

ASHISH SRIVASTAVA

[Director of Culinary]



Date of Birth - 10/Dec./1984 (Ranchi, Jharkhand) Indian

Jewel Residency , Block A-802 , ITBP Residence Colony, Seema Dwar, Dehradun, Uttarakhand 248146, India +91-8917654618

chefashish1012@yahoo.co.in / chefashish1012@gmail.com Father's Name - Late Sri Suresh Prasad Passport No. - Z 7113097

Profile

A trailblazing culinary **virtuoso**, poised to architect the gastronomic vision of an eminent establishment as **Director of Culinary Excellence**. Celebrated for fusing **avant-garde innovation** with technical mastery to deliver transcendent dining narratives across diverse culinary ecosystems. Adept at designing **bespoke epicurean frameworks** aligned with global culinary paradigms, sustainability, and fiscal prudence. A **charismatic steward of talent**, adept at nurturing elite brigades while fortifying brand prestige through strategic gastronomic alignment. Resolutely committed to **elevating the culinary arts** through transformative leadership, refined foresight, and an uncompromising pursuit of gastronomic brilliance.

Education

JAMSHEDPUR , INDIA

Diploma in Hotel Management

Indian Institute of Hotel Management (Catering Technology & Applied Nutrition)

Work Experience

08/2024 - PRESENT SILIGURI , WEST BENGAL, INDIA

Director of Culinary Udaan Group of Hotels

Udaan Group of Hotels proudly boasts a distinguished portfolio of **22 premium properties strategically located across India**, delivering elevated hospitality experiences with a pan-India presence.

Job Responsibilities:

Culinary Blueprint Engineering

Conceptualized **signature flavor portfolios** aligned with **brand philosophy**, infused with **modern artistry**, ensuring **strategic cost efficiency**.

Gastronomic Compliance Governance

Upheled **global culinary statutes** through meticulous **sanitation audits** and **regulatory oversight** under international **safety jurisdictions**.

Operational Brigade Leadership

Commanded **kitchen cadres**, executed **skill calibration**, and sustained **procedural precision** through **systemized culinary discipline**.

Culinary Economics Architecture

Navigated **procurement intelligence**, optimized **resource logistics**, and ensured **marginal superiority** via **fiscal innovation**.

Strategic Culinary Alignment

Integrated **cross-domain execution**, promoted **synchronized delivery**, and maximized **process velocity** across verticals.

Risk Averse Culinary Protocols

Enforced **preventive food-tech mandates**, executed **inspection algorithms**, and fortified **hazard resilience**.

Epicurean Experience Orchestration

Directed **bespoke dining modules**, curated **event-specific gastronomy**, and ensured **client-centric indulgence**.

Work Experience

10/2023 - 08/2024 GUWAHATI , ASSAM, INDIA

Executive Chef

Mayfair Spring Valley Resort

Job Responsibilities:

Outlet Command & Oversight

Accountable for holistic **orchestration** of the assigned domain, ensuring , inventive execution, **ambience finesse**, and **team synergy**.

Culinary Synchronization Briefing

Engaged in daily culinary **liaisons** with **Executive Leadership** to align on **production directives** and internal **allocations**.

Quantitative Precision Audit

Executed **randomized yield inspections** and maintained **standardization metrics** across the **plating lifecycle**.

Gastronomic Integrity Validation

Conducted routine **sensory calibrations**, rectified **organoleptic variances**, and upheld **plating elegance**.

Provision Liaison Conduit

Interfaced with **F&B Strategy Lead** for **requisition streamlining** and **provision clarity** across functions.

Spatial & Security Cognizance

Possessed architectural **command** over **outlet blueprint** ensuring **emergency literacy** and **safety fluency** across teams.

Performance Hygiene Governance

Scrutinized **team output** in alignment with corporate **benchmarks** and statutory (HACCP tier).

Pre-Service Culinary Intel

Delivered **dishcraft narratives** and **menu orientation** to restaurant teams prior to service commencement.

Post-Service Reset Protocol

Verified **restoration standards**, ensuring spatial elements reflected **post-operation excellence**.

Hospitality Knowledge Arsenal

Mastered full spectrum of **cruise engagements**, enabling accurate **guest interface** and **service guidance**.

Team Grooming Excellence

Safeguarded **visual conformity** and **personal hygiene** standards across the culinary unit.

Mega-Scale Event Mastery

Led **high-density functions** like **weddings**, **corporate galas**, and **receptions exceeding 5000 guests**.

Resort Scale Execution

Operated within **Mayfair Spring Valley**, Guwahati, navigating **8 F&B verticals**, elite **banqueting**, and **quad-lawn operations** servicing up to **10,000 patrons**.

09/2021 - 10/2023

DEHRADUN , UTTARAKHAND, INDIA

Director of Food Production

LP Vilas By Hotels Ltd.

Job Responsibilities:

Outlet Excellence Command

Oversaw **360° operational mastery** of the assigned station, ensuring **sanitation integrity**, **creative finesse**, and **team synchronization**.

Strategic Culinary Alignment

Engaged in **daily strategic briefs** with senior chefs to review

Work Experience

production matrices and internal dispatches.

Yield Optimization Oversight

Administered micro-audits on portion compliance through real-time consumption analytics.

Palate Calibration Rituals

Performed daily gastronomic validations, correcting deviations in flavor structure, texture or presentation standards.

Procurement Synergy Interface

Coordinated with F&B Ops Liaison for smooth flow of inventory logistics and supply continuity.

Spatial Safety Acumen

Commanded full knowledge of outlet schematics, ensuring risk preparedness and operational fluency within the team.

Operational Benchmarking Monitor

Tracked staff productivity to uphold internal KPIs and culinary compliance with global HACCP frameworks.

Pre-Service Knowledge Transfer

Executed menu knowledge cascades to service teams for guest engagement precision.

Service Recovery Protocol

Verified post-dining resets, upholding spatial aesthetics and equipment integrity.

Cruise Experience Literacy

Maintained immersive knowledge of onboard features and services to elevate guest query resolution.

Team Presentation Custodian

Upheld visual excellence and hygiene decorum of all culinary personnel.

 11/2017 - 09/2021  DEHRADUN, UTTARAKHAND, INDIA

Executive Chef

RE: GEN: TA - LP Vilas (By Royal Orchid Hotel Ltd.)

Job Responsibilities:

Culinary Leadership Maestro

Directed end-to-end kitchen orchestration, fusing gastronomic innovation, regulatory compliance, and team synergy.

Operational Excellence Catalyst

Spearheaded daily strategy syncs, performance audits, and menu intelligence rollouts to ensure precision and profitability.

 09/2012 - 10/2017  BHUBANESWAR , ODISHA, INDIA

Mayfair Lagoon and Convention

Job Responsibilities:

Hospitality Powerhouse Command

Curated operations at a flagship property housing 10 elite outlets, 7 grand banquet halls, and 3 open-air arenas accommodating up to 8,000 guests.

Culinary Operations Architect

Orchestrated kitchen workflows through strategic delegation, precision planning, and output standardization.

Cost Matrix Strategist

Steered cost control mechanisms, curated monthly analytics on yield, and engineered revenue-driven menus aligned with dietary trends.

Wellness Gastronomy Designer

Innovated calorie-conscious menus with health-forward dishes seamlessly integrated into weekly culinary rotations.

Culinary Festival Curator

Conceptualized and executed high-impact food experiences, including regional cuisine expos and seasonal culinary activations.

Talent Cultivation Lead

Pioneered staff grooming modules, promoting discipline, hygiene mastery, and positive behavioral culture to retain top talent.

Quality Assurance Champion

Upheld production integrity, enforced sanitary frameworks, and drove risk mitigation standards.

Gastronomic Execution Mentor

Oversaw daily gourmet execution, assessed ingredient quality, and mentored culinary teams via menu intelligence systems.

Food Safety Evangelist

Delivered advanced training on HACCP protocols and ISO 22000:2005 compliance, fostering a culture of accountability.

Gastronomy Innovation Engineer

Crafted trend-aligned menus based on market analytics, palate shifts, and nutritional balance, while calibrating recipe specs, ingredient logistics, and budget optimization.

Work Experience

 09/2010 - 08/2012  DELHI & NCR, INDIA

Executive Chef

Plough Deli (A Unit Of Mgs Hospitalities)

Job Responsibilities:

Culinary Command Flow

Streamlined end-to-end kitchen orchestration, securing seamless execution across prep and production units.

Inventory Precision Tician

Optimized ingredient utilization, maintained lean stock levels, and leveraged surplus smartly for efficient turnover.

Gastronomic Quality Validator

Led multi-phase sampling and presentation assessments, ensuring ingredient fidelity and plating excellence.

Mega Event Culinary Captain

Directed high-volume dining logistics for marriages, corporate galas, and celebrations up to 5000+ pax.

Expenditure Governance Analyst

Maintained rigorous cost structuring and ensured budget alignment in culinary deliverables.

ISO Protocol Mentor

Offered technical mentorship per ISO benchmarks, guiding kitchen teams on compliance-driven performance.

Plating Aesthetics Custodian

Ensured each dish was visually refined, compositionally sound, and aligned with brand benchmarks.

Culinary Deadline Executor

Sustained time-bound delivery of culinary tasks with zero workflow lags.

Task Delegation Strategist

Deployed precise task allocations, executing bespoke culinary requests with acute attention to detail.

Production Consistency Auditor

Validated taste calibration, portion symmetry, and preparation harmony in every output cycle.

Procurement Inspection Lead

Verified incoming goods integrity, coordinated systematic storage, and enforced receiving SOPs.

Workforce Efficiency Observer

Monitored culinary staff on portioning finesse, plating elegance, and flavor architecture per HACCP ethics.

 01/2009 - 09/2010  RANCHI , JHARKHAND, INDIA

Sous Chef

Capital Residency

Job Responsibilities:

Second-in-Command Culinary Orchestrator

Spearheaded daily kitchen synchrony, translating the Executive Chef's vision into flawless execution with precision team delegation.

Quality & Compliance Sentinel

Enforced culinary consistency, upheld sanitation sovereignty, and aligned every dish with global safety protocols and flavor benchmarks.

 06/2007 - 12/2008

 KHAN MARKET , NEW DELHI, INDIA

Chef In-Charge

The Blanco (Under Group of Ambrosia)

Job Responsibilities:

Inventory Intelligence Executor

Monitored ingredient flow and ensured optimal stock dynamics across operations.

Cost-to-Profit Strategist

Grasped departmental expenditure patterns to reinforce P&L alignment.

Zero-Waste Enforcer

Minimized ingredient redundancy to uphold lean kitchen models.

Culinary Knowledge Integrator

Absorbed cross-functional techniques and gourmet frameworks from culinary veterans.

Sanitation Ritual Custodian

Executed section-specific cleansing protocols aligned with structured hygiene timelines.

Smart Stock Regulator

Ensured FIFO standards, validated deliveries, and maintained organized storage cycles.

Work Experience

Prep Zone Readiness Agent

Secured completion of pre-service arrangements with sectional readiness.

Maintenance Alert Conduit

Reported technical discrepancies to the Culinary Commander in real time.

Policy Adherence Advocate

Upheld organizational mandates and observed regulatory culinary statutes.

Interdepartmental Support Navigator

Extended cross-unit collaboration during operational surge windows.

01/2006 - 05/2007 MIAMI, FL, UNITED STATES

Indian Curry Chef In Galley Kitchen Carnival Cruise Line

Job Responsibilities:

Authentic Flavor Curator

Engineered traditional Indian gravies, spices, and masalas with precision and regional authenticity for global palates onboard.

Cruise Culinary Compliance Leader

Adhered to USPH, HACCP, and cruise safety protocols while maintaining sanitation supremacy in high-volume galley operations.

Fusion Excellence Collaborator

Partnered with multicultural teams to deliver innovative Indian fusion dishes, elevating guest experiences across themed buffet and à la carte menus.

11/2003 - 08/2005 NEW DELHI, INDIA

Commi 2

PLOOF (The Best Coastal Sea Food Fine Dinner Restaurant)

Job Responsibilities:

Coastal Cuisine Executor

Supported senior chefs in crafting refined seafood delicacies, maintaining flavor integrity and plate precision in a fine-dining setup.

Backline Culinary Artisan

Managed prep stations with mise en place mastery, ensuring hygiene protocols and kitchen cadence aligned with service flow.

12/2002 - 08/2003 GOA, INDIA

Job Training

Taj Group Of Hotels (Fort Aguada Beach Resort)

Key Responsibilities:

Luxury Hospitality Immersion

Gained hands-on exposure to premium culinary operations, learning under master chefs in a 5-star coastal resort environment.

Cross-Sectional Departmental Rotation

Trained across multiple kitchen divisions, refining techniques in plating aesthetics, guest-centric service, and backhouse coordination.

Elite Standards Compliance

Adapted to Taj's Gold Standards in hygiene, food safety, and guest satisfaction protocols, establishing a foundation in high-end culinary service.

09/2001 - 02/2002 AGRA, UTTAR PRADESH, INDIA

Industrial Training

Howard Park Plaza International

Key Responsibilities:

Hygiene Induction

Educated teams on advanced sanitation protocols and personal grooming to maintain zero-contamination environments.

Culinary Capability Development

Structured and implemented skill elevation programs to foster culinary precision and service excellence.

Quality Audits

Conducted surprise unit inspections to assess presentation, hygiene standards, and compliance across culinary zones.

Event Cuisine Architecture

Curated gastronomic showcases for high-profile events, managing thematic dish execution and live menu theatics.

Performance Analytics

Drafted comprehensive operational diagnostics, highlighting KPIs,

Work Experience

inefficiencies, and driving strategic enhancements.

Multitasking Operations

Managed ancillary responsibilities aligned with core functions, ensuring departmental synergy and workflow fluidity.

Inventory Rationalization

Oversaw procurement ecosystems, ensuring cost-effective stock levels and logistical integrity for all supplies.

Talent Curation

Led recruitment drives, skills calibration, and KPI-based evaluations to build high-impact kitchen brigades.

HR Compliance & Rewards

Collaborated on disciplinary pathways, remuneration planning, and retention strategies aligned with HR benchmarks.

Financial Optimization

Spearheaded expense streamlining and profitability tracking, aligning operations with budgeted targets.

Guest Interaction Excellence

Responded promptly to guest sentiments, ensuring personalized experiences and fostering repeat loyalty.

Culinary Pride & Precision

Functioned under pressure with a perfectionist mindset, delivering world-class outcomes without compromise.

Global Exposure & Adaptability

Contributed to elite culinary spaces across India & abroad, consistently delivering value-driven innovation with passion.

Achievements

Collaborated with Culinary Icons

Had the distinguished opportunity to work under the mentorship of acclaimed celebrity chefs Chef Kunal Kapur and Chef Ranveer Brar at the prestigious Hotel Taj, refining advanced culinary techniques and hospitality excellence.

Pioneered Contemporary Indian Dining

Spearheaded the conceptualization and successful launch of Zaffran - Dehradun, a modern Indian kitchen known for reimagining traditional cuisine with avant-garde presentation and gourmet finesse.

Established Regional Culinary Landmark

Orchestrated the opening of Nakli Dhaba - Bhubaneswar, a culturally immersive dining destination that blends rustic charm with modern culinary innovation, garnering local acclaim for its distinctive flavors and ambience.

Languages

English

Professional

Hindi

Native

Hobbies



Cooking



Gardening



Every kind of sport



Getting lost in a good book



Exploring distant lands



Feeling the music

Declaration

I hereby declare that the information provided above is accurate and true to the best of my knowledge and belief. I take full responsibility for the authenticity of the details mentioned herein.

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