



YOUR FULL NAME

EXECUTIVE CHEF

Mumbai, India youremail@gmail.com +91 9999999999

CORE COMPETENCIES

- Menu Development & Innovation
- Kitchen Operations Management
- Food Cost Optimization
- Team Leadership & Training
- HACCP & Food Safety Compliance
- Multi-cuisine Expertise
- Vendor & Inventory Management
- Budgeting & Cost Control
- Pre-opening & Concept Development
- Guest Satisfaction & Quality Assurance

PROFESSIONAL SUMMARY

Culinary leader with 16 years of progressive experience across luxury and pre-opening hotel operations in India. Managed kitchen brigades of 40+ across multi-cuisine outlets with combined F&B revenue of ₹8 crores annually. Proven expertise in food cost optimization (achieved 26% against 30% budget) and HACCP-compliant kitchen management.

PROFESSIONAL EXPERIENCE

TAJ WEST END, BENGALURU | 117 ROOMS | LUXURY HERITAGE HOTEL

Executive Chef | Jan 2021 – Present

- Lead culinary operations across multi-cuisine restaurants, banquets and in-room dining.
- Manage a kitchen brigade of 40+ and drive a culture of quality and consistency.
- Optimized food cost from 30% to 26% through menu engineering and vendor negotiation.
- Conceptualized seasonal menus increasing average guest rating to 4.7/5 on GSS.
- Achieved F&B revenue of ₹8+ crores with 18% YoY growth.

NOVOTEL MUMBAI JUHU BEACH | 204 ROOMS | UPPER UPSCALE

Sous Chef | Jul 2016 – Dec 2020

- Supported Executive Chef in day-to-day kitchen operations across 3 outlets.
- Controlled food cost at 28-30% through portion control and yield management.
- Led banquet operations for events up to 800 PAX.
- Trained and developed 25+ culinary team members.
- Maintained HACCP standards with zero critical audit observations.

THE ORCHID HOTEL, PUNE | 140 ROOMS | UPSCALE

Chef de Partie | Jun 2012 – Jun 2016

- Managed assigned section and ensured consistent food quality.
- Assisted in menu planning and new dish development.
- Maintained inventory and minimized wastage.
- Consistently received positive feedback for guest satisfaction.

TECHNICAL EXPERTISE

- Micros POS • Infrasy
- FMC • MC by Crunchtime
- HACCP Standards
- Microsoft Excel (Advanced)

KEY HIGHLIGHTS

- **16+ Years of Experience**
- **40+ Team Size Managed**
- **₹8 Cr+ Annual F&B Revenue**
- **26% Food Cost Achieved against 30% budget**

EDUCATION

Diploma in Hotel Management & Catering Technology | 2012

Institute of Hotel Management, Mumbai

CERTIFICATIONS

HACCP Level 3 • FSSAI FoSTaC • Allergen Management • Food Safety Supervisor

