**SATHISH**

***PROFESSIONAL SUMMARY***

**A self-motivated quality-driven Chef with strong commitment to safe and efficient kitchen operations and exceptional cuisine. A real passion for managing food preparation and motivating the culinary team to deliver truly spectacular results in food delivery. Extensive experience developing innovative menu side as that have the perfect balance of customer satisfaction and profit. Seeking a challenging position in an established company that can utilize my current skills and achievements. Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings.**

***SKILLS***

* Beautiful presentation of food
* Show Kitchen cooking technique
* Institutional and batch cooking
* Strong attention to safe food handling procedures
* Effective planner
* Extensive catering background
* Food presentation talent.
* Menu marketing expertise
* Chef at Marriott Hotels , awarded best employer of the year in 2013

***WORK HISTORY***

**MARRIOTT HOTEL**

*Chef D'e partie | London | July 2013 – Current*

* 4star hotel,162 rooms, Thyme restaurant with show kitchen, Tempo lounge bar,12 meeting rooms.
* Responsibilities: Assist chef in ensuring “Health &safety “standards are maintained all time.
* Responsible for preparation of food &presenting to standards for A’la cart Diners in all F&B outlets.
* Responsible for creating specials every day dinner(Daily specials, Catch of the day, Healthy option.)
* Buddy Commie and train them to standards.
* Ensured that high standard of cleanliness was maintained throughout the kitchen area at all times.
* Handling food complaints under senior chef’s absence.
* Managing stock control and order supplies when chef is not available.
* Responsible for meat order for daily use.
* Checking labels for daily using food products according to Marriott standard.
* Ensure that all stations (Salad counter, Larder, Sauce, Dessert)are set.
* Process and store food items.
* Make sure that all kitchen staff is aware of standards and protocols.
* Manage rotation of food items in chillers.
* Work effectively as a part of team.
* Maintain temperature record weekly Key achievements; Re organized the food rotation procedure by employing a “time log “for each type of food item.
* Nominated as”Employee of the Year 2012"Award following provision of excellent kitchen services and

supervisor feedback.

* Recognized as employee of the month in October 2013 in hotel.
* Recognized as employee of the quarter in 2014 in hotel Passed 2013"EHO “audit.
* GSS 2013 achieved above brand average.

**GRANGE CITY HOTEL**

*HotelOperationTrainee | London | May 2011 - June 2013*

* Reporting senior chef.
* Responsible for preparing breakfast.
* Preparing the preparation for the a'lacarte menu.
* Checking labels for daily using food products according to standard.
* Prepared food items consistently and in compliance with recipes, portioning, cooking and waste  
  control guidelines.
* Reduced food costs by 20%percent by using seasonal ingredients, setting standards for portion size  
  and minimizing waste.
* Maintained updated knowledge of local competition and restaurant industry trends.
* Regularly interacted with guests to obtain feedback on product quality and service levels.

**BEARD TO TAIL**  
*Agency Kitchen staff | London | May 2011 - June 2013*

* Reporting to senior chef Part of London Christmas food festival 2012 Maintaining the staff canteen
* Coordinating with senior chef and doing daily specials in the menu.
* Work effectively as a part of team.
* Regularly interacted with guests to obtain feedback on product quality and service levels.
* Maintained smooth and timely operations in preparation and delivery of meals and kitchen

sanitation.

* Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering.
* Maintained updated knowledge of local competition and restaurant industry trends.
* Managed kitchen staff by recruiting, selecting, hiring, orienting, training, assigning, scheduling,

supervising, evaluating and enforcing discipline when necessary.

***EDUCATION***

*Chennai India, | 2005*

* **B.SC** Hotel and catering management

Madras University

* Hotel and catering management
* Culinary Arts Certificate
* Coursework in Culinary and Restaurant Management
* OD Services Technology classes.

**Job Seeker First Name / CV No: 1720194**

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