

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

## 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

Ploof 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 Tactician

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 theatrics**.

📊 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 ambiance.

🗣️ 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.

**ASHISH SRIVASTAVA**