Profile

Name: Chef Sachin Arjun Desai

Chef Sachin Arjun Desai has done 3 years Post HSc -Diploma in Hotel Mgmt and Catering Technology from Maharashtra State Institute of HMCT, Pune in 1999. He did his Bachelor in Hotel and Tourism Mgmt in 2010 and Masters in Hotel and Tourism Management 2012.

He started his career with hotel Panchil Ltd., Pune in the year 1999 in Indian and Continental kitchen and worked till March 2001as Chef d Partie. His inclination towards teaching made him join prestigious Dr. DY Patil Institute of Hotel management Pune as faculty- Food Production in the year 2001 Pune and later he joined Sinhgad Institute of HMCT, Lonavala as Senior Faculty- Food Production. His area of specialization is in Bakery and Confectionary, Indian cuisine. He is also expert in International Cookery and has extensive knowledge of Culinary Science.
He loves cooking, reading about cooking, travelling try and cook new foods, and enjoys teaching. He also likes fishing, photography, growing herbs and vegetables in his garden.

Chef Sachin has a special liking for Haute' cuisine and tries his hand on Nouvelle cuisine. His all time favorite is Indian, North Indian, Frontier, Nawabi, Mughalai and Tandoor. He is an expert confectioner and has record of organizing World Bread Day.

He has worked as resources persons to NCERT State level Bakery and Confectionery, Teachers training program in 2005, also set NCERTs Eggless Bakery and Confectionery syllabus. He has developed Master level curriculum at the University of Pune He is instrumental in setting the standards for food production operations at various levels and has offered consultancy to professional catering establishments and hospitality units. He has rich experience in designing and executing standard operating procedures for kitchen. He has interests in innovation and research in the field of hospitality.