**Murtaza**

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**Professional Summary**

Proactive, skilled and energetic culinary professional with 17 years of rich industry experience.

Proven history of successful execution in complex, multi-faceted, highly competitive environments.

Proficient in contemporary culinary trends with specialization in Indian cuisine. Strong understanding

of Vietnamese and European cuisine. Outgoing and resourceful with strong work ethics. Resilient,

tenacious achiever who is ready to do whatever it takes to deliver results. Looking forward to leverage

my strong leadership, strategic planning, interpersonal and prioritization skills to achieve organizational

goals.

**Skills and Core Competencies**

Leadership. Strategic Planning. Hiring & Training.

Time Management. Interpersonal Skills. Conflict Resolution.

Kitchen& MenuDesigning.Influencing. Multi-Tasking.

Budgeting.Team Work Organized.

Food Cost. Critical Thinking. Decisiveness.

Kitchen Operations.Integrity. Adaptability.

Food Safety Management.Communication. Stakeholder management.

**Professional Experience**

**Corporate Head Chef May 2019 – August 2019**

* Successfully set up the kitchen, concept and menu.
* Planned and set up food and beverage operations for flagship restaurant, which can be used as companywide standards for upcoming restaurants.
* Responsible for recruitment of senior food production team.
* Designed and implemented the SOP's.
* Designed and successfully implemented Food Safety Management systems.
* Ensured strict adherence to legal compliance and standard operating procedures.
* Liaised with governmental agencies for licenses and permits to get kitchen complaint as per norms.

Signature Senior Living, USA**– Mumbai -**Consultant Chef**Jan 2018 – Nov 2018**

* Planned and executed food and beverage operations for senior living communities in India including members only fine dining restaurant, bar and banqueting spaces.
* Successfully designed menus, implemented SOP's and executed the kitchen set-up.
* Responsible for recruitment of senior food and beverage operations team.
* Designed Kitchen and successfully implementedFood Safety Management systems.

Guildry of Stirling **– UK - ConsultantJan 2017 – Aug 2017**

* Conducted analysis to address future sustainability, increasing membership, revenues and better brand visibility.
* Effectively planned and laid down the road map for 900 years’ celebrations.

Gymkhana Restaurant**–** Executive Chef**–Doha, Qatar - Mar2016 – Aug 2016**

* Successfully lead pre-opening project team of this New York based Michelin starred restaurant “Junoon” and effectively managed launch & post launch activities.
* Recruited, trained and developed the kitchen team.
* Successfully designed and executed menus for the restaurant.
* Supplier tenders and contracts effectively managing cost and quality benefits
* Designed standardised recipes.
* Successfully curated and executed various food promotions.
* Liaised with governmental agencies for licences and permits to get kitchen complaint as per norms.
* Worked effectively with marketing team to liaise with various influencers and PR agencies to promote restaurant and food.
* Designed and successfully implemented food safety management systems.

Avani Hai Phong Harbour View Hotel **–** Executive Chef**-**Haiphong, Vietnam **- Aug2013 – Aug 2015**

* Successfully lead the team in setting up and certification in Food Safety Management systems.
* Designed and launched private dining rooms serving Japanese TDH menus targeted towards senior Japanese corporate executives, expats and diplomats in the city.
* Collaborated with local government to successfully execute 60th Year celebration of the city and local flower festival with all Vietnam based diplomats and top politicians of the country in attendance.
* Successfully curated and executed various food promotions.
* Successfully planned, managed and executed the event organised in honour of Dutch Prime Minister to Haiphong Vietnam.
* Managed to reduce food cost by 7% over a period of 1 year helping the organization reduce OPEX.
* Liaised with governmental agencies for licenses and permits to get kitchen complaint as per norms.
* Designed and managed the menu and innovative buffet presentations for a promotional event to attract weddings at hotel, leading to 75% increase in high end weddings.

The Park Hotel **–** Sous Chef**-**New Delhi, India **- Apr 2010 – July 2013**

* Worked as Head Chef for specialty Indian restaurant 'Fire' serving Pan Indian Menu.
* Head Chef of restaurant when “Fire” was adjudged amongst the top 3 Indian Food restaurants in India at NDTV GOOD TIMES FOOD AWARD for 2011”.
* Featured in a book published by The Times of India and authored by Ms. Marryam Reshii called “Celebrated Chefs of India “as one of the promising talents in India.
* Successfully curated and executed various food promotions with the highlight being 'Bohri Food Promotion' which was well received by guests and critics alike exploring the cuisine of a relatively small Muslim community with Indian and Yemeni influences on their cuisine.
* Ensured innovative use of ingredients with Indian identity in every menu that was curated for restaurant e.g. using chaina (creamy cheese made from fresh cow’s milk) for kebabs.
* Deputed as the chef - incharge pre-opening for the first Zone by Park project.
* Responsible for contracting and tendering.

Sun n Sand **–** Sous Chef**- Nagpur**, India **- Aug 2009 – March 2010**

* Part of the hotel pre-opening team.
* Successfully launched 24-hour coffee shop, banqueting and in Room Dining Kitchen.
* Efficiently managed departmental food cost at 26%.
* Setup and executed daily buffets at the 24-hour coffee shop.
* Successfully curated and executed various food promotions.
* Successfully managed and delivered wedding events with theme nights and signature menus.
* Liaised with governmental agencies for licenses and permits to get kitchen complaint as per norms.

Fortune Inn Jukaso **–** Executive Chef**- Pune**, India **- May 2007 – Feb 2009**

* Designed kitchen and lead pre-opening kitchen team.
* Designed menus for restaurants, in-room dining and banquets as per the company guidelines.
* Recruited, trained and mentored the kitchen team.
* Successfully curated and executed various food promotions.
* Setup yield and quality specifications for supplier contracts and food cost management system.
* Responsible for tendering and contracting with suppliers and service providers.
* Liaised with local municipal, food safety, fire safety and police departments for food and beverage licenses and operational certificates.

Taj Residency Ummed **–** Senior Chef De Partie**-**Ahmedabad, India **- Nov 2005 – Feb 2006**

* Second in command of entire kitchen team after executive chef, managed food costs as per budgeted standards, successfully implemented the Tata Business Excellence standards as per company guidelines.
* Successfully lead the team for implementation and certification for HACCP by BVQI.
* Relaunched specialty Indian restaurant and 24-hour coffee shop with a strategic re-alignment based on company guidelines.
* Successfully set-up and curated outdoor catering capabilities for kitchen team.
* Part of team curating and cooking dinner for Singaporean delegation headed by the Prime Minister of Singapore.
* Setup and successfully executed monthly food promotion schedule leading to 25% increase in revenue and 15% improvement in guest satisfaction score.

Taj President **–** Senior Chef De Partie**-Mumbai**, India **- July2004 – Oct 2005**

* Head Chef for Konkan Café, specialty fine dine Indian restaurant serving food from western coast of India.
* Efficiently lead team resulting in 50 % increase in daily revenues of food sale.
* Curated seasonal menu and its successful execution in conjunction with Executive Chef.
* Managed food cost consistently at 25% for fine dining restaurant.

Indian Hotels Company Limited **–** Management Trainee**- July 2002 – July 2004**

* Trained Across 4 Hotels.
* Haveli at Taj Mahal Delhi.
* Masala Art at Taj Palace Delhi.
* Southern Spice at Taj Coromandel Chennai.
* Sonargaon at Taj Bengal Kolkata.

**Education**

MBA**:** Management **-** University of Stirling - Stirling**,** UK 2017

Diploma Level 7 in Strategic Management and Leadership**:** Management2017

Chartered Management Institute, Stirling, UK.

B.A. Hons**:** Hospitality Management**-** University of Huddersfield - 2002

Diploma in Hotel Management**:** Hotel Operations and Culinary Arts2002

Institute of Hotel Management**-** Aurangabad, India

**Languages**

* English. Gujarati.
* Marathi. Hindi.