 **Curriculum Vitae**

**Applying for the position of Executive chef**

**Email Address-** [**Nicolas.380066@2freemail.com**](mailto:Nicolas.380066@2freemail.com)

**Nicolas =======================================================================================**

**Summary**

I am a Hospitality Management professional with extensive knowledge in various aspect and types of hospitality operations. I have acquired very good knowledge and first hand experience in Quality Management Systems. Working with an International crew and management in a very diverse and dynamic environment over the past several years has helped me immensely to develop my management and administrative skills, leadership skills, lateral thinking and ability to analyze issue and derive viable solutions. Last but not least I am disciplined, totally committed to any assignment that I undertaken, adaptable to varying work environments and I always strive to improve the work process making as asset to the organization. **Core Competencies**

Expertise in training, supervising organizing Kitchen, Laundry, Warehouse and Housekeeping Expertise in forecasting catering requirements for a site. Menu planning, Menu costing, west Management and Store Management. Expertise in implementing contractual obligations to clients with an eye on cost effectiveness. Expertise to different form of food product. Sound knowledge in international standards of safety, hygiene and cleanliness in all food preparation and storage areas. Expertise in running kitchen, supervising cooking, planning and executing menus.

**Administration Expertise**

* Strong hand on skills for services/ Operations, Kitchen, Stores, Inventory & Housekeeping
* Expertise in Hygiene, Sanitation, Fire Safety, Maintenance of Food Storage
* Strong Analytic skills, interaction skills along with being team player
* Expertise in imparting training to junior staff members and men management
* Good oral and written communication skill in English

**Education Qualification**

* Diploma in Hotel Management : Gujarat University
* Higher Secondary from Air Force Public School Race Cource Road New Delhi India
* Passed Food Safety Level 2 from All Safe UK.

**PROFESSIONAL EXPERIENCE**

* Aware of and understand the Company policy in respect of sourcing ingredients and ensure all chefs and kitchen staff understands and employ these policies consistently
* Working with the kitchen brigade to develop menus and offers which reflect customer demand and support the objective of the contract.
* Managing the agreed food cost targets in line with the agreed budget.
* Recording and maintain accurate pricing data for all commodities on the unit stock sheets
* Recommending and promote new menu ideas and special food promotion and events/ special days
* Ensuring the entire kitchen team are aware of their responsibility in respect of health and safety in the work place and have the minimum qualifications and training to work in kitchen environment
* Ensuring that the company food hygiene management system is in place and fully understand by all the team

**Employment History**

**30.04.** **2006 till present**

* **2006 to 20011 worked in Dostyk Hotel Tupkaragan Group Republic of Kazakhstan as a Executive Chef**
* **2011 to 2015 worked in Offshore Sunkar with Tupkaragan Group Kazakhstan as a Camp Boss**
* **2015 till present worked onshore Pioneer Camp with Tupkaragan Group Kazakhstan as a Unit Manager**

**Responsibility**

Worked with 4 star hotel control whole onshore offshore catering department operations with international cuisine like Continental, Italian, Mexican, Russian, Kazakh and menu planning, food cost control, hygiene training weekly safety training, direct interact with clients, mentioning staff crew change scheduled, duty roaster, yearly vocation scheduled, control daily indenting, mention food quality and standard according the menu and recipes, mentioning daily and monthly stock sheet, staff daily and monthly time sheet, daily and weekly indenting, month end closing inventory and month end stock sheet. Attended weekly food& beverage meeting with Director and General Manager to discuss about daily kitchen operation cost budge and new promotional ideas. I am implementing and close monitoring of HACCP Principle.Maintaing target gross profit percentage. An awareness of all health and hygiene requirements. Control more than 125 staff.

**Worked with the Panchsheela Rendezvous Restaurant Bar & Banquet Complex New Delhi India As a Executive Chef from 01.12.2001 to 18.04.2006.**

**Responsibility:** Handling 4 restaurants with Cousins of Indian, Continental, Italian, Mexican, Chinese and Thai and 2000 capacity of banquet and outdoor catering, menu planning food cost control indenting, staff training, hygiene control, direct interact with clients, check daily food product, prepared staff weekly duty roaster and annual vocation scheduled keep maintain daily inventory, month end closing inventory, control more than 60 staff.

**Worked in Hotel Intercontinental New Delhi India as a Sous Chef in charge of fine dining Restaurant from 02.03.1998 to 2001.**

**Responsibility**: Handling fine dine with French, Italian, Spanish and Mexican cuisine. Creating new menus demonstration new menu to the staff and trained them according the recipes keep mentions standards and quality for food recipes, mentions daily indenting and food cost control, staff duty roaster and direct interact with clients for full fill their requirements and keep them happy and satisfied.

**Worked in Sheraton Dubai Hotel & Towers. Dubai UAE. As a Senior Chef de Partie and In Charge of 24 hours Al Dalah Restaurant, VIP Lounge, Chelsea Arms English Pub and Ashiyana Indian Restaurant From 14.12.1991.to 30.11. 1997.**

**Responsibility:** Handling above mention 4 restaurants Menu planning, Control all 4 Restaurants kitchen Staff, create new menu and give training according that menu recipes, prepared daily indenting, staff duty roaster, staff annual vocation schedules, keep maintain staff daily weekly and monthly attendance and their over time sheet, doing International like Italian, Mexican, German, Chinese, Spanish and Indian food Promotions, mentions food quality and standard and food cost control, Keep mention Hygiene and sanitary standard as per hygiene rules and regulations.

**Worked with Dubai Plaza Hotel Dubai UAE. AS a Demi Chef the Partie from 16.05.1989 to 03.01.1991.**

**Responsibility**: Worked with Multi Cuisine restaurants and banquet kitchen.

**Worked with Al Hamra Hotel Dammam Saudi Arabia as a Commie I from 26.06.1985 to 07.12. 1987.**

**Responsibility:** Worked with cold kitchen handling whole cold kitchen operations including restaurants a la carte and banquets buffet preparations.

**Worked with Maurya Sheraton New Delhi India as a Commis II from 11.12.1982 to 26.06.1985.**

**Responsibility:** Worked with 24 hours The Pavilion Restaurant, Takshila French and Italian Fine Dining restaurant, Cold kitchen, Butchery and Banquet kitchen.

**Job Profile**

I have Experience and excellent Knowledge for Continental, French, Mexican, Italian, Spanish, Russian, India, Thai, Chinese and Lebanese Cuisines, Butchery, Garde Manger (Cold Kitchen) Bakery and Confectionary.

**Personal Details**

* Date Of Birth 29.07.1964
* Nationality Indian
* Marital Status Married

**Extra Skills**:

Computer Knowledge

* MS Excel
* MS Word
* MS Power Point
* MS Internet

**Languages**

* English Spoken Fluent, Reading and written
* Hindi, Spoken Fluent, Reading and written
* Russian Speaking Fluent