

**Government of India
Ministry of Tourism
NCHMCT NOIDA**

Report - (Pan Asian Cuisine - FDP)

Name of the Office/ Institute & location : - Indian Culinary Institute, Noida

Date and place of the activity : - 01st September 2025 – 05th September 2025

Title and Introduction

A 5–Days *Pan Asian Culinary workshop*, well curated by NCHMCT, for the practicing Culinary instructors of IHMs. This is a common platform where the judiciously invited Culinary Experts/ facilitators can share their subject specific in-depth knowledge to improve IHM Instructional delivery, the participant’s capabilities, foster innovation, and bridge gaps in understanding the need of the hour Pan-Asian cuisine, ultimately contributing to both students’ knowledge sharing, uniformity and institutional success.

Objectives

- *Mastering Techniques of Japanese, Thai and Chinese Cuisines*
- *Ingredient Knowledge of Japanese, Thai and Chinese Cuisines Pantry*
- *Hands-On Application of Japanese, Thai and Chinese Cuisines Delicacies*

Agenda and Training Team

- Demonstrations and Hands-on sessions with Chef Brehedeesh Kumar, Chef Ritesh Negi, Chef Vaibhav Soni and Chef Salem Lepcha and their respective expertise in Japanese, Thai and Chinese Cuisines.

Participants

- *First-Hand Beneficiaries* - Chef Trainers of esteemed IHMs (Under NCHMCT) across India

Key Highlights and Takeaways

- *Mastering Techniques*: Learn and practice fundamental *Japanese, Thai and Chinese* cooking techniques.
- *Ingredient Knowledge*: Identify and correctly use essential *Japanese, Thai and Chinese* pantry staples, oils, spices, and fresh ingredients.
- *Hands-On Application*: Gain practical, real-world experience in cooking *Japanese, Thai and Chinese* food in a guided environment with *Dashi, Aji Fry, Bento Box, Pad Thai, Raw Mango Salad, Laab Kai, Thai Style Sticky Rice, Mushroom Dimsum, Fish with Spring onion & Ginger, Kung Pao Chicken and Banana Toffee Etc.*

Evaluation and Feedback

- All the participants including the students and staff assisting the event, were satisfied with the hands-on learnings, a very practical approach. It was just adequate time lined with the finesse of the *Japanese, Thai and Chinese* recipes demonstrated in a simple and grasping manner.

Recommendations

It is true that the course has been focused on easy to cook *Japanese, Thai and Chinese* delicacies, especially the right ingredients, which make it impossible without these for the dishes to get into our daily diet.

Conclusion

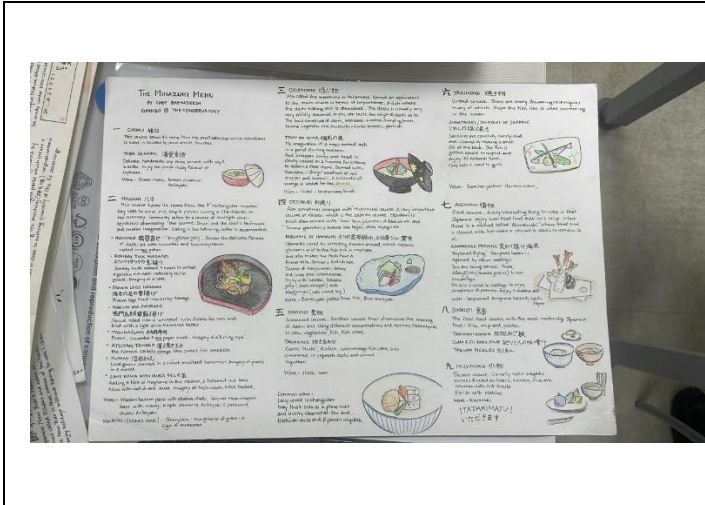
There is more emphasis on how to eat to balance and authenticity. High importance is placed on freshness and flavor of produce or food. A typical *Japanese, Thai and Chinese*’s meal usually is made of staple, seasonal vegetables, fresh seafood or bite-size portion of meat or poultry.

Participant

IHM Ahmedabad Beneficiary

Dr. Salla Vijay Kumar

Day 02 – Japanese Cuisine



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Chef Brehadeesh Kumar
 1st - 3rd Sept

We're delighted to share that **Chef Brehadeesh Kumar**, newly appointed as the **Japanese Cuisine Goodwill Ambassador for India**, will be conducting a **Faculty Development Skill Workshop** for IHM faculty of NCHMCT institutes.

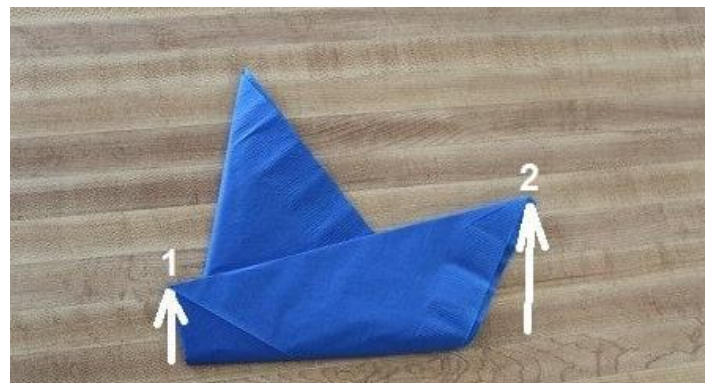
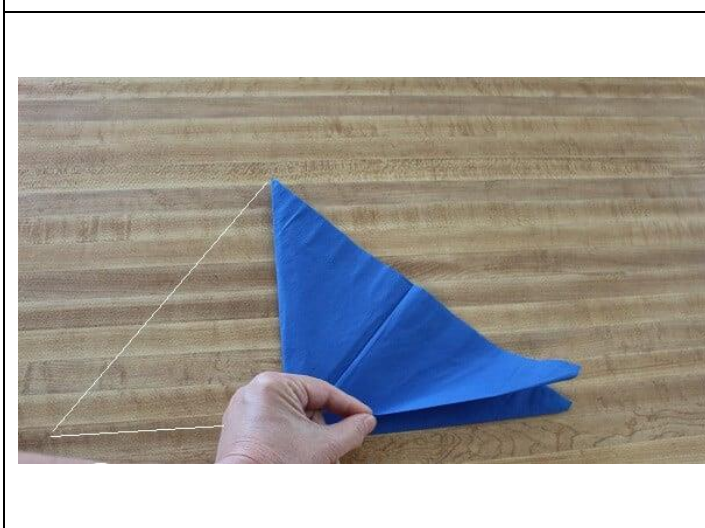
With an illustrious career spanning Michelin starred kitchens in Japan, his acclaimed restaurant Ginigo Pines, consulting collaborations with Hyatt, and Japanese food pop ups across India – Chef Brehadeesh brings unparalleled expertise in Washoku and authentic Japanese gastronomy.

This workshop is a truly inspiring opportunity for hospitality educators to experience the art and culture of Japanese cuisine directly from a global culinary ambassador.

Crafting Culinary Skills, The Pan-Asian Way
 Venue: Indian Culinary Institute, Noida

Faculty Development Program

Website: www.nchm.gov.in



Day 03 – Thai Cuisine



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Chef Ritesh Negi
 3rd Sept
 02:00 PM – 05:00 PM

We are delighted to announce that **Chef Ritesh Negi**, Head – Culinary, Encalm Hospitality, will be conducting a **Faculty Development Workshop** in Thai Cuisine exclusively for the faculty of **NCHMCT affiliated Institutes**.

With over **20 years of experience** in luxury hospitality and globally celebrated culinary destinations, Chef Ritesh Negi brings a unique approach to **culinary innovation, storytelling, and experiential dining**. His sessions combine deep insights, global trends, and inspiration drawn from his work across India, New Zealand, Dubai, and beyond.

An incredible opportunity to **learn, share, and inspire the next generation of culinary professionals!**

Hosted at **Indian Culinary Institute, Noida** in collaboration with **NCHMCT**.

大卒生 **発達**

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Day 05 – Chinese Cuisine

