

**FOOD PRODUCTION DEMONSTRATION BY A CHEF WITH INTERNATIONAL
experience TO STUDENTS OF SURYADATTA COLLEGE OF HOSPITALITY
MANAGEMENT, TRAVEL AND TOURISM.**

To add value to the curriculum and give the students the best of academic inputs Suryadatta College Of Hospitality Management, Travel And Tourism regularly invites experts from the hospitality industry to share their knowledge and expertise

Chef Sushant Yadav has worked in hotels and restaurants in India and abroad and has done his Post Graduation in Culinary Arts from UK . He demonstrated the art of Indian cuisine to the 1st year students and the more complicated French Cuisine.to the Final year students

The students were fortunate to have the opportunity to work along with a chef with such tremendous knowledge and experience. The students worked along with the Chef and also learnt the art of presenting a dish and the importance of plate presentation .

At the end of the session the students asked Chef Sushant many questions about careers in the hospitality Industry and the food production department. He answered all the questions with patience and told the students that to be successful in the industry they have to work hard and be enthusiastic about their careers.



