



SUMIT KEDIA



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EXECUTIVE CHEF | CULINARY

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INTERNATIONAL CUISINE

Udaipur, India

FINE DINING SPECIALIST

Executive Chef with impeccable skills in preparation of authentic International cuisine, using the finest quality ingredients & ensuring adherence to standardized recipes, for an appealing, appetizing & customized dining experience. **Customer focused professional** excelling in delivering delightful service through innovative hospitality and maintaining warm and friendly demeanor. Ensures adherence to all accustomed F&B SOPs including quality, presentation and consistency of menu items. **Brings innovative vision & refined cooking competence** in sculpting impressive menus and preparing culinary dishes influenced by culturally diverse regions around the globe. Easily adapts to frequent changes in workplace or unanticipated events /challenges

PROFILE SYNOPSIS

- **Accomplished in** managing the provision of casual and fine dining for renowned luxury hotels & resorts while overseeing kitchen/culinary operations and preparation of meals. **Ability to develop**, implement, and monitor effective meal preparation processes and procedures in compliance with federal, local & organizational standards
- **Time-polished skills** in creating a striking balance of taste and presentation of cuisine specific recipes. Specialized skills in **European, Mediterranean & Asian Cuisines**
- **Conducts regular inspection** to ensure cleanliness, sanitation and safety in kitchen and storage areas while minimizing waste and maximizing cost/production ratio. **Maintains food costs** within F&B budget guidelines
- **Deft at ascertaining** handling & repair of kitchen equipment and machinery in compliance with safety, health and sanitation regulations. **Implements HSE guidelines & regulations** to mitigate/resolve safety or health hazards
- **Strategic mindset in steering the food inventory** management along with defining purchasing, cost control and budget tactics. Ensures ample quantity and variety of food items at all times by supervising monthly inventories
- **Serves as a mentor to hire, train & lead staff** in food preparation, safe handling, and operations of equipment while sustaining food safety and sanitation levels as per local Food Safety and Hygiene guidelines, ISO 22000 and HACCP standards

SIGNATURE SKILLS

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|--|----------------------------------|-----------------------------------|
| ▪ Food Preparation /Kitchen Management | ▪ Kitchen Operational Excellence | ▪ Equipment & Machine Maintenance |
| ▪ HSE Standards Compliance | ▪ Complex Problem Resolution | ▪ Kitchen Audits |
| ▪ Menu Development & Modification | ▪ Root Cause Analysis | ▪ Stakeholder & Vendor Management |
| ▪ SOP Management | ▪ Costing & Budgeting | ▪ Team Leadership & Training |
| ▪ Customer Relations | ▪ Troubleshooting & Testing | ▪ Inventory Management |

NOTEWORTHY HIGHLIGHTS

- Accredited with Appreciation certificate for organizing and executing food program with a sit down pre-plated dinner for the launch of **VOGUE** (Fashion Magazine) in India.
- Awarded with **Learning and Development Award** for Delivering Dynamic Practical On-Job Training by Cocoa Island Resort, Maldives.
- Certified training on Emergency, First aid, Fire safety, Food Hygiene and Safety.
- Certified as **Emergency Responder** by Emergency First Response Corp. (Switzerland) and PADI (Europe)

Oberoi Hotels & Resorts - January 2020 - Present

Executive Chef | Trident Hotel, Udaipur | May 2024 – Present

Sr. Executive Sous Chef | The Oberoi Grand, Kolkata | February 2023 – May 2024

Head Chef | The Oberoi, Lombok | January 2020 – January 2023

- Supervise the maintenance of kitchen standards and ensure it reflects in the regular audits
- Direct the management of food cost as per the established budget
- Serve as the voice of guest to resolve, address and follow up on the guest complaints
- Ascertain compliance of food quality & hygiene level with HACCP standards while handling store & flow of items following FIFO. Oversee the store requisition process and indentation of food ingredients for daily preparation
- Sustain the standards of culinary operation as per the law of local authorities and brand standard requirements
- Lead planning of duty roster for department along with rendering departmental training and development to new hires
- Steer the development of effective plans for formulating occasional and weekly cyclic menu for buffet
- Liaise with the guests to understand their culinary needs and present tailored recommendations while garnering feedback
- Orchestrate the implementation of Food Safety & Hygiene system through continuous training and awareness
- Utilize local and seasonal ingredients, instead of importing them to cut down on costs
- Navigate in a dynamic ambience with high sense of responsibility and strong attention to detail
- Reduced food cost in the unsettled market such as Lombok where cost of products changes on a daily basis

Executive Chef | Altair Boutique Hotel, Kolkata | Aug 2017 – Jan 2020

- Spearhead management of basic food preparation process for All day dining restaurant, Pub and Meeting rooms
- Actively involved in pre-opening as member of the Executive Committee.
- Formulated, planned and introduced the F&B operations, concepts from Initial stage.
- Created and achieved F&B financial projections in synchronization with business projections
- OS&E and FF&E planning, ordering and setting up the structure
- Production facilities, Kitchen Stewarding operations setup, banquet setup, menu formulation and costing
- Team hiring training and retention
- SOP formulations for all operation activities
- Organizing and planning banquet events, interacting with guests and involved in finalizing menu pricing and food sampling.
- Annual review of F&B Budgets for revenues and costs
- Capex and R&M management for Culinary operations
- HACCP initiation since pre-opening and thereafter preparing for the ISO Certification and achieving it within first year of opening. We also attained certification for the revised new ISO22000:2018 standards
- Guest Feedback and improvisations based on critical points

Executive Chef | TreeTop Hospital & Residences, Maldives | Mar 2017 – July 2017

- Developing the F&B concept for the one of a kind luxury hospital unit and luxury managed residences unit.
- Prepare BOQ budget for entire F&B outlets setup
- Planning and revising the structural layout of kitchens
- SOP formulations for entire F& B activities of the hospital operations, meeting rooms, doctors dining room, employee cafeteria, multiple restaurant outlets and the residences room units
- Finalizing and ordering for FFE for entire F&B requirement
- Screening, Interviewing and Hiring the preopening team F&B

Executive Sous Chef | Sheraton Hotel, Hyderabad| Apr 2016 – Jan 2017

- Managing the entire Culinary operations of the hotel in capacity of second line
- Curated food promotions and festivals like Marwari food festival, Amritsari food festival, Yum Cha.
- Supervising complete Banquet operations apart from the listed outlets.
- **FEAST** - The signature casual buffet restaurant of Sheraton brand, Feast lives up to its name with a vast selection for breakfast, lunch and dinner. The Sunday Market brunch was one of the key attractions for the locals and expats.
- **INAZIA** - A fine multi-sensory dining experience, this Asian-inspired social space blends an inviting ambience with Asian comfort food and a distinctive selection of beverages.
- **LINK CAFÉ** - A 24-hour neighborhood café for delicious gourmet delicatessen fare. Pick up freshly brewed coffee and breakfast on your way to a meeting in Gachibowli, Hyderabad, or grab snacks to enjoy as you explore the best of the city

Chef De Cuisine| Hyatt Regency, Kolkata| Nov 2014 – Mar 2016

- Worked as in charge of all-day dining restaurant, Waterside Café one of the busiest All Day Dining restaurants in the city.
- The direct role included Pool side operations, events and parties which were organized at or near the pool area.
- Regency Club lounge, a facility extended to the club members offers executive lounge style breakfast and evening cocktails with tapas
- Organized Food promotions and Festivals such as Burger Promotion, Chat and Chai, Malaysian Cuisine, Etc.
- Provided active support to banquets and other outlets in absence of the outlet chefs.

Chef De Cuisine| Novotel Varun Beach, Vishakhapatnam| Feb 2013– Nov 2014

- Managing the entire Culinary operations of the hotel in capacity of second line
- Introduced many Food promotions and Festivals such as Nashiley Kebabs, Pizza promotion, Awadhi Food Fest, Tapas and Sangria, Food from East Coast, Midnight Biryani,. Etc.
- Handlingg complete Banquet operations apart from the listed outlets.
- **THE SQUARE** - The signature restaurant has a European décor and serves breakfast with Asian, Indian and Western influenced cuisines. It has the largest buffet in town and an interactive kitchen with live cooking counters, teppanyaki & a wood-fired pizza oven
- **INFINITY** - Our roof top all glass restaurant with alfresco seating options offers a spectacular view of the Bay of Bengal. Serves Sizzlers to compliment the extensive bar
- **ZAFFRAN** - The restaurant has an extensive North West Frontier Menu with all seats overlooking the ocean. The elegant show kitchen is the focal point of the restaurant, which also has two private dining rooms for special occasions.

Senior Sous Chef| Hilton Irufushi Resort and Spa, Maldives| Oct 2011– Feb 2013

THE TRIO - Trio restaurant at the Hilton Maldives Iru Fushi Resort & Spa is the Signature Restaurant inspired by the **flavors of the Mediterranean**, where the serene beauty of the setting is perfectly complemented by the **exquisite seafood**.

- Actively involved in the overall kitchen operations from ordering, budgeting, staffing, costing, coordinating with the general management, dealing with the guest directly and re-setting the menus.

- Product planning, range planning, new product development, product pricing strategy and implementation, category profitability planning, promotion planning, ensuring product availability, long-term generation planning.
- Working closely with the F&B Manager, Executive Chef & Chief Steward to coordinate & streamline operations.
- Attending regular F&B meetings related to financial aspects, projected business, new policies, sales improvement & keeping up-to-date with industry standards.
- In absence of the Restaurant Managers taking full responsibilities of F&B operation at the Restaurants.
- Proactive analyzing guest satisfaction.
- Anticipating & forecasting the volume of business, considering occupancy in the hotel which varies due to weather, holidays, activities in the hotel & community in general.
- Inspecting all equipment continuously & keeping them well maintained to ensure proper functioning.

Junior Sous Chef | Six Senses Laamu, Maldives | Jun 2010– Oct 2011

- Actively involved in the pre-opening phases, menu planning and implementation, staff selections and trainings.
- In charge of the below Kitchen Outlets -
 - Longitude** - international overwater restaurant with a la carte menu offering salads, fresh fish and pasta as well as a large selection of Asian dishes and daily changing menus.
 - Chill lounge & bar** – The main bar of the resort, built over the water and on several levels. It has a world class cocktail list, inspired by recipes originated in the tropics and introduced to the wider world by those intrepid explorers from centuries past.
 - Es'sense** - a cooking hut with live stations and pizza oven that also offers cooking classes with splendid views over the lagoon, where guests can enjoy learning about various cuisines from Asia and Europe
- Successfully opened all the outlets along with Sous Chef which operated efficiently with a team of 10 members managing these outlets.
- Involved in Managing daily Breakfast buffet and twice a week dinner buffet.
- Responsible for developing F&B trends, restaurant planning & designing, kitchen & other facility design, menu designing, vendor negotiation, Dept budgets.
- Responsible to create food concept for the restaurant, drive footfalls & overall revenue

Chef De Partie | Sheraton Full Moon Resort & Spa, Maldives | Dec 2008– Mar 2010

- Actively involved in opening the new, chefs interactive and live grill restaurant, **LAVA GRILL & BAR** in SEPTEMBER'09, with most of the food cooked live in front of the guest.
- In charge of the **Main Kitchen** catering to the main restaurant **Full Moon Restaurant** which reopened as **FEAST** (Casual Dining with theme dinner buffets and interactive live stations), serving most of the hotel guests three meals i.e. Breakfast (350covers), Lunch and Dinner in buffet style with interactive live junctions.
- Introduced **Indian Theme Dinner**.
- Managed **Indian ala-carte menu** & Indian cooking classes
- Successfully organized many special theme nights like CHINESE NEW YEAR'S EVE, CHRISTMAS EVE, NEW YEAR'S EVE, VALENTINE'S DAY.
- Ensuring the highest level of food safety standards according to HACCP and EHC.
- Introduced **Live Barbeque Mini Buffets** instead of full Lunch Buffets during lean occupancy to control food wastage and cost.
- Responsible for Rostering and Training colleagues

Chef De Partie | Cocoa Island, Maldives | Feb 2008– Nov 2008

- In charge of **Pan section, Grill section, Wok section, Tandoor** (Indian) outlets
- Making all mis-en-place following the standard recipe and dispensing all the related food.

- Coordinating with Executive Chef for improvising menu.
- Supervising and guiding staff in all the sections.
- Allocating staff according to Duty Roster.
- Ordering and receiving of perishable and grocery food items.
- Introduced Weekly **INDIAN THALI NIGHT & Weekly LIVE SEAFOOD BARBEQUE**.

Chef De Partie | Taj Umaid Bhawan Palace, Jodhpur | Sep 2007– Feb 2008

- In charge of the satellite kitchen catering to the Fine Dining Restaurant (Indian) and The Coffee Shop.
- Organizing Banquet Buffets and Live Food.
- Indian Banquets & wedding menu planning
- Organized many ODC's successfully
- Interacting with guest and ensuring to fulfill all their requirements and needs.
- Planning and preparing new menus for both the restaurants.
- Organized and executed the food program, including a sit down pre-plated dinner, for the launch of **VOGUE** (Fashion Magazine) in India.

Commis | The Oberoi, Udaivilas | Aug 2005– Sep 2007

- **WESTERN HOT & COLD KITCHEN**
 - Handling all the tasks relating to breakfast, lunch and dinner by adhering to set SOPs.
 - Picking up all orders following the standard recipes.
 - Looking after stores ordering and indenting of meats and vegetables.
 - Receiving the perishable goods according to the quality checklist.
 - Assisting the Kitchen Executive in planning of Duty Roster.
- **BUTCHERY**
 - *Reporting directly to the Western Kitchen Executive.*
 - *Responsible for the quality of meats and perishables.*
- **BAKERY & PASTRY SECTION**
 - *Handling all the tasks relating to the breakfast, lunch and dinner following SOPs.*
 - *Picking up all orders following the standard recipes.*
 - *Looking after stores ordering and indenting of all bakery items.*
 - *Receiving the perishable goods according to the quality checklist.*
 - *Assisting the Kitchen Executive in planning of Duty Roster.*

Educational Qualification

2005

Completed 3 years degree course – B.Sc. in Hospitality & Hotel Administration from Institute of Hotel Management, Catering Technology and Applied Nutrition, Kolkata (under Ministry of Tourism, Govt. of India).

2001

Higher Secondary School certification from Council for Indian School Certificate Examinations, New Delhi (India)

1999

Secondary School certification from Council for Indian School Certificate Examinations, New Delhi (India)

Personal Details

*Date of birth : 15.07.1983
Sex : Male
Height : 172 cms.
Father's name : Mr. Dilip Kumar Kedia
Languages known : English, Hindi, Bengali*

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