

Curriculum Vitae

PERSONAL PARTICULARS:

Name: Feroz .A.Patel
Address: Sutramala, PO kamshet,
Tal-Maval Dist-Pune,
410405.
Contact No. 09096323213
Email: firozpatel42@gmail.com



https://instagram.com/firozpatel42?utm_medium=copy_link

Date of Birth: 13TH Oct
Hobbies: Riding Bikes, Cars, Outing with friends, Music
Education:

Examination	Year	School/College Name	Grade
S.S.C	1998	V.P.S High School Lonavala	B
H.S.C	2000	D.P. Mehta College, Lonavala	B
Dip. In Hotels and Resort management	2002	Suman Metropolitan Institute of Hotel Management	A

Objective

To be a part of your team and offering the best of my ability to work in kitchen,
Maintaining high of professionalism standards and hospitality worldwide.

Achievement / Reward

- Awarded as “Pune’s Best Chef Year 2023”
- Successfully completed 12+ years in culinary.
- “Gold Medal” holder in Individual session “Master Chef Competition Of Citrus Hotels 2012
- “Silver Medal” holder in Team Performance “Master Chef Competition Of Citrus Hotels 2013”
- “Gold Medal” holder in Individual session “Master Chef Competition Of Citrus Hotels 2012
- “Gold Medal” holder in Team Performance “Master Chef Competition of Citrus Hotels 2013”
- Manager of Year Award at Oakwood for the year 2015.
- Successfully Completed NSF Food Safety Audit, FSSAI with A+, Marriott Brand Standard GFSF Audit with 100%
- Successfully Completed GFSI Audit

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Professional Experience



► Organization: **Working for Courtyard by Marriott Pune Chakan,**

Duration August 2022 to till date

Designation: Executive Chef

JOB SUMMARY

Accountable for overall success of the daily kitchen operations. Exhibits culinary talents by personally performing tasks while leading the staff and managing all food related functions. Works to continually improve guest and employee satisfaction while maximizing the financial performance in all areas of responsibility. Supervises all kitchen areas to ensure a consistent, high quality product is produced. Responsible for guiding and developing staff including direct reports. Must ensure sanitation and food standards are achieved. Areas of responsibility comprise overseeing all food preparation areas (e.g., banquets, room service, restaurants, bar/lounge and employee cafeteria) and all support areas (e.g., dish room and purchasing).

CORE WORK ACTIVITIES

Leading Kitchen Operations for Property

- Leads kitchen management team.
- Provides direction for all day-to-day operations.
- Understands employee positions well enough to perform duties in employees' absence or determine appropriate replacement to fill gaps.
- Provides guidance and direction to subordinates, including setting performance standards and monitoring performance.
- Utilizes interpersonal and communication skills to lead, influence, and encourage others; advocates sound financial/business decision making; demonstrates honesty/integrity; leads by example.
- Encourages and builds mutual trust, respect, and cooperation among team members.
- Serving as a role model to demonstrate appropriate behaviors.
- Ensures property policies are administered fairly and consistently.
- Reviews staffing levels to ensure that guest service, operational needs and financial objectives are met.

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- Establishes and maintains open, collaborative relationships with employees and ensures employees do the same within the team.
- Solicits employee feedback, utilizes an "open door" policy and reviews employee satisfaction results to identify and address employee problems or concerns.
- Supervises and coordinates activities of cooks and workers engaged in food preparation.
- Demonstrate new cooking techniques and equipment to staff.

Setting and Maintaining Goals for Culinary Function and Activities

- Develops and implements guidelines and control procedures for purchasing and receiving areas.
- Establishes goals including performance goals, budget goals, team goals, etc.
- Communicates the importance of safety procedures, detailing procedure codes, ensuring employee understanding of safety codes, monitoring processes and procedures related to safety.
- Manages department controllable expenses including food cost, supplies, uniforms and equipment.
- Participates in the budgeting process for areas of responsibility.
- Knows and implements the brand's safety standards.

Ensuring Culinary Standards and Responsibilities are met

- Provides direction for menu development.
- Monitors the quality of raw and cooked food products to ensure that standards are met.
- Determines how food should be presented, and create decorative food displays.
- Recognizes superior quality products, presentations and flavor.
- Ensures compliance with food handling and sanitation standards.
- Follows proper handling and right temperature of all food products.
- Ensures employees maintain required food handling and sanitation certifications.
- Maintains purchasing, receiving and food storage standards.
- Prepares and cooks foods of all types, either on a regular basis or for special guests or functions.

Ensuring Exceptional Customer Service

- Provides and supports service behaviors that are above and beyond for customer satisfaction and retention.
- Improves service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed.
- Manages day-to-day operations, ensuring the quality, standards and meeting the expectations of the customers on a daily basis.
- Displays leadership in guest hospitality, exemplifies excellent customer service and creates a positive atmosphere for guest relations.
- Interacts with guests to obtain feedback on product quality and service levels.
- Responds to and handles guest problems and complaints.
- Empowers employees to provide excellent customer service. Establishes guidelines so employees understand expectations and parameters. Ensures employees receive on-going training to understand guest expectations.
- Reviews comment cards, guest satisfaction results and other data to identify areas of improvement.

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Managing and Conducting Human Resource Activities

- Identifies the developmental needs of others and coaching, mentoring, or otherwise helping others to improve their knowledge or skills.
- Ensures employees are treated fairly and equitably.
- Trains kitchen associates on the fundamentals of good cooking and excellent plate presentations.
- Administers the performance appraisal process for direct report managers.
- Interacts with the Banquet Chef and Catering department on training regarding food knowledge and menu composition.
- Observes service behaviors of employees and provides feedback to individuals and/or managers.
- Manages employee progressive discipline procedures for areas of responsibility.
- Ensures disciplinary procedures and documentation are completed according to Standard and Local Operating Procedures (SOPs and LSOPs) and supports the Peer Review Process.

Additional Responsibilities

- Provides information to executive teams, managers and supervisors, co-workers, and subordinates by telephone, in written form, e-mail, or in person.
- Analyzes information and evaluating results to choose the best solution and solve problems.



► Organization: **Worked for Le Meridien Nagpur,**

Duration October 2019 to July 2022

Designation: Executive Chef



► Organization: **Worked for Fairfield by Marriott Pune,**

Duration May 2018 to October 2019

Designation: Head Chef. (Pre-Opening Team)

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► Organization: **Worked for Premier Inn, Pune**

Duration Jan 2017 to April 2018

Designation: Head Chef.



► Organization: **Worked for Oakwood Pune,**

Duration Sept 2014 to Dec 2016,

Designation: Executive Sous Chef



► Organization: **Worked for Hotel Citrus,**

Duration April 2012 to August 2014

Designation: Sous Chef



► Organization: **Worked for the Noorya Hometel**

Duration June 11 to April 2012

Designation: CDP (Pre-Opening Team)

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► Organization: **Worked for FRENCH LOAF, PUNE**

Duration: Dec 10 to April 11

Designation: Sous Chef



► Organization: **Worked for Hotel St.Laurn Pune.**

Duration : Aug 09 to Dec 10

Designation: DCDP



► Organization: **Worked for Carnival Cruise Line, USA**

Duration: Aug 2006 to July 2009

Designation: Pastry Man



**Sheraton
Grand**

PUNE BUND GARDEN HOTEL

► Organization: **Worked for Sheraton Grand Pune**

Duration: Sept 2003 to July 2006

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Personal traits/key skills

- Very good food service background and culinary skills.
- Good communication and writing skills.
- Good leadership and management skills.
- Able to remain calm under pressure.
- Able to grasp quickly, sincere & wilful acceptance responsibility .Very highly motivating attitude to team with effective communication.
- Able to manage the staff at critical situation.
- Good knowledge to control food cost. And controlling wastage.

Reference:

If required.

All above information is true to the best of my knowledge and belief.

Date --:

Place --: Pune

Feroz Patel.