

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

STAFF PROFILE

Name:	D.RANJITH MECONROE
Designation	Assistant Lecturer
Specialization:	BAKERY
Educational Qualifications	MTM (Master's In Tourism Management)
Professional Qualifications	DHMCT,
Experience:	Since January 2006 , Working As a Assistant-Lecturer In IHM- Hyderabad
	1 Year Worked As A teaching Faculty In Nellai Institute Of Hotel Management ,Vallioor ,Trinelveli,Tamilnadu.
	3 Years Worked as a Senior Captain In Sarovar Park Plaza An Island Resort, Pozhioor, Poovar, Trivandrum, Kerala.
	6 Months On The Job Training In Anandha Bhavan Restaurant, Food Production, Sirangoon,Singapore.
	COMPLETED A TWO DAYS WORKSHOP IN RETAIL BAKING WITH AIB (American Institute Of Baking) DURING 2006
	Completed A 45 Days Vacation Training Program In Confectionery, Fusion 9, Hyderabad During 2007
	Completed Refreshers Course On Food Safty For College Teachers From 5th May To 24th May 2008 In Delhi
	Completed A Two Days Professional Development Program On Sugar Craft During 2009 At Mumbai.
	Completed Dts (Direct Trainer Skills) In Administrative Training Institute , Mysore
	COMPLETED 6 DAYS MODERN CUISINE WORKSHOP IN CAI (Culinary Academy Of India) , HYDERABAD
	Completed Two Days Workshop On Fdp Twice During 2011
	COMPLETED A 7 DAYS TRAINING PROGRAM ON MEAT PROCESSING AT NRC (National Research Centre On Meat) HYDERABAD.
	Completed A 7 Days Training Program In Various Outlets of ohri's Group Of Restaurant At Hyderabad.