

**‘University Chefs & Indian Street Food’
A Masterclass in London with Cyrus Todiwala OBE, DL
Tuesday 24 October 2017
Café Spice Namasté, Whitechapel, London
CUBO Rate £165 + VAT and General Rate £198 + VAT**

Why should you attend?

An authentic Indian Street Food Offer will meet the needs of students and visitors alike.

Street food from cities like Mumbai, Delhi and Kolkata can be recreated with knowledge and the right methodology.

The food is often vegan and introducing dishes such as Aloo Gobhi Mutter & Tadka Daal will create interest and excitement on campus.

Who should attend?

This masterclass is designed exclusively for University Chefs working in Higher Education.

What are the aims of the training session?

The course will be presented by Cyrus Todiwala, OBE, DL and will cover:-

- History
- Tradition
- Spices
- Methods of cookery
- Demonstration of how both meat and vegan dishes can be applied back at your University
- A number of low cost dishes will be featured that that can be sold in student dining rooms for less than £5 and still achieve a GP of more than 70%
- Recipes will be issued to all participants
- Dress is casual and chef whites are not required
- The course fee includes a fantastic lunch created by Cyrus and his team

How do we book on this course?

Please follow the link below:

https://www.universityhospitality.co.uk/?post_type=seminar&p=1218&preview=true

Or alternatively, please contact Lynn Kenny at information@universityhospitality.co.uk or call 0114 222 8983/28907

About the Presenter

Cyrus Todiwala OBE, DL, is chef proprietor of *Café Spice Namasté* and a celebrated chef.

He trained at the Taj Hotels Resorts and Palaces in India and rose to become Executive Chef for eleven restaurants.

He was awarded an MBE in 2000 and an OBE in 2009.

Cyrus has cooked for Royalty and Presidents across the Globe.

Programme Facilitator

David McKown FIH, Director of University Hospitality Seminars.

The venue

The course will be held at Cafe Spice Namaste, 16 Prescott St, Whitechapel, London E1 8AZ

The Programme

DATE/TIME	SESSION	SESSION TITLE
Tuesday 24 October		
9.30 am	Arrival	Welcome & Introductions
10.00 am		Masterclass commences
1.30 pm	Lunch	Tastings & Discussions
3.00 pm		Evaluation & Feedback
3.15 pm	Depart	