

Brief about Dr. Chef M. S. Rajmohan



Personal Details:

Name : M .S. Rajmohan
D.O.B : 28.09.1985
Father's Name : B. Mohan
Mobile Nr : 7667828660
Website : www.chefrajmohan.com

<http://www.financialexpress.com/fhw/chefs-platter/crusader-of-the-south/287623/>

Permanent House Address:

5/7, Melapalayam Devar Street
Ambasamudram – 627401
Tirunelveli District, Tamilnadu.

Residential Address:

Sri Lakshmi Srinivasa Illam (Upstairs)
3rd Street, Postal Colony
N.S.Nagar Extension, Old Karur Road, Dindigul – 624 005, Tamilnadu

Email Id: rajmohanms@chefrajmohan.com
Mobile Number: 7667828660

Current Employment Details:

Head – Department of Hotel Management & Catering Science
G.T.N. Arts College (Autonomous)
Old Karur Road, Dindigul – 624 005, Tamilnadu.
Email: hmcs.gtncollege@gmail.com

Academic Qualification

S.No	Degree	Programme	College / University	Year of Completion
1	B.Sc.	Hotel Management & Catering Science	Subbalakshmi Lakshmipathy College of Science	2003-2006
2	MBA	Personnel Management	Alagappa University	August 2010
3	M.Sc.,	Tourism and Hospitality Management	Madurai Kamaraj University	April 2013
4	Ph.D.	Tourism Management (Thesis Title: Food Culture and Heritage – A Study on Tourism Promotion Perspectives in Madurai)	Madurai Kamaraj University	October 2016 – November 2022

Work Experience as Culinary Educator

S.No	Organisation	Affiliating University	Position	Year
1	C.E.D. Catering College, Perungudi, Madurai.	Alagappa University (Off Campus Programme)	Instructor, Food Production	5.5.2006 – 1.6.2007
2	Kodaikanal Christian College, Kodaikanal	Madurai Kamaraj University	Lecturer, Food Production	6.6.2007 - 27.3.2008
3	Sri Kaliswari College, Sivakasi	Madurai Kamaraj University	Lecturer, Food Production	23.5.2009- 3.5.2010
4	Mary Matha College of Arts and Science, Periyakulam	Madurai Kamaraj University	Assistant Professor & HoD	29.7.2010 – 31.5.2017
5	G.T.N. Arts College (Autonomous), Dindigul	Madurai Kamaraj University	Assistant Professor & HoD	June 2017 Till date

Positions Held in South India Chefs Association to Serve for Culinary Fraternity

S.No	Positions Held	Year
1	Skill Development Committee member	2016 to 2019
2	Junior Forum Coordinator	30 th July 2019 Till date

Chef M. S. Rajmohan Roles in the Institution

Roles and Responsibilities:

- As the Head of the Department of Hotel Management and Catering Science, he is responsible for the smooth functioning of the department's related activities such as teaching & learning, Curriculum & Certificate courses, practical classes, Culinary training, student development programmes, mentoring sessions, student internships and placements, liaison, departmental documentation for quality assurance, discipline and decorum of the department. Organised so many number of activities for the welfare of the students and faculty members of the
- Working closely with the Head of the Institution for the effectiveness of his good office
- Arranging or assisting the resource person for FDP, MDP and SDP as well as playing an important role in various college promotional activities and programmes.
- Instrumental in getting the DBT STAR COLLEGE SCHEME by the Department of Biotechnology, Govt. of India grant worth 82 lakhs for the college and the Associate Coordinator for the scheme.
- Coordinator of IIC and Innovation Ambassador for the Ministry of Education Innovation Cell. Convener-NIRF 2023, ARIIA-Nodal Officer and NISP, Institute Coordinator – Instrumental for the implementation and framework of Innovation and Start-up Policy based on National Innovation and Start-up Policy 2019.
- Instrumental for the establishment of Ministry of Education's Institution's Innovation Council (IIC 4.0) on 29.10.2021 to foster a culture of innovation and entrepreneurship ecosystem amongst the faculty members and students on the campus. The college secured a 4 Star Rating out of 5 in IIC 4.0 with a score of 82.32 out of 100 for the academic year 2021-22.

Course Completed in WACS

1. He has completed an **Introduction to Competition Standards Seminar** from the World Association of Chefs Societies (WACS) through virtual on July 2020.

Member in Board of Studies for Hospitality Education

S.No	Organisation	Position	Affiliating University
1	Subbalakshmi Lakshmipathy College of Science, Madurai	Member of Board of Studies	Madurai Kamaraj University
2	RVS College of Arts & Science, Coimbatore	Member of Board of Studies	Bharathiyar University
3	Jamal Mohamed College, Trichy.	University Nominee	Bharathidasan University
4	Madurai Kamaraj University	Member of Board of Studies	Madurai Kamaraj University

WORLD RECORDS ATTEMPT

Chef M.S. Rajmohan has set a world record for the "**Longest Solo Cooking Marathon**" at Poppys Hotel in Madurai. He started his world record attempt on December 19th, 2015 at 7:10 a.m. and ended on December 21st, 2015 at 7:10 a.m. He cooked for 48 hours and dished out 1204 dishes in total, which included 947 vegetarian and 257 non-vegetarian. The total weight of the prepared dishes was 307 kg. This record entered into the Limca Book of Records, India Book of Records, and Asia Book of Records and was officially approved as a world record by the USA-based prominent organisation RecordSetter. He is the first Indian chef who holds the world record title for the longest individual cooking marathon at a young age. This record event is adjudicated by the committee of 05 main and 24 sub-judges chosen by the Limca Book of Records and India Book of Records.

Video links: <https://www.youtube.com/watch?v=uzdKPLUqb6M>

<https://www.youtube.com/watch?v=9lN6uNWww40>

<https://www.youtube.com/watch?v=MNv1W9U55fo>

<https://www.thehindu.com/features/metroplus/Food/marathon-effort/article8021768.ece>

The **official Guinness World Records** title for the "**Largest Bean Salad**" using multiple bean varieties weighing 1121.6 kg at the Vibrant Tamilnadu Global Food Expo by the Tamilnadu Chamber Foundation (TCF) on August 15th, 2018 in Madurai, Tamilnadu. He was the consultant of this record attempt and presented the idea to the board of TCF. This one gave the attractive colour and was a pulling factor for the expo, and the public thronged the venue to witness the attempt of the Largest Bean Salad. The record attempt was also entered into the Limca Book of Records, Asia Book of Records, and Limca Book of Records.

Video links: <https://www.youtube.com/watch?v=heO4FrJHl-8>
https://www.youtube.com/watch?v=E7OMC_jZX-o
<https://www.youtube.com/watch?v=M7i3thAkHVw>

HONORARY DOCTORATE

For his outstanding contribution to the field of Culinary and Hotel Management Education, Chef M.S.Rajmohan **was awarded the "Honoris Causa," an Honorary Doctorate Degree in Record-Breaking** from the UK-based World Records University. This degree was conferred upon him by Prof. Thomas Richard William Bains, Vice-Chancellor of World Records University, in a convocation ceremony held on March 5th, 2017 in Faridabad, India. He **submitted a thesis to World Records University titled "Longest Solo Cooking Marathon – A Study on Endurance Record Challenge,"** which provides detailed information about his record attempt "Longest Solo Cooking Marathon" in sixteen different categories, one of which will serve as a guide/reference for those who wish to attempt such an endurance category record in the future. This thesis preparation took one year for me to endorse the authentic information related to the given categories. This award of an honorary doctorate is the ultimate honour in record-breaking.

PARTICIPATION IN SICA & IFCA ACTIVITIES

1. Participated in the "**Modernist Workshop**" organised by **South India Chefs Association (SICA)** on 17th and 19th November 2016 in Lavasa, Pune at Ecole Hoteliere'.
2. Participated as a delegate for "**Indigenous Knowledge and Sustainable Cuisine**" at the 7th Indian Federation of Culinary Associations (IFCA) International Chefs Conference, New Delhi on September 1st, 2nd and 3rd 2017.

3. Participated a National Workshop titled **“Modernist Cuisine”** organized by South India Chefs Association (Kerala Chapter) held at CIMAMS, Kochi on 24th February 2018.
4. Participated in the National workshop on **“SICA Pastry Art and Hot Plate Presentation Workshop”** organised by the South India Chefs Association on 25th and 27th June 2018.
5. Participated as a Delegate at the Eighth **Indian Federation of Culinary Associations (IFCA) International Chefs Conference**, New Delhi, October 3 – 5, 2019.
6. He represented a team of SICA chefs who were visiting for the **Chef Guild of Lanka’s 17th Edition of Culinary Art & Expo at BMICH** in Colombo, Sri Lanka in July 2017.
7. Participated in the **SICA Chefs Connect 2016 and 2019** held at Chennai, respectively.
8. Participated in the **Launch of SICA Kerala Chapter in 2017** held at Kochi.
9. Chef M. S. Rajmohan is invited to represent the South India Chef’s Association at the **Worldchefs Congress & Expo 2022** (the world’s biggest gathering of chefs across the globe) from May 30 to June 3, 2022 at ADNEC, Abu Dhabi, UAE.
10. Participated as a Delegate at the Ninth **Indian Federation of Culinary Associations (IFCA) International Chefs Conference**, New Delhi, held at The Ashok Hotel in New Delhi from February 11th to 13th 2023.

ORGANISED THE CULINARY ACATIVITY IN ASSOCIATION WITH SICA

1. He organized a National Workshop with South India Chefs Association titled **“Fruit and Vegetable Carving Workshop”** held at Sri Ramakrishna College of Arts and Science (Autonomous), Coimbatore on 30th and 31st July 2018.

2. He organized a National Workshop with South India Chefs Association titled **“Fine Art in Garde Manger”** held at Oriental College of Hotel Management and Culinary Arts, Vythiri, Wayanad on 30th and 31st January 2020.
3. He organized a National Workshop with South India Chefs Association titled **“Trade Test Preparation and Plating Techniques”** held at Coastal Elango Institute of Hotel Management, Namakkal on 10th and 11th October 2019.
4. Organised a **National Culinary workshop** with South India Chefs Association on **“Fundamentals of Hot and Cold Culinary Preparation”** for the young chefs at **Bell Institute of Hotel Management, Sivakasi** on 6th and 7th February 2018.
5. He organized a National Level Culinary Competition with South India Chefs Association titled **“SWAAD 2020”** hosted by the Dept. of Hotel Management and Catering Science at VLB Janakiammal College of Arts and Science, Coimbatore on 05th March 2020.
6. Served as **organizing committee member of SICA Culinary Competition and Exhibition of 2016 and 2018** held at Chennai Trade Centre.
7. Served as **Organising committee member of SICA Culinary Quiz Competition held on February 6, 2023** at Isaphahani Centre, Chennai.
8. Every Year **organizing the International Chefs Day celebrations** based on **the theme of WACS with the support of SICA at schools and also in the form of Chefs Connect in Madurai region.** (2010 till date).

<https://www.thehindu.com/todays-paper/tp-features/tp-metroplus/A-bread-mela-for-all/article15785872.ece>
<https://www.thehindu.com/news/cities/Madurai/stress-on-eating-healthy-food-madurai/article25354140.ece>
<https://www.thehindu.com/life-and-style/food/children-became-chefs-and-made-healthy-sandwiches-at-the-international-chefs-day-celebration-held-recently/article25399906.ece>
<https://timesofindia.indiatimes.com/city/madurai/city-chefs-vouch-for-reviving-traditional-food/articleshow/66385229.cms>
<http://www.sica.co.in/gallery/international-chefs-day-2016/international-chefs-day-2016-madurai/>
<http://www.sica.co.in/international-chefs-day-2017-madurai-chapter/>
<http://www.edexlive.com/news/2017/nov/05/south-india-chefs-association-break-away-from-exclusive-traditions-and-celebrate-international-chefs-day-with-hiv-affected-kids-1515.html>
<https://www.thehindu.com/todays-paper/tp-features/tp-metroplus/foods-for-healthy-heroes/article20086995.ece>

9. Coordinated to conduct **the FSSAI (NETPROFAN) “Eat Right Mela” Firefree Cooking Competition among students**, three Hotel Management institutes from Madurai region are participated in this **initiative taken by IFCA**. The winners were felicitated on 14th September 2019 in Chennai.

CONTRIBUTION TO THE CULINARY INSTITUTES ACROSS INDIA

1. He was invited to deliver the special address in the workshop titled “ **Modern Culinary and Plating in relevance to Indian Cuisine**” Organized by the Department of Hotel Management and Catering Science, Valluvar College of Science and Management, Karur on 25th September 2019.

2. He was invited by Culinary Academy of India, Hyderabad to deliver the address through webinar on “**Success in Culinary Education Strategies and Practices**” on May 2020.

3. He was invited by State Institute of Management Studies, New Delhi to deliver the address through webinar on “**Post Covid – 19, Future State and Recovery Consideration for Hospitality Industry**” on 5th May 2020.

4. He was invited by the Dept. of Hotel Management and Catering Science, Sri Ramakrishna College of Arts and Science, Coimbatore to deliver the address through webinar on “**Culinary Education for a New Breed of Culinarian**” on 13th May 2020.

5. He delivered the key note address on “**Awareness of Food Loss and Waste**” to the hospitality students and faculty members of the Amity University on September 30, 2021.

6. On 5th August 2021, he was invited by the Dept. of Catering Science and Hotel Management, RVS College of Arts and Science, Coimbatore, to deliver the address through a webinar on “**Carve your Professional Path**”.

7. On 22nd July 2021, he was invited by the Dept. of Catering Science and Hotel Management, Subbalakshmi Lakshmipathy College of Science, Madurai, to deliver the address through a webinar on "**Nuances of South Indian Breakfast**".

8. On 04th August 2022, he was invited as the Chief Guest by the Bell Institute of Hotel Management and Catering Technology, Sivakasi, Tamilnadu, for the **16th year Academic Inaugural Day**.

9. On 15th February 2023, he was invited by the Indian School of Hospitality in Gurugram, Haryana, to conduct a "**Masterclass on Millets**" for the students and faculty.

10. On 16th February 2023, he was invited by the State Institute of Management Studies (The Hospitality and Hotel Management Institute), Noida, to conduct a Masterclass on the topic "**A Slice of India on Your Plate**" for the students and faculty.

AWARDS

1. Felicitated with **SICA Achievement Award** at 4th Edition of SICA Culinary Competition and Exhibition at Chennai on 18.09.2016.

2. He was awarded "**Best Exemplary Culinary Educator**" by International Kalam's Golden Awards at Hotel Chennai Deluxe, Koyambedu on 20th October 2019.

3. He was awarded as "**Best Culinary Educator**" by the Indian Federation of Culinary Associations (IFCA) at the ninth international chefs conference held at The Ashok Hotel in New Delhi from February 11th to 13th 2023.

EXTENSION ACTIVITY

1. He was the instrumental for the charity programme named "**Feed the Needy**". These **activities are aimed at providing healthy and nutritious food to the needy people in and around Dindigul**, and it is a practice for the students to learn the volume food production, making the students to understand the social responsibility and analyze the market costing and distribution through this programme.

2. He spearheaded to **serve food for the needy people during the first and second COVID waves at Coimbatore and his native Ambasamudram**, respectively, and this aid helped more than **9,000 people**.

3. M. S. Rajmohan has launched a **Free Culinary Education scheme** which is christened as the **“Intensive Kitchen Apprenticeship Training Program”** for the underprivileged candidates in rural areas with a commitment to provide a better living in the society; many rural students have benefited from this programme and are now employed by various foodservice companies.

4. Voluntarily extending support to **conduct food production classes** as a **vocational subject in the regular schedule of students in CBSE schools** in Dindigul in order to **promote and create awareness about hospitality education among school students**.

Invited by SICA and Other Professional Bodies for Talk

1. He was invited by **South India Chefs Association** (SICA) to deliver the address through Social Media Platform on the title of **“Continuous Learning for Chefs’ Professional Development”** on 4th May 2020.

2. He was the resource person for the webinar organised by **Hospitality Educators Network** titled "New Ideas and the Future of Culinary Education" on October 21st, 2021.

3. He was the organizing secretary for the webinars organised by **Hospitality Educators Network** titled **"Curriculum Enrichment in Tourism and Hospitality Education in India-Challenges and Gaps"** on October 21st, 2021 and **“Professionalism of Teacher”** on November 26th, 2021.

4. He was the resource person for the webinar organised by **South India Chef’s Association** titled **"Building the Next Generation Culinary Industry"** on November 10th, 2021.

Research on South Tamilnadu Cuisine

The numerous **extinct recipes of Thalavainadu food from South Tamil Nadu** are brought to life by Chef M.S.Rajmohan and his students. The recipes are collected from the students' mothers, grandmothers, and elderly in the family and society. The **collected recipes have more than 300 in number**, and this activity made **the students revive our heritage recipes** as well as paved the opportunity for them to learn about our traditional cooking.

RESEARCH PUBLICATIONS ABOUT HOSPITALITY INDUSTRY

1. He presented a Research paper titled “ **Future of Hospitality Industry in India**” in the National Seminar on “**Hospitality and Tourism Education in India**” Organized by the Department of Marine Catering and Hotel Management, Subbalakshmi Lakshmipathy College of Science (Autonomous), Madurai on 15th September 2017. The Research Paper got published in the conference proceedings with ISBN 9789352885633 (Page Nos. 66 to 70).
2. He presented a Research paper titled “**Chettinad – A Progressive Destination for Heritage Tourism in Tamilnadu**” in the NAAC Sponsored National Seminar on “Tourism Promotion and Sustainable Development: A critical reflection on the priorities, challenges and directions in Tourism” held at Don Bosco College, Sulthan Bathery, Wayanad, Kerala on 24th November 2017.
3. He presented a Research paper titled “**Strategies for Achieving Success in Hospitality Education**” in the International Conference on Management of Tourism and Hospitality Sectors: Success Strategies” organized by the Department of Hotel Management and Catering Science, Jamal Mohamed College (Autonomous), Tiruchirappalli on 23rd January 2018.
4. He presented and published a Research paper titled “**Chettinadu – A Prominent Destination for Heritage Tourism in Tamilnadu**” in the National Conference on “The Realities of Hospitality and Tourism Industries: Chances for Access and Success” organized by the Department of Hotel Management and Catering Science, Jamal Mohamed College (Autonomous), Tiruchirappalli on 18th December 2019, published in Vol-22-Issue of THINK INDIA JOURNAL with an

impact factor of 6.2 bearing ISSN 0971-1260 in the UGC Care Approved International Indexed and Referred Journal.

5. He presented and published a Research paper titled **“Engagement of Catering and Hotel Management Students for the preparation of authentic food to attract tourist”** in the International Conference on “Emerging Trends in Hospitality and Tourism Industry: Opportunity and Challenges” organized by the Department of Hotel Management and Catering Science, Annai Fatima College of Arts and Science, Madurai on 17th February 2020, published in Vol-40-Issue of STUDIES IN INDIAN PLACE NAME with an impact factor of 6.3 bearing ISSN 2394-3114 in the Indexed, peer reviewed Journal and listed in UGC Care.

MEDIA APPEARANCES

1. Contributing recipes in many leading Tamil and English magazines and newspapers as well presented collectively around 300 episodes of Cookery shows in leading Tamil Satellite TV channels such as Zee Tamil, Sun TV and Makkal TV.

2. Contributing the regional recipes of Tamilnadu in my YouTube channel “Food Tape” since 2013 till date for the benefit of global Tamil food lovers.

<https://www.youtube.com/user/ChefRajMohan>

A Few Media link references:

<http://www.thehindu.com/life-and-style/food/the-spirit-of-diwali-is-incomplete-without-a-grand-feast/article19845847.ece>

<https://www.theweek.in/features/lifestyle/food-trends-what-india-will-eat-in-2017.html>

<https://www.thehindu.com/life-and-style/food/pongal-recipes-by-two-madurai-chefs/article22421232.ece>

<https://www.thehindu.com/life-and-style/food/chef-msrajmohan-shares-his-favourite-mango-recipes-with-metroplus-to-give-a-cool-start-to-the-hot-summer-days-ahead/article23914326.ece>

<https://www.thehindu.com/life-and-style/food/distinct-in-every-aspect-thavala-vadai-is-a-popular-snack-in-madurai-that-holds-its-place-in-the-world-of-vadais/article24219717.ece>

<https://www.thehindu.com/features/metroplus/For-a-special-Diwali-feast/article16083340.ece>

<https://timesofindia.indiatimes.com/city/madurai/chef-from-dindigul-college-awarded/articleshow/98109389.cms?from=mdr>

https://www.dinamalar.com/news_detail.asp?id=3245493

