******

***Vinay***

E-mail:**vinay-397646@gulfjobseeker.com**

***To pursue a successful career, one that would bring out the best in me and enhance my attributes as a professional and also an individual to benefit my organization and myself.***

**Functional Summary:**

Service oriented professional with Fifteen years of experience in Kitchen Management, including strong emphasis on hospitality, cleanliness, and public relations. Highly motivated and enthusiastic about sharing experience with an aggressive management team.

**Summary of Skills & Experience:**

* Fifteenyears of experience in Kitchen, Customer Service, Administration & Management.
* Experience in handling a team to provide a prompt, efficient and responsive service to the customers in the hospitality industry.
* Proficient at providing value added customer service by resolving their issue, anticipating needs & ensuring their satisfaction with the product and the service norms.

## **Employment Summary:**

Currently working as ***Sous Chef***

 ***(June 2017 till date)***

Incharge of the Main Kitchen contributing to all the F & B Outlets of the hotel

Engagement in Guest Interaction

Understanding Revenue Analysis

Food Cost Management

Resolving Complaints

HACCP

Assisting the Cluster Executive Chef in Menu designing and product development as per the company standards.

Responsible for training the staff in respect to food

Worked as ***Sous Chef***at ***W Dubai Al Habtoor City***

***(May 2016 April 2017)***

Incharge of **W Lounge** and handling private banquet events

Assisting the Exec. Sous Chef for menu planning and product development as per company standards

Assisting other outlets in food production

Worked as as ***Jr.Sous Chef***  at ***The Westin Abu Dhabi Golf Resort & Spa***

 ***(Sept 2014 till May 2016)***

Assistant to the Chef de Cuisine in ***Sacci*** (Italian fine dining)

Taking care of daily operations in absence of the Chef,making market orders,stafftraining,contribution to new ideas for special menus,maintaining food quality standards,maintain HACCP records,an important team player contributing to the success of the restaurant

Worked as**Chef de Cuisine**at **Original Gourmet*(June 2011 till June 2014)***

Handling two Outlet kitchens

Responsible for overall daily operations in the kitchen,liasing with vendors for raw material orders,maintining /raising food profit margins,designing menus and new dishes,training,recruiting and managing the kitchen brigade

Worked as **Chef de Partie** at **The Address Downtown Dubai**.Worked in All day dining restaurant(Fazaris) and handling Neos (Bar Kitchen)***(March 2010 till April 2011)***

Worked for one and half year as **Chef de Partie**in a French cuisine fine dining restaurant at **The Leela Palace Kempinski ,Bangalore.**Responsible for training the staff, assisting the Sous Chef for menu creations,maintaing all kinds of reports in the kitchen, focusing on food quality and portion control according to the company standards, playing the role of a responsible team leader in the absence of the head chef.Adhering to **ISO 22000**policies.***(April 2008 to Sept 2009)***

Worked at***Hilton Dubai Jumeirah*** in their Latino Restaurant ‘**PACHANGA**’ as ***commis I*** for two and half years.Incharge of hot section to prepare sauces,soups,sideorders,maintaining quality and consistency of food prepared in the kitchen,preparing store requisitions and keeping track of ingredients,acting as Barker in the absence of the chef,assisting the chef by giving input in the form of new ideas to create dishes,handling set menu and buffet functions of the restaurant,meeting**HACCP** requirements ***(August 2004 till March 2008)***

Worked in the award winning Italian restaurant ‘**BiCE**’ at ***Hilton Dubai Jumeirah***as***commis III*** for one year in the Anitpasti,Pasta and Main course sections,preparing home made pastas,pizzas and soups.Also helped in mise en preparation for Chaine de Rotissiere menu.

**Job Profile:**

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* Responsible for the smooth functioning of the allotted section, meeting standard operating procedures (SOPs)
* **Indenting raw materials.**
* **The challenge that I carried out most successfully was co-ordinating the F&B department for the smooth functioning of F & B Departments.**
* Responsible for scheduling employee offs and roistering.
* Assisting Sous Chef for the menu formation as required.

**Professional Qualification:**

**B.Sc in Hotel Management & Catering Technology**

 from ***National Council for Hotel Management and Catering Technology,Mumbai***

Ministry of Tourism, India. (2001-2004)

## **Educational Qualification:**

***Higher School Secondary*** from Mithibai College of Commerce,University of Mumbai,India

***Secondary School Certificate*** from Sacred Heart Boys High School,Mumbai

**Additional Qualification:**

Completed **“Train the Trainer”**Programme Certification at ***The Leela PalaceKempinski,Bangalore*** (February 2009)

Completed **Basic Food Hygiene Training** under ***Johnson Diversey Ltd.***

Completed Specialized Cake Decoration course from Hayleys (September 2000)

Completed Fruit and Vegetable sculpture course in Mumbai (April 1998)

**Strength:**

* Highly achievement oriented with a proactive attitude.
* Sincere, hardworking and positive thinker with high levels of tolerance.
* Strong skills in the arena of operation, delivery and customer service.
* Strong leadership skills with an ability to build, develop and lead result oriented teams.
* Excellent communication, presentation and interpersonal skills.

### Interests:

Playing Cricket

#### Personal Details

Sex Male

Date of Birth 26th May 1982

Marital Status Married

Nationality Indian

Language Proficiency English, Hindi, Marathi& Konkani.

#### *References : On Request*

*I hereby declare that all information furnished above is true and correct to the best of my knowledge and belief. I will do my duties to the best of my ability to the satisfaction of my superiors and for the benefit of the Organization*

**VINAY**