



OWAIZE AHMED KHAN

EXECUTIVE CHEF • BENGALURU, INDIA • +918925036756

DETAILS

Bengaluru, India
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chefowaize24@yahoo.com
24 February 1987

SKILLS

Hazard Analysis and Critical
Control Points (HACCP)

Renovation Skills

Food Safety

Operational Excellence

Team Management

Employee Retention

Restaurant Operation

Communication Skills

Creativity

Leadership

LANGUAGES

English

Hindi

Tamil

Telugu

Taglog

Arabic

PROFILE

Passionate and innovative Executive Chef with 18 years of culinary expertise, honed under renowned Michelin Star Chefs. Skilled in leading diverse, high-volume operations, reducing costs, and driving revenue growth. Adept at managing multi-cultural environments and creating memorable dining experiences for esteemed guests. Proficient in South and East Asian, Indian, and Western cuisines, with a flair for modern fusion. Known for successful kitchen renovations, creating new concepts, and excelling under pressure. A strong communicator with a proven track record of achieving operational excellence and fostering a dedicated team. Recognized for creating exceptional dining experiences and achieving successful kitchen renovations.

EMPLOYMENT HISTORY

Cluster Executive Chef at Novotel, Bengaluru, India

August 2024 — Current

- Led culinary operations across 5 outlets, including 3 restaurants a la carte, delivering diverse street food concepts with ten culinary identities.
- Managed a dedicated team of 88 chefs and 21 stewards, ensuring exceptional standards.
- Oversaw breakfast service for over 700 guests daily and achieved an average daily cover of 1,000.
- Successfully reduced food costs by 4% over the last 3 months through strategic inventory management.
- Implemented a new food court concept and revitalized all outlets to enhance guest experience.

Executive Chef at Radisson Noida, India

August 2022 — August 2024

- Report to the General Manager
- Led the culinary team to achieve a more efficient and excellent operation.
- Managed a team of 57 to optimize productivity and service.
- Led banqueting operations, driving guest satisfaction and revenue.
- Implemented efficient processes, reducing costs and increasing profits.

Executive Chef at Radisson Temple Bay Resort, India

March 2019 — April 2022

- Reported to the Vice president of the group.
- Overall, In charge of 5 outlets.
- Oversee F&B & Kitchen operation.
- Creation of a new concept for an outlet.
- Renovation of all main kitchens.

Chef de cuisine at Sheraton Grand Chennai, India

September 2018 — February 2019

- Managed 3 outlets, drove operational excellence and increased efficiency.
- Collaborated with Corporate chef to enhance F&B and kitchen performance.
- Implemented strategies that boosted customer satisfaction and retention.
- Achieved significant growth in sales through effective team leadership.

Executive Sous Chef at The Star Sydney, Sydney, Australia

March 2016 — April 2018

- Overall, in charge of 27 F&B outlets.
- Oversee F&B & Kitchen operations with the Executive chef.
- Lead banqueting & Main Kitchen operations of up to 1500 pax.

Sous Chef de Cuisine at Rixos The Palm Dubai, UAE

November 2014 — March 2016

- Create a new experience for Sunday brunch.
- Managed F&B operations across 7 outlets, driving excellence in service.
- Collaborated with the Food & Beverage Director to optimize kitchen efficiency.
- Developed a unique Sunday brunch experience, boosting guest satisfaction.

Senior Sous Chef at Mandarin Oriental, Abu Dhabi, UAE

February 2012 — October 2014

- Oversaw six outlets, driving revenue growth and operational efficiency.
- Achieved budget targets for food and labor costs, maximizing profit margins.
- Reduced direct operating expenses, enhancing overall financial performance.
- Implemented strategic initiatives resulting in improved outlet performance.

Chef de Partie at Hyatt Regency & Galleria, Dubai, UAE

July 2009 — Jan 2012

* Responsible for Italian Kitchen operation. * Ensured compliance with HACCP, enhancing food safety and quality. * Led French fine dining operations, driving exceptional guest experiences. * Successfully managed hotel pre-opening, fostering a strong team culture. * Achieved high customer satisfaction, earning positive feedback and reviews.

Demi Chef de Partie at Jumeirah Beach Hotel & Resort, Dubai, UAE

April 2007 — May 2009

- Responsible for the hotel's Hazard Analysis and Critical Control Points (HACCP) policy.
- Chef In charge of the French fine dining experience.
- Covered both pre-opening, opening, and operational periods.

Commis Chef at Emirates Flight Kitchen, Dubai, UAE

June 2006 — March 2007

Been part of member for the Inaugural flight A380 and preparing inflight meal.

Apprentice / Commis at Various Positions, Chennai, India

June 2004 — June 2006



EDUCATION

Graduate, DFP, Airline Airport customer service

Hotel management



REFERENCES

Liam Crotty, Director of F&B, Andaaz London

Liam.crotty@hyatt.com

Marites Sam Dumensel, Director of Human resource, Minor Hotels, Dubai

Mdumensel@minorhotels.com

Owaize Ahmed Khan

If you care at all about food,
you should always cook what you love
and love what you cook

EXECUTIVE CHEF



Introduction

Born and raised in India, I grew up in a family where a deep respect for food and healthy produce was instilled as a core value. With over 18 years of professional experience in cooking and kitchen management, I bring a proven record of leadership, professionalism, and consistent achievements in 5-star hotel and restaurant establishments.

A highly skilled and creative chef, I have a talent for delighting customers with exquisite dishes and innovative food presentations. I excel at instructing and mentoring kitchen teams, providing both practical and theoretical training to enhance their skills, improve food preparation techniques, and elevate overall performance. My calm, hardworking, and dedicated nature, combined with my passion for international cuisine, drives me to create exceptional, mouth-watering dishes while fostering a collaborative and positive kitchen environment.



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Cooking is not just about flavors; it's about leadership, innovation, and inspiring a team to create something extraordinary.



I am adept at maintaining food costs through effective preparation, inventory management, and control systems. My experience spans fine dining, main kitchen operations, and coffee house management. I have also been part of opening teams for prestigious establishments such as Rixos Jumeirah Mandarin Oriental , showcasing my ability to contribute to high-profile projects.

As a chef from a culinary family, I draw inspiration from my brothers and strive to innovate with every dish I create. I am experienced in planning, directing, and supervising food preparation in fast-paced environments, efficiently managing kitchen teams, and leading training initiatives to ensure consistent delivery of exceptional quality. My ultimate goal is to inspire and support my team to grow and contribute to the success of our kitchen operations.



Food

OVEN CRUST LAMB LOIN

Parmesan Cheese Risotto, Sauté Wild Mushroom, Shallot Confit, Jus



CAPELLINI SLIPPER LOBSTER PASTA

Garlic, Basil, Chili, Cherry Tomato, Olive Oil



BRAISED BEEF CHEEK IN RED WINE

Mushroom, Shallot, Streaky Beef, Pea Puree, Baby Carrot, Celeriac





ASIAN BITE SAMPLER

Chicken and Beef Satay with Condiments
Vegetables Samosa with Mint Yoghurt
Crispy Taro Stuffed with BBQ Chicken
Popiah Basah and Roasted 5 Spices Duck

BEEF WELLINGTON

Grilled Beef Tenderloin Wrapped
in Puff Pastry, Baby Vegetables, Neutral Jus





SOUS VIDE TASMANIA SALMON

Crushed Roasted Yukon Gold Potatoes,
Green Peas, Confit Carrot in Ginger Juice,
Roasted Szechuan Pepper, Ponzu Beurre
Blanc, Micro Cress

OVEN BAKED NORWEGIAN SALMON

Glazed with Spicy Teriyaki Sauce, Mousseline
Potatoes, Braised Artichoke Ragout, Alfalfa Sprout



HONEY ROASTED PUMPKIN

Warm Roasted Vegetables Salad, Pine Nuts, Feta
Cheese Crumbles Dehydrated Black Olive,
Olive Oil Powder

HERBS COLLECTION

Vegetables Pot with Herbs Cream Cheese, Black Olive



PAN SEARED FOIE GRASS

Green Tips Asparagus, Smoked Chicken Terrine,
Fennel Salad, Raisin & Orange Jelly, Jus



SEARED PORT LINCOLN HIRAMASA KINGFISH

Pickled Melon <Gherkin=, Devilled Quail Eggs and Mustard



BROAD BEAN PATE

Served with Chili Herb Grated Egg Dressing

CHOCOLATE COATED

Orange Yoghurt Ice Cream Lollipops



ORANGE ROASTED APPLE

Almond, Raisin, Bocconcinis





CAPPUCCINO OF CEPES MUSHROOM TRUFFLE FOAM

Confit Brown Mushrooms, Burrata Cheese, Quail Egg,
Garlic Toast with Black Olive



SOY ROAST SALMON WITH SPINACH AND GREEN TEA NOODLES

CAPPUCCINO OF CREAM ASPARAGUS SOUP

Morel Mushroom Custard



ROASTED LAMB RACK

Smashed Mashed Potato,
Watermelon Jelly Mint Beef Jus



OOLONG TEA AND ROASTED APPLE JELLY





CRAB CHOWDER

Sweet Corn Puree, Smoked Salmon Croque Monsieur



VICTORIAN GOAT CHEESE ASH & GIPPSLAND BLUE

SOUS-VIDE SEA BASS

AND PRAWN <ZEBRA=

Mascarpone and Asparagus Orzo
Risotto, Caviar and Chive Sauce



PRAWN TEMPURA

Thai Style Quinoa Salad, Spicy Mayo,
Petit Leaf



WAGYU STEAK TESTING PLATE



PRAWN EDIBLE GARDEN

Poached Prawn, Baby Sweet Corn, Asparagus, Baby Carrots, Sugar Snap Peas, Pickled Radish, Edible Soil, Potato Puree



FOIE GRAS & TRUFFLE BRULE

TEH TARIK BRULE

Served with Tropical Fruits Salsa, Dehydrated Pineapple



SMOKED ROASTED VEGETABLES

TERRINE

Dehydrated Black Olive, Olive Oil Powder, Burn Rock Melon, Parmesan Cheese Wafer, Baby Cress, Roasted Walnut Vinegrate



RENDANG BEEF CARPACCIO

Served with Shaved Vegetables, Garlic Bread Ash, Mustard Ice Cream



CHOCOLATE CIGAR



EASTER EGG CRUSHED

Carrot Cake, Cream Cheese Mousse, Spiced Crumble, Passion fruit Coulis

TANDOORI LAMB CHOP

Lamb Chops Marinate in Tikka Spices and Roasted in Tandoori Oven, Served with Naan Bread and Onion Raita



SWEET PEA RISOTTO

Mushroom Quenelle and Baked Corn



MATCHA CREME

BRULEE

Baked Green Tea Custard with Burnt Sugar



WELCOME AMENITIES



CHILLED CHOCOLATE FONDANT

Salted Butter Caramel Sauce, Crushed Nuts



THANKYOU

Owaize Ahmed Khan

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