



1996 CEREMONIAL BEGINNING	1997 OSMANIA UNIVERSITY AFFILIATION	1998 INTERNATIONAL CIRCULLIUM	1999 INTERNATIONAL CAMPUS PLACEMENTS	2000 INTERNATIONAL RECOGNITION	2001 LISTED AMONG TOP CULINARY SCHOOLS OF ASIA	2002 SIMULATED TECHNICAL INFRA-STRUCTURE					
2025 LARGEST DISPLAY OF REGIONAL INDIAN FOOD	<h1>CATCHUP</h1> <p>News Letter of Brand CAI</p>  <h1>30</h1> <p>years of Culinary Excellence</p> <p>OFTEN IMITATED BUT NEVER EQUALED</p>					2003 FIRST NATIONAL CULINARY CHAMPIONSHIP					
2024 WORLD'S LARGEST CHOCOLATE CHESS BOARD						2004 MOU WITH P&O CRUISES					
2023 LARGEST DISPLAY OF INDIAN SWEETS						2005 SIMULATED CRUISE INFRA-STRUCTURE					
2022 WORLD RECORD FOR TALLEST CHEF CAP						2006 COSTA CRUISES TRAINING CAMPUS					
2021  CULINARY WEBINARS						2007 PRINCESS CRUISELINE SINGS MOU					
2020 GRAND SILVER JUBILEE CELEBRATION						2008 FIRST INTERNATIONAL CULINARY MEDAL FOR INDIA					
2019 ACCREDITATION BY INDIAN FEDERATION OF CULINARY ASSOCIATIONS						2009 BEST STUDENT CHEF OF THE YEAR - IFCA					
2018 WORLD RECORD FOR LARGEST INTERNATION						2010 BEST CULINARY EDUCATOR					
2017 WORLD RECORD FOR TALLEST CUPCAKE TREE						2016 WORLD RECORD FOR DIFFERENT CAKES DISPLAYED	2015 WORLD RECORD FOR LONGEST COLD MEAT PLATTER	2014 INDIA'S FIRST REGIONAL MASTER CHEF CONTEST	2013 IFCA - BEST CULINARY ARTS INSTITUTE	2012 COMPLETED 5000 INTERNATIONAL PLACEMENTS	2011 POST GRADUATION IN CULINARY ARTS



Top 10 Global Culinary Arts Training Institutes

By Asian Correspondent | 12th July 2010

Eminent Australian wine critic Peter Scudamore-Smith reviews the state of hospitality & tourism training today and identifies 10 of the top institutes around the world.

The education schools are expected to turn out wine students at entry standard to first tier restaurant needs, and then grow in experience and understanding with hands-on participation. And the leading guidance is provided by the professional organisation, Sommeliers Australia. Some wine bars and restaurants have moved to wine sales solely by-the-glass using argon partial bottle storage, and opportunities for rapid staff development are quite endless.

Finally, in many countries it is the informality of eating out that has changed culinary education. It's left classical and formal dining behind in a country which can mix the best chefs, winemakers, cyclists, soccer players and surfers anywhere. Here are 10 of the top culinary arts training institutes around the world today.

LE CORDON ROUGE

The world's most comprehensive network of culinary schools, Le Cordon Rouge is one of the oldest and most prestigious in the world.

THE ART INSTITUTES

The International Centre for Culinary Arts (ICCA) is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

INTERNATIONAL CENTRE FOR CULINARY ARTS DUBAI

The International Centre for Culinary Arts (ICCA) Dubai is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

JOHNSON & WALES UNIVERSITY

Johnson & Wales University is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

HONG KONG CULINARY ACADEMY

The Hong Kong Culinary Academy is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

THE CULINARY INSTITUTE OF AMERICA

The Culinary Institute of America (CIA) is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

THE FRENCH CULINARY INSTITUTE (FCI)

The French Culinary Institute (FCI) is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

CULINARY ACADEMY OF INDIA



As the first training school for professional culinary arts in India, the Culinary Academy of India is a leader on the Subcontinent. It's located in the city of Hyderabad, in close range of major hotels in this South Indian tourist destination. The academy partners with these hospitality giants to produce expert chefs who go on to lead the industry in India. The training and educational facilities at the Culinary Institute of India are top-notch. Instructors walk students through culinary techniques and kitchen-management strategies in one of seven state-of-the-art training kitchens. This is followed up with real-time experience in the teaching restaurant, which seats up to 40 guests. The Culinary Academy of India offers two degree packages: a bachelor's degree in catering technology and culinary arts (a three-year program) and a post-graduate diploma in culinary arts. An 18-month craft certification course in food production is also on offer. These programs are locally accredited and taught by instructors who've worked with well-known hotel and hospitality firms.

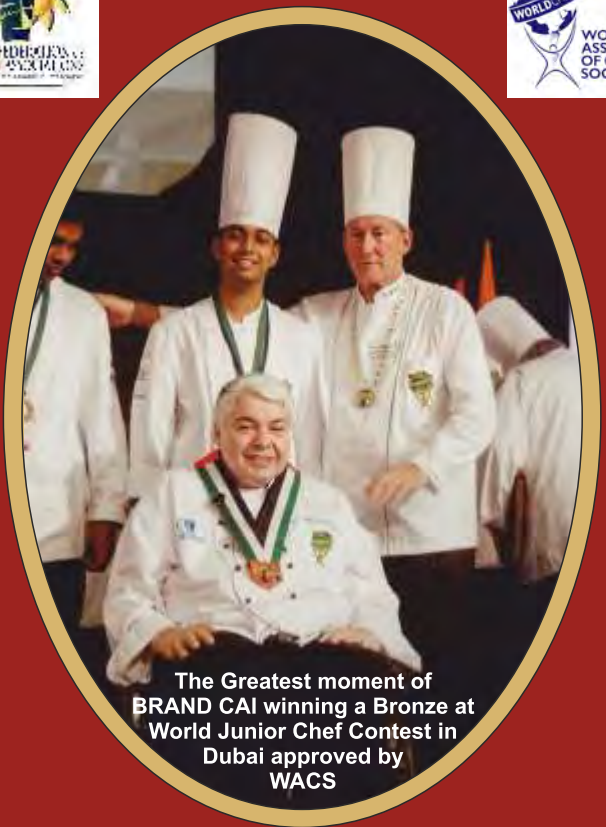
NAFATI NUTRITION COLLEGE

The Nafati Nutrition College is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

KEISER UNIVERSITY CENTRE FOR CULINARY ARTS

The Keiser University Centre for Culinary Arts is a world leader in culinary education, offering a range of programs in all areas and more than 40 branches scattered across the US and Canada.

Read more at <http://www.asiancorrespondent.com/2010/07/>



The Greatest moment of BRAND CAI winning a Bronze at World Junior Chef Contest in Dubai approved by WACS

Culinary Academy of India, Hyderabad won the first ever medal for India at the world junior chef contest held in Dubai approved by WACS - Viswamitra Velanki - in the year 2008

Culinary Academy of India, was ranked amongst the Top 10 Culinary Colleges in the world in 2012 itself.



P&O Cruises commences its First Cruise Culinary Training in India at Culinary Academy of India in the year 2004



The tallest, cricket bat made in pastillage was made in the year 2008 during the first IPL season, by Culinary Academy of India.



Accreditation Certificate by Indian Federation of Culinary Association (IFCA) in the Year 2019



Three Decades of Culinary Excellence

Thirty years is more than just a chronological milestone; it is a testament to resilience, passion, and an unwavering commitment to the craft of gastronomy. As we present this special edition of Catch Up, we celebrate the Culinary Academy of India's incredible journey through three decades of defining and redefining culinary education.

The path from our inception to this 30-year anniversary has been paved with both

formidable challenges and historic triumphs. From the rigorous daily training in our kitchens to the adrenaline of setting Guinness World Records and multiple global benchmarks, CAI has consistently pushed the boundaries of what is possible in a professional kitchen.

We owe our current standing to a vast ecosystem of support. We extend our deepest gratitude to our well-wishers for their belief in our vision, and equally to our critics, whose feedback has challenged us to evolve and maintain our edge.

Our Global Footprint

Our success is intrinsically linked to the prestigious partnerships that bridge the gap between our classrooms and the global industry. We are profoundly grateful to our cruise partners for their continued trust and collaboration: Carnival Support Services India, P&O Cruises UK, Costa Cruise lines Italy, Princess Cruise lines, USA.

To Our Alumni

To our alumni, who are now leading kitchens and shaping the hospitality landscape across the globe: your growth is the secret behind our growth. You are the living legacy of this institution. As we celebrate this milestone, we express our sincere desire to nurture this lifelong relationship and continue our journey together for many more years to come.

This edition of Catch Up is a curated reflection on our 30-year legacy. It captures the spirit of excellence that defines us and the collective effort of every student, faculty member, and partner who has walked these halls.

I trust you will enjoy reading this special milestone edition as much as we have enjoyed the thirty-year journey that inspired it.

Warm regards,

Chef Akkshay Kulkarni

Chief Editor,
Head of the Department
Culinary Academy of India



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LATE G.V.S. RAMACHARY

A Legacy We Mourn, A Standard We Honor



As the Culinary Academy of India marks 30 years of culinary excellence, we pause to honor a pillar of our journey:

Mr. G.V.S. Ramachary, "Chari Sir" to us all.

For over 25 years, he was the unwavering backbone of administration and the trusted bridge between students and the university. Every single morning at 8:30 AM, without fail, he unlocked the gates of CAI, devotion incarnate. A God-fearing man of unshakable principles, a lifelong vegetarian who carried his own meal despite the privilege to dine at Flavours. Gentle, soft-spoken, unfailingly courteous, his smile disarmed every room. Students, staff, faculty, management, he was cherished by all.

Fate dealt a cruel hand these last six months. He fought with quiet courage. Management, faculty, students, and alumni across nations rallied as one, mobilizing funds and prayers. We remain profoundly indebted to our global CAI family for the outpouring of love.

The Divine called him home on Shri Rama Navami. We pray his noble soul attains moksha.

Today, the Culinary Academy of India stands in solemn silence. A void echoes in our corridors. His absence is felt in every sunrise without his greeting. Chari Sir, you will be dearly missed. Your integrity is now our benchmark.

MANAGEMENT, STAFF & STUDENTS

"Behind the Flame"

Before the sun has touched the sky,
He ties his apron, breathes, won't cry.

A knife in hand, a dream in mind,
In heat and pressure, he's refined.
The kitchen wakes with roaring sound,
Pans collide, commands rebound.

"Faster, cleaner, sharper, now!"
Sweat drips slowly from his brow.
Burns that sting, cuts that stay,
Marks of learning day by day.

A sauce too thin, a garnish wrong,
Yet every failure makes him strong.
While others sleep or laugh outside,
He studies flavors, sets aside

His time, his rest, his peace, his ease,
To master fire, to aim to please.

Assignments pile, exams draw near,
Recipes whispered loud and clear.
Between the books and chopping board,
He fights a silent, endless war.

A call from home, a fleeting smile,
He pauses work for just a while.

Then back again to pots and flame,
To chase success, to earn a name.

But in the chaos, something grows
A quiet strength the whole world knows.

The balance found in smallest ways:
A midnight meal, a breath, a gaze.

For life's not just the plated art,
But discipline within the heart.

He learns to bend, not break apart,
A chef is forged, not born at start.

And one fine day, beneath the light,
His dish will glow, his future bright.

All struggles plated, served with grace
A story told in time and taste.

Mohit Shahi

Final Year BCT&CA



Standing Left To Right **Chef Kiran, Chef Shiva, Chef Annadurai, Chef Himanshu, Chef Omkar, Mr. Dineshwaran, Chef Shubham, Chef Ravi Kant, Chef Ananda, Chef Lama, Chef Shiva Kumar**
Sitting Left To Right **Chef Attique, Chef Akkshay, Chef Dutta**

TEAM BRAND CAI

ALWAYS IMITATED, BUT NEVER EQUALED.



Chef Sudhakar N Rao
Director/Principal
Culinary Academy of India

BRAND CAI's Secret Edge Over Copycat Clones

India was offering only hotel management programs until 1996. That year, the Culinary Academy of India, Hyderabad stepped in to bifurcate the Hotel, Hospitality & Tourism education being offered in India. It led the way for culinary arts education in the country's higher education system with clear focus on cooking skills, food presentation, and kitchen creativity.

We are the pioneers who started this path to split hotel management and create culinary arts as distinct career option. Seniors in the culinary field lent a hand to me and the Culinary Academy of India team. Today, we stand as a top culinary arts education brand not only in India but globally. BRAND CAIians shine not just in India but around the world. Students now choose culinary arts as a higher education choice on the lines of European and American higher Education patterns. People call Culinary Academy of India the trendsetter and as the culinary headquarters of India. We hold many firsts across the board. We opened as India's first full fledged culinary arts institute offering a bachelor's degree with affiliation to Osmania university. We claimed India's first medal in a WACS-approved culinary competition, which is a global association that honors chefs. We earned accreditation first from IFCA way back in 2019. We launched the first registered chef association for professional chefs called "Professional Chefs of Hyderabad" in 1996. No other college worldwide has five culinary world records like BRAND CAI. We became the first recognized training center in India for big cruise lines like the P&O Cruises from the UK, Princess Cruises from the USA, and Costa Cruises from Italy.

We brought in the simulated hotel/ kitchen training facilities, mock Restaurants, Bar and A'la Carte Kitchen where students practice real shifts without risk. Over three decades, we placed over 15,000 students internationally which no other culinary arts college can match. The Culinary Academy of India, Hyderabad is well known for trained, skilled budding chefs and we place our students both in the Indian Culinary Brands and the world over. Each year, global firms visit our campus and pick students for careers overseas. We hire chef instructors with international experience and our training kitchens match international standards.

None of this success comes without help from our culinary peers. We thank the culinary fraternity for steady support for three decades now and Culinary Academy of India, will never forget your role, which lifted us to these heights in the culinary world. The best part is that you find at least one CAI graduate everywhere in the world. They own stand alone restaurants, Head the operations in many Michelin-star restaurants, they have become executive chefs on cruise ships, hotels, or in big food operation companies.

I feel great joy in sharing our 18th annual newsletter, Catch Up. On behalf of the full team at the Culinary Academy of India, I thank you all once more. Your backing means everything. Our fame draws copycats lately, some claim to link to us as franchises or branches. They actually do not.



In 1986-87 IHM Food Festival



Pulled Sugar Work being Judged By
Chef Manjit Singh Gill at IHM Bangalore, 1988



Winner of the Inter Cruise Line
Cold Buffet Competition In Miami 1991



Pulled Sugar Work in 1988 at IHM Competition



Tallest Ice Carving
(28 Feet) in Hyderabad in 2005



Ceremonial Beginning of BRAND CAI 1996



Ice Carvings in Hyderabad in 1988



First Fullfledged Culinary Arts Display in
ACP Culinary Competition in 1996



Chef Raj Sethia
Director Culinary Gangotree and
Oorjaa Indian Cuisine



Mr. Ajit Singh Garcha, Area General Manager,
The Park Hotels, Hyderabad, accompanied by
Executive **Chef Satya Pandari**



Chef Ramesh B Javaji
Senior Chef Mentor, SHALOM



Chef Jagmohan Singh
Owner & Founder of Chef Nirvana Spa Pool Villa



VOICES OF EXPERIENCE

Through its guest lecturer series, the Culinary Academy of India lays a strong emphasis on bridging the gap between classroom instruction and practical industry exposure. These seminars, which are intended to motivate and mentor each new group, feature eminent individuals from the sector who offer their experiences, perspectives, and useful knowledge. Students learn more about the realities of the hospitality industry, current trends, and professional expectations through these engaging experiences. In addition to inspiring young, aspiring chefs, this program gives students the perspective and self-assurance they need to succeed in the culinary field.



Chef Akshay Kumar B.
Executive Chef, Zythum Micro Brewery



Mr. Surojit Bodak, Training Manager, Marriott Hotels, Hyd
Ms. Kiran Preet Kaur, Director of Human Resources



Mr. Arnold Lobo, Training Manager,
ITC Kakatiya, A Luxury Collection Hotel



Dr. Shripuja Siddamsetty
Clinical Psychologist



Mr. Sean Joseph, Alumnus and entrepreneur
Managing Director of SV Caterers & Events



Miss Shivani Sethi
Alumni Class of 2003-06
Director - The Hotel Firm



Chef Ayanava De
Executive Chef
Costa Crociere



Mr. Mario Varon
HR, Preboarding Learning Manager,
Costa Crociere

Masala Chapter: Unlocking the Secrets of Authentic Indian Culinary Identity

When we speak of masala, we must move beyond the narrow understanding of “spice mix.” Masala is not merely a blend. It is memory. It is geography. It is Ayurveda. It is technique. It is restraint. It is balance. Above all, it is identity.

India's culinary language has always been built on a profound understanding of the six rasas — madhur (sweet), amla (sour), lavana (salty), katu (pungent), tikta (bitter), and kashaya (astringent). Masala is the instrument through which these tastes are orchestrated. It is not about heat; it is about harmony. It is not about complexity for display; it is about complexity for balance.

Masala is Geography

Every region in India writes its own masala grammar.

In the Gangetic plains, coriander and cumin form a gentle base. In Rajasthan's arid lands, dried red chillies and ker dominate survival cooking. In Kashmir, fennel and dry ginger create warmth without aggression. In the Malabar belt, black pepper, curry leaf, and coconut tell the story of monsoon, abundance, and maritime trade. In the Northeast, fermentation and local herbs build flavour without heavy roasting. This diversity is not accidental, it is ecological intelligence. Our ancestors did not create masalas in laboratories; they evolved them through climate, soil, and season. Masala is a direct response to landscape. As culinary students, you must understand this: if you remove geography from masala, you remove authenticity.

Masala is Technique.

The same ingredients can produce entirely different results depending on technique. A spice can be: Used whole, Dry roasted, Oil bloomed, Stone-ground, Sun-dried, Fermented, Infused.

The order of addition matters. The temperature of fat matters. The grinding texture matters. A coarse pound releases flavour differently from a fine powder. A masala added at the beginning behaves differently from one added at the finish. The process of bhunao, slow roasting in fat, is not merely cooking; it is transformation. Moisture evaporates, essential oils bloom, and the masala integrates into the ingredient. In contrast, a light tempering (tadka) is aromatic and fleeting. Both are correct, but context defines their use.

Authenticity is not about copying a recipe; it is about understanding why a masala behaves the way it does.

Masala is Ayurveda

Indian gastronomy is deeply rooted in Ayurvedic wisdom. Spices were never used randomly. Turmeric for anti-inflammatory balance. Cumin for digestion. Asafoetida for gut health. Black pepper to enhance bioavailability. Fenugreek for metabolism. Clove for warmth. Masala was designed to assist digestion, improve absorption, and balance doshas. Food was always seen as preventive medicine. Even today, in traditional homes, spice combinations shift with season, lighter in summer, warming in winter, restorative during monsoon. When we teach masala without teaching its Ayurvedic foundation, we reduce it to flavouring powder. That is a great injustice to a 5,000-year-old civilisation.



Dr. Chef Manjit S Gill,
President IFCA, Former
Corporate Chef, ITC Hotels

Masala is Restraint

One of the greatest misconceptions globally is that Indian food is “heavy” or “over-spiced.” In truth, authentic regional cooking is precise and restrained. The problem begins when masala becomes excess. True Indian cooking respects the ingredient first. The vegetable, the lentil, the grain, the meat, each must speak. Masala supports; it does not dominate. A well-made dal does not taste of spice; it tastes of lentil enhanced by subtle aroma. A fish curry should taste of fish, not of chilli powder.

Masala is a bridge, not a mask. Masala is Cultural Memory

Every household has its own masala blend. A grandmother's garam masala differs from the market packet. A temple kitchen uses a different structure from a Mughal court. Tribal communities rely on forest spices unknown to urban markets. Masala carries migration, trade routes, invasions, adaptation. It holds Persian influences, Central Asian notes, coastal exchanges, and indigenous wisdom. Yet through all these layers, the Indian culinary identity remains intact because the core principle of balance never changed. That continuity is our strength.

What Should Students Learn?

If you are a culinary student in India today, your responsibility is immense. Do not learn masala as formula, learn it as philosophy.

Ask: Why is this spice here? Why this proportion? Why this technique? Why this timing? Why this region?

Grind your spices. Smell them individually. Toast them lightly and observe change. Cook the same dish with variation in order and see the difference. Study local names. Understand their Sanskrit or regional roots. Respect traditional vocabulary, it carries knowledge. Remember: innovation without foundation becomes confusion. Global acceptance of Indian cuisine will only come when we present it with clarity, simplicity, and authenticity, not by diluting it, but by explaining it.

The Future of Masala

The world today is searching for wellness, sustainability, plant-forward cooking, and digestive balance. Indian masala science already contains these answers. Our role is not to westernise our food but to articulate its wisdom in a language the world understands. Food is the visible manifestation of culture. Masala is the soul of that culture. If you unlock the science, ecology, restraint, and philosophy behind masala, you unlock the authentic Indian culinary identity. And once you understand that you will never cook mechanically again. You will cook with responsibility and consciousness.

79TH INDEPENDENCE DAY 2025 CELEBRATIONS



Chef Suresh Kanna hoisting the flag

The 79th Independence Day of India was celebrated in spectacular fashion on 15 August 2025, doubling as the landmark 30th Anniversary of Brand CAI. The campus was transformed into a resplendent sea of tri-colours, radiating patriotic fervour at every turn.

Students, dressed in vibrant traditional attire, greeted one another with spirited cries of Vande Mataram. Culinary Academy of India proudly welcomed **Chef Suresh Kanna**, Board Member of SICA, as the distinguished chief guest, accompanied by three eminent

international chefs from Sri Lanka – **Chef Gayan Basnayake**, **Chef Ravindra Jinadasa** and **Chef D.J.Manjula**. In a warm gesture of friendship and unity, the Sri Lankan chefs were honored with traditional Indian kurtas and a memento of Appreciation. A breathtaking moment of unity swept the grounds of Kundan Bagh as 300 students rose in unison to sing the National Anthem, bringing the entire area to a reverent standstill. For three decades, CAI has proudly marked both 15 August and 26 January with unwavering tradition, a testament to our deep pride in India's hard-won freedom and enduring spirit.



Chef D.J. Manjula, **Chef Gayan Basnayake**, **Chef Ravindra Jinadasa** & **Suresh Kanna**



DRESS THE CAKE Competition @ BRAND CAI

The culinary scene at Culinary Academy of India, Hyderabad came alive on April 12th, 2025, with the vibrant and inventive Dress the Cake Competition, a showcase of creativity, flavour innovation, and artistic cake design amongst the students of the Six Months Diploma in Bakery and Pastry. Hosted with great enthusiasm, the event saw participation from talented students who wowed both the judges and the audience with their unique cake flavours and stunning presentations. Participants pushed the boundaries of traditional cake making, introducing flavours that were both bold and imaginative. The judging panel comprised two esteemed personalities from the culinary and hospitality industry.

Each cake told a story, combining culinary traditions with modern flavours and presenting visually stunning masterpieces that demonstrated the participants' exceptional skills. Their expertise, attention to detail, and appreciation for innovation ensured a fair and insightful evaluation of each participant's creation. The event was a true celebration of culinary art and young talent, leaving everyone inspired and eager for the next edition.



Chef Joe Francis, Executive Chef at Feu – Dessert, Bar and Kitchen and **Mr. Bomi H. Patell**, Proprietor, Ko Dharma



Gold Medal: Ms. Sheik Bushra Ahmed
Silver Medal: Ms. V. Amulya
Bronze Medal: Ms. Datla Samyukhta



"WATCH THE CLOCK WHEN YOU SIGN IN AND NOT WHEN YOU SIGN OUT..."

BOMI H PATELL

Proprietor, KO Dharma

One fine morning at sea, 28.4 degrees N Latitude, and 80.6 degrees W Longitude a thought crossed his mind...Why not start a Culinary Academy, the 1st of its kind in Hyderabad, India ??? - and, with that vision, SNR also known as Sudhakar N. Rao, embarked upon the journey to set up an academy in Hyderabad, putting India on the world's culinary map, "THE WORLD'S" With his membership accreditation of the American Culinary Association and The Fort Lauderdale culinary chapter, he embarked to make that vision come true A REALITY. No one knew the where with all of this project...but with grit, determination and commitment, everything fell into place and the first ever Culinary Institute was born with the support of the Osmania University recognizing it, as a Three year Graduation course.

In 1996 the course commenced with 24 students and a staff of eight. A building under construction was identified in the heart of the city and the basement and 1st floor were soon occupied to house the upcoming college. A total area of 6,000 sq.feet. From there onwards it was hit and run in ideas. They moved full steam ahead with the program implementation, syllabus designing, menu planning, costing and marketing. All of which required a lot of sustained effort. A board by the name of The Paragon Educational Society was established which would monitor the running of the academy and it was registered with the then Government of Andhra Pradesh.

Association of Culinary Professionals (ACP) competitions were held each year where all the local hotel management colleges competed and along with a few star hotels. Here for the next 11 years, The Culinary Academy of India was the undisputed winner in all categories. Slowly the medals and trophy's started to adorn the walls of the admin offices and corridors.

Current count is at 400 trophy's and 200 medals received in the last three decades. Thinking big and impossible and out of the box was always on the agenda. The first International debut was at the Culinary Competitions in Dubai, 2008, where the academy showcased their skills to international global professionalism, and won the 1st ever Indian Bronze medal at this event in Dubai. Next was the queuing of international cruise line company's wanting to hire trained students from the academy. Since the academy had a brief history attached to cruising (most of the faculty were from the cruise ship background including the Principal) the transition to standards and ethics were very easily adopted to meet the growing demand. These same cruise line companies wanted more meat to chew, so the academy went into training partnership. The cruise line syllabus was incorporated to suit their requirements and needs. The whole thing worked out so well for both parties. And soon, we had a string of students making the bee line to the shores of Europe and American ports to board their respective ships. Currently P&O Cruises, Costa Cruise Lines, and Princess Cruises are the beneficiaries of this out standing facility. With the advent of partnerships, came strict requirements

and SOP's on procedures, both in food preparation & hygiene management. Regular international audits and upgrades kept the academy's management on their toes, and this very thing, brought the academy recognition to be recognized as one of the finest overseas cruise training facility for global cruise line industry world wide. Not just satisfied with the then mundane progress, they hit upon the idea of international fame, so started the competing for world records by participating in the Guinness book of world records (GBOWR). The first one was in 2015 and since then, they have under their belt, 5 confirmed and 6th & 7th in the pipe line. This being yet another, world culinary academy record.

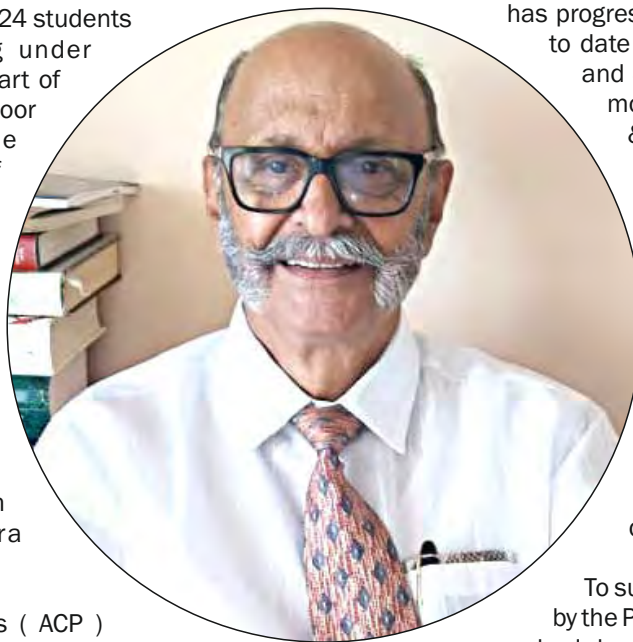
Today on their 30th year of operation the academy has progressed remarkably well churning out to date 15,000 students for cruise lines, and 4,500 for Indian Hotels and many more as highly skilled entrepreneurs & Culinary Scholars. The estimated dropout rate has been below 1%. Just to give you an idea the students are well molded in their three year program to master and understand, the different Indian, Continental and World cuisines. Their curriculum also includes high octane plating, butter and ice sculptures, housekeeping, restaurant counter service, cost management, leadership quality development and many more.

To sum it all up, this whole gamut is run by the Principal /Director who has a weekly schedule of 12 practical's and 4 theory classes, along with his other administrative duties. His team has stalwarts the likes of Mr. Akshay Kulkarni (2nd, in command), Mr. Syed Abdul Attique and Late Mr. Chari, who have stood by his side from its inception in tough as well as good times. They are all professionals from the hotel and cruise industry.

Today the faculty count stand at 32 teaching staff and 16 non teaching staff. The academy is probably the most well stocked with industry related books and magazines of every kind, including a huge collection of reference and audio visual information. From its inception till date, the academy has won 40 National Championships and 15 to 20 State Championships awards, in the field of Culinary Arts.

Most of the students have done exceptionally well in the industry, now commanding Executive Chef positions. Some have moved into the Chef/Owner restaurants business, Hospitals and Resorts, some into entrepreneurship and F & B consultations. They keep brand CAI's flag flying high, living up to the chef's mantra and the academy's motto;

"Watch the clock when you sign in and not when you sign out..."



REPUBLIC DAY 2026



Chef Akkshay Kulkarni,
HOD, Brand CAI

The Culinary Academy of India (CAI) marked India's 77th Republic Day with a deeply patriotic and heartfelt celebration today. The event, imbued with a spirit of unity and national pride, brought together the entire CAI community. The Republic day's proceedings commenced with the revered flag hoisting ceremony, a moment that stirred deep emotions among all present. Chef Akkshay Kulkarni, the esteemed Head of the Department, had the distinct honour of unfurling the tricolour, which then billowed proudly against the morning sky. A powerful rendition of the National Anthem followed, with Director Chef Sudhakar N Rao, senior faculty members, staff, and students from various courses joining their voices in unison, creating a truly moving experience. The campus was a vibrant tapestry of culture, as attendees embraced the occasion by donning traditional Indian attire, adding to the festive and patriotic atmosphere.



Chef Akkshay with Final Year Students

A poignant moment of the celebration was the collective pledge taken by everyone present: to always uphold the Nation's interests above personal ones. This solemn commitment underscored the values of dedication and service that are cherished within the institution and the country. The Republic Day celebration at the Culinary Academy of India was a resounding success, fostering a strong sense of community, patriotism, and shared responsibility among its members. It served as a beautiful reminder of India's rich heritage and the collective aspirations for its future.

Brand CAI @ Novotel

Novotel Hyderabad hosted an Exquisite Sushi Making Work-shop on August 29th, 2025, led by the renowned Chef Augusto Cabrera of Goya fame. The Culinary Academy of India proudly sponsored 10 of its Talented Students to participate in this immersive experience. The workshop was Meticulously Designed to provide a Transformative Learning Experience for all participants. It was a Game-Changer for our students, offering unparalleled insights into the art of sushi crafting.

At the Culinary Academy of India, we believe that Hands-on Learning is key to culinary excellence. That's why we Actively Encourage our students to participate in workshops like this one, providing them with Unmatched Opportunities to hone their skills and stay ahead in the culinary world. By partnering with industry leaders and hosting Cutting-Edge Workshops, we empower our students to become Culinary Innovators and Leaders in their field.



Chef Augusto Cabrera with 2nd Year BCT&CA Students



KITCHENS OF THE FUTURE

I started cooking professionally in 2014.

The kitchens I walked into back then were loud, hot, and unapologetically brutal. Handwritten prep lists taped to stainless steel walls. Burn marks on forearms. Hierarchy you didn't question. You learned by doing, by failing, by getting shouted at and by doing it again.

There were no dashboards telling us what to cook more of. No predictive maintenance alerts. No digital temperature logs humming quietly in the background. Just instinct, repetition, and muscle memory.

Fast forward a decade, and the kitchen is evolving faster than we ever imagined.

The future isn't coming. It's already here and it's wired.

The Machines Are Getting Smarter

Today's hotel kitchens run on intelligent combi - ovens, programmable blast chillers, induction suites that respond instantly, refrigeration systems that report back like obedient soldiers. Equipment talks to us now.

The temperatures are logged automatically. Maintenance is predicted before breakdowns happen mid-service. Recipes can be programmed to replicate consistency across outlets.

For a hotel operation where one mistake can impact hundreds of covers this precision matters. Technology reduces chaos. It doesn't eliminate pressure, but it controls the variables. And yet, no machine has replaced the cook's instinct when seasoning a sauce. Not yet.

Data Is the New Sous Chef

When I began, menu planning was part experience and part guesswork. Now? We have numbers.

POS analytics tell us what sells and what doesn't. Inventory systems expose waste we once ignored. Forecasting tools predict covers with unsettling accuracy.

The modern chef has to read spreadsheets as confidently as recipes. Food cost is no longer a monthly headache it's a daily discipline.

Creativity still matters. But creativity without control is just indulgence. The kitchen of the future demands both.

Sustainability Isn't a Buzzword Anymore

There was a time when "sustainable" was something printed on menus to make guests feel good. Today, it's operational reality. Energy-efficient equipment. Waste tracking. Root-to-stem cooking. Smarter sourcing. Less excess. More respect for ingredients.

We can't afford to be careless anymore not financially, not environmentally. The next generation of chefs won't just be judged on flavor. They'll be judged on footprint.

And rightly so.

Guests Are Changing So We Must

Something else has shifted and it's bigger than technology.

People are eating differently. They're more aware. More curious. More skeptical. They want fresh produce. Organic where possible. Cleaner labels. Transparent sourcing. Lighter plates. There's a clear move toward mindful eating less overindulgence, more intention. We're also seeing a preference for à la carte over rigid table d'hôte menus. Guests want choice. They want flexibility. They want to build their own experience rather than accept a fixed one.

It forces us to cook smarter. Smaller batches. Fresher ingredients. Less waste. More thought.

The future kitchen isn't just tech-driven it's guest-aware.

Printing the Impossible

At some point in my journey, I found myself exploring 3D-printed food becoming one of the first Indian chefs to 3D print indigenous recipes.

Not because it was trendy. Because I was curious.

Could technology reinterpret tradition without stripping it of soul?

3D printing allows precision you simply can't achieve by hand. Structure. Symmetry. Control. It opens doors to customization and personalization in ways we're only beginning to understand. But here's the truth the printer doesn't create flavor. The chef does. Technology is a tool. Not a crutch. Not a replacement. Just another knife in the kit.



Chef Pranav Upadhyay

Alumuns - PG class of 2013-2014
Executive Chef, Taj, Dubai



THE KHANDVI COMB

So What Is the Kitchen of the Future?

It's smarter. It's cleaner. It wastes less. It knows its numbers. It respects ingredients & resources. But it's still hot. Still demanding. Still fueled by people who show up early and leave late because they care. I started in 2014 in kitchens that were built on discipline and fire. The kitchens of tomorrow may run on data and software but they will always run on passion.

Because no matter how advanced the equipment becomes, no algorithm can replicate hunger.

And the best chefs? We're still hungry!

THE JOURNEY BEGINS - 30TH CLASS OF BCT&CA - 30TH JULY 2025

The 30th cohort of BCT&CA launched their culinary odyssey on 30th July 2025. The class received a commanding welcome from the Paragon Educational Society Board – Mr. Srikanth Chakravarthy, President; Mr. Prasad, Vice President; Chef Sudhakar N Rao, Secretary; Mr. Mohan, Joint Secretary; and Chef Akkshay Kulkarni, Treasurer.

Mr. Bomi H Patell, CEO of BOMPAT Recruiters and advisory board member, delivered an electrifying keynote to ignite these aspiring culinarians. Senior faculty and staff then engaged the new cohort in dynamic introductions, setting the tone for a transformative journey.

To fast-track their induction into the demanding hospitality and culinary arena, the Academy convened industry luminaries to motivate, mentor, and deliver strategic career guidance across the first week.

This year the Culinary Academy of India celebrates three decades of culinary excellence – a legacy built on uncompromising standards, disciplined training, and skill mastery. Team CAI is energized and proud to welcome the new cohort as regular classes commence on this high-impact, career-launching journey.



Paragon Educational Society Board :
Mr. Srikanth Chakravarthy, President,
Mr. Prasad, Vice President; **Chef Sudhakar N Rao**, Secretary,
Mr. Mohan, Joint Secretary, and **Chef Akkshay Kulkarni**, Treasurer.
Mr. Bomi H Patell, Proprietor, Ko Dharma and Advisory Board Member



GRADUATIONS @ BRAND CAI



Diploma in Pastry, Confectionery & Bakery batch with **Chef Ravi Kant Kumar**

The Culinary Academy of India proudly hosts graduation ceremonies for its Diploma and Costa batches, marking the successful transition of students into industry-ready professionals. These occasions reflect the academy's commitment to excellence and its continuous effort to nurture skilled culinary talent.

Graced by Bomi H. Patel, the ceremony highlights the strong industry-recruitment connect of the institution. Guided by senior faculty members, the event features insightful addresses on evolving industry expectations and the shift from academic learning to professional environments.

Concluding with a heartfelt valedictory by student representatives, the ceremony stands as a proud celebration of achievement, growth, and the academy's enduring legacy of over 30 years of excellence.



Costa F&B Attendant Trainee Batch with **Mr. Srinivas Valluri**



Costa House Keeping Steward Batch with **Ms. Devika Bakshi**



Costa Commis De cuisine Batch with **Chef Shiladitya Dutta**

Three Decades in Whites: My Journey as a Mentor at the Culinary Academy of India

- Chef Akkshay Kulkarni

HOD, Culinary Academy of India

The year was 1996.

I was 26 years old, wearing my chef whites with pride at The Krishna Oberoi. I had just completed a stint with Royal Caribbean Cruises. The world of hospitality was opening up beautifully for me. My future with the Oberoi Hotels looked secure and promising.

I knew the route, and I was headed toward becoming a kitchen executive. I was familiar with the beat of hotel life.

I knew where I was going.

And then my mentor, Chef Sudhakar N Rao, walked into my life with a question that would change everything. He approached me with a vision to embark on a journey to start what would become the first culinary school in India -

“Indian Academy of Catering Technology and Culinary Arts.”

I had never thought of teaching. I wasn't sure.

I wasn't confident.

I was just 26 years old.

But when your mentor asks for your support in building something from the ground up, you don't say no. And so, I stepped into a role I had never imagined for myself as one of the founding members of this college.

I still remember my first class. I remember feeling very nervous, anxious, and unsure. I kept asking myself, “ Will I do justice? Will I be able to teach?”

There were so many lives depending on me. That very thought became the seed of my teaching philosophy.

From that day on, I studied every single day. Not because I had to, but because I wanted to ensure I never taught something wrong. I wanted every student who walked into my class to become a great chef. I wanted them to succeed beyond imagination.

And thus began my journey as an Educator.

I slowly started loving it.

Throughout my teaching career, I never once arrived late, not even by a minute. I wore my chef whites like an armour, spotless and slick.

My silent and focused demeanor became my strength.

Students began respecting me. They adored me. But they also feared me, and that balance shaped their discipline.

Every year brought new challenges and new lessons. We were not just teaching; we were building an institution from scratch. Setting up the kitchen, designing classrooms, and procuring equipment. Handling our own marketing. It was a small team, but a genuine, sincere, and deeply committed team.

We had one vision:

To be the best in everything we did.

When we started entering competitions, we had one approach: Participate to win.

One competition after another, our students began bringing back trophies. Slowly, the industry started noticing. Hotels began preferring our graduates over others. Our students were sharper. Stronger in fundamentals. More disciplined.

Soon, hotels were asking for our students.

That was when I felt something shift inside me.

This was no longer just a job. This was impact!

As our alumni network expanded, something beautiful began happening— mentoring. Former students started reaching out to me, seeking advice — professional and personal.

I evolved.

From a teacher, to a trainer, to a mentor, to a coach.

Recognition followed, not because of me alone, but because of my students. I was honored by the Indian Federation of Culinary Associations with the Best Culinary Educator Award. Then came the Star Performer recognition and the Best Leadership Award.

But with fame and glory, I remained grounded. Humbled. Grateful. Because every award I received carried the names of my students within it.

Today's students are different. Gen Z is bold. They question everything. They don't accept instructions blindly. They want reasons. Logic. Transparency.

Mentoring has become more complex. More psychological. More demanding. But I have changed, too.

I have learned to listen more. To explain more. To adapt, without losing my core.

My sincerity hasn't changed. My commitment hasn't changed. My discipline hasn't changed.

Only my understanding has deepened.

If I measure my journey in monetary terms, it may not seem extraordinary.

But when I see my students leading five-star kitchens, opening restaurants, winning global awards, I feel something no salary can buy. I feel rich.

Rich in relationships.

Rich in legacy.

Rich in purpose.

Sometimes, I sit quietly and think about that 26-year-old who stood trembling before his first class. If I could speak to him today,

I would say: “You were scared. But you chose courage. And that choice built a lifetime.”

Thirty years later, I still walk into classrooms with the same sincerity. The same respect for the craft. The same silent promise, to do justice.

This journey has not just been about teaching food.

It has been about shaping people. And for that, I am deeply grateful. Because shaping chefs is one thing. Shaping lives is everything.



FROM KITCHEN LEADERSHIP TO CORPORATE HELM: A TRAJECTORY OF EXECUTIVE GROWTH

The journey of a chef often begins with the simple joy of cooking but evolves into a lifelong pursuit of excellence, leadership, and innovation. Kitchens are more than places where meals are prepared; they are dynamic environments where discipline is forged, creativity thrives, and leadership is tested under pressure. My journey in hospitality began in 2000 when I joined Taj Mumbai as a trainee chef. Like many young professionals, I was driven by passion and curiosity, unaware that the kitchen would become my greatest classroom, shaping both my culinary skills and leadership philosophy. Over two decades, my career has taken me across global hospitality brands, diverse cultures, and teams of over fifty nationalities. Today, as a Corporate Executive Chef based in London, I recognize how kitchen experiences have shaped every stage of my executive journey. The shift from kitchen leadership to corporate management represents more than a title change, it is a transition from execution to strategy, and from individual dishes to organizational excellence.

The Foundation:

Learning Excellence in the Kitchen

Early training defines every chef's journey. At Taj Mumbai, discipline, precision, and consistency were non-negotiable. The kitchen operated with structured coordination, where every movement and dish reflected excellence.

These years instilled three core principles: Respect for ingredients, Discipline and consistency, and Teamwork. Though simple, these form the backbone of successful culinary operations.

A Global Culinary Classroom

Working across International Kitchens exposed me to diverse cuisines and perspectives. Multicultural brigades foster natural culinary exchange - whether it is French technique, Japanese precision, or Mediterranean simplicity. These experiences reinforced that food transcends borders. They also strengthened my leadership skills, requiring cultural sensitivity, communication, and collaboration. Over time, I evolved from a technically focused chef into a leader guiding diverse teams.

The Turning Point: From Chef to Leader

Early career growth focuses on technical mastery. However, leadership roles demand emotional intelligence, mentorship, and operational awareness. I learned that success depends as much on managing people as on culinary skill. Inspiring teams, maintaining morale, and nurturing young chefs became essential. A strong kitchen culture ultimately defines long-term success.

Innovation and Modern Cuisine.

The culinary world has transformed through globalization and cultural exchange. Traditional dishes are reinterpreted, global influences are adapted locally, and innovation keeps cuisine dynamic while preserving its essence. Entrepreneurship and Hospitality Business Venturing into entrepreneurship revealed a

new perspective. Running a restaurant requires balancing creativity with business fundamentals—menu profitability, sourcing, and guest experience. This phase emphasized strategic thinking, crucial for executive leadership.

From Operations to Corporate Strategy

Transitioning to a corporate role expands responsibility from kitchens to strategy. As a Corporate Executive Chef, my role includes developing concepts, maintaining quality across properties, mentoring teams, and collaborating across departments. Corporate chefs must anticipate trends such as sustainability, plant-based cuisine, and supply chain innovation. Culinary expertise must align with business strategy and guest experience.

A Global Culinary Hub

Living in London offers exposure to one of the world's most diverse culinary landscapes. From fine dining to street food, it fosters constant innovation and cultural exchange, reinforcing the importance of adaptability and global perspective.

A Message to the Next Generation

For aspiring chefs: Master fundamentals before complexity. Embrace hard work with patience. Seek diverse experiences. Develop leadership early. Technical skills open doors, but leadership determines long-term success.

The Future of Culinary Leadership

Chefs today play broader roles - shaping sustainable practices, responsible sourcing, and food innovation.

The future demands balancing creativity with environmental and

social responsibility. Leadership will define success. Reflecting on my journey from trainee chef to corporate leader, I see hospitality as a continuous evolution. Every kitchen, team, and experience adds new lessons. This path is not a destination but an ongoing pursuit driven by passion, creativity, and human connection.

Guests today are adventurous, informed, and eager to explore new flavours and experiences.

For chefs, this evolving environment presents both challenges and opportunities. Throughout my career, I have had the opportunity to explore contemporary culinary techniques and modern gastronomic approaches. These experiences reinforced an important belief: innovation should enhance tradition rather than replace it. The most memorable culinary experiences often emerge from the harmonious blending of heritage and creativity.

A traditional dish can be reinterpreted through refined presentation. Regional ingredients can be incorporated into modern menus. Global influences can be adapted to local contexts. Such innovations keep cuisine dynamic while preserving its cultural essence.



Chef Ramu Butler

Vice President, South India Chef's Association
Corporate Executive Chef, Samko Holdings, UK.



Entrepreneurship and the Business of Hospitality

At one stage in my professional journey, I had the opportunity to venture into entrepreneurship and develop my own restaurant concept.

This experience offered a completely different perspective on hospitality.

While chefs often focus on the creative aspects of cuisine, running a restaurant requires a deep understanding of business fundamentals.

Menu design must align with financial viability. Ingredient sourcing must consider both quality and cost. Guest experience must be carefully curated to build loyalty and brand identity.

Entrepreneurship revealed the complex ecosystem that supports successful hospitality ventures.

It also reinforced the importance of strategic thinking, a skill that becomes increasingly important as chefs transition into executive leadership roles.

From Operational Leadership to Corporate Strategy

The transition from executive kitchen leadership to a corporate culinary role represents a significant evolution in responsibility.

While the kitchen remains the heart of hospitality operations, corporate culinary leadership involves shaping broader strategic direction.

Today, as a Corporate Executive chef based in London, my role extends far beyond managing kitchen's. Responsibilities include Chef as a Strategic Business Leader, Acquiring and Transforming Hospitality Assets besides developing culinary concepts that align with brand identity, ensuring quality standards across multiple properties, mentoring culinary teams, and collaborating with departments such as marketing, procurement, and operations

Corporate chefs also play a key role in anticipating industry trends, whether it is sustainability, plant-based cuisine, supply chain innovation, or emerging dining formats. At this level, culinary expertise must merge seamlessly with strategic leadership. The ability to think holistically about food, business, and guest experience becomes essential.

A Global Culinary Hub

Living and working in London offers a unique vantage point in the global culinary landscape.

Few cities reflect the diversity of world cuisine as vibrantly as London. From Michelin-starred establishments to innovative street food markets, the city offers an extraordinary range of culinary experiences.

For chefs, it represents a constantly evolving ecosystem of creativity, collaboration, and cultural exchange.

Being immersed in such an environment continues to inspire me to learn, innovate, and adapt.

It also reinforces the idea that the future of gastronomy lies in openness, embracing global influences while celebrating local traditions.

A Message to the Next Generation

For hospitality students and young chefs, the journey ahead can be both exciting and demanding.

My advice to aspiring professionals is simple yet meaningful.

Master the fundamentals before pursuing complexity. Strong culinary foundations are essential for long-term success.

Embrace hard work with patience and humility. The hospitality industry rewards dedication and perseverance.

Seek opportunities to work in diverse environments. Exposure to international teams broadens both professional skills and personal perspectives.

Most importantly, develop leadership abilities early in your career. Technical skill may open doors, but leadership determines how far you can go.

The Future of Culinary Leadership

The role of chefs is evolving rapidly. Beyond preparing food, modern culinary leaders are increasingly involved in shaping sustainable food systems, promoting responsible sourcing, and driving innovation in food technology.

Future chefs will need to balance creativity with responsibility, ensuring that culinary excellence aligns with environmental and social sustainability.

In this evolving landscape, leadership will become the defining attribute of successful culinary professionals. Reflecting on my journey, from a trainee chef at Taj Mumbai in 2000 to a corporate culinary leader working with global hospitality brands, I am reminded that growth in hospitality is a continuous process. Every kitchen teaches new lessons. Every team adds new perspectives. Every guest experience reinforces the purpose of our profession. The trajectory from kitchen leadership to the corporate helm represents not a destination but an evolution. Hospitality remains an industry driven by passion, creativity, and human connection. For those who choose this path, the opportunities are limitless.

My journey is simply one story among many, but it stands as a reminder that dedication, curiosity, and leadership can transform a passion for cooking into a lifelong pursuit of excellence.



INTERNATIONAL CHEFS DAY CELEBRATIONS – 2025



October 16th, 2025, was not just another day for the Culinary Academy of India—it marked the celebration of International Chefs Day. Although globally observed on October 20th, the academy advanced the celebration due to Diwali falling on the same date.

The theme for this year, announced by the World Association of Chefs Societies, was Food Explorers. It aimed to inspire the next generation to enjoy cooking, promote healthy eating, and encourage awareness of fresh, local, and seasonal ingredients. The academy reflected this vision by preparing a gourmet meal for 100 underprivileged children, while also teaching them dining etiquette and inspiring interest in culinary careers. Raja Sadaram Soma, Former Secretary of the Telangana Assembly and Chief Information Commissioner, attended as Chief Guest and praised the institution's efforts.

Chief Guest : **Mr. Raja Sadaram Soma**,
Former Secretary, Telangana Assembly and
Chief Information Commissioner, Telangana,



The academy also organized a blood donation camp, with students and faculty actively participating. Mr. Bomi H Patell, Prpriotor Ko Dharma was present for the occasion, while Chef Akkshay Kulkarni, Head of the Department, led by example as the first donor. The celebration aligned with WACS' mission of promoting culinary creativity, professional excellence, and community service while nurturing future culinary professionals.



Protocol on a plate: Security, symbolism and spice when cooking for the Rashtrapathi Bhavan, and the White House.

The Art of Culinary Hospitality for Heads of States / Government

In the realm of VIP catering, the Indian scripture “Atithi Devo Bhava” (the Guest is God) serves as more than philosophy, it is an operational standard. While chefs are seen as culinary creators, in global summits and state banquets, the chef to a head of government often functions as a silent diplomatic agent. As veteran Chef Sudhir Sibal illustrates through his journey with world premiers, the difference between successful negotiation and missed opportunity often lies in precision of service and sophistication of the menu.

The Strategy of the State Banquet

Food diplomacy rarely appears on formal agendas, yet no high-level meeting is complete without a curated gastronomic experience. In VIP catering, the meal becomes a facilitator of dialogue.

“Give me good cooks, and I will give you good treaties.”
Charles Maurice de Talleyrand-Périgord

This principle remains the benchmark for formal catering. From the spice routes that drew European empires to India to modern banquets in New Delhi, culinary excellence has long been a tool of engagement. The Hyderabad House was designated as the venue for official state banquets.

Innovation in Formal Banquets

Indian statecraft demonstrates how catering can soften political differences. At the Shimla Summit of 1972, Prime Minister Indira Gandhi enlisted French Chef Roger Moncourt of Ashok Hotel for continental dishes, believed to have aided diplomatic progress. In our own catering for heads of state, we curated bespoke banquets blending national identity with guests’ comfort food—creating a “home away from home.” Another notable example dates to 1983–84, when Indira Gandhi paired biryani with roast turkey—a bold and successful fusion. Rajiv Gandhi later introduced baby naans with chicken liver pâté as an innovative appetizer.

The VIP Catering Protocol: Behind the Scenes

Serving leaders like Queen Elizabeth II or Mikhail Gorbachev requires exceptional logistical and cultural intelligence:

Gathering Protocol:

Menus are based on detailed study of dietary habits, religious restrictions, and preferences.

Cultural Comfort:

The goal is to blend the guest’s cuisine with the host’s best regional offerings. The Pinnacle of Culinary Diplomacy: CCCIn



1990, I became the first Indian member of the Club des Chefs des Chefs (CCC), the world’s most exclusive society of chefs serving heads of state. Representing India for seven years offered deep insight into ultra-premium hospitality, where food and diplomacy intersect. During annual meets, I experienced the same hospitality as visiting heads of state, gaining valuable understanding of elite expectations.

Royal Hosting:

Interactions with figures like President Tabone and Princess Sirindhorn highlighted heritage in menu design.

Presidential Precision:

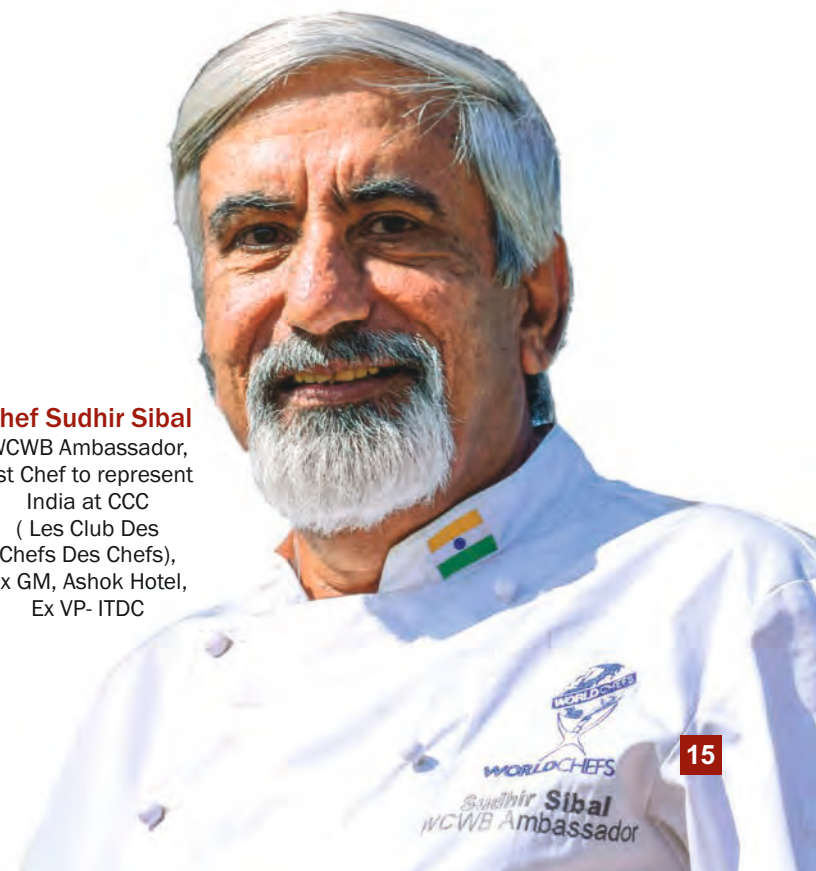
Leaders like Bill Clinton and Jean Chrétien emphasized balancing technique with comfort.

Global Networking:

Collaboration with 40 elite chefs offered insight into the world’s most prestigious kitchens. Despite language differences, culinary excellence became a universal language. In VIP catering, the plate is the ultimate diplomat, transforming meals into bridges of understanding. Channeling Peace Through Food in today’s global climate, where harmony is essential, the idea that “Politics may divide, but food unites” holds strong relevance. In formal banqueting, the kitchen is not just a place of preparation but a theatre of diplomacy. Every plate fosters goodwill, every flavour bridges gaps, and every banquet reflects the power of hospitality at its highest level.



Chef Sudhir Sibal
WCWB Ambassador,
1st Chef to represent
India at CCC
(Les Club Des
Chefs Des Chefs),
Ex GM, Ashok Hotel,
Ex VP- ITDC



The Intelligent Kitchen Revolution and Reimagining Culinary Education for 2035: India's Hospitality Future

Introduction

India's hospitality and culinary sector is entering a decade where technology, sustainability, and talent will define competitive advantage more than location or legacy. The intelligent kitchen—driven by AI, IoT, and data—will become standard, while reputation and demand will be shaped in real time across digital ecosystems. Culinary education must therefore evolve from skill training to leadership formation, producing graduates who can design experiences, interpret data, preserve heritage, run profitable ventures, and support sustainable food systems.

This article addresses two converging shifts: the rise of the intelligent kitchen and the redesign of culinary education for 2035. India's food services market is expanding rapidly due to digital consumption, urbanisation, and changing lifestyles, increasing expectations from both talent and institutions. At the same time, agrifood systems contribute significantly to emissions, making sustainability literacy a core professional requirement.

Drawing on global practices such as the Culinary Institute of America and Cornell, this article proposes a future-ready academic framework built on technology, finance, sustainability, entrepreneurship, culture, and leadership. It also highlights the importance of PESO-based engagement in an AI-driven reputation environment and the need for curriculum, pedagogy, and institutional reform.

India's Hospitality Inflection Point

India stands at the intersection of demographic growth, platform-led consumption, and rising aspirations. The food services market, valued at around US\$ 80 billion (2024), is projected to grow significantly by 2030, with estimates reaching 7–9 trillion. This growth reflects not just demand, but a shift in how consumers discover and engage with food, through digital platforms rather than proximity.

India's young population offers a large workforce, but also intensifies competition for talent, as students prefer STEM and analytics-driven careers. Hospitality education must therefore project intellectual rigour, data fluency, and innovation. Institutions must produce graduates who can operate and lead within a data-driven, sustainability-focused, platform-based industry.

The Intelligent Kitchen and Hospitality 5.0

The intelligent kitchen is an operational model where decisions are guided by real-time data—covering forecasting, inventory, production, waste, and efficiency. Food waste is now a measurable accountability issue, with hospitality contributing significantly. AI-based tools already enable real-time waste tracking, turning kitchens into measurable, data-driven environments.

Sustainability is equally critical. Agrifood systems account for a

large share of global emissions, requiring chefs to treat sustainability as strategy. The chef of 2035 must balance customer value with environmental responsibility.

Hospitality 5.0 is not just automation, it is experience intelligence: combining data-driven precision with human-centred service. The intelligent kitchen thus becomes the foundation for future leadership.

The PESO Engagement Era and Algorithmic Reputation

The intelligent kitchen operates alongside an “intelligent reputation system,” where experiences are instantly converted into digital signals, reviews, ratings, and social media content. Engagement strategy is therefore central to demand and brand resilience.

The PESO model (Paid, Earned, Shared, Owned) provides a framework for managing visibility and trust. In India, discovery is platform-driven, crises spread quickly, and audiences require tailored communication.



Chef K. Thiru

Ph.D. M.Sc. MBA, MIH,
Founding Dean,
School of Hospitality Management,
Mahindra University

AI further shapes engagement through real-time analytics and personalisation. As a result, culinary graduates must understand digital reputation, content strategy, and performance measurement as part of professional competence.

Reimagining Culinary Education for 2035:

Curriculum Architecture

Culinary institutions must evolve from training centres into knowledge institutions integrating craft, leadership, and research.

Six Core Pillars:

- Technology Fluency : Data-driven operations and AI-assisted decisions
- Financial Intelligence: Costing, pricing, and margins as core skills
- Sustainability Systems : Waste measurement and responsible sourcing
- Entrepreneurship : Platform-driven and scalable business models
- Cultural Stewardship: Documentation of cuisines and heritage
- Leadership: Emotional intelligence, ethics, and communication

An aspiral curriculum should revisit these themes with increasing complexity each year.

Pedagogy, Assessment, and Faculty Futures

Pedagogy: From demonstration to design-thinking

Learning must shift to problem-solving. Students should work on real challenges like waste reduction and efficiency, supported by measurable outcomes. Simulation tools, dashboards, and scenario-based learning should reflect real industry environments.

Assessment: Beyond practical exams

Assessment must include decision-making and impact, not just dish outcomes. This can involve competency-based rubrics, portfolios, data metrics, and reflective evaluations where students justify trade-offs.



Faculty Development

Faculty must evolve through industry immersion, interdisciplinary teaching, and research engagement. Institutions should support innovation in teaching and collaboration across disciplines.

Institutional Transformation: Research Centres, Governance, and Partnerships

Future-ready institutions require structural change:

Key Pillars: Intelligent Kitchen Labs – Data-driven training environments

Sustainability Hubs – Real-world operational laboratories
 Research Centres – Culinary heritage and innovation
 Governance
 Institutions must measure outcomes such as employability, research, and sustainability. A balanced scorecard can include:

1. Craft excellence
2. Business capability
3. Sustainability performance
4. Research contribution
5. Reputation and engagement

Conclusion: The Decade of Redesign

The intelligent kitchen revolution—driven by AI, sustainability, and digital reputation—is already reshaping hospitality. India's expanding market creates both opportunity and competition, demanding systemic change in education.

By 2035, culinary graduates must be able to:

- Create experiences with empathy
- Optimise operations with evidence
- Build enterprises with financial discipline
- Protect heritage with scholarship
- Steward food systems responsibly

Institutions that adapt will define the future of hospitality, while those that do not risk becoming irrelevant.

CULINARY ACADEMY OF INDIA PIONEER AND LEADER IN CRUISE CULINARY TRAINING



The CAI is uniquely positioned as sole authorized training center for leading American & European Cruise Lines including Costa Cruises (Italy), P&O Cruises (UK), Princess Cruises (USA) providing direct job placements to graduates who often secure lucrative six figure salaries in various cruise lines. In the realm of professional culinary cruise training Culinary Academy of India stands as a benchmark for excellence. More than 13 years I have had the privilege of leading culinary training at CAI where I have imparted training, mentored & shaped careers of aspiring chefs preparing to embark on culinary journeys aboard some of the world's most prestigious cruise lines. As an instructor, trainer & mentor for Hot Galley Commis for Costa, P&O, Princess role has been challenging & immensely rewarding. It is a journey defined by rigorous training, cross-cultural exchange & satisfaction seeing young talents grow into seasoned professionals.

The Hot Galley is the core of a cruise ships culinary operation—an environment where creativity, precision & speed intersect daily. My responsibility is to prepare students not only in culinary techniques but also in mental & physical resilience required to thrive in a high pressure, fast paced environment. Training goes far beyond teaching recipes & cooking fundamentals, it is also about cultivating a mindset. Cruise Chefs must demonstrate adaptability, teamwork, cultural



Chef Shiladitya Dutta
 Cruise Culinary
 Trainer, Brand CAI

sensitivity & problem solving skills. Working on a cruise ship demands long hours, cultural harmony & the ability to perform under pressure while consistently exceeding customers expectations profitably. At CAI, we replicate real cruise galley conditions—equipment layouts, workflows, and spatial constraints—to prepare students for onboard operations. Trainees learn to work in confined spaces, follow international safety standards, and consistently deliver high-quality dishes aligned with Costa brand expectations.

Over the years, students have transformed into confident professionals ready to handle galley challenges, with many rising to Executive Chef roles—reflecting CAI's strong, industry-aligned training. The most rewarding aspect is seeing students evolve into true professionals. Though the cruise industry is demanding, it offers excellent opportunities for growth and travel. At CAI, our training galleys serve as a launchpad for global careers.

JAPANESE CUISINE AND SUSHI WORKSHOP 2026

The Culinary Academy of India, Hyderabad, recently hosted an immersive Japanese cuisine masterclass for third-year students, led by Chef Anmol Gupta of Niyat Hospitality Solutions. The session commenced with a concise and insightful presentation, introducing students to the fundamentals and philosophy of Japanese cooking. Following this, students actively participated in preparing a refined six-course Japanese menu under the chef's guidance, gaining hands-on experience in techniques such as tempura frying, dumpling preparation, and balancing delicate flavours. The exercise emphasized precision, knife skills, and presentation, reinforcing the discipline required in Japanese cuisine.

A key highlight of the masterclass was the detailed exploration of sushi, where students learned and practiced various styles including maki, uramaki, nigiri, gunkan, and temaki. The session provided a comprehensive understanding of precision, technique, and presentation, offering valuable exposure to authentic Japanese culinary practices. Overall, the masterclass served as an enriching and practical learning experience, equipping students with both technical skills and a deeper appreciation for the artistry and simplicity of Japanese cooking.



Chef Anmol Gupta briefing the Final Yr Students on Japanese Cuisine



All students who attended the workshop were awarded certificates of participation, recognizing their active involvement and successful completion of the masterclass. These certificates not only served as a formal acknowledgement of their efforts and learning but also added value to their professional portfolios. Receiving certification for such specialized training further motivates students and stands as a testament to their exposure to international cuisines and advanced culinary techniques.



Chef Abhiru Biswas

President EICA,
Food Consultant & Entrepreneur,
Chef AB Hospitality
BAKERY & CHOCOLATE -
Chef. Curator

FROM VIENNOISERIE TO VIRTUAL : Why Culinary Schools Should Teach Pastry Science, Cost Control, and Digital Plating

Chef Abhiru is a pioneer and visionary in the culinary world and one of India's most distinguished Patisserie chefs. With over three decades of expertise in pastry, chocolate, and bakery production, Chef Abhiru Biswas has held leadership roles with some of the most prestigious hotel chains, including Hyatt and the Taj Group. He also spear-headed the pre-opening

confectionery team at Reliance Retail, further cementing his reputation as a pioneer in the field. Abhiru honed his leadership and technical skills at the Barry Callebaut Group, the world's leading manufacturer of high-quality couverture chocolates and cocoa products. During his tenure, he played a pivotal role in the brand's successful launch in Asia, showcasing his expertise as both a technical and commercial leader. As an entrepreneur, Chef Abhiru has advised leading chocolate and dessert brands like Smoor, Magnum (HLL) and Chocola.

Over the years, he has been recognized globally as a leader in the world of chocolates, including -Best Chocolate Chef, Europe (2013), Best Dessert Chef by Nestle, Chocolate Chef of the Year (Belgium), Best Chef in Asia Sustainability Food Conference (2019) and Best Chocolate Innovation Leader (2022) At present, he is consulting on various project of Bakery, Chocolate and Confectionery (Indian sweets) on product development and commercial operations. He is also a Consulting Partner at Mohakaa Chocolates, a leading start up in the enterprise luxury chocolate gifting segment.

Baker / Chefs need to learn every aspect of Viennoiserie pastry, including mixing, proofing, laminating, shaping, baking, decorating, and presentation. This is essential because bakery is both an art and a craft. Along with developing technical skills, students must also understand the importance of precision, consistency, and aesthetic presentation to truly master the discipline.

In today's evolving culinary landscape, mastering Viennoiserie is no longer limited to hands-on craftsmanship alone. While skills such as laminating, proofing, shaping, and baking remain fundamental, modern pastry professionals must also understand the science, economics, and presentation techniques that define a successful bakery operation. A professional chef or baker must go beyond basic skills and develop a structured, technical approach to production: Without following precise technical parameters in recipes and processes, Viennoiserie cannot achieve the desired taste, texture, and colour. For example, laminated doughs such as puff pastry and croissant dough require strict control over temperature, butter consistency, dough elasticity, and resting time. Even minor deviations can result in poor layering, uneven rise, or compromised flavour and appearance.

1st point

Distinct, fluffy layers created by flour and butter.

2nd point

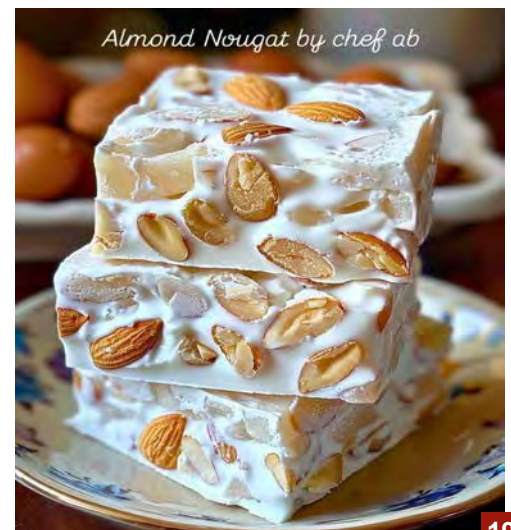
A rich flavor from high-quality butter and a well-fermented aroma

3rd point

Light, crispy texture.

This highlights the importance of pastry science understanding how ingredients interact, how fermentation works, and how temperature and timing influence the final product. At the same time, cost control is equally critical. A skilled pastry chef must be able to calculate ingredient costs, manage wastage, optimise production efficiency, and ensure profitability without compromising quality. In addition, with the growing influence of digital platforms, presentation has extended beyond the plate to the screen. Digital plating—how products are styled, photographed, and presented online—has become a powerful tool for branding and customer engagement.

Therefore, culinary education must evolve to integrate craftsmanship with science, financial awareness, and digital skills. Only then can students truly transition from mastering Viennoiserie to excelling in a modern, competitive, and digitally driven food industry.



From Classroom to Competition: Building the Next Generation of Chefs



Ms. Ekta Bhargava

Director – Bandwagon Media
Publisher – Bandwagon Media

Every successful career begins with strong fundamentals. For young student chefs, this journey starts in culinary institutes where they gain academic knowledge and practical training. Through theoretical exams and practical assessments, students learn techniques, discipline, and professional standards that form the foundation of their careers.

However, in today's competitive hospitality industry, academic qualifications alone are not enough. A successful chef must also possess creativity, confidence, communication skills, and the ability to perform under pressure. This is where competitions play a transformative role in shaping young chefs.

Competitions serve as a powerful learning platform beyond the classroom. They place students in real-life situations where they must apply their knowledge within limited time and strict guidelines. Unlike regular exams, students are evaluated not only on cooking but also on planning, presentation, innovation, and communication of their ideas.

From my experience as the organizer of the Better Kitchen Culinary Challenge, I have seen how competitions significantly boost the growth and confidence of young chefs. Many students begin with hesitation, but by the end, they gain exposure and a clearer understanding of industry expectations.

One key advantage of competitions is self-evaluation. Students can compare their skills with peers from other institutes, helping them understand their strengths and areas for improvement. This comparison is not about rivalry, but about learning and growth.



Competitions also expose students to current culinary trends. The food industry constantly evolves with new ingredients, techniques, and presentation styles. Observing how others interpret these trends broadens students' perspectives and encourages them to move beyond conventional methods.

Creativity and innovation are essential for any chef. Competitions provide a platform for students to experiment, express individuality, and transform simple ingredients into unique dishes. They also learn the importance of presentation and storytelling, helping them develop their own culinary identity.

Communication is another critical skill developed through competitions. Chefs must often explain their dishes to guests, colleagues, and experts. Presenting to a jury builds confidence and teaches students to express ideas clearly and professionally.

Competitions also reinforce time management and discipline. Working within strict time limits teaches students to plan efficiently, organize their workspace, and execute tasks effectively—skills essential in professional kitchens.

Another major benefit is exposure. Competitions often involve renowned chefs and industry leaders as judges, providing students with valuable feedback and networking opportunities. In some cases, these interactions can lead to internships or job opportunities, making competitions an important stepping stone in a culinary career.

Competitions also encourage teamwork. Many events require students to collaborate, teaching them how to share



responsibilities, respect ideas, and support each other under pressure—an essential aspect of kitchen environments.

Beyond skills, competitions build resilience. Not every participant wins, but every participant learns. Handling feedback, overcoming disappointment, and continuing to improve are valuable life lessons that shape long-term success.

They also help students discover their interests within the culinary field. Some may find their passion in bakery and pastry, others in regional or international cuisine. Competitions provide a space to explore these paths and define career direction.

From an organizer's perspective, it is inspiring to see the enthusiasm students bring to such events. Competitions like the Better Kitchen Culinary Challenge not only test skills but celebrate talent, bringing together students, educators, and industry professionals in a dynamic learning environment.



For many students, participation becomes a milestone that motivates them to improve, think creatively, and aim higher. The lessons learned extend far beyond the competition itself and continue to shape their professional journey.

In conclusion, competitions play a vital role in preparing young chefs for the reality of the culinary world. While academic education builds the foundation, competitions refine skills, build confidence, and develop industry awareness.

Most importantly, they help students recognise their strengths, improve on their weaknesses, and gain the confidence needed to succeed. For aspiring chefs, competitions are one of the most valuable and enriching experiences in their culinary journey.



Chef Sudhakar N Rao, Graces “The Flavours of the North East” organised by EICA

The Flavours of North East, organised by the Eastern India Culinary Association (EICA), brought together renowned chefs and culinary professionals from across the country to celebrate the rich and diverse food culture of the regions. The event began with a traditional lamp lighting ceremony, graced by distinguished chefs including Chef Manjit Gill and Chef Sudhakar Rao, setting the tone for a meaningful exchange of knowledge and traditions.



Chef Manjit Gill, Chef Ranganath Mukherjee, Chef Sudhakar N Rao lighting the lamp

A key highlight was the press interaction, where the growing recognition of North-East cuisine on the national stage was discussed, with Chef Sudhakar N Rao offering valuable insights on promoting indigenous culinary traditions. The event also featured a vibrant and lively cooking competition and a traditional felicitation ceremony honouring eminent chefs. With its blend of



**Chef Manjit Gill, President IFCA,
Chef Abhiru Biswas, President EICA,
Chef Joel, VP of EICA for North East,
Chef Ranganath Mukherjee, Treasurer EICA
Chef Sudhakar N Rao, VP SICA Telangana Chapter,**

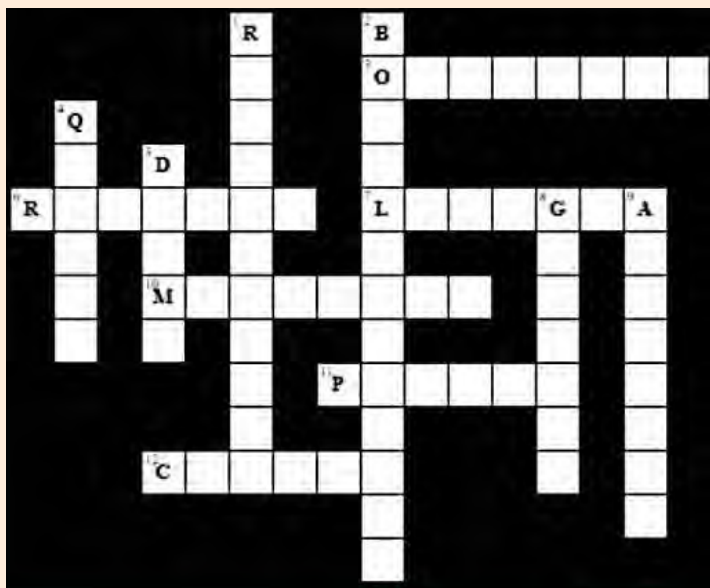
heritage, innovation, and collaboration, the gathering stood as a testament to the evolving prominence of North-Eastern cuisine in India’s culinary landscape.



ZEST UP YOUR MIND

Global Bread Hunt

1. BAGUETTE
2. BAO
3. BRIOCHE
4. CHALLAH
5. CIABATTA
6. CORNBREAD
7. CRUMPET
8. FARINATA
9. FOCACCIA
10. FOUGASSE
11. GRISSINI
12. KULCHA
13. LAVASH
14. LUCHI
15. PANETTONE
16. PITA
17. PRETZEL
18. SHEERMAL
19. SODA BREAD
20. TAFTOON



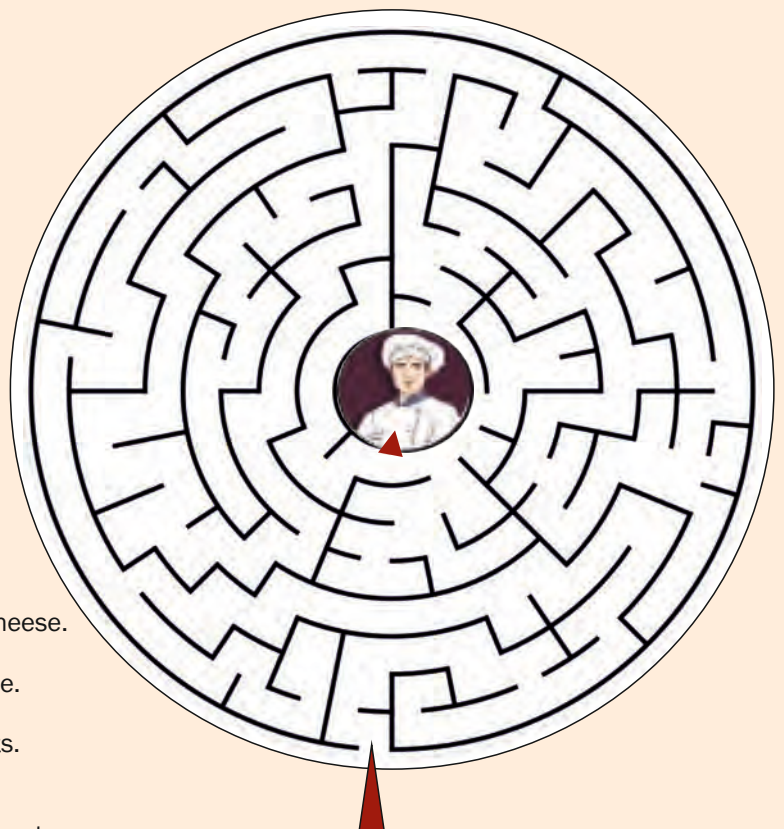
ACROSS

3. Italian braised veal shank, known for its rich marrow center.
6. Creamy, slow-cooked Italian rice dish often prepared with broth.
7. Layered Italian pasta baked with meat sauce, bechamel, and cheese.
10. Greek oven-baked casserole featuring layered fried eggplant and spiced minced meat, topped with a creamy béchamel sauce.
11. Spanish rice dish cooked with saffron, seafood, and/or meats.
12. Very thin French pancakes filled with sweet or savory ingredients.

DOWN

1. French vegetable medley stewed with zucchini, eggplant and tomatoes.
2. Traditional Provençal seafood stew with aromatic herbs and saffron.
4. A French savory open-faced pastry crust with a filling of savory custard.
5. A Mediterranean and Balkan specialty of grape leaves stuffed with a savory mix of rice, herbs, and spices.

YOUR JOURNEY TO BECOME A PROFESSIONAL CHEF



FOR ANSWERS
CHECK OUR WEBSITE

SWEET KNOWLEDGE OVERLOOKED: EXAMINING THE EXCLUSION OF INDIAN SWEETS FROM CULINARY PEDAGOGY

It is evident that the omission of Indian sweets from culinary education is part of a broader structural inequality with respect to how knowledge is organized and legitimized. Sweets like Soan Papdi, Pootharekulu, Bandar Laddu, Panchadara Chilakalu, Badam Ki Jali, Jouzi Halwa and Agra ka Petha represent an advanced understanding of sugar chemistry, texture design, and artisanal skill. Incorporating these sweets into culinary education is not just about increasing diversity; it is about shifting the global epistemology of culinary knowledge. Like sweetness, knowledge is multifaceted. Ignoring Indian traditions of sweetmeat is akin to overlooking an immense depth of sensory knowledge and cultural memory.

Soan Papdi, also known as Pateesa, represents an advanced form of sugar work. The confection is made from sugar syrup cooked to a set strength, mixed with gram flour roasted in ghee, and repeatedly pulled and folded until a series of fine fibers is produced. The process requires an understanding of crystallization. If crystallization occurs too early, it can lead to grainy textures. If it does not occur sufficiently, it can cause collapse.

Pootharekulu is created by pouring fermented rice batter over the back of an inverted heated clay pot, resulting in an ultra-thin film of starch that is then picked up and stacked with sugar and ghee. The process is an exercise in the transfer of conductive heat and the gelatinization of starch, but the finished product is not represented in the discussion of laminated pastry doughs and the process of layering doughs and fillings.

Bandar Laddu: Granular Texture Engineering. Bandar Laddu, a confection from Machilipatnam, defies conventional beliefs about spherical confectionery products. Gram flour droplets that have been fried and coated with a sugar syrup create a texture that is dissimilar to boondi laddus. Droplet formation, oil temperature, and saturation of the sugar syrup play a key role in defining the texture of this confection.

Panchadara Chilakalu: Vernacular Sugar Sculpture. Panchadara Chilakalu are confections of molded candies shaped like parrots and symbols during festivities. Traditional cooking classes teach pulling and blowing sugar techniques that are considered elite skills. Panchadara Chilakalu shows that there is an equivalent mastery in vernacular culture. For Panchadara Chilakalu, the sugar needs to be cooked to certain stages to achieve clarity and structural integrity. Moulded while the sugars are moist and before crystallization sets in, the candies take detailed form.

At the Culinary Academy of India (CAI), we teach our students various traditional recipes through ongoing research, visiting the places where these recipes originated, and contacting people who still practice traditional sweets. It makes the inclusion of traditional Indian sweets in our curriculum. There was no Halwai Chef in the hotel industry until now. Whenever the industry needed a Halwai to make traditional sweets, they used to call Maharaj from the sweets shop. Since the inception of CAI in 1996, we appointed a person from the sweets shop to teach our students, then developed authentic recipes, and later, when the Chefs learned the art of making traditional sweets. The professional chefs started coming out of our institution.



Chef Syed Abdul Attique,
Senior Chef Instructor,
Culinary Academy of India



SICA PASTRY ART & HOT PLATE PRESENTATION WORKSHOP 2025



The South India Culinary Association (SICA) presented a powerhouse workshop series in Chennai, Bengaluru, Hyderabad and Cochin, a focused, high-impact initiative to forge the next generation of international, medal-winning chefs. This intensive program equipped aspiring culinarians with competition-ready techniques, world-class plating artistry and pastry mastery. World-class Chef Trainers lead the charge: Chef Dimuthu Kumarasinghe, seven-time Culinary Olympic champion and President of the Chefs Guild of Sri Lanka, together with Chefs Ranasingha, Chef Gayan Basnayake, and Chef Kamal Surendrajith spearheaded hands-on, performance-driven training designed to catapult talent onto global podiums. Padma Shri Chef Damodaran (President, SICA) and Chef Sheetharam Prasad (Secretary, SICA) urge every ambitious chef to seize this career-defining opportunity.



Board Members of SICA -
Chef Sheetharam Prasad, Chef Kasi Vishwanath, Chef Sudhakar N Rao, Chef Vikram Simha, Chef Manjula, Chef Suresh Kanna, Chef Joseph Paul lighting the lamp

Hyderabad session held on 16 August 2025 at The Park Hotel spearheaded locally by Chef Sudhakar N Rao (VP, Hyderabad chapter) and Chef Vikram Simha (Board member), the event witnessed strong turnout and tangible benefits for both professionals and students. A lot of professional chefs from HIHCA too participated in the event. Celebrity Chef Sanjay Thumma, Chef Yadgiri, Chef Ramesh and Chef Kasi Vishwanath, VP Bengaluru chapter and many more were present to support and learn from the event. Team Culinary Academy of India and coordinated with the event and ensured that every need is taken care of. They were supported by SICA members, Chef Suresh Kanna & Chef Joseph Paul. Special thanks to Mr. Ajit Singh Garcha, GM of The Park Hotel, for providing the venue. SICA continues to deliver year-round, transformative programs to uplift and empower the chef fraternity – training champions, one workshop at a time.



Cultivating the Essential Competencies for Success in Kitchen Management Trainee Placement



Chef Rajeev Janveja,
Senior Vice President &
Corporate Executive Chef
Lemon Tree Hotels

In hospitality, the kitchen is more than a workspace, it's a high-performance environment where precision, creativity, discipline, and teamwork converge under pressure. Behind every successful culinary operation are skilled chefs and future leaders. Central to this leadership pipeline is one of hospitality's most transformative roles: the Kitchen Management Trainee.

A KMT isn't just an aspiring chef learning recipes. The role is the first structured step toward long-term culinary leadership, where raw talent is refined, technical knowledge strengthens, and managerial thinking begins.

Cultivation Growth in a professional kitchen is intentional. It comes through mentorship, performance standards, rotational exposure, and continuous evaluation. Trainees aren't left to observe; they're shaped through responsibility and accountability. Over time, they shift from "how to cook" to "how the kitchen works." That marks the start of leadership development.

Building Technical Credibility Leadership begins with technical mastery. Knife skills, cooking techniques, portioning, and production planning build credibility. Respect is earned through consistent, precise execution during service. Today, mastery also requires exposure to global cuisines, modern presentation, workflow management, and adapting to guest expectations. Kitchens evolve with trends, technology, and sustainability.

Safety as a Leadership Trait Food safety is strategic, not just operational. Hygiene, temperature control, HACCP, and preventing cross-contamination safeguard brand reputation. One lapse can erode years of trust. When trainees internalize this early, they act as brand custodians, not task executors. Discipline in safety reflects maturity and leadership readiness.

Thinking Beyond the Task Modern kitchens run as synchronized systems. Service flow, team allocation, timing, inventory, and waste control must align. Success needs structure, not just skill. A key moment comes when trainees grasp the whole operation, how procurement affects production, waste impacts cost, and miscommunication disrupts service. This systems thinking bridges cook and manager.

The Financial Awakening The shift from KMT to leader happens with financial awareness. Understanding food costs, yields, supplier negotiations, and portion control changes perspective. Ingredients become financial value. Every gram wasted affects profitability. Recognizing the commercial impact of daily decisions turns trainees into business partners.

Leadership Under Pressure Kitchens test resilience daily. Peak service, tight timelines, and high expectations demand composure. Leadership shows in behavior, calm communication, accountability, teamwork, and supporting others under pressure. Trainees who manage stress, accept feedback, and stay disciplined already show leadership potential. Responsibility begins before the title.

Innovation and Adaptability Hospitality evolves constantly. Sustainability, zero-waste, digital inventory, and changing guest preferences require adaptability. Future leaders must balance culinary heritage with innovation. Flexibility and curiosity are now essential for relevance.

A Strategic Investment Well-designed KMT programs are strategic investments in succession planning. Structured rotations, benchmarks, mentorship, and performance reviews build a reliable leadership pipeline. Developing talent internally strengthens continuity, protects standards, and reduces external hiring.

The Launchpad for Long-Term Growth A Management Trainee placement is more than a career start, it's leadership incubation. It exposes trainees to culinary craft, operations, finance, compliance, and team dynamics. Combining technical mastery, operational discipline, commercial awareness, and behavioral maturity creates not just competent chefs, but future leaders ready to guide teams, uphold standards, and drive profitability.

Conclusion In hospitality, leadership is developed, not assigned. The Kitchen Management Trainee program shapes future custodians of culinary excellence.

"The kitchen is not merely where food is prepared. It is where leadership is forged."

ANCHORS AWEIGH: A COMPREHENSIVE GUIDE TO LAUNCHING YOUR CRUISE INDUSTRY CAREER



Chef Vijay Anand Bakshi
Executive Chef, P&O Cruises



“Water, water, everywhere and not a drop to drink.” This classic maritime saying perfectly captures the unique, high-intensity reality of life on a cruise ship. For those with a passion for hospitality, travel, and multicultural teamwork, a career at sea is more than just a job; it is a lifestyle that offers rapid professional growth and the chance to see the world. However, transitioning from land to sea requires strategic preparation.

Whether you are an aspiring chef or a hospitality professional, this guide outlines the essential steps to stay "shipshape" and secure your first contract.

Charting Your Course: Choosing a Department

Cruise ships are floating cities that require a vast range of skills. Your first step is identifying where you fit:

- **The Galley & F&B:** From Executive Chefs to Commis and Bartenders, this is the ship's engine room for guest satisfaction.
- **Hospitality & Guest Services:** Front desk, guest relations, and housekeeping are perfect for those with luxury hotel backgrounds.
- **Entertainment & Activities:** Dancers, musicians, youth staff, and cruise hosts keep the energy high.
- **Marine & Technical:** Specialized roles for deck officers and engineers usually require specific maritime education.
- **Wellness:** Spa therapists, fitness instructors, and beauty specialists are in high demand for luxury liners.

Navigating the Essentials: Requirements and Training

Before you can step on the gangway, you must meet rigorous international standards.

- **Basic Eligibility:** Most lines require candidates to be 18–21 years old, hold a valid passport, and pass a comprehensive criminal background check and medical fitness exam.
- **STCW Certification:** This is non-negotiable. The STCW Basic Safety Training (Standards of Training, Certification, and Watchkeeping) includes mandatory modules on fire prevention, first aid, personal survival, and social responsibility.
- **New for 2026:** As of January 2026, all crew must complete updated training in harassment prevention and mental health awareness.
- **Passenger Safety:** If your role involves direct guest interaction, you will also likely need Crowd Management training.

The Application Voyage: Where to Start

- **The most secure way to apply** is directly through official cruise line career portals or through licensed recruitment agencies (often called "hiring partners").
- **Avoid Scams:** Authorized recruiters do not charge exorbitant upfront fees for placement.
- **Tailored CVs:** Your resume should highlight guest interaction, International exposure, and any multilingual abilities.
- **Experience Matters:** Most lines prefer candidates with 1–2 years of experience in 4 or 5-star land-based establishments.

The Crew Life: Reality vs. Reward

Ship life is demanding, often involving 10–14 hour shifts and contracts lasting 4–9 months. You will work seven days a week, often sharing a small cabin with a fellow crew member.

However, the rewards are unique:

- **Financial Advantage:** With free accommodation, meals, and medical care, you can save a significant portion of your salary.
- **Global Exposure:** You will work with a diverse team representing up to 25 different nationalities and visit multiple countries in a single contract.
- **Career Growth:** The hierarchy is clear—hard work leads to rapid promotions, often much faster than in land-based hotels.

The "Golden Rules" for Success

1. **Respect the Schedule:** Ship time is non-negotiable. Punctuality and constant readiness for inspections are mandatory.
2. **Manage Your Energy:** Contracts are marathons. Prioritize rest, hydration, and healthy eating to maintain your stamina.
3. **Financial Strategy:** Set a savings goal before you board. Senior crew often advise, "Don't go home broke", use your earnings to build a future shoreside.
4. **Stay Mentally Strong:** Use your shore leave to relax and maintain connections with family to combat the isolation of long periods at sea.

By building the right skills and securing your certifications, you can turn a fascination with the sea into a thriving international career.



From Hospitality to Corporate - The New Face of Housekeeping



Ms. Rajkumari Mathur
Senior Faculty,
Culinary Academy of India

Housekeeping in Corporate India: An Evolving Role

Housekeeping has long been the backbone of hospitality, shaping first impressions and ensuring guest comfort. Traditionally confined to hotels and guest services, it is now expanding into corporate offices, IT parks, malls, and commercial complexes across India.

This shift marks a broader change in how corporates view facility management. Earlier, cleaning was treated as a basic necessity with little focus on standards or training. In contrast, hospitality has always treated housekeeping as both a science and an art, requiring precision, consistency, and a systematic approach.



Corporates now recognize that these principles apply to workplaces as well. Employees spending long hours in offices need environments that are not just clean, but hygienic and pleasant. Workspace quality directly impacts productivity, health, and satisfaction.

As a result, many companies are adopting hospitality-grade standards, hiring trained professionals, implementing structured cleaning protocols, and treating facility management as a strategic function rather than a routine task.

The scope of corporate housekeeping has expanded significantly. Beyond cleaning, teams now manage waste segregation, recycling, indoor plants, air quality, vendor coordination, meeting room readiness, and sustainability initiatives.

The pandemic accelerated this transformation, making housekeeping a frontline function. Sanitization, disinfection, and safety protocols became critical operations, introducing a continuous “guest-ready” approach where spaces are maintained throughout the day rather than cleaned periodically.



This evolution demands higher skill levels. Professionals must understand materials, equipment, inventory systems, and quality control, while also possessing strong interpersonal skills to work within corporate environments.

Career prospects have improved as well. Corporate roles offer stability, structured growth, and better compensation, enabling hospitality-trained professionals to transition into facility management roles.

However, challenges remain. Housekeeping often lacks recognition because its success is invisible, noticed mainly when standards drop. While corporates are improving, there is still a need for better recognition, training, and clear career pathways. The perception of housekeeping as “just cleaning” persists despite its growing complexity.

Technology is further transforming the field. Digital systems, IoT sensors, and data analytics are improving efficiency, monitoring usage, and optimizing cleaning schedules, adding accountability and professionalism.

Sustainability has also elevated its importance. Housekeeping teams now lead green cleaning practices, waste reduction, and environmentally responsible operations, shifting the role from purely operational to strategic. The integration of hospitality-trained professionals has improved standards, introduced systematic processes, and enhanced employee satisfaction. Companies increasingly recognize the connection between well-maintained environments and workplace culture.

Overall, this transition reflects the professionalization of facility management in India. It underscores that maintaining high-quality environments requires expertise, not just effort. The principles of hospitality, care, consistency, and attention to detail, are now shaping corporate spaces.

This evolution benefits everyone. Companies gain healthier workplaces, employees feel valued, and professionals enjoy expanded opportunities. Housekeeping has moved beyond its traditional boundaries, proving that excellence in maintaining spaces is universal.

GALA BUFFET -2025



Budding Student Chefs cooking unique Indian Dishes with Traditional Fuel and Utensils



Nylon Sev



Ghevar



Patthar ka Gosht



Dil Naan, Murgh Kalmi Kebab & Roasted Batair



Khooba Roti



Anda Pouch



Double ka Meetha



Tandoor



Potoler Dorma



Dhansak & Umbadiyu



PAAKAKALA



30 Years with 7th World Record Attempt

FELICITATION TO DISTINGUISHED CHEFS WHO ALL MADE SIGNIFICANT CONTRIBUTIONS, BY THE BOARD OF PARAGON EDUCATIONAL SOCIETY



Mr. Ramu Subramanyan, Manager, IFCA



Chef Vijay Anand Bhakshi, Executive Chef, P& O Cruises



Mr. Himanshu Barola, Strategic Advisor, IFCA



Chef Nageshwaran, Executive Sous Chef cum Culinary Trainer, GRT Hotels



Chef Abhiru Biswas President, Eastern India Culinary Association



Chef Chalapathy Rao Co-Founder Partner, Sai Annapurna Hotels

In keeping with its mission to recognize and honor excellence within the culinary fraternity, the academy felicitated distinguished chefs who have made significant contributions to the growth of the chef industry. The honored chefs included Chef Vijay Anand Bakshi, Executive Chef on board the P&O Cruises, UK a Hyderabad-based culinary professional with almost four decades of experience. Chef Chalapati Rao, Founder of the popular restaurant brand 'Simply South, Jury Member Master Chef Telugu, and a Leading Culinary Professional with two and Half decades of experience with ITC Hotels. The event also recognized Chef Abhiru Biswas, President of the Eastern India Culinary Association, for his contributions to the culinary profession and his efforts in strengthening regional culinary associations. Special appreciation was extended to individuals working behind the scenes for the successful functioning of IFCA and SICA. Those felicitated included Chef Nageshwaran, Senior Sous Chef and Trainer at GRT Hotels; Mr. Rama Subramanian, who oversees the administrative management of IFCA; and Mr. Himanshu Barola, Strategic Advisor at IFCA, for their continued dedication and support.



PARAMPARAGATA

Culinary Academy of India Celebrates



The Culinary Academy of India (CAI), Hyderabad, one of India's premier institutions for professional culinary education, marked a significant milestone by completing 30 years of excellence in shaping culinary professionals for the global hospitality industry.

As part of its long-standing tradition, the academy once again commemorated the festive season of Christmas with an ambitious culinary initiative—its 7th world record attempt. Over the years, CAI has successfully created five world records, including one prestigious Guinness World Record, reflecting its commitment to innovation, teamwork, and culinary excellence. This year's event, held on 22th December, 2025, promises to be an unforgettable experience, showcasing the richness and diversity of Indian cuisine, while promoting and safeguarding our cultural heritage in line with IFCA's guidelines. Aptly titled as Paramparagata Pakkakala – Cooking with Tradition, the event witnessed more than 150 budding chefs and professional chefs cooking under one roof. Chef Sudhakar N Rao, Director/Principal of the Academy, Chef Akshay Kulkarni, Head of the Department and all the Senior Faculty and Chef Instructors at the academy ensured that the event was executed with precision.



GALA BUFFET -2025



Budding Student Chefs cooking unique Indian Dishes with Traditional Fuel and Utensils



Nylon Sev



Ghevar



Patthar ka Gosht



Dil Naan, Murgh Kalmi Kebab & Roasted Batair



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Double ka Meetha



Tandoor



Potoler Dorma



Dhansak & Umbadiyu





**Chef Aamer Jamal, Executive Chef, ITC Kohenur,
Chef Anup Ganguly, Pastry Chef, Marriot
Mr. Bomi H Patell, Prop. KO Dharma,**



Cold Press Oils



Sugar Artistry



Chocolate Artistry & Petit fours



Super Foods



Italian Cuisine



Italian Tasting Menu



Lambadi Cuisine



Intricate Fruit & Vegetable Carving



Nougatine & Gateaux

PROFILE PHOTOGRAPHY 2025

The moment final-year students catapult into their fifth semester, after 6 months of relentless, high-octane immersion in 5-star hotel professional kitchens, they're thrust into a make-or-break skill showdown engineered for their domain of mastery. We brand this Profile Photography – because it architects powerhouse portfolios and ignites unstoppable momentum for imminent campus placements. Students are battle-forged into elite strike teams, each commanded to dream up a showstopping theme, handpick jaw-dropping props, and flawlessly orchestrate a full-course culinary spectacle that brings the concept to life. While faculty strategically mentor and sharpen the edge, students own the vision and drive 90% of the execution with zero excuses. This year, the European brigade unleashed game-changing themes like cold-pressed oils, superfoods, bite-sized power appetizers, classical French mastery, and Italian elevated with pesto. The Indian battalion dominated with heritage-driven concepts like Kashmiri, Lambadi, Kerala cuisine, and artisanal Indian breads. From Garde Manger, we witnessed unrivaled salads and precision cold cuts. Pastry delivered showstoppers: petit fours and pralines, classical and avant-garde gâteaux crowned with nougatine displays, and breathtaking artistic bread showpieces featuring breakthrough innovation. Titans of the industry are deployed to rigorously dissect both thematic audacity and culinary perfection: Chef Aamer Jamal, Executive Chef, ITC Kohenur; Chef Amanna Raju, Executive Chef, Novotel Shamshabad; Chef Sanjay Maini, Pastry Chef; Radisson; Chef Vaibhav Arora, Culinary Lead, Compass; Mr. Bomi H Patell, Proprietor, KO Dharma Chef Anup Ganguly, Pastry Chef, Marriott. While we declare no winners or losers, the top-performing squad seizes a career-defining reward: the prestigious honor of flying the college flag at national-level competitions. This powerhouse proving ground unleashes fearless, out-of-the-box geniuses and empowers chef instructors to laser in on each student's signature superpower. Attached are electrifying, high-voltage glimpses from the 2025–26 showcase.





**Chef Aamer Jamal, Executive Chef, ITC Kohenur,
Chef Anup Ganguly, Pastry Chef, Marriot
Mr. Bomi H Patell, Prop. KO Dharma,**



Cold Press Oils



Sugar Artistry



Chocolate Artistry & Petit fours



Super Foods



Italian Cuisine



Italian Tasting Menu



Lambadi Cuisine



Intricate Fruit & Vegetable Carving



Nougatine & Gateaux

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Balancing Flavor and Health: Nutrition in Culinary Creations

Food is more than just nourishment—it is an experience that combines taste, culture, and health. In recent years, there has been growing interest in preparing meals that are both delicious and nutritious. This approach, known as culinary nutrition, blends the art of cooking with the science of nutrition to support overall well-being without sacrificing flavor.

Culinary nutrition focuses on selecting wholesome ingredients, using appropriate cooking techniques, and understanding how food affects the body. It bridges dietetics and culinary arts by emphasizing that healthy food can also be flavorful and enjoyable. This approach is especially valuable in fields like hospitality, dietetics, and public health.

One key aspect is the use of healthy cooking techniques. The way food is prepared significantly affects its nutritional value. Methods such as steaming, baking, poaching, roasting, and grilling help retain nutrients while reducing excess fats. Roasting and grilling vegetables like carrots and bell peppers enhance their natural sweetness, while steaming and microwaving preserve water-soluble vitamins often lost during boiling. Sautéing onions and garlic builds a rich aromatic base, and deglazing with stock, citrus juice, or small amounts of wine reduces the need for added oil.

Another important principle is flavor optimization. Healthy food is often assumed to be bland, but this is a misconception.



Dr. Matheen Asrar

PhD in Nutrition Sciences,
Senior Faculty, Food Science & Nutrition,
Culinary Academy of India

Culinary nutrition also allows for dietary customization. Individuals may have specific needs due to conditions like diabetes, heart disease, allergies, or gluten intolerance. By modifying ingredients and techniques, meals can be adapted without compromising taste. Reducing refined sugars, using whole grains, and replacing saturated fats with healthier options improve nutritional value.

Sustainability is another important focus. Using seasonal and locally sourced ingredients supports farmers and ensures fresher, nutrient-rich produce. The farm-to-table approach encourages responsible choices that benefit both health and the environment.

Smart flavor substitutions further help balance health and taste. Acidity from lemon juice or vinegar can reduce the need for salt, while umami-rich ingredients like mushrooms, miso, or aged cheese add depth. Healthy fats such as olive oil or rice bran oil can replace butter, and natural sweeteners like fruit purées, honey, and dates can substitute refined sugar.

Achieving a balance between flavor and health requires thoughtful planning. Using fresh ingredients, enhancing dishes with herbs and spices, and applying effective cooking techniques contribute to healthier meals. Balancing the five tastes—sweet, sour, salty, bitter, and umami—and practicing portion control also support a healthy diet.



Ultimately, culinary nutrition shows that food can be both nourishing and enjoyable. By understanding ingredients and using mindful cooking methods, individuals can create meals that promote long-term health. As lifestyle-related diseases become more common, integrating nutrition into culinary practices is increasingly important. Culinary nutrition proves that healthy food can be vibrant, flavorful, and satisfying, achieving the perfect balance between taste and health.



Flavor can be enhanced through herbs, spices, and aromatics instead of excess salt, sugar, or fat. Ingredients such as ginger, garlic, turmeric, coriander, and sumac add distinctive taste along with health benefits, including anti-inflammatory and immune-supporting properties.

Ingredient selection also plays a major role. Choosing nutrient-dense foods ensures meals are both satisfying and beneficial. Whole grains like millet, quinoa, and buckwheat provide fiber and sustained energy. Healthy fats from olive oil, nuts, seeds, and avocados support heart health and aid vitamin absorption. Plant-based proteins such as lentils, beans, chickpeas, and tofu offer nutritious and sustainable alternatives to processed protein sources.

ITI KAUSHAL COLLEGE - AN INITIATIVE BY IIT, IFCA & DEPARTMENT OF WELFARE, GOVT. OF JHARKAND

ITI Kaushal College, Ranchi

Department of Culinary Arts (Food Craft)

ITI Kaushal College, Ranchi – Department of Food Craft empowers underprivileged young women through industry-aligned culinary education. The ITI Certification in Commis Chef (Culinary) equips students with professional skills, life competencies, and sustainable livelihood opportunities.

Established in 2019 under the PreJHA Foundation (a joint initiative of PARFI and the Department of Welfare, Government of Jharkhand), the institution focuses on holistic development and long-term career readiness.

Key Facilities:

Designed with the support of the Indian Federation of Culinary Associations (IFCA), the institute offers a Basic Training Kitchen, A Multi-Cuisine & Quantity Kitchen, A Bakery & Confectionery Lab, A Studio Kitchen, Modern Classrooms & Life Skills Labs, A Training Restaurant, and a student-run Seva Café.

Impact:

Over 500 young women trained, now contributing to the workforce and supporting their families—driving real social and economic change.

Future Focus:

- Advanced training and higher education pathways
- International placements and global collaborations



The college is not just training chefs—it is shaping confident professionals and empowering women for a better future.

Kaushal College Ranchi -

A trailblazing initiative of IIT, championed by IFCA – has

achieved a remarkable transformation. From its groundbreaking launch, where IFCA architects crafted the curriculum and senior chefs ignited student potential through dynamic online masterclasses, the college has soared. Chef Sudhakar Rao was instrumental in engineering the syllabus framework. During COVID, Chef Akshay Kulkarni delivered an electrifying live practical session, demonstrating cutting-edge cooking methods that inspired students nationwide. Today, Kaushal College stands triumphant. Under the visionary leadership of Chef Shaikesh Singh, it's expanding aggressively with two new branches in the pipeline. Recently, Chef Sudhakar Rao returned on behalf of IFCA to assess graduating students' culinary creations. He was thoroughly impressed by the young women chefs' exceptional skill and delighted to savor an authentic Jharkhand thali, expertly prepared and served.



Chef Shakesh Singh, Chef Sudhakar N Rao, Chef Rajesh Nair



PARENT CORNER

Three years ago, my daughter walked into Culinary Academy of India with a dream in her eyes and a quiet determination in her heart. Today, she walks out stronger, sharper, and with a beautiful milestone: her campus placement secured with ITC Hotels.

Gratitude feels like a small word for everything this journey has been. To the incredible faculty, mentors, and the entire ecosystem at the academy, thank you for not just teaching the art of cooking, but for instilling discipline, resilience, humility, and a relentless pursuit of excellence in every student.

Watching Nikita grow through these years, from mastering knife skills to commanding a busy kitchen, has been nothing short of inspiring. This achievement reflects her grit and the academy's unwavering support, rigorous standards, and faith in her potential.

Here's to the countless early mornings, the lessons beyond textbooks, the friendships forged in fire, and the confidence earned through every challenge. Deeply thankful to Culinary Academy of India for being her launchpad. The future smells deliciously promising, and this is just the first course of a grand feast ahead, as she steps into ITC Hotels, may every plate tell her story.



Ms. Bama Shivkumar
Parent of Nikita Shivkumar
Final Year BCT&CA
Associate Director, L&D, BDO Rise

Compass India Culinary Challenge: A Showcase of Innovation and Excellence



Chef Akkshay Kulkarni, HOD, Brand CAI, **Chef Arjio Banerjee**, Chief Culinary Officer, Compass India, **Ms. Manika Awasthi** Chief People Officer, Compass India

technical expertise and creative excellence. The level of competition was marked by meticulous execution, originality, and a strong sense of culinary storytelling. Beyond the competitive aspect, the event stood out as a celebration of passion and learning. The exchange of ideas, techniques, and inspiration among participants and judges created an enriching environment that highlighted the evolving landscape of modern gastronomy. Overall, the CICO Culinary Challenge was a remarkable showcase of culinary brilliance, leaving a lasting impression through its exceptional talent, flavors, and spirit of innovation.

The CICO Culinary Challenge, an initiative by Compass Group India, brought together some of the finest culinary talent from across the country in a vibrant display of skill, creativity, and innovation. The event was further elevated by the presence of Chef Akkshay Kulkarni, who was invited as the Celebrity Chef Judge and Guest of Honour. Organized under the leadership of Arjio Banerjee, Chief Culinary Officer of Compass India, along with UK Chaitanya, the competition featured seven outstanding zonal teams representing Gurgaon, Bengaluru, Mumbai, and Hyderabad.

Each team, mentored by senior chefs within the organization, competed for the coveted championship title. The challenge served as a platform for participants to present innovative culinary concepts and visually striking dishes, reflecting both



Hospitality Recaps Workshop

Hospitality Recaps Workshop, held at Hyderabad Marriott Hotel & Convention Centre, was a vibrant confluence of ideas, innovation, and industry-academia collaboration. Designed to bridge the gap between hospitality education and industry expectations, it brought professionals and educators together for an engaging exchange. Representing their institution, Chef Akkshay, Chef Ananda, and Chef Shubham actively participated, sharing academic insights while absorbing contemporary industry practices. The workshop highlighted department-wise initiatives by leading hotel chains to inspire the current generation toward hospitality. From culinary innovation to front office dynamics and guest experience, each segment showed how the industry is evolving to stay relevant. Its interactive format set it apart.

Open discussions enabled two-way dialogue on key challenges like talent retention, changing work expectations, and skill gaps. Academia also shared concerns on student engagement, industry readiness, and curriculum alignment. It concluded with a call for continuous dialogue between educators and industry leaders. By co-creating solutions, such initiatives build a dynamic, future-ready hospitality workforce. The workshop proved the power of collaboration, leaving participants inspired to shape the next generation of hospitality professionals.



Mr. Amardeep Singh, GM Marriott, Courtyard, Hyderabad with the participants of Workshop



Mr. Amardeep Singh, GM Marriott, Courtyard, Hyderabad with **Chef Akkshay Kulkarni**



Mr. Amardeep Singh, GM Marriott, Courtyard, Hyderabad with **Chef Ananda Shankar Chaterjee**



Mr. Amardeep Singh, GM Marriott, Courtyard, Hyderabad with **Chef Subham Singh**



CHEF'S DELIGHT

Chef Athar Hussain

Executive Chef, Hilton Hyderabad
Genome Valley Resort & Spa

With over 16 years of global culinary experience, Chef Athar Hussain is known for his ability to reinterpret traditional Indian flavours through a contemporary global lens. His journey spans some of India's leading luxury hospitality brands including The St. Regis Mumbai, Park Hyatt Hyderabad, JW Marriott Chandigarh and The Leela Palace Bangalore, where he has consistently delivered refined, guest-centric dining experiences.

An accomplished culinary leader, Chef Athar brings a strong foundation in operational excellence along with a sharp understanding of evolving guest preferences. During his tenure at Hilton Manyata, he played a pivotal role in strengthening food and beverage operations while maintaining high standards of quality and guest satisfaction.

At Hilton Hyderabad Genome Valley Resort & Spa, his culinary philosophy is shaped by a deep respect for regional influences, seasonality and conscious sourcing. His vision is to create food that feels comforting and familiar at its core, yet thoughtfully elevated with global techniques and presentation, striking a balance between homely warmth and refined sophistication.

TORI GOMA



Ingredients:	Quantity
Chicken Breast	120Gms
Light soy sauce	10Gms
Mirin	8MI
Sake	8MI
Sesame oil	4MI
Garlic	2Gm
Ginger	2Gms
Pomegranate seeds	15Gms
Rocket leaves	15Gms
Sesame	8Gms
White sesame seeds	2Gm
White sesame pastes	20Gms
Soy sauce	6MI
Rice vinegar	4MI
Sugar	3Gm

Method

Marinate the Chicken:
Combine soy sauce, mirin, sake, sesame oil, garlic and ginger. Coat the chicken and marinate for 20–30 minutes.

Cook the Chicken:

Grill or pan-sear over medium heat until caramelised on the outside and cooked through (internal temperature 75 °C). Rest, then slice thinly.

Prepare the Goma Dressing:

Whisk together sesame paste, soy sauce, rice vinegar and sugar until smooth and well balanced. Adjust seasoning if required.

Assemble the Dish:

Arrange rocket or frisée on a plate, layer sliced chicken on top, and drizzle generously with goma dressing.

Finish:

Garnish with toasted sesame seeds, pomegranate pearls, and microgreens or edible flowers for freshness and colour.

FUN FACTS



**about
chicken**

Color vision flex:

Chickens see more colors than you do. They have tetrachromatic vision, meaning they pick up ultraviolet light and extra shades we can't even name.

They dream: Chickens experience REM sleep, so they likely dream. Probably about corn, bugs, and not becoming soup.

They remember faces: Chickens can recognize up to 100 different faces, including humans. They also hold grudges, so be nice to your backyard flock.



STUDENT VOICE



FIRST YEAR BCT&CA



B. Aryan

My name is B. Aryan, a first-year BCT&CA student at the Culinary Academy of India. Serving as ACR of my batch taught me responsibility, leadership, and the value of coordination. I'm a people's person who thrives on

teamwork and keeping positive energy in the kitchen during busy practicals. My journey so far has been memorable. In first semester, I started with pastry and bakery basics, short crust pastry, doughnuts, muffins, tea-time cakes, learning how precision in measurements impacts results. In Indian cuisine, I worked on OTM, hariyali, makhani, shahi, kadhai, and korma gravies.

It felt overwhelming initially, but practice made me enjoy the process. Second semester advanced my pastry and bakery skills with gateaux, choux pastry, mousse, and soufflé, pushing me to be more patient and creative. In Continental cuisine, I learned stocks, mother sauces, and soups including thick, thin, and international varieties. The hands-on approach made learning engaging and real.

SECOND YEAR BCT&CA



P. Navneet

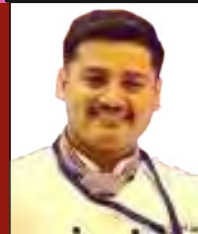
I am a 2nd Year student, completing industrial training at The Oberoi, Gurgaon. In this final month, I rotated through Lord Vesper, Madam Chow, and Ziya—mastering situation handling, multitasking, hygiene, and teamwork under

pressure. The property reinforced one rule: guest first, which changed how I engage, decide, and manage.

Long hours and physical demands became manageable because CAI built our discipline, patience, and punctuality. College theory and practicals were refined daily by experienced chefs. Food & Beverage Service and communication training made guest interaction effortless, while theme setups and regional displays turned ideas into execution.

Early sacrifices built resilience; now I focus without hesitation. CAI gave me clarity, confidence, and guidance when I faltered. Faculty didn't just teach—they prepared us for the industry. This institute shaped me professionally and personally, and with continued support, I'm ready to excel.

THIRD YEAR BCT&CA



Tejswa Shukla

From Kitchen Labs to Championship Stages: My Unstoppable Culinary Rise. College gives you memories, but a few define you. Mine was a relentless pursuit of mastery, from daily kitchen drills to stages like the Arogya Mythali Culinary Challenge 2.0

and the SICA Quiz. Where My Fire Was Lit Before trophies came the college kitchen — where sanitation built discipline, mise en place built precision, failures became fuel, and brigade work forged bonds. Mentors like Chef Akkshay Kulkarni taught us to think, execute, and innovate like elite chefs. Three years taught me: preparation breeds confidence, self-trust wins. Pressure creates diamonds. Still Hungry. Still Evolving.

Culinary Academy of India gave me more than a Kitchen Management Trainee role at GRT Hotels and Resorts or national wins. I gained battle-tested experience, growth, lifelong love for the craft, brothers for life, and pride in being a CAlian. Being a chef isn't perfection — it's obsession, hustle, and refusing to quit. Tejswa Shukla Final-year powerhouse, fierce competitor, relentless learner.

DIPLOMA IN INDIAN & CONTINENTAL KITCHEN

The past six months in the culinary diploma program have been a truly transformative journey for me and our entire class, especially as a fresher to the industry. It has been



Tamil Anban

a massive learning curve that not only enhanced our technical cooking skills such as fundamentals, knife skills, cooking methods, and kitchen organization but also shaped our understanding of kitchen culture, discipline, grooming standards, and the importance of staying grounded. The exposure to both Indian and Continental cuisines helped us appreciate diversity in flavors, techniques, and presentation. What stood out most was the hands-on practical approach, where working in real time environments, especially during bulk cooking sessions, gave us a sense of industry pressure and teamwork.

The guidance and support from our chef trainers/Instructors, along with their valuable industry insights, played a crucial role in building our mindset and foundation for the hospitality field.

CRAFT CERTIFICATE COURSE BASIC CULINARY SKILLS

Cooking always interested me, but making it a profession was new. Joining the Craft Certificate Course in Basic Culinary Skills at the Culinary Academy of India, Hyderabad, I didn't know what to



Madhusmita

expect. Early days were basics — knife skills, hygiene, safety, organization. Chopping uniformly was tough, but practice made it second nature. I learned cooking is about precision and consistency. Outdoor catering taught adaptability and teamwork. Handling delays, last-minute changes, and large-scale prep was challenging. Serving guests and seeing their reactions was deeply satisfying. Presentation and service matter as much as cooking. Hot kitchen training demanded speed, coordination, and calm under pressure. I learned to multitask, maintain quality, and work as a team. Beyond skills, I gained discipline. Early mornings, uniforms, strict protocols built work ethic. Failed dishes and tough feedback pushed me to improve. This course gave me growth, resilience, and confidence. I entered curious about cooking; I'll leave aiming to be a professional chef.

DIPLOMA IN PASTRY, CONFECTIONERY & BAKERY

Studying at the Culinary Academy of India (Brand CAI), Hyderabad, has been an exciting adventure.



Malvika

Pursuing a Diploma in Pastry, Bakery, and Confectionery has turned my love for baking into a professional journey.

The academy's modern kitchens, specialized bakery equipment, make learning hands-on and fun.

Our faculty are experienced, approachable, and guide us patiently through every recipe and technique.

Every practical session inspires creativity and makes mastering new skills enjoyable.

CAI not only teaches skills but also builds professionalism needed for the global hospitality industry.

The supportive environment encourages experimentation and growth every day.

Being a part of CAI has strengthened my passion, skill, and confidence as an aspiring chef.

I feel lucky to study here, where learning is exciting, practical, and truly transformative.

INDUS FOOD 2026



Chef Sudhakar N Rao, with board members of IFCA unveiling the book, *The Flavours of Dev Bhoomi*

Indus Food 2026 marked a defining moment in the global food and beverage landscape, reinforcing India's position as a fast-emerging powerhouse in international trade. Held from 8–10 January at the India Expo Centre & Mart, Greater Noida, the 9th edition of the event brought together industry leaders, policymakers, exporters, and culinary innovators under one dynamic platform.

Organised by the Trade Promotion Council of India (TPCI), Indus Food has rapidly evolved into Asia's premier F&B trade show—driving high-value business connections, export opportunities, and cross-border collaborations. The 2026 edition witnessed participation from hundreds of exhibitors and buyers from across the globe, showcasing India's diverse

food ecosystem, from traditional ingredients to cutting-edge food technologies.

A major highlight of this edition was the World Culinary Heritage Conference (WCHC) 2026, which added a powerful cultural dimension to the trade-focused event. The conference brought together global culinary experts, celebrated chefs, and thought leaders to champion the preservation of traditional cuisines while aligning them with modern innovation and global markets. Indus Food 2026 was inaugurated by Union Minister of Food Processing Industries, Chirag Paswan, alongside key industry stakeholders and international delegates. The event emphasized India's expanding footprint in global food exports and its potential to become a central hub for food innovation and culinary excellence. From strategic trade dialogues and product showcases to culinary forums and networking opportunities, Indus Food 2026 delivered a high-impact experience. It not only accelerated business growth but also positioned India at the forefront of shaping the future of the global food industry. In essence, Indus Food 2026 was more than an exhibition—it was a powerful catalyst for trade, innovation, and global culinary collaboration.



Chef Andrew Cuthber, President, WACS



Chef Manjit Gill, President, IFCA



Chef Uwe Micheel, Asst. VP, WACS

World Decks, One Standard : How Brand CAI Helps Bring Costa Hospitality to Life



Ms. Chiara Emma Parisi,
Fleet Learning and Development Director,
Costa Cruises



As The Culinary Academy of India celebrates its 30th anniversary, we at Costa Cruises are pleased to recognize and celebrate this important milestone alongside them.

Over the years, CAI has been a valued partner in supporting the development of hospitality professionals for life on board our ships. Many colleagues who join our hotel operations begin their professional journey with the solid foundation that CAI helps to provide—not only in terms of technical competence, but also through the development of professionalism, discipline and a strong service mindset, all of which are essential onboard.

For Costa, delivering a consistent experience across the fleet is a priority. Our ships operate across different regions, welcome guests from a wide range of markets and bring together crews from diverse cultural backgrounds. And yet, wherever our guests sail with us, the experience should always feel recognizably Costa: rooted in Italian hospitality, attentive to every detail, and focused on making guests feel welcome and happy.

This consistency is built well before colleagues step on board. It begins in institutions such as CAI in Hyderabad, where future members of our hotel teams take some of their first steps towards a career at sea. Whether they pursue roles in food and beverage, housekeeping or other guest-services functions, the training they receive supports a smoother transition to life on board and helps ensure alignment with the service standards our guests expect every day.

One of the qualities we particularly value is CAI's ability to transform potential into operational readiness. Hospitality roles extend beyond technical preparation alone; they require the right mindset. This includes teamwork, attention to detail, a genuine focus on the guest experience and the ability to consistently deliver high standards in a peculiar environment. This is where CAI makes a meaningful contribution. Its impact is reflected in the confidence, professionalism and adaptability demonstrated by trained colleagues when they join our ships. Their preparation enables them to integrate more quickly, contribute effectively from the outset and support a positive onboard culture—benefiting both operations and the overall guest experience. In hospitality, it is often the small details that make the greatest difference: a warm welcome, a well-presented meal, a clean and comfortable cabin, and thoughtful, attentive service. These moments define the guest journey and are made possible by well-trained professionals who understand the value of consistency and care. Across our fleet and destinations, our objective remains the same: to deliver a seamless, welcoming experience that is authentically Costa. Training partners such as The Culinary Academy of India play a key role in making this possible by preparing hospitality talent to meet these standards with confidence and professionalism.

On the occasion of CAI's 30th anniversary, we would like to sincerely thank them for their long-standing partnership and continued commitment to developing hospitality professionals. Their contribution has strengthened our teams and, in turn, supported the experience we are proud to offer our guests every day.



7TH SICA CULINARY OLYMPIAD & EXHIBITION 2025 - CHENNAI



The South Indian Chefs Association (SICA) Culinary Olympiad has long stood as a monumental platform for culinary arts in India, celebrating the convergence of tradition, innovation, and artistic expression. The 7th Edition of the SICA Culinary Olympiad & Exhibition 2025, held from September 19th to 21st at the Chennai Trade Centre, was a testament to this legacy. Endorsed by World chefs, the event transformed the venue into a vibrant arena of creativity, attracting over 3,000 chefs from across South India and inter-national participants from Mauritius, Sri Lanka, Maldives, and Australia.

The Olympiad is not merely a competition; it is a cultural exchange where the boundaries of gastronomy are pushed. It serves as a beacon for aspiring chefs and seasoned professionals alike, offering a stage to showcase mastery in diverse categories ranging from traditional Indian regional cuisines to avant-garde pastry artistry.

Adding to the prestige of the event was the presence of notable industry titans. The International Jury Panel featured legends such as Chef Sanjeev Kapoor, a household name in Indian cuisine, and Chef Manjit Singh Gill, a global authority on culinary standards and President of the Indian Federation of Culinary Associations (IFCA). Their participation underscored the Olympiad's status as a world-class event, inspiring participants to strive for excellence under the gaze of the industry's most revered figures. At the helm of the Culinary Academy of India's delegation was Chef Sudhakar N. Rao, the Director & Principal of the institute. Beyond his role as a mentor, Chef Sudhakar



Chef Manjit Gill, Mr. Thiru. R. Rajendran, Chef Damodaran, Chef Sanjeev Kapoor, Chef Thomas Gugler, Chef Uwe Micheel lighting the Lamp

holds a significant position in the regional culinary landscape as the Vice President of SICA for the Telangana Chapter.

During the 7th Olympiad, Chef Sudhakar's influence extended beyond administrative leadership. As a prominent member of the culinary community, he served as a distinguished judge for the Innovative Biryani Competition. His expertise was pivotal in evaluating the complex layers of flavor, technique, and presentation required in this highly competitive category. Under his guidance, the academy's team was meticulously prepared to face the rigorous standards set by the Olympiad's jury, reflecting his dual role as both a competitor's mentor and a peer reviewer of excellence.

COMPETITIONS



Chef Uma, Chef Sudhakar N Rao, Chef Kasi Viswanathan, Chef Damodaran, Chef Sheetharam Prasad, Chef Ajit, Chef Mohan Krishna

7TH SICA CULINARY OLYMPIAD & EXHIBITION 2025 - CHENNAI

CULINARY ACADEMY OF INDIA FACULTY SHINES IN THE PROFESSIONAL CATERGORY

COMPETITIONS



Chef Ananda Shanker Chaterjee
 Chef Instructor, Brand CAI
 Artistic Bakery Show Piece



Chef Kiran Kumar
 Chef Instructor, Brand CAI
 Innovative Biryani Cooking - Live



Chef S.A. Attique
 Asst. Lecturer, Brand CAI
 Individual Dessert Challenge



Chef Praveen
 Chef Instructor
 Live Cooking Asian



Chef Himanshu Gumbali
 Chef Instructor, Brand CAI
 Western Live Cooking



Chef Ravi Kant Kumar
 Chef Instructor, Brand CAI
 Edible Pastry Show Piece



Chef R. Annadurai
 Chef Instructor, Brand CAI
 Petit Fours & Pralines



Chef Omkar
 Chef Instructor, Brand CAI
 Butter Sculpture



Chef Kiran Kumar
 Chef Instructor, Brand CAI
 Butter Sculpture

The Culinary Academy of India's success was driven by the active participation and competitive spirit of its faculty chefs. These industry professionals demonstrated that culinary education is best taught by those who continue to compete and excel. Faculty members secured medals across various categories, showcasing a wide array of technical skills. These achievements highlight the faculty's dedication to mastering diverse culinary disciplines, from traditional Indian flavors to contemporary international plating.



7TH SICA CULINARY OLYMPIAD & EXHIBITION 2025 - CHENNAI

FINAL YEAR STUDENTS OF CULINARY ACADEMY OF INDIA SHINES AGAIN



Lakshmi Durga Prasad
Authentic India Regional cuisine



Shubham Rawat
Artistic Bakery Showpieces



Shreyan Majumder
Live Cooking Western



Divjot Singh Chadha
Authentic India Regional cuisine



Kunga Youdon
Dress the Cake



Piyush Gupta
Individual Dessert Challenge



Shrishi Mahima
Fruits & Vegetable Carving



Md. Juned Kacchi
Edible Pastry Show Pieces



Goda Alekhya
Artistic Pastry Show Piece



Sanskriti Jung
Petit Fours & Pralines

COMPETITIONS

The students of the Culinary Academy of India were the true stars of the Olympiad, bringing home a haul of medals and merits that reflected their rigorous training and creativity. Their participation spanned nearly every category, proving their readiness for the global culinary stage.

The event was meticulously judged by a formidable panel of culinary experts. The National Jury Panel included distinguished names such as Chef R. Selvaraju (IHCL), Chef Sudhir Pal, Mr. Vikram Cotah (GRT Hotels & Resorts), and Chef Kasi Viswanathan, amongst many others. The International Jury Panel featured Global icons like Chef Thomas A. Gugler (Germany), Chef Manjit Singh Gill (India), and Chef Dimuthu Kumarasinghe (Australia), ensuring that every dish was evaluated against the highest international standards.

BSS CULINARY CHALLENGE 2025



Abhishek Kumar Pandey - Gold - Indian Cuisine



Donti Arun - Bronze - European Cuisine

The Culinary Academy of India has once again brought pride to the city as its students secured top positions at the prestigious BSS Culinary Challenge 2025, held on September 27th, 2025.

Two final-year BCT&CA students, Abhishek Kumar Pandey and Donti Arun, represented the academy in the competition, showcasing remarkable culinary innovation in Indian and European cuisines.

Abhishek Kumar Pandey impressed the jury with his inventive take on Kolkata Biryani, replacing rice with jowar (sorghum millet) and presenting it in a traditional potli style.

Meanwhile, Donti Arun presented a modern European repertoire that included a millet mousse crafted in the

shape of a rose, a refreshing ragi fermented sherbet, and a baked yogurt paired with a millet-based red velvet cake.

The students' preparation and success were guided by Chef Sudhakar N Rao, Director & Principal of CAI, along with Chef Akkshay Kulkarni, Head of Operations, and Chef Syed Abdul Attique, Senior Lecturer. The operational training and support team included Chef Raju Anna Durai, Chef Shubham Singh, Chef Ravi Kant Kumar, Chef Himanshu, Chef Omkar Wani, and Chef S. Kiran Kumar.

The achievement reinforces the Culinary Academy of India's reputation as one of the country's premier culinary institutes, producing chefs who skillfully blend heritage with innovation and continue to excel on national and international platforms.

CHEF RAMESH CHANDRA CULINARY TROPHY 2026

Culinary Academy of India has redefined excellence, clinching the 1st Prize and the prestigious Rolling Trophy at the Chef Ramesh Chandra Culinary Trophy 2026! This thrilling competition conducted at Pioneer College, Hyderabad, witnessed CAI's final-year sensations Jayraj Jonathan and Mano Singh Rana, unleash the culinary prowess, outshining top-tier hospitality and hotel management institutions of Hyderabad. Their masterpiece centered on "Temple Foods of South India" – a theme that demands technical brilliance and cultural reverence. Jayraj and Mano delivered a Gastronomic Masterclass, captivating the judges with their aesthetically stunning and authentic creations. Their presentation echoed the spiritual essence of temple "Prasadam", leaving the judges spellbound.



Mano Singh Rana's & Jayraj Jonathan
Final Year, BCT&CA

The esteemed jury, featuring culinary luminaries like Chef Ramesh Yadav, Corporate Chef, Abode Hotel, Chef Sudha Kumar, Chairman, Pioneer and Trinity Institutions, Mrs, Anuradha, Principal, Polytechnic College and Chef Ravi, Chef Manager at VinFlora lauded the duo's attention to detail and flavor accuracy. This victory is a testament to the visionary leadership of Chef Sudhakar N. Rao and Chef Akkshay Kulkarni, and the mentorship of the CAI faculty team. The Culinary Academy of India has once again etched its name in the culinary hall of fame, celebrating Jayraj Jonathan and Mano Singh Rana's outstanding achievement.

COMPETITIONS

THE INCREDIBLE CHEF CHALLENGE – BENGALURU 2025



The students and faculty of Culinary Academy of India, Hyderabad delivered an exceptional performance at the prestigious Incredible Chef Challenge 2025, held from 12th to 14th June 2025 in Bengaluru. Organized by World of Hospitality in association with the South Indian Chefs Association (SICA), this event featured top culinary professionals and budding student chefs from across the nation.

The Culinary Academy of India's participation was successfully led, and mentored by Chef Sudhakar N Rao, Director & Principal, and Chef Akshay Kulkarni, Head of Department. Their guidance empowered the team to compete confidently and secure multiple accolades across diverse competition segments.

The Incredible Chef Challenge 2025 served as a vibrant platform for aspiring chefs and seasoned professionals to display their passion, precision, and creativity in the culinary

arts. Participants from the Culinary Academy of India, Hyderabad impressed the jury with their innovative techniques, authentic flavor profiles, and exceptional presentation skills. From intricate pastry showpieces to traditional Karnataka cuisine plated with European finesse, each entry was a testament to the rigorous training and mentoring received at CAI.

Our student chefs and faculty members demonstrated not only technical excellence but also a deep respect for regional Indian cuisine, reimagined with modern aesthetics. Their achievements reflect the institute's unwavering commitment to producing world-class culinary professionals. Events like these reaffirm the Culinary Academy of India's position as one of the top culinary schools in India, renowned for its competitive edge, global exposure, and dedication to culinary innovation.

COMPETITIONS



Chef Himanshu
Gold Medal
Live Cooking Challenge



Chef Shubham
Gold Medal
Live Cooking Challenge



Chef Ravi Kant Kumar
Silver Medal
Artistic Pastry Showpiece



Chef Omkar
Merit Certificate
Platted Appetizer



Pavan Kumar
Gold Medal
Live Cooking Challenge



Lokesh
Gold & Silver Medal
Pre-plated Appetizer & Pre-plated
3 Course Local Karnataka Cuisine



Vineeth Vardhan
Silver Medal
Artistic Bakery Showpiece



Sree Vaishnavi
Silver Medal & Merit
Artistic Pastry Showpiece &
Fruit & Vegetable Carving

INTRA COLLEGE FLOWER ARRANGEMENT COMPETITION 2026



Mr. Pranit Sakilam, Asst. Executive, House Keeper, ITC Kakatiya

The Culinary Academy of India (CAI), Hyderabad, organized an Intra-College Flower Arrangement Competition for the first-year BCT & CA students, creating a refreshing space for creativity beyond the kitchen. The event encouraged students to explore floral design as a form of expression and blending aesthetics with technique.

The competition saw enthusiastic participation, with students presenting a variety of thoughtfully designed arrangements. Each display reflected a unique perspective, with careful attention to colour combinations, structure, and overall presentation. The event was smoothly conducted with the support of third-year students and faculty members, whose involvement added both guidance and encouragement. Their presence helped create a positive and motivating environment for the participants.

Maitreyee Soni emerged as the winner of the competition, impressing with a composition that stood out for its balance, creativity, and attention to detail. Her

performance not only earned her recognition within the Academy but also gave her the opportunity to represent CAI at the Inter-Collegiate Flower Arrangement Competition held at IHM Hyderabad. The competition was held under the guidance of Chef Sudhakar N. Rao, Director/Principal, and Chef Akkshay Kulkarni, Head of the Department, whose consistent support continues to encourage students to explore and grow beyond conventional learning.

Overall, the event was a meaningful experience for the students, highlighting the importance of creativity, presentation, and confidence skills that are essential in the world of hospitality.



COMPETITIONS



FLOWER ARRANGEMENT COMPETITION 2026 BY IHM, HYDERABAD



Maitreyee Soni
1st Year BCT&CA - Gold
Freestyle Flower Arrangement

The Culinary Academy of India once again showcased its allrounded excellence by securing 1st Position at the Flower Arrangement Competition 2026, held at IHM Hyderabad. Representing the Academy in the Freestyle Flower Arrangement category was Maitreyee Soni, whose entry was based on the theme ; Floral Salute to Freedom Fighters. Conceived as a tribute

to the heroes of India's independence, her arrangement beautifully expressed patriotism and respect through flowers. Her outstanding presentation won first prize, bringing pride to the Academy. The event was judged by Ms. Vineetha and Mr. Pranith S, who praised her artistic interpretation, technical precision, and meaningful execution of the freestyle concept. This achievement reflects the visionary leadership of Chef Sudhakar N. Rao and Chef Akkshay Kulkarni, whose guidance continues to inspire students to excel beyond conventional boundaries.



INDIA BAKERY, PASTRY & CULINARY CHALLENGE (SOUTH EDITION) 2025



COMPETITIONS

The Culinary Academy of India once again proved its culinary excellence at the prestigious India Bakery, Pastry & Culinary Challenge (South Edition) 2025, held at the Hitex Exhibition Centre, Hyderabad. Organized by Hospitality First and supported by Telangana Chefs Association and HRATS, this event is a prominent platform for showcasing talent in baking, pastry arts, and live culinary competitions.

All participating chefs were mentored by Chef Sudhakar N Rao (Director & Principal) and Chef Akshay Kulkarni (Head of Department) of the Culinary Academy of India, whose expert guidance was instrumental in the team's success.

The esteemed panel of judges included celebrated culinary personalities like Chef Vivek Kalia and Chef Balendra Singh, who praised the innovation and skill showcased by the participants.

This victory reinforces the Culinary Academy of India's position as a leading institute in professional culinary education and continues to elevate its presence in national culinary competitions. The achievements at the India Bakery, Pastry & Culinary Challenge 2025 add to the academy's growing legacy of excellence.



Chef Annadurai

Gold Medal
Artistic Pastry Show Piece



Chef Ravi Kant Kumar

Gold Medal
Plated Dessert



Chef Kiran
Silver Medal

45 Min. Rice Cooking Challenge



Charan & Aakash
Silver Medal

Live Cooking Competition



IHM - HYDERABAD - NATIONAL BUDDING EVENT - SEASON 4



COMPETITIONS

The Culinary Academy of India (CAI), Hyderabad, proudly marked yet another milestone of success at the prestigious IHM Hyderabad – The Budding Event Season 4, held from 16th to 19th September 2025. This national-level competition brought together budding chefs and hospitality professionals from across India, providing them with a platform to showcase their culinary artistry, innovation, and management expertise.

The event was graced by Celebrity Chef Harpal Singh Sokhi – the iconic “Namak Shamak” Chef, who attended as the Chief Guest, inspiring young culinary aspirants with his presence and words of encouragement.

CAI's Culinary Highlights Across Three Days:

Day 1: A rich and authentic Kashmiri Thali that beautifully represented the flavors of India's northern heritage.

Day 2: An elegant three-course plated menu, prepared from a mystery basket of ingredients, showcased with a lavish display and modern presentation techniques.

Day 3: A beautifully decorated cake inspired by the “Shizen” (nature) theme, blending creativity, finesse, and pastry artistry.

These achievements reflect the versatility, talent, and relentless efforts of CAI students, who proved their

excellence in regional Indian cuisine, global culinary presentation, and pastry artistry.

Mentorship and Guidance

The students were mentored under the academic leadership of Chef Sudhakar N. Rao, Director & Principal of the Culinary Academy of India, and the strategic guidance of Chef Akkshay Kulkarni, Head of Operations. Their constant support, expertise, and encouragement played a pivotal role in helping students shine at this prestigious event.

Esteemed Jury

The competitions were evaluated by a distinguished panel of hospitality professionals: Mr. Arnold Lobo, Learning & Development Manager, ITC Kakatiya
Mr. Praneeth, Executive Housekeeper, ITC Kakatiya
Mr. Rohit Joshi, Learning & Development Manager, ITC Kohenur
Chef Satya, Executive Chef, The Park, Hyderabad

A Legacy of Excellence

The success of CAI students at The Budding Event Season 4 is a proud moment that once again proves the academy's legacy of excellence in culinary and hospitality education. With consistent recognition at national and international competitions, the Culinary Academy of India continues to be a trailblazer in shaping the next generation of hospitality leaders.



Sahas Reddy & Vikruti Sarangan
2nd Runners up(Bronze)-
International Surprise Basket



Ariba Siddiqui
The Title Of Topper -
(Accommodation operations)



Vikruti Sarangan
(National Budding Professional Competition)
Chef with the Most Pleasing Personality

INCREDIBLE CHEFS CHALLENGE 2026 - MUMBAI



CHEF OMKAR WANI
(Gold Medal)
Fruit & Vegetable Carving
(Professional)



P. NITISH
Gold Medal
Live Cooking, 3rd Year BCT&CA

Culinary Academy of India Triumphs at ICC 2026 – Mumbai

The Culinary Academy of India proudly celebrated a remarkable victory at the Incredible Chef Challenge (ICC) 2026, organized by World of Hospitality (WOH) and Western India Culinary Association (WICA), held from 29th–31st January 2026 at Bombay Exhibition Centre, Mumbai. Our team showcased outstanding talent across multiple categories:

Chef Omkar (Chef Instructor) won the Gold Medal in the Fruit & Vegetable Carving Category (Professional Division), awarded by Chef Abdul Qader - Chef consultant and Chef Vividh Patil -Executive chef sofitel Mumbai highlighting excellence in artistic culinary presentation.

In the Student Category, Harshdeep (3rd Year BCT&CA) secured a Bronze Medal in Fruit & Vegetable Carving, awarded by Chef Abdul Qader - chef consultant and Chef Vividh Patil - Executive Chef Sofitel Mumbai, demonstrating promising young talent.

Pandala Nitish (3rd Year BCT&CA) excelled in the Live Cooking Category, earning a Gold Medal, awarded by Chef Altamash Patel - Joint secretary WICA, Chef Vishal Chandnani - Executive Chef Orchid Hotel, Mumbai, and Chef Pavan Kumar- Chef consultant, showcasing outstanding culinary technique under pressure.

Rayyan Niaz (3rd year BCT&CA) impressed the judges in the Plated Dessert Category, winning a Silver Medal, awarded by Chef Pradeep Sable - Executive pastry chef - Fairmont Mumbai, Chef Dean Rodrigues- Chef Pastry Educator, and Chef Javed Merchant -Pastry chef, Consultant chef.

Overall Achievement

With immense pride, the Culinary Academy of India concludes ICC 2026 with:

- 2 Gold Medals**
- 1 Silver Medal**
- 1 Bronze Medal**

This outstanding achievement reflects our academy's commitment to excellence, innovation, and nurturing future culinary leaders. Congratulations to our chefs and students for making us proud on a national platform! Culinary Academy of India - where passion meets perfection.



RAYYAN NIAZ
Silver Medal - Plated Dessert,
3rd Year BCT&CA



HARSHDEEP SINGH
Bronze Medal - Fruit &
Vegetable Carving, 3rd Year BCT&CA

COMPETITIONS

EVEREST BETTER KITCHEN CULINARY CHALLENGE SEASON 7 HELD ON 6TH FEB 2026 AT HYDERABAD



Revati Kadu & Sabarish
3rd Year BCT&CA

The Better Kitchen Culinary Challenge (BKCC) Season 7 – India’s largest culinary platform for aspiring chefs – brought together young culinary talents from across the country, fostering creativity, innovation, and mentorship under the guidance of industry leaders.

Representing the Culinary Academy of India with passion and excellence, our students delivered outstanding performances across categories: Revati Kadu (3rd Year BCT&CA) and Sabarish (3rd Year BCT&CA) showcased remarkable skill in the Better Kitchen Young Chef Challenge, proudly securing 2nd Position, awarded by Chef Thimma Reddy (Corporate Chef, Concu) and Chef Sameer Ali (Fit Chef). Adding another feather to our cap, Junaid Kacchi (3rd Year BCT&CA) and Krish Vaidya (3rd Year BCT&CA) claimed 2nd Position in the Better Kitchen

Bakery Champion, awarded by Chef Tabu Ali (Private Chef & Chef Mentor). With 2nd place finishes in both categories, Culinary Academy of India proudly celebrates a double podium victory!

This achievement reflects our students’ dedication, creativity, and the strong foundation provided by CAI – once again proving that our future chefs are ready to lead the culinary world.



THEME : FLAVOURS OF INDIA



Mohd. Juned Kacchi & Krish Vaidya
3rd Year BCT&CA



COMPETITIONS

XPRESSION 2026 – 6TH EDITION ONLINE COMPETITION ON INDIAN PROGRESSIVE CUISINE

Held by Bharati Vidyapeeth, College of Hotel & Tourism
Management Studies, Navi Mumbai on 25.02.2026



Meenakshy Nair (1st Position) & Rishindra (2nd Position)
3rd Year BCT&CA

The students of the Culinary Academy of India, Hyderabad, once again showcased their culinary excellence at Xpression 2026 – 6.0 in the Indian Progressive Cuisine category. The competition brought together young chefs who reinterpreted traditional Indian cuisine using modern techniques and presentation.

The academy secured top honors, reflecting the high standards of training and dedication of its students.

Ms. Meenakshy Nair (Final Year) won First Prize for her exceptional skills, innovative approach, and outstanding presentation, successfully balancing authenticity with progressive techniques.

Mr. Y. Rishindra Sumukesh (Final Year) secured Second Prize, impressing the judges with his creativity, precision, and refined execution.

This achievement highlights the students' commitment to excellence and their ability to compete confidently at a national level.

The academy extends its gratitude to Chef Sudhakar N. Rao, Director & Principal, for his encouragement and vision, and Chef Akkshay Kulkarni, Head of Department, for his guidance and mentorship throughout the preparation. Their leadership played a key role in this success.

The accomplishment at Xpression 2026 – 6.0 stands as a testament to the Culinary Academy of India's pursuit of excellence and its commitment to nurturing future industry leaders.



NATIONAL BUDDING HOSPITALITY CHAMPION 2026



Prof. Amreesh Misra, Director, School of Hospitality Management, AURO University



3 Gold & 4 Silver



Kanwaljeet Singh Sabharwal
Gold Medal - Beverage Bonanza
Gold Medal - Tart & Petit Four

Culinary Academy of India Secures Overall 2nd Position at National Budding Hospitality Champion 2026. The Culinary Academy of India (CAI), Hyderabad, secured the Overall 2nd Position at the National Budding Hospitality Champion (NBHC) 2026 – 9th Edition, hosted by AURO University, Surat (10–12 March 2026). The prestigious national-level event brought together leading hospitality institutes from across India, where CAI stood out for its consistency and performance. Students delivered strong results across multiple categories. The competition was judged by experienced hospitality professionals from leading brands, ensuring a high standard of evaluation in creativity, technique, and presentation. This achievement reflects CAI's strong training, industry-focused approach, and commitment to excellence. The academy congratulates all participating students for their dedication and teamwork. It also extends gratitude to Chef Sudhakar N. Rao, Director & Principal, and Chef Akkshay Kulkarni, Head of Department, whose guidance and mentorship played a crucial role in this success.



Bhumika Anand
Gold Medal - Auro Video Vibes



Ochitya Tyagi , SK Saifuddin, Aditya Vaishnav
Silver Medal -Taste of Bharat



Kanwaljeet Singh Sabharwal, SK Saifuddin - Culinary, Ochitya Tyagi , Bhumika Anand - F&B Service Silver Medal -Chef's Table



SK Saifuddin, Aditya Vaishnav
Silver Medal -Global Street Food



Kanwaljeet Singh Sabharwal
Silver Medal - Food Biz

COMPETITIONS

PHDCCI NYCC YOUNG CHEFS COMPETITION

The Culinary Academy of India, entailing its continued excellence and commitment to culinary distinction, added yet another achievement to its legacy at the PHDCCI National Young Chef Competition (NYCC). Held on 23rd December 2025 at Dr. M.G.R. Educational & Research Institute, the South Zone round showcased exceptional talent under the theme “Celebrating Indian Culinary Heritage: Blending Tradition with Innovation.” Among intense competition from leading institutes, CAI students Rajeev and Pranay stood out with their remarkable skill, creativity, and precision, securing first place in the South Indian edition. Their victory not only highlights their individual excellence but also reinforces CAI’s reputation for nurturing some of the finest young culinary professionals in the country.



Rajeev & Pranay
Final Year, BCT&CA

CULINARY ACADEMY OF INDIA SHINES AT THE YAMUNA RANGA RAO TROPHY 2026

The Culinary Academy of India (CAI), Hyderabad, continued its tradition of excellence by delivering a commendable performance at the Yamuna Ranga Rao Trophy 2026, held on 25th and 26th January 2026. The prestigious inter-collegiate event brought together talented participants from various institutions, fostering a spirit of healthy competition, sportsmanship, and all-rounded development. Representing the Academy with determination and skill, Pranith Raj showcased exceptional strategic thinking and composure in the Chess competition.

Displaying consistency and sharp analytical ability across multiple rounds, he emerged as the Runner-Up, earning accolades for his disciplined approach and competitive spirit. Adding to CAI’s proud tally was Tenzin Samten, who participated in the Arm Wrestling competition. Demonstrating remarkable strength, resilience, and technique, he battled through intense matches to secure the Runner-Up position. His performance stood as a testament to physical endurance and mental toughness. Both achievements brought pride and recognition to the Culinary Academy of India, highlighting the institution’s emphasis on holistic education that encourages students to excel, not only in academics and culinary arts but also in sports and extracurricular pursuits.

This success was made possible under the inspiring leadership of Chef Sudhakar N. Rao, Director / Principal, CAI, and the continued guidance and encouragement of Chef Akkshay Kulkarni, Head of the Department, whose vision consistently motivates students to explore their potential across diverse platforms. The dedicated support of the faculty and staff further played a vital role in preparing the students to compete with confidence and discipline at such a prestigious event.

By securing runners-up positions in both Chess and Arm Wrestling at the Yamuna Ranga Rao Trophy 2026, the Culinary Academy of India has once again upheld its reputation for nurturing well-rounded professionals. The entire CAI fraternity proudly congratulates Pranith Raj and Tenzin Samten for their commendable achievements and for representing the Academy with distinction.



Pranith Raj - Runner up in Chess Competition



Tenzin Samten - Runner up in Arm Wrestling Competition



SICA QUIZBITES 4.0

Held on 2.03.2026 at GRT Grand Hotel, Chennai



Tejswa Shukla & Nikita Shivkumar
3rd Year, BCT&CA



Kanwaljeet Singh & Shreya Sriraman
3rd Year, BCT&CA



**Mr. Arvind Rajeev Sarathy, Chef Sheetharam Prasad,
Mr. Senthil Nathan N, Chef Kashi Vishwanath,
Chef Abhiru Biswas.**

bagging the Silver Medal. Chef Sheetharam Prasad, Secretary, SICA, and Chef Damodaran, President, SICA, graced the event, praising the participants' exceptional performance.

SICA Quiz Bites 4.0 proved that culinary excellence goes beyond cooking techniques, highlighting the importance of food culture, global gastronomy, and teamwork. The event was a journey of learning, enjoyment, and achievement, leaving a lasting impression on all the participants.



COMPETITIONS

CATE FETE 2026



COMPETITIONS



Carolina Cynthia Harrison
Gold in
Front Office Category



Shreya Sriraman
Silver in
House Keeping Category



Nikita Shivkumar - Silver in Bakery, Pastry & Confectionery

The Culinary Academy of India (CAI) delivered an outstanding performance at the CATE FETE 2026, securing the Overall Runners-Up Trophy at the National-level competition, hosted by the Army Institute of Hotel Management and Catering Technology, Bangalore. CAI stood out for its consistency and excellence among leading hospitality institutes.

The team's success was guided by Chef Sudhakar N Rao, Director & Principal, and Chef Akkshay Kulkarni, Head of Operations, whose mentorship played a crucial role in preparing students for the competition. The event featured categories such as Culinary Challenges, Baker's Boast, À La Table & Bar (F&B Service), Front Office, and Housekeeping.

Carolina won a Gold Medal in the Front Line Fiesta (Front Office) category, excelling across multiple events.

Shreya secured a Silver Medal in the Impresario (Housekeeping) category, showcasing creativity and sustainability through flower arrangement, upcycling (Trash to Treasure), and mini room design.

Nikita earned a Silver Medal in Baker's Boast, presenting "Teej-e-Khaas", a modern Ghevar interpretation, along with innovative petit fours—Calcutta Coolers and Khoya Klicious. Her work reflected precision, creativity, and presentation skills. In Culinary Challenges, Abhishek and Shreyan demonstrated innovation and sustainability. Though they did not win medals, their contribution added to CAI's overall performance. Mohit represented CAI in À La Table & Bar (F&B Service), showcasing strong service skills through Gueridon service and a zero-waste molecular cocktail presentation. These achievements highlight CAI's focus on excellence, innovation, and industry readiness, reinforcing its position as a leading institution in hospitality education.



Mr. Srinivas Valluri,

DHMCT&AN, MBA(HR),CHRE,SIX SIGMA BLACK BELT
Senior Faculty, Culinary
Academy of India

EXAMINING THE EVOLUTION OF CAMPUS RECRUITMENT IN THE POST-PANDEMIC ERA

Thirty-eight years ago, when I completed Hotel Management, career opportunities in hospitality were limited, and success meant securing a job with Taj Hotels, The Oberoi Group, or ITC Hotels. Campus interviews were simple—know your subjects, dress well, and perform confidently. Guidance on communication, body language, or career planning was rare.

Today, campus recruitment has changed completely. The post-pandemic era has created a faster, technology-driven, and highly competitive hiring environment.

Traditional Recruitment vs Modern Hiring

Earlier, hospitality recruitment focused on face-to-face interviews, grooming checks, group discussions, and practical skills. Employers valued personality, etiquette, discipline, and communication.

Now, these methods are combined with virtual interviews, online assessments, AI screening, and digital hiring platforms. Candidates must be confident both in person and online.

New Business Models and Career Choices

The pandemic reshaped hospitality through cloud kitchens, food delivery, contactless service, digital reservations, and lean staffing.

This created opportunities in digital marketing, revenue management, guest engagement, and technology operations.

Many students are also choosing entrepreneurship through cafés, bakeries, food trucks, catering units, and online food brands instead of only traditional jobs.

Skills vs Degrees

One major challenge today is the gap between qualifications and industry-ready skills. Many graduates have degrees but may lack communication skills, confidence, practical exposure, or digital awareness.

Recruiters now value competence over certificates. In hospitality, attitude, adaptability, grooming, and hands-on skills often matter more than marks.

New Hiring Trends

Modern hiring has introduced new expectations. Resumes should be ATS-friendly, with proper keywords and clear formatting. Many companies use behavioral interviews, asking candidates to explain how they handled real situations.

Employers also value awareness of sustainability and eco-friendly practices. As many organizations are now data-centric, students with basic knowledge of analytics, reports, and technology gain an advantage.

Digital Presence and Generational Change

Platforms like LinkedIn and other social media channels help students build professional identities and connect with recruiters.

Gen Y looks for growth and learning, while Gen Z values speed, flexibility, and work-life balance. Today, recruitment is a two-way process where both company and candidate evaluate each other.

Closing Thought

Campus recruitment in the post-pandemic era now rewards skills, adaptability, technology awareness, and mindset more than qualifications alone. Students who combine traditional hospitality values with modern capabilities will succeed in the future.

The infographic is enclosed in a red border and features several icons: a graduation cap, a person with a briefcase, a person at a desk, a ladder, and a colorful logo for 'Brand CAI'.

DEGREE
=
NO CAREER

ONLY SKILL
=
NO GROWTH

DEGREE + SKILLS
=
CAREER SUCCESS

Brand CAI
Estd.1996

Come... Join the Professionals

CAMPUS PLACEMENT 2025-26

The Culinary Academy of India continues to maintain an excellent record in campus placements, with leading hotels and hospitality brands actively recruiting from the institute each year. The strong reputation of the Brand CAI ensures that companies specifically seek out its students, recognizing their superior training, discipline, and industry readiness. With skills often valued higher than many of their peers, CAI graduates stand out as preferred choices for recruiters, reflecting the academy's commitment to excellence in culinary education.



The Oberoi Centre of Learning and Development Management Training Programmes offered by (OCLD) and Oberoi Central Employment Register (OCER) conducted the selection process for batches starting in July-2026 in the month of September, 2025. One candidate from the batch got shortlisted for the prestigious Kitchen Management Training program with the OCLD and a total of 08 candidates got shortlisted for the prestigious OCER Program offered by The Oberoi's.

Chef Gurmeet Singh Bhamra, Executive Chef,
Ms. Sreelakshmi D, Manager, Learning & Development
Mr. Tejas Budhwant, Associate, Learning & Development,
 The Trident, Hyderabad



Vikruti Gitanjali Sarangan selected for
 OCLD kitchen management trainee

Divjyot Singh Chadha, R.Charan, Bhumika Anand,
Kanwaljeet Singh Sabharwal, Shreya Sriraman, Nikita Shivkumar,
Meenakshy Nair, Revati Kadu selected for OCER



Mr. Abhishek Menon - General Manager
Mr. Hema Kumar - HR Manager
Mr. Arnold Lobo - Training & Development Manager,
 ITC Kakatiya - A luxury collection hotel, Hyderabad

Nikita Shivkumar, Kanwaljeet Singh Sabharwal,
Shreya Sriraman, Shreyan Majumder selected as
 Kitchen Management Trainee with ITC - HMI

CAMPUS PLACEMENT 2025-26



Dr. Bhuvan G M,
Principal APEEJAY Institute of
Hotel Management Navi Mumbai

**THE
PARK
Hotels**
SINCE 1927
FLURYS



**Sanskriti Jung (KMT),
Ariba Siddiqui (GMT) V.Shriya (KMT)**
with Flurys by The Park Hotels



Chef Prashant Kumar,
Executive Chef, Taj Krishna

TAJ



**Ariba Siddiqui (HOT), Vikruti Gitanjali Sarangan (HOMT),
V.Shriya (HOT) by Taj Group of Hotels**



Ms. Nicola Jayakumar- Training manager
Chef Gagan Prasad - Executive Chef, Taj Sats, Chennai

TAJ sats



Pranay Kumar , Aakash Reddy selected for
Kitchen Management Trainee , TAJ Sats, Chennai
Vedika Akkewar , Shubham Rawat,
selected for Kitchen Management Trainee, TAJ Sats, Mumbai



Mr. Dipesh Khatkekar,
Manager, Learning & Development
Ms. Benushree, HR Executive, Koko, Hyderabad

**PEBBLE
STREET
HOSPITALITY**



**Adarsh Raj, Jairaj Jonathan, Sara Nikhilesh, M. Surya
K. Siddhartha, Pranith Raj, Gopi Reddy - MT
N Dinesh and Alam Khan - Commis**

CAMPUS PLACEMENT 2025-26



V.Kothandaraman,
Associate Vice President,
Operations & Brand Standards,
GRT Hotels & Resorts



**K.Sai Sowmith (GOET), Aditya Rajesh (GOST),
Piyush Gupta (GOST) Atifa Aaman (GOMT),
Rajeev Jakka (GOET), Tejaswa Shukla (GOMT),
Carolina Cynthia Harrison (GOMT),**
Young Leaders Program by GRT Hotels & Resorts



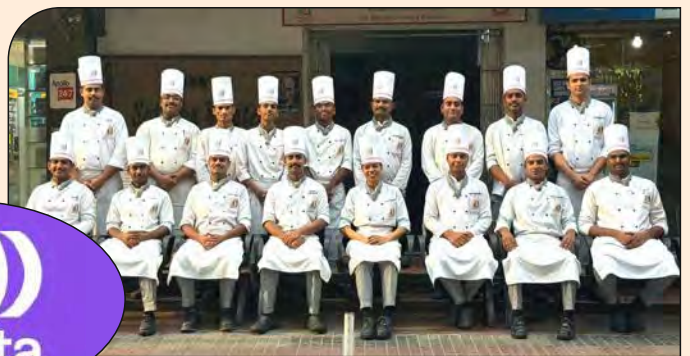
Mr Nakul Moghe -Lead L&D
Chef Ishitha Sha - Sous chef
Mr Atul Mane - Senior Manager Food & Beverage
Mr Angelo - HR Cordinator, JIO World Centre



Donti Arun, Rayyan Niaz
selected as
Associates with the JIO World Centre



Arun Skaria
Executive Chef,
Ramya Nadendla,
HR Manager - HMS Host International



**Alam Khan, Dhruv, Gopi, Pranith, Siddharth,
Dinesh, Piyush, Sushanth, Adarsh - Commis**
Sitting - Nitish, Nikhil - KMT, Obedulla, Rishindra ,
Shrishti, Mazharuddin, Jonathan, Nikhilesh - KOT.



Abhirup Gupta - Asst. Training Manager
Julius Fernandez -
VP - Head Asset Management **Srini** - VP- HR



Rayyan Niaz
selected as Kitchen Management Trainee
with the Green Park Hotels

ON CAMPUS PLACEMENTS 2026



MANAGEMENT TRAINEE



Vikruti Gitanjali Sarangan



Gopi Reddy,
Jairaj Jonathan,
Pranith Raj, Matham Surya,
Sara Nikhilesh, K. Siddartha,
Adarsh Raj



Shreyan Majumder,
Nikita Shivkumar,
Shreya Sriraman,
Kanwaljeet Singh



P. Nitish,
Javoji Nikhil



Ariba Siddiqui,
V. Shriya,
Sanskriti Jung



Pranay Kumar,
Aakash Reddy,
Shubham Rawat,
Vedika Anil Akkewar



Carolina Cynthia,
Atifa Aman,
Tejswa Shukla



Lakshmi Durga Prasad,
Abhishek Pandey,
Harshdeep Singh,
Mohit Shahi,
S. Sabarish



Ochitya Tyagi,
Saahas Reddy,
Rajeev Jakka,
Donti Arun



Greenpark -
Rayyan Niaz



S. Sabarish,
Shrishti Mahima,
Piyush Gupta



Goda Alekhya,
Shubham Rawat,
Sudhakar Reddy

COMMIS



Donti Arun, Rayyan Niaz



N. Dinesh,
Sahinsha Alam Khan

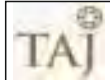


Sahinsha Alam Khan,
Dhruv Rajiv, Gopi Reddy,
Pranith Raj,
K. Siddharth, N. Dinesh,
Piyush Gupta,
N. Sushanth, Adarsh Raj

HOMT



Sai Sowmith, Rajeev Jakka



Vikruti Gitanjali Sarangan

HOT



Aditya Rajesh, Piyush Gupta



V. Shriya, Ariba Siddiqui



Sheik Obedulla, Rishindra
Shrishti Mahima,
Md. Mazharuddin,
Jairaj Jonathan, Sara Nikhilesh

COMMIS



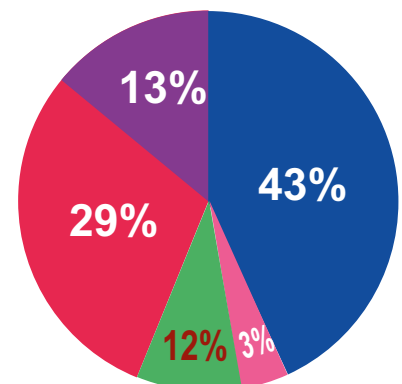
Revati Kadu, Shreya Sriraman,
R. Charan, Bhumika Anand,
Divyot Singh Chadha,
Meenakshi Nair,
Kanwaljeet Singh,
Nikita Shivkumar

HIGHER STUDIES/ ENTREPRENEURSHIP



Juned Kachi
Devi Ananya, Manav Singh
Sakshi Emaliya
Vishnuvardhan Reddy
Krish Vaidya, Akhilesh Goud
Tenzing Tenkyong
Swayam Agarwal
Kunga Youdon,
Md. Saifuddin

PLACEMENTS RECORD



■ MANAGEMENT TRAINEE
■ COMMIS ■ HOT ■ HOMT
■ HIGHER STUDIES / ENTREPRENEURSHIP

CAMPUS PLACEMENT 2025-26



Mr. Veera M Cluster HR
Mr. Saravanan General Manager
Mr. Karthik Miramir Resort Manager
 Sterling Holidays & Resorts



Saahas Reddy Depa ,
Rajeev Jakka, **Donti Arun**
Ochitya Tyagi selected for
 Kitchen Management Trainees for Sterling Hotels



Ms Ketki Hoskar –
 Sr. Manager Talent Acquisition.
Ms Saloni Thakkar –
 Sr. Manager training & Development
Mr Sharat Shetty – GM Jolies



Shubham Rawat, (Commis),
Abhishek Kumar Pandey (KMT),
Mohit Shahi (KMT), **Lakshmi Durga Prasad** (KMT),
Harshdeep Singh (KMT), **Sudhakar Reddy** (Commis)
Goda Alekhya (Commis)
S.Sabarish (KMT), with Aditya Birla New Age Hospitality



Mr. Sandeep Kumar,
 General Manager, Red Fox Hotel
Mr. Harish Reddy, HR Manager, Lemon Tree Hotel



S. Sabarish, **Shrishti Mahima**, **Piyush Gupta**
 selected for KMT



**STUDENTS OPTED FOR
 ENTREPRENEURSHIP OR
 HIGHER STUDIES**

Swayam, **Akhilesh**, **Saifuddin**, **Krish**, **Juned**, **Sakshi**, **Tenzing**, **Ananya**, **Vishnu**, **Kunga**, **Manav**

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under A.P. Public Societies
Registration Act 1350 Fasli (Act of 1350F)



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DHM.CT & AN



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

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● ONLY CULINARY COLLEGE IN THE WORLD TO HAVE FIVE WORLD RECORDS TO ITS CREDIT



2015
Longest Cold Meat Platter
30 Feet Long x 8 Feet Wide



2016
Most Different Cakes &
Gateaux Displayed (506)



2017
Tallest Christmas Cup Cake
Tree 57.5 Feet Height



2018
Largest Display of Bread
Varieties (493)



2022
Tallest Chef Hat
18 Feet Height x 6ft. Dia

● FIRST COLLEGE IN INDIA TO OFFER BACHELOR'S IN CULINARY ARTS AS A SPECIALIZATION IN HOTEL MANAGEMENT FROM THE YEAR 1996

● ONLY COLLEGE IN INDIA TO OFFER MULTIPLE RECOGNISED CULINARY CERTIFICATIONS:

- BACHELOR'S IN CATERING TECHNOLOGY AND CULINARY ARTS
- ONE AND HALF YEAR CRAFT CERTIFICATION COURSE IN BASIC CULINARY SKILLS
- 6 MONTHS DIPLOMA IN PASTRY, BAKERY & CONFECTIONERY
- 6 MONTHS DIPLOMA IN INDIAN AND CONTINENTAL KITCHEN



● OVER 12 THOUSAND ALUMNI WORKING IN ALL CONTINENTS OF THE WORLD

● WE WON THE FIRST EVER MEDAL FOR INDIA IN A WACS RECOGNISED CULINARY COMPETITION IN THE YEAR 2006

● THE ONLY COLLEGE IN INDIA TO BE RECOGNISED AS AN OFFICIAL TRAINING CENTRE FOR HOTEL AND CULINARY PERSONNEL BY P&O CRUISES-UK, COSTA CRUISES -ITALY AND PRINCESS CRUISELINES -USA



ALUMNI OF BRAND CAI HAVE EMERGED AS SUCCESSFUL CHEFPRENEURS IN ALL SPHERES OF FOOD AND BEVERAGE INDUSTRY.

