

Mona Poordaryaei



OBJECTIVE

Energetic and top-performing Executive Iranian Chef with 20+ years of experience with top 5-star hotels and restaurants. focus on fine dining and eager to lead kitchen staff and help to grow the prospective food industry. A methodical individual who constantly seeks a better way to maximize guest satisfaction. Strong background in preparing Persian and Indian food menus and developing recipes for both countries. I am certainly very proud to be a part of the culinary world of India and will happily continue to promote this exquisite cuisine not only in Iran but throughout the globe.

EXPERIENCE

- May 2022
 - **Master chef**
IIHM
 - Joined as Master Chef for arabic and Persian and Iranian cuisine.
 - Trained Hundreds of students about my specialisation cuisine.
 - Including Hot dishes and also authentic desserts of Persia and Iran.
- 2 years
 - **Culinary Instructor**
Hormozgan fisheries organization
 - As a Culinary Instructor used to check for perfection and quality learning.
 - Approx 7000 students has successfully completed their training under me during the tenure.
- 8 years
 - **Culinary Instructor**
Bandar Abbas, Iran
 - Worked as a cooking instructor in the cultural center of the Iranian oil company
 - Main focus on was to pass on the skills to others.
 - Used to explain theoretical and practical guide to the students.

EDUCATION

- 2004
 - **Culinary Diploma**
Bandar Abbas, Hormozgan
A+

ACHIEVEMENTS & AWARDS

- Written and published four cooking books
- Two books on Iranian cuisine: Hormozgan Kitchen and Seafood.
- Two books on Indian cuisine: Pakora and Spices.
- Cooked special dinner for Asaduddin Owaisi's daughter's wedding and parties. Owaisi is an Indian politician and President of the All India Majlis-e- Ittehadul Muslimeen. He is a

four-time Member of Parliament, representing the Hyderabad constituency in Lok Sabha, the lower house of the Indian Parliament.

- Cooked dinner For Nawabs Shah Alam Khan's son's wedding as a Celebrity Chef.
- Cooked special dinners For Indian celebrities' at their parties as a Celebrity Chef in India.
- Conducted cooking master classes in Kolkata and Hyderabad.
- Held Persian food festival for Cultural Heritage Organization in Bandar Abbas, Iran.

PUBLICATIONS

- **Hormozgan Kitchen and Seafood**

"Hormozgan Kitchen and Seafood":

Title: Hormozgan Kitchen and Seafood

Subtitle: A Culinary Journey Through the Flavors of the Persian Gulf.

Join us on a culinary journey through the vibrant flavors of Hormozgan, a province in southern Iran renowned for its stunning coastline, rich cultural heritage, and mouth-watering seafood.

In "Hormozgan Kitchen and Seafood", we delve into the heart of Hormozgan's cuisine, exploring the traditional recipes, ingredients, and cooking techniques that make this region's food so unique and delicious.

From the freshest seafood dishes, such as grilled fish and prawns, to hearty stews and soups, and from fragrant rice dishes to sweet pastries and desserts, this book showcases the incredible diversity of Hormozgan's culinary landscape.

With stunning photography, step-by-step recipes, and stories from local cooks and fishermen, "Hormozgan Kitchen and Seafood" is a must-have cookbook for anyone interested in exploring the flavors of the Persian Gulf.

Key Features:

- Over 50 traditional recipes from Hormozgan province
- Stunning photography showcasing the region's beautiful landscapes and delicious cuisine
- Step-by-step cooking instructions and techniques
- Stories and anecdotes from local cooks and fishermen
- A comprehensive guide to Hormozgan's ingredients, spices, and cooking methods

Perfect for:

- Foodies and cookbook enthusiasts
- Travelers and adventure-seekers
- Anyone interested in Persian cuisine and culture
- Home cooks looking for new inspiration and recipes

- **Pakora and Spices.**

"Pakorras and Spices":

Title: Pakoras and Spices

Subtitle: A Journey Through the Flavors of India's Favorite Street Food

Dive into the vibrant world of Indian street food with "Pakorras and Spices", a comprehensive cookbook that explores the diverse and aromatic flavors of India's favorite snack.

Pakorras, crispy fried fritters filled with spicy vegetables, herbs, and sometimes meat or seafood, are a staple of Indian street food. In this book, we take you on a journey through the various regions of India, showcasing the unique pakora recipes, spices, and cooking techniques that make each one special.

From classic recipes like onion bhajis and potato pakoras to innovative variations like

palak paneer pakoras and seafood pakoras, this book covers it all. With a focus on the intricate balance of spices and seasonings that elevate each pakora to new heights, "Pakoras and Spices" is a must-have for anyone who loves Indian food.

Key Features:

- Over 50 pakora recipes from across India, including classic, vegetarian, and non-vegetarian options
- A comprehensive guide to Indian spices, including tips on how to blend and use them
- Step-by-step cooking instructions and techniques for making perfect pakoras
- Beautiful photographs showcasing the vibrant colors and textures of Indian street food
- Stories and anecdotes from street food vendors and home cooks across India

Perfect for:

- Foodies and cookbook enthusiasts
- Fans of Indian cuisine and street food
- Home cooks looking for new inspiration and recipes
- Anyone interested in exploring the diverse flavors and spices of India

ACTIVITIES

- Held an Iranian food festival at below mentioned 5 stars hotels all around India :
- Shangri-La Eros New Delhi • Did Iranian Food Festival in New Delhi
- Trident Hyderabad • Did Iranian Food Festival in Hyderabad • also served Persian food
- The Sheraton Delhi • Did Persian food festival • Trained various Chef and Introduced about Iranian and Persian Cuisine
- The Sheraton Sonar • Did Arabic food festival • Trained various Chef and Introduced about Iranian and Arabic Cuisine
- The ITC Maratha Sheraton • Went as a Celebrity Chef in ITC for 15 days • Did Iranian Food Festival • served food to consulates
- The Marriott renaissance Mumbai • Went as Celebrity Master Chef from Iran • . Did food festival of Iran cuisine
- The Sahara star, Mumbai India • Went as a celebrity chef in Sahara Star hotel • Did food festival about Iran cuisine and promoted there Arabic mabrouk restaurant
- Taj, Mumbai • Went as Celebrity Master Chef from Iran • . Did food festival of Iran cuisine
- ITC, Grand Central • Went as Celebrity Master Chef from Iran • . Did food festival of Arabic cuisine
- Novotel, Pune • Went as Celebrity Master Chef from Iran • . Did food festival of Iran cuisine
- Holiday Inn, Goa • Went as Celebrity Master Chef from Iran • . Did food festival of Iran cuisine
- Hotel KC Residency Jammu and Kashmir • Did Persian food festival • Trained various Chef and Introduced about Iranian and Persian Cuisine
- Lucknow Novotel Hotel • went to Lucknow as a celebrity chef • Did Iranian Food Festival
- ITC Royal Bengal Kolkata • went as Celebrity Master Chef to ITC • Did Persian food festival
- The Leela Bhartiya City Bengaluru • went as a celebrity Chef • did Arabic festival
- The Leela Palace Bengaluru • Did Persian food festival • introduced new persian flavours to Indian palette with all those authentic spices and the guest really appreciated.
- Sheraton Grand Bangalore Hotel at Bridge Gateway • Did Iranian Food Festival. • introduced new Iranian flavours to Indian palette with all those authentic spices and the guest really appreciated.
- Hyatt Centric Hebbal Bengaluru • went as a celebrity Chef • did Arabic festival
- Novotel Pune • went as a celebrity Chef • did Arabic festival

- JW Marriott Bangalore • went as a celebrity Chef • did Persian food festival
- Taj Bangalore • went as a celebrity Chef • did Irani food festival for a wedding
- Aloft Kathmandu • went as a celebrity Chef • did Irani food festival for a wedding
- Pullman hotels and resorts • food festival in Delhi aerocity • great foot fall during festival

LANGUAGES

- English
- Hindi
- Persian

ADDITIONAL INFORMATION

As a seasoned and innovative chef, I bring a unique set of skills and experiences that can elevate any food festival. Here are some benefits of hiring me for your next food festival:

Unique Culinary Perspective

With my extensive experience in Iranian, Persian and Arabic cuisine, I can create innovative and delicious dishes that blend traditional flavors with modern twists, ensuring that your food festival stands out from the crowd.

Proven Track Record

My previous food festival experiences have consistently received rave reviews from attendees and organizers alike. I have a proven track record of delivering high-quality, visually stunning dishes that exceed expectations.

Collaborative Approach

I thrive in fast-paced, dynamic environments and am comfortable working with cross-functional teams to ensure seamless execution. My collaborative approach ensures that all stakeholders are aligned and invested in the festival's success.

Social Media Promotion

As a social media-savvy chef, I can help promote your food festival through my personal channels, generating buzz and excitement among foodies and potential attendees.

Customized Menus

I can work with your team to create customized menus that reflect your hotel's brand and style, ensuring that the food festival is an extension of your overall hospitality experience.

Attention to Detail

My meticulous attention to detail ensures that every aspect of the food festival, from food quality to presentation to service, is executed flawlessly, leaving a lasting impression on attendees.

By hiring me for your food festival, you can expect:

- Unique and delicious dishes that showcase my culinary expertise
- Professional and collaborative approach to ensure seamless execution
- Customized menus that reflect your hotel's brand and style
- Social media promotion to generate buzz and excitement
- Attention to detail to ensure a flawless and memorable experience

I look forward to discussing how I can contribute to the success of your food festival!