



K.R. MANGALAM UNIVERSITY
THE COMPLETE WORLD OF EDUCATION

Event- Local is Global: Culinary Session

with

Celebrity Chef Nishant Choubey and Food Blogger Mr. Kunal

Date: May 22, 2024

Venue: Food Production Culinary Training Lab, C Block

Target Audience: SOHMCT Students

Convener: Dr. Anjana Singh, Dean, SOHMCT

Resource Person: Celebrity Chef Nishant Choubey and Food Blogger Mr. Kunal

Faculty Coordinators: Ms. Jyoti Sehrawat (School Coordinator, SOHMCT)

Chef Virendra Singh (Assistant Professor, SOHMCT)

Ms. Deepika Roy (Assistant Professor, SOHMCT)

Organized By-SOHMCT

1. Event Overview

On May 22, 2024, the SOHMCT hosted an exciting culinary session titled "Local is Global, " featuring renowned Celebrity Chef Nishant Choubey and celebrated Food Blogger Mr. Kunal. The event was organized for the students of the SOHMCT, providing them with insights from prominent figures in the culinary world.

2. Objectives

The key objectives of the session were to:

- Explore the concept of local ingredients in a global culinary context.
- Showcase innovative cooking techniques and recipes using local produce.
- Share experiences and insights from successful culinary professionals.
- Inspire students to integrate local ingredients into global cuisine.

3. The Food Production Culinary Training Lab was arranged to facilitate both demonstrations and interactive sessions, with necessary kitchen equipment and ingredients provided.

Faculty coordinators, including Ms. Jyoti Sehrawat, Chef Virendra Singh, and Ms. Deepika Roy, worked closely with Chef Nishant Choubey and Mr. Kunal to finalize the agenda and ensure smooth execution.

Student Briefing: Students were informed about the event details, including the theme and expected outcomes, to prepare them for the session.

Event Structure

Introduction

Ms. Jyoti Sehrawat, School Coordinator, opened the session with a warm welcome, introducing the distinguished guests, Chef Nishant Choubey and Mr. Kunal.

Event Overview: Chef Nishant and Mr. Kunal provided a brief introduction to the theme "Local is Global," discussing their backgrounds and the focus of the session.





3.2. Demonstration and Discussion

Local Ingredients: Chef Nishant Choubey demonstrated how local ingredients can be creatively used to craft globally inspired dishes. He prepared a series of recipes highlighting regional produce and techniques.



Interactive Cooking: Students observed the preparation of dishes that fused local and international flavors, including a fusion dish that combined traditional local ingredients with global culinary techniques.

Food Blogging Insights: -Mr. Kunal shared his experiences as a food blogger, discussing how local cuisine can gain global recognition through social media and digital platforms.

Hands-On Session

Student Participation: - Students were divided into groups and given the opportunity to work, guided by Chef Nishant .

Guests provided real-time feedback and advice to students, helping them refine their techniques and presentation.

Q&A



Students engaged in a lively Q&A session with Chef Nishant and Mr. Kunal, addressing topics ranging from ingredient selection to career advice.