



***CHEF***  
***PRADIPTA SAHU***

E-mail: [Pradiptachef@gmail.com](mailto:Pradiptachef@gmail.com)

Contact No-7008824796

Dist- Dhenkanal City – Kukuta (basala) State-odisha Pin- 759020

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***PROFILE***

I am a Chef with years of accomplished experience. I've been fortunate to have worked directly with some of the world's leading hotels and restaurateurs.

These industry leaders include:

- **Hotel Avinash international (Executive chef)**
- **yellow loop (biryani Box) Executive chef)**
- **Shilton hospitality (Executive chef)**
- **The zuri white field ( Banquet chef)**
- **The chancery pavilion(Banquet chef)**
- **The mango naveen hotel (Head chef)**
- **Cidade de goa (sr cdp)**
- **Alila diwa goa(cdp)**
- **Taj fort agouda( cdp)**
- **Alila diwa goa( comis chef)**
- **Swosti plaza Bhubaneswar (cdp)**
- **Hotel hhi bhubaneswar (comis chef)**
- **Holiday inn resorts goa (comis chef)**
- **Club mahindra hotels and resorts Goa (comis chef)**

I am well-versed and experienced in the daily operations of the food and beverage division as well as recognized in the industry for my abilities to set and lead market trends. My background represents a cutting-edge sensibility and unwavering commitment to quality. I am one of those rare 'hands on' Chefs who works closely with his staff in managing the day-to-day operations.

**Core professional strengths:**

- Extensive experience in hotels and resorts total over the past 16 year.
- Over 16 years of working experience over India in Bangalore, Goa, Odisha, chhattisgarh. Seychelles has added a new dimension to my cooking style, with an understanding and appreciation for the management style, cuisines, and cultural backgrounds of the countries in which I've lived and worked

## Leadership

- ❖ Inspiring & motivating the team to achieve food to specification
- ❖ Motivating the team to achieve sales and profits
- ❖ Recognizing good performances.
- ❖ Playing a proactive role in problem solving.
- ❖ Extensive experience in organizing mass gatherings and executing the event successfully.

## Delivery of Food Service

- ❖ Ensuring all dishes are to company specification
- ❖ Ensuring all company recipes and preparation requirements are met
- ❖ Ensuring temperature, seasoning and flavor are to the specification.

## Meeting Company Standards

- ❖ Delivering the company kitchen standards as identified on Kitchen Audit
- ❖ Implementing and ensuring the company Health & Safety Policy is met at all times
- ❖ To Compile & implement all Health and Safety and Food Hygiene requirements

## Systems Compliance

- ❖ Assisting in ensuring daily, weekly and monthly administration is to the company standards and meeting the set deadlines.
- ❖ Ensuring no unauthorized suppliers are used when ordering
- ❖ Carrying out accurate stock take on a weekly basis as requested
- ❖ Ensuring no unauthorized changes are made to company paperwork and spreadsheets
- ❖ Ensuring no unauthorized changes or use of computers
- ❖ Assisted in the training and recruitment of kitchen team members in line with company & statutory requirements
- ❖ Identifying recruitment needs and assisting in recruitment process.

## Strong Skill Set

- ❖ ***Organizing and managing the entire operations specifically mass gatherings with ease, efficiency & expertise.***
- ❖ ***Kitchen Designing***
- ❖ ***Identifying potential business venture venues.***

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*It is my belief that food should be simple enough to be understood, yet unique enough to be marketable...*

## EXPERIENCE

*Hotel avinash international*

Nov 2022 to till date

- ❖ Developed recipes and menus by applying understanding of market demand and culinary trends.

- ❖ Managed food costing and inventory
- ❖ Successfully hired and trained all newly hired opening staff.
- ❖ Maintain standard for food storage, rotation, quality, and appearance.
- ❖ Created seasonal menu plan and schedule.
- ❖ Maintaining a good Food cost.
- ❖ Taking Briefing in F&B Production Department.
- ❖ Making Duty Roaster in Regular Basis.
- ❖ Taking Initiative to Satisfy guest with Creative Dishes.
- ❖ Guest Problem Solving.
- ❖ Look After the buffet Cleanliness

Yellow loop pvt ltd.  
Feb 2022 aug 2022

- ❖ Developed recipes and menus by applying understanding of market demand and culinary trends.
- ❖ Managed food costing and inventory
- ❖ Successfully hired and trained all newly hired opening staff.
- ❖ Maintain standard for food storage, rotation, quality, and appearance.
- ❖ Created seasonal menu plan and schedule.
- ❖ Preparing of Month End Report.
- ❖ Maintaining a good Food cost.
- ❖ Taking Briefing in F&B Production Department.
- ❖ Making Duty Roaster in Regular Basis.
- ❖ Taking Initiative to Satisfy guest with Creative Dishes.
- ❖ Guest Problem Solving.

## **SHILTON HOSPITALITY**

**July 2021to jan 2022**

- ❖ Developed recipes and menus by applying understanding of market demand and culinary trends.
- ❖ Managed food costing and inventory
- ❖ Successfully hired and trained all newly hired opening staff.
- ❖ Maintain standard for food storage, rotation, quality, and appearance.
- ❖ Created seasonal menu plan and schedule.

## **The zuri hotels and resorts**

Dec 2019 to may 2020

- ❖ Organizing menu planning.
- ❖ Ensuring food preparation as per the guest request.
- ❖ Staff training.
- ❖ Complying with Health and Safety and Food Hygiene requirements
- ❖ Ensuring daily, weekly and monthly administration is to the company standards and meeting the set deadlines.
- ❖ Ensuring the Stock rotation is followed and all store rooms / fridges and freezers are in order
- ❖ Played a key role in monitoring & controlling stock levels – daily, weekly and monthly ensuring there are no shortfalls

## **The Chancery Pavilion Bangalore**

[www.chanceryhotels.com](http://www.chanceryhotels.com)

June 2018 to dec 2019

### **Sous Chef**

- ❖ Organizing menu planning.
- ❖ Ensuring food preparation as per the guest request.
- ❖ Staff training.
- ❖ Complying with Health and Safety and Food Hygiene requirements
- ❖ Ensuring daily, weekly and monthly administration is to the company standards and meeting the set deadlines.
- ❖ Ensuring the Stock rotation is followed and all store rooms / fridges and freezers are in order
- ❖ Played a key role in monitoring & controlling stock levels – daily, weekly and monthly ensuring there are no shortfalls

- **The mango naveen hotel (Head chef)**
- **December 2017 to may 2018**

- ❖ Developed recipes and menus by applying understanding of market demand and culinary trends.
- ❖ Managed food costing and inventory
- ❖ Successfully hired and trained all newly hired opening staff.
- ❖ Maintain standard for food storage, rotation, quality, and appearance.
- ❖ Created seasonal menu plan and schedule.

- **Cidade de goa (sr cdp)**

December 2013 july 2016

- ❖ To Working hands on to prepare food and provide prompt, courteous and accurate service to all the customers (both internal and external) as per the set standards.
- ❖ To Prepare everything required for a smooth kitchen operation and ensures that the section is set prior to service.
- ❖ Ensure hygiene and cleanliness of the kitchen area at all times.
- ❖ Assisted Sous chef in implementing organizational standards on food quality, preparation and presentation.
- ❖ Assisted the chefs in display and set up of various special themes.
- ❖ Responsible for maintaining all kitchen equipment in my area are in good working condition and to follow up with engineering for any defects rectification.
- ❖ To Maintain awareness of food cost, ensure minimum spoilage and wastage at all times in order to achieve budgetary cost targets
- ❖ To keep immediate supervisor promptly and fully informed of all problems or unusual matters of significance.
- ❖ Perform all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall objectives of this position.

- **Alila diwa goa(cdp)**

April 2013 dec 2013

- ❖ To Working hands on to prepare food and provide prompt, courteous and accurate service to all the customers (both internal and external) as per the set standards.
- ❖ To Prepare everything required for a smooth kitchen operation and ensures that the section is set prior to service.
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- ❖ Perform all duties and responsibilities in a timely and efficient manner in accordance with established company policies and

procedures to achieve the overall objectives of this position.

- **Taj fort agouda( cdp)**

April 2012 to april 2013

- ❖ To Working hands on to prepare food and provide prompt, courteous and accurate service to all the customers (both internal and external) as per the set standards.
- ❖ To Prepare everything required for a smooth kitchen operation and ensures that the section is set prior to service.
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- **Alila diwa goa( comis chef)**

Oct 2010 fab 2012

- ❖ Ensured dirt free, sanitize and completely organized cooking area
- ❖ Taking care Red Zen authentic Thai restaurant
- ❖ Ensured food cost control

- **Swosti plaza Bhubaneswar (cdp)**

2009 to 2010

- ❖ To Working hands on to prepare food and provide prompt, courteous and accurate service to all the customers (both internal and external) as per the set standards.
- ❖ To Prepare everything required for a smooth kitchen operation and ensures that the section is set prior to service.
- ❖ Ensure hygiene and cleanliness of the kitchen area at all times.
- ❖ Assisted Sous chef in implementing organizational standards on food quality, preparation and presentation.
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- ❖ Perform all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall objectives of this position.

- **Hotel hhi bhubaneswar (comis chef)**

2008 to 2009

- ❖ Ensured dirt free, sanitize and completely organized cooking area
- ❖ Taking care Red Zen authentic Thai restaurant
- ❖ Ensured food cost control

- **Holiday inn resorts goa (comis chef)**

Dec 2005 Sep 2008

- ❖ Ensured dirt free, sanitize and completely organized cooking area
- ❖ Taking care Red Zen authentic Thai restaurant
- ❖ Ensured food cost control

- **Club mahindra hotels and resorts Goa (comis chef)**  
**2004 to 2005**

- ❖ Ensured dirt free, sanitize and completely organized cooking area
- ❖ Taking care Red Zen authentic Thai restaurant
- ❖ Ensured food cost control

## Academics

- One Year Internship training in Food and Production Dept at Sun Village Goa
- Passed S.S.C. From **odisha board**

## Other Qualification

- Knowledge of Basic Computer & ms and excel.

## *PERSONAL*

- Extensive National experience having for a number of years
- Language proficiency in English Hindi and odiya
- Citizenship: India
- Birth date: 10<sup>th</sup> july 1982
- Marital status: married

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Date.....  
Place.....

Pradipta sahu







