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into cooking. It is not only the ingredients but also the love which attracted me to it and that is how I decided to be a chef."

At the Institute of Hotel Management, Goa, Sushil was taught to value skill and work in a team, both of which helped him get the 'Best Chef of the Year' award across all colleges in India. "I joined Wildflower Hall, an Oberoi Resort in the Himalayas. The three years there shaped me into a professional chef and I never looked back. Later, I was admitted into the reputed Oberoi Center of Learning and Development (OCLD) and cleared it with a gold medal. OCLD polished my sharp edges. From there, I worked in and headed the best kitchens in the country."

Sushil has now spent almost two years at Savor, and admits that operations here are very different from those of a hotel or a restaurant. "With every dinner we do, it is like setting up a new restaurant, but just for a night. The best part is that it constantly keeps us on our toes and encourages us to push our limits and do our best every time. We have been doing dinners for the last seven years and they have always been sold out."

Naturally, being in a role like this is not without its challenges. "The two things that are critical to the food business are good people and good quality ingredients. We at Savor focus most on these two things and make sure that they are never compromised. Finding the right people and getting the best quality produce in time from the farm or producer is where we face challenges. But we are slowly getting better at both." Quiz him about what has been his toughest meal to date and he says, "The most challenging meal was an 18 course degustation menu for a well-travelled family. Part of the family was

vegetarian and that made it 30 dishes. That dinner went on for four hours!"

A family man, Sushil has two kids, an 11-month-old daughter and a three-year-old son, and he admits that time after work is spent with his family. "We usually go out and try a new restaurant or watch a movie." When I ask him what his advice to aspiring chefs is, he is clear. "The only set advice is to concentrate on the basics of cooking, keep growing and learning, while simultaneously perfecting your art. The rest will fall into place."

