

Tansha Vohra

Writer/Researcher, Permaculture Designer

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EXPERIENCE

Boochi, Bangalore — *Founder/Researcher*

August 2021 - Present

A research project that explores entomophagy in India through an interdisciplinary lens

- As a resident at the [Serendipity Art Foundation's Food Lab 2021](#), I collected and documented insect harvesting methods, recipes and preservation techniques from across India
- Created a space for conversations with [anthropologists](#), [chefs](#) and [insect farmers](#) about the scope and challenges of insect protein
- Experimented with weaver ants, black soldier fly larvae and grasshoppers to make koji fermented amino sauces and pastes

Monyul Gathering, Arunachal Pradesh — *Researcher/Curator*

October 2019 - March 2020

A sustainable nano-tourism project aimed at cultural preservation and waste management in the Sangti Valley

- Conceptualized, researched and art directed a [field guide](#) focussing on food heritage, culture and traditions of the Monpa Tribe
- Researched and curated a pop-up museum to showcase traditional kitchen design, utensils, ingredients, tools and art of the tribe

Rosie and Peter's Food Forest, Goa — *Permaculture Designer*

January 2018 - March 2019

A regenerative food forest and permaculture homestead

- Applied the principles of permaculture to study land, build soil and design for climate change
- Built and implemented designs for kitchen gardens, composting units, fire/wind breaks and small scale animal rearing systems
- Expanded my understanding of plants and soil microbiology to design food systems using perennial species and encouraging diversity

Freelance Writer

January 2018 - Present

- Journalled my way through the Food Lab Residency for *Mold*, a food design magazine based in New York. I wrote about [reproductive ecology](#), [insect based pet food](#) and [how to harvest weaver ants](#)
- [Created a weaver ant chutney recipe](#) and wrote about [eating ants for the first time](#) for Goya Journal, India's premier food and culture publication

ACHIEVEMENTS

Speaker at Dubai Expo 2020

Exhibiting Boochi at India Art Fair 2021

[Collaborator with Science Gallery and Who Feeds BLR](#)

Featured in [Indian Express](#) Podcast, *MidDay*, *The Week*, *Mint Lounge* and *The Next Ingredient* Podcast

SKILLS

Certified Permaculture Designer

Certified Herbalist

Fundraising and Grant Writing

Writing and Editing

Fermentation

Advanced Scuba Diver

EDUCATION

American University, Washington, D.C. — *BA in International Studies and Business Administration*, September 2010 - May 2014

LANGUAGES

English, Hindi, Kannada, French