

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

**STAFF PROFILE**

<b>Name:</b>	<b>A.SURESH</b>
<b>Designation</b>	<b>LECTURER</b>
<b>Specialization:</b>	<b>FOOD PRODUCTION</b>
<b>Educational Qualifications</b>	<b>Masters in Tourism Management (MTM)</b>
	<b>Diploma in Hotel Management (DHMCT)</b>
	<b>Craftsmanship course in Food Production</b>
<b>Professional Qualifications</b>	<b>Certified Learning Facilitator</b>
	<b>Train the Trainer</b>
	<b>Direct Trainer Skills</b>
	<b>Hygienic meat processing, preservation &amp; quality control – NRC , Hyderabad</b>
	<b>Advance culinary principles – CAI, Hyderabad</b>
	<b>Culinary Development Program – Molecular gastronomy &amp; Sous-vide – CAI, Hyderabad</b>
	<b>Regional cuisine workshop</b>
	<b>Effective management of hostel – NITHM, Hyd</b>
	<b>Food Safety for the College Teachers – QCI - Delhi</b>
	<b>Onboard Familiarization Course</b>
	<b>STCW (Seaman Course)</b>
	<b>2 days workshop on Food photography</b>
<b>Experience:</b>	<b>2004 onwards working as faculty at IHM Hyderabad</b>
	<b>Worked as Chef-de-partie at Hotel Femina, Trichy.</b>
	<b>Worked as Associate Manager at Dominos Pizza.</b>
	<b>Management Trainee , Hotel Oriental Towers</b>