

ELIZABETH YORKE

hello@elizabethyorke.com ♦ +91 973 979 4186
elizabethyorke.com

SOCIAL MEDIA



PROFILE

I am a professionally trained cook with a variety of experiences inside and outside the kitchen. I look for opportunities to use my skills as a chef and knowledge in food systems to create better **educational** experiences for both consumers and creators of food via the circular economy.

PROFESSIONAL EXPERIENCE

Food Forward India
Asst. Project Manager
Dec 2019 - May 2021

Edible Issues
Co-founder
Feb 2018 - present

CAMST group
Design Thinking Team
Sept 2018 - Dec 2018

Future Food Institute
Research Fellow
May 2018 - Dec 2018

Red Fork Deli
Sous Chef
Oct 2015 - Dec 2017

Taj Hotels, Resorts and Palaces
Hotel Operations
Management Trainee
Jul 2014 - Sept 2015

- Food Forward India aims to give the whole world a taste of India's culinary complexity by cataloguing and mapping its astonishingly varied urban, rural and tribal cuisines. Helping build, at the same time, the country's immense potential for sustainable food-based tourism.
- Edible Issues is a collective that fosters thought & conversation on the Indian food system through research, publications, meet-ups & workshops.
- An embedded design thinking project with a leading food service provider in Italy to redefine the lunch break at work.
- Focused on the human-centered design methodology, we created prototypes based on identified needs and validated the feasibility of the concept developed.
- **Food Innovation Global Mission - an action research on Circular Economy and Sustainability.**
- Interviewed over 150 food heroes and organizations and conducted interviews in Bologna, Amsterdam, Berlin, Toronto, San Francisco, Hong Kong, Shanghai and Mumbai.
- Working along side a young vibrant team my role was not just to manage daily kitchen activities, overseeing staff, menu preparation, ensuring food quality and freshness, and monitoring ordering and stocking but also to develop menu concepts, identify and create sourcing networks and oversee sustainable kitchen activities like waste management.
- As a kitchen operations management trainee I worked in all F&B outlets of the hotel and trained to manage the kitchen operations as per standards.
- Customer relations was a big focus to learn guests dietary needs and create better dining experiences.

KITCHEN INTERNSHIPS

Lorea/Aleli
CDMX, Mexico
Sept 2017 - Oct 2017

Della Fattoria
Petaluma, California, USA
Oct 2017 - Nov 2017

Hyatt Regency
Chennai, India
May 2013 - Aug 2013

ITC Maratha
Mumbai, India
May 2012 - July 2012



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SKILLS

Leadership
Communication
Blogging/Writing
Visual Presentations
Public Speaking
Design Thinking + Foresight
Human-centered design
Action Research

EDUCATION

2018	Food Innovation Program (Auditor) Università degli Studi di Modena e Reggio Emilia + Future Food Institute + Institute For The Future
Sept 2017	Global Entrepreneurship Summer School (Social Entrepreneurship) Tecnológico de Monterrey Summer School
July 2017	Flour Milling and Quality Evaluation Central Food Technological Research Institute Short-Term Course
July 2016	Theological and Biblical Histories of Bread Yale Divinity School Summer Session
2011 - 2014	Bachelors Degree in Culinary Arts Manipal Academy of Higher Education GPA 9.4/10
2011/2012	Wine Fundamentals Certificate Level 1&2 International Sommelier Guild

PROJECTS / RESEARCH WORK

Upcycling Spent Grain: A environmentally conscious idea to create wealth from waste to improve the livelihoods for low income households

Building Communities through the Kitchen: How chefs can nurture food citizenship through the circular economy.

Food Shapers: Scalable Sustainability and Circular Systems (foodshapers.org)

Narla: Ideation and recipe development for a coconut oil company to start the production and sale of the by-product- coconut flour

Future of Idli's: A Scientific Assessment (A Study on South India's Most Preferred Breakfast Cereal)

VOLUNTEER EXPERIENCE

MAD Symposium
Copenhagen, Denmark
August 2018

An incredible opportunity to work along side and help build the big red tent. The theme "Mind the Gap" covered issues on inclusivity, better management, radical business models and sustainable practices in the kitchen.

Serendipity Arts Festival
Goa, India
December 2017

Set up and managed culinary activities across two venues at the Serendipity Arts Festival in Goa. liaison between artists and SAF management team.

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REFERENCES

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Chef Garima Arora

Chef/Founder

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Restaurant GAA
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