**CURRICULAM VITAE**

**Sunil**

**Senior Member Emirates Culinary Guild**

**Objective**

To be part of a challenging environment where I can present my skills and learn from the

Organization and have a healthy growth in my career.

**Educational Qualification**

* Secondary School Certificate, Mumbai Education Board – March 1993.
* Higher Secondary School Certificate, Science- Mumbai - June 1995.
* Diploma in Hospitality Management, AHSR.

**Working Experience**

 **Beach Hotel by Bin Majid Hotels & Resorts**

Executive Chef, since 21-10-12- till date

 **Hilton Hamra Resort & Spa**, RAK . UAE

 Sous Chef, Since June 2011- Oct 2012.

 **Al Hamra Fort Hotel**, RAK, UAE.

 Sous Chef: Since Nov 2009 to June 2011

 **Al Hamra Village Golf Resort**, RAK, UAE.

 Sous Chef: since Oct 2008 to Nov 2009

 CDP: since June 2005 to Oct 2008

 **Grosvenor House Hotel Dubai**

 Chef De Partie, Pre opening project Team

 **Le Royal Meridien Beach Resort & Spa** Dubai, UAE.

 DCDP, Since Sept 2002 to April 2005

 Trainee Chef, since 1997 to 2000

**Skills & Expertise**

 Preopening, Menu Development, Cuisine, Food Beverage, Restaurant Management, Fine Dining, Banquets, Mediterranean, Culinary Skills, Recipes, Catering, Hospitality Industry, Food Safety, Restaurants, Hospitality Management, Sanitation, Food, Pastry, Training

**Training & Achievements**

* Hospitality Supervision Certificate
* HACCP Certification By Hygeia Quality Consultants
* ISO 22000-2005 Quality & Food Safety Management
* Customer Focused Selling By Hilton University
* Brand Service Standards Curriculum By Hilton University
* Hilton Guest Complaint Handling By Hilton Worldwide University
* Hilton Speciality Restaurant By Hilton University
* Banqueting Hilton Brand Service Standards
* Train the Trainer Hilton Worldwide
* Hilton Leader By Hilton University
* Managing Change and Transition Leadership Course By Hilton University
* Team Build
* Commitment to Excellence
* Fire and First Aid
* Health and Safety
* Eco Training
* Effective Communication By Hilton University
* Silver Award at MLA Black Box Culinary Challenge, Dubai – June 1, 2010
* Best Employee of the Month, Al Hamra Fort Hotel – April 2007
* Merit Award at the Emirates Salon Culinary, Dubai – 2005
* Royal Oscar Kitchen Service Star Award, Le Royal Meridien, Dubai – 2003
* Guinness World Record, Meydan Racecourse, Dubai- 4th January, 2013.

**Personal profile**

* Good verbal and written communication in English
* Good interpersonal skills
* Positive attitude and perseverance to undertake any challenging jobs.

**Computer knowledge**

* M.S Office, Excel, Power Point.
* FMC (Fidelio Material Control System)
* FBM (Food & Beverage Material System)
* Opera
* Birch Street

**Personal details**

* Date of Birth ---------------- July 5, 1977, Mumbai
* Marital Status ---------------- Married
* Language Known ----------- English, Hindi, Marathi

**Recommendation**

### Executive Chef

#### Bin Majid Hotels

##### [Sarang Ghodkhande](https://www.linkedin.com/profile/view?id=AAEAAAM3YHQBmLMqG3kVG-lsEMiRDZBBtFBcCVk&authType=name&authToken=O_05)

###### Food and Beverage Manager at Louvre Hotels Group

It was an absolute pleasure working with Chef Sunil at Bin Majid Beach Hotel. He is a smooth operator with world class knowledge of Food. It was inspiring to work alongside such a passionate hotelier.
Always impressed by both Chef Sunil`s attitude and performance with regards to his work and commitment, it is with great pleasure that I write this recommendation.
He...[**more**](https://www.linkedin.com/in/sunil-nautiyal-51b1a644?authType=NAME_SEARCH&authToken=6NH8&locale=en_US&srchid=1557384711456152594693&srchindex=1&srchtotal=46&trk=vsrp_people_res_name&trkInfo=VSRPsearchId%3A1557384711456152594693%2CVSRPtargetId%3A155738471%2CVSRPcmpt%3Aprimary%2CVSRPnm%3Atrue%2CauthType%3ANAME_SEARCH)

December 18, 2015, Sarang worked directly with Sunil at Bin Majid Hotels

### Sous Chef

#### Hilton Worldwide

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##### [Paulo Cegala](https://www.linkedin.com/profile/view?id=AAEAAAUSOKMBCOILxCplHwyo_H65ewMfquvJK1E&authType=name&authToken=7mId)

###### Rio 2016 - Comitê Organizador dos Jogos Olímpicos e Paralímpicos

Sunil has always conducted himself with professionalism and courtesy, taking his work very seriously while building a productive relationship with his peers and subordinates. Sunil is a very capable Chef with high potential for the future.

October 6, 2012, Paulo managed Sunil indirectly at Hilton Worldwide

##### [Volha Sluk](https://www.linkedin.com/profile/view?id=AAEAAAKz0-oBBOMg0VQnMYu4fU-5KeizZhU5pis&authType=name&authToken=sm9X)

###### International Trading | Travel industry | Marketing / E-commerce in Hospitality Business

I am very happy to reccomend Sunil as a highly motivated professional. Together we worked successfully on different F&B promotions and i appreciate very much his creativity and determination to the projects and his team. He is a great asset for a compnay he works for!!!

August 27, 2012, Volha worked directly with Sunil at Hilton Worldwide

##### [Newton Raja](https://www.linkedin.com/profile/view?id=AAEAAAbfaV8BmJvRbCwevjHABk_tuBz4aCl8KNI&authType=name&authToken=aFFm)

###### Quality Assurance Regional Auditor at Panda Retail company - Savola Group

Sunil, he is the key person with in management of Hilton Ras al Khaimah, He has gone through many changes with in the hotel and good assest for the organization.

July 18, 2012, Newton worked directly with Sunil at Hilton Worldwide

##### [Matheus Ostafiuc](https://www.linkedin.com/profile/view?id=AAEAAAICUS0BaR_xbVaXOB0F2i5h-kUUKtJWTfU&authType=name&authToken=flay)

###### Visual Communication Specialist at Sign Partners

Chef Sunil holds an overarching knowledge about Kitchen operation in different levels, including Menu Designing/ Concept Development/ Food Cost Management/Hygiene Systems/ People Management.

He is an asset for Culinay and Food & Beverage operations in Al Hamra Fort, and a key person in this refurbishment and rebranding processes.

July 15, 2012, Matheus managed Sunil indirectly at Hilton Worldwide

##### [Fodil Baghal](https://www.linkedin.com/profile/view?id=AAEAAAtpbfUBO-GIMVxxAWDCg3Fl5fvFzVL1Wf8&authType=name&authToken=_289)

###### pastry at Madinat Jumeirah

je trouve que sunil est une personne de tres bonne experience profesionel et jes beaucoup appris en etant a ses coter a hilton al hamra resort & spa .

June 27, 2012, Fodil worked directly with Sunil at Hilton Worldwide

### Sous Chef

#### Hamra Hotels & Resorts

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##### [Arun Bhardwaj](https://www.linkedin.com/profile/view?id=AAEAAAJORa0B4dyrdWK7-wiJXH4pvJWQwD1sLtI&authType=name&authToken=e0CN)

###### Executive chef SAROVAR Hotel & Resort

Chef Sunil was much shouted chef in the brigade. As I have found him about the quality of work what he has shown during that period is highly appreciated by management and being colleagues me as well. Very high level of culinary art and skill he has.He has very keen interest in operation of F n B as well. I wish him great career ahead.

November 19, 2015, Arun worked directly with Sunil at Hamra Hotels & Resorts

##### [Isaac B. Onyilo](https://www.linkedin.com/profile/view?id=AAEAAAMRUbcBePuclK1kKmUxfM7BHHBEp1Vn2Xc&authType=name&authToken=Vtbx)

###### Manager JW Marriott

Chef Sunil was one of the most articulate Chef that i have worked with.
Apart from always engineering the most complicated Menus, his Kitchen was organised to such an extent that the terms 'working under preasure' was non existing.
The bussier it gets, the merrier for all of us then.
Certainly i'll welcome the opportunity to work with him again, or to recommend him...[**more**](https://www.linkedin.com/in/sunil-nautiyal-51b1a644?authType=NAME_SEARCH&authToken=6NH8&locale=en_US&srchid=1557384711456152594693&srchindex=1&srchtotal=46&trk=vsrp_people_res_name&trkInfo=VSRPsearchId%3A1557384711456152594693%2CVSRPtargetId%3A155738471%2CVSRPcmpt%3Aprimary%2CVSRPnm%3Atrue%2CauthType%3ANAME_SEARCH)

July 19, 2012, Isaac B. worked directly with Sunil at Hamra Hotels & Resorts

### Sous Chef, Pre-Opening

#### Al Hamra Village Golf & Beach Resort/Casa Hotels & Resorts

##### [Arun Bhardwaj](https://www.linkedin.com/profile/view?id=AAEAAAJORa0B4dyrdWK7-wiJXH4pvJWQwD1sLtI&authType=name&authToken=e0CN)

###### Executive chef SAROVAR Hotel & Resort

The tenure I worked with him, his approach towards the work assigned by chef is totally focused until the last minute of the operation. He did not leave anything unturned in his operational area. I enjoyed working with him through out the tenure. He always use to call me MASTER JI. He is an asset of any institution.

July 21, 2012, Arun worked directly with Sunil at Al Hamra Village Golf & Beach Resort/Casa Hotels & Resorts

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