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Progressive culinary professional with over 18 years of experience in establishments that various kitchen operations such as specialty kitchens, banquet, fine dining &a-la-carte operations in five star deluxe hotels &eminent restaurant operations with predominant emphasis on contemporary European, Mediterranean, Asian &oriental dishes along with extensive range of sandwiches, burgers &pastries.

Unique blend of creative flair and passion for food, strong business sense and engaging interpersonal skills. Strong record of streamlining operations and improving service while preserving the highest levels of quality. Natural ability to create enthusiastic, productive working environments with customer-oriented professionals. Highly skilled at performing financial analysis, troubleshooting operations and recommending effective cost controls.

Gained experience in pre-opening, driving slow business spot to a success revenue generating venue by proposing menu which is mainly customer focused, by considering a close care, attention to details with an extreme consideration on employee growth, training and building a great team. Took part in major kitchen planning from the scratch thus make them proficient and efficient to run a smooth operation thus increase the productivity and deliver a high standard of quality.

**PROFESSIONAL ACHIEVEMENTS**

* Mastered and refined cuisines like French cuisine with Michelin stared chef Matthias diether, chef victor, and Italian cuisine with Chef corrado, chef Andrea and chef Maurizio along with many other renowned chefs around the globe
* Mastered and practices an international menu concepts with an ability to perform French, Italian, Asian, Arabic cuisines, more concentration of flavours, quality, ingredients with a Midas touch with a great note of contemporary dinning, fusion indulge experience and understanding yet simple cuisine culture.
* Received the Trip Advisor Certificate of Excellence 2015 for Fanr restaurant, saadiyat district.
* Appeared in Dubai eye Radio (103.8) on 2015 for Fanr & its special promotions, on a subject of local cuisine, French and Italian food culture with its authenticity and my spice influence.
* Chosen one of the main dish at 2014 by Watson as one among best 50 dishes (10th stand) throughout middle east and recommended as must try restaurant menu.
* Mentioned as a great promoter of the local food and product with a modern twist.
* Nominated best chef within the group, did many articles in international &similarly local media.
* Got many appreciations from magazine, mystery diners, and great reviews on food, presentations including national newspaper, concierge travel magazine, mainly for the quality assurance, creative ideas with a great blend of spices and ingredients.
* Got great attention from famous bloggers for creative ideas, special twists in the menu and a modern approach with a strong consideration on classic international dishes.
* Gold medals in practical cookery at the Emirates Salon Culinaire in 2011 and 2014.
* Awarded a silver medal &two merits by the association of the emirates culinary guild for live cooking at The Middle East Junior Chef of the Year 2006 and a Merit award for Salon Culinaire competition 2005.
* Conducted menu demonstrations &recipes for the food magazine such as BBC Good Food.
* Full authority, in charge, initiative taken for growing fresh herbs &organic vegetables in corporation with agricultural box which promote concepts like plants to plate.

**EDUCATIONAL RECORDS**

International Diploma in Hotel Management and hospitality management (3 YEARS) offered by the Oriental School of Hotel Management. (Approved by AICTE, All India Council for Technical Education) and Educational Institute of American Hotel &Motel Association (AHMA)

**TRAINING IN BRIEF**

* Person In charge level three certified under Dubai health and food safety department
* Trained walk through candidate for the food safety and hygiene prospective under authorised food safety inspector
* PIC class III intermediate of Abu Dhabi Municipality
* An in-depth training to deal with media, how to respond/promote
* Certified Fire warden training and First aid training
* PIC (Person in Charge) Hygiene initiative of Dubai Municipality
* Achieved level three, supervising food safety training course
* Passed all the HACCP course up to date which is mandatory and gained many appreciations, for following it strictly

**EMPLOYMENT HISTORY**

**Chef In Charge (April 2016 present)**

**Westin Dubai Habtoor City (Pre-opening team and a member of planning, training &set up)**

Pre-opening team member for the acclaimed and most prestigious project and in charge for entire in room dining experience with 1004 rooms, with 142 suits executive launch and lobby launch, daily treats, with healthful options in an open, organic space with a selection of international cuisine and fresh by the juicery

The menu mainly focus on Recommended SuperFoodsRx™, with an enfaces on amino acids, vitamins and minerals that incorporate with international acclaimed dishes with a simple yet elegant presentation with a Midas touch. menu cultivates “food synergy,” the pairing of certain foods to increase nutritional value with fresh and creative approach

Acted a very imported role in preopening Banquet kitchen, setting up the menu and kitchen layouts.

Task force active member on opening all day dinning, gastro pub and Italian restaurant

**JOB SUMMERY**

Very much hand on for pre-opening procedures specially with code of conducts, menu recipe building in compliance with brand standard, training the team, purchasing and finalizing products, along with a brief study of the market and customer needs.

Responsible for leading, managing and organizing all aspects of food production, sanitation, stocking, storage, quality, intra-department coordination, food sales program, quality control and cost calculations to the highest professional standards.

**JOB DESCRIPTION AND RESPONSIBILITIES**

* Plan& change the menu quarterly, assure quality control, minimize waste& managing food cost
* Building, maintaining the recipes, plaiting guides, in compliance with set standards
* Assure quality standards, keeping consideration on guest feed backs and suggestions
* Responsible for Staff recruitments, trial tests, monthly and yearly assessments, accordingly develop the staff and discuss the areas to be improved
* Ensure that all BOH systems & procedures are in place and consistently being followed for an efficient day to day operations.
* Make the system work in monitoring Food Costs to ensure it is in-line with the budget.
* Review and analyse monthly food costs and wastage, highlight problem areas and take appropriate action to rectify the issue.
* Gather the BOH Team into one cohesive workforce by leading, motivating colleagues and conducts regular trainings.
* Design a monthly or quarterly training calendar for all the BOH staff, to identify each staff training needs and prioritize those who lack skills.
* Support Kitchen Supervisors following up all kitchen issues in terms of pending Maintenance, delivery orders, equipment, HR concerns and other related issues.
* Ensure that all BOH equipment is maintained to operating specifications and reviews maintenance lists regularly and where necessary
* Coordinate with the Outlet Managers/ Service and Kitchen Supervisors to ensure that Quality is always upheld to the highest level.
* Maintain BOH personnel’s awareness to follow set Standards especially in terms of recipes and portioning.
* Work closely with the Exec Chef and the Support department, that is Procurement, Cost Controller, Finance, HR, accounts etc.
* Ensure all BOH staff are well briefed on the daily responsibilities and are given constant supervision and motivation on all aspects of their work by Kitchen Supervisors.
* Maintain all kitchen staff awareness on Safety and Hygiene issues, following up Municipality concerns and assist in implementing the action plans.
* Communicates effectively with service providers especially outside contractors, cleaning services, security to ensure that operating guidelines are met at all times.
* Maintain a high customer awareness along with all BOH personnel having a mindset of Customer’s first approach.
* Be financially aware of costs involved in the BOH operations, responsible to control costs with emphasis on menu planning experience, food cost analysis, wastages, practices and procedures.
* maintain high level of teamwork by showing co-operation and support to colleagues. To have a positive impact, taking personal responsibility and initiative to resolve issues.

**Executive chef (sept 2015-march 2016)**

**Mercure Grand Jebel Hafeet (Accor hotels)**

Chef in charge for the unique mountain oasis resort at the top of historical Jebel Hafeet. The hotel features 124 rooms and suites offering four dining options with one classy bar and room service.

The banquet hall which can host 250 covers with other function facilities on lounges and gardens which can cater up to 1000guest.

**JOB SUMMARY**

Exhibited culinary talents by personally performing tasks while assisting in leading the staff and managing all food related functions. Worked to continually improve guest and employee satisfaction while maximizing the financial performance in all areas of responsibility. Assists in supervising all kitchen areas to ensure a consistent, high quality product is produced. Responsible for guiding and developing staff including direct reports. ensured sanitation and food standards are achieved. Areas of responsibility comprise overseeing all food preparation areas such as banquets, room service, restaurants, bar/lounge and employee cafeteria and all support areas such as purchasing.

As a main achievement concludes refining French brasserie restaurant which also serves live international buffets along with Mediterranean cuisine along with other theme nights, creating, managing, maintaining Afternoon tea and shisha with sunset, Arabian grill when night fall, a steak & seafood lover’s arena specially after the sunset, a live grill with appropriate accompaniments with a rare view of mountain oasis

**JOB DESCRIPTION AND RESPONSIBILITIES**

* Responsible for overall success of the daily kitchen operations. Exhibits culinary talents by personally performing tasks while leading the staff and managing all food related functions.
* Hosted theme nights like “chill and grill”, “Roast night”, “Arabian adventure with classic Arabic cuisine”, “Dine with sizzlers around the world”, “A night at jebel hafeet food fiesta”, get lost in mountains with Mediterranean bites , “surf with Surf and Tuff” along with promoting fresh local fresh products such as local meat and locally grown vegetables.
* Works to continually improve guest and employee satisfaction while maximizing the financial performance in all areas of responsibility. Supervises all kitchen areas to ensure a consistent, high quality product is produced.
* Responsible for guiding and developing staff including direct reports. Ensures sanitation and food standards are achieved. Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
* Utilizes interpersonal and communication skills to lead, influence, and encourage others; demonstrates honesty/integrity; leads by example. Reviews staffing levels to ensure that guest service, operational needs and financial objectives are met.

**Executive Head chef - Feb 2013 – sept 2015**

**TDIC Food & beverage LLC. (Fanr - saadiyat cultural district)**

Chef in charge for the 250-cover restaurant kitchen, serving breakfast, lunch and dinner in addition to the bar, offering a unique blend of European, Mediterranean traditional Arabic dishes along with extensive range of sandwiches, cakes and pastries, won 'Best Casual Dining' by AHLAN magazine.

Hosted theme nights like “Roast night with can fire”, “streets bites with beer garden”, “dine with the chef” “farm to fork” “made in front of you”, “Grill your own meat”, “film show at garden with Pizza &rolls”.

Banquet operation including coffee breaks, theme buffets, live cooking counters, Canapé, Cocktail functions, standing buffet up to 200 to 500 guests, Barbeque dinner, themed brunch which has a capacity to cater up to 125 guests indoor, up to 125 guests outdoor.

Hosted Abu Dhabi’s most important and acclaimed “Abu Dhabi art” and topped with the most attractive F&B outlet business with ala carte, buffet and canape service

An outdoor event lawn which can cater up to 80 guests with an exciting and world renowned sculptures, collections along with the proclaimed ancient cultures exhibits in Manarat Al Saadiyat, artistic venue including three major galleries, a central events gallery, sales centre and 250-seat theatre. Saadiyat Cultural District is a place where people can build bridges and connect with each other through the arts.

**Executive Sous Chef**

**PER AQUUM Desert Palm – Dubai** (Nov 2011-jan 2013)

The first UAE retreat awarded membership of Small Luxury Hotels of the World with Thirty-eight 'naturally modern' guest suites, pool villas and beautiful four world-class polo fields.

The dining options consist of: - Rare Steak House (signature and well known contemporary Steak House, with Mediterranean dishes, an optimum dining experience),” rare private dining room” with special occasion menus. "Epicure**"** Gourmet Market (offering vast range of á la carte breakfast, lunch &dinner),"Red" Bar & Lounge (complemented with bar menu, cocktail &canapé receptions, the Jewel Afternoon Tea) On room service with á la carte breakfast, lunch and dinner.

An active member in building, planning& set criteria for new ball room “the polo rooms”, which can cater up to 300 guests for a seated buffet menu. The polo rooms divide in to 5 meeting rooms to create more intimate spaces for executive meeting rooms.

**JOB SUMMERY**

Direct in charge for all the restaurants and Banquet operation, especially more accentuate on well renowned Mediterranean steak house “RARE”. where successfully launched, chefs plating in front of the customer, carving meat such as Tomahawk Steak in front of guest, wine dinner, classified champagne dinner such as a night with Taittinger, many other VIP tasting menu, which is like royal salute whiskey

Optimizing and carrying the standards by leading in front with an example specially on quality, stock in hand, coordination, organising and a brief emphasis on cost control.

Very much hand on for pre-opening procedures of brand new banquet operations with menu building, training, purchasing and finalizing products, along with a great emphasis on customer needs.

**Speciality Sous Chef** (2009 – 2011)

**THE ADDRESS, DUBAI MARINA, DUBAI, UAE (Pre-opening team and a member of planning, training &set up)**

The Address Dubai marina, with 200 rooms, 442 serviced apartment hotels, business hotel set in the marina district well known for its destination for business and lifestyle travellers alike.

Sous Chef in Three meals restaurant Mazina, offering a contemporary reflection of global cuisine. Mazina’s bustling show kitchens serve an eclectic variety of Asian, Arabic, Indian &European dishes, from wok hot Cantonese to Rotisserie grill.

Worked for the EMAAR life style dinning as task force for the development, preopening, menu planning, costing, controlling and quality the priority, by opening and operating two restaurants in Dubai mall which is given emphasis on French dinning with Mediterranean delicacies and other operation, deli with ranges of sandwich, burger, wraps, mini bites with dine in main course, pastries and cakes.

Worked as a Speciality Sous Chef for Banquet hot, cold &in room dining in The Address Marina, the property well known for the banquet functions and well balanced set ups.

**Jr Sous Chef** (2008 – 2009)

**THE RITZ CARLTON DUBAI - SPLENDIDO RESTAURANT, MAIN KITCHEN AND ROOM SERVICE**

Premier Dubai boutique resort hotel with the credo &corporate philosophy of un-wavering commitment to service has been recognized with numerous awards for being the gold standard of hospitality. The Ritz Carlton Dubai is a Mediterranean-style resort with 138 guest rooms, suites with four dining outlets featuring Italian, international and regional cuisine.

Splendido restaurant won many awards along with one among the best Italian restaurant in UAE, must try restaurant menu, which features authentic Italian cuisine with a modern, contemporary and fresh twist.

Room service consist of international cuisine with more emphasis on healthy, salads, good range of pasta, protein dishes, curry, grills and famous sandwiches.

**Senior Chef de partie** (2004 – 2008)

**THE RITZ CARLTON DUBAI - SPLENDIDO ITALIAN RESTAURANT**

Worked as **Chef de Partie in Banquet Hot &Garde manger kitchen** (promoted as **senior chef de partie to Italian restaurant** mainly concentrated on meat and seafood with fresh pasta with its appropriate garnishes and sauces with a modern twist).

**Demi Chef de Partie in** **La Baie Restaurant**, a modern French Cuisine Restaurant (Awarded the best French Cuisine Restaurant in 2003, 2004 & second best in 2005). worked with world renowned Michelin star chefs and master chefs (later converted in to modern seafood restaurant and gained many awards for its modern and contemporary approach, including best seafood restaurant, and twice best chef in UAE).

**Demi Chef de Partie (2002- 2003)**

**THE REGENCY PALACE HOTEL KUWAIT**

The Regency Hotel& Resort is Kuwait’s most luxurious and exclusive hotel with meeting facilities with 21 meeting rooms, two ballrooms, each can accommodate 600 for a formal dinner and up to 1,200 guests for a stand-up reception and the exhibition hall can hold 3,500 delegates. The restaurant offers a sumptuous buffet breakfast and becomes a 3 concept a la carte dining experience of Middle-Eastern, Asian, Mediterranean delicacies for lunch and dinner.

Responsible for both banquets and restaurant operations which included all day dinning, pool side and ocean view dinning, Barbeque dinning.

Most challenging position as Demi Chef needs to look after the quality vs. Quantity as the property host most number of the banquet functions, with the life stations and personalized service.

**Commis I (2001 – 2002)**

**SHERATON KUWAIT**

In Reccardo Fine Dining Italian Restaurant well known for its contemporary approach, freshly made pasta, simple presentation with very modern twist with Italian master chefs

Transferred to main kitchen, where had a great chance to work and learn more on hot and cold banqueting, Butchery along with all day dinning operations

**Commis II March (1999 to Jan 2001)**

**FORTE GRAND HOTEL (AT PRESENTLY MANAGED BY LE MÉRIDIEN) IN, ABU DHABI**

**Worked for Amalfi** super Fine Dining Italian Restaurant (The signature &prestigious restaurant of the hotel), the multiple award-winning restaurant at Forte Grand, (Le Royal Meridien Abu Dhabi), with fresh home-made pasta and authentic wood oven-baked pizza prepared with fresh, seasonal produce with other fabulous dishes.