



PIJUSH MANDAL

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Profile Summary

Seasoned Executive Chef with a remarkable 26-year journey in the food and beverage production industry. Demonstrated proficiency in crafting market-specific strategies, adeptly leading large teams, and maintaining exceptional communication standards. Now eagerly seeking a challenging role to infuse my extensive culinary expertise and leadership prowess into a dynamic culinary environment. Proven track record of delivering excellence, driving innovation, and achieving culinary mastery.

Key Skills:

- Exceptional communication skills, both written and verbal.
- Possess a sound and comprehensive knowledge of the work area.
- Demonstrated effective interpersonal skills in various professional settings.
- Proven leadership skills with a track record of guiding teams to success.
- Adept at fostering teamwork, known for a friendly demeanor, and adaptability to diverse situations and age groups.
- Ability to efficiently handle multiple tasks and responsibilities simultaneously.
- Demonstrated problem-solving prowess with a track record of resolving complex issues.

Achievements:

- Conducted New Years Eve Successfully.
- Conducted Food Festivals.
- Maintained Food Cost at the permissible percentage.
- Conducted Banquet Parties.
- Responsible for coordinating with guests to address their concerns and facilitating communication with the entire Food and Beverage (F&B) team.
- Contribute to menu planning for banquets and food festivals.
- Introduced sustainable practices in the kitchen, such as sourcing local and organic ingredients, reducing food waste, and implementing eco-friendly cooking methods.

Employment Synopsis:

Experience:-

<u>Present Employer</u>	:	THE FERN RESIDENCY (HUBBALLI)
<u>Period</u>	:	7 TH Sep to Till Date
<u>Job Description</u>	:	As a Executive chef

-As an Executive Chef at a prestigious 4-star hotel in India, I held a central role in shaping culinary experiences. My focus on menu planning was marked by innovation, ensuring a diverse and appealing array of offerings that resonated with local tastes.

-Managing the entirety of kitchen operations, I maintained a commitment to uncompromising standards in food quality, presentation, and flavor. Leading a dynamic culinary team, I provided leadership, guidance, and ongoing training to foster a culture of excellence.

-Efficient inventory management, cost control, and strict adherence to health and safety regulations were crucial aspects of my responsibilities.

-Seamless collaboration with front-of-house staff was a priority, contributing to a synchronized and enhanced guest dining experience.

-My role extended to the successful execution of special events and catering functions, showcasing the hotel's culinary prowess. Active involvement in budget planning demonstrated my strategic approach to resource utilization.

-Adapting to emerging culinary trends, introducing innovative techniques, and engaging with guests directly to understand their preferences were integral aspects of my role as an Executive Chef.

-I conducted training sessions to develop the skills of the kitchen team and organized culinary events, reinforcing a commitment to continuous improvement and maintaining the hotel's reputation for culinary excellence.

Organization : **45 WEST (TUB) LOUNGE BAR & RESTAURENT**
Period : 4th May 2019 to 30th Sep 2021
Job Description : As a Executive chef (Pune)

Organization` : **HOTEL SAROVAR (PVT LTD) BANGALORE**
Period : 7th Feb 2018 to 21 March 2019
Job Description : As a Sous chef

Hotels profile :

A Hal Management Academy Managed by Sarovar Hotels Pvt Ltd a casual dining restaurant have & 5 Banquet Hal, Each Venue seating Capacity is 500+cover ,we are also manage HMA Of Bangalore ,

Role & Responsibility:

-To ensure proper staff scheduling, handle staff complaints, follow a structured escalation matrix, and minimize the attrition rate for effective manpower management.

-Maintain optimal inventory levels.

-Ensure and uphold compliance with the Standard Operating Procedures of the organization.

-Solely responsible for creating and managing a training calendar to enhance staff knowledge and development.

-Also, oversee daily food costs and participate in menu planning.

-As a chef, take on the responsibility for the overall standard operations of the kitchen.

Organization : **VINCA WEST DOWNS HERITAGE (OOTY)**
Period : 23th Jun 2017 to 9th Jan 2018
Job Description : As a Sous chef

Duties and Responsibility:

-I played a pivotal role in menu planning.
-I managed day-to-day kitchen operations, upholding high standards in food quality, presentation, and taste.
-Successfully executing special events and catering functions showcased my ability to deliver culinary excellence.
-Conducting training sessions for kitchen staff development and organizing culinary events further underscored my commitment to continuous improvement and maintaining the hotel's reputation for exceptional culinary experiences.

Organization : **ATRIA STAR LOUNGE AND HOTELS PVT.LTD**
Period : From 23rd June 2016 to 30th Jan 2017
Job Description : as an Executive chef (Pune)

Restaurant profile:

Atria star lounge pvt ltd a casual dining restaurant have a 3 outlets ,1 is lounge bar which 150+ seating capacity lounge bar and 2 is authentic oriental restaurant which 85 seating capacity,3 is banquet venues 50+cover ,we are also manage The Outdoor catering,

Role & Responsibility:

-To achieve sales targets and enhance profitability within a reporting hierarchy of more than 20 individuals.

-Ensure proper staff scheduling, handle staff complaints, follow a structured escalation matrix, and minimize the attrition rate for effective manpower management.

-Maintain optimal inventory levels.

-Ensure and uphold compliance with the Standard Operating Procedure of the organization.

-Solely responsible for creating and managing a training calendar to enhance staff knowledge and development.

-Also, oversee daily food costs and participate in menu planning.

-As a chef, take on the responsibility for the entire standard operations.

Organization : **THE FERN RESIDENCY**
Period : From 25th July2010 to 30th Oct 2015
Job Description : as a Sous chef (Mumbai)

Hotel profile:

Fern residency Mumbai A 4star deluxe hotel with 74 rooms ,a lounge bar 24 hour coffee shop,1 banquet venues ,Outdoor catering ,spa & swimming pool we are also manage The acres club Mumbai they have one multi cuisine restaurant, one pool side café , 7 banquet hall and 1 lawn. The capacity of lawn 1500 Pax

Role & Responsibility:

-To achieve sales targets and enhance profitability within a reporting hierarchy of more than 50 individuals.

-Ensure proper staff scheduling, manage staff complaints, follow a structured escalation matrix, and minimize the attrition rate for effective manpower management.

-Maintain optimal inventory levels.

-Ensure and uphold compliance with the Standard Operating Procedure of the organization.

-Solely responsible for creating and managing a training calendar to enhance staff knowledge and development.

Organization	:	Fort Jadhavgadh – A Gadh Heritage Hotel.
Period	:	epتمبر 2009 to 25 Jun 2010
Job Description	:	Chef de Partie

Roles and Responsibilities:

-Enforces high standards to provide courteous and helpful service in guest areas.

-Ensures the proper storage of food items, maintaining consistency with both hygiene standards and kitchen storage protocols.

-Occasionally participates in the preparation of new menu items and provides suggestions for maintaining preparation standards.

-Prepares menu items in strict accordance with established recipe cards and methods.

-Regularly conducts taste checks personally to ensure that food meets and adheres to established standards.

Organization	:	The Orchid Hotel – Balewadi (Pune).
Period	:	November 2008 to August 2009
Job Description	:	Chef de Partie

Responsibilities:

-Creating duty rosters.

-Handling indenting processes.

-Implementing effective food cost control measures.

-Planning banquet menus.

-Developing and executing plans for food festivals.

-Additionally, I extend support to the Continental Department as needed, showcasing my adaptability and commitment to maintaining an efficient and collaborative kitchen environment

Organization : **Rodas - An Ecotel Hotel Hiranandani Mumbai.**
Period : December 2006 to December 2008
Job Description : Commis1

Responsibilities handled:

- Overseeing the overall functioning of the Chinese Department.
- I serve as the Shift In-Charge, ensuring seamless operations during my assigned shifts.
- I take charge of the Chinese Department, specializing in its management, in the absence of the chef.

Organization : **Hotel BawaInternational, Mumbai.**
Period : April 06 to December 2006
Job Description : Demi Chef de Partie

Responsibilities handled:

- Leading the preparation and cooking of dishes across various culinary areas.
- Supervising kitchen station cleanliness and organization.
- Implementing recipes and maintaining high culinary standards.
- Collaborating with the culinary team to ensure smooth kitchen operations.
- Enforcing food safety and hygiene practices.
- Actively contributing to menu development under the guidance of senior chefs.
- Enhancing and refining skills in advanced culinary techniques.
- Playing a key role in promoting overall kitchen efficiency and teamwork.

Organization : **Hotel Le Meridien, Ahmedabad**
Period : March 2004 to 2006.
Job Description : Commis III and participated in various festival at the hotel.

Responsibilities handled:

- Assisting in the preparation and cooking of Chinese cuisine.
- Executing recipes and adhering to culinary standards.
- Collaborating with the culinary team for smooth kitchen operations.
- Upholding food safety and hygiene practices.
- Contributing to menu development under the guidance of senior chefs.
- Continuously refining skills in Chinese culinary techniques.
- Supporting overall kitchen efficiency and teamwork.

Organization : **Cape Town Garden Restaurant, Ahmedabad**
Job Description : Commis II (Chinese Department).
Period : September 2003 to March 2004.

- Overall Functioning of Chinese Department.

Organization : **Chinemasala, Ahmadabad**
Job Description : Commis II (Chinese Department)(speciality).
Period : December 2000 to December 2003.

Responsibilities handled:

- Overall Functioning of Chinese and pantry Department.
- Assisting in the preparation and cooking of Chinese cuisine.
- Continuously refining skills in Chinese culinary techniques.
- Supporting overall kitchen efficiency and teamwork.

Organization : **Hotel Days Inn Chicago, Ahmedabad**
Job Description : Commis III (Chinese Department (speciality))
Period : November 1998 to November 2000.

Responsibilities handled:

- Overall Functioning of Chinese and pantry Department.
- Assisting in the preparation and cooking of Chinese dishes.
- Ensuring the cleanliness and organization of the Chinese kitchen station.
- Following established recipes and culinary techniques.

Organization	:	Hotel Moti Manor Associates with Best Western,
Job Description	:	Trainee Commi (Indian Department).
Period	:	November 1997 to November 1998.

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