

Dr. Chef Parminder Singh Dhillon

PhD, MBA (Hospitality Management), MTM, Certificate Course in Cookery with honours

Assistant Professor

Dept. of Tourism, Hospitality & Hotel Management

Brief profile

Chef Parminder Singh Dhillon is the founder faculty member of the department of Tourism, Hospitality & Hotel management He is an alumni of Food Craft Institute Chandigarh, 1992 batch and is armed with more than 29 years of teaching and industry exposure in the glamorous field of hospitality. He has worked with Taj group and ITC Welcomgroup of hotels. He won first prize from CITCO, Chandigarh for standing first in the certificate course in Cookery. He did his PhD. in Gastronomic Tourism, Masters in Tourism management and M.B.A. in Hospitality management. Chef Parminder has got to his credit 12 research paper publications and has presented more than 8 research papers in various International and National conferences. He is also the student counsellor and project supervisor for Bachelors and Masters programmes in tourism for the Indira Gandhi National Open University, New Delhi (IGNOU).

He has authored eight books on Food production/cooking for hospitality industry published by reputed International and National publishers. He has been involved in judging various Chef Competitions and has acted resource person for imparting molecular gastronomy lectures. He acted as an expert for various workshops on cooking skills and innovations with different hospitality colleges and universities. Chef Parminder has been awarded Educators award in University education for his excellent contribution in hospitality education by Indian Hospitality congress. He is also the executive member for Chefs association of five rivers, a body of IFCA. He is a life member for Indian culinary forum an association recognised by Ministry of Tourism, Govt. of India and also a life member for IFCA, Indian federation of culinary association which is a body of WACS, World Association of Chef's Societies. He won the best Culinary Trainer award of 2017 from Chefs Association of Five Rivers.

Chef Parminder also acts as a resource person for imparting lectures on Business etiquette and grooming standards required for the service industry. He specialises in teaching Food Production Management and Tourism Management.

