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## ABOUT ME

## GLOBAL AWARENESS

To celebrate the Bihari cuisine's authenticity and cultural significance fostering appreciation worldwide

## FOOD FESTIVALS

Organise Bihari cuisine food festivals in hotels and restaurants to showcase its diversity to a wider audience

## THE CULINARY DELIGHTS

Cater for big and small indoor and outdoor parties

## FEATURES AND ACHIEVEMENTS

Have been featured in magazines and newspapers

## AWARDS

I have been acknowledged for my hardworking

## CONTACTS

# About Me



- Proudly representing my Bihari roots, I am dedicated to showcasing the exquisite flavors of Bihari cuisine.
- A Food Curator & Consultant, Founder Ambrosia Kitchen where I blend the essence of Indian & Continental cuisine.
- I hail from Patna, a vibrant city nestled in the northern region of India.
- My culinary journey began at the Taj Mansingh Hotel in Delhi, where I had the opportunity to work with the chef in the Food & Beverage kitchen.
- Later I moved to Mumbai and started my home catering business from the name Ambrosia Kitchen, in 2014.
- I take pride in being a highly motivated and talented chef, known for consistently impressing clients with my delectable dishes and innovative food presentations.
- My culinary expertise spans both Indian and regional cuisine (Bihari)

# GLOBAL AWARENESS

Being a proud native of Bihar, I have always taken immense pleasure in savouring the delightful Bihari cuisine throughout my life. The distinctive flavours and traditional recipes passed down through generations, hold a special place in my heart.

Over the years, my culinary journey has led me to organize successful Bihari food festivals, earning recognition and accolades for my expertise in showcasing the rich flavours of Bihar.

My primary goal is to introduce people to the authentic flavours of Bihar and raise awareness about the region's rich culinary traditions worldwide. Through culinary festivals, collaborating with Indian and International chefs, and hosting pop-up dining experiences, It is a celebration of the state's distinct gastronomic identity.



# FOOD FESTIVALS

I've showcased my expertise in Bihari cuisine through numerous food festivals held in Mumbai and other cities, delighting audiences



# THE CULINARY DELIGHT

BIHARI CUISINE IS A SYMPHONY OF FLAVORS, WEAVING TOGETHER THE ESSENCE OF DIVERSE INGREDIENTS. FROM THE FIERY KICK OF MUSTARD OIL TO THE AROMATIC BLEND OF SPICES EACH DISH TELLS A STORY OF TRADITION AND TASTE. BIHARI CUISINE DELIGHTS THE PALATE WITH ITS BOLD AND VIBRANT FLAVORS.



# CELEBRITY CHEFS AND FOOD BLOGGERS



# ACHIEVEMENTS

- Notable HomeChef of India award
- HomeChef and Baker Award
- Certificate of recognition category 10+yrs contribution to India's HomeChef Industry
- Food Blogger Award presented by Godrej category best Facebook page Food & Beverages
- 94.3 Radio One Living Foods award for best Asian cuisine.
- Collective Mentor for Home Chef matters
- Featured in Rashmi Uday Singh's 'Wine N Dine' Bombay Times.
- My name appears in The Times Food Guide
- Have won an IFBA Award for Excellence in Bihari Cuisine.
- Godrej certificate of recognition for 5-6 years' contribution to the Indian chef and baking industry
- Have been featured in several newspapers and magazines.
- Have won the award at The Upper Crust Event for Fusion in Global Cuisine
- My feature on Bihari cuisine is published in The Upper Crust magazine.

# FEATURES AND AWARDS



Ambrosia Kitchen, Mumbai | Bihari: Rachna Prasad goes beyond the litti chokha that Bihari cuisine is known for, to bring diners the food of her Patna upbringing. While she has been catering for nine years, her pop-ups began a couple



BIHAR: THEKUA Rachna Prasad, founder of Ambrosia Kitchen, talks about a must-have in almost every Bihari home, Thekua, a beloved Bihari cookie "made with wheat flour, jaggery and ghee". She adds, "These treats, often adorned with intricate patterns, are either deep-fried or baked to a crispy sweetness." Another popular bite is Dal Peetha, dumplings filled with chana dal, lentils and spices, available in steamed, baked or boiled variations.







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Thank you