

● Chef's corner

On a culinary journey

Chef Rajesh Variyath has over 23 years of experience in the culinary field. Variyath brings to the table an expertise in regional cuisine, continental fine dining and cold kitchen operations. Currently working as a Corporate Executive Chef at Radisson Blu MBD, Noida, he, along with his team, has introduced "Futuristic cuisine" at the restaurant Made In India, which marks the evolution of the Indian cuisine as it would be desired by the future palate. *MetroLife* spoke to the chef who shares more about his work and life.

When did you first know you wanted to be a chef?

I knew I wanted to be a chef when I was doing my industrial training.

Tell us about your journey in this field?

After having graduated from the Institute of Hotel Management, Chennai, I went on to pursue The Senior Kitchen Training program at Oberoi School of Hotel Management. I started my career with The Oberoi Mumbai where I worked as a senior kitchen executive taking care of the Brasserie, banquets and In Room dining. In July 2002, I geared myself for the larger role of the Executive Sous Chef at Udaivilas.

On the international front, I took the responsibility of setting-up a contemporary, fine-dining Indian restaurant 'The Saffron Lounge' in South Manchester, the first of its kind in the North West of UK. Also, I got the opportunity to work with executive chef Jean-Christophe Basseau.

Did you have any mentors along the way?

Have had mentors at all



EXPERIENCED Chef Rajesh Variyath

stages of my formative years. Starting from my professors in Catering College to my coordinators at the Oberoi School of Hotel management, and all the senior chefs at the various kitchens I have had a chance to be in.

What was the first dish you ever cooked?

'Consommé Brunnoise' and 'Poisson Poche Hollandaise' in my first year of catering college.

Tell us about your cooking style. Do you like experimenting with new cuisines and techniques?

I like to keep my food simple and uncomplicated. I let the flavours talk, so that the freshness of the dish can be felt. And I do like experimenting, like most chefs do.

What do you love most about your job?

The satisfaction of having made someone happy after eating what I have made for him/her.

What do you usually eat on regular basis, say at home?

Very simple food. I like my south Indian cuisine and I try to have it regularly.

Puja Gupta