



## Present address

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## Skill

Knowledge of food chemistry and culinary techniques.  
Kitchen process flow.  
Excellent customer service skills.  
Food safety and sanitation practices.  
Working towards sustainability goals.  
Quality assurance.  
Regulatory compliance & documentation.  
Food cost control.

## **Satya Prakash Pandey**

### Profile

Passionate Chef with twenty two years of culinary working experience in five-star hotel establishments. Highly accomplished in creating innovative recipes and implementing cost efficiencies in kitchen management procedures. Understands current culinary trends, delivers high-quality food, and being creative while developing menus. Deep hands-on knowledge of conceptualizing, managing, and preparing various cuisines in fine dining, casual restaurants, and high-volume events. Have developed teams including the second line of leadership. Possess the ability to be a good role model for subordinates. Business savvy with extensive experience in food and beverage operations, revenue management, pricing, budgeting, and business management.

### Employment history

#### **Executive Chef, Holiday Inn Chandigarh, Zirakpur**

**Aug 2024 to date**

A five-star property with 131 keys. Having four F&B outlets and our indoor and outdoor space includes 26000 sq. ft of banquet space. Oversee daily kitchen operations, ensuring high standards of food quality and presentation.  
Manage a team of 49 chefs and kitchen staff, providing training and mentorship.  
Develop and implement innovative menus, incorporating seasonal, local ingredients and promoting sustainability.  
Maintain inventory and manage supplier relationships to ensure cost-effective procurement.  
Ensure compliance with health and safety regulations.

#### **Additional Responsibility:**

Spearheading the culinary team in the development of a new luxury hotel project with state-of-the-art kitchen facilities and extensive space for the hotel's multiple dining outlets and large banquet space.  
Collaborating with designers and facility planners to create an efficient and aesthetically pleasing kitchen layout.

## **Head Chef, Hyatt Regency Amritsar**

**Sep 2021 to Aug 2024**

A Five Star Deluxe property with 248 keys. Having three f&B outlets with three banquet halls and one open garden space.

Leading kitchen management team by providing the right guidance and direction for better performance.

Guiding for menu development and engineering.

Ensuring quality standards of raw and cooked food products are met.

Empowering down-the-line employees to understand the guest's needs and excel in customer service.

Focused on promoting local produces to our guests.

Monitoring employees' on-going training on a regular basis to improve their knowledge and skills.

Ensuring departmental expenses are under control.

Worked on the departmental budgeting process.

Ensuring compliance with FSMS standards in place.

Reviews comment cards, guest satisfaction results, and other data to identify areas of improvement.

## **Executive Chef, Radisson Blu Haridwar**

**Aug 2019 – Sep. 2021**

A 5-Star with 129 Keys Hotel. Having four F&B outlets and two banquet halls with a capacity of up to 400 pax

Manage all aspects of the kitchen including operation, quality, and administrative functionality.

Hiring, training, team building, and nurturing talents.

Vendor visit, purchase forecast & management.

Work on budgets and budgetary controls along with GM and Finance head.

Have maintained budgeted food cost month on month with consistent quality.

Hygiene monitoring, imparting HACCP Knowledge to staff.

Believes in guest interaction, responding to their needs and issues actively.

Regularly working on innovative ideas and themes for banquet and coffee shop buffets.

## **Executive Chef, ITC Fortune Inn Haveli Gandhinagar**

**July 2018 – July 2019**

Contemporary full-serviced hotel with two food and beverage outlets and five banqueting and meeting venues. Well-equipped for catering up to 4000 pax.

Ensuring all brand standards are followed and maintained.

Reviewing all HACCP guidelines and procedures for their implementation.

Maintaining and reviewing all the records pertaining to food safety standards.

Maintaining excellent relations with resident and non-resident guests.

## **Professional Qualification**

### **Hotel Management and Catering Technology 1998-**

2001 Oriental School of Hotel Management, Kerala.

### **International Diploma In Hospitality Management 2002,**

American Hotel and Lodging Educational Institute, U.S.A

## **Educational Qualification**

### **Intermediate in Science (10 +2)**

1995 (Bihar Intermediate Education Council, Patna), Bihar.

### **Secondary School Exam. 1993**

(Bihar School Examination Board, Patna), Bihar

## **Executive Chef, Madhubhan Resort & Spa Anand, Gujarat**

**Apr. 2017 – May. 2018**

A 5-Star Deluxe Resort spread over 25 acres with 106 keys cottages, having six food and beverage outlets. An authentic Italian Mediterranean bistro ‘Kouzina’, the Mexican ‘Tapas Bar’, the Indian cuisine restaurant ‘Banyan Tree’, the multi-cuisine coffee shop ‘24 Seven’, the pastry shop ‘Bake a Cake’, and the evening ‘Chai Bar’. One ballroom with 300 Pax capacity and a lawn with a banqueting capacity of 1500 Pax

Exploring new possibilities of business trends in culinary.

Menu engineering, implementing new menus, recipes, and presentations.

Handling day to day operations, ensuring quality control with consistency, and minimizing wastage.

Reviewing all culinary SOPs and FSMS for their implementation and record keeping.

Making sure that the highest level of hygiene and sanitation standards are maintained all the time.

Maintaining excellent relations with resident and non-resident guests.

## **Executive Chef, Carlson Rezidor Hotels Group**

**Sep 2008 – Apr 2017**

Country Inn & Suites By Carlson, New Delhi (Mar 11 – Apr 17). Worked as a pre-opening management team.

Country Inn & Suites By Carlson, Indore (Sep 08 – Feb 11). Worked as a pre-opening management team.

Kitchen planning and setting up for both an a la carte and banquet.

Annual contracting and negotiation with suppliers.

Menu design to enhance customer’s experience.

Standard recipes and presentation implementation.

Compliance with brand standards and SOPs in place.

Ensuring that all culinary operations, food handling, storing, and processing are in accordance with regulatory guidelines.

Hire, train, and manage staff regularly.

Worked on special menus, food promotions, and festivals to increase footfall.

Worked closely with the sales and marketing team to enhance business sales.

## **Sr. Chef De Partie, Taj Holiday Village, Goa**

**May 2008 – Sep 2008**

A 5-Star the finest luxury beach resort with 142 keys and well-appointed villas. ‘Caravela’ an open deck bay views all-day dining restaurant offers multi-cuisine delicacies.

Assist in developing diverse menus based on Indian and International trends.

Ascertain that food preparation activities are handled according to the standards of quality and consistency.

Maintain the safety and sanitation procedures in place.

Ensuring food safety standard guidelines are maintained all the time in culinary operational areas.

Implementing training and development plans for subordinates.  
Assisting Executive chef with day-to-day operation executions.

### **Chef De Partie, Shiv Vilas Jaipur**

**Oct 2006 – May 2008**

A Five Star Luxury Rajputana life experience themed resort, spread over 32 acres with beautiful landscape. Offering five food and beverage outlets and a banqueting capacity of up to 3000 pax. Worked as a pre-opening team member to set up the all-day dining ‘Flavours’ and Indian specialty restaurant ‘Sheesh Mahal’ menu, standard recipes, and SOPs in place.

Awarded as “Best Outstanding employee of the year 2006-2007”.

### **Chef De Partie, Inter Continental Hotels Group**

**Holiday Inn Jaipur**

**Feb. 2003 – Oct. 2006**

A 5-Star Hotel

### **Training & Development**

- Certified HACCP Level 2 Award.
- Certified online Food Safety & Training Certification by FSSAI on Covid-19 Guidelines for food handlers.
- Attended Culinary management workshop at ITC WMI Institute in 2018
- Certified “Food Safety Supervision Training in Advance Catering-FSSAI regulations” for Gujarat region held by H&RA in Jan 2018
- Attended “7<sup>th</sup> IFCA International Chefs Conference 2017” held at Hotel Pullman New Delhi in Oct 2017
- Participated in the Food Safety & Microbiology – FSSAI Regulatory Prospective Training at CDMS in Jan 2015
- Attended seminar on HACCP held at Hotel Mansingh Palace, Jaipur
- Attended seminar on Food Safety and Hygiene standards at Trident Hilton Jaipur
- Worked with **Hotel Shikarbadi (HRH Group of Hotels Udaipur, Rajasthan)** under Kitchen Executive Training program (Aug 2001 – Feb 2003)
- Industrial training at **Holiday Inn Gem Park**, Ooty (Apr 1999 – Sep 1999)

### **Personal Details**

Date of birth	: 14 <sup>th</sup> Nov. 1978
Marital status	: Married
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