

GOURMET TECH 2025

One Day International Seminar *on*
Changing Role *of* Chefs *in the* New Age Gastronomy



18 July 2025 • St. Francis Auditorium • 10:00 AM to 3:30 PM



NAAC ACCREDITED HOTEL MANAGEMENT COLLEGE

ST. JOSEPH'S INSTITUTE
of HOTEL MANAGEMENT &
CATERING TECHNOLOGY, PALAI

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Introduction

The modern chef is a multifaceted professional, integrating social, environmental, and technological aspects. They are addressing global challenges by reducing their carbon footprint, focusing on health and wellness, and integrating technology into their culinary practices. They are sourcing seasonal ingredients, reducing transportation emissions, and collaborating with local artisans and sustainable farms. They are also incorporating culinary medicine principles to create healthier dishes. Technological integration is revolutionizing the dining experience, with chefs using data analysis and innovative technologies like molecular gastronomy and 3D food printing. They are also becoming community advocates, partnering with organizations to address food insecurity and promoting access to healthy foods in underserved areas. They are also preserving and celebrating cultural heritage through food, showcasing regional cuisines and collaborating with indigenous food experts. As chefs navigate the complex food landscape, they are expanding their professional roles, such as restaurant owners, food writers, consultants, and food stylists. Their influence extends beyond the kitchen, making them vital players in crafting a sustainable, health-conscious, and culturally diverse future for the culinary world.

Objectives

- 1. Knowledge Sharing:** Facilitate the exchange of ideas and experiences among chefs, culinary experts, educators, and food industry professionals regarding the evolving roles and responsibilities of chefs in contemporary gastronomy.
- 2. Highlighting Innovations:** Showcase innovative culinary techniques, technologies, and practices that

are redefining the culinary landscape, including plant-based cooking, fermentation, molecular gastronomy, and sustainable sourcing.

3. Exploring Culinary Trends: Discuss current and emerging culinary trends, such as fusion cuisine, health-conscious dining, and ethnic culinary influences, and how chefs can adapt to meet consumer demands in these areas.

4. Sustainability and Ethical Practices: Encourage discussions on sustainable practices in the kitchen, including responsible sourcing of ingredients, waste reduction, and environmental stewardship, reflecting the growing emphasis on sustainability in gastronomy.

5. Professional Development: Support the professional growth of Budding chefs by offering insights into new roles, such as food stylists, culinary consultants, and educators, emphasizing the importance of versatility in a chef's career.

Sub Themes for Presentation & Discussions:

- 1. Hybrid chefs of Tomorrow: Required Skills, digital Literacy, Data interpretation**
- 2. Smart Kitchen & Robotics: Kitchen Automation tools, Integration with operations**
- 3. Culinary Intelligence: Blending Human Creativity with Artificial Intelligence**
- 4. Technology & Human Touch with sustainable Practices.**

Who all can Participate:

Students from various culinary Institutions, Hotel Management Colleges, Food technology divisions. Faculty from the above Institutions, Research scholars, Professionals from the Hotels and other food Industries



Registration

Participants may register in advance by emailing events@sjhmct.ac.in or by scanning the QR code provided below.



Registration Fee

- 1) Culinary diploma/ Craft course students
₹ 350/-
- 2) Hotel Management Degree Students
₹ 400/-
- 3) Research Scholars & Faculty from HMCT colleges
₹ 500/-

Keynote Speaker



Chef Thomas A. Gugler

Corporate Executive Chef – Saudi Airlines
Former President – World Association of Chefs Societies (WACS)



Thomas A. Gugler is a globally acclaimed culinary icon and the keynote speaker for the event, currently serving as the Corporate Executive Chef at Saudi Airlines and formerly the President of the World Association of Chefs Societies (WACS). A Certified Star Chef with a Master Degree Diploma, he has been honoured with over 1,500 national and international awards, including more than 750 trophies. Recognised as the "Most Outstanding Masterchef Globally" in 2022 by World Gourmet, he is also a proud winner of the Cooking Olympics. Chef Gugler is a certified WACS Judge A, an expert in HACCP, SQF, and ISO systems, and a distinguished guest professor at numerous universities worldwide.

He has held prestigious roles such as Past Continental Director (Africa & Middle East) of WACS, founder of the Saudi Arabian Chefs Association (SARCA), and national team manager. With honorary memberships in over 50 culinary associations across the globe, Chef Gugler is highly respected for his contributions to culinary arts, education, and fostering international collaboration. He is also a member of the American Academy of Chefs Honor Society (HAAC) and was named "Hero of the Year 2019" by the Artistic Food Lab. His legacy includes leadership, innovation, and mentorship in the global culinary community.

Distinguished Resource Faculty



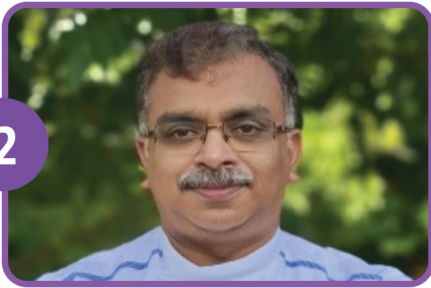
Chef Suresh Kumar P M

Group Executive Chef: O by Tamara
Trivandrum, Kerala



Chef Suresh Kumar P M, Group Executive Chef at O by Tamara, Trivandrum, is known for his innovative fusion of traditional South Indian flavours with modern gourmet techniques. A native of Angamaly, he trained at Taj Gateway and gained international experience before earning the title of "Best Chef of India" in 2014 under Sarovar Hotels. His signature dishes—like cassava cake, tandoori dim dim, and mushroom 'kuzhal vismayam'—

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Chef Saiju Thomas

Corporate General Manager – Culinary,
CGH Earth Experience Hotels, India



With over 28 years of distinguished experience in fine dining, luxury hospitality, culinary innovation and Sustainable cooking. As Corporate General Manager at CGH Earth Experience Hotels, he champions a culinary philosophy rooted in health, sustainability, and local sourcing.

Chef Saiju's career spans diverse environments—from prestigious luxury hotels like Trident Oberoi to the dynamic world of international cruise lines, including Carnival Pride, Carnival Valor, and Carnival Victory under the Carnival Cruise Line. His global exposure and results-driven leadership have shaped high-performing culinary teams and delivered memorable dining experiences across continents.

An ardent advocate for sustainable and locally sourced cuisine, Chef Saiju combines creative flair with a deep commitment to environmental responsibility. His dishes reflect a harmonious blend of taste, tradition, and conscience—nourishing guests while honoring the planet.

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Chef Sarath V R

Executive Chef
Vivanta by Taj – Kochi



Chef Sarath V R is an accomplished culinary professional and currently serves as the Executive Chef

at Vivanta by Taj – Kochi. With over a decade of experience across luxury hotels and fine-dining restaurants worldwide, he brings expertise in international and modern Indian cuisine. His journey includes key roles at prestigious properties such as Old Street Restaurant in Ireland, Taj Coromandel Chennai, Four Points by Sheraton Kochi, One&Only Reethi Rah Maldives, W Doha, Taj Dubai, and JW Marriott Marquis Dubai. A Bronze Medalist at the Villeroy & Boch Culinary World Cup 2014, Chef Sarath has represented his craft at global culinary platforms and holds multiple certifications in HACCP, food safety, and professional training. Known for his creative leadership, banquet expertise, and flair for elegant dining experiences, he continues to inspire teams and elevate culinary standards.



For more details, Contact:

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