

**INSTITUTE OF HOTEL MANAGEMENT CATERING TECHNOLOGY AND
APPLIED NUTRITION, HYDERABAD.**

STAFF PROFILE

NAME	Padala Padma Rao.
DESIGNATION	Lecturer Cum Instructor
SPECIALIZATION	Food Production (Bakery & Patisserie, Continental, Garde Manger & Basic Indian Gastronomy)
EDUCATIONAL QUALIFICATIONS	<ul style="list-style-type: none"> • Bachelor Degree in Catering Technology and Culinary Arts. BCT&CA. from Culinary Academy of India. • MBA in Human Resources Management from Madurai Kamaraj University.
PROFESSIONAL QUALIFICATIONS	<ul style="list-style-type: none"> • LEVEL-1 Food Safety Supervisor Bakery from Assocom Institute Of Bakery Technology And Management & FSSAI. • Level-3 Award in Supervising Food Safety in Catering from Chartered Institute of Environmental Health, UK. • Level-2 Award in Supervising Food Safety in Catering from Chartered Institute of Environmental Health, UK. • Certified member of Indian National Database Of Seafarers (INDOS No.00ZL3616) recognized by Directorate General of Shipping, India. • Completed STCW'95 certification from Mumbai Maritime Training Institute recognized by Directorate General of Shipping, India
EXPERIENCE	<ul style="list-style-type: none"> • 15 Years. <u>Industrial Experience-7 years.</u> • Worked as Junior Chef de Partie in P&O CRUISES UK. 2008-2011. • Worked as Junior Sous Chef in TAJ SATS Air Catering Limited, Mumbai.2005-2008. • Completed Industrial Training from HOTEL TAJ PALACE, New Delhi. 2003-2004. • <u>Teaching Experience-8 years.</u> • Worked as faculty for Food & Beverage Production in Dr.Narayana College of Hotel Management and Catering Technology affiliated to Osmania University. 2011-2013. • Worked as faculty for Food & Beverage production in Shri Shakti College of Hotel Management affiliated to Osmania University, 2013-2020. • Working with IHMCT & AN, HYDERABAD as Lecturer cum Instructor, since June, 2020.

<p>RESEARCH, ACADEMIC CONTRIBUTION & ACHIEVEMENTS</p>	<ul style="list-style-type: none"> • Elected as Member of CHEFS GUILD OF INDIA and simultaneously to INDIAN FEDERATION OF CULINARY ASSOCIATIONS, in April 2019. • Participated and won second prize in Herbs and Spices Culinary Contest, on 6th February 2017 held at HOTEL TAJ KRISHNA, Hyderabad. • Participated and won second prize in Professional Category of HANDS IN HOSPITALITY STAR CHEF HYDERABAD competition, organized on the occasion of INTERNATIONAL CHEF'S DAY on 19th October 2015 at HOTEL TAJ BANJARA, Hyderabad. • Conducted training programme on KITCHEN HYGIENE AND FOOD SAFETY for Hotel TAJ TRISTAR Secunderabad, TAJ MAHAL HOTEL Abids Road and Jubilee Hills from 15th June 2015 to 04th July 2015.
<p>WORKSHOPS & SEMINARS ATTENDED</p>	<ul style="list-style-type: none"> • Participated in Faculty Development programme on "Teacher mentorship towards Student's Skill Development" organized by department of English, Aurora's Degree & PG College, Hyderabad. 2019. • Participated in "Food Photography Workshop" organised by Shri Shakti College of Hotel Management and Vibgyor. 2018 • Participated as delegate at the International Sushi Training Workshop Edition 2016, organized by JETRO & IFCA, accredited by ALL JAPAN SUSHI ASSOCIATION - WORLD SUSHI SKILLS INSTIUTE at Mahindra Holidays, Virajpet, Karnataka. • Participated in the EXECUTIVE DEVELOPMENT PROGRAM conducted by ASSOCIATION OF CATERING PROFESSIONALS at REGENCY COLLEGE OF HOTEL MANAGEMENT, Hyderabad. 2015 • Undergone Faculty Development Program at MARRIOT Hyderabad Hotel and Convention Centre, from 19th May 2014 to 28th May 2014. • Participated and completed Faculty Development Program on 13th, 14th, 15th February 2013 at THE WESTIN HYDERABAD MINDSPACE.