### **FACULTY PROFILE**



Name: Ved Prakash

**Designation:** Pastry Chef

E\_Mail: vedprak@srmist.edu.in

## **Professional Qualification:**

- ➤ Master In Hotel Management and Catering Technology from Punjab Technical University, Punjab in 2023.
- ➤ Bachelor In Science (Math and Chemistry) from CSJMU Kanpur in 2012.
- ➤ Diploma In Hotel Management and Catering Technology from JPIHM Meerut in 2013.

# **Publications (Journals & Conferences): Nil**

#### **Awards and Achievements:**

- ➤ Bravo Award to handle the work load, manage the operation very well and delivered the best performance at Carlson Rezidor Hotel Group.
- Appreciation on performance at Taj Group of Hotel.

### Workshops/Seminars/FDPs:

➤ Seven days online KEY FDP program from 9th to 15th January 2023, Organized by IHM under Mahatma Gandhi University, Aurangabad, Maharashtra – 431001

### **Work Experience:**

#### **Academic Work Experience**

- ➤ Working as Lecturer/Pastry Chef at SRMIST-Delhi Ncr Campus- Ghaziabad- UP since (August 2019).
- ➤ Worked as Lecturer/Sr. CDP at Globle Academy Tourism and Hospitality Education Nepal from (December 2017 March 2019).

#### **Industrial Work Experience**

- ➤ Worked as CDP (Bakery and Pastry) at Cygnett Inn Krishna Hotel, Nepal. From (June 2017 November 2017).
- Worked as GSA (Bakery and Pastry) at Taj Gateway Hotel, Khajuraho, MP from (October 2015

  January 2017).
- ➤ Worked as commie (Bakery and Pastry) at Park Inn by Radisson, Gurugram (Internal transfer from country inn & suites by Radisson Meerut) from (September 2014 June 2015)
- ➤ Worked as commie (Bakery and Pastry) at Country Inn & Suites by Radisson, Meerut from (January 2014 August 2014)
- ➤ Worked as 22-week industrial training in all 4 major departments at The Piccadilly, Lucknow in 2011.