



Jayanto Kumar Ghosh

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Objective: To excel in life by achieving life goal being a notable chef & helping team member to grow professionally & personally.

Working Experience

Executive Chef

Ran Baas Palace by The Park

Patiala, Punjab -147001

3rd June 2024 to Till Date Managed

Culinary Operations

Ensured unwavering adherence to rigorous hygiene standards.

Precise recipe standardization, innovative menu development and astute budget management to uphold a standard of culinary excellence.

37 Super Luxury Rooms Inventory

3 F&B Outlets, 20000 sq. ft. Banquet

Convention up to 1000 pax

Total culinary team 25 chefs

Multi –Property Executive Sous Chef

Hyderabad Marriott Hotel & Convention Centre Courtyard by Marriott, Hyderabad

7th November 2023 to 5th May 2024.

Overlooking the culinary operations of Marriott Convention Centre and also the adjoining courtyard Marriott.

400++ Rooms Inventory
5 F&B Outlets, 60000 sq. ft. Banquet
Convention up to 4000 pax
Total culinary team 125 chefs

Executive Sous Chef

The Quorum Club Hyderabad

10th January 2022 to 4th November 2023 Overall, in charge for Pre-Opening.
5 F&B Outlets, 10000 sq ft Banquet
Total culinary team 73 chefs

Chef de cuisine

Hyatt Place Hyderabad

Hyderabad

January 10th 2019 to 31st December 2021

- overall overlooking 3 F&B outlets under supervision of Head chef.
- 157 rooms
- conventions up to 1500 pax
- strong outside catering experiences
- PIC level -3 and FOSTAC certified
- Total culinary team 31 chefs

- Was associated with **Holiday inn New Delhi international airport, New Delhi**, as a **Sr.Sous Chef at Viva** (All- day dining) from 8th August 2017 to 31st December 2018 ,Assist to Executive Chef in providing innovative and artistically superior, and cost efficient food and beverage products that enhance the reputation of all the food outlets (1 specialty restaurants, 1 bar, 242 rooms, in-room dining,Viva (**All Day Dining**)-121 covers , **BELLA ITALIA (The specialty Italian Restaurant)**- 72 covers.at the same time, meeting the established quality and presentation standard
- Was associated with **Hyatt Hyderabad Hotel Hyderabad** as **Sous Chef at Collage** (All day dining kitchen) from **1st November 2016 to 26th July 2017**.I got the opportunity to setup the All-day dining Restaurant, menu planning, standard recipes card, maintaining food cost, balancing the PNL and stuffing, kitchen set up and maintain the food quality for buffet and A' la Cart. Assisting to my Executive Chef for day to day smooth operation.
- Was associated with **Marrimekko steak house Dubai** as **Sous Chef**(steak house Specialty kitchen)**as pre-opening team Member** during that period got the opportunity to setup the Restaurant, menu planning, standard recipes card, maintaining food cost, balancing the PNL and stuffing, kitchen set up and maintain the food quality a' la Cart. Assisting to my Head Chef for day to day smooth operation (3rd Feb 2015 to 28th October 2016)

- Was associated with **The westin Mina Seyahi Hotel Dubai** as a **Chef de partie** From 01st Oct 2013 to 31st January 2015 during that period I got the opportunity to work the famous restaurant **BUSSOLA (Italian Spatiality)** Menu planning, costing, plating, kitchen set up.
- Was associated with **Movenpick Ibn Battuta Gate Hotel Dubai** as Demi Chef De Partie **Sicilia (The specialty Italian Restaurant)**. and during this period I was strong team member for opening with Chef Marco Legitatmo, since 02nd October 2012 to 14th Sep 2013)
- Was associated with **Sheraton Kuwait** as a Demi chef de partie from 18th may 2010 to 31st August 2012 where I had worked in **Nino.....signature** Italian restaurant with **Italian Chef Daniele Marchelini**.
- Was associated with **Devi Garh Palace Udaipur** as a Hotel Operational Trainee from 1st July 2008 to 30th April 2010. I have started my carrier as a hotel operational trainee after finish the Programmed got promoted as a kitchen supervisor.

Skills

- Staffing and Scheduling of various outlets and main kitchen and allocation of duties.
- Develop systems and procedures that achieve higher cost efficiency and guest satisfaction.
- **Facilitate learning and development for all the team members.**
- Establish preparation technique and quality standards.
- Performance Appraisal/ Management of the staff in the department.
- **Ensure through regular monitoring of Medallia and constant guest feedback, prompt, efficient and accurate service to all guests along with the best quality products.**
- **Review the monthly business reports of the hotel, specifically F & B report and assist Executive Chef in developing a work plan.**
- Address any grievance and counseling issues among the department staff.

Training Experience

- Completed six month Industrial training from THE PRIDE HOTEL - 5* DELUXE – Ahmadabad (02.04.2006 – 04.09.2006).

Achievements

- I had been awarded by our GM. Mr. Kaira Maine as **Best pre-opening Manager of the month** at Marrimeko Dubai.
- I had received a Letter of Appreciation for my outstanding performance at Westin hotel Dubai from GM Mr.Tolga.
- Active participation in several food festival & promotional activities took place in Hyatt Hyderabad such as – Italian, Brazilian, and Lebanese& Oriental.
- I had been awarded by Hyatt Hotels & Resorts **HYSTER GOLD** for my outstanding performance
- Awarded with the prestigious award **with 3rd position** in the India for Hyatt good taste food series month of June – 2017 by The Executive Chef ...**Chef Jef Foster**
- Also awarded with **Great Job done** during super busy time by The Chef de cuisine Marco Legittimo **Professional Qualification**
- Completed three years **B.Sc. in Hotel Management & Tourism** from AIMS School of Hotel Management, Durgapur City, and West Bengal. (Annamalai University).

Academic Qualification

- Passed Higher Secondary in 2005, under the West Bengal Council of Higher Secondary Education.

Personal Details

Date of Birth - 10th July – 1987
Father's Name - Mr. Tarun Kumar Ghosh **Contact**
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Chef Sandeep Panwar - Executive Chef at Hilton
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Chef Pranay Kumar –Corporate Chef at The Quorum

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Chef Gaurav Ramakrishna

Head chef –Hyatt Centric, Bangalore

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