also working on providing the facility for emerging courses like data science, fashion technology, etc. My role is committed to providing better education and coordinating with the operation of various colleges, universities, and the government of Telangana. As far as the secret of my success is considered, focus, attention to detail, connection with youth, learning attitude, and determined mindset are a few attributes that you have to follow to achieve success

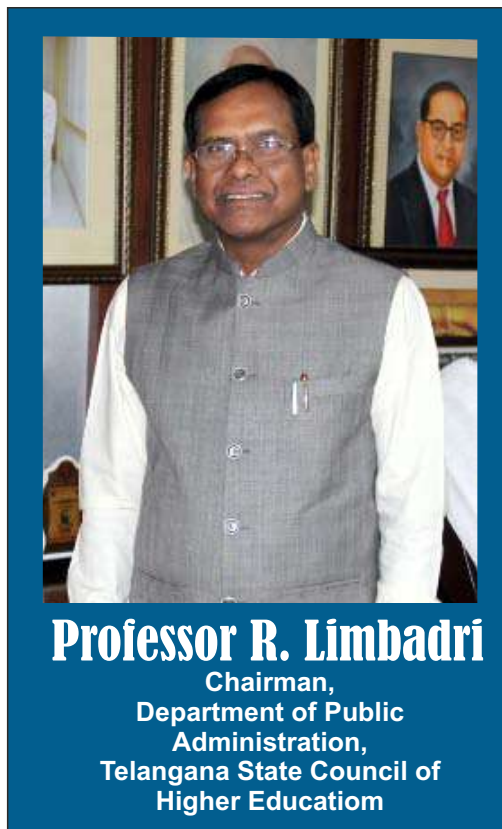
As a higher education authority in the field of intermediate what change are you planning to make in hospitality and culinary ?

Hospitality and culinary education In Telangana are booming. State Council has taken a special interest in contributing to hospitality and culinary institutions. Today's generation is heavily influenced by the power of the internet and every news is available at their fingertips. We are promoting Hospitality and culinary education by increasing the posting of advertisements, videos, and pictures on social media. Career counseling sessions are organized for students aspiring to be part of this amazing field. We conduct various activities related to culinary in schools so that it makes it easier for students to identify their hidden talents and understand their passion. Promoting tourism can also help indirectly to spread the word among the students.

Post covid, a sudden decline was seen in the number of students opting for culinary arts. To bring in more students, do you think it will be appropriate to form a committee of hoteliers and higher education officials to grade and rank the colleges based on their infrastructure, placements, and teaching techniques? If yes, why didn't it happen so far in the case in your opinion it's not possible then what can be the challenges if we try to

do so?

According to me, it will be quite difficult to form a committee of hoteliers and higher education officials because an official will have his own point of view and a hotelier will have his own different point of view which can result in conflicting thoughts and will lead to confusion among the students. We want students to grow and research themselves and also be a little more concerned about their own future. Moreover, we do have websites on the internet that do have institutions and colleges ranked up. Those websites can always be a help for the students.



We right now do not have Post Graduation in hotel management or culinary arts. Do you think having a Post Graduation degree can help students to have better career options or the focus should remain on a bachelor's degree only?

Definitely yes, pursuing Post Graduation in Hotel Management or Culinary Art can provide a better edge in the market compared to the Bachelor's graduate. There are a few things which can be looked upon these courses should offer a specialization in one segment like for example in Hotel Management there are 4 mainstream subjects like Front office, Housekeeping, Service and Food Production. If Post Graduation gives an opportunity to candidate to specialize in one of the subjects it

is definitely going to be beneficial for him in his career.

What advice would you like to give to the new aspirants who are going to join this industry in the future?

Post Covid things may have gone off track but it's not going to remain that way in the coming years. A golden rule one should never forget that "Never stop learning", don't just stick to the course books read other subject-related books too and also keep your all senses open for knowledge to grasp. It's not important to be bounded just by the kitchen learn outside the kitchen too, to know your competition in the world out there. The competition is too tough because this industry is a constantly growing industry.



GUEST TALK @ BRAND CAI



Chef Sunil Marwah, CEO, Timpano Food Services LLP, Guest talk with Freshers



Mr Rajesh Gopala Krishnan, Vice President Operation, Green Park Hotel, Hyderabad



Ms Anameeka Sen, Director & Managing Partner, Aanyah Management



Mr Srinivas Indukuri, Director HR, Taj Group of Hotel, Hyderabad



Team of MSC Cruises visits the campus

Chef Alban – Culinary Head from Explora Journeys Mr Nitesh Bansal – Embarkation Training Manager



GUEST TALK @ BRAND CAI



Celebrity Chef Kaushik Shankar aka "The Mad Chef" at CAI for Culinary Talk with students of First year BCT&CA



Chef Satya Pandari, Alumni Craft Course (2005-06), Executive Sous Chef, Novotel, Hyderabad



Chef Chalapathy Rao, Managing Partner, Siftly South for Guest talk with the freshers



Chef Subramanian Visvanathan , Consultant Chef, Google Food Program (Compass Hyderabad)



INTERNATIONAL YEAR OF
MILLETS
2023

MILLETOLGY



To commemorate the International Year of Millets 2023, IFCA proudly launched the Milletology book on 18th March 2023. A copy of the book was presented to Shri. Narendra Singh Tomar, the Hon'ble Union Minister of Agriculture and Farmers Welfare at the two-day Global Millets (Shree Anna) Conference held in Pusa, New Delhi.

Compiling different recipes across India, this book focuses on various healthy dishes prepared using millets, and features mouthwatering recipes contributed by star chefs and leading culinary names from around the nation.

During the event, Prime Minister Shri Narendra Modi encouraged the audience to make millets an integral part of their daily diet and said "Millets can be grown easily in adverse climatic conditions and without chemicals and fertilizers."



Chef Akshay Kulkarni, HOD, BRAND CAI Presented a copy of the book written by him on Millets to WACS President Thomas Gugler.





EVENTS & HAPPENINGS @BRAND CAI



Conducted Millet Workshop for IASAP (Indian Association of Secretaries and Administrative Professionals)



Field trip of First year to GITAM UNIVERSITY



TeamBrand Cai managed the IFCA lounge during the bakery Business Trade Fair at Hitex



Team Brand Cai @ Cooking with Chef Thomas Gugler at SRM University, Chennai



Organized Blood Donation Camp on International Chef's Day



tête-à-tête with Chef Koushik Aka Mad Chef

He passed out of IHM Bengalooru and has been responsible for many of the country's startup chains of Food & Beverage retail. After a successful career in the hospitality industry he started his one-stop company Eatitude. He has a dream to take Progressive South Indian to all corners of the world. His vision is to make South Indian cuisine more accessible, and help people understand its rich history and diverse flavors. He has worked with over 40 brands such as Illusions The Madras Pub, Jonah's Bistro, Petawrap, Maplai and more. He's worked for Mukhesh Ambani and served Amitabh Bachchan his food. He's consulted for restaurants in Mauritius, the United States, the Middle East and many cities in India. Along the way, he introduced Chennai to paneer tikka pizza, white chocolate spaghetti and orange peel vathakuzhambu.

“Being a chef or working in the hospitality industry is still taboo.” Well, your father did not react pretty well to your passion for cooking. What kept you motivated to work day and night to raise funds for your admission to IHM Bangalore?

My Father sparked the fire, where I wanted to prove to the world that my choice of career and studies were right for me and so I worked day and night, multiple jobs relentlessly until I achieved what I had started to do. To become a chef and now I strive to become a good chef.

You belong to Chennai and their native language is Tamil. Has there been any language problem while working in the kitchen, if yes then what?

I am actually from Bangalore, can read and write Kannada and a little bit of Telugu, speak Tamil fluently and a little bit of Malayalam, am well versed in reading, writing, and speaking Hindi, and used to speak and teach French in my college days. I'm currently learning Italian and Japanese. Yes, language is a problem I have and I wish I could learn more.

How did you react to the transition from being a chef to a celebrity chef emotionally? Do you have any pieces of advice for someone going through a similar change?

To be absolutely honest I am not adjusted to change yet, I still tell everybody I am a cook and primarily a cook, hope to be a good one someday. For anybody who has recently come to fame, Please don't forget to be humble or your roots.

I read somewhere that you said “I have a lot of stories to tell my grandkids”, will you like to share a few of them, and so we could learn something new from them?

As a chef I have visited many culinary institutions and very clearly state that CAI is the best I have been to till date. Every time I see a student from CAI even though they're not in uniform it is visible, I see pride in their work, a curious mind and a thirst for knowledge for all things culinary. Kudos to team Chef Sudhakar N Rao and Chef Akshay Kulkarni

The most important story that I want to share with people is that don't ever give up on your dreams, if you have dreams and desires it is your duty to make them true. Do what it takes and keep dreaming big.

Coming to your name, people know you as ‘The mad chef’. What's the reason for you to be called so?

In my early years, I was very innovative and would make combinations that were normally not acceptable hence I got the name Madchef from my professor in college. Incidentally ailing from ‘Mad’ras and having a wicked temper, I made this my name.

Many people think doing the same job daily for years makes the work monotonous, what motivates you to get up every day and perform?

I don't agree with the question; we all have been getting up every day of our lives, and going by this logic we should be bored of living by now. I love what I do and never had to work a day in my life because the ‘work’ I do is all fun so I currently enjoy myself and would not want to trade this for anything else.

Being a celebrity chef you must have visited various Hotel Management institutions to inspire students, so what difference you could find between other Hotel management institutions and the Culinary Academy of India?

As a chef, I have visited many culinary institutions and very clearly state that CAI is the best I have been to date. Every time I see a student from CAI even though they're not in uniform it is visible, I see the pride in their work, a curious mind, and a thirst for knowledge for all things culinary. Kudos to team Chef Sudhakar N Rao and Chef Akshay Kulkarni

You own a culinary consultation company 'Eatitude', the name is quite attractive, what thought made you come up with this company as well as the name?

This was a name I had chosen way back in my college, it's currently a culinary consulting company, and in the future

will also own multiple restaurant branches. The name is very strongly what I believe in Eat with Attitude, Eatitude.

You are such a blessing to the hospitality industry, but if not being a chef, then what you would have been as a professional right now?

To be absolutely honest I would have had to be very rich if I did not become a chef because I don't know what I would have done but have very expensive taste in all things culinary.

How did you manage your work-life balance, any pieces of advice for the youth?

I've never had to ever manage work-life balance, I live to eat and have not looked upon any moment of my career as work because it has been fun all along, some more fun than others. Advise for young chefs, stop looking at your career as work. Make it your Ikigai.



INTERNATIONAL YOGA DAY 21ST JUNE 2022 @ BRAND CAI



A Career In Culinary Arts - Dr. D. Vijay Kumar

The world is changing rapidly, and so are the career choices of the younger generation. In India, traditionally, careers in engineering and medicine were considered the most prestigious and sought-after options. However, in recent years, the culinary arts profession has emerged as a strong career choice amongst the young generation, challenging the traditional and stereotypical notions of careers.

One of the reasons why culinary arts have become a popular career choice is the growing interest in food and cooking. With the rise of food blogs, cooking shows, and social media, people are more interested in experimenting with new flavors and dishes. This interest has also led to an increased demand for culinary professionals who can create unique and innovative dishes.

Another factor contributing to the popularity of culinary arts is the opportunities it offers for entrepreneurship. Many young people today are interested in starting their own businesses, and the culinary arts provide an excellent platform for doing so. With the growth of the food industry, there is a growing demand for food-related startups such as food trucks, cafes and delivery services.

In addition to these factors, the culinary arts profession offers a range of benefits that make it an attractive career choice. For one, it offers the opportunity to travel and work in different parts of the world, learning about different cultures and cuisines. Additionally, it allows for a great work-life balance, with many chefs being able to work flexible hours and take time off when needed.

However, it is not just the benefits of the profession that are attracting young people to the culinary arts. There is also a growing awareness of the need for sustainable and ethical food practices, and the role that culinary professionals can play in promoting these practices. With the rise of farm-to-table restaurants and organic food, there is a growing demand for chefs who can source and prepare food in an environmentally friendly and sustainable way.

Moreover, the Covid-19 pandemic has highlighted the need for a more diversified economy, with a greater focus on non-traditional industries such as the culinary arts. The pandemic has also led to a shift in consumer preferences, with more people opting for home-cooked meals and takeout, leading to a greater demand for culinary professionals.

The culinary arts profession offers a range of

educational opportunities, including degree programs, culinary schools, and apprenticeships. Many young people are attracted to the hands-on nature of culinary education, which allows them to learn through practical experience and experimentation. This type of education also offers a range of networking opportunities, allowing students to meet and work with chefs and industry professionals.

Challenges

One of the challenges facing the culinary arts profession in India is the lack of formal recognition and support from the government. Unlike traditional careers such as engineering and medicine, there are limited government-funded programs and initiatives to support culinary education and training. This lack of support can make it difficult for aspiring chefs and culinary professionals to get the training and experience they need to succeed in the industry.

Another challenge is the perception of the culinary arts as a low-status or menial profession. While this is changing, there is still a stigma attached to careers in the food industry, which can make it difficult for young people to pursue a career in this field. Additionally, the long hours and physical demands of the job can be challenging, making it important for aspiring chefs to be passionate about their work and committed to their craft.

Despite these challenges, the culinary arts profession is gaining popularity and recognition in India, with many young people pursuing careers in this field. As the industry continues to grow and evolve, it is important for aspiring chefs and culinary professionals to stay up to date on the latest trends and techniques, and to be passionate

about their work. With the right training and experience, a career in the culinary arts can be a fulfilling and rewarding choice for those seeking a creative and dynamic profession.

Positives

The popularity of the culinary arts profession in India is the cultural significance of food in Indian society. Food is an integral part of Indian culture and is often associated with hospitality, celebration, and community. As such, there is a deep appreciation for the artistry and skill of chefs and culinary professionals who are able to create delicious and visually appealing dishes that are not only nourishing but also emotionally satisfying. This cultural significance of food has helped to elevate the status of the culinary



Dr. D. Vijay Kumar
Founder Director, Osmania Foundation
Osmania University, Hyderabad

arts profession in India and has made it a more attractive career choice for young people.

Another perspective is the global nature of the culinary arts profession. With the rise of globalization and the increasing interconnectedness of the world, the culinary arts profession has become more diverse and cosmopolitan than ever before. This has created new opportunities for chefs and culinary professionals to learn about and experiment with different cuisines and cooking techniques from around the world. For young people in India, this can be especially appealing, as it allows them to explore new cultures and traditions through the lens of food and cooking.

One key factor that has contributed to the popularity of the culinary arts profession in India is the growth of the food and hospitality industry in the country. With the rise of middle-class spending and the growth of tourism, there has been a corresponding increase in the demand for high-quality dining experiences and hospitality services. This has created a need for skilled chefs and culinary professionals, making the culinary arts profession a lucrative and in-demand career choice.

Another factor is the increasing popularity of food culture and culinary arts among young people in India. This has led to a greater appreciation for the artistry and creativity of culinary professionals, and has helped to break down the stereotypes and stigma associated with careers in the food industry.



The story of Chef N Sudhakar Rao & Culinary Academy of India

This was in the mid 80's and one of our friends made it into a Dental College. All of us were happy as it was not an easy task to get a seat in a Dental College then. It seemed that all of us were happy except this friend of ours. When we dwelled deeper, to everyone's

surprise he wanted to drop his dental college seat and take up Culinary as a career. Everyone thought that he was joking but he was adamant and this shocked his family too. He persisted; went ahead and did a Hotel Management diploma program. Abracadabra Voila !!!, then he joined Taj Group of Hotels, then premier cruisesline, USA . In ten years he came back to India as Chef N. Sudhakar Rao.

Upon his return to India; we could see the rage and passion in him to start a world class Culinary Institute. He was very clear that there needs to be a platform that provided dignity for students aspiring to get into Culinary Arts and Culinary Academy of India (CAI) the first Degree College in Culinary Arts took shape. Over the years, CAI has received several

awards and recognitions for its contribution to the culinary arts profession

Under Chef Sudhakar Rao's leadership, the Culinary Academy of India has become one of the most respected culinary institutions in the country, known for its emphasis on practical training and hands-on experience. The academy has also been recognized by several international culinary organizations and has partnerships with leading culinary schools in Europe and Asia.

Chef Sudhakar Rao is also a prolific author and has written several books on culinary arts and food culture in India. He is a regular speaker at international culinary conferences and has been recognized with several awards for his contributions to the culinary profession.

Chef Sudhakar Rao's story highlights the importance of education and training in the culinary arts profession, and the potential for culinary schools to shape and nurture the next generation of talented chefs and culinary professionals in India. His legacy continues to inspire and motivate young people in Hyderabad and across the country to pursue their passion for cooking and make a career in the culinary arts profession.

The success mantra for any career is that if one chases their dream with a passion success is automatically ensured.



FELICITATION OF CULINARY PROFESSIONALS BY BRAND CAI

As a part of Brand CAI completing 25 years in the Culinary World, we set off to felicitate Reputed Culinary Professionals who have significantly contributed to the growth of this fraternity. Though the felicitation started Two years ago, it couldn't be continued due to the pandemic. In the year of 2022 we decided to felicitate five Culinary professionals of Hyderabad, Telangana during our cultural gathering.



Lightning of the lamp by the Guest of Honour



Lifetime achievement award – **Chef G.S. Vivekananda**
Head of the Department – IHM- Hyderabad



Mr.Vijay Ramnani, Managing Partner, Karachi Bakery , Hyderabad



Chef Akshay Kulkarni –HOD ,Culinary Academy of India



Dr.Archana Acharya, Principal – John Bauer College of HM



Mr.Sadgun Patha, Managing Director, Platform65



Chef Sudhakar N Rao, Director/Principal, CAI - Mr Bomi H Patell, COO Bompat Recruiters pvt Ltd. -
Chef Akshay Kulkarni, HOD Brand CAI - Chef Timma Reddy Executive Chef, The Park

MOVE FORWARD WITH AN EYE ON YOUR ROOTS

Bomi H. Patell

COO, Bompat Recruiters Pvt. Ltd



As we progress into the 22nd century in just another few years from now, let us stop, take a breather... and look at what is happening in the culinary world. We have forgotten the science, chemistry, presentation, nutritive values and in some cases, the spiritual value of the food we eat. Ours is an ancient country with thousands of years of culinary evolution through the ages.

In earlier times, food was consumed for sustenance as well as medicine. If you research into the art of all our ancient Indian food preparations, the most important thing you would realize is that food was prepared keeping in mind how best it would augment the human body, both as a nourisher, as well as, a spiritual well wisher. Of course a lot of science went into formulating food-looking for taste, colour, texture, climatic adaptability and religious sentiments. In other words, the food of the past was balanced at many levels.

BANG!!! With the advancement in technology, connectivity, over-information, and an unchecked freedom to experiment without solid back up, the methods employed in food preparation are slowly wiping out the authenticity of food. Every Charlie at the street corner has let loose his imagination and butchered the dish's authenticity and given it some idiosyncratic name. Just this morning I got a call from my overseas niece who wants to travel to Kodai kanal to taste Psychedelic Mushrooms!!! Now, I need to do some research to find out what that is?? Innovations are good and necessary, if we are to progress, but this random thought process is getting out of control, because there is no check on it.

Do you know that in Germany if your Black Forest Torte does not have KirschLikor (Cherry liqueur), you are liable to be fined by the food department.

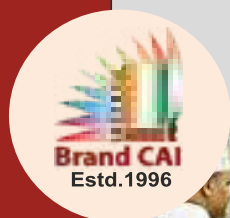
The history of preparation of traditional dishes throughout the length and breadth of our country is so vast and thought provoking that we need to dwell a bit deeper and find hidden answers to so many, many queries that may arise. These foods have evolved through famines,

destruction of civilizations, invasions by foreigners and ingenuity of the Asian race. Each state/region in India must establish authentic production and marketing norms regarding their respective traditional dishes.

Only then will our next generation learn to appreciate and savour the original taste of these dishes. Hotel Management Institutions and Culinary Academies must include dishes of their respective states/regions into their curriculums. They must encourage the presentation of these traditional dishes at food fairs, competitions and educate the people regarding their value & the necessity to consume them in order to keep the tradition of the state/region in a free flow of marketing. A perfect example would be our very own "Hyderabadi Dum Ki Biryani" that is being passed off in myriad forms with no connect to the original method of preparation or flavour. The other negative is that traditional dishes were never taught by the ustads, as they were afraid that it would leave them with the necessary demand for their techniques. Recipes were not standardized and each one depended on their oral or taste deliveries. With the advent of openness, social media etc. everything is available on the net, both the recipe and method of preparation. This openness has furthered the understanding of traditional ways in cuisine.

So let us all move ahead into this vast culinary ocean, with an eye looking back to tradition, health consciousness, and culinary values, and say NO to 'khichri'.





HONOURS & AWARDS

FACULTY



Chef Arghya Basu – Chef Instructor
Winning Gold Medal – Professional Category-
Millets of Millenials @ Millet Cooking Challenge



Chef Suresh Ventapalem – Chef Demonstrator
Gold Medal – Professional Category
Artistic Bread and Showpiece organized by
India Bakery & Pastry Challenge, South Edition



Chef Praveen receiving Best Faculty at
“INDIAN HOSPITALITY AWARD 2022”



Chef Kranthi Kiran
Silver Medal - Professional Category
Artistic Bread and Showpiece organized by
India Bakery & Pastry Challenge, South Edition



Chef Ankit Mathur – Chef Instructor
Bronze Medal - Professional Category
Millets of Millenials @ Millet Cooking Challenge



Chef Sheiladitya Dutta receiving
Appreciation Letter from CSSI, Mumbai



APPRECIATION



Chef Akshay Kulkarni receiving award for “Best Culinary Institute of India” on behalf of Brand CAI from **Celebrity Chef Ranveer Brar & Mad Chef Koushik**



Sharash Chandra & Sahil Mane, 5th Semester BCT&CA winning **Gold** in Everest Culinary Challenge 2023



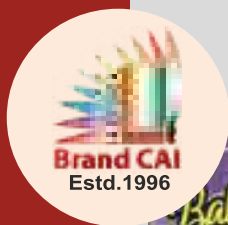
Tanishka and Karthik Manjunath, 5th Semester BCT&CA participated “Incredible Chef Challenge 2023”, Mumbai



Harshavardhan and Tenzin Chemi, 5th Semester BCT&CA winning **1st Runner Trophy** “Amul Culinary Challenge”

Mainak Roy & Shefali, Final year BCT&CA wins **Gold Medal** in Freaky Street Food of India





HONOURS & AWARDS

RECENT GRAUDATES



Shubhangi Dutta, PGDCA, wins Silver Medal in Artistic Showpiece – Student Category



Rahul Prasad, Final year BCT&CA wins Gold Medal, "The Bakers Arena – Cook a Dream Challenge"



G Aditya, PGDCA, Wins Silver Medal at "SPARKS Intelligentia Fest 2022"



Sushmita Lama, PGDCA, Wins Gold Medal at "SPARKS – Intelligentia Fest 2022"



Ajay Sai and Hemanth Sai, Final year BCT&CA wins Gold in Everest Culinary Challenge



Sparsh Sharma, PGDCA, wins Gold, ARTISTIC BAKERY SHOWPIECE – Student Category - Incredible Chef's Challenge



Akhil C, Wins Silver, ARTISTIC BAKERY SHOWPIECE – Student Category Incredible Chef's Challenge

BRAND CAI @ THE 9th INTERNATIONAL CHEF'S CONFERENCE 2023 CONDUCTED BY YOUNG CHEF'S ASSOCIATION OF INDIA AT 9TH ICC 2023



The YCAI, a professional Chefs arm under the aegis of IFCA conducted a wonderful motivational session for the young chefs at the 9th ICC 2023. Eminent Professional Chefs turned speakers shared their experiences and acted as role models to these young budding chefs. Chef Y B Mathur, Chef Madhu Krishnan, Chef Debraj Bhowmick, and Chef Sanjay Thakur spend a good time motivating these youngsters.



OPENING CEREMONY OF IFCA'S 9TH ICC



The 9th International Chefs Conference was held at ITDC Ashok on 11/12/13th February 2023. The theme for the conference was Millets as the UN had accepted the Proposal given by our honorable Prime Minister Shri Narendra Modi to declare the year 2023 as the year of Millets. Shree Kailash Choudhry, Union Minister of Agriculture had kindly consented to be the chief guest for the occasion.

The Conference was attended by 200 reputed chefs from all over India and close to 100 student chefs. Brand CAI was the education partner for the event and had a representation of 75 student and faculty delegates. The conference witnessed various speakers, workshops, and demonstrations and was a great learning experience.



INTERNATIONAL CHEF'S DAY 20th OCT 2022



Every Year 20th of October is celebrated as International Chefs Day all over the World. On this day various Chef Organizations plan events as a tribute and respect to all the chef community who work hard to get tasty and healthy food onto the plate. The chef's Hat is the most respected gear of a professional chef as he sweats for years to earn this title. Brand CAI is the first recognized Culinary School of India affiliated with the 5star NAAC-Osmania University, Hyderabad. It is 25 years young and has to its credit 3 World Records and 1 Guinness Book of World Records. Apart from imparting quality Culinary Education to

young passionate students, it is known for its unique out-of-the-box thinking in conducting activities.

To commemorate the International Chefs Day Celebrations, Brand CAI decided to dedicate the event to the Professional Chefs Hat by displaying the World's Tallest Chef's Hat at its academy premises. The present Guinness World record is held by Odilon Ozare who made a Chef hat having a height of 15ft 9 inches and it is worn over his head. Brand



CAI surpassed this height by making a chef's hat 18 feet in height and 6ft in diameter. The other unique thing about the hat was the theme revolving around the millets. Since the Ministry of Agriculture, Govt. of India, and the United Nations have declared 2023 as the Year of Millets, the Chef Hat has a theme revolving around Millets. Telangana is also known as the land of millets and having Chef's hat with millets around was just apt.

The Academy as part of its Corporate Social Responsibility served underprivileged children 5 Star Healthy Food cooked and served by the professional team of Chef Instructors and Students. The children were given healthy millet banana bread as a takeaway to celebrate INTERNATIONAL CHEFS DAY. Prof. Laxminarayana, Registrar of Osmania University, Hyderabad agreed to be the Chief Guest for the occasion.



CHRISTMAS GALA BUFFET - 2022 -



INDIAN FEDERATION OF CULINARY ASSOCIATIONS IN NEW DELHI

AWARDS GALORE FOR BRAND CAI AT 9TH ICC 2023



Chef Sudhakar N Rao, Director/Principal, Culinary Academy of India was awarded the IFCA Presidents Medal during the 9th International Chefs Conference. The award was in recognition of being an illustrious member of the culinary community with an exemplary record of sustained excellence and outstanding contribution to the culinary world and the chef's fraternity. Chef Sudhakar Rao is listed among the top 50 influential Chefs in India. IFCA has previously felicitated him with the Best Culinary Educator and Best Culinary Leader Awards.

9TH ICC 2023 - BRAND CAI EDUCATION PARTNER



Brand CAI was the Culinary Education Partner at the 9th ICC 2023. Brand CAI has always stood by the chef fraternity to promote the profession of Chef. As part of the brand Partner this year Brand CAI Sponsored the laptop bag and presented the book on Millets written by the HOD and Sr.Chef instructor of the college to all the delegates. Taking into consideration the Go Green Initiative, Brand CAI in collaboration with Reach Out NGO gave away an electric scooter to the lucky draw winner Chef from Bangalore. Team IFCA was appreciative of the encouragement being given by Brand CAI to the Chef fraternity. It was the only organization to represent the conference with the maximum number of delegates – 75.



Chef Akshay Kulkarni, Head of the Department, Culinary Academy of India was awarded the BEST CULINARY LEADER AWARD -2023 by IFCA during the Award Ceremony of the IFCA 9TH ICC Conference. The award was in recognition of being an outstanding culinary pioneer who has been a pathfinder in the industry and has inspired future generations with their innovations in the culinary arts and sciences. The award included a bronze trophy of a chef and a certificate of appreciation. Chef Akshay is known for his exemplary leadership skills and ability to inspire greatness in the Culinary World.



AZADI KA AMRUT MAHOTSAV



The Christmas Gala Buffet at Brand CAI was something one couldn't imagine. Brand CAI is known for their out of box ideas and this time around it was no different. The team decided to do it a little Hatt Ke! Something Unusual, Something Desi, Something Bigger but of course Something with Food. And of course 'if it is food, then it has to be Brand CAI'.

As part of the Azaadi ka Amrit Mahotsav Celebrations, the 75 Years of our Independence, the theme selected was INDIA ON A THALI. So presented was a MAHA BHOJAN – 2022 where one could witness more than 500 varieties of our Indian culinary heritage food of the various states on a Giant three-dimensional India Map measuring 28 feet. The food was presented in various Indian display utensils which are a part of our culture viz. Brass, Copper, Silver, EPNS, Stoneware, Stainless steel, Melamine, Aluminum, Wood, Cane, Coconut shells, Metal, etc. All the food was cooked

by the final and Second year students who hail from all various regions of India. Even the student's parents were involved to ensure the authenticity of the food being cooked. The preparation of the theme commenced almost a month back as we had to source out local ingredients from all these places in India. The menu was meticulously planned to portray the most common and popular dishes of these regions.

An exclusive and different Christmas tree was made using the utensils used for cooking. Being a chef training school par excellence the theme was to celebrate the joy of cooking food. BRAND CAI created a never seen Christmas tree with cooking pans that will jingle all the way.

Mr.L Ramana, MLC kindly consented to be the chief guest for the occasion. All the prominent hospitality professionals of Hyderabad were invited to grace the occasion.



National Budding Hospitality Championship 2023



Team Brand CAI lifting the Overall Trophy

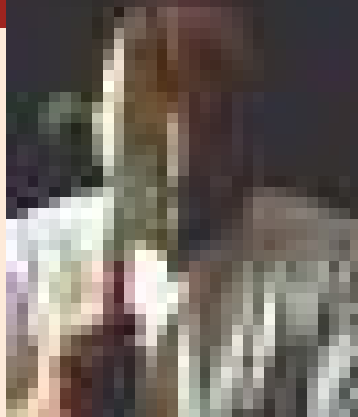


The National Budding Hospitality Competition -held from 23rd to 25th January ,2023 at Auro university, Surat, Gujarat Overall Championship

Team Brand CAI won Overall Championship trophy at NBHC 23, National Budding Hospitality Championship 2023 held at Auro University, Surat, Gujarat. The CAI team consisted of Ramsha Abbas, T Dheeraj, Shane and Amrit Samtani from the final years BCTCA and Harshit Upadhyay from PGDCA.



CAI HAS WON THE AURO OVERALL CHAMPIONSHIP SIX CONSECUTIVE TIMES



Sanjay thakur -Award winning chef hails from Himachal Pradesh Himalayas, his dad being an inspiration for him led him to be in culinary . In 2018 Youngest chef to create a Guinness world record for creating World's highest pop up restaurant Triyogyoni which was later lauded by various National International Government as well as Private Sectors. Chef Sanjay have been working with world's biggest names .Countless years of persistent hard work for exclusive events , Hotels , Aviation restaurants his hard work was well paid off. Being first Indian to be Appointed as Special Advisor World Chefs - President . Represented India in Bocuse d or twice , First Indian to be San pelliigrino young chef semi finalist representing Middle East in Capetown . In 2013 first chef to bring foraging to India and it's importance in commercial kitchen initiating project - Himalayan soil . 17 years in industry and passionately looking forward for this ongoing Culinary Journey

How can Culinary/Hotel Management Institutes train the students better at a college level to participate in and win World Culinary Competitions like the Bocuse d'Or" or WACS Junior Chef Competitions?

I have been involved with colleges and universities for over 10 years and I believe our Hospitality education system has a great tendency to prepare budding enthusiasts for the global stage. Alongside regular subjects and programs colleges must involve field trips, to begin with.

Step 1 Explorer - Field trips to such events open a doorway for students as well as coaches to understand the procedure, and level of competition and also to create excitement amongst the young ones

Step 2 Train the Trainers - To catch up with current trends and ever-growing culinary creativity it's extremely important to have trainers well exposed to the industry. Professional international Chefs should be reached out for quarterly training for the trainers. It is a good practice college should adapt to enhance the level of not just the training but also their education system.

Step 3 Scouting - the right talent is very important - Choosing the right team captain and candidate plays a big role as it's not just about the competition but every individual has to put an extra effort to adapt the skill knowledge with persistent dedication. In-house competitions to be conducted to identify the right talents - Mystery Boxes are a good way to explore the creativity of an individual

Step 4 Grooming - is about passing on the training to the young ones. Monthly few days need to be dedicated to training. Regular practical and theory tests should be conducted to enhance the knowledge. It's very important to understand that competitions such as Bocuse D' requires a

tremendous amount of knowledge not just theoretical but also practical.

Step 5 Subjects - Divide training in various subjects - breaking it down further Butchery, Sauces; Garnish all these categories one should ace.

Step 6 Assembling - Creating a rough graph of the dish to be assembled is a must although these competitions do have surprise elements to prepare with an ideology before the competition is a must.

Step 7 Practice - I would say practice until you can execute these dishes with your closed eyes - coordination, timing your performance, and aiming for excellence before the event begins. Stay focused on your skills and victory will follow

These seven steps are the guideline and the rest is on the team to take these guidelines and add their own strategies moving forward.

Wishing all the young ones great success I am always there for my continuous support or any assistance.



Chef Sanjay Thakur

Vice President
Young Chefs Association of India

Happy Cooking!!!



The 9th Culinary Artist International Competition, Osaka Japan



Bronze



Brand Cai Alumni

Chef Tushar Malkhani

BCT&CA Batch 2006 – 2009

Makes India Proud By Winning Bronze Medal At The G20 2019 Osaka Japan

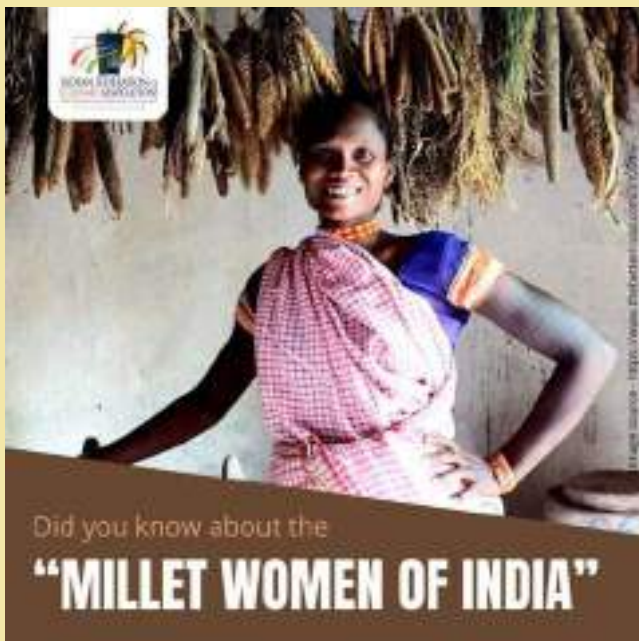


MILLET BRAND AMBASSADOR

Lahari Bai, a young woman from Silpidi in Dindori district in Madhya Pradesh participated in the G20 Agriculture Working Group meeting where she was chosen to be the millet brand ambassador.

She has also earned praise from Prime Minister Narendra Modi for her singular focus to preserve the coarse cereals. With a mission to preserve the rare collection of millets, she owns the 'Millet Seed Bank' where she has collected seeds of over 60 varieties of millets in earthen containers.

Lahari Bai also distributes these seeds to farmers who grow them and she gets a part of the produce to be preserved in her homemade seed bank. Of the millet types preserved by Lahari Bai, applications have been filed for Geographical Indication (GI) for two little millet varieties namely Sitahi and Nagdaman.



Did you know about the
"MILLET WOMEN OF INDIA"

TRIVIA

Pearl millet is the most drought and heat tolerant of all cereals being associated with cultivation in high temperatures, light soils and semi-arid growing conditions.



DID YOU KNOW!

A typical ear of corn has an even number of rows which is usually 16



CHEF'S DELIGHT



Chef Shivneet Pahuja
Executive Chef, ITC Kohineur

An intrinsic streak of creativity and an acquired penchant for world class processes has made Shivneet an accomplished Executive Chef. At the helm of the culinary experiences of the formidable ITC Kohineur at Hyderabad, Chef Pahuja is an alumnus of ITC Hotels' Hospitality Management Institute, Gurugram.

Over the 2 decades of his culinary journey Shivneet has worked with ITC Hotels' signature brands such as Peshawri, Pavilion, Westview, Yi Jing and Ottimo. A considerable duration of his career was spent curating bespoke banqueting events for discerning families and organisations. Having worked in culinary leadership roles across the geography of India in Mumbai, Kolkata, Jaipur, Delhi, Mewar and Hyderabad, Shivneet has acquired an in-depth understanding of regional Indian cuisine and culture, a trait that comes in handy when innovating new menus at ITC Kohineur.

In the early part of his career, Shivneet trained extensively at Singapore in contemporary Chinese cuisine and was the all-India winner of the prestigious Bocuse D'or culinary championship, an Olympiad of the culinary world where he also went on to represent the country for the Asia Cup held at Shanghai.

TRIVIA

Little millet (Moraiyo / Kutki / Shavan / Sama) Packed with B-vitamins, minerals like calcium, iron, zinc and potassium, little millets can provide essential nutrients, which help weight loss. Its high fibre content makes it a healthy replacement for rice.



Ingredients	Quantity	Ingredients	Quantity
Lamb short Ribs	400	Chopped Garlic	10Gm
Dry Red Chilli	5Gm	Chopped Ginger	6Gm
Star Anise	1Piece	Dark Soy Sauce	5MI
Ginger	5Gm	Aromatic Powder	6Gm
Bay Leaf	1Piece	Chinese Cooking Wine	4MI
Scallion	15Gm	Sesame Oil	2MI
Aromatic Powder	10Gm	Chilli Paste	20Gm
Salt	5Gm	Oyster Sauce	
White Pepper	2Gm	Corn Flour	20Gm
Water		Oil For Frying	
Enough to submerge the ribs		Leeks Lozenge	40Gm
Scallion Lozenge	40Gm	Celery Lozenge	20Gm
Chopped Onion	20Gm	Cumin Powder	5Gm

Procedure

Braising Liquid for Lamb Short Ribs:

1. Add 1.5 litres of water to a stock pot and bring it to a simmering boil.
2. Add the dry red chillies, crushed ginger, bay leaf, scallions, aromatic powder, salt and white pepper to make a braising liquid.
3. Next add the lamb short ribs into the braising liquid and simmer them with a lid for about 90 minutes till the lamb is cooked through.
4. Strain the short ribs and drain off the liquid.

For The Stir Fry:

1. Take the lamb short ribs and douse them in corn flour. Dust off the excess.
2. In a Stock pot heat up oil for frying.
3. Once the oil is hot (140 Degrees Celsius), add the short ribs for 20 seconds or until crispy. Strain and keep aside.
4. Next heat up a wok or a non-stick pan with about 20ml of oil. Add the Lozenge cut Celery, chopped onion, garlic and ginger and sauté for a few seconds.
5. Now add in the chilli paste and oyster sauce along with the crispy fried short ribs.
6. Stir fry and add in the lozenges of leeks, scallion and drop in the sesame oil and Chinese wine into the pan/wok. Mix it well off flame.
7. Finally add in the Aromatic powder and Dark Soy sauce and some cumin powder and give it a final toss.
8. Portion and serve in a platter whilst still hot.



FACE TO FACE TALK



Mr. Mohankrishna Kodali

President,
Greenpark Hotels & Resorts Limited

Mr. K Mohankrishna is the President of GreenPark Hotels and Resorts Limited. Prior to this, he was the Vice President of Operations. He has been with the GreenPark group since 1992. Passed out from the Institute of Hotel Management Hyderabad. Graduated in Economics and Post Graduate Diploma in Business Management. Completed Executive program from Cornell University USA. Mohankrishna played an important role in the expansion and diversification of the group. In Operations - he had centralized areas like Purchase to bring in economies of scale. In the area of Consistency of Operations - Refinement of Process design, Animation, and certification of SOPs, Creation of the Task Manager is a few marked ones. Mohankrishna's finest contribution came in the areas of Sales & Marketing, Revenue Management, Human resources, and Training. Mohankrishna was elected as the President of the Hotels and Restaurants Association of Telangana State (HRATS- formerly known as HRAAP) in 2015. This Association has been serving the Hospitality Industry for the last 3 decades. In 2015 HRATS played a key role in the drafting of the Tourism policy of the state.

1) Please tell us about yourself and the story behind the choice of the path you took which led you to a successful life.

Ans. During my time, everyone wanted to pursue either medicine or engineering or perhaps accountancy. My journey as a hotelier began from the very roots of my family. My mother was one of the army members of a catering establishment and I got accustomed to a hotelier's atmosphere very early on.

2) Changes are quite important in life whether it's professional or personal you're working with this brand since 1992 didn't you get tempted to change the brand? You might have got offers also but you did not switch them, why?

Ans. I believe that one needs to be loyal to the principles one makes for themselves. I kept 2 ground principles for me to follow while building my career first I should be growing every 3 years, second the company should be doing very differently that is it should adapt to the current trend and should change with the present environment. But for me, I was very fortunate that I was growing up every 3 years things were happening on time and the company was adaptive to change and was always ready to follow the new trend. I would thank the owners who had the guts to give the keys to the youngsters to run the brand

and to give them a sense of responsibility and power. Working with the emerging brand one learns and builds every day and who doesn't wants to go where there is learning?

3) You started your journey with the Greenpark Hotel; It wasn't that quite famous among people then, because of existing competition in the market so what made you believe in this group of hotel?

Ans. When Green Park started I was looking at the evolution of what to do and how to do it. The owner is from the infrastructure business and decided to get into the hotel industry business in 1987. During that time Hyderabad was not a great market; so many industry experts discouraged us and gave a very gloomy picture of the hotel industry. We were advised to start with some commercial business but the owners wanted to nurture people by providing employment which was interesting. The owners wanted to grow the company along with their people. One can always take advantage to go to an established brand to make things easier, but getting into an emerging brand it's a mystery you don't know what's going to happen

4) What differentiates Green Park Hotel from other hotels in the market and what makes the brands stand apart from the other brand?

Ans. In 1992, when Green Park commenced, selflessly we were doing whatever was the need of the hour then; we

initially understood the market and then designed our services and SOP in such a way that it became a benchmark for the staff as well as the guests. In my opinion, one quality that made Green Park Hotel stand apart is its style of working and SOP. We have fabricated the SOP in such a way that they are fluent to the requirements of the customer and also on the other hand it is not rigid. Most of the established brands follow a similar approach towards the services for the guests, which is quite close to one another's SOP but not Green Park Hotel.

5. With IT evolving so rapidly there is a big need for Quality Institutional Catering. What are your views on it and how is it different from running a banquet operation of a hotel?

Ans. Doing Institutional catering is quite fun and quite challenging. There is a thin profit margin that needs to be covered and high volume has to be handled simultaneously. When we decided to get started with institutional catering our project was with ISB Hyderabad. When they called us to do their facility we were very clear that we will get into any business only if our expertise is valued. We liked the model because it was more of managed services not like other institutions. Gradually with time, we stood apart from other catering operators, as we were good at

maintaining hygiene, providing quality services, and nutritional food, and also specialized in the art of dispatching food from the central kitchen to other allotted areas. We also installed GPS systems in our vehicles to keep a track of the food in case of emergency. Preventing the food from contamination was another challenge because of the volume production of food. Running a banquet operation has got its own challenges like the change of clients, the requirement of service, and cost margins.



6. How do you visualize the future of this industry? With so much automation happening, do you think it's a good career choice for the younger generation to opt for hotel management / culinary arts?

Ans. The future of this industry is taking the rise according to me. There are new things coming up with each and every passing day. According to me opting for hotel management or culinary arts is a great choice. This career teaches you a lot about life personally as well as professionally to an individual. One should hold lots of patience, discipline, and also hard work to pass through this industry with flying colors. There will be lots of ups and downs but one should never give up and most importantly

'Never Stop Growing' There should be at least growth professionally once in two years of yourself.



Kodo millet (Kodon) is very easy to digest, it contains a high amount of lecithin and is excellent for strengthening the nervous system. They are rich in B vitamins, especially niacin, B6 and folic acid, as well as the minerals such as calcium, iron, potassium, magnesium and zinc. Kodo millets contain no gluten and is good for people who are gluten-intolerant and people suffering from high blood pressure and high cholesterol levels.

TRIVIA



Narjis Fatma
Mother of
Ramsha Abbas
(Final Year BCT&CA)

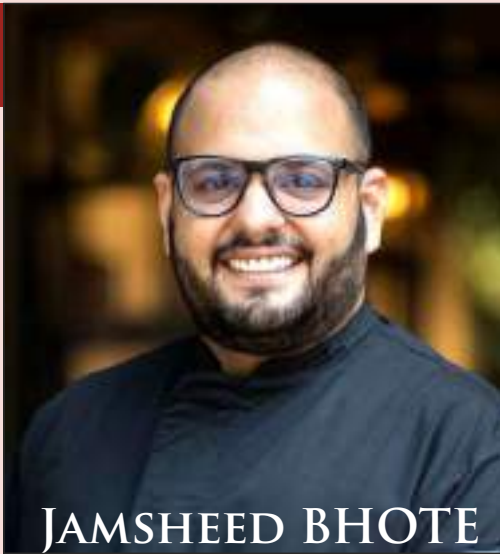
As a mother I'm thrilled to share my experience about my child's journey to finding the perfect college. My daughter always had a clear vision of her passion but being a non-traditional career path it was quite difficult for us to find the perfect place to carve her dreams into reality. Like every parent, it has always been my effort to provide my children every opportunity to help them grow and succeed and being a single parent it has often been difficult for me but I'm proud of her commitment and perseverance in

finding the right fit. When we came across Culinary Academy of India and we were very impressed by the college's reputation and what it had to offer. The academic programs at this college aligned with my daughter's interests and aspirations, and the faculty members were very well versed, approachable, and supportive. During the visit to the college, we were overwhelmed by the kitchens, the college environment and the awards achieved in the years, that rightfully display the excellence of this institution. Throughout the course, she was provided with the

state-of-the-art facilities, a community of genuinely dedicated and concerned faculties, ample of extracurricular activities and the perfect environment for her to thrive academically and personally. Her experience at this college has been nothing short of exceptional. The institution's strong commitment to providing students with practical, hands-on learning opportunities to work on exciting projects has helped to build her skills and knowledge. I'm grateful for the opportunities that she has had over the course of 3 years and for the supportive faculty that has helped her grow and thrive.

PARENT'S CORNER

ALUMNI CHEFPRENEUR



JAMSHEED BHOTE

**Class of 2004-07 Brand CAI
Chef Owner - Plats Restaurant**

Jamsheed started his culinary journey by enrolling at the Culinary Academy of India, Hyderabad to pursue his bachelors in catering technology and culinary arts. He further specialized in culinary arts at the prestigious Oberoi Centre of Learning and Development. Jamsheed continued at The Oberoi group of hotels spending 4 years as Senior kitchen executive at Trident Chennai and then moving on to open the Trident Hyderabad. During this period, he won a gold medal at a culinary competition held by the Indian federation of culinary associations and was ranked amongst the top chefs in the southern region of the country. His passion for food and learning took him to stage at 2 Michelin star restaurants, viajante and pollen street social ranked amongst the top 10 restaurants in the United Kingdom. It is during these stages that he gained more insight into modern gastronomy. Jamsheed made the move to restaurants by taking up the post of Chef de cuisine for Café Mezzuna – a unit of speciality restaurants, where he was responsible for all the European food under the banner of the restaurant group. He was responsible for opening restaurants in four cities before he decided to move on.

Jamsheed moved to Delhi to take up a position of Executive Chef of the Modern European restaurant Tres in Lodhi colony, a position he held for four years. During that period, he also relaunched the restaurant in its new avatar at a brand-new location. A year post the re-opening of Tres Jamsheed moved on to begin working on consulting projects where he and his partner Hansha helped first time entrepreneurs realise their dream of setting up their own restaurants.

Jamsheed has moved on to open his own restaurant Plats along with wife and co chef Hanisha. Together they aim at bringing a contemporary dining experience showcasing honest plates of food that are not cuisine specific, but technique driven with the best seasonal produce and globally inspired flavors. Refined yet comforting, familiar yet creative.

1) Kindly tell us about your culinary journey before Plats took birth?

While I was with the Oberoi group I took a sabbatical to go and stage in a couple of Michelin starred restaurant in the United Kingdom. It was there that I realised that the future was in stand alone restaurants where the chef and the food was the main focus. I decided to move to restaurants after about 6 years with hotels. I took up a job with speciality restaurants and helped them launch a European brand. I did that for about a year before I moved to Delhi to head the kitchen of a quaint European restaurant called Tres. Post which me and my partner Hanisha worked as restaurant consultants helping people realise their dream of establishing their own restaurant. Here we would help set up with everything in terms of the food, menus, kitchen planning, equipment ordering, recipes and training. In October 2019 we thought I was time to realise our dream of owning and operating our very own space and that's how Plats was born

2) You joined the OCLD Kitchen Management Program on completion of your Culinary Graduation. How was Brand CAI instrumental in helping you to achieve this accomplishment.

I was lucky to have been chosen by the Oberoi group to begin my career with. It did help mould me as a professional. But I often say that I probably learnt to be a Chef at CAI. I was always very inclined to be in the kitchen and I could not have chosen a better academy to begin my foundation years with. I probably learnt more about food and had better exposure to culinary trends at CAI versus any other place. Following the progress of CAI through these years what stands out is that students have access to some of the most modern trends happening globally. Till today there are things I learnt at CAI 16 years back that I have not seen in my working profession life.

3) How and when did you decide to choose to become a Chef?

I was lucky to have always had a clear inclination towards being a chef. I was young by the time I decided to be a chef. I remember I first visited the college in class 8 and at the very time I told my parents that this is the college I was going to study in. I didn't apply to any other college and didn't have a

backup plan in place. For me it was CAI all the way and all happy things turned out like how I had planned.

4) You have mentioned that you worked in 'Tres' and 'Tres' helped you to grow. How did Tres help you to reach where you are today?

Tres was my first introduction into being a Chef entrepreneur. It was founded by 2 chefs who believed in the fact that “a chef can do anything”. That resonates with me and I took on the role of heading the kitchen there. I was given a free hand to explore the cuisine I wanted to create and loved working with a small team where everyone was just focussed on giving our guests a great culinary experience. It was the first place in India where I felt food was the number one focus. It was not easy but it is an experience that I will always cherish and that's where I realised that this is what I want my future to be.

5) Could you tell us more about Plats? Why this name, what inspired you, what kind of food you serve here and what inspired you to become an entrepreneur?

With Hanisha and I both being chefs, it was always the dream to have our own restaurant and be Chef patrons. We had set up so many places for other people while consulting that we were pretty sure we wanted something of our own, but at the same time we wanted it to be ours. We wanted to create a unique space that in everything we did food would take centre stage and everything else is only there to enhance the dining experience.



PLATS is a French word for Dishes/Plates. We bring forth dishes, from across the world with our spin on it. We didn't want to be confined by any particular cuisine so we serve Global plates that are refined yet comforting, seasonal and



creative. Our technique is very European but our flavours are globally inspired.

6) As soon as you opened Plats, I believe the World was in a lockdown due to Covid? How did you manage during this time?

This was obviously a tough time for everyone in the hospitality industry and we saw a lot of people having to shut their operations. For us that was not an option as we had no back up plans. We had to somehow make things work for us and our team. It was the first time that the livelihood of 23 people was on us. That I think was the biggest stress, after being an employee for so many years we were in a position that we had to come through for our team and their families. We knew we had to keep things relevant, we started with only the 2 of our cooking from our home and doing packed meals every weekend. It was tough as we would be doing all the prep from our home while being locked down with a 3 year old child but we kept doing it till things started opening out. Once we were allowed to open the restaurant for delivery we came back with a very small team and shifted our focus on only deliveries. Every week as business grew, we got more of our team to re-join work. We started a DIY series called “pasta Thursday's” where we would make artisanal homemade dried and stuffed pastas with an array of sauces and condiments. This was a great success as guest felt they were also involved in the process and felt very good about it.

We also started the “traveller's series” where every weekend we would choose a cuisine or culture and do a set 4 to 5 course meal for 2 people which would be packed and delivered to our guests' homes. Till today we have people come in and tell us how much they enjoyed having our meals in the comfort of their homes and how authentic each cuisine felt.

8) Your building blocks in initial years of career become the staircase towards the desired destination of your life? What according to you is missing in the Hotel Management/ Culinary Education curriculum in the colleges of India today?

The culinary field has been glorified in the last decade. We have seen the rise of celebrity chefs and tv chef personalities. A lot of the youth feels like what they see on television is what is the reality. Unfortunately, that really isn't the case. The life of a chef is a tough life and a very few people gain popularity. Also, patience is a virtue that's in scarcity now a days. We need to give this reality check to the students in advance. They need to know what they are really getting into. Being a chef isn't like

just any other job, if you're not passionate about what you do you won't be able to push through the tough years. A job of a chef often is not creating things everyday but perfecting things repeatedly. It is about doing the same things consistently and getting better at it every day. So, for me I feel giving students a reality check is very important.

9) Covid has definitely made things difficult for our Hospitality industry? We keep hearing of a shortage of manpower or finding the right skilled candidates? What according to you will the future of our industry? What plans do you have for Plats in the years ahead?

We definitely would like to expand our brand and probably do a couple of more outlets. We already have another casual dining brand called "Chard" which is currently a cloud kitchen but we have just finalised a dine in space for as well. Manpower is a concern but we have always preferred hiring freshers straight out of college. We do a 3-month introduction training with them before we take them on as full-time employees. It gives both parties an opportunity to gauge if this is what they see themselves doing and in turn we also see if the candidate is fit for the job and how they help with the team.

We believe in training and spend quite a bit of time teaching the basics of what we do to new joiners. This way they don't come with pre-existing notions and are able to learn and understand our methods and techniques. Going ahead we believe we would like to stick to this method of taking on youngster and giving them the training and tools to grown into responsible chefs.

10) Lastly, any words of advice for the budding chefs who plan to take up the entrepreneurial journey?

I would say if your passionate enough just dive right in but



beware it's not as glamorous as it look from the outside. Being a chef and being an entrepreneur have very different roles and being able to balance both is an essential. Also, I feel in our country there are no proper regulations or systems in place so it leave a lot of grey area which sometimes can be hard to work your way around. Choose your partner wisely. You need to partner with someone who shares the same vision as you and whose goals align with what yours are. Its good to have someone who compliments your style of working and better is all the roles are divided and laid out from day one. Most importantly I would say invest in the right people. This is an industry where no one can do things all by themselves. It is a labour-intensive industry but it's the people you hire that make the difference. Everything else is tangible. Invest in hiring the right people investing in their future. Look for people with the right aptitude as skills can always be taught.

HANDLING COVID



Chef Akshay Kulkarni

Author, Mentor, Trainer
Head of the Department,
Brand CAI

scary and worrisome. For educational institutions across the World, the matter was gruesome as it was the question of the future of hundreds and thousands of students. The courses being offered at BRAND CAI are highly skilled based where 70% of the syllabus is taught practically. This made us more concerned as without acquiring any skill the future of the students was at high risk.

A few weeks post the lockdown when only essential services were allowed to operate; the government announced conducting the classes in online mode. Honestly, this was something never heard of in the history of Brand CAI. Chefs are qualified technically and we work more with our hands than we do with our mouths. The way ahead was definitely to go online and we were hardly left with a choice. However, doing what we do best, we first enrolled our entire faculty for an extensive 15-day online course being offered by Ramanujam University in coordination with Delhi University. This course enlightened our team as to how to conduct MOOCS. Finer details of video editing, Canva, and keeping the students active during an online session were taught. This helped us tremendously in ensuring the effective delivery of quality education which we are known for.

The buck however did not stop there. The online mode was good enough to complete the theoretical part of the curriculum. The challenge was about the practical syllabus. Being a Culinary Course, it is mandatory that students learn

On the evening of 24 March 2020, the Government of India ordered a nationwide lockdown for 21 days, limiting the movement of the entire 1.38 billion (138 crores) population of India as a preventive measure against the COVID-19 pandemic in India. It was ordered after a 14-hour voluntary public curfew on 22 March, followed by enforcement of a series of regulations in the countries COVID-19 affected regions.

Covid was undoubtedly

authorities to grant us permission to conduct the practical sessions in an offline mode. Though difficult, it's probably the only university in India to be so considerate to look at the future of a student pursuing a technical course. We were granted 4 weeks time to complete the entire practical syllabus. We were instructed to follow the entire covid guidelines as prescribed by the Indian Government. We even divided the students into smaller batches of 20 each in a practical classroom to maintain social distancing. We had to repeat the practicals multiple times due to this but the end goal was to ensure that the student acquire the skill before graduating. My team worked day and night and even on Sundays to ensure that we complete every aspect of the syllabus. Touch Wood, there wasn't a single incident of Covid reported to any of the students and our staff and faculty during this time.



Finally, when it came to the conduction of the examinations, Brand CAI once again came out with a unique and cost-saving idea to maintain social distancing while the students wrote their examinations. Each chair was concealed from the three sides like a cabin to ensure we stop the spread of the virus within. The bubble created for each student was highly appreciated by the Osmania University authorities and it was even featured in the local newspapers. The classrooms were sanitized before and after the examinations and we sailed safely during these testing times.

Though the hotels were not ready to function still, and the entire Cruise industry was at a standstill, we encouraged our students to start their careers with small restaurants and/or helped them to set up their own cloud kitchens from the vicinity of their homes. Covid taught us a lot of new things and with great pride; I say that students of Brand CAI during the covid time did not lose much in terms of quality education being imparted.

Another decision taken by the management at Brand CAI was to have live video classes and this was not restricted only to our students. As a matter, a lot of cooks, chefs, and senior chefs who were locked in their homes took the benefit of attending these live video series. We received so much appreciation from the industry professionals as it kept the learning mode active for a lot many. All the senior Chef Instructors of the academy were involved in conducting these live sessions.

Brand CAI is now back again with the New Normal. The Food and Beverage industry is booming and it is the best time for youngsters to jump and grab valuable opportunities in this challenging and demanding industry. Growth prospects are tremendous and food is here to stay.



LIVE COOKING SERIES



Chef Akshay Kulkarni,
Head of the Department on Incredible Cuisine



Chef Syed Abdul Attique
Sr. Chef Instructor on Indian Barbeque



Chef Sheiladitya Dutta
Cruise Instructor on Bengali Cuisine



Chef Praveen Abraham
Banquet Chef Instructor
on Telangana Cuisine



Chef Sushil Joshi
Halwai Chef Instructor
on Maharastrian Cuisine



Chef N. Srikanth
Pastry Chef on Modern Pastry

The Culinary Academy of India is known as a trendsetter in culinary education. has always been looked upon as a source of inspiration for many hospitality professionals. To motivate industry professionals in the difficult pandemic time Brand CAI came up with popular live video series in various sections. The sessions were conducted by the senior chef instructors of the academy and it became a great learning experience for all the chefs of the World. Many chefs and students sent their congratulatory and thank you notes to us for keeping the learning curve alive during the pandemic.



Mr. Ramachary, Admn. Incharge
doing the temperature check



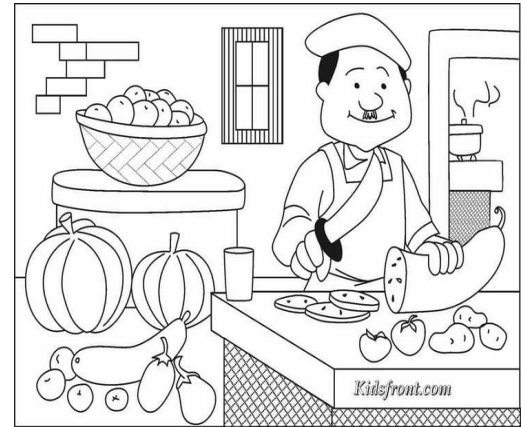
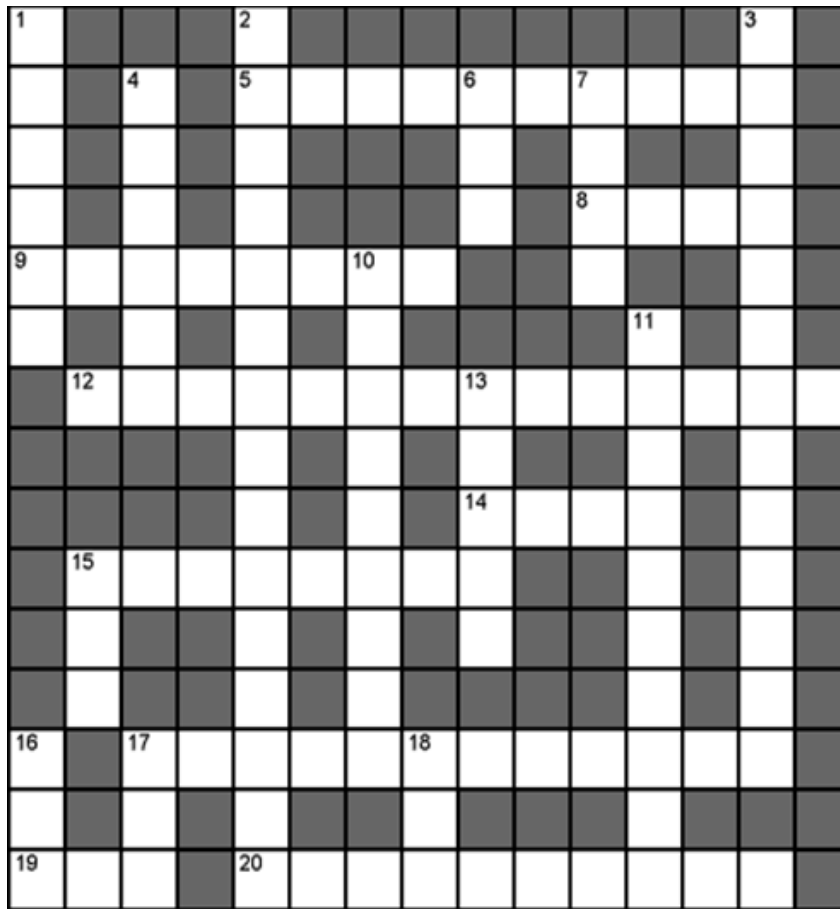
College getting fumigated



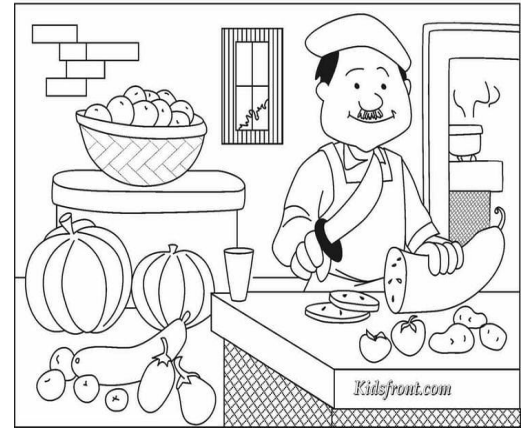
Individual bubbles for the students during examinations

ALL WORK & NO PLAY MAKES CHEF A DULL BOY

CROSSWORD



SPOT THE DIFFERENCES



Across

5. A brownish, bitter, foul-smelling resinous material obtained from roots of Asian member of parsley family, used as a condiment.
8. Pop
9. John Montagu was the Earl of
12. Brown bread
14. Lady's-finger
15. Roman emperor Tiberius grew them in carts so his slaves could wheel them around to catch the sun.
17. The most robust of red Bordeaux wines, sometimes called masculine wine
19. Greek crown
20. Similar to ginger ale

Down

1. Cook in liquid
2. Dish topped with ground almonds named for a town in Derbyshire
3. From a boned strip of cured pork loin
4. Cook briefly; as of vegetables
6. A slippery or viscous liquid or liquefiable substance not miscible with water
7. ____ a salad.
10. Marie Harel combined cheese making methods of Normandy and Brie to develop this cheese in 1792
11. An implement used to cut cooked dough
13. These are roasted and used as a coffee substitute
15. 303 is a popular one
16. A large open container for holding or storing liquids

CULINARY JUMBLE

KTASE

ONMALS

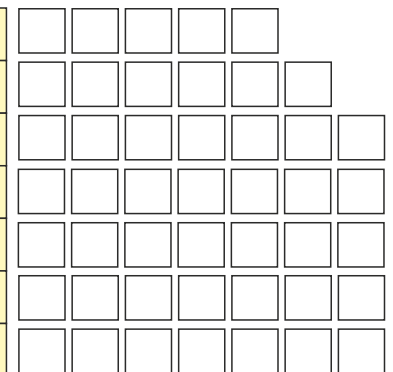
CHBIORE

UAGTAXE

TGEINAL

LEMCRAA

XUDLELE



MATCH THE MILLET NAMES



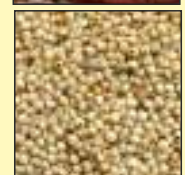
Kodo Millet



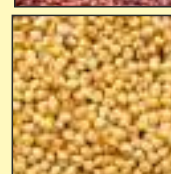
Raagi Millet



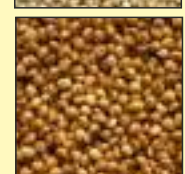
Bajra Millet



Foxtail Millet

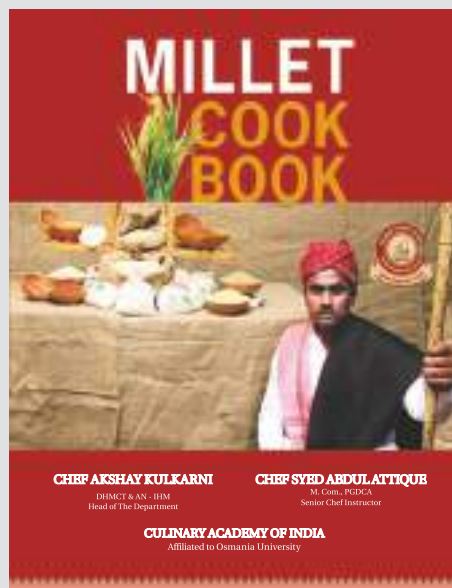


Sorghum Millet



Banyard Millet

A Cookbook on Millets in the INTERNATIONAL YEAR OF MILLETS



The year 2023 has been declared by the United Nations as the International Year of the Millet, following a proposal by India, which wants to position itself as a global hub for millet. As part of the 9th ICC Chefs Conference Brand CAI the education partners of the event launched a recipe book titled MILLET RECIPE BOOK. The book was co-authored by Chef Akshay Kulkarni, Head

of the Department, and Chef Syed Abdul Attique, Senior Chef Instructor at the academy. The book encourages people to include millet in their daily diet and has easy recipes to follow. A QRcode takes them to youtube to watch the dish being cooked.



**Launch Of Millet Cookbook By
Chef Akshay Kulkarni &
Chef Abdul Attique**



**Presenting The Millet Cookbook To Shri Kailash Choudhari
Minister Of Agriculture And Farmers Welfare, New Delhi**



**SEASON GREETINGS WITH A BOX OF
GOODIES FOR THE FRIENDS OF THE
INDUSTRY PROMOTING THE
CONCEPT "GO GREEN"**



IDENTIFYING THE STRENGTHS OF A STUDENT BY A TRAINER



Chef Syed Abdul Attique

Senior Faculty, Brand CAI

Spending almost two and half decades in BRAND CAI as an Asst. Professor, Senior Chef Instructor, and Career Mentor is no secret and everyone knows that I am an ardent believer in embracing the power of a strength-based philosophy in training and imparting education. Many people with whom I interacted always ask me how I arrive at tapping the strengths of my students and making them successful in their careers.

My answer is simple and at the same time very practical. In all my interactions with my students/mentees/trainees always make sure that they all understand that each and every one of them has some latent strength in them. These strengths come in the form of activities like dance, cricket, math, etc. in the form of character strengths. These strengths project how each student can perform. Talent or strength is not something that a student needs to be the best at it but more about traits and virtues, personal skills, and qualities, that students have developed. I keep telling them to lead to a deeper dialogue on the view that every person has strengths and it depends on the perspective we choose. With my experience of working with great mentors and passionate educators, I had ample opportunities to learn so many things and used the following ideas to mentor my students.

- 1) Balance rigorous expectations with emotional support and appropriate personal interest. Rigorous teaching and learning involve setting high expectations while maintaining a balance between the complexity of the learning content, and rational engagement with that content that reaches each and every student.
- 2) Recognize positive effort; tell them when he/she is doing well.
- 3) Give students the opportunity to struggle productively.
- 4) Provide constructive feedback and encourage them to be accountable.
- 5) Encourage questions and Praise the student for success

Students view that attending college gives them ample opportunities to grow in their careers and I always tell them with this opportunity they should look at themselves and think about how they can benefit and grow personally from the experience. Generally, after graduating, many students are left standing at crossroads and feeling about what should I do now. Should I go out and search for my dream job or should I postgraduation? Shall I go abroad or go one step further in my academic career and pursue a specialization or a master's degree?

The students should have passion and this can lead them to a successful person in whatever specialization they want to do. This is why, in 2015, I introduced at my level something called the MentoringHappiness and Wellbeing and revamped my own training methodology in order to meet the needs of students in relation to current hotel and culinary industry trends. The result was the most accepted trainers for being positive and bringing a huge change in the way we used to do the mentoring. Everyone was delighted to know how things are changing to a positive side and also creating a different Training Model.

Training or Mentoring actually means teaching students about the meaning and purpose of their life, about happiness, consciousness, and the art of living. I have observed that nobody teaches about what students go through life without knowing how to think about life, how to think about work, how to think about career family, and so on. I think this was a unique model, one of the first models for positive learning at a college level, and I can say all of us have a lot to learn from the experiences and the learning that happens in Brand CAI.

Brand CAI has set itself to become a pioneer in higher education and lead the way in training its students how to find their own meaning and purpose in life and also a successful career. We believe that passion, attitude, positivity, well-being, and happiness are all part of students' education and training.

We at BRAND CAI not only teach our students all the necessary workplace skills, but we also teach them about the importance of happiness& well-being. We make them practice positive thinking, including how to manage emotions, how to engage in the workplace,



APURVA SAHU

ADCA 2019-20

Chefprenuer

Italy the Pizza Nagpur



NAYAN SAHU
CCCFP 2007-08
Executive Chef

Anutham Hotel & Amantran
Resort , Jammu

how to have positive relations with others, and most critically, how to have meaning in life. We provide work-integrated learning opportunities and get students out into the real world. Though we have moved from traditional classroom-based learning though not entirely we did bring in a lot of practical work-integrated learning.

Students are given the opportunity to get out of the classroom and gain

genuine business and industry insights, understand workplace culture, and also enhance practical and critical workplace skills, such as positive leadership and effective communication. I always think that it's also a great opportunity to help students gain a better sense of what their purpose in life is. I always make sure that my trainees realize and do not consider themselves to be in competition with their peers when it comes to assignments, class grades, and rankings. I always tell them that when there's competition, throughout you would be under pressure. I emphasize to them that a sense of competition can be good, and one should know where to draw the line, which is why BRAND CAI encourages its students to build skills and work with self-motivation and team spirit.

Mentorship is highly significant in the life of budding Chefs. There are various stages in the life of a student chef when they need mentors to help them out. The first stage begins when they apply for admission and come for counseling. During counseling, listening plays an important role when the student is asked about his interest in cooking. Based on his or her interest in cooking, then a recipe is asked to check whether the student performed any cooking at the current time. There are some people who just want to join because their parents have insisted they take up the course. In the culinary



**JAINAIK MANOJ
SHAH**

CCCFP 2008-09
Chefprenneur, Hungry Birds
Ltd, New Zealand

profession, the student's interest is very important. Therefore much before they appear for an interview the mentoring starts. The second stage begins when they join the college and get instructions from the entire faculty in different areas of specialization.

The student is encouraged to take up specialization according to his or her choice. During the course, extensive training is provided and the student is mentored to a level where s/he finds it easy to perform any task when selected in the campus placements. We at the Culinary Academy not only train the students but also put them to the test in all Indian culinary competitions where they are mentored in the latest styles and food techniques that make them special and different from others.

I am proud to say that many of my students have bagged gold medals and also got overall championships for our college which made our state proud. At the time

of campus interviews, the students are told the available placements and they can choose the best available option from placements. It sometimes happens that the student is not able to get a placement in his specialized field, in such cases the employers are told to take their test in the available field and they are being requested to transfer the student

to their interest field whenever an opportunity comes. Many of my students were able to enter jobs with this method and soon they could get placed in their area of specialization. The important points in my mentoring include self-grooming, how to face interviews, how to adapt to different cultures, and how to stay working in various conditions, students are asked to improve their communications skills as this is also important for placements. It sometimes happens that some of the students who are very good at culinary arts do not have good communication skills.

The students are then mentored individually and the college trains them to acquire these skills. Well, the mentoring does not stop here at the placements. We continue to mentor the students whenever they require our support. I am proud to announce the names of some of the students who are working in various organizations or in entrepreneurship and doing very well.



PRANAV UPADHAY
PGDCA 2013-14

Chef De Cuisine
Oberoi Beach Resort Ajman

SCHOLARSHIPS



CAPT. VENKAT LAKSHMAN REDDY MEMORIAL SCHOLARSHIP

The warmth of his smile and the love for his friends and family was felt and shown by him through his culinary masterpieces creating memories that will be cherished for a lifetime. Lakshman was an Ace Pilot and Instructor. Had he been exposed to cooking earlier in life, he would have most certainly been a Chef. His passion for knowledge and learning of the culinary arts encouraged him to travel the world in search of fascinating cuisines. It is indeed a proud moment for BRAND CAI as their family chose our college for the prestigious THE VENKAT LAKSHMAN REDDY MEMORIAL SCHOLARSHIP to honour his name and memory, by giving a young, aspiring chef the opportunity to pursue the career close to his heart. The scholarship includes the total fees amount and even the boarding and lodging charges. This year the scholarship was awarded to A ELOW from Nagaland. He was selected based on his passion and interest and the hardships his family is facing to educate him.



CORPORATE SOCIAL RESPONSIBILITY


As part of the Corporate Social Responsibility the Carnival Support Services India Pvt. Ltd. has an understanding with Brand CAI where in the company will sponsor the entire education of two candidates who their team will shortlist from Dharavi, Mumbai for the One and Half year Craft Certificate course in Food Production. The two students on successful completion of the course will then be absorbed in any of the cruise lines brands of Carnival Cruises.



Sairaj Ramesh



Thewar Yuvraj




Osmania University

University with Potential for Excellence (UPE)
ACCREDITED BY NAAC WITH 'A+' GRADE

PROF. M. RAMULU
APPOINTED AS CONTROLLER OF
EXAMINATIONS, O.U

PROF. B. SRI NAGESH
APPOINTED AS DIRECTOR, DIRECTORATE OF
ACADEMIC AUDIT, O.U

TRIVIA

Barnyard millet (Sanwa) has high fibre content, which can effectively help in losing weight. It is a rich source of calcium and phosphorus, which helps in bone building.





BAND BAJA BARAT

K. SANDEEP KUMAR YADAV
2010-2013

G.GOPAL YADAV
2013-2016

SUMANTH DANTURI
2013-2016

B. CHITTI BABU
2013-2016

R. DIVIKA
2014-2017

ON CAMPUS - PLACEMENT DRIVE 2022-23

The future belongs to those who believe in the beauty of their dreams



Placements play an integral part in defining the success of Education. At the end of the day, success is a result of luck, preparation, circumstance, and nonstop effort. However, Results are what is measurable. At Brand CAI, it has been our sincere effort from the day of its inception to ensure that every student who Graduates has a career plan in hand. Various International and National companies visit the campus for recruitment. Our efforts are always been recognized by the industry and our students are considered hot products to be picked up as management trainees, Hotel Operational Trainees, and/or by any specific requirement as deemed fit by the organization. We express our gratitude to these companies and look forward to a mutually beneficial association in the times ahead.



STUDENT'S TALK



K A Abhinav
BCT&CA
Final Yr

Management Trainee, GRT Hotels, Chennai. We are taught right from the basics on grooming, how to write a CV/Resume, communication skills. We undergo Personality Development Sessions taken by a professionals in the field. These classes are interactive which gave us a chance to assess where we stand out in terms of grooming, communication, interpersonal skills, problem solving and analytical skills. I'm very thankful to my chefs who always helped me to and given me a push that was needed



Mandeep Singh
BCT&CA
2nd Yr

I am undergoing with my Internship of 4 months with ITC GARDENIA, BENGALURU. It's been almost 3 weeks since my internship has started and I'm working in the pantry department. I'm learning something new everyday and working hard.. I'm able to work here smoothly, without any stress and issue because my college has groomed me and trained me in the best way possible so that I could face any challenge in this Industry.



Shruti Goel
BCT&CA
First Yr

Hello readers, I am shruti Goel from Bareilly UP, presently I am in 2nd semester of my Bachelor's Degree. I am very food of cooking, experimenting with flavours this is what has brought me to Hyderabad very far from my hometown to pursue my graduation in culinary field. Culinary Academy of India has been very instrumental so far in shaping up the career of new candidates. Not only they have excellent faculties to teach but their training facilities is also impeccable.



Dharani
BCT&CA Final Yr

I have had an extremely enlightening learning experience at the academy so far. I am selected with Taj Group of Hotels, as "Hotel Operation Management Trainee" Our college has trained me well and boost the confidence to succeed in this challenging industry and my life ahead. I would give full credit to the hardworking and talented chef instructors and lecturers at Brand CAI who have worked day and night, and I mean it when I say night, to equip their students with the best of skills to prosper in the hotel industry.



Nyasha Dundoo
BCT&CA 2nd Yr

I am currently undergoing Internship for 4 months, where students are exposed to real life situation of working in hotel. CAI has given me many opportunities in India. Though my parents were insisting to do my internship in Hyderabad but I chose to be part of most luxurious brand of hotel, "The Oberoi Rajvillas". Presently I am working in Indian section, learning and understanding the operation of kitchen. From the bottom of heart I thank CAI for grooming so well, as it has made a stronger person and has made more adaptable to various situations at hotel as well as in life



K. Adhinadan
BCT&CA 1st Yr

From childhood I was very passionate about cooking and hence decided to pursue my career in the culinary field. After intensive research, with lot of positive feedback about the institute, I got into Culinary Academy of India. Here we are taught with wide range of subjects such as food safety, Nutrition, culinary techniques and management. My experience with Academy has been great and really looking forward to my next semester as I am sure it will give me lot of confidence and knowledge to excel in my future.



Hanish Patel
PGDCA

As far as my experience is concerned I would very proudly say that it's the best College in India for Culinary Education. Practical sessions are hands on which eventually has given a lot of confidence in me as a budding chef compared to previous college where we hardly had done any practical sessions due to covid. The faculty is committed to provide better learning to the candidates and connects us with the current going trends in the industry and can also say they are a trend maker



Tejesmita
PGDCA

It has been a roller coaster ride since then. The level of creativity this academy has is unmatched. They focus on every little detail from cooking food to plating to sanitation and hygiene. My experience has been mind-blowing as it morphed me into a better chef, practically and theoretically. I haven't seen any other college taking discipline so seriously. From campus placements to advanced practical classes, the chefs here have been really supportive of what we do and are always there for us to fall back on.



Walliullah Khatib
CCBCS

Joining prior to this course I was working as commi at The Westin, Pune. I was very much eager to understand and study the science behind each ingredient. Joining Culinary Academy of India has definitely satisfied my eagerness to learn about ingredients and new culinary techniques. After first semester learning in detail about Indian Cuisine and now we are exposed to continental cuisine where my curiosity has increased to another level. My journey with this academy has been amazing and really looking forward to learn new skills, methods and technique.

STUDENT'S TALK



Vemula Rahul
P&O Commi

I am undergoing my 4 weeks of Culinary Training here. The infrastructure of CAI is at par excellence and their Kitchens are always shining. Our training is taken care by "Certified P & O Chef Instructor", who specifically works on the guideline of the company and make sure that, we are trained as per the company Specification. In the training process we expose to lot of exclusive ingredients which we have hardly seen and handled in the industry. So far, my learning experience is great and enjoying every bit of my training.



Siddanth Sharma
ADCA

Our batch consists of people who are not from a culinary background. So once classes commenced, we were ready to go and start working. What we underestimated was how tough a grind it would be. Luckily, our chefs have an ocean of experience in the industry and were extremely patient with each one of us. In our first couple of weeks we were taught the basics of various functions of food production like bakery, pastry, Indian and also European. I have gained invaluable experience in such a short time.



Pragya Bharti
P&O HOAS

I am here at CAI Campus to undergo my 9 days of Training of "HOTEL ASSISTANT", which is pre-requisite to get on P&O Cruises. I would say that my experience at BRAND CAI was an eye opener. The discipline, their practical labs, faculties and training facility is par excellence. My training experience has been great, as we were exposed to various practical session by our P & O Trainer which is very important for new embarking employees. My all best to CAI for future endeavors.

STREET FOOD

We Indian's are extremely fond of food and I for one can vouch for that! And what's thrilling and exciting are the delicious, scrumptious and mouth watering food options available on both road side in Hyderabad.....

The City Of Pearls With Its Rich History And Diverse Heritage Is Swarmed By Tourists. Hyderabad Is Not All About Biryani, As I Remember Growing up, the street corners where ideal locations for the Cafe though a French word it is synonymous with the culture of Hyderabad itself.....

I remember young and old flock to these cafes Like Chai Ghar & Wilson Café At Dilshuknagar to spend time over With Friends To Have A Cup Of Hot Irani Chai Along With A Tie Biscuit, Osmania Biscuit, Dilkush Or Dilpasnad. I Have Many fond memories of sitting with friends and discussing matters that were dead serious and also frivolous all the same....

There Is One Spot Gokul Chat Bhandar At Koti Which Had Tasted The Bombings on 25 August 2007, Which Had Started By Premchand Vijayavarg started this chaat bhandar in the 1970s, Gokul Chat is the most popular snack joint in the city, that has been winning hearts for 50 years. No trip to Koti is complete without demolishing their Boisterous, aromatic, frolicksome this is how I Can describe My experience at Gokul. Forever bustling with foodies, Runs From 8.30 am and runs full-house till 11 pm. Still Now I amusing to see the crowds spilling out on the streets waiting for their turn to step in. But once you're in, the *chaat* and the Pav Bhaji are swiftly ladled on plates and passed to you. With no seating area in sight, you got to rub shoulders with fellow foodies for a true gastronomica....

As time passed these cafes started serving Alu samosas along with the Irani samosas and the mirchi bajji was introduced and so the menu size increased. But then Hyderabad experienced a boom in real estate and the rise of information technology and so the demand for space increase and the owners could not stay afloat during this time Andhra chai with a small kiosk Like Govind Bandi At Charminar Area, Which Serves Spot Idly, Tawa Idli, & Tawa Vada, started to gain popularity and decimated the cafe

culture...

Then after the Separation slowly the Franchise Market started to make its foothold and now has completely taken over the tea and coffee common market with stalls Like DLF Which is the street side food market, One Of My favourite place for street Food Which Serves Maggi, shawarma, tandoori chai, Masala



Chef Praveen,
Chef Instructor, Indian Cuisine

cheese dosa.. Also, Momos....

And Other Is On My List Is Ram Ki Bandi (Ram Shinde) well known food innovator was very inclined to show Hyderabad a fusion gourmet breakfast to add health and taste on wheels at corner of a heavy traffic zone- mozamjhi market. Satisfying hunger and taste buds of hyderabadis since 1989. For The Wee Hours To Clubbers All Across Hyderabad.....

Haleem Is another Street Food In Hyderabad Which Is Found In An Plethora Of Areas, Each One Being Better Then Other It is Popular Since The Nizam era and is a Hot Favorite Amongst The Locals Of All Telangana State During The Holy Month Of Ramadan....

This State Has Numerous Upscale Restaurant's & Street Food Stalls, Some Are Which Date Back To The Mid 18th Century, This Street Foods Of Telangana Takes You Through The Serpentine Alleys Of Hyderabad That Are Distinguished By The Oozing Smell Of Its Kebabs Lukhmi, Khajoor, Sarvapindi, Maska Pav,

BRAND CAI'S INTRA COLLEGE SPORTS

Physical activity has been a very important segment of our life. Our profession demands both physical and mental stamina. For budding chef it is extremely important that they should be mentally, physically and emotionally fit. Playing any sport whether it is indoor or outdoor not only helps to breakdown the stress and anxiety but it is an integral part for the overall development of student. From 5th December - 9 December, Culinary Academy of India, Hyderabad organized "Sports Event" at Gymkhana Ground Secunderabad. Various indoor and outdoor sports were held like Cricket, Basketball, Volleyball, Badminton, Chess, Shotput, Dodgeball and Throwball. Students participated with lot of enthusiasm. **Prof. Deepla, Director Physical Education, Osmania University, Hyderabad** was the Chief Guest for the Occasion



— ATHELETIC MEET 2022- 2023



Prof. Deepla, Director Physical Education, Osmania University, Hyderabad being felicitated



CHESS



BADMINTON



TUG OF WAR





The entire purpose of a hotel is the guest. All departments, all actions revolve around the very idea of satisfying every single guest.

A very important factor in satisfying guests is presenting a menu with wide variety, this is what helps the hotel to stand out from other hotels of a region. However, with the

process of adding more dishes to one's menu comes along a big price.

With restaurants these days having multiple cuisines and equally technical dishes, only skilled chefs can cook them.

Then what's the problem? The hotels around the world are facing a rapid increase in demand for staff and manual labour. On the other hand, hotels are facing a rapid decrease in the number of people that are applying for the hospitality industry.

In a recent discussion with Mr Prakash Bodla, the Managing Director of Carrier, a Fortune 500 company, we talked about an exciting advent for the Culinary industry.

A robotic glove that when worn by an individual while cooking will feed the data into an accessible cloud storage following which a robot can mimic the exact actions and make consistently perfect dishes every time.

To give you a detailed idea about how this system would work, the glove itself will be equipped with RFID chips and multiple other sensors to track every single motion and even the extent of grip to be applied in the process of cooking while stirring, whisking, chopping and much more.



STUDENT ARTICLES

Now for instance, even the condiments and other containers will have RFID chips. We cannot talk about how we will transmit the information without bringing up IOT devices which will transfer all the data required to the cloud storage.

The need of the hour is to accommodate the guests' culinary palette, and if that means bringing robotic technology in a professional kitchen atmosphere, so be it.

What's next?

This cloud data that we're featuring can be soon connected to restaurants and Chefs around the World.

Additionally, this cloud could even help customize dishes based on health preferences of each guest, after a quick monitor and scan of the guest. This way there is an equal emphasis being laid out on health and taste.

Technology isn't the first thing that we associate with the food industry. However, in today's techno-forward scenario, automation is indispensable to both food production and distribution. The food business is evolving and we must follow its tracks.

The very idea that one can be served a meal close to their heart in any corner of the world is mind blowing! With technologies such as G-love coming up, I think that the only takeaway is to be a bit more open-minded and look at the other side of the horizon!

Amrit Samtani Final Year, BCT&CA

Entrepreneurship

Entrepreneurship is a booming idea in the 21st century. Start-ups have been making headlines for quite sometime now. Regardless of what field one's in there is always a scope of innovation. Every field has become more flexible compared to previous years, allowing people to have the space and resources to explore and grow, both personally and professionally. The hospitality industry has seen great changes and innovations in the recent years. With growing competition and the Covid-19 pandemic the industry has seen massive shifts in terms of what they have to offer to their guests and their themes and ideas as a whole too. With customers interested in cafes, bistros and other such casual hangout options the market for such people has seen a significant demand. Such huge demand creates the perfect opportunity for people to implement their ideas



and add new ideas to the market. Stand-alone restaurants aren't backed up by large hotel chains. They are mostly run by individuals who have had a keen interest and passion for food and the hospitality industry in general.

Being in such a vast industry with endless possibilities, creativity could be your biggest tool and entrepreneurial outlets are the ideal set to showcase the creativity. Though it involves a lot of risk, having no surety as to what the future might look like, it still is worth investing into. In the coming years star hotels would only be preferred or considered for stays or business purposes but people would choose to explore local, authentic and creatively inclined places that provide a one of a kind service to their customers.

Kushali - First Year, BCT&CA

**BRAND CAI IS LISTED BY LEADING EDUCATION PORTALS
AS THE TOP CULINARY ARTS COLLEGE**

3. Culinary Academy of India, Hyderabad



**BRAND CAI HAS COMPLETED TWO
DECADES OF SUCCESSFUL DELIVERY
OF PRE-EMBARKATION TRAINING
COURSES TO OUR ESTEEMED
PARTNERS**



**TRAINED & DELIVERED
10,000 YOUNG INDIANS FOR
CRUISE CAREERS
IN VARIOUS DEPARTMENTS
OF A LUXURY CRUISELINER**



Galley Utility



House
Keeping



Deck &
Engine



Waiter/
Bus Boy



Bar



Cook