# Ventive Hospitality strengthens leadership team with appointment of Mayur Tiwari as AVP – Food & Beverage & Culinary

With over 18 years of global experience, Tiwari brings a rich blend of culinary creativity, multicultural insight, and strategic excellence to the role.



Mayur Tiwari

<u>Ventive Hospitality</u> has strengthened its leadership team with the appointment of Mayur Tiwari as Associate Vice President – Food & Beverage & Culinary at Ventive Hospitality Limited.

### Shaping a new culinary direction

In his enhanced role, he will be responsible for shaping the group's culinary vision, elevating guest <u>dining</u> experiences, and driving innovation across all properties. He will oversee the brand's F&B strategy, lead concept development, and mentor culinary teams to deliver consistently high standards of quality and creativity.

## Global expertise and multicultural insight

With over 18 years of global hospitality experience, Mayur brings a strong footing in operations and a passion for storytelling through food. His career spans leadership roles at prestigious international hotels, including <a href="https://doi.org/10.108/journal.org/">The Ritz-Carlton Pune</a>, JW Marriott Singapore, JW Marriott Hanoi, Weligama Bay Marriott Resort & Spa, Grand Hyatt Seoul, and Hyatt Regency Mumbai.

# Multicultural sensibilities and sustainability focus

With experience across many foodscape contexts from Korea to <u>Dubai</u>, and Singapore to Vietnam, his background is characterized by multicultural sensibilities, knowledge of regional flavours, regional accountability, and sustainability.

### Strategic leadership welcomed

Commenting on the appointment, <u>Ranjit Batra</u>, CEO, Ventive Hospitality Limited said, "We are delighted to welcome Mayur to Ventive Hospitality. His global perspective, leadership acumen, and strong track record of culinary innovation will play a vital role in shaping our next chapter. With Mayur at the helm of our F&B strategy, we are poised of setting new benchmarks in guest engagement and experiential dining across our properties."