

# Curriculum Vitae



## Personal Details:

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Date of Birth: 23rd July 1982

## Career Objectives:

- ✪ To be in a guest & customer service oriented environment.
- ✪ To be in a dynamic, open minded and growing organization.
- ✪ To be in an exciting and professional environment with continuous learning, development and growth possibilities.
- ✪ To achieve personal job satisfaction through meaningful contribution.

## Personal & Professional Skills and Qualities

- ✓ Hands on, Practical, Hard-working, Multi-tasking, Self-motivated, Results-Oriented, Committed person, with a high degree of integrity, Strong leadership skills; A quick learner with a go-getter personality & having excellent interpersonal skills with a proven track record of working with a team of goal oriented individuals;
- ✓ Having a willingness to work odd hours; Accept challenges and work under pressure;
- ✓ Multi-lingual, having excellent written and oral communication skills in English, French, Hindi & Marathi.
- ✓ Having the ability to ensure that the finest quality and value of food products is available and presented to the guests.
- ✓ Consistently offered professional, engaging and friendly service.
- ✓ Developing and preparation of menus suitable to each area of food & beverages, focusing on quality, creativity, presentation and guest expectations.

- ✓ Ensuring standards for both casual and contemporary cuisine styles;
- ✓ Keeping up-to-date on current industry trends.
- ✓ Controlling culinary employees productivity within established criteria based on Annual Budgeted figures.
- ✓ Controlling all food inventories while maintaining food cost targets within the budgeted Guidelines.
- ✓ Development and application of menu engineering principles at all outlets.
- ✓ Ensuring all aspects of health and safety are maintained, utilizing the Serve Safe program as a model for health and safety within the kitchen.
- ✓ Develop training programs for all kitchen employees.
- ✓ Ensuring that all kitchen equipment is in good working order and is maintained properly and utilized.
- ✓ Promoted and maintained a positive team role with all departments.
- ✓ Have often showcased food & beverage products.

<b>Professional Experience:</b>
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❖ **November 2019 to till** : Working as an **Executive Chef** with, TDS Restaurant and lounges Nagpur .**India**

❖ **July 2017 to November 2019** : Working as an **Sous Chef** with, Crowne Plaza -IHG Intercontinental Hotel Group Hotel in Pune .**India**

**Description:**

- ✓ Work with the executive chef to produce diversified menus in accordance with the restaurant's policy and vision;
- ✓ Come up with new dishes which appeal to the clients, whenever required.  
Ensure that guests are always receiving an exceptional dining experience representing True value of Money.  
Plans menus for all food outlets in the club. Schedules and coordinates the work of chefs,

cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.

❖ **November 2014 to May 2017:** Was worked as an **Ex- Sous Chef** with **Integral Food Services W.L.L DOHA QATAR.**

**Description:**

- ✓ Interacts with guests to obtain feedback on product quality and service levels.
- ✓ Responds to and handles guest problems and complaints.
- ✓ Ensure that guests are always receiving an exceptional dining experience representing true value for money.
- ✓ All recipes and product yields are accurately casted and reviewed regularly.
- ✓ All food items are prepared as per standard recipe cards whilst maintaining portion control and minimizing waste. Ensure that food stock levels within the culinary department areas are of sufficient quantity and quality in relevance to the hotel occupancy and function forecasts.
- ✓ Ensure that associate meals and associate dining services are of a consistently high standard.
- ✓ All food preparation equipment is being used safety and correctly and that it is cleaned and maintained. all culinary operations manuals are prepared and updated.
- ✓ Ensure that a consistent first class product of the highest quality is achieved and maintained in all culinary areas, whilst adhering to operational deadlines.
- ✓ Creative menu planning and correct food preparation for each outlets including banquets.
- ✓ Be aware of new items, which are introduced onto the market and keep up with the lasted product trends. To fully understand the market needs and desires for each outlet and ensure that the menus are developed to reflect those needs.
- ✓ Initiate relevant maintenance reports and work orders supported by the respective follow up of those items auctioned.
- ✓ Manage associates fairly and take a personal interest in knowing all culinary associates. A positive and motivated attitude amongst all.

- ❖ **July 2013 to October 2014:** Was worked as an **Executive Sous Chef** with M/s. Fort Jadhavgadhi Hotel, a 5 star heritage property of the Kamat Group of Hotels. **India.**

**Description:**

- ✓ Plans menus for all food outlets in the club. Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- ✓ Approves the requisition of products and other necessary food supplies.
- ✓ Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.
- ✓ Establishes controls to minimize food and supply waste and theft.
- ✓ Develops standard recipes and techniques for food preparation and presentation which help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- ✓ Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results takes corrective action as necessary to help assure that financial goals are met.
- ✓ Evaluates food products to assure that quality standards are consistently attained.
- ✓ Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- ✓ Provides training and professional development opportunities for all kitchen staff. Ensures that representatives from the kitchen attend service lineups and meetings.
- ✓ Periodically visits dining area when it is open to welcome members.
- ✓ Support safe work habits and a safe working environment at all times.

- ❖ **March 2011 to November 2012:** Worked as **Sous Chef** at the Oven Fresh Restaurant, **Mumbai.**

**Description:**

- ✓ Work with the executive chef to produce diversified menus in accordance with the restaurant's policy and vision;
- ✓ Come up with new dishes which appeal to the clients, whenever required.
- ✓ Establish the working schedule and organize the work in the kitchen so that everything works like a "well-oiled machinery";
- ✓ Produce high quality dishes that follow up the established menu and level up to location's standards, as well as to clients' requirements;
- ✓ Plan the food design in order to create a perfect match between the dish's aspect and its taste.
- ✓ Discover talented chefs and train them in order to reach the high standards of the location;
- ✓ Train the auxiliary kitchen staff in order to provide best results in minimum time and using at the maximum the available resources;
- ✓ Maintain order and discipline in the kitchen during working hours;
- ✓ Create tasting menus for clients interested in contracting the food for different events.
- ✓ Developing a cross-marketing strategy in order to increase profit, such as pairing drinks with the food served;
- ✓ Make sure the hygiene and food safety standards are met in all stages of food preparation, starting with the ingredients and ending with the finished dish which leaves the kitchen door;
- ✓ Make sure that the professional equipment is in good conditions and signal any malfunction before it affects the staff or the clients.

❖ **Feb 2010 till Feb 2011:** Worked as **Assistant Chef** at the **SCA** – Singapore Chef Association, Singapore.

**Description:**

- ✓ Promoting the culinary arts disseminating information of the latest happening in the culinary arena in new food trends and products. Promote interaction and networking among members and helps to train the culinary workforce to improving skills and

productivity standards in their respective workplaces.

❖ **Jun 2007 till Jan 2010:** Worked as **Chef de Partie** at the Taj Residency, Aurangabad. **India.**

**Description:**

- ✓ Takes care of daily food preparation and duties assigned through the superiors to meet the standard and the quality set by the Restaurant.
- ✓ Coordinates daily tasks with the Sous Chef. Responsible to supervise junior chefs and all kitchen staff.
- ✓ The daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- ✓ Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- ✓ Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- ✓ Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- ✓ Full awareness of all menu items, their recipes, methods of production and presentation standards.
- ✓ Follows good preservation standards for proper handling of all food products at right temperature.
- ✓ Operate and maintain all department equipment and reporting of malfunctioning.
- ✓ Ensure effective communication between staff by maintaining a secure and friendly working environment.
- ✓ Establishing and maintaining effective inter-departmental working relationships.
- ✓ Personally responsible for hygiene, safety and correct use of equipment and utensils.  
produce own work in accordance with a deadline and to assist and encourage others in

achieving this aim.

- ✓ Checks periodically expiry dates and proper storage of food items in the section.
- ✓ Coordinate with Sous Chef and Executive chef on the daily requirements, functions and also about any last minute events.
- ✓ Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.

#### **Professional Training Experience:**

- ✓ **February 2005 to August 2005:** The Hotel Taj Residency, Aurangabad, **India.**
- ✓ **March 2003to June 2004:** The Hotel Hardeo, Nagpur, **India.**
- ✓ **April 2002 to June 2002:** The Hotel Welcome Rama International, Aurangabad, **India.**

#### **Educational, Professional Qualifications and Certifications:**

- ❖ **Internationally Recognized Membership of the Singapore Chefs Association, 2010 to Till.**
- ❖ **Bachelor of Hotel Management, Tuli College of Hotel Management, Nagpur, 2007.**

#### **Special interests:**

- ✧ Fruits & Vegetables Carving, Ice Carving, and Sugar Carving.
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#### **References:**

- ❖ Chef Ramiro, culinary Director, Integral food service , Doha Qatar
- ❖ Chef Andrew, Co- Chef, Hotel Raffles, Singapore.
- ❖ Chef Sachin Joshi, Executive Chef, Hotel Taj Residency, Aurangabad, India.
- ❖ Chef Gokhale, Co. Executive Chef, Hotel Taj Residency, Aurangabad, India.
- ❖ Chef Banerjee, Executive Chef, Hotel Rama International, Aurangabad, India.
- ❖ Mr. Ajay Dewan, Personnel Manager, Hotel Hardeo, Nagpur, India.

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