

Mr. Sudeep Bose
H.O.D.(Food Production)
32 years

QUALIFICATIONS:

1. B.Com
2. 3 years Diploma in Hotel Management.
3. Design of Training under D.O.P.T
4. Direct trainer skill under D.O.P.T
5. Short course in baking from 'Central Food Technological Research Institute Mysore.

TRAINING PROGRAMME/WORKSHOPS ATTENDED

1. I.L.O Training in Chinese cooking.
2. I.L.O Training in patisserie and desserts.
3. Train the trainer course from American institute of baking.
4. Workshop on Italian cuisine by chef Bill Marchetti.
5. Workshop on Indian cuisine by chef Vikas Khanna.
6. Undegone industrial exposure at hotel Taj Mahal, New Delhi, Le Meridian , New Delhi , Sarovar Portico Ghaziabad , Hans Plaza, New Delhi.
7. Workshop on "Emerging trends of Diet aspects in Hospitality Sector".
8. 15th Indian plumbing conference on standardization of plumbing practices.
9. Management Development programme at ASCI, Hyderabad.
10. Instruction course on "European Pastry Production and Methods" from National Asso-ciation of Bakery Industry .
11. Certificate of participation in "Le Cordon Bleu" pastry .
12. Master classes conducted by Chef Christian Faure.
13. Attended Seminar on" Japanese Food & Cooking Techniques" and Demonstration on Japanese Food.
14. Attended "Master Chef Interaction" with Chef Mark Best and Chef Ian Curley from Australia organized at institute.

15. Attended workshop on “Italian cuisine Demonstration”, Guillermo, Ms.Carolina.
16. Attended workshop on Japanese Dessert “ Wagashi ”conducted by Yusuke Matasu oka, Director, Japan Foundation.
17. Attended regular training programs on “Clean India Campaign”, “HACCP”, “Fire & Safety”, organized at IHM, Pusa.
18. Attended training program for “Commercial Baking” &“New trends in Chocolate making” conducted by International Chef Serge of Puratos.
19. Attended Glazing workshop conducted by Dr. Rick Stephen CMC , Director WACS Asia.
20. 5 days Faculty Development Program on Leadership, Crises Management & Emer gency Response, Handling Autistic or Dyslexic Students at Haridwar.

INTERNATIONAL EXPOSURE

1. U.K
2. MALAYSIA
3. SINGAPORE
4. INDONESIA
5. SOUTH KOREA
6. Developed Training Manuals for International Labour Organization (I.L.O.)
7. Developed Bakery Manual for Hyezeon College, South Korea
8. Co-Author of CBSE Class 11th Bakery student handbook and practical manual

MEMBERSHIP / OTHER ASSIGNMENTS

1. Expert/Jury World skill’s Competition.
2. Jury World Association of Chef’s Society (WACS).
3. Jury Indian Culinary Forum.
4. Jury I.T.P.O Trade fair [food stalls].
5. Jury of ‘AAHAR’ competition.
6. Jury of All India kitchen garden association.
7. Life member society of Indian Bakers