



Chef de Cuisine

Gladwin Antony

✉ chefglad@gmail.com
☎ +968-78817413
<http://wa.me/918089140801>

Objective

Offering Patrons the Finest in Food, Service, and Atmosphere; maximizing resources and improving bottom line through expert leadership in quality service, staff development and cost control

Location Preference: Overseas

Profile Summary

- Skilled Culinary Professional, recognized for comprehensive cuisine experience in hospitality industry with recognized proficiency in dealing with people from different nationalities and cultures; offering nearly 20 years of rich experience in Indian cuisine
- Capability in cultivating partnerships with service providers in obtaining the freshest and highest quality ingredients; committed to leaving patrons with an especially memorable dining experience
- Hands-on experience in managing hi-end restaurants, and maintaining high standards of personal conduct, hygiene and food safety; expert at working with all kinds of kitchen equipment
- Planning & implementing effective control measures to reduce running costs of the unit
- Exposure in managing teams to achieve incremental changes in processes in order to improve efficiency and quality
- Experienced in directing menu planning, inventory management and maintenance of a hygienic environment in the kitchen
- Expertise in working in fast-paced, high-tech environments requiring skills in management, team building and training

Notable Accomplishments Across The Career

- Received:
 - Highly Commented Indian Restaurant Award from Time Out, Doha in 2017
 - Service of Excellence from Trip Advisor in 2017
 - Best Trainer of the Year Award in 2015, Le Meridian, Kochi
 - Time Out Magazine Award for the Best Indian Restaurant in 2006, 2011, 2012, 2013
 - Trip Advisor Award and Recognition for the restaurant at Saffron Lounge, by Vineet, Doha, Qatar
- Nominated for Employee of the Month at Maharaja by Vineet, Moven Pick Hotel & Resort, Al Khobar, KSA
- Winner of Gold Medal at Salon Culinaire, Diyafa, Qatar in 2012

Academic Details

- Diploma in Hotel Management from International School of Advanced Studies,, Kerala, India in 2003

Culinary Skills

Operations Planning

Guest Servicing & Satisfaction

Kitchen Operations

Menu Engineering

Catering/Banquets/Events Management

Quality Control

HACCP / Safety Management

Budgeting / Food Cost Management

Resource Procurement / Inventory Management

Trainings Attended

- Intermediate Food Hygiene Training
- HACCP Training
- Health & Safety Training
- Brand Awareness Training
- Food Safety Training
- Personnel Hygiene and Grooming Standard

IT Skills

- MS-Office and Internet Applications

Work Experience

Aug'18 – Feb 23

Sasthapuri Hotels 4* as Executive chef
120 room with 2 Banquets

3 F&B outlets

Team Size: 50

📍 Kerala, India

Oct'16 – Jun'18

Saffron Lounge as Executive Chef

Indian Speciality Restaurant

Team Size: 25

📍 Doha, Qatar

Jun'16 – Sep'16

Lemon Tree Hotels as Executive Sous Chef

45 rooms, 1 Banquet

2 F&B outlets

Team Size: 20

📍 Alleppy, Kerala

Sep'14 – May'16

Ember Indian Restaurant, Le Meridien as Chef de Cuisine

Team Size: 20

📍 Kochi, Kerala

Jan'10 – Apr'14

Saffron Lounge, (Indian Restaurant) as Senior Sous chef
Reported to Head Chef

📍 Doha, Qatar

May'08 – Nov'09

Moven Pick Hotel & Resort as Demi Chef de Partie

📍 Al Khobar, KSA

Jul'07 – Mar'08

Oceania Cruises, Appolo Shipping as Asst. Cook

📍 Miami, USA

May'05 – May'07

Indigo by Vineet, Grosvenor House as Commi 2

📍 Dubai, UAE

Key Result Areas:

- ❖ Managing day-to-day operations for entire kitchen from ordering, receiving and production; administering all aspects of kitchen management including monitoring food preparation and aesthetic presentation of food and beverages
- ❖ Preparing menus with new or existing culinary creations, ensuring the variety and quality of the servings
- ❖ Defining and implementing various processes for transparent annual appraisal
- ❖ Developing SOPs and implementing the same for smooth operational support and maximum output
- ❖ Maintaining menu engineering
- ❖ Providing training to new employees, creating the schedule to ensure adequate manning for the kitchen, mentoring culinary staff and reviewing their performance as per procedure & company policies
- ❖ Administering recruitment, appraisals and staff development
- ❖ Focusing on effective Customer Relationship Management in order to develop and obtain new business through an enhance PR profile; executing policies & procedures in the operating systems to achieve greater customer delight
- ❖ Ensuring adherence to HACCP, Health & Safety and COSHH norms
- ❖ Supervising all purchasing, inventory, and food cost control

Highlights:

- ❖ Increased appealing cost effective menu items and seasonal specials
- ❖ Played a key role in revenue generation and cost management by implementing various techniques to enhance excellence, quality, cost and services
- ❖ Contributed as Department Trainer for the Kitchen Associates at **Moven Pick Hotel & Resort**
- ❖ Acted as an In-charge of preparation and assisted in the enforcement of health & safety standards, and quality control at **Moven Pick Hotel & Resort**
- ❖ Participated as an In-charge for wastage report and purchasing orders & inventory at **Moven Pick Hotel & Resort**

Personal Details

Languages Known: English, Hindi, and Malayalam

Nationality: Indian