

Dinesh

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**Summary**

**Educated, experienced and resourceful hotelier with considerable experience in hands-on Food production, kitchen management, operation and result oriented. Energetic and versatile Chef with vast experience in Modern Culinary.**

**Core Competence**

**Well experienced in Multi-Cuisine. All aspects of Kitchen management - Menu planning and engineering; cost analysis, monitoring standards, quality and processes of production at all stages; analysing P&L & Food Cost Reports, identifying problem areas and corrective solutions. Kitchen set-up - Kitchen Planning, organization, budgeting, staffing and training, recipe costing and standardization. Ability to interact with guests and clients, Implementing HACCP standards. Organizing Food Festivals and Promotions. Understands the co-relation between External and Internal Customer Satisfaction, in a hospitality set up. A keen and Curious Chef with inclination to experimenting, innovating and finding solutions to issues and problems.**

**Career Scan**

**Executive Chef**

**STAINED GLASS LOUNGE, Mumbai -Thane, India.**

**(April 2014 till date)**

* Responsible for the daily smooth operation of the kitchen in all aspects, namely, food, facility, manpower, hygiene and safety. This is besides the task of dishing out high quality Roman-Italian Dishes.
* Took up full responsibility for menu development. This includes menu compilation, food trials, recipe standardization and costing.
* Involved in the total planning and designing of the kitchen, with respect to lay-out, work flow plan, selection of equipment’s and facilities.
* Handling recruitment of the full kitchen staffing.
* Structuring Training and Orientation plan for the new team.
* Products sampling and vendor selection.

**Executive Chef,**

**Manchester United Café & Restaurant Bars, India.**

**(November 2009- March 2014)**

* Responsible for coordinating and supervising the execution of the Food and beverage operations to ensure that the guest expectations are met, hence maintaining guest satisfaction.
* Responsible for menu development, i.e, menu compilation, food trials, recipe standardization and costing, and periodic revision of menus, special promotions etc.
* Taking care of outlets at R-city, Ghatkopar and Viviana Mall, Thane, since their openings.
* Reported to Corporate Chef.
* Handled kitchen projects for MAN-UTD outlets at Mumbai, Gurgaon, Mulund Vasant vihar, Ghatkopar and Thane. Successfully completed the openings of these outlets.
* Handled kitchen staff recruitment for Gurgaon, Mulund, Vasant Vihar, Ghatkopar and Pune.

**Kitchen Manager / Executive Chef**

**HARD ROCK CAFÉ, Mumbai, India.**

**(February 2008 till March 2009)**

* Reported to the General Manager.
* Responsible for the day to day, efficient running of the Kitchen.
* Upkeep of kitchen premise and equipment and requisitioning and procurement of required kitchen equipment and utensils.
* Handled recruitment of kitchen staff and supervisors.
* Introduced labour saving appliances and techniques in the kitchen.
* Monitored and controlled the food cost and brought it down from previously 35- 40 % to 28–31%, with a variance of less than 1% from the ideal costing.
* Re-enforced safe working procedures and maintenance of strict hygiene practices.

**Snr. Sous chef /Head Chef,**

**SHIRO BEACH, GOA .**

**(December 2006 to January 2008)**

* Took full charge of the Kitchen as acting Exec. Chef (and reported to the General Manager), in the opening of the second outlet of the Company’s Pan-Asian restaurant, The Shiro Beach, Goa.
* Involved in running operations in two scenarios: Season & Off-Season businesses, the later being a challenge to maintain cost without affecting quality.
* Assisted in the Management of Shiro Beach in the absence of the General Manager.
* Handled recruitment of kitchen staff and supervisors.

**HARD ROCK CAFÉ’ Mumbai India**

**Junior Sous chef.**

**(September 2005 to Oct 2006)**

* Rendered full participation in the opening of the first ever Indian outlet of the international chain – ‘HARD ROCK CAFÉ – in Mumbai.
* Assisted the Executive Chef in the day to day efficient operation of the kitchen.
* Involved in the trial, modification and implementation of the full corporate menu.
* Completed the in-house ‘TRAIN THE TRAINER PROGRAME’.
* Involved in introduction / standardization of recipes in the localized menu.
* Involved in product trials of local products vis-à-vis imported products, with a view to feasible product substitution, thus affecting cost reduction within approved quality parameters.
* Handled recruitment of kitchen staff and supervisors.
* Coordinated and facilitated a smooth training and hand-over of operations from the HRC international Training team to the HRC Mumbai team.

**Chef De Partie**

**P&O cruises Ltd on board MV Victoria**

**MV Aurora & MV Oceana, United Kingdom.**

**(June 1999 to May 2005)**

**On MV Victoria, MV Aurora & MV Oceana, from Commis-I to Chef-De-Partie**

* In-charge of fish section- prep & service- on Mv Victoria.
* In- charge of Diet foods- planning and prep; and the Fish section – prep & service, on Mv Aurora.
* In-charge of the Soup section and the Vegetarian section on Mv Oceana.
* Involved in development, trial, standardization and presentation of new dishes for the new cyclic menu on Mv Oceana

**On MV Aurora, P & O Cruises Ltd. (U.K.) as Junior Chef-De-Partie**

* A team leader in the Maiden Voyage of MV Aurora.
* Handled Café Bordeaux- a 24 hr. dining facility, as the night-in-charge.
* In-charge of breakfast, lunch, dinner and kids’ Buffet in the Orangery- the self-service restaurant on the sun deck.

**On MV Victoria, P & O Cruises Ltd. (U.K.) - Commis Chef 2**

* First ever exposure into the shipping- cruise lines business.
* Selected for promotion to Commis Chef I within 6 months of working on-board.

**Junior Sous Chef**

**Park Plaza Resort, Bogmalo Beach, GOA**

**(September 1996 to December 1997)**

* Assisted the Executive in the daily operations and smooth running of the kitchens.
* Supported in Kitchen operations of the Coffee-Shop, Room Service and the Lounge Bar.
* Responsibility for the Staff Roster, Breakfast and Lunch Buffet,
* Responsible for daily Checking and receiving of Supplies.
* Involved in the introduction of the pool-side Brunch Service in week-ends.
* Involved in the launch and opening of The Gazebo, the pool-side BBQ.

**Demi Chef-De-Partie**

**The Oberoi Hotels, Mumbai.**

**(May 1993 to September 1996)**

* Worked in the Rotisserie - the fine dine French Grill Restaurant.
* Was in team for the Alsace – German Food Festival held in March’96.
* Selected and successfully participated in the ‘Quality Customer Service Program’.

**Trainee-DCDP**

* Acquired world-class cookery experience in several outlets such as, The Outrigger, The Palms, The Brasserie, The Rotisserie` and The Khandahar.
* Letter of appreciation for exemplary efforts and hard work in The Palms Coffee Shop.
* Honed my skills in Oriental Cuisine in the Outrigger Kitchen.

**Education**

* 3 Yrs Diploma in Hotel Management Bhubaneswar (1990-1993).
* Diploma in Business Management from India Council for Labour Management, Madras 1995.
* AISSCE (10+2, Science), CBSE Board, India, from Manipur Public School (1988-1990).

**Certifications and Trainings**

* Kitchen Executive Training with The Sky Chef, Sahar, Mumbai, April - May1993.
* Industrial Trainee with Centaur Hotel, Airport, Mumbai (May – Oct 1991).
* **Intermediate Certificate In Food Safety** -Chartered Instt. of Environmental Health, U.K. ( 2004).
* **Basic Food Hygiene** from Chartered Institute of Environmental Health, U.K. in June 2001.
* **HACCP Systems** from Training Department, P & O Cruises Ltd., (May 1999).
* **Quality Customer Service Program,** at the Oberoi Hotels, Mumbai. (May 1995).
* **Certificate in Computer Operating Concepts** (Feb 1999).
* Fire Prevention & Fire Fighting.
* Proficiency in Elementary First AID.
* Personal Survival Techniques.
* Proficiency in Survival Craft & Rescue Boat**.**

**Personal Minutiae**

Date of Birth : 01/03/1973

Visa Status : Visit Visa.