

Chef Priya Padave

Address : B- 6/ Flat 10, Kendriya Vihar,
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PERSONAL STATEMENT:

- A dedicated Professor and a Chef, a professional with 20+ years of a solid research background, industry experience and a teaching portfolio.
 - Expertise in Hospitality and Tourism Education and Training.
 - An able communicator, management capabilities, dedicated and detailed educationist.
 - A confident presenter at conferences and teacher in classrooms, able to explain complex information to audiences of all levels.
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OCCUPATIONAL CONTOUR:

Academic Experience

February 2015 till date – D Y Patil University School of Hospitality and Tourism Studies.

Assistant Professor conducting lectures for students of MSc. Tourism Studies on subjects Tourism Geography, Ecotourism, Sustainable Tourism and Tourism Products.

Conducting practical and theory classes in Food Production for first, second- and third-year students of BSc in Hospitality Studies. Conducting lectures in Event Management for the students of BSc. Culinary Studies.

Research Guide for the students of MSc. in Tourism Studies and Third Year BSc. in Hospitality Studies.

Conducting Case studies, Virtual sessions, Seminars, Chef Competitions and workshop for the students of Tourism, Culinary and Hospitality to keep them updated with the developments in the Hospitality and Tourism Industry.

Designing and Planning syllabus and Modules for MSc. in Tourism Studies.

Practical Cooking Videos.

October 2014 to February 2015 Goa Swiss Institute of Hotel Management

Lecturer conducting practical and theory classes in Food Production for students of Hospitality Studies.

January 2014 to October 2014- Ambari's Kitchen

Entrepreneur at Ambari's kitchen, planning and developing menus.

September 2006 to September 2011 – ITM, Kharghar

Lecturer for Food Production at ITM College, Kharghar conducting theory and practicals for the students of BA in Hospitality Studies and Queen Margaret University. Excelled in Planning faculty and students time table.

September 1999 to October 2000 – IIAS, Goa

As a Lecturer conducting practicals and theory for the students of Third Year, Hospitality Studies.

July 1999 to September 1999 – Institute of Technology Management, Goa

Setting up of Hotel Management Institute , Handling admissions, Planning syllabus, time table and conducting theory and practicals for the Diploma Students of Hotel Management.

July 1998 to September 1999 - Consultancy and Training Sessions

Conducting consultancy and training sessions for the staff of Sher E Punjab.
Interview, training and induction program for the new employees of the organisation.
Setup and maintained the Training and On-the-Job training system in the organisation
Conducted soft skills, sales, telephone etiquette, and customer service training sessions

July 1998 to September 1999 – Sanjay School for Special Education, Porvorim Goa

Conducting cooking practicals for the special (deaf, dumb and mentally challenged) students.

Industry Experience:

June 1997 to July 1998 – Hotel Nova Goa

ASST. F & B EXECUTIVE, Hotel Nova Goa.

Menu Planning, conducting training and briefings for the staff of F&B Service. Handling banquets and events, Assisting F & B Manager in the daily functioning of F & B Service Department.

June 1996 to May 1997 – Hotel Mandovi (The Oldest Hotel in Goa)

JUNIOR EXECUTIVE, F & B DEPARTMENT

Preparing Banquet Schedules, Staff Rota, Handling restaurant service and Customer relations

May 1995 to June 1996 – Hotel Mandovi (The Oldest Hotel in Goa)

Appointed as Captain, F & B Service department, handling guest service, customer relations.

EDUCATIONAL QUALIFICATIONS:

Indian Institute of Business Management, Delhi(2020)

presently pursuing Masters Business Management from IIBM, Delhi

Indira Gandhi National Open University Masters in Tourism from IGNOU(2011)

successfully completed Masters in Tourism Management from IGNOU

IHMCTAN, Goa(1995)

Successfully completed 3 year Diploma in Hotel Management from IHM GOA with Industrial Training at Fort Aguada Beach Resort, Goa (Taj Property) Release

PAPER PUBLICATIONS:

Padave Priya, “Exploring Research Avenues in Hospitality” 2016, Atithya

Padave Priya, “A Study of Digital Transformation in Hotels in Navi Mumbai”, (2018) E Book, BVIMSR

Padave Priya, **Impact of Hospitality Education beyond Hotels,(2019)** International Journal of Multidisciplinary

PAPER PRESENTATIONS:

- State Level Seminar on Exploring Research Avenues in Hospitality, 2016 Paper on **Exploring Research avenues in Hospitality**
- Conference on Innovation in Hospitality and Tourism Industry, 2019 Paper on **Development of Hotel Industry through Technological Innovations**
- Interdisciplinary National Conference on Green Technology and Sustainable Development :

Indigenous Practices, 2016 Paper on ***ORGANIC FOODS – CONTRIBUTING FACTOR TO GREEN TOURISM***

- International Conference on Empowering to Create Smart Future through E Governance and Digitisation, 2018 Paper on ***A Study of Digital Transformation in Hotels in Navi Mumbai***
 - National Conference on Role of Hospitality Education in the Development of Service Sector, 2019 Paper on ***Impact of Hospitality Education beyond Hotels.***
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CONFERENCES, WORKSHOPS AND CONCLAVES:

Workshop on New Trends and Technology in Rooms Division, 2020

National Conference on Role of Hospitality Education in the Development of Service Sector, 2019

Workshop on Scope of Research in Hotel Management and Catering Technology, 2019

Workshop on NAAC, 2018

National workshop on Research Methodology, 2018

State Level Seminar on Exploring Research Avenues in Hospitality, 2016

Interdisciplinary National Conference on Green Technology and Sustainable Development : Indigenous Practices, 2016

Experiential Tourism Conclave, 2016 (MTDC)

World Tourism Conclave , 2017 organized by YOUNG ENVIRONMENTALISTS PROGRAMME TRUST (Young Environmentalists Programme Trust is a registered trust dedicated to environment climate change education and advocacy among the students, youth and community.)

Workshop by AHLA(American Hotel and Lodging Educational Institute) and Certified as Instructor of Food Production Principles, 2006

PROFESSIONAL ASSOCIATIONS:

Western India Culinary Association

BOOKS WRITTEN AND PUBLISHED:

Candida Diet:

Through research and study wrote a book on Candida Diet – The book contains subject matter such what are the causes, the diet required to be followed and how to take care of oneself when faced with Candida.

Indian Breads:

The book briefs about various breads available in India, the methods of making and the specialities of the breads.

Healthy Ways to Manage Common Diseases

This book Co- authored speaks about the importance of nutritious food and maintaining a healthy body simultaneously learning about the various diseases affecting the human body.

EXTRA CURRICULAR:

Attended One day workshop at Le Cordon Bleu in Malaysia

Conducted Industrial Visits for students at Singapore and Malaysia, Govardhan Cheese Factory and Rajasthan.

Attended Faculty Development Programmes at Trident, BKC, The Oberoi , Nariman Point, Barbeque Nation.

Attended Chef related events such as Chef Connect.