

Kumud Dadlani is a child of Asia. Born in Taipei, raised in Kuala Lumpur and currently settled in Bangalore, India – her formative years have been culturally diverse. Her time spent in countries where food is a form of social interaction planted the seed for her interest in food.

A saying that stuck with her is the famous quote by Wendell Berry, “Eating is an agricultural act.” In pursuit to understand this, Kumud achieved her Masters in Food Culture & Identity from the University of Gastronomic Sciences, Italy, with her final thesis focusing on ‘Food Identity of Hong Kong: Case Study of the Egg Tart or *Dan Tat*’.

Kumud's primary area of work lies in Sustainability & Research while contextualising India's agriculture scenario and farming systems. She has had one of the more unique roles, as part of her profile at Impresario Hospitality as a ‘Provenance Manager’. Working towards a more holistic and sustainable supply chain, Kumud worked with over 30 Farmer groups in India to accommodate 40+ restaurant outlets. Combined with this, her work with the non-profit international organisation, Slow Food has exposed her to global food systems and Indigenous foodways.

Currently working at Diaspora Co. as a sourcing manager, Kumud works closely with farm partners old and new to problem-solve their agricultural issues, and capital concerns, while advancing the mission of regenerative farming in pursuit of maximum flavour and aroma.

She has been included in Conde' Nast's list of 1 of the 50 people that is ‘Changing the way India eats’. Her views have been quoted for articles in Forbes India, MidDay, Elle India & The Hindu.

Kumud is happiest when her hands touch soil.