**Ravi**

**Ravi.366465@2freemail.com**

**General Purpose of the Role**

Responsible for all kitchen operations within the beach club and Sophie’s, Implementation of innovative dishes and menus. Implementing a different culture to consider seasonality and sustainability in the menus. Reducing food cost and increasing profitability through cost effective management without compromising food quality. Working with Head Chef and Restaurant Manager to develop new concepts, promotions and events. Implementing new dishes, restaurant concepts, menus and VIP events.

**Riva Beach Club and Sophie’s Gastro Café**

Riva ristorante , bar and beach offers an innovative and unique dimension to Dubai’s beach scene by being the first standalone independent destination to provide a chilled out, stylish and relaxing atmosphere in addition to giving guests access to complete a la carte facilities. Riva has its own stretch of beach consists of 300 sun loungers and climate controlled pool. Riva been awarded with Best Modern European Restaurant 2015 at What’s on Awards.

Sophie’s is an innovative gastro- café concept, serving up an array of wholesome and healthy meals throughout the day. There are over 120 dishes on the menu, available on a rotation basis including mains, salads, dips, homemade cakes and pastries – all created in house from start to finish with a particular focus on whole foods, local and organic produce and great taste. Sophie’s has been awarded as Best Café 2012 at What’s on Awards.

Reporting to Head Chef, supervising all kitchens and managing 15 staffs, including Steward Brigade.

**From June. 2013 Sous Chef in Charge Sofitel The Palm Dubai Jumeirah**

**to December 2013**

**General Purpose of the Role**

Solely responsible for the Bottega Italian restaurant. Manage all aspects of the kitchen including operational, quality and administrative functions. Manage the provision of food to F&B outlet and take action where necessary to ensure compliance with current legislation. Assist in positive outcomes from guest queries in a timely and effective manner. Ensure food items are of good quality and stored correctly. Control costs without compromising standards, improving gross profit margins and other departmental and financial targets. Assist other departments wherever necessary and maintain good working relationships. Comply with hotel security , fire regulation and all health ,safety and food safety legislation. Report maintenance, hygiene and hazard issues.

**Sofitel The Palm Jumeirah**

The Polynesian themed hotel is located on the east crescent of the palm Dubai’s island which features 361 rooms with 124 suites, villas and serviced apartments. The hotel also features 7 restaurants, 5 bars , 5 meeting rooms, lounges, well-being spa and other sports activities.

**From July 2009 Chef De Partie Italian Restaurant Sofitel Dubai Jumeirah Beach**

**To May, 2013 ( Pre- Opening )**

**General Purpose of the Role**

To ensure all outlet reports, schedules, standard recipe, and correspondence are completed in liaison with the Sous chef and Chef De Cuisine. To have a complete understanding of, and adhere to the company's policy relating to fire, hygiene and safety. Give tasks to Commis Chefs and check that they are carried out in the correct manner. To ensure that operating and kitchen equipment is maintained to a good standard with minimum breakage. Ensure that training on a one-to-one basis has been carried out and comprehended as per the monthly training plan. To check the incoming produce, ensuring that all food merchandise is in accurate with order sheet, receiving records and purchasing specifications. To  follow  strict hygiene rules and maintain what we have already achieved with HACCP throughout the Hotel.   Any other duties as may reasonably be requested by the management. Attends meetings and briefings as instructed by the Sous chef and Chef de Cuisine. Incidents immediately to the Executive Chef / Executive Sous Chef on a daily basis. Ensures that all the required food transfer are completed to the appropriate outlet/department To maximize colleagues productivity, morale and consistently maintain discipline following hotel guidelines. To work in any section of the kitchen when necessary depends on business levels and demands.

**Sofitel Dubai Jumeirah Beach**

The Hotel is located on the jumeirah beach residence, 15 kilometers from Dubai international airport. Guest programmer etc. with 438 elegant rooms including 27 Sofitel Suites, 12 prestigue suites, 1 imperial suite and 268 superior room, 130 luxury room and Meeting Rooms.

Dining and Entertainment : Roccoco – Italian Restaurant, A.O.C – French Braisserie, The Hub – Irish Pub, Infini Pool Lounge – Pool Bar, Plantation – Winter Garden, Club Millesime, Room Service 24 hours.

**From January 2006 Commis Chef Hilton Dubai Jumeirah Beach**

**To May, 2009**

**General Purpose of the Role**

Prepare ingredients for cooking, including portioning, chopping, and storing food. Pull food from freezer storage to thaw in the refrigerator. Weigh, measure, and mix ingredients according to recipes or personal judgment. Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist. Monitor food quality while preparing food. Test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling, or piercing them with utensils. Ensure proper portion, arrangement, and food garnish to be served. Serve food in proper portions onto proper receptacle. Use kitchen tools safely and appropriately. Wash and disinfect kitchen area, tables, tools, knives, and equipment. Check and ensure the correctness of the temperature of appliances and food. Notify manager if a product does not meet specifications. Communicate any assistance needed during busy periods.        Follow all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications. Ensure uniform and personal appearance are clean and professional. Welcome and acknowledge all guests according to company standards. Speak with others using clear and professional language. Support team to reach common goals; listen and respond appropriately to the concerns of other employees. Ensure adherence to quality expectations and standards. Stand, sit, or walk for an extended period of time. Move, lift, carry, push, pull, and place objects weighing less than or equal to 10 pounds without assistance. Perform other reasonable job duties as requested by Supervisors

The hotel is located directly on the beach, 15 kilometers from Dubai International airport. Special features like Hilton Honors, Guest Programmer etc. with 389 elegant rooms including 56 suites, Executive floors and family suites.

Dining and Entertainment : Bice – Italian Restaurant, Pachanga – Latinoa Restaurant, Oceana – All Day Dining, Wavebreaker – Beach Bar and Grill, Pergola – Terrace for informal dining, Axis – Lobby Lounge, H2O – Pool Bar, Studio One – Sports Bar.

**From : March 2005 Kitchen Assistant Emirates Flight Catering**

**To : January 2006**

**General Purpose of the Role**

To produce food according to the Head Chef’s/ Sous Chef’s schedule as described in the delivery note.Meet the quality and time targets given by the head chef or Sous chef. Meet the requirement of hygiene standards
Flexibility in shifts and working hours. Keep the Food cost under control. Introduce and instruct the Kitchen Helpers and Supervisors in terms of quality and. Hygiene standards. Coordinate, plan, participate and supervise the production, preparation and Presentation of meals. Responsible for providing a safe, sanitary work environment which conform to all legal Requirements. Ensure on-going internal communication with all operational departments/ Management and team members concerned. Rejection of products from internal preparation departments if they are not to Specification. Quality of delivered products.

**Emirates Flight Catering**

Emirates flight catering company is a ISO 9002 certified company with 10000 staff and producing average of 50000 Airline meals to 97 International airlines and another two thousand covers to their Outside catering services. They also have many food outlets in and around the Dubai international Airport. They are official caterer to prestigious events as Dubai Aerospace exhibitions. The Dubai ATP tennis opens, The Dubai Rugby Sevens and the IDMEX military exhibition.

**Educational Background and Qualifications**

1998 S.S.C from National Open School in Mumbai, Maharashtra, India.

2000 H.S.C from National Open School in Mumbai, Maharashtra, India.

3 year Degree in B.sc in Hospitality and Hotel Administration from IHM pusa New Delhi, India.

22 weeks Industrial Training exposure from Kohinoor Continental Hotel in Mumbai, Maharashtra, India.

STCW 95 courses from Naval Maritime Academy in Mumbai Maharashtra India.

PIC 3 HACCP training from Dubai, United Arab Emirates.

**Career Achievements and Awards**

Awarded as a active member of chefs club in Institute of Hotel Management in Guwahati, Assam, India

Participated in the Inter- institute competition of Cookery.

Awarded as best menu planning and kitchen planning in 3rd year of the Institute.

Nominated as a best Team member of the month in Emirates Flight Catering.

Awarded as a best team member for the month of August 2007 in Hilton Dubai Jumeirah.

Won a Silver Medal in Emirates Salon Culinary Competition 2008 in Dubai United Arab Emirates.

Part of Chaine Des Rotisseurs 2008 Held at Hilton Dubai Jumeirah, United Arab Emirates.

Won a Merit in Practical fish and seafood in Emirates Salon Culinary Competition 2009 in Dubai, United Arab Emirates.

Won a Bronze Medal at SIAL by WACS 2012 held at ADNEC, Abu dhabi, United Arab Emirates.

Won a Merit at SIAL by WACS 2012 held at ADNEC, Abu dhabi, United Arab Emirates.

Part Of Star Food Art 2012 held at Sofitel Dubai Jumeirah, United Arab Emirates.

I hereby certify that the above mentioned information is true and correct to the best of my knowledge.

**Ravi**