

**‘Indian Vegan Cuisine Masterclass’  
Tuesday 13 November 2018  
Hosted by Cyrus Todiwala OBE at  
Café Spice Namasté, Whitechapel, London  
CUBO Rate £165 + VAT and General Rate £206.25 + VAT**

### **Why should you attend?**

Indian vegan cuisine is known around the world as being light, healthy and of course delicious.

The leading principles of the Indian Kitchen are the balancing of flavours and the use of the freshest ingredients.

With influences from East and South East Asia, as well as Europe, India has a truly international food culture.

The course will showcase dishes that can be recreated within your University kitchens that will delight students, staff and conference guests. Cyrus will deliver this exciting course.

### **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 and will cover:-

- History
- Tradition
- Spices
- Methods of cookery
- Demonstration of how 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:

[Vegan Cuisine Masterclass with Cyrus Todiwala OBE](#)

Or alternatively, please contact Lynn Kenny at [information@universityhospitality.co.uk](mailto:information@universityhospitality.co.uk) or call 0114 222 8983/28907

## About the Presenter

**Cyrus Todiwala OBE**, 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
<b>Tuesday 13 November</b>		
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	