





Chef de Cuisine

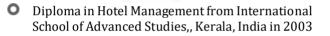
Gladwin Antony

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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

Academic Details



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 0
- 0 HACCP Training
- Health & Safety Training
- Brand Awareness Training
- 0 Food Safety Training
- 0 Personnel Hygiene and Grooming Standard

IT Skills

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

MS-Office and Internet Applications

⊠ chefglad@gmail.com

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
- 0 Experienced in directing menu planning, inventory management and maintenance of a hygienic environment in the kitchen
- 0 Expertise in working in fast-paced, high-tech environments requiring skills in management, team building and training

Notable Accomplishments Across The Career

- Ó Received:
 - Highly Commented Indian Restaurant Award from Time Out. 0 Doha in 2017
 - Service of Excellence from Trip Advisor in 2017 0
 - Best Trainer of the Year Award in 2015, Le Meridian, Kochi 0
 - Time Out Magazine Award for the Best Indian Restaurant in 0 2006, 2011, 2012, 2013

Trip Advisor Award and Recognition for the restaurant at

0

Work Experience	
Aug'18 – Feb 23 Sasthapuri Hotels 4* as Executive chef 120 room with 2 Banquets 3 F&B outlets Team Size: 50	오 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	오 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	오 Doha, Qatar
May'08 – Nov'09 Moven Pick Hotel & Resort as Demi Chef de Partie	오 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	오 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