

# A **CULINARY ADVENTURE** YOU HAVE TO TASTE THE JOURNEY BEGINS

ENJOY DELICIOUS FRENCH VEGETARIAN CUISINE  
WITH CHEF **ROSHNI GURNANI** IN FOSS HALL  
TUESDAY, NOVEMBER 2 5:00PM-7:00PM

Chef Gurnani will be preparing  
for your enjoyment



**French Vegetarian  
Cuisine with an  
Urban Farm Twist.**



**CREATING  
EXCEPTIONAL  
STUDENT  
EXPERIENCES**



## **Chef Roshni Gurnani**

**Growing up:** Born and Raised in Toronto Canada, with both my parents being born and raised in India

**Career:** Started in the restaurant industry at the age of 13 bussing tables, then moving to a line cook. After graduating from the Culinary Institute of Canada, I obtained a job with The park Hyatt in Goa, then moving to London UK working for the Thistle group of hotels before moving to upstate NY and then moving back to Toronto. I know work as executive chef for Merrimack College in Andover Ma.

**Favorite Experiences:** Creating something from nothing. Taking different ingredients' working with them and creating various dishes. Traveling around the world and learning the different food and food culture the world has to offer. Cooking for next iron Chef Maneet Chauhan.

**Role Models:** Any person who share a passion and love for food. Working and learning from passionate foodies.

**Favorite Food Show:** Hmmmmm let me think, CHOPPED!!! No Reservation and Top Chef, next Iorn Chef

**Favorite Mag:** On campus hospitality, Food & Wine

**Specialty:** Ethnic foods

**Award:** Member of CFCC, Silver Medal Knorr Competition 2001, Chopped Champion 2009

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