ANANDSINGH

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**Position Applying for: -** **Menu Development / Executive Sous Chef**

**Career Objective**:- To work in good quality establishments in order to broaden my culinaryand human relations experience and pass my gained knowledge to my subordinate.

**About my Management style**: - Teamwork is key for a successful operation, Be fair butstrict…

**My Work Attitude**:- As an employee, I handle my duties as it would be my own business..

**Objectives** :- To utilize my abilities and experience of managing Department team guidingthem right track, Service oriented running front and back of house operations capacity of managing budgets and resources to facilitate streamlined operations. Also I have a sense of commitment and camaraderie among all team members to ensure guests maintain a high level of satisfactions with food and service, resulting in new and repeat business. Applying, strictly HACCP/ food safety system on work place. Presenting example to improve it as role model.

**Experience: -** Have 23 years and above experience in making delicious healthy dishes in5star hotels and leading restaurants and Award winning five star airline catering. Expert in making food at reduced cost without compromising on quality and taste. Have got training from chefs of various 5star hotels and so expertise in quality procedures and regulations to be followed while making food. Also specialized in prepares menu, for the day, with good, combinations to attract customers. Can handle high pressure environments and Perform strong leadership with motivate the team to achieve goal. Also efficiently managing a team of chefs and cooks and conducted training for them to handle tasks efficiently and prepare good delicious dishes. Worked with Michelins star chef Vineet Bhatia, Tom Aken to implement there Menu successfully on board with Qatar airways. Experienced in pre-opening of Doha Intercontinental 2000, Emirates Palace Abu Dhabi 2005, Sharq Village & Spa 2007 And Hamad International Airport Catering Unit 2014. Providing the training in big numbers of chef and prepared them to work according the menu and specification. Working together with planning team to make sure the product is available as per menu and empowered to find the alternate if required product is not available without affecting the quality and standard.

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| **A**). |  |
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| Country | United Arab Emirates |
| Company | “ Zaya” Nurai Island Abu Dhabi |
| Position | Executive Sous Chef ( Chef De Cuisine) |
| Period | Since 21/01/2016 till At Present. |
| **Job Profile** | :- |

* In charge of Culinary Department.
* Set up the Food safety and SOP in Culinary department.
* Directly handling the 45 Chef and five outlet including Banquet.
* Implementing the Menu for outlet and indoor / outdoor events.
* Reporting directly to General Manager and Owner of property.
* Looking all over Culinary and Stewarding department.
* Directly in charge of 5 outlet. Including Banquet..
* Developing the goal for culinary team, Training and HACCP process.
* Proven ability to troubleshoot problem areas.
* Openings new outlet according property requirement and providing tasty Mouth-watering menu.
* Motivate and provide the tools to employees/managers to exceed company goals.
* Serving Top VVIP in Estate Villa and Water Villa.

**B**).

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| Country | Mumbai India |
| Company | Free Lancer/ Self Employed |
| Position | Development Chef |
| Period | Since 01/06/2015 till 19/01/2015. |
| **Job Profile** | :- |

* Design The Menu for new Upcoming Restaurant in the Town.
* Assisting and Advising the Owner to build the strong Food Taste in the market to attract Customer.
* Coaching/guiding employees and managers to internal promotions, and earning recognition for overall performance.
* Proven ability to troubleshoot problem areas.
* Leading new restaurants in ground up openings from design to training.
* Motivate employees/managers to exceed company goals.

**C).**

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| Country | Doha , State of Qatar | |
| Company | Qatar Airways Catering, Qatar Airways. www.qatarairways.com.qa | |
| Position | Menu Development Chef ( Executive Sous Chef) | |
| Period | Since 19/06/2011 till 30/04/2015 (3yrs and 10 Month) |  |
| **Job Profile** | :- |  |

* Reporting to Executive Chef and Production VP, Meeting twice a week with Senior Vice President to submit weekly report.
* New Menu Work Shop for Qatar Airways First/ Business Class Ey Class and Other Airline ---Royal Nepal, Middle East Airline, Egypt Air, Cathay Pacific, and Sri Lankan Airline.

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* New Menu for All Qatar Airways Lounge, Amiri Flight, Qatar Executive Jet and other VIP Flight.
* New menu specification, recipes menu, grid from cooking till portioning.
* Preparing as per Equipment the meal for First / Business and Economy Class.
* New menu training to All sous chef, Junior Sous chef and Chef Di parties.
* Recipes update as per available product.
* Daily Meal evaluation with Sous chef and jr Sous chef. Collect feedback and direct them if any improvement required. Over all350 chefs in 24 hrs. Operation.
* Assist Executive Chef and Purchase team for new product.

 Assist Celebrity Chef Vineet Bhatia to develop his menu in all Qatar airways network. Trained kitchen team all signature dishes of Vineet Bhatia.

* Train the senior in Kitchen and monitor them closely.
* Make sure the HACCP and Food safety in shop floor and responsible of food safety management.
* Responsible for minimize of Food complaints across the Qatar Airways Or Non Qatar Airways airline Network.
* Managing and maintaining complaint level low.
* Ensuring the efficient and effective function of the work unit.
* Supporting the product innovation process for the level overall on-board customer experience.
* Part of the Pre-Opening team Management of Hamad International Airport with in ---One Week Transfer the catering department in new Unit from old Unit without affecting the production and without any flight delay. On 2014 may.

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| Country | Doha State of Qatar |
| Company | Sharq Village & Spa Operated by Ritz Carlton Hotel, www.ritzcarlton.com |
| Position | Sous Chef - (All Day Dining/ In Room Dining/ Pool Grill/Lounge) |
| Period | Since 04/11/2007 till 24/04/2011 (3yrs and 5month |
| **Job Profile** | :- |

* Assist the Executive Chef / Executive Sous Chef to set standards and maintain them to Sharq Village & Spa Ritz Carlton Hotels standards.
* Responsibility of managing and delivering quality delicious food by managing a team of 15 cooks and chefs.
* Handling four major outlets In Room Dining, All Day Dining Busy Pool Bar/ and evening BBQ grill Restaurant, Lobby Lounge and Cigar the Bar Restaurant.
* Implements different kinds of food promotion in All Day Dining restaurant and pool Grill and Barbeque restaurant.
* Specialize in presenting delicious international foods and Oriental foods.
* Responsible of maintaining all the inventories required for food department.
* In charge of training in culinary department related to food and menu to teach all technique and share skill with chefs and cooks for following procedures and rules while preparing healthy, delicious food along with quality.
* Responsible of assigning menus for the day and present different variety menus on different days which attract customers.
* Handling guest complain directly and solve the issues and help to achieve the guest satisfaction survey, Teach with example to my team how to solve the guest problem.

**Administrationa**l:-

* Maintain all hotel records and forms as prescribed by hotel management and policies.
* Follow operating standards on the use of the computer.
* Update employee system and statues change and related admin work.

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 Plan and implement effective skills training programmes in conduction with the -Training Manager and Departmental Trainers.

**Operational** :-

* Hold a daily training session and keep records about it.
* Instruct on the correct usage of Kitchen equipment and machinery and to check that is carried out in the correct manner by all Kitchen employees as set out by the Health & Safety regulations and correct the usage if necessary.

**Financial** :-

* Develop standard recipes which allow the kitchen department to operate at an acceptable food cost.
* Maximize employee productivity in order to minimize payroll costs.
* Monitor operating costs and take corrective action when necessary to reduce expenses

**Marketing** :-

* Identify market needs and trends in terms of food for both hotel guests and the local Market.
* Monitor and analyse the menus and product of competitive banqueting operations.
* Develop menus, buffets (where applicable) and "specials" which meet the needs of the target market and are in line with the operating concept for the restaurant.

**Other Duties**: -

* Follow up all the standard and philosophy of the Ritz Carlton which improved and developed me and my skills more.
* I use to conduct daily line up and follow up with my team daily information.
* One o one meeting with team and involve them in my planning.
* And innovate the all idea which give as better result and more successful.

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| Country | Abu Dhabi; United Arab Emirates. |
| Company | Emirates Palace Hotel, Managed by Kempinski, www.kempinski.com |
| Position | Junior Sous Chef |
| Period | Since 16/09/2005 till 14/10/2007 (Two years and one month) |
| **Job Profile** | : - |

* -Reporting to Executive Sous Chef/ Chef Di Cuisine. Worked in Italian Restaurant Mezzaluna as Chef Di- Partie.
* Promoted as Jr Sous Chef in charge of three Pool Restaurants Cascade/ Las-Brisas/ Café & Havana Bar.
* Responsible for 14 kitchen team member and supervising the Team to handle busy outlets and providing the best quality food in town.
* Responsible for royal family GCC suit Lunch & Dinner Buffet including diplomatic from around the world.
* Replacing the Sous chef in other outlet during their absences and handling ala carte and buffet.
* Ensuring the smooth operation of the kitchen by optimizing the use of materials & manpower.
* Responsible for the HACCP System in the production.

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* Ensuring the high standard of cleanliness and maintaining all areas of the section and handling the food complaints and ensure right food served to the guest upon their expectations.

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| Country | Doha , State Of Qatar |
| Company | Inter-Continental |
| Position | Hot –Kitchen Trainer / Chef Di Partie. |
| Period | Since 28/01/2003 till 30/07/2005.(Two yrs and six month) |
| **Job Profile:**- |  |

* Responsible for all day dining restaurant Amwaj .
* Producing Buffet for Banqueting. Providing as kitchen trainee all training as per given task by HR Training Manager.
* Part of Staff Welfare Committee Providing all information's to Production team and nominating them to participate.
* Supporting the Sous chef to prepare the Menu for all day dining and room Dining.

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|  | **G).** Country | Kuwait |  |
|  | Company | Crown Plaza Hotel Farwania Kuwait www.crownplaza.com.kw |  |
|  | Position | Commis – 1st |  |
|  | Period | Since 02/07/2002 till 24/01/2003 (six month) |  |
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|  | **H)** Country | Doha , State of Qatar |  |
|  | Company | Inter-Continental Doha |  |
|  | Position | Commis Di Range Hot Kitchen Commis-II |  |
|  | Period | Since 28/09/2000 till 30/04/2002 (Two yrs and seven Month) |  |
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|  | **I).** Country | Sultanate Of Oman |  |
|  | Company | Golden Village Portofino Italian Restaurant (Wardat-Al-Rimal Rest LLC) |  |
|  | Position | Assistant of Italian Chef. |  |
|  | Period | Since 28/02/1998 till 03/08/2000. (Two yrs and six month) |  |

**J)**. Assistant Italian Chefin **under the oven** in Bistro grill Restaurant in Mumbai. Sincejune1997 till feb 1998. Mumbai India.

**K)**. Head Chef in Pizza Express, Italian Restaurant Since Jan 1997 till June 1997. MumbaiIndia.

**L)** Assistant cook with Reviera Indian and Continental RestaurantSeptember 1995 till may1997. Thane Mumbai India.

**Achievement Certificate (Achievement and Skills):-**

* Successfully pass the Essential Food Safety Training EFST program from Syscom College Abu Dhabi UAE.
* Successfully passed the course of Managerial in Sharq Village & Spa Operated by Ritz Carlton.
* Successfully passed in Assessment in HABC Level 3 Award in Supervising Food Safety in Catering (QCF) with Boecker High field awarding body for compliance on 24th December 2014.

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* + Intermediate food hygiene certificate course conducted by TUV Middle East Emirates Palace Abu Dhabi in December 2006.
  + Part of the Pre-Opening Team of Hamad International Airport in Qatar Airways Flight catering May 2014.
  + Safe Manual Handling for Managers Course with Qatar Airways on April 2013.
  + Successfully completed Managing Hazards and Risks Course with Qatar Airways August 2014.
  + Successful Completion of On-site Leadership Program to Strengthening your business is our pleasure Certificate under with Ritz Carlton Sharq village and Spa.
  + Successfully Completed Special Assistance Team Training and member of Group Emergency Management with Qatar Airways December 2011.
  + Recognizes 2nd , third and 4th Quarter Five star Nominee in Sharq village and Spa operated by Ritz Carlton Doha Qatar. 2010.
  + Basic food hygiene TUV Middle East Emirates Palace Abu Dhabi.
  + Successful passed in Training & Development under with Bass Hotel & Resort Intercontinental worldwide.
  + My guest my customer and Customer comes first (Hotel inter-continental Doha.
  + First runner up in cooking competition held in hotel inter-continental Doha among of 72 chefs from worldwide intercontinental. 2001.
  + C .T.C Department trainer Certificate from Hotel Intercontinental Doha Qatar.

**Other Skills:-**

* Six Continental Club an Basic Telephone Technique (Hotel intercontinental).
* Basic Health and Safety Course Level 3 /Intermediate Hygiene and Basic.
* Have excellent managerial ability and have managed various teams with great efficiency.
* Have ability to produce cost-effective quality healthy delicious dishes by appropriate.
* Achieved many appreciation and certification, for winning, implementing and succeeding excellent food service and customer satisfaction goals.

**Educational Qualification** :-

1. Qualified Secondary School Certificate Ordinary Level ten years 1976-1986.
2. Qualified Higher Secondary and Jr. College Certificate Advance level two.
3. Pursuing Hotel Tourism management Degree from Madurai Kambraj University Chennai India. Final exam will be MAY/ JUNE 2018.

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