

Mr. Aditya Ranjan Sahoo

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A progressive, result oriented culinary professional with over 16 years of rich experience in establishments that include a world-class hotels , world class restaurants, Cloud kitchens , IPL team and other reputed Industrial Catering Company , has an unique blend of creative flair and passion for food, strong business sense and engaging interpersonal skills with a solid record of streamlining Culinary as well as operations and improving service standardization while preserving the highest levels of quality, highly skilled at performing financial analysis, Menu Engineering , Pan India Vendor development , troubleshooting operations and recommending effective cost controls.

I am not only a strong leader but a good team player with extensive experience in various cuisines including Indian, Italian, Mexican, Mediterranean, Oriental and Regional Cuisines. Currently eager to further develop my career with a leading hospitality organization and is seeking suitable position with an employer who is looking to recruit the best and brightest talent in the Industry.

AREAS OF EXPERTISE

- Multi City Outlet Operations
- Culinary Operations
- Creative Menu Development
- Training
- HACCP / HSE
- Budget Planning
- High Volume Operation
- Multi City Cloud Kitchen Culinary Management
- Price Structuring
- Quality Control and Audits
- Menu Engineering
- Health-Sanitation & Environment
- Supply Chain Management
- Guest Relations
- Expense Control

PROFESSIONAL EXPERIENCE

Kitchen Amazement

- Brand Chef - Culinary
- Pan India Culinary Operations
- Ahmedabad – Gujarat – India

- Leads culinary development of product prototypes, formulas, and ultimately, commercialized products. Partner's w/Supply Chain (IPC) on vendor networks to ensure a broad portfolio of product distribution is done.
- Ingredients to work with, balancing cost efficiency with ingredient quality. Collaborates with Operations and Training to ensure conceptual products can be translated consistently with operational excellence. Ensures products are developed within specified cost parameters to ensure achievement of our business targets (traffic, profit, menu mix and sales), while delivering on quality experience.
- Works with leadership to deploy and refine the menu vision, rooted in a strong understanding of the brand, consumers, markets, and broader industry; converts vision into a pipeline of compelling concepts and products and serves as culinary champion for assigned development projects, which may include improving ingredients, developing new taste profiles, achieving industry-leading nutritionals, or developing new-to-market menu items.
- Monitors culinary trends (across channels including restaurants, grocery, and convenience) and effectively translates those insights into viable product concepts. Proactively partners with Innovation (Product Marketing), Consumer Insights, Brand Marketing and FP&A on setting culinary goals, ideating new products and menu ideas and then translating those ideas into commercialized concepts with strong consumer appeal. Develops and ensures coordinated activation against NPD briefs for each project, supported with a business case, prior to activation of culinary resources.
- Keeps records on culinary activities, product cutting results, and necessary documents for new product development. Similarly, keeps R&D kitchen in good condition, including keeping equipment in good working order, conducting daily cleaning activities and maintaining necessary inventories.
- Interacts with shareholders, consultants, employees, vendor-partners, thought-leaders, and the community, positively representing the brand in all assigned circumstances.
- Make periodic and regular inspections of units to observe quality of food preparation and service; food appearance; and cleanliness and sanitation of production and service areas, equipment and employee appearance.
- Developing new menu items as required and associated costing.
- Ensuring compliance with all health and safety regulations and food standards.
- Responsibility and accountability for the performance of the Brand.
- Core Kitchen Operations Planning, directing and coordinating of all forms of change management- change in recipes, packaging etc., new product launch, tech interventions.
- Create, implement and evaluate systems of developing, control and updating standards Supervise quality control and quantities for preparation to minimize wastage, perform frequent checks to ensure consistent high of preparation and services.
- Manage infrastructure management and work with the various teams to ensure closure on all infra gaps affecting productivity and quality.
- People Management and Administration Ensure that the training processes are being managed and conducted for all kitchens with a special focus on new employees.

Swiggy

- Private Brand – Cloud Kitchen / Dark Kitchen
- Bundle Technology Pvt Ltd
- Executive Cluster Chef, Gujarat Cluster, Ahmedabad – Gujarat – India

- Specializes in unique fusion cuisine
- Proficient with restaurant management software
- Strong leadership with exceptional team building skills
- Efficient multitasker
- Multilingual – Conversant in English and French
- Leads Culinary operations (West) – Indian's leading Cloud / Dark Kitchen Company , Bundle technology private limited (Swiggy Private Brands)
- Develops menu and oversees food preparation, staff supervision, quality control, supplies inventory and vendor negotiations. Unit visit and evaluation is a priority for our profile.
- Coordinates with Unit Chef, Assigns stations and work shifts of Unit Chef, for maximum productivity in units.
- Develops food preparation techniques and supplies ordering system that minimizes wastage.
- Safeguards excellent food quality and presentation to ensure that standards are kept and maintained.
- Plans and takes corrective actions to resolve issues in a timely manner.
- Implements procurement strategies to minimize costs and ensure timely delivery.
- Reviews staffing levels to ensure that product quality, operational needs and financial objectives are met.
- Actively involves in menu development and maintaining updated and accurate costing of all dishes prepared and sold in the Food operation.
- Frequently review finished products for quality and presentation before the orders are send to Packaging.
- Enforcing daily and weekly systems and procedures to ensure a high level of presentation, hygiene, service, and product quality.
- Ensure and maintain staff awareness on health and safety, and hygiene regulations, ensure strict compliance with all relevant hygiene and safety requirements
- Maintain Quality levels of receiving, storage, production and presentation of food.
- Ensure sufficient staffing levels are scheduled to accommodate business demands.
- Follows and enforces all applicable safety procedures specified for kitchen and food servers.
- Discuss daily food cost reports with key kitchen and F&B team members.
- Review weekly and monthly schedules to meet forecast and budget.
- Driving initiatives for cost management, optimization and productivity.
- Planning and implementation of strategies development and expansion in restaurant based a current market trends. Sustaining profitable operations which focus on budgeting and marketing.
- Ensuring smooth functioning of the kitchen during operation hours, handling food pick up area and involvement in Marketing interaction to exceed the expectations.
- Identifies the developmental needs of kitchen staffs and provide coaching, mentoring, and also helping them to improve their knowledge or skills.
- Trains kitchen associates on the fundamentals of good cooking and excellent plate presentations. Also interview and hire new applicants for kitchen.
- Perform additional duties as requested by as and when required.
- Ensures disciplinary procedures and documentation are completed

Sodexo Food Solutions India Pvt Ltd

- Executive Chef,
- Adnai Cluster
- Ahmedabad – Gujarat – India

- Ensure proper grooming and hygiene standards for all kitchen staffs.
- Ensures all kitchen employees maintain required food handling and sanitation certifications.
- Ensure proper purchasing, receiving and food storage standards in the kitchen.
- Interacts with guests to obtain feedback on food quality, presentation and service levels.
- Trains, develops and motivates supervisors and culinary staff to meet and exceed established food preparation standards on a consistent basis.
- Works directly with internal and external clients managing the catering process from beginning through execution.
- Hired, trained and supervised 300 + kitchen staff. Coordinated with team leaders on rotating work shifts and performance evaluation of kitchen and dining crew.
- Collaborated with Sous Chefs on buffet menu development, layout and themes for daily, weekend and special occasions.
- Served plated dinners for up to 2,000 people and buffet dinners for up to 3,000 people.
- Follow and Train the HSC Policy to the Production Team.
- Teaches preparation according to well defined recipes and follows up and discusses ways of constantly improving the cuisine at the property.
- Display exceptional leadership by providing a positive work environment, counselling employees as appropriate and demonstrating a dedicated and professional approach to management.
- Understand employee positions well enough to perform duties in employees' absence or determine appropriate replacement to fill gaps.
- Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
- Utilizes interpersonal and communication skills to lead, influence, and kitchen staff.
- Financial/business decision making, demonstrates honesty, integrity and also leads by example.
- Provides and supports service behavior's that are above and beyond for customer satisfaction and retention.
- Improves service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed.
- Delegates as appropriate to develop supervisors and subordinates to accept responsibility and meet clearly defined goals and objectives.
- Reviews staffing levels to ensure that guest service, operational needs and financial objectives are met.
- Ensures compliance with food handling and sanitation standards (HSE)
- Follows proper handling and right temperature of all food products. (HSE)
- Ensures all equipment in the kitchen is properly maintained and in working order in accordance with local Health department and hotel standards. (HSE)
- Coordinates with the purchase department for acquisition of needed goods and services.
- Ensure all products are prepared in a consistent manner and meet departmental appearance/quality standards.
- Planned menu and executed daily breakfast, lunch and dinner buffet restaurant with 3000 seating capacity.
- Actively responds to and handles guest problems and complaints.
- Attend the daily morning meetings and other administrative sessions.

Tribeca Hotels & Resorts

- Executive Chef,
- Ahmedabad – Gujarat – India

- Coordinates and partners with operations, supply chain, suppliers, marketing, and procurement to ensure new product development aligns and achieves desired business results. Related responsibilities include the following:
- Conducts bench-top development of new products and test kitchen research.
- Identifies and engages appropriate vendor partners/chefs to ensure the quality is intact.
- Contributes to strategy development, product ideation, and other consumer research as needed.
- Oversees or supports the planning, execution, and quality assurance of assigned taste tests, internal and external product showings, and photo shoots as necessary. Provides culinary input to cross-functional teams throughout the innovation and marketing creation stages of bringing menu items to market.
- Coordinate all training activities for kitchen, bakery, butcher shop and other production and service employees, including the identification and analysis of training needs and the design and implementation of programs to address these deficiencies.
- Develop recipes and portion specifications in accordance with consumer tastes, nutritional needs, product specifications, ease of preparation and established procedures and budgetary constraints; participate in other menu planning activities to include the determination of purchasing specifications, product and recipe testing and menu development.
- Assist operation managers as requested in areas such as plate presentation, special function menu planning and the design of new service areas.
- Prepare culinary operational reports and analyses setting forth progress and adverse trends and make appropriate recommendations.
- To recruit and select a suitable culinary team who are able to work within a decentralized / centralized management philosophy.
- Develops guidelines for hiring staff to maximize efficiency and minimize labor costs without compromising quality of food and customer service.
- To ensure the implementation of a correct “food production schedule” for each department and for each culinary team to maximize effectiveness and efficiency of employees’ working schedule.
- Minimize waste and maximize thorough usage of food through careful ordering, proper and well-organized storage, use of proven recipes, and creative use of leftover food. (Review “waste/spoilage log”)
- Manages the kitchen and ensures compliance with all standards of best practices
- Ensure that safety standards and sanitary requirements are met each and every day.
- Oversee catering events and may also offer culinary instruction and/or demonstrate culinary techniques.
- Review Daily Flash Report and actively involved food and Labor cost controlling.
- Review “Sensitive Inventory Item” sheet daily and take proper action for variance.
- Ensure proper equipment operation/maintenance
- To ensure correct stock levels are available at all times
- Overall in charge of the Kitchen, preparing duty roasters, schedule spring cleanings, pest control
- Helping Senior Executive Chef in effectively managing the kitchen and assisting in menu planning, presentation of the dishes, & to organize various festival menus.
- Actively involves in menu development and maintaining updated and accurate costing of all dishes prepared and sold in the Food and Beverage operation.
- Determines how food should be presented and create decorative food displays.
- Recognizes superior quality products, presentations and flavor.
- Finance and Costs Responsible for controlling and managing costs of overheads and manpower
- Attend the daily morning meetings and other administrative session.

Royal Orchid Hotels

- Regenta
- Executive Sous Chef
- Mahabaleshwar ,Maharashtra - India

- Interacts with guests to obtain feedback on product quality and service levels.
- Responds to and handles guest problems and complaints.
- Aware of all financial budgets and goals
- To ensure that guests are always receiving an exceptional dining experience representing true value for money.
- Ensure that all recipes and product yields are accurately costed and reviewed regularly.
- Ensure that all food items are prepared as per standard recipe cards whilst maintaining portion control and minimizing waste.
- Ensure that food stock levels within the culinary department areas are of sufficient quantity and quality in relevance to the hotel occupancy and function forecasts
- Ensure that associate meals and associate dining services are of a consistently high standard.
- Ensure that chefs are always in clean tidy uniforms and are always presentable to be in guest view.
- Ensure that all food preparation equipment is being used safely and correctly and that it is cleaned and maintained.
- Ensure that all culinary operations manuals are prepared and updated.
- Ensure that the Departments overall operational budgets are strictly adhered too
- Ensure that the culinary department adheres to all company and hotel policies and procedures.
- Ensure that a consistent first class product of the highest quality is achieved and maintained in all culinary areas, whilst adhering to operational deadlines.
- Ensure that meetings are well planned and results-orientated.
- Creative menu planning and correct food preparation for each outlet including banquets.
- To work in close conjunction with the Food and Beverage Manager and respective & teams, to create a yearly marketing Plan for the outlet.
- Ensure that all relevant banquet set-ups are prepared ahead of guest's arrival and in adherence with Hotel standards.
- Be aware of new items, which are introduced onto the market and keep up with the latest product trends.
- To fully understand the market needs and desires for each outlet and ensure that the menus are developed to reflect those needs.
- To initiate relevant maintenance reports and work orders supported by the respective follow up of those items actioned
- To manages associates fairly and take a personal interest in knowing all culinary associates.
- To project a positive and motivated attitude among all associates
- To spend time in the restaurant to ensure that the operation is managed well by the outlet team
- To frequently verify that only the highest quality products are used in food preparation.
- To Ensure that all food products received into the hotel are of the required standard and quality and that they are stored and rotated correctly
- Responsible for the supervision of all stewards and their activities within the culinary department Ensure that weekly work schedules and annual leave planners are administered and filed correctly.
- Ensure that the overall culinary department is motivated and that positive feedback on work performance is given.
- To delegate responsibilities to subordinates as required.
- Coach and counsel employees in a timely manner

Pramod Convention & Beach Resort

- Sous Chef
- Puri , Odisha – India

- Oversee and manage complete operations of the contemporary and modern kitchen, including planning, inventory, manpower training and quality control
- Coordinating with Food & Beverage management for planning and implementation of special menus
- Training the entire kitchen staff on preparing authentic dishes, accommodating special requirements of guests, as well as for implementation of hygiene practices and recycling of food
- Scheduling and coordinating the work of chefs, cooks, and other employees to ensure that food preparation is economical and technically correct.
- Successfully executed upscale weddings and special corporate functions for up to 6000 guests.
- Managed a staff of 40 and completely oversaw all kitchen and food operations for the entire hotel.
- Responsible for all banquet functions in the hotel including catering for events accommodating up to 1000 people
- Maintained reasonable cost control in food preparation and created new cost effective recipes & menus.
- Developed attractive banquet and special events menus.
- Conducted budgeting, marketing and cost analysis of entire kitchen. Achieved optimum foodservices operating costs for the corporation at a critical juncture
- Controlled food wastage at the minimum at all stages of food production.
- Provided crucial inputs to the F&B for setting the menu item prices.
- Maintained efficient kitchen operations and catering practices for large orders daily.
- Developed short and long term plans to meet management's objectives and evaluated competitive activity for impact on product sales.
- Oversaw all banquet operations that generated annual revenue.
- Directed all banquet functions & large private parties of more than 7000 guests.
- Supervised all aspects of kitchen management from menu-planning to monitoring food production; handling duties within service, bar & kitchen area in accordance with health, hygiene and safety regulations
- Conceptualized and implemented procedures along with control systems for maintaining hygiene and quality standards; leading efforts for streamlining processes and generating cost savings in operations.

Mayfair Lagoon

- Chef De Partie
- Bhubaneswar , Odisha – India

- Food Cost Control & ensured that USPH procedures are followed at all times
- Was responsible for the food quality, quantity & requisitions
- Maintained the duty roster and time sheets
- Created new recipes & assisted the Executive Chef in implementing new menus
- Direct supervision of the Central Kitchen of the Hotel
- Provided appropriate training for all kitchen staff
- Responsible for all kitchen inventory, ordering, and rotation to avoid spoilage
- Developed and trained kitchen staff to ensure quality and consistency in all food items being produced and served
- Established new station procedures and crucial control points to effectively streamline

production and to ensure the proper storage of temperature sensitive products to lengthen the shelf life and quality of products.

- Managing all culinary operations of section or shift as assigned by Sr. chef de parties.
- Fostering positive and motivated attitude among all team members.
- Must be able to provide direction for all day-to-day operations in the kitchen in the absence of Sr. chef de Partie.
- Participate in development of new menu based on seasonal changes and nutritional requirements.
- Ensure that the food preparations are in line with daily production requirement with defined nutritional, serving portions requirement for each category of players and others.
- Monitor and involve in cooking of food dishes are prepared in compliance to standard recipes
- Ensure that all food dishes are appealing, fresh and flavorful.
- Ensure daily food quality checks for taste, quality & consistency prior to the service.
- Exhibit great cooking skills with team members to meet and exceed defined food preparation standards on a consistent basis.
- Ensure compliance to serving portions in line with defined standards as per nutritional requirement for each categories of players.
- Implement corrective measures for food complaints and suggestions.
- Ensure that FIFO & FEFO is maintained for all food storage sections.
- Coordinates with the purchase department for timely acquisition of supplies in the absence of Sr. Chef De Partie.
- Ensure proper purchasing, receiving and food storage procedures in accordance with food safety standards.
- Ensures compliance with food handling and sanitation standards. Monitor proper grooming and personal hygiene standards for all F&B team members.
- Monitoring the effectiveness of cleaning schedules in absence of Sr. Chef De Partie.
- Ensure that the F&B department adheres to all company policies and procedures.

Barista Lavazza

- Senior Executive [South India]
- Regional (Product Development- Food)
- Bengaluru , Karnataka- India

- Recognized as one of the young chefs to watch in 2010 by leading food publications and critics.
- Handled all aspects of kitchen management including monitoring food production and aesthetic presentation of Food & Beverages.
- Supervised outlet Chefs and Commissary Kitchen personnel and coordinated their assignments to ensure economical and timely food production.
- Developed recipes and techniques for food preparation ensuring consistent high quality and minimized food costs & supply waste.
- Directed the activities of the Stewarding Department and coordinated their assignments flawlessly
- Identifying training and development needs within an organization.
- Designing and developing Food and development programs.
- Developing Food induction programs.
- Producing training materials for Vendor and Stores.
- Amending and revising Recipe as required.
- Helping line managers, trainers & Vendors to solve specific food related problems.
- Costing, Portioning. Audits, Vendor Development and training for New Region.
- New Food Launching and Training.
- National Vendor Tie up.

Bjn Hotels

- Kitchen Assistant [Commi I]
- Bengaluru /Hyderabad , Karnataka / Telangana - India

- Was responsible for preparing all the dishes for the coffee shop buffet.
- Handled the a la cart preparation for the restaurant and room service under supervision of Chefs.
- Maintained the HACCP code of conduct.
- To work as directed on station of assignment under appropriate Chef de Partie.
- Set up station properly and on time for each service period.
- Make sure all food is prepared by recipes designated by the Chef de Partie.
- Make sure quality and quantity meets our standards.
- Notify Chef de Partie of any problems or complaints as when they arise.
- To work in another area when needed and take part in cross training.
- Assisting in same day preparation and advance preparation as instructed by the supervisor.
- Be able to come to any and all kitchen meetings whilst on duty or otherwise.
- Follow clean as you go policy and keep work area clean at all times.
- Follow do not leave your section without doing the final check.
- All food items for storage must be covered, dated and labeled according checklist.
- Proper food rotation – first in – first out.

TGI Fridays

Carlson Radissons

- Prep Cook – Line Cook – Shift Leader
- Mumbai , Maharashtra – India

- After service switch off and clean oven tops and work areas as well as surfaces.
- Fill out the appropriate log sheets according our standard on a daily base.
- Prepare the entire Mis-en-place according to the Prep Sheet.
- Make sure production charts are closely followed and adhered to.
- Fill out the appropriate cleaning charts on a daily base.
- Be aware of accident prevention and help enforce work habits – Zero accidents is our goal.
- Follow all kitchen regulations as outlined and directed.
- Worked in Prep, Plate Nacho, Broil, and Sauté & Windows. (Line Cook)
- FIFO and the Temperature Monitoring Supervisor for the Shift.
- Followed 3 Sinks, Garbage Bin and Color Coding Chopping Board methods in Kitchen operation.

INDUSTRIAL TRAINING

- Hotel Golconda, Hyderabad **60 days**
Successfully completed two months basic training
- Hotel Le Meridian, Ahmadabad **180 Days**
Completed six months industrial exposure training
- Hotel Lotus suites, Mumbai **60 days**
Completed two months specialization training

EDUCATION

- **Degree In Hotel Management & Catering Technology**
UEI Global Institute of Hotel Management
Distance Learning – Affiliated to UGC
New Delhi , Delhi
June 2005 – May 2008
- **3 YEARS Diploma in Hotel Management & Catering Technology**
Coromandel institute Of Hotel Management & Catering & Technology
Visakhapatnam, Andhra Pradesh , India
June 2002 – May 2005
- **Intermediate 10+2**
NISAT(Bhubaneswar)
Jul 2000 – Apr 2002
- **High School – 10th**
SVSK (Bhubaneswar,
India) March – 2000

HIGHLIGHTS

- Active Member in I Food TV – Chef Aditya I Food TV
- Have published food columns in Orissa Post, Times of India and was the part of Culinary team of Punjab Kings (Punjab XI) franchise cricket team famous IPL Team of India .
- Displays leadership in guest hospitality, exemplifies excellent customer service and creates a positive atmosphere for guest relations.
- Having an eye for detail and creativity to look at things differently will be a key to developing the Food and Beverage Experience.

CERTIFICATIONS

- Successfully completed a course on **HACCP AWARENESS** from TGI Fridays, Carlson Radissons, Mumbai .
- Completed **ELEMENTARY FOOD HYGIENE** International Certificate from Barista Lavazza Bangalore
- Completed the program entitled **MS OFFICE** at NIIT, Visakhapatnam.
- Completed **HSE Training Level I** program from Sodexo Food Solutions India Pvt Ltd, Ahmedabad
- Completed **FOSTAC Level II Food Safety Supervisor Certification**, approved by Government of Indian.

COMPUTER KNOWLEDGE

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|--------------------|---------------------------------|
| • MS Office | • Micros |
| • Food Costing | • Fidelio |
| • Menu Engineering | • Torques Supply Chain Software |

I do hereby declare that all the above information furnished by me are true and correct to the best of my knowledge.

Date:

Place:

Signature