


ATUL KANADE

 +91 8169069860 | +91 865590120

 atulkanade@hotmail.com

 Mumbai, India

PROFESSIONAL SUMMARY

Dynamic and passionate hospitality professional with 38+ years of diverse culinary experience across 5-star hotels, cruise lines, hospitals, restaurants, and catering services. Adept at kitchen operations, cost control, large-scale event catering, and team leadership. Recognized for culinary excellence, consistent quality, and innovative menu development. Seeking to leverage expertise in a leadership role that values creativity, operational excellence, and guest satisfaction.

CORE COMPETENCIES

- Continental & Indian Cuisine Expertise
 - Menu Development & Kitchen Setup
 - Cost Control & Resource Optimization
 - Large-scale Event & Banquet Management
 - Team Training & Staff Development
 - Food Hygiene, HACCP, and Crowd Management Certified
 - Excellent Butchery & Sauce-Making Skills
 - Strong Leadership & Communication
-

PROFESSIONAL EXPERIENCE

Executive Chef Consultant
Fern Shelter Resort, Palghar
May 2024 – Present

- Oversee operations of two signature restaurants: *Saffron* (vegetarian) & *Flavour* (multi-cuisine), each with 150 covers.
- Lead culinary planning and execution for weddings and events with up to 1000 guests.
- Design menus, manage costs, train staff, and ensure high-quality guest experiences.

Executive Chef Consultant
Delilah - Kitchen & Bar, Pune
August 2023 – February 2024

- Spearheaded kitchen setup, menu creation, inventory organization, cost control, and staff training.
- Played a key role in brand positioning and culinary innovation.

Executive Chef

Unwind, Koregaon Park, Pune

April 2017 – August 2023

- Managed a 16,000 sq. ft. multi-cuisine venue with multiple dining concepts and a 1200-pax banquet hall.
- Developed custom menus for regular dining, private parties, and special events.
- Instrumental in establishing the brand's culinary identity from inception.

Executive Chef

Doppio Restaurant, Mumbai

November 2015 – February 2017

- Elevated the restaurant to become the 3rd Best in Mumbai (as per reviews).
- Created a Modern European menu with Indian influences.
- Full kitchen management, staffing, costing, and culinary direction.

Executive Sous Chef

Sun-n-Sand Hotel, Juhu, Mumbai

September 2007 – September 2015

- Managed restaurants, room service, and banquets up to 2000 guests.
- Collaborated with celebrity chefs and led numerous food festivals and theme-based menus.

Executive Chef

Encore Hotels – Aditya Birla Memorial Hospital, Pune

November 2006 – September 2007

- Designed nutritional menus for patients and staff in a 400-bed hospital.
- Maintained stringent hygiene standards while ensuring food quality and taste.

Executive Chef

Radhakrishna Hospitality – Hiranandani Hospital, Mumbai

June 2006 – November 2006

- Led a multi-cuisine kitchen catering to hospital clientele, staff, and VIP guests.
- Managed food cost, hygiene, staffing, and vendor coordination.

Chef de Partie

Carnival Cruise Lines, USA

October 1996 – April 2006

- Handled preparation of Grand Buffets and Executive Parties aboard 5-star cruises.
- Worked under renowned international chefs in high-volume kitchens.

Indian Chief Cook

GMMOS, UAE

November 1995 – June 1996

- Provided executive-level dining to British staff, specializing in Indian and Continental cuisine.

Chef de Partie

Kamat Plaza, Mumbai

November 1994 – September 1995

- Focused on quality control, menu planning, cost management, and guest satisfaction.

Commi I

Ambassador Flight Kitchen, Mumbai

April 1994 – February 1995

- Worked in premium-flight catering under culinary experts, specializing in first-class meal prep.

Commi II → I

Revival Restaurant, Mumbai

June 1991 – September 1992

- Gained early career experience in fine dining and culinary execution.

Apprenticeship

Welcome Group Sea Rock Sheraton

March 1986 – May 1989

- Completed extensive training in multiple culinary sections under leading chefs.

ACHIEVEMENTS

- Awarded **3rd Best Restaurant in Mumbai** – Doppio
- Twice won **Times Food Award** for *Best Food Restaurant* – Unwind, Pune
- Multiple-time **Best Executive Employee of the Month** – Sun-n-Sand, Juhu
- **Letter of Appreciation** from VP of Carnival Cruise Lines
- Mentored and trained numerous successful chefs
- Certified in **Crowd Management** and **HACCP**

EDUCATION & CERTIFICATION

3-Year Apprenticeship Program

Sea Rock Sheraton, Mumbai – 1986 to 1989

Certifications:

- HACCP
- Crowd Management

PERSONAL DETAILS

- **Date of Birth:** 15 January 1965
- **Gender:** Male
- **Marital Status:** Married
- **Languages:** English, Hindi, Marathi

HOBBIES & INTERESTS

- Culinary experimentation
- Traveling & exploring cultures
- Fitness (walking, sports)

REFERENCES

Available upon request.