

Profile



Name: Partha Pratim Nath

Chef Partha Pratim Nath has done 3 years Post HSc -Diploma in Hotel Mgmt and Catering Technology from Maharashtra State Institute of HMCT, Pune in 1995. He did his Bachelor in Hotel and Tourism Mgmt in 2008 and M.Sc in Tourism and hospitality Mgmt in 2017.

He started his career with hotel Blue Diamond, Pune in the year 1994 as in French kitchen and worked till march 1997. He joined Hotel Regency, Pune in year April, 1997 as chef and left his mark on Food Production. His inclination towards teaching made him join prestigious IHM, Mumbai as faculty- Food Production in the year 1998 where he worked along with legendary Chef Coelho for more than five years.

He began his international career with Cunard Line Ltd, U.K. for the most famous cruise ship Queen Elizabeth two in the year 2002.

He had a brief stint with Dr. D.Y. Patil Institute of HMCT, Pune and later he joined Sinhgad Institute of HMCT, Lonavala as Senior Faculty- Food Production.

His area on specialization is international cuisine and Garde Manger. He is also expert in Sweet Cookery and has extensive knowledge of Culinary Science.

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 and tourism and has publications in reputed journals.