BRIEF PROFILE OF THE TRAINER:

MohdYaseenReshi is working as a faculty in **INSTITUTE OF HOTEL MANAGEMENT**RajbaghSrinagar. Where he has been teaching for 6 years now. He has an industry experience of over 4 years .He has worked at different positions in food production department in some of the leading hotels in Jammu and Kashmir as well as outside the state. He has done his B.SC.in hospitality and hotel administration from Institute Of Hotel Management Srinagar Kashmir. The chef has worked on different cuisines like Chinese, continental, Indian and has also done successful innovations in Kashmiri cuisine. Theexperience and other activities of the chef are briefly listed below:

**Worked in:**

* Hotel Broadway Srinagar
* Hotel Pine and Peaks Pahalgam
* Hotel Royal Park Gulmarg
* Hotel Novatel Hyderabad
* Hotel Le-meridian New Delhi
* Hotel Hayat Residency New Delhi
* Hotel Oberia Bangalore
* PES institute of hotel management Bangalore (lecturer cum instructor)

**Other activities:**

* Conducted fruit and vegetable carving workshop at IHM Srinagar Kashmir
* Proud member of south Indian culinary association
* Did cookery shows with Doordarshan Srinagar and other Mumbai and Bangalore based TV channels
* Recently presented the Kashmiri cuisine on a national channel launched by Reliance India
* written a book on salads and Kashmiri cuisine (under print)
* Attended workshops on different cuisines like Japanese, Chinese, New world cuisine etc.
* Co-ordinatorfor various programmes conducted by Ministry of Tourism GOI in various districts of Kashmir.
* Chef has presented the Kashmiri cuisine in regional cookery workshops held at different IHM’s incountry.
* Participated in food and wine harmony workshop held at IHM Bangalore.
* Live recipe show with 92.7 big FM
* A certified hospitality trainer fron loussaine unversity swttzerland.
* Recently conducted a forest food festival by “ janglik khazaneh te aamik chen chaen” recpes were prepared by using forest vegetables and herbs.

