



Report on
Workshop organized by
School of Hotel Management and Catering Technology
Focusing on technology and sea food delicacy under the title new trends and technology
By
Chef Kamal Sen
Executive chef Roseate Hotel in collaboration with
Career Development Cell

Date: October 16, 2024

Venue: Training Kitchen

Resource Person: Chef Kamal Sen, Executive Chef of Roseate Hotel

Target Audience: SOHMCT Students (Sem.1st and 5th)

Coordinator: Chef Virendra Singh

Organized by: SOHMC

Overview:

The School of Hotel Management and Catering Technology, in collaboration with the Career Development Cell, organized an insightful workshop on Seafood Delicacy and New Trends and Technology in the Culinary Industry. The session was led by Chef Kamal Sen, the Executive Chef at Roseate Hotel, a renowned figure in the culinary field. The event aimed to enhance students' understanding of contemporary culinary practices, with a special focus on seafood preparation and the integration of modern technology in cooking.

Date and Venue:

The workshop was held on 16/10/24 at the training kitchen, providing an ideal setting for hands-on learning and interactive discussions.

Key Highlights of the Workshop:

1. Introduction to Seafood Delicacies:

Chef Kamal Sen began the session by discussing the importance of seafood in global cuisine. He elaborated on the nuances of selecting fresh seafood, various methods of preservation, and the unique ways in which seafood can be incorporated into a variety of dishes. Chef Kamal demonstrated several techniques for preparing and cooking seafood, emphasizing the balance of Flavors and the art of enhancing the natural taste of the ingredients.

Students were shown how to handle different types of seafood, including fish, shellfish, and crustaceans, as well as various cooking methods such as grilling, steaming, and baking. Practical tips were provided on sourcing high-quality seafood and ensuring sustainability in seafood consumption.

2. Incorporating New Trends and Technology in Culinary Arts:

The second part of the workshop focused on emerging trends in the culinary industry. Chef Kamal discussed how technological advancements are transforming food preparation, including the use of

high-tech kitchen equipment such as sous-vide machines, molecular gastronomy tools, and automated cooking systems.



He highlighted the growing emphasis on health-conscious cooking and the integration of digital tools to enhance cooking precision, consistency, and presentation. The rise of plant-based alternatives and sustainable food practices were also covered, with Chef Kamal encouraging the students to explore innovative solutions to meet the evolving demands of the modern culinary landscape.



3. Interactive Demonstrations:

The workshop included live cooking demonstrations where Chef Kamal Sen showcased the preparation of a signature seafood dish, using both traditional and modern techniques. Students were able to observe the process closely and gain hands-on experience in creating delicate seafood dishes with a contemporary twist.

The use of modern culinary technology, such as temperature-controlled cooking and precise ingredient measurements, was also highlighted during the demonstration.

4. Discussion on Career Opportunities:

In alignment with the objectives of the Career Development Cell, Chef Kamal took the time to discuss career opportunities in the culinary industry. He spoke about the skills required for success in the competitive world of hotel management and catering technology, emphasizing the importance of both technical and creative abilities.



Chef Kamal also shared insights into the evolving career paths in the hospitality sector, including opportunities in food technology, restaurant management, and culinary innovation.

Conclusion:

The workshop successfully provided students with valuable insights into the preparation of seafood delicacies and the impact of new trends and technology in the culinary industry. Chef Kamal Sen's expert guidance and demonstrations allowed students to engage directly with the subject matter, fostering both practical and theoretical knowledge. The collaboration between the School of Hotel Management and Catering Technology and the Career Development Cell proved to be a significant initiative, enabling students to gain a deeper understanding of the future direction of the culinary arts and hotel management fields.

The students expressed high satisfaction with the workshop, praising the interactive nature of the session, the clarity of Chef Kamal Sen's presentations, and the opportunity to explore new culinary technologies and techniques. Many students found the session to be an eye-opening experience that would inform their future culinary endeavours and career choices.

This workshop marked a successful milestone in the educational efforts of the School of Hotel Management and Catering Technology, further solidifying its commitment to equipping students with the knowledge and skills necessary to excel in the rapidly evolving culinary industry.