

The Future of Eating Out

May 10, 2022, 9:30-10:30 pm (Tokyo time)
May 10, 2022, 6:00-7:00 pm (India time)
May 10, 2022, 8:30-9:30 am (East Coast USA time)

On ZOOM: Please REGISTER from [HERE](#)



A View from India in the Wake of Covid

with
**Rushina
Munshaw
Ghildiyal**
(Culinary Chronicler,
Teacher and
Corporate Food Consultant)

The Indian food system faced many challenges and stress during COVID. Rushina Munshaw-Ghildiyal will be talking with us about eating out and home delivery in Indian cities and some of the significant changes emerging in terms of restaurant economics and culture as well as trends in terms of regional and global cuisines. We will be covering a range of questions in this discussion. What has been the impact of Covid? Is the recovery happening? What are some of the most? What role is social media playing in these transformations? Are dark kitchens the future? Have home cooks successfully broken into the food delivery business? Is it sustainable?



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Rushina Munshaw Ghildiyal is a Culinary Chronicler, Teacher and Corporate Food Consultant. She specializes in Indian Food Studies, with a focus on trend watching, chronicling traditional foodways and exploring the role of food through varied lenses and developing curriculum. She is also the owner of A Perfect Bite® Consulting (a premier food consulting firm) and APB Cook Studio® (Food incubator lab, Test Kitchen and Food Content Studio) in Mumbai. A firm that specialises in mentoring small

businesses and individuals in the food space. As well as curating food events and creating IP's around food. They have projects such as the Indian Food Observance Days Project, the Annual Godrej Food Trends Report (5 editions and counting), the Kellogg Flavour Conference, the Godrej Culinary Chroniclers Conclave, among other achievements. She is currently working on her next two books on her mother cuisines of Uttarakhand and Gujarat regions and running a project called #SpiceChroniclesWithRMG to map the use of spice in India.

The Future of Eating Out Lecture Series

Buffeted by COVID, climate change, labor shortages, and other stressors, the food and beverage industry around the world is in crisis and transition. How are practices of eating out changing? Where are restaurants, street vendors, and other eateries headed? This is a series of lectures and dialogues with food researchers and practitioners to see where the global business of eating out is headed during and after the COVID crisis. Looking at eateries on different scales from gourmet restaurants to street vendors, we hope to gain insights that can be shared across national and local contexts. This online series is organized by the Global Food Project of the [Institute of Comparative Culture at Sophia University](#) and the [New York University Nutrition and Food Studies](#), with funding from Sophia University. Lectures will be held on zoom, recorded and made available to interested viewers around the world.

