



# Cancer Institute (WIA) Foundation, Inc.

US Non-Profit Organization 501(c)3 Tax ID: 20-114009

## Kitchen Khiladi Judges



**Praba Iyer**  
Chef Instructor

*Praba, Chef Instructor by profession. Teaches team building through cooking classes for tech companies and custom groups in the bay area. Graduated from California Culinary Academy and was an Associate Chef at Greens Restaurant, in San Francisco. She specializes in Thai, Indian, Asian Fusion, Mexican and Ayurvedic cooking. Food writer by passion for India Currents magazine and a consulting chef at Talk to Chef.*

### **Voice of Praba Iyer**

*The best part about my job is that I get to teach and share my passion with some of the smartest people in the valley. **"I've lost many of my friends and family to cancer motivates me to involve myself with CIF especially with this Kitchen Khiladi event. It is what I love to do."***



**Pradipmaya Maharana,**  
Software Engineer by day and passionate Cook by night

*Pradip, a passionate individual in cooking, trying out new cuisines with creative recipes. Explored variety of cuisines like Italian, French, Chinese, American, Mexican etc. enjoys and loves cooking Indian cuisine, where one can go limitless in terms of combination of spices to come up with innovative dish filled with aroma. Very popular among his friends and family circle for his baking skills.*

### **Voice of Pradipmaya**

*I have participated and won many cooking competitions but I claim it couldn't be possible without the support from my family. My wife and daughter are my biggest strength as they have played several roles being inspirational, biggest supporters and critique audience. **"I will own a restaurant some day in future to serve tasty/innovative dishes."***



**Arun Parthasarathy**  
Restaurant Entrepreneur

*Arun, has 23 years of Culinary Experience, a Chef by profession and has worked as Vice principal of Catering college in Tamilnadu. He is a Member of South Indian Culinary Association(SICA), Member of Trainer of Royal Institute of Public Health and Hygiene. He has been a Judge for more than 75 cooking competitions and conducted 8 Food Festivals in India and US.*

### **Voice of Arun**

*The exciting things in my Profession is meeting lot of people, opportunity to innovate and create new recipes, and best of all providing hospitality. **"I have always been inspired by the sincere service and dedication of CIF and wanted to be a part of it"***



**Master Chef Murugesan**  
Chief/Master Chef of Sangeetha Restaurant

*Murugesan has been the Master Chef of Sangeetha Restaurant for over 25 years, where he has applied and enriched his knowledge and expertise in authentic South Indian cuisine. As an Executive Chef, he is responsible for preparing bakshanam (snacks and tiffin), traditional kalaiyunavu (breakfast) and thali (lunch meal) varieties. Over the years, he has gained unique expertise in ensuring the freshness and quality of South Indian cuisine developing seasonal menus, and preparing various traditional South Indian dishes.*

### **Voice of Murugesan**

*I have given lectures on traditional South Indian cuisine to my staffs and other chefs in the community. Got tapped as a judge in several events. **"As an Executive Chef, I will make a significant contribution to the culturally unique culinary and dining environment"***