

The National Tourism Awards of the Ministry of Tourism honour outstanding individuals and organisations, State governments and the travel industry who have achieved excellence in different fields related to tourism

Chef Soundararajan has been awarded the Best Chef of the Year, Award of Excellence , special award for 2006 - 07



### **Soundararajan P.**

General Secretary - IFCA &  
Member - WACS Education committee.  
Corporate Executive Chef  
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# Profile of Chef Soundararajan P.

## Corporate Executive Chef

### Mahindra Holidays & Resorts India Ltd

P. Soundararajan is currently Corporate Executive Chef at Mahindra Holidays & Resorts, India's leading lifetime holiday company. A graduate from Madras University, Chef P.Soundararajan, a first class and a rank holder of IHM Chennai, is certified in World Cuisine from the Culinary Institute of America, New York. He is a world Certified Chef by the World Association of Chefs Societies. Member of Global Culinary Education Committee of World Association of Chefs Societies (Only 5 members from 5 continents)

He has continuous experience of 26 years in the profession

He was instrumental in setting up F&B operations for the Group Mahindra Holidays and Resorts India Ltd

In 1988 he had the privilege of being invited 'chef on Board' the World's No.1 Luxury Liner Queen Elizabeth II.

Associated with the Asian Games 1982 catering arrangements . Part of the Catering team which provided successful catering arrangements for the “Non – aligned Summit 1983” and CHOGM catering in which at least 65 heads of states and leading dignitaries participated.

As a quick learner he soon enhanced his skills, and by the beginning of the previous century's last decade, he got one of the most crucial breaks of his career, stint as the “Chef ” in charge at the renowned Hyderabad house at New Delhi – Official State House of the Prime Minister, saw him cater to all the state banquets hosted by the Prime Minister and the Vice President of India for International Dignitaries. His culinary skills brought in praises from many a famous personality and these included the like of Nelson Mandela, K.P. Bhattarai, Maumoon Gayoom and a host of other foreign dignitaries.

In 1992, at a very young age, he could shoulder the responsibility of Corporate Chef with Guest line days Hotels and Resorts. It was during this period that he nurtured and brought about variations in the operations and developed a new systems operating procedure for the chain

He conceptualized and successfully executed Mumbai's most popular French and Italian restaurant “Al Fresco”. He was the Chef Culinaire for various occasions in churning out designer cuisine during the launch of Meher Castellino's Fashion Kaleidoscope at Hotel Guestline, Mumbai, Miss India 1995- 96 and launch of the Verve magazine to name a few.

Successfully completed about 75 episodes in SUN TV's Sunday 'samayal 5 star samayal'..

He has outstanding passion for chefs and the profession. A natural trainer, he has spear headed one of the important training programs In 1998, he played a vital role in forming the South India Culinary Association, a professional body for the culinary professionals to exchange culinary notes and to bring a closer bond between the culinary professionals. He is the founder General Secretary of the South India Culinary Association and the Indian Federation of Culinary associations

## International participation

Represented Indian Culinary Federation in the 9th Asia Pacific Forum of WACS at the Gold Coast, Australia. This global event was hosted by the Queensland Chapter of the Australian Federation. Delegates from Asia and the Pacific Rim participated.

Presented IFCA at the International World Culinary Congress and obtained membership for IFCA in the WACS Board at the 31st World Congress held at Ireland, Dublin,

First Indian to present Indian Ethnic cuisine at the Gourmet Epicenter, Culinary Institute of America, New York

Represented India and presented Indian cuisine to an audience of over 1,000 chefs at the 32nd World Culinary Congress in Auckland, New Zealand.

## Charity Events .....

Conducted several Charity events such as Chef and Child, Chennai Sangamam culinary event, Chef Amudhupadai programme. Instrumental in launching the Junior Forum.

## Awards and Accolades

- Won a **CERTIFICATE OF APPRECIATION** and a memento for the exotic food presentation in the International Salon Culinaire on Board the Luxury Liner “**QUEEN ELIZABETH II**”
- Won three **SILVER MEDALS** for the Restaurant Contest in the National Culinary Contest 1990 held at New Delhi.
- Received a memento from the Chief of naval staff for exhibiting a practical demonstration on healthy salads at the Naval Head Quarters, New Delhi.
- Received the Golden Hat award from the South India Culinary Association for two decades of Continuous contribution to the profession
- Has also done a Cookery show on the Kongu Nadu cuisine in the Good Food Guide of the Star Plus Channel
- He was also a member of Jury team for the several culinary contests in India and abroad including International Culinary Challenge, Sri Lanka FHA Salon culinaire at Singapore, Chef Contest of the National council, Nestle Young Chef of the Year contest held at Mumbai.
- He was (1990 only) also a member of the Expert committee for setting up dietic systems at the Super specialty hospital in Tirupathi and setting up the catering arrangements for the Mahindra United World College at Pune

### **Key Note Speaker / Papers presented in the following Conferences/ symposiums**

- 1<sup>st</sup> National Culinary Congress 2003
- World Congress held at Ireland Dublin, Presented Indian Cuisine
- Presented Ayurvedic cuisine at the 32<sup>nd</sup> World Congress of Chefs held at Auckland , New Zealand
- Presented IFCA at the Asia Pacific Forum held at Australia
- Presented Culinary Tourism in the Conference of Public Relations Manager
- Presented on IFCA at the FHRAI convention
- Key Note speaker at the becoming a Chef conference held at Chennai, and Bangalore
- Key Note speaker at the Express hospitality Forum of Chef means business conference held at Chennai .
- Being one of the interesting and knowledgeable speakers on culinary field, invited as speaker to the Golden Jubilee Annual Convention of the Federation of Hotels & Restaurants Associations of India, held at Chennai.,
- Speaker at the Public Relations Society of India on culinary Tourism ,
- Guest of Honour .Judge and Expert speaker during the all-India culinary competition in Manipal conducted by the Department of Hotel Management, Manipal University.

### **Under way ....**

Four culinary books in writing which will be released for publication in the next 2 to 3 years