

# Kilachand+Karp

**DR. KRISHNENDU RAY OF NYU'S NUTRITION AND FOOD STUDIES PROGRAM TO  
LEND EXPERT INSIGHTS AS SPECIAL GUEST ON NEW CULINARY TOUR OF INDIA**

**KILACHAND + KARP PRESENTS  
A TASTE OF INDIA TODAY: MUMBAI AND HYDERABAD  
CULINARY AND CULTURAL IMMERSION  
OCTOBER 19-27, 2018**

(NEW YORK, NY – June 2018) Judi Kilachand and Karen Karp are delighted to announce that Dr. Krishnendu Ray, Associate Professor and Department Chair of Nutrition and Food Studies at NYU Steinhardt, will be the featured special guest on Kilachand + Karp's inaugural culinary tour to India this fall. From October 19 to 27, 2018, a small group of "gastro-voyageurs" will visit Mumbai and Hyderabad to explore the rich legacy of Indian cuisine and the innovative ways it is being interpreted today.

Widely published and cited by the media on the relationships among food, culture, society and economics, Dr. Ray will bring an informed and personal perspective to this immersive experience. According to Dr. Ray, "This is the first gastronomic tour of India that I am enticed to embark on personally!"

"What is most exciting about this tour of India is that it gets us into cities far from regions known for what I now consider the tired curries of the heartland. In this tour we encounter fresh new flavors and enticing techniques. It takes us both into home kitchens where the most subtle cooking still happens and into the exceptional atelier of an innovative chef playing with global gastronomic idioms."

A native of India and a trained sociologist, Krishnendu Ray has spent his professional life examining the ways migration and globalization have transformed what we eat while illuminating perceptions of "ethnic food" and the "ethnic restaurateur". *The Washington Post* remarked that his book *The Ethnic Restaurateur* "challenges standard theories of aesthetic taste and culture-making in an American city...a very insightful sociological study on the American culinary world."

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Dr. Ray views the world's great cities as laboratories of culinary reinvention, cultural experimentation and ground zero for addressing a shared future. Commenting further on the trip to Mumbai and Hyderabad, he feels "this immersive tour introduces us to Indians finding their way around the mammoth environmental challenges that they face for a sustainable future."

Krishnendu Ray's expertise, scintillating intellect and ebullience will no doubt enhance the experience of everyone involved on this exciting new way to explore India today.

## **About Dr. Krishnendu Ray**

Krishnendu Ray received his Ph.D. in Sociology from SUNY Binghamton in 2001. He holds a master's degree in Political Science from Delhi University, India. Prior to joining the NYU faculty in 2005, Krishnendu was a faculty member and an Acting Associate Dean for Curriculum Development at The Culinary Institute of America (CIA).

A food studies scholar, he is the author of *The Migrant's Table: Meals and Memories in Bengali-American Households* (Temple University, 2004). He co-edited (with Tulasi Srinivas) *Curried Cultures: Globalization, Food and South Asia* (University of California Press, 2012). His most recent monograph is *The Ethnic Restaurateur* (Bloomsbury 2016).

Dr. Ray is currently working on a comparative study of street vending in global cities with particular attention to questions of law, livelihood, and liveliness of cities. He serves on the editorial board of the journals: *Food, Culture & Society*; *Gastronomica*; *Contemporary Sociology*; and *Loukik*.

## **About Kilachand + Karp Culinary Tours**

Judi Kilachand and Karen Karp felt that something was missing in the growing arena of culinary tourism – particularly in Asia where their professional lives converged while working for the New York-based Asia Society. While there are many opportunities to mine the gastronomic landscapes of North America and Europe, there are relatively few in Asia that they felt properly highlighted the diversity of regional cuisines, showcased the

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creativity emerging from a new generation of chefs and provided access to local experiences in private homes. Furthermore, Kilachand + Karp tours will feature cooking workshops in state-of-the-art test kitchens and unique venues for conversations with leaders and experts on food-related issues.

Given their longstanding relationships in India, Judi and Karen have created an immersive culinary and cultural tour that underscores that country's dynamic of respecting the past while innovating for the future. They also hope that trips like this one will help to demystify notions of what Indian cuisine is while delivering authentic experiences. The complete itinerary can be found [here](#). The extraordinary Taj Palace properties in Mumbai and Hyderabad will be their base.

Judi and Karen are concurrently working on other tour itineraries in India that feature certain geographic regions as well as issues-based activities. Their plan is to expand this idea to additional countries in Asia that they feel are underrepresented in the culinary tourism arena.

## **Kilachand + Karp website**

<https://kilachandandkarp.com/>

## **Mumbai/Hyderabad Itinerary**

<https://kilachandandkarp.com/culinary-travel>

## **About Judi and Karen**

<https://kilachandandkarp.com/about-us/>

For more information, please write to us at [info@kilachandandkarp.com](mailto:info@kilachandandkarp.com).

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