

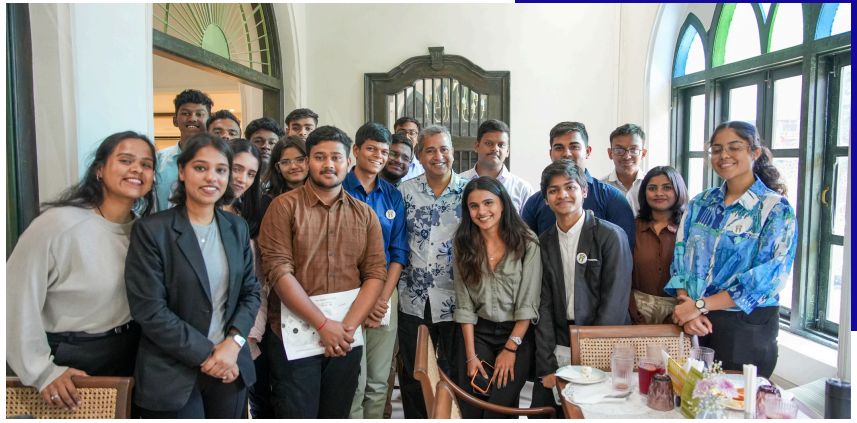


I.I.M.U.N.'S

HOSPITALITY TOUR



I.I.M.U.N.'s Hospitality Tour immersed students in the dynamic world of culinary arts and luxury hospitality. Over several enriching days, students engaged with celebrated chefs and industry pioneers from institutions like JW Marriott, ITC Hotels, Novotel, Olive Bar & Kitchen, Masa Bakery, and more. From exploring fine dining innovation with Chef Michael Swamy to uncovering the intricacies of Japanese cuisine with Chef Lakhan Jethani, and learning luxury homestay entrepreneurship with Stay Vista's Amit Damani, each interaction offered invaluable lessons in creativity, business acumen, and customer experience. This tour equipped students with a deep appreciation for the hospitality industry and the leadership it takes to thrive in it.



CHEF MICHAEL SWAMY

AUTHOR AND EXECUTIVE CHEF & OWNER OF THE SYMON RESTAURANT GROUP

Students explored the fusion of culinary artistry and entrepreneurship, learning how passion and creativity shape the restaurant industry.



CHEF LAKHAN JETHANI

CHEF AND FOUNDER OF MIZU, IZAKAYA-STYLE RESTAURANT

Students discovered the intricacies of authentic Japanese cuisine, gaining insights into the craft of Izakaya-style dining and restaurant innovation.



CHEF GAURAV MALHOTRA

EXECUTIVE CHEF AT JW MARRIOTT

Students experienced the world of luxury hospitality, learning how meticulous culinary excellence defines JW Marriott's gastronomic experiences.



DALPAT SINGH

DIRECTOR OF FOOD AND BEVERAGES AT JW MARRIOTT

Students gained an insider's view of food and beverage management, exploring how JW Marriott delivers world-class dining and hospitality.



AMIT DAMANI

CO-FOUNDER, STAY VISTA

Students delved into the business of luxury homestays, understanding how Stay Vista redefines personalized hospitality experiences.



CHEF VIRAF PATEL

EXECUTIVE CHEF AND BUSINESS HEAD AT OLIVE BAR AND KITCHEN LTD

Students explored the intersection of fine dining and business leadership, learning how Olive Bar and Kitchen crafts memorable culinary experiences.



ALI AKBAR BALDIWALA

EXECUTIVE CHEF AT SLICK AND BARDOT

Students discovered the nuances of contemporary dining, gaining insights into the innovative flavors and concepts behind Slick and Bardot.



ANUSHKA MALKANI

FOUNDER OF MASA BAKERY

Students uncovered the art and science of baking, learning how Masa Bakery blends craftsmanship with entrepreneurial success.



CHEF YOGEN DUTTA

AREA CHEF AT ITC HOTEL AND EXECUTIVE CHEF AT ITC MARATHA

Students explored the legacy of Indian hospitality, understanding how ITC Hotels uphold tradition while innovating in luxury dining.



JERSON MONTEREYJACK

EXECUTIVE CHEF AT NOVOTEL

Students gained insights into international hotel dining, discovering how Novotel's culinary vision blends global flavors with local expertise.