Avid Learning in partnership with the Kala Ghoda Association (KGA) presents

Episode 2 of The Kala Ghoda Arts Festival Series 2016-17: A series around Arts and Culture in the City

The tile and description of the panel are as below:

'Food Maps of Mumbai: Tasting the World on an Indian Palate'

Mumbai's food legacy has been shaped by its many migrants from across the world and India, making it a hotbed of culinary fusion. Experience a smorgasbord of culinary styles that best reflect the diversity and global spirit of the city with Executive Chef at the Bombay Canteen, Thomas Zacharias, Author of 'Karwar to Kolhapur Via Mumbai' and Homechef, Smita Deo and Food Entrepreneur behind brands like Epigamia Yoghurt and Hokey Pokey Icecream, Rohan Mirchandani in conversation with Food Writer and Anchor of the Real Food Podcast, Vikram Doctor. Also, relish delicious pics of our panelists' favourite Mumbai eats by following us on Instagram @avidlearning #MumbaiFoodMaps.

Where: CSMVS 159-161, M G Road, Kala Ghoda District, Mumbai 400032

When: Thursday, 1st September 2016

RSVP Email / Call: www.avidlearning.in / +919769937710/ avidlearning@essar.com

                prior registration required

Press Email / Call: Dhwani Vyas on dhwani.vyas@essar.com / +91 9930134152

Bios of Panelists :

Thomas Zacharias

Thomas Zacharias began his culinary journey at a very young age in his grandmother's kitchen in Kerala. He completed his Hotel Management at the Welcomgroup Graduate School of Hotel Administration in Manipal and went off to the Culinary Institute of America in New York. Upon graduating at the top of his class, he worked at the three star Michelin seafood restaurant Le Bernardin in New York City under Chef

Eric Ripert. In 2011, Thomas found his way back to India and joined Olive Bar & Kitchen in Bandra where he spent three years managing the kitchen. Prior to joining The Bombay Canteen as its Executive Chef, Thomas travelled extensively to various corners of the country to entrench himself in the different elements of regional Indian home cooking. Inspirations from diverse flavors of India, the bounty of Mumbai's vegetable & seafood markets, and his grandmother's kitchen where his passion stemmed from, all reflect in the menu at The Bombay Canteen. Thomas loves to travel for food, and as a chef believes in promoting seasonal Indian produce, mentoring young cooks and ensuring the kitchen is a great place to work.

Rohan Mirchandani

Rohan is a Co-Founder and CEO at Drums Food International, makers of Epigamia Greek yogurt, India's first branded Greek yogurt, and Hokey Pokey ice cream. Epigamia was launched in 2015 and is currently available across major metros. Drums Food is one of the fastest growing FMCG companies in India.

Rohan moved to India from the United States, where he grew up, in 2013 to pursue Drums Food's foray into the FMCG space. His passion for food is linked to his passion for travel and history. He considers himself an amateur gastronomist as he can never be satisfied with a meal without knowing its origins and the culture behind the cuisine. He has traveled to over 40 countries and has a particular obsession with how certain cultures have influenced and contributed to some of the most interesting cuisines in the world. For example, the Italian and Jewish influence on the food of New York City, Arabic influence on Spanish cuisine, and Portuguese influence on Indian Goan cuisine.

Rohan has a Bachelor's degree in Finance & International Business from NYU's Stern School of Business and an MBA from the Wharton School, University of Pennsylvania

Smita Deo

Smita Deo, grew up in the by lanes of Bandra, watching a faraway lighthouse from her home window, every morning as she got ready for school. She'd dream of achieving her little girlie dreams. Smita's early tryst with cooking began when she'd help her mother around the kitchen. The grinding of fresh masalas, the bubbling of the staple dali touy and the crackling of the batata kaap, would break her into unadulterated joy.

Smita has always, liked the field of arts and culture, and went on to doing her degree in textiles at SNDT Juhu.

She married the then architect and aspiring film maker Abhinay Deo and stepped into his world, armed with all that her mother taught her.

15 years into her marriage, she decided to put all her knowledge on paper to pass on as a legacy.

Karwar to Kolhapur VIA Mumbai, is a result of the three years of hard work and the perfect food tale of three very beautiful cities

Vikram Doctor

Vikram Doctor is one of India's most respected food writers, critics and commentators. A journalist with the Economic Times in Mumbai, Doctor has specialized in writing on food issues for the past 12 years.

He also has an ongoing podcast series with Audiomatic which delves into adventures of the palate, and provides insights into ingredients, recipes and contemporary food practices

About Avid Learning:

Avid Learning, a public programming platform and cultural arm of the Essar Group, has conducted over 600 programs and connected with more than 55,000 individuals since its inception in 2009. Driven by the belief that Learning Never Stops, AVID's multiple formats like Workshops, Panel Discussions, Gallery Walkthroughs, and Festival Platforms create a dynamic and interactive atmosphere that stimulates intellectual and creative growth across the fields of Culture & Heritage, Literature, Art and Innovation.

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The Kala Ghoda Association:

The Kala Ghoda Association, was formed in 1998 with the object of restoring, maintaining and preserving the architectural heritage and the culture of the art district of Kalaghoda, South Mumbai.

Since 1999 the KGA, host the annual Kala Ghoda Arts Festival, the country's largest multicultural festival, created to draw attention to this unique and beautiful area. The Festival spanning 9 days, across a 1 km radius, draws visitors in large numbers, not just from the city but from all over the country and the world.

CSMVS :

Chhatrapati Shivaji Maharaj Vastu Sangrahalaya, formerly known as the Prince of Wales Museum of Western India, is one of the premier art and history museum in India. Founded in the early 1900s, Chhatrapati Shivaji Maharaj Vastu Sangrahalaya is one of the premier cultural institutions in the country. Today this building is listed as a Grade I Heritage Building and has been awarded the '2010 UNESCO Asia – Pacific Heritage Award' for Cultural Heritage Conservation. It has been awarded first place for Heritage Building Maintenance by the Indian Heritage Society.

Chhatrapati Shivaji Maharaj Vastu Sangrahalaya (CSMVS) aims to create awareness and sensitivity towards our rich heritage through a visitor-friendly museum for the purposes of education, study and enjoyment of the public. The Museum offers a perfect leisure day out for all its visitors where you can engage with a world-class art collection and participate in fun-n-learn activities.

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