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| AA  **C:\Users\home\Desktop\2010010253940502_243818g.jpg**  **Amit Corporate chef**  [**Amit.331793@2freemail.com**](mailto:Amit.331793@2freemail.com) | |
| *Indian, Continental, Italian, Mediterranean, Chinese Oriental, Thai, Arabic, Caribbean, Japanese and Modern French* | |

* **An award winning Chef with over 20 years of experience**  **in Taj Group (India and Maldives) and India Palace and SFC restaurant chains (India and UAE)**
* **Expert in conceiving and implementing brand standards and innovative menu differentiators** for unique restaurant positioning and dining experienceto attract new clientele and sustain brand loyalty for existing customers.
* **Skilled in in modern kitchen management techniques and cost control measures** to manage large kitchens.
* **Expert in food cost management and global quality standards** with a focus to achieve world class productivity and profitability.

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| ***Significant Career Highlights*** |

**Cuisine Research**

* Carried out an **extensive research in Kerala cuisine/Oriya Cuisine** and made a **Recipe Booklet containing 60 authentic Kerala & Oriya Dishes.**
* Developed Menus and signature dishes in other regional cuisine of India.

**International invitations/ Assignments**

* Invited as **Resident celebrity chef** at the **Stratford chefs school Toronto** in Jan 2010 to create special Indian dinner for 6 nights.
* **Visiting Brussels for the last eight years** to cook for international delegation in **world seafood expo** for **MPEDA (under the ministry of commerce Govt of India)**
* Attended **Food service Facilities development** and **Design workshop** conducted by **Cornell University, Ithaca, New York.**
* Invited to conduct an event for a British School in Abu Dhabi.

**Celebrity Chef Training**

* Trained under internationally acclaimed **Chef Cliff Burgess** from **Portsmouth, UK.**
* Trained under **Chef Pianghai Vinagupta** for **Thai Cuisine Festival.**
* Trained under **Chef Dennis Combardy.**
* Worked under **Chef Samuel Siegrist** from **Switzerland Grand Hotel Regina** at Taj Bengal, Kolkata.
* Worked with **Chef Hakan Akgun** for **Turkish Food Festival at HUB** at Taj Bengal, Kolkata.
* Trained **in Stefano Zambomi** **the Italian Restaurant** cum Coffee Shop at Taj Bengal, Kolkata

**Magazine Mentions**

* Featured in **Gulf Friday magazine** twice on **Indian Biryani & Indian Mithai.**
* Featured in MBC **TV shows** with children.

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| ***Areas of Culinary Expertise*** |

* Central Kitchen production / function catering
* Standard recipe /specification / Recipe cards / menu pricing
* Various types of cuisine cooking using modern techniques
* Food cost control /wastage reduction /process optimisation
* Portion control management
* Buffet / bulk production / process optimisation
* Food styling / presentation / innovation / quality control

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| ***Professional Experience*** |

CORPORATE CHEF

**India Palace chain of Restaurants (Southern Franchise), Abu Dhabi, Dubai and other Emirates [Nov 2011 to Oct 2015].At Present working as F&B consultant & Business development manager for a chain of Restaurant based in Dubai [Dec 2015 to till date].**

JOB ROLE

* **Responsible for ensuring 13 restaurants under brand name India Palace** operate efficiently, profitably delivering a world class culinary experience.
* **Implemented various cost cutting initiatives resulting in operating cost reduction of 21%**
* **Introduced** seasonal menu, seafood special tent card, chef special, festival special etc. that created a **niche positioning** amongst competitors and generated a lot of **buzz in the market.**
* **Implemented new processes**  like marinating meat at butchery, processing seafood at own processing centre, in house Indian dessert facilities etc. for process efficiency
* **Initiated new brand standards** in various in house- processes to achieve consistent food and service quality across all outlets.
* **Project lead for the up-gradation** of existing restaurants and **26** **SFC plus outlets across UAE.**
* In **SFC plus** introduced various product innovations and implemented new **hygiene and sanitation standards**.
* **Led the Menu up-gradation** **program** for 49ers a leading Roof Top Steak House **in Abu Dhabi** and the Mardi Grass lounge bar.
* **Offered culinary** and cuisine **up-gradation expertise** for Avenue, a four star boutique in Dubai.
* **India Palace won best restaurant** **award** in Dubai service excellence category in 2015

.EXECUTIVE CHEF, TAJ GROUP OF HOTELS, INDIA

**Taj Malabar (now Vivanta), Cochin[June 2006 to Feb 2010]**

**Taj Residency (now Gateway), Calicut[ Feb 2010 to Nov 2010]**

**Taj Residency (now Gateway), Ernakulam [Nov2010 to Oct 2011]**

JOB ROLE

* In charge of all restaurants, large scale commercial kitchen and banquet kitchen for their efficient operations and profitability.Set and achieved targets to give guests a world class culinary experience and to make the restaurants the food-destination of choice in the city.
* Regular food article guest writer to daily news papers, television shows, magazines with innovative new recipes.

EXECUTIVE SOUS CHEF, TAJ GROUP OF HOTELS

**Taj Palace, New Delhi[ Sept 2003 to June 2006]**

**Taj Bengal, Kolkata [March 2001 to Sept 2003]**

**Taj West End, Bangalore[ Feb 1999 to March 2001]**

JOB ROLE

* Setting highest culinary & service standard for kitchen staff to follow.
* Sourcing and purchasing effective supplies & cooking equipment.
* Cultivating and maintaining positive working environment for kitchen staff.
* Regularly checking the quality of all cooked food in various areas to ensure standard are met.
* Defining expectations and setting goals for the staff /counselling and motivating the team.
* Coordination and supervising the activities of all cooks, chefs and kitchen staff.
* Training, need assessment and implementation

EXECUTIVE CHEF, TAJ GROUP OF HOTELS

**Taj Lagoon Resort (Taj Exotica Resort & Spa), Maldives [Feb 1997 to March 1999]**

JOB ROLE

* In charge of hotel - all restaurants, 3 staff cafeteria, large scale commercial kitchen and banquet kitchen for its efficient operation profitability and its guest a world class culinary experience and to make a mark as one of the best resort in Maldives.
* Introduced, innovative & fresh regional and international menu for restaurant.
* Trained staff on various aspects of food production & standards

**Taj Residency,Bangalore**

**Trainee chef de** **partie to Senior Sous chef[ July 1987 to March 1997**]

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| ***Professional Qualifications*** |

* **Certified HAACP** Lead Auditor of BVQI
* **Three years Diploma in Hotel Management and Catering Technology and Applied Nutrition,** IHMCT& AN Bangalore India (1984-1987)
* **B.com - Calcutta University (**1980-1983)
* First Aid - Certified trainer
* Certified trainer- by **Taj business excellence**