

DR. (CHEF) SUBHADIP MAJUMDER

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Senior Management Position in ~

Academics / Dean / Principal / Professor / Academic Director / Associate Dean / General Manager

INDUSTRY PREFERENCE: HOTEL MANAGEMENT UNIVERSITY INSTITUTES / HOTEL MANAGEMENT COLLEGES / CULINARY INSTITUTES / SMALL SCALE TRAINING INSTITUTES / RESORTS / STAR CATEGORY HOTELS / PALACE HOTELS / CLASSICAL RESTAURANT

1. **Doctorate in Hotel Management (Food Production) from Washington Digital University, 720 Seneca St Ste, 107 Seattle, WA 98101, USA on April 10th, 2024**
2. **Awarded under the category of Education for Outstanding Individual Performance by South Asian Regional Countries (SARC) Brilliance Award & Cultural Summit 2022**
3. **National Ambassador for Royal Bengal Master Chef Association**
4. **Governing Body Member for Confederation for Hospitality and Innovation (CHI)**
5. **Senior Vice President World Chef Choice Federation, India Chapter**
6. **In charge of World Chef Choice Federation, West Bengal**
7. **Awarded Perficio Awards for “Best Initiative in Sustainable Development & Social Responsibility” of the year 2020 by DHS Foundation in collaboration with Campbell University, USA**
8. **Awarded as Best Chef in Food Writer by World Chef Choice Federation in November 2020**
9. **Awarded Culinary Educator Award by Delhi technical Campus on the International Hospitality Conclave and Awards 2020 on Visionary Trends in the hospitality Industry**
10. **Awarded as “Best Hospitality Guru – 2019” by Combined Society for Educational Research and Development**
11. **Awarded with “Professional Excellence Award for Lifetime Achievement” – 2019 by Sri Sathya Sai Seva Organisation, India**
12. **Awarded with “Culinary Educator Award” – 2018 by Chefs Association of Five Rivers under IFCA and WACS**
13. **Awarded “Performance Excellence Award” by Combined Society for Educational Research and Development for REAA-2018**

Executed, capable Hospitality Academician and Culinary Professional with extensive expertise and 29 years of rigorous and vivid experience in related fields. Production and Quality Control in culinary fields along with the preparation of SOPs, implementation of control process, profit generation, skill development, talent sharing, Module development, FDP, Curriculum Development, placement generation, admission support, business module development, SOP development, counselling nodal development of teachability.

MEMBERSHIP

**World Association of Chefs Society (WACS)
Indian Federation of Chefs Association (IFCA)
Chefs Association of Five Rivers (CAFR)
International Society of Hospitality Education (ISHE)
Chefs Association of West Bengal (CAWB)
World Chef Choice Federation (WCCF)
Royal Bengal Master Chefs Organization
Confederation for Hospitality and Innovation**

FREELANCE PROJECT CONSULTANCY

- 1. Modernist Gastronomy Kitchen Setup – Nanglo; The Pavilion; Kavyaa; SSMH; Droma Khu**
- 2. Spice Research Laboratory – Silver Mountain School of Hotel Management**
- 3. Papillon Rose (A French classical Restaurant) – Silver Mountain School of Hotel Management**
- 4. Kitchen Design, Drawing and Setup – GD Goenka University; LPU; Rana Cooking School**

Freelance project consultancy is one of my passions which I do dedicatedly for the Hospitality sector. I have already completed several projects and all of them are today considered a class of their own. These project work comprises Hospitality Project Planning & Development, Hospitality Academic Planning & Development, Architectural Design, Recipe Engineering, Menu Development, Placement, Manpower Solution, Procurement, and Training (for further details please visit www.thechroniclekhana.com).

RESEARCH

- Published a “**Textbook on food production – basic training kitchen**” by Aman publication (ISBN – 81-8204-070-1, ISBN – 978-81-8204-070-0)
- Published a book on “**Meat**” by Aman publication (ISBN – 978-81-8204-079-3)
- Published a book on “**Chronicle Khana**” by Aman publication (ISBN – 978-81-8204-114-1)
- Published five books for the entire syllabus for OTHM, NSDC and THSC namely ‘**Fundamentals of Food Hygiene, Safety and Nutrition**’; ‘**Basic Food Production**’; ‘**Advanced Gastronomy**’; ‘**Advanced Cookery & Bakery**’; ‘**Food and Beverage Control**’.
- Published a book “**Food and Architecture**” from Harvard University through Business Expert Press, LLC, 222 East, 46th Street, New York, NY 10017 (ISBN Paperback – 13:978-1-95253-848-3, ISBN e-Book – 13:978-1-95253-849-0)
- A research paper published on “**Greatest Worry of Modern Eating – Ultra Processed Food**” at Amity University, Noida, Uttar Pradesh

- Book chapter published on **“Greatest Worry of Modern Eating – Ultra Processed Food”** by Amity University, Noida, Uttar Pradesh published by Bharti Publication
- Book chapter published on **“The Insight of Entrepreneurship”** by Bharti Publication for their book **“Business Revival of Service Sector: Strategies, Approaches and Practices”**
- A research paper published on **“Rasoi Food Park – Hypothetical Theme Based Food Park at Samalkha, New Delhi: A Hotel Architectural Conceptual Project”** at Durgapur Society of Management Studies, Durgapur, West Bengal
- A research paper published on **“Chicken Ballotine with Analog Chicken, Turkey and Duck in India”** at GNA University, Phagwara, Punjab
- A research paper published on **“Solidarity in Diversity – Bengali Cuisine”** at IHM Ahmedabad, Gujrat
- A research paper published on **“Contextualizing Eating Spaces: Designing Thematic Restaurant as Social Factor”** at Amity University, Noida, Uttar Pradesh
- A research paper published in **“A Brief Study on Green Walls Technology Benefits and Design”** at Durgapur Society of Management Studies, Durgapur, West Bengal
- A research paper published on **“Need for Experiential Pedagogy in Tourism Education”** at Amity University, Jaipur, Rajasthan
- A research paper published on **“Globalisation, Tourism and the Commodification of Human Emotions: A Study of Dark Tourism”** at BIT Mesra, Ranchi, Jharkhand
- A research paper published on **“Indian Traditional Gastronomic Concept and Immunity”** by Jagaran Lakecity University, Bhopal for ICHT2021
- A research paper published on **“Retracing Worldwide Historical Backdrop of Food”** by Le Cordon Bleu School of Hospitality and Tourism by GD Goenka University, Gurgaon, Haryana for I-Host 2021
- A research paper published on **“Morocco – Characteristic of People Inhibiting from the Beginning”** by Silver Mountain Journal of Hotel Studies
- A research paper published on **“The Food Custom and Hospitality Culture of Native Americans”** by Silver Mountain Journal of Hotel Studies.
- A research paper published on **“Fabricating Global Chronology of Food and the Recreation in Globalization”** in the Journal of Tourism and Sustainability of ICHRIE with ISSN No. 2515-6780
- Working as the **Convenor for the first Scopus Enlisted and ISSN Numbered Hotel Management Journal** under Silver Mountain School of Hotel Management, Kathmandu, Nepal
- Published **“Exploring the Future Trends of Bleisure Tourism in Nepal”** through IGI Global with DOI: 10.4018/979-8-3693-8347-6.ch008
- Published **“Stakeholders' Responses to Overtourism Challenges”** through IGI Global with DOI: 10.4018/979-8-3693-8347-6.ch008
- Published **“Destination Marketing and Tourism Demand: Strategies, Trends, and Impacts”** in the Journal of Tourism & Sports Management (JTSM) (ISSN: 2642-021X), SciTech Central Inc., USA
- Published **“Exploring the Dynamics of Voluntourism and Travel Philanthropy: A Critical Analysis”** through OTS Academy with DOI [10.5281/ZENODO.12599083](https://doi.org/10.5281/ZENODO.12599083)
- Published **“Effect of Artificial Intelligence (AI) in Food Production Research”**

through CALYX Journal of Business Management with ISSN: 2229-4260

- Published “**Artificial Intelligence and Hybrid Events: Changing Virtual Event Experience**” through Apple Academic Press with ISBN No. 9781779640727

COPYRIGHT

1. Received copyright for the invented dish named “**pH Soup**” Intellectual Property India, Copyright Office, Government of India, 2024-09-25, ID: 24760/2024-CO/L

PATENTS

1. Artificial intelligence-based hotel revenue management strategies to boost top-line revenue
2. Green human resource management as a tool for the sustainable development of organisation
3. Image processing based predictive ai system for fire accidents prevention in kitchens
4. 2d gantry robot with linear actuator-based cream dispenser for cake icing
5. Method for food and beverages waste management using artificial intelligence
6. Hardness and flavour variable dough generator employing micro-controllable actuators
7. Multi-surface kitchen cleaning system
8. Smart tray for serving guests in hotel
9. Portable billboard for Tourism Marketing and Promotion
10. Device to identify Customer Emotional Behaviour for Hospitality Industry
11. Method and Apparatus for efficient flavour extraction in Alcoholic Beverages

ACTIVITIES

1. Guinness Book of World Record

Organised, and participated to create the World’s Longest Salad Bar which comprises four records namely Longest Salad (1020ft.), Largest Quantity of Vegetables Used (1259kgs.), Largest Height of Vegetables (3.5cm.), and Serving and Holding the Salad for 8hours of time and getting the salad consumed by over 6000 people.

Regular researcher on the History of Individual Food Dishes

EXPERIENCE

NOVEMBER 2021 – CONTINUING PROFESSOR, CORPORATE CHEF

SILVER MOUNTAIN SCHOOL OF HOTEL MANAGEMENT, KATHMANDU, NEPAL
Responsible for setting up all the five schools of Nepal particularly the F&B Department with the modernized concept of policies, methodologies, modulation and syllabus framing.
Responsible for the publication of ISSN Numbered Hotel Management Journal, Spice

Research Centre and the Classical French Restaurant.

MAY 2018 – SEPTEMBER 2021

CONSULTANT, DIRECTOR OF ACADEMICS - PROFESSOR,

RANA COOKING SCHOOL

Responsible for reframing their all-school policies, design, recipe engineering, syllabus framing, HR Solutions, menu designing, guest relation, external expert liaison, lab designing, manpower solution, team building, placement, training etc.

JUNE 2016 – APRIL 2018

ASSOCIATE DEAN – PROFESSOR

LOVELY PROFESSIONAL UNIVERSITY

Responsible to run the school with 2000 students, and 120 staff – to look after the entire academic policies of the school, administrative policies of the school, budget control, research, accreditation, affiliation, training, faculty development program, interview and manpower selection etc.

APRIL 2015 – MAY 2016

DIRECTOR

RNB GLOBAL UNIVERSITY

Responsible to run the school with academic and administrative responsibilities.

FEBRUARY 2014 – APRIL 2015

ASST. PROFESSOR – HOD

GD GOENKA UNIVERSITY

Entrusted with the responsibility to run operation, acting as a key person in Food & Beverage operational & functional area, coordinating and conducting various sessions for the benefit of the organization, assisting on planning and development of strategies, modifying syllabus, course modulation, class conduct, kitchen designing & operating.

DURATION – 2YEARS AND 1MONTH

DIRECTOR – PRINCIPAL

FUTURE TODAY INSTITUTE OF HOTEL MANAGEMENT

Entrusted with the responsibility to run operation, acting as a key person in all operational & functional areas, coordinating and conducting various sessions for the benefit of the organization, assisting in planning and development of marketing strategies, preparing budget & forecasting business, verifying & controlling of regular purchase, distributing of responsibilities, making subordinates aware about everyday operation system, SWOT Analysis.

DURATION – 2YEARS AND 1MONTH

VICE-PRINCIPAL

RIG INSTITUTE OF HOTEL MANAGEMENT

Entrusted with the responsibility of teaching students about hotel management, acting as a key

person in all food production operations, coordinating and conducting various practical sessions for students, assisting in planning and development of different food production areas, preparing budgets, verifying & controlling regular purchase, distributing & making subordinates understand about every day's operation system, placing the students into various properties by arranging Campus Interview and co-ordination with the hotels, preparing students for the selection procedure.

DURATION – 2YEARS AND 9MONTHS

ASSISTANT PROFESSOR

DURGAPUR SOCIETY OF MANAGEMENT SCIENCE

Entrusted with the responsibility of teaching students about hotel management, acted as a key person in various food festivals, coordinating and conducting various practical sessions for students, assisting in planning and development of different food production areas, preparing a budget, verifying & controlling regular purchase, distributing & making subordinates understand about every day's operation system.

DURATION – 1YEAR

ASSISTANT PROFESSOR

NALANDA INSTITUTE OF HOTEL MANAGEMENT

Entrusted with the responsibility of teaching students about hotel management, acted as a key person in various food festivals, coordinated and conducted various practical sessions for students, and assisted in the planning and development of different food production areas, kitchen design and layout.

DURATION – 5YEARS

EXECUTIVE CHEF

COSTA CROCIERE S.P.A.

Entrusted with the responsibility of teaching and training the fresh kitchen crew, teaching and training HACCP, coordinating and conducting various practical sessions for the fresher, kitchen crews, assisting in planning and development of different food production areas, preparing a budget, verifying & controlling purchase, teaching and training speciality cuisines like SPA, Eco Friendly, Dream Cuisines, Molecular Gastronomy etc., kitchen control, budget control, planning and maintenance of kitchen operation.

DURATION – 4YEARS AND 9MONTHS

1ST COOK

M/S. ROYAL OLYMPIC CRUISES

Key role to produce food in the department by the company policies and by maintaining high standards and quality.

SCHOLASTICS

Course Details	University/Institute Details	Year
PHD in Hotel Management (Food Production)	Washington Digital University	2024
Master in Hotel Management (MHM)	Uttarakhand Open University under UGC, Haldwani, Nainital, India	2013
Diploma in Hotel Management & Catering Technology	National Council for Hotel Management & Catering Technology, PUSA, Delhi, India	1996
Higher Secondary (10+2)	West Bengal Council for Higher Secondary Education, Kolkata, West Bengal, India	1993

SKILLS

- *Hotel Management Academician*
- *Kitchen Operations*
- *Strategic Planning*
- *Kitchen Management*
- *Cost Management*
- *Event Management*
- *Kitchen Designing*
- *Budgetary Control*
- *Forecasting*
- *Target Sales*
- *Customer Services*
- *Soft Skill*
- *Personality Trait*
- *Language Skill*
- *Entrepreneurship Development*
- *Quality Control*
- *Syllabus Module Development*
- *Molecular Gastronomy*

Train the Trainer:

- ⇒ *HACCP*
- ⇒ *Crowd Management*
- ⇒ *Human Values*
- ⇒ *Crisis Management*
- ⇒ *Personal Survival Techniques*
- ⇒ *Personal Safety & Social Responsibility*
- ⇒ *Fire Prevention & Fire Fighting*
- ⇒ *Elementary First Aid*
- ⇒ *Passenger Ship Familiarization*
- ⇒ *Disaster management*
- ⇒ *Food Safety*
- ⇒ *Andragogy (Adult Learning)*

Participant:

- ⇒ *Issues & Challenges in Hospital Management*
- ⇒ *2nd Hospitality Congress (National)*

Personal Snippets

Date of Birth	-	02.01.1975 (Second Day of January Nineteen Seventy Five)
Father's Name	-	Susanta Kumar Majumder
Language Proficiency	-	Bengali (Mother Language), Hindi (Read, Write, Speak) English (Read, Write, Speak), Nepali (Read & Speak)
Marital Status	-	Married
Dependent	-	Mother, Father, Wife and one daughter
Hobby	-	Collecting cooking knife and Drinking Glasses
Interest	-	Learning Languages, Car Driving, Travelling, Singing, Reading Books, Soccer, Cricket
Present Address	-	Silver Mountain School of Hotel Management Apartment, Second Floor, P.O.Box – 8856, Lainchaur, Kathmandu – 29, Nepal
Permanent Address	-	“Sai-Sudha”, Flat – Prashanti Nilay, Ground Floor, Arupara, P.O. - G.I.P.Colony, Ramrajatala, Howrah – 711112, West Bengal, India
Passport Details:		
Passport No.	-	V1372787
Date of Issue	-	15.09.2021
Date of Expiry	-	14.09.2031