



# ARCHIT SHARMA

## CHEF DE CUISINE

A Head Chef with over 11 years of international experience in hospitality sector across cost control, menu planning, team development, kitchen operations management. Rich exposure to all key health, safety and sanitation concerns during kitchen operations ensuring adherence to HACCP and international quality standards. Runner up for Michelin Restaurants.

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### EXPERIENCE

#### Chef De Cuisine, Novotel New Delhi, City Centre, India - Sep 2024 – Jan 2025

Accomplished the Kitchen assigned, involving operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

##### Major accomplishments:

- Realized the target of pre-opening of the hotel.
- Creating Menu according to the standard set and asked by the property plan,

#### Chef De Cuisine, Radisson Blu Hotel, Nashik, India - Nov 2023 – May 2024

(TripAdvisor #1)

Accomplished the Kitchen assigned, involving operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

#### Head Chef for Sizzle Rooftop Bar & Grill (Steakhouse) - Dec 2022 – Sep 2023

AVISTA PHUKET THAILAND (TripAdvisor #27-789)

Accomplished the Kitchen assigned, involving operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

##### Major accomplishments:

- Realized the target of pre-opening of the outlet. Best Steakhouse in Phuket.
- Creating Menu according to the standard set and asked by the property plan,
- Did followed themenu marketing and supplier meeting for set goals.
- Ran for Michelin August 2023
- Helped Executive Chef in doing the successful menu engineering.

Went for Michelin Training to Italy & Greece for 3 months each from the Hotel

#### Sous Chef for NoHo Bar & Grill – Nov 2021 – Oct 2022 INTERCONTINENTAL RESORT

Ras Al Khaimah Mina Al Arab (PRE- OPENING) MICHELIN STARRESORT 2022

(TripAdvisor - #12 / 349)

Accomplished the Kitchen assigned, involving operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

##### Major accomplishments:

- Realized the target of pre-opening in Intercontinental Resort.
- Creating Menu according to the standard set and asked by the property plan,

### SKILLS

#### KITCHEN OPERATIONS

Hands-on experience in food preparation and kitchen banquets for leading hotels and restaurants with expertise at developing and testing recipes ensuring consistent high quality and minimizing food costs.

#### GUEST SATISFACTION

Customer Focused, highly successful in building relationships with key decision makers, seizing control of critical problem areas and delivering.

#### QUALITY CONTROL

Ability to ensure high quality and timely expeditions of customer request, built productive relationships, resolve complex issues, and win customer loyalty.

#### OPERATIONS MANAGEMENT

Expertise in Culinary Art Trends that included food preparation, menu development, event planning and inventory control. Excellent communication and liaison skills with record in inter and intra departmental coordination.

#### LANGUAGES

## **Junior Sous Chef for Bai Bar and Terrace – Aug 2019 – Nov 2021 RADISSON BLU HOTEL, CANAL VIEWS (PRE-OPENING)**

Accomplished the Kitchen assigned, involving operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

### **Major accomplishments:**

- Realized the target of 400k in 6months for Food and beverage of 6months of pre
- Showcased on Radisson Blu Dubai waterfront Instagram as kitchen leaders and provide the Food Presentation.
- Opening of Radisson Canal View.
- Worked for Bai Bar and Terrace steakhouse.

## **Chef De Partie–Mar 2018 – Aug 2019 RADISSON BLU HOTEL, DUBAI WATERFRONT (PRE-OPENING)**

Ensured that the stock levels are kept at agreed levels so that groceries are fresh and frozen products are used quickly and rotated in a systematic way. Implemented food safety program and inspecting supplies, equipment and work areas to ensure conformance to established standards. Monitored sanitation practices to ensure that employees follow standards and regulations and managing occupational Health & safety issues for kitchen & Venues. Established the kitchen/commissary as efficiently as possible to increase speed and maximize productivity.

### **Major accomplishments:**

- Improved overall performance by supervising the preparation and cooking of various food items.
- Monitored food production, ordering, cost, and quality and consistency on a daily basis.
- Promoted positive inter-departmental relations through proper communication and co-operation.

**ENGLISH**

Native or proficiency

**ITALIAN**

Full proficiency



## **Chef De Partie –Nov 2016 – Nov 2017 THE ADDRESS BOULEVARD DOWNTOWN DUBAI (PRE-OPENING)**

Worked in the main kitchen which looks after the All- Day Dining, pool bar, banquet operations, room service and lobby lounge.

### **Major accomplishments:**

Managed theme nights and making sure all themis- en -place is ready.  
Conducted coffee breaks and other banquet events.  
Made inventory and ordering of fruits, vegetables, meats and dry items.

## **Demi Chef De Partie – Nov 2015 – Nov 2016**

### **Commis 1–Mar 2015 – Nov 2015**

## **DOUBLE TREE BY HILTON, JUMEIRAH BEACH, DUBAI**

Managed entire gamut of activities pertaining to the Hot Station and banquets, including operational Checklist, operating equipment par stock, competitive surveys, job descriptions, training plans, department policies and procedure, snag list, standardizing of recipes, and equipment list.

### **Commis–Oct 2013 – Jan 2015**

## **LE MERIDIAN MINASEYAH, DUBAI**

Prepared mis-en-place for daily lunch and dinner buffet and assisted the chef –de-partie in formulating and setting the buffet and replenishing the buffet time Bubblicious brunch and facilitated support to senior chefs in running the brunch operation smoothly and efficiently.

## **EDUCATION**

### **Certificate in Culinary Arts–Feb 2012**

### **BSC. in Catering & Hotel Administration–May 2008 – May 2011**

**LLBIIHM, PITAMPURA -New Delhi, India**

## **TRAINING / AWARD**

- Accomplished level 1 food hygiene and health& safety training program at Double treeby Hilton Hotel.
- Finished basic food and hygiene training at TheWestin Hotel.
- Finalized level 1 food hygiene and health& safety training in Le meridian Mina Seyahi
- Silver Medal in Thai Iron Chef.
- Modern Gastronomy 2022 RAK Restaurant NOHO.
- Bronze Medal in Emirates Culinary Guide 2017.
- PIC level 3.

