**First Name of Application CV No 1641156**

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**OBJECTIVE**

“To be a well-known Chef in the industry who is specialized in pastry, bakery & confection food production. Strive to do my best and excel in my commitment.”

**SUMMARY**

Having more than 13 years of experience as an innovative pastry chef has helped to develop and specialize my skills in bakery and confectionery .I have worked in three different countries and have excelled in Operation Management, Material Management, World class recipe standards , best Quality, food Safety, and Team Management in the Hospitality sector. I am an enterprising leader with hands on abilities in training & motivating my subordinates to optimize their contribution levels. I have also gained knowledge in modern baking, desserts, confections

**ACADEMIC BACKGROUND**

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| Degree | Institute | Year of Passing | Marks |
| BHM. IN HOTEL MANAGEMENT 4.YRS, DEGREE | BUNDEL KHAND UNIVERSITY CAMPUS JHANSI HOTEL MANAGEMENT & CATERING TECHNOLOGY. | July 2002. | 53.6% |
| H.S.C.(10+2) | R.C.VOCATIONAL STUDIES & TRAINING INSTITUTE MATURA U.P. RSPUP.BOARD | 1995 | 62.2% |
| S.S.C.(10th.) | R.C.VOCATIONAL STUDIES & TRAINING INSTITUTE MATURA U.P. RSPUP.BOARD | 1993 | 61.3% |

**CAREER SCAN**

**Al MANAR FOOD COMPANY KUWAIT**

**Position: Brand Pastry Chef**

From: 04th. June 2015 TO 12 of Aug. 2015

It is the arm of the holding company into the food and beverage sector

AL MANAR FOOD COMPANY is a duly licensed and registered company in Kuwait.  The company started its business in the early 70's under the umbrella of Kuwait United Poultry Company.  The first business dealing of the company is the Fast Food Service Business.  Currently, AL Manar Food Company is now under the umbrella of AJA Holding (a share holding Company).

The company opened its first Fast Food international chain - Texas Chicken - Restaurants as a global brand name worldwide with a history since 1950, and later opened  Choowy Goowy (a Café & Bakery), Revera International Catering Centre Company and  Kebbeh w Kabab Lebanese Restaurants.

**RESPONSIBILITIES AS A BRAND PASTRY CHEF**

* Reports to the Group Operations Manager and MD of the Company.
* Handled the satellites base kitchen bakery and pastry and all brands of restaurant under the company umbrella
* Overseeing mass bakery production as indicated in the menu plan, recipes and methods and new introduction of product
* Maintaining hygiene practices in routine work
* Managing the team effectively to ensure a well-organized and planned working to meet the business needs as per effective management system.
* Monitoring production operations with focus on cost control, enhancing efficiency, optimizing resource utilization & reducing wastage.
* Supervising, monitoring & delegating workload to subordinates to ensure execution of operations on time and as per budgeted parameters.
* Keeping abreast with the latest happenings and strive to implement them to achieve an edge over competition.
* Develop standard operating procedures to attain maximum customer satisfaction and organizing food promotions.

**The Park Navi Mumbai**

**Position: Head Pastry Chef**

From: 18 April 2013 – TO 30 of March. 2015

The Park, Navi Mumbai is luxury boutique hotel in Navi Mumbai, It provides an elegant setting for both business and pleasure. This luxury boutique hotel offerings; make it a dynamic urban getaway from Mumbai. The hotel houses West1 , the all hours restaurant offering international and local flavors. DUSK , the elegant bar , a blend tactile materials and styles . Bamboo , the Chinese specialty restaurant offering authentic Sichuan and Cantonese cuisine. Aqua , the signature poolside space ideal for a al fresco dining experience with focus on Mediterranean cuisine and Smokey barbeques.

Flurys, the legendary European tea room needs no introduction as it has been a benchmark in tearoom / confectionaries around the country. Since time immemorial, it is a name synonymous with popular Swiss confectionary and mouthwatering goodies such as exotic cakes, creamy pastries, rich puddings, rum balls, chicken patties and perhaps the best Swiss chocolates outside the European continent. The iconic breakfast at Flurys, an experience in itself, is incredibly popular along with an extensive European style Lunch and dinner menu.

**RESPONSIBILITIES AS A PASTRY CHEF**

* Reporting to the Corporate Chef /General Manager at the Unit
* Ensuring in consistency and quality of product by bringing in creativity and presenting positive image to the work section.
* Supporting Brand Standards through training and assessment of the team to enhance product knowledge & efficiencies of staff.
* Mentoring & motivating teams to surpass their performance standards
* Maintaining & following the hygiene practices as per HACCP standard in daily routine work
* Overseeing desserts, bakery and chocolates production as indicated in the menu plan, recipes and methods.
* Developing plans & schedules to orders/requests as well for assignments arising at short notice.
* Ensuring speedy resolution of client queries & grievance to maximize satisfaction levels supervising latest happenings.
* Monitoring & delegating work to subordinates to ensure execution of operations on time and as per budgeted parameters.
* Develop standard operating procedures to attain maximum customer satisfaction.
* Keeping abreast with the latest happenings and strive to implement them to achieve an edge over competition.
* Organize Food promotions.
* Successfully launched 3 Flurry’s outlets in Navi Mumbai. Overlooking the entire production for the outlets and maintaining top class service standards. Conducting trainings for the staff.
* Responsible for effective cost and revenue management.

**Lite Bite Foods Pvt. ltd. Delhi Gurgaon Haryana India**

**Position: Executive Pastry chef**

From: 27th. Feb. 2012 TO 28th of Feb. 2013

Lite Bite Foods is one of the largest and most dynamic F&B Retail companies in the country with Company Size1001-5000 employees Founded: 2001

12 core brands under its umbrella. LBF has introduced unique and unconventional concepts in the rapidly growing F&B retail space under both the Fine Dining and Casual Dining restaurant verticals. Our awarded hero brands are Baker Street, Punjab Grill, Zambar, Fresco and Asia 7 – winners of several critic awards and well known for their respective cuisines across the country. Lite Bite Foods has global expansion over the years:

**RESPONSIBILITIES AS AN EECUTIVE PASTRY CHEF**

* Reporting to the Corporate Chef.
* Handled the commissary kitchen with a team of 45 employees.
* Overseeing mass bakery production as indicated in the menu plan, recipes and methods.
* Maintaining hygiene practices in routine work
* Managing the team effectively to ensure a well-organized and planned working to meet business needs as per effective management system.
* Monitoring production operations with focus on cost control, enhancing efficiency, optimizing resource utilization & reducing wastage.
* Supervising, monitoring & delegating workload to subordinates to ensure execution of operations on time and as per budgeted parameters.
* Keeping abreast with the latest happenings and strive to implement them to achieve an edge over Competition.
* Develop standard operating procedures to attain maximum customer satisfaction. Organized Food promotions

**The Park, Navi Mumbai \*\*\*\*\* India**

**Position: Sr. Pastry chef**

From: 04 Dec 2006 –13 Jan.2012 (As a pre-opening team member)

**The Lesmoyne Classic Hotel \*\*\*\*Hampshire UK.**

**Position: Pastry Chef**

From: 01st Sept. 2005 to 10 nth. Nov 2006

**ITC Grand Maratha Sheraton & Tower\*\*\*\*\* Mumbai, India**

**Position: Pastry Sous Chef**

From: 30 Dec 2002 – 17 Aug 2005

**Marriott Renaissance \*\*\*\*\* Mumbai India**

**Position: Assistant .Pastry Chef**From: 01 June 2002 – 15 Dec. 2002

(Pre-opening team member .Opened the kitchen operations with German executive chef Oliver kloff)

**Armed forces officers hotel & club \*\*\*\*\* Abu Dhabi U.A.E.**

**Position: Pastry Chef de Party**

From: 25 Jan 1997 – 25 Jan. 1998

(Pre-opening team member and successfully opened the kitchen operation with German executive chef (Claus Tebrake Managed by Abu Dhabi National Hotels Company)

**The Ambassador Hotel \*\*\*\*\* Mumbai India  
Position: Commi Chef**

From: 01 May1995 – 05 Jan 1997

**TRAINING EXPOSURE**

**The LEELA kempinski Hotel \*\*\*\*\* Mumbai India**

**Industrial training in F. & B. and Other operations for six month**

From: 01June2001 to 31 November 2001.

**ACHIEVEMENTS & SKILLS**

* 2006 - Played a major role in planning and setting up of the pastry kitchen at The Park Navi Mumbai. Successfully pre opened & launched the bakery and pastry operations and setup
* 2004 - Managed the Mr. Adnan Sammi (Bollywood personality) Birthday party and many more for top Bollywood stars at ITC. Grand Maratha Sheraton Mumbai
* 2004 –major role played with the team at Grand Maratha Sheraton to enable the property its ISO2002 Certification
* 2004 –major role help achieve the HACCP certification issued by BSI India.
* 1997 - Coordinated and managed smooth operations for the Grand reception hosted by the Abu Dhabi Royal highness for King (Shaikh Zayed )
* Have the expertise in variety of modern techniques in new high class bakery product to prepare and present in stipulated time
* Have excellent managerial abilities and have managed various teams with great efficiency.
* Have the ability to produce cost-effective quality and delicious confectionary & artisan baking by appropriate planning
* Have experience and expertise of managing operations related to serve in luxury hotels.

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| * Bakery & Pastry modern product. * Food safety standards * Fine dining , Presentation and display * Buffet production, presentation and set ups | * Chocolate Product and Chocolate goodies. * Al -carte production and presentation * Show pieces, center pieces, wedding cakes * Team management, Customer Service |

**COMPUTER ABILITY**

Operating Systems : MS DOS, Windows.

Packages : MS Word, MS Excel, MS Power Point. Basics

Others : Internet, E-Mail operation.

**LANGUAGES**

* English, Hindi and Urdu read write and speak.

**INTERESTS**

* Music, Cricket, Reading, Cooking.

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| **PERSONAL DETAILS**   * Religion : Islam * Marital Status: Married. * Nationality : Indian * Date of Birth : 12-01-1977 |  |