



Vicky Kumar

Head Chef (Culinary Operations)

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PROFESSIONAL SUMMARY

With a cheerful outlook and being able to work under pressure, I am highly energetic and an initiative-taking chef who leads by example. With 13+ years of experience in the industry, I exhibit culinary talents by personally performing tasks while assisting in leading the staff and managing all food related functions. Works to continually improve guest and employee satisfaction while maximizing financial performance in all areas of responsibility. Assists in supervising all kitchen areas to ensure a consistent, high-quality product is produced. Responsible for guiding and developing staff including direct reports. Ensures sanitation and food standards are achieved.

EXPERIENCE

Head Chef (Culinary Operations), Siyam World Maldives

09-2023 – Present

- Biggest Resort in Maldives with 470 luxurious villas. 9 Fine Dine F&B outlets & 6 food & beverage casual dining restaurant
- Team of 220 skilled Chefs along with 70 kitchen stewarding team members.
- TEMPO & BARAABARU (All-Day Dining Restaurant (Serves 2000 & 800 pax every day)).
- Massive Destination Weddings & Personalized Destination dining specialist.

Executive Chef, Crowne Plaza Ahmedabad, India

09-2022 - 08-2023

- ESSENCE RESTAURANT- 220 covers All Day Dining restaurant.
- AROMA (Café & Deli) - 146 covers operational for 24 hrs. 200 Keys In-Room Dining.
- SKY GRILL An open-air pool side restaurant (Operational only for dinner). 8 banqueting space suitable for both Socials & MICE.

Head Chef, Sun Siyam Iru fushi, Maldives

09 -2021 – 09-2022

- Spearheaded culinary operations at IRU RESTAURANT, a bustling 340-cover All Day Dining establishment.
- Managed In-VILLA Dining services for 221 luxury accommodations, ensuring bespoke guest experiences.
- Oversaw gastronomic offerings across 221 VILLA Island featuring 16 diverse food and beverage outlets.

Chef De Cuisine, The Westin Kolkata, India

09-2019 – 09-2021

- Spearheaded culinary operations at Seasonal Tastes, a 340- cover all-day dining establishment, delivering exceptional dining experiences.
- Elevated guest satisfaction at the prestigious Westin Club Executive Lounge through innovative menu development and service excellence.
- Revitalized the Seasonal Tastes Bar Lounge, enhancing the venue's reputation and customer appeal.
- Managed 303-key in-room dining services, ensuring high quality standards and timely delivery.
- Directed large-scale catering events in an 80,000 sq ft banqueting space, both indoor and outdoor, showcasing versatility and organizational prowess.

Sous Chef,(PRE-OPENING) Marriott International, India
09-2017- 05-2019

- Managed culinary operations within a 217-room establishment, encompassing 7 diverse food and beverage outlets.
- Oversaw a 50,000 sq ft banquet space, executing impeccable service and guest satisfaction.

Jr. Sous Chef, Marriott International Agra, India

08-2016 -09-2017

- Spearheaded operations at MoMo Cafe, a signature 160-cover all-day dining coffee shop.
- Directed in-room dining services for a 189-key establishment, ensuring exceptional guest experiences.
- Led and mentored a team of 25 skilled culinary professionals, fostering a culture of excellence.

Chef De Partie,(PRE-OPENING) Marriott International Agra, India
-08-2016

12-2014

- Spearheaded operations at MoMo Cafe, a signature 160-cover all-day dining coffee shop.
- Directed in-room dining services for a 189-key establishment, ensuring exceptional guest experiences.
- Led and mentored a team of 25 skilled culinary professionals, fostering a culture of excellence.

Chef De Partie, Taj Hotels, Resorts & Spa- Goa, India

04-2014 -12-2014

- Spearheaded operations at Caravela, a signature 360-cover all-day dining coffee shop.
- Directed in-room dining services for a 145-key establishment, ensuring exceptional guest experiences.
- Led and mentored a team of 19 skilled culinary professionals, fostering a culture of excellence.

Hotel Operations Management Trainee, Taj Hotels, Resorts & Spa- Goa, India

04-2012 -14-2014

- Mastered hotel ops, boosting efficiency & guest satisfaction.

- Mastered the basic & advanced fundamentals of Thai & International Cuisine.

EDUCATION QUALIFICATIONS

Bachelor's Degree in Hotel & Hospitality Management

2009-2012

Chandigarh Institute of Hotel Management.

SKILLS

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|-----------------------|-------------------------|
| ● Steak House | ● Menu Development |
| ● European | ● Revenue management |
| ● Modern Indian | ● Guest Management |
| ● Thai | ● Staff Management |
| ● Plant Based & Vegan | ● Inventory & Trainings |

TRAININGS & CERTIFICATIONS

- Successfully completed CERTIFIED HOSPITALITY DEPARTMENTAL TRAINER program in June 2022.
- Successfully completed MANAGEMENT DEVELOPMENT PROGRAMME (MDP) 2016-2017.
- Hold "Great food safe food" Certification.
- Hold "ServSafe" food safety Certification.
- Completed "ROUXBE" online Marriott culinary school certification program.
- Successfully completed my internship with ITC Sheraton Saket N. Delhi from June 2010 to October

AWARDS/RECOGNITIONS

- Manager of the Month for June 2018.
- Guest Voice champion of the Year 2016-2017.
- Nominated for Manager of the Year 2016-2017
- Executive of the month for the month of April 2016.
- Have received an Appreciation letter from Arne Sorenson, CEO of Marriott International in April 2016.