



ANGEL MONDAL

Date of birth: 29/07/2002

Place of birth: KOLKATA, India

Sex: Female

CONTACT

11/A, EAST BANAMALIPUR
BARASAT
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ABOUT MYSELF

A curious culinary enthusiast with a Bachelor's degree in Hotel and Hospitality Administration from a renowned institute affiliated with the Indian's Ministry of Tourism. My passion lies at the intersection where arts meets food science, where ingredients meet formulas, where tradition meet innovation. With practical knowledge from training at five star hotel in Kolkata and academic knowledge along with research experience exploring the use of millets in Korean cuisine, I bring both hands-on skills and academic knowledge to the table. I thrive in team environment pay attention to details and accept every challenge to refine my craft. Now seeking opportunities to study Master's in Europe to drive into the world of gastronomy, elaborate my culinary perspective and contribute towards the evolving global food landscape.

EDUCATION AND TRAINING

2021 – 2024 KOLKATA, India

Bachelor of Science (B.Sc.) in Hospitality and Hotel Administration Institute of Hotel Management Catering Technology & Applied Nutrition

Address Address P, 16, Taratala Rd, CPT Colony, Alipore, 700088,, KOLKATA, India |

Final grade 80%

2020 – 2021 KOLKATA, India

Higher Secondary (12th Grade) Aditya Academy Secondary

Address P.O.-Kadambagachi, Taki Rd, P.S, Nebadhai Duttapukur, 700125, KOLKATA, India |

Final grade 87%

2018 – 2019 KOLKATA, India

Secondary (10th Grade) Aditya Academy Secondary

Address P.O.-Kadambagachi, Taki Rd, P.S, Nebadhai Duttapukur, 700125, KOLKATA, India |

Final grade 84%

WORK EXPERIENCE

Lalit Great Eastern Hotel KOLKATA, India

Address Dalhousie Square 1, 2,3, Old Court House St, Ward Number 1, 700069, KOLKATA, India

Industrial Trainee

04/07/2022 – 07/11/2022

- Completed 4-month structured training in a luxury hotel environment.
- Specialized exposure to kitchen operations, including production planning and recipe execution.
- Worked under chefs in hot kitchen, cold kitchen, and bakery sections.

PROJECTS

2023 – 2024

Research Paper on Innovative Use of Millets in Handmade Noodles of Korean Cuisine.

Innovative Use of Millets in Handmade Noodles of Korean Cuisine

Final Year Experimental Research Project – IHM KOLKATA

- Developed handmade Korean-style noodles using various millet flours, exploring alternatives to wheat-based dough.
- Created and tested original noodle dishes, analyzing texture, flavor, and nutritional value.
- Connected traditional Korean use of millets with modern food innovation.
- Highlighted millet's historical role in Korean cuisine before rice cultivation became widespread.
- Promoted sustainable and health-forward culinary fusion by integrating ancient grains into contemporary recipes

LANGUAGE SKILLS

MOTHER TONGUE(S): BENGALI

OTHER LANGUAGE(S): ENGLISH | HINDI