

SHAIK SAIBJAN

Executive Sous Chef



CONTACT



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EXPERTISE

- Recipes & Menu Planning
- Banquets handling
- A la carte
- Kitchen equipments operations
- Signature dishes creations
- Food plating & Presentation
- Workflow optimization
- Forecasting & Planning
- Inventory rotation
- Cost Control
- Training
- Leadership
- Vendor relationship
- Performance & assessments
- Payroll & Scheduling

ABOUT ME

Creative, detail-oriented Executive Sous Chef with an assorted technical background. Good working knowledge of all sanitation and safety standards, superb skill in controlling food cost, quality, and consistency. Dedicated to promoting a friendly, educational, and disciplined environment. Focused on creating high quality food that appeals to modern diners, while creating sustainable environment for both business & personal growth.

EXPERIENCE



Executive Sous Chef

The Leela Kovalam, A Raviz Hotel

July 2024 to Present



Chef De Cuisine

The Leela Kovalam, A Raviz Hotel

July 2023 to July 2024.

The Leela Kovalam is having 188 rooms including palace royal suites, presidential suites, royal club suites with five F&B outlets, Terrace all day dinning 142 covers, Café 72 covers, Tides pan Asian restaurant 72 covers, Jazz & Blue bar 36 covers, Sky bar 75 covers, Tea & coffee Lounge. Taking care of entire operations, menu curation for wedding events, and other banquet events. Conduct food promotions across all hotel outlets.



Chef De Cuisine

Radisson Blu Hotel, Nagpur

September 2019 to July 2023

Radisson Blu Hotel Nagpur is having 214 luxury rooms with 3 banquet halls, with 5 F&B outlets. INDIYA OYE Indian specialty restaurant covers 96, NI-HAO Asian specialty restaurant 33 covers.

EDUCATION

- Secondary school certificate with first class in 2004 under board of education, Odisha.
- Completed one year diploma in hotel management Food & Nutrition course from Shine Institute of Hotel Management, Hyderabad, 2015

HOBBIES

- Surfing internet
- Movies
- Listening to music
- Travelling



Sous Chef

**Mewar Restaurant, Elite Group of Hospitality, Bahrain
November 2017 to August 2019**

Handled 96 Covers Indian Specialty restaurants, Estimated food consumption and requisitioned Food stuffs. Proactively run the Section in the kitchen to ensure dish were to the highest quality standards Entire restaurant setup, standard recipes, menu, designed by myself.



Junior Sous Chef

**Radisson Blu Plaza Hotel, Hyderabad
July 2015 to August 2017**



CDP

**Radisson Blu Hotel, Hyderabad
June 2014 to June 2015**



DCDP

**Radisson Blu Hotel, Nagpur
May 2012 to June 2014**



Commis Chef

**Aditya Sarovar Premier, Hyderabad
May 2011 to May 2012**



Commis - II

**Sitar Hotel, Dolphin Group of hotels, Hyderabad
February 2010 to May 2011**



COMMIS-II

**Celebrity City Centre, Hyderabad
January 2008 to February 2010**



COMMIS-III

**Asoka Classic, Hyderabad
February 2007 to December 2007**