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**SENIOR MANAGEMENT PROFILE- HOSPITALITY INDUSTRY****OPERATIONS / TRAINING /EDUCATION**

- 20+ years of experience in hospitality / F & B sector, across hotels, banquets, resorts and mall with specialization in high end caterings, banquets, conventions and destination weddings with a fair knowledge of catering sales.
- Efficiently managed multiple responsibilities, resolved challenges, and constantly met business objective.
- Consistent and proven performer throughout career and presently heading the Kitchen & F&B operations of a leading hotel & club of Ahmedabad.
- Gold Award - Indian Hospitality Excellence Award 2022, Culinary Kitchen of the year, organized by Hospitality Group.
- Classification of hotel under MOT(Ministry of Tourism) - The Fern Residency Morbi as 1st 4 Star Hotel of the city & The Wyndham Ahmadabad, Shela as 5 Star.

KEY COMPETENCIES

- General Administration & Operations
- Concept & Brand Building
- Project Planning with Pre Opening expertise
- Quality Standards and SOP Formulation/ Redesigning and Implementations.
- Corporate Communication with Negotiation and deal closure and Key Account Management.
- Team Motivation, Guidance and Training with strong leadership skills.
- Inventory, Material and Vendor Management
- Financial Budgeting & Cost Control.
- Expertise in Destination wedding, Catering & Convention

EMPLOYMENT DETAIL**RUDRAKSH CLUB & RESORT, UJJAIN**

General Manager (June 2024 till date)

(Located on the bank of the Shipra River near Triveni Sangam, this wedding destination in Central India boasts 125 operational rooms (with a proposal for an additional 125), 3 banquet halls, 1 lawn, a multi-cuisine restaurant, a coffee shop, and a bar, making it an ideal choice for unforgettable events)

- Leadership management
- Operational management of the hotel
- Financial planning & execution with profitability
- Guest experience & satisfaction analysis.
- Relationship management with key stakeholders, clients & industry partners

SEVEN LEISURE PVT LTD, WYNDHAM AHMEDABAD

Sr. Executive Chef (December 2021 May 2024)

(Citi's largest & most luxurious MICE destination, Seven Leisure Pvt Ltd has 3 hospitality vertical under its banner – Wyndham Ahmedabad (5 Star) - 160 Keys All Suite Hotel, Club O7 – Ahmedabad largest & finest family club, Forum (Celebrations & Conventions) – City's largest Convention venue.

- F&B Operations planning & implementation.
- Menu & new product development with menu engineering.
- Standardization and evaluation of operations in restaurants & conventions.
- Production, procurement & staffing cost control as per the set standard.
- Internal audit and training for second in command and later on.
- Guest management & feedback analysis.
- Cost accountability for production and operations.

CONCEPT HOSPITALITY PVT LTD

Operations Manager -The Fern Residency, Morbi (July 2019 to November 2021)

(The first and only 4 Stars hotel in the city of ceramics with 51 Rooms, 2 Restaurants, 1 Banquet Hall & Board room facilities)

- Managing the operations of the entire hotel.
- Target market penetration with various tools and marketing activities.
- Continuous development in service standards & SOPs implementation.
- Evaluation of performance of HODs in compliance with the standard set and helping them out to achieve their goals.
- Creating the budgets for the unit with EBIDTA, profitability and key metric targets for the financial year.
- Training & development of staff as per the desired standard
- Requisition / vendor follow-ups / receiving / final set for operations
- Profitability accountability of the entire hotel.
- Subsidy process under government scheme available to boost the tourism.

NARAYANI HEIGHTS (HOTEL AND CLUB), AHMEDABAD

Executive Chef (5th October 2015 to 30th June 2019)

(A 120 rooms 4 Star property with 6 Banquet halls, Conferencing & Board room facilities, A Fine dine Restaurant, Coffee shop, Discotheque & an Open-air party lawn with In-House club facilities)

- Product development, menu engineering & menu mix for restaurants, banquets and in room dining along with standardization of recipes.
- Budgeting & cost control for new purchase, maintenance and staffing along with departmental P & L accounts.
- Yield & waste management process.
- Training and up gradation of staff to comply with current and latest industry standards.
- Customer relationship management.

DINDAYAL GROUP, GWALIOR

(DINDAYAL CITY MALL ENTERPRISES / DINDAYAL INDUSTRIES LTD),

Corporate Chef /Operations Head (10th March 2014 to 30th September 2015)

- Innovative menus, standard recipes, service standards and SOP formulation for various outlets.
- Setting of sales target & maximizing sales & profitability.
- Formulation of marketing & branding plans and set up of targets to achieve them.
- Stores and inventory management with finalization of purchase specifications and vendor.
- Preparation of P & L accounts for the hospitality division.
- Liaison with various governmental & nongovernmental organisations for various permissions and reports for smooth operation of the unit.

10TH MILE HOSPITALITY, PUNE

A JOINT HOSPITALITY VENTURE FROM SAWHNEY MOTORS & IGNIS REALTY.

Executive Chef (7th June 2010 to 28th February 2014)

- A part of pre-opening team.
- F&B Operations of the unit including kitchen and service.
- Set up of fixed menus, cyclic menus, a la carte menus for the restaurant and banquets.
- Establishing standard recipes & operating process for the restaurant & banquets.
- Driving the sales team and formulation of marketing & branding plans and set up of targets to achieve them.
- Customer relationship management.
- Recruitment of staff for various positions & designing their job responsibilities.
- Liaison with various governmental & nongovernmental organisations for various permissions and reports for smooth operation of the unit.

DINA INSTITUTE OF HOTEL & BUSINESS MANAGEMENT & DINA CELEBRATION

Lecturer /Trainer / Chef In-charge (Outdoor catering Unit) - (January 2006 to May 2010)

- Approved by Pune university
- Planning & execution of various co-curricular activities happening at inter & intra level.
- Designing and development of the syllabus of subjects like Food Production, Catering Management and Food & Beverage Management.
- Project guide for students of 2nd year for their projects, a part of their curriculum.
- Liaison with various universities representatives
- In-charge for conducting examinations of various universities.
- Executive chef for the catering division “DINA Celebration”.

Subject Covered:

- Specialized Food Production (Theory & Practical for Final Year Students)
- Food & Beverage Service & Management (Theory & Practical for Final Year Students)
- Banquets Operations & Management
- Catering Equipment & Management.

MAYFAIR BANQUETS PRIVATE LTD, PUNE

(A DIVISION OF G.L HOTELS LTD.)

Trainee Chef (15th June 2004 TO 31st August 2005)

- Headed two core department of the kitchen (continental & garde manger) and was responsible for the smooth function of the same.

TRAINING DETAIL

THE LEELA PALACE, BANGALORE

(1st June 2003 to 30th September 2003)

(A finest 5 Star Luxury Business Hotel in the heart of IT hub of well Known LEELA Kempenski Group with state of art 260 rooms, 5 Restaurant and various Banquet Halls)

- Trained as Industrial Exposure Trainee in all the core departments.

THE CENTRAL PARK HOTEL, PUNE

(1st June 2001 to 30th June 2001)

(A 4 Star Boutique Business hotel form the SHALIMAR HOTELS Pvt Ltd, Mumbai with 74 Rooms, 2 Restaurants and 3 Banquet halls)

- Trained as Vocational Trainee with Food & Beverage Production department.
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EDUCATIONAL DETAILS

- Executive Master's in Business Administration with Specialization in Human Resource from United Business School, Belgium (Jaro Education Trust, A Future Group Enterprises).
 - Bachelor's Degree in HOTEL MANAGEMENT & CATERING TECHNOLOGY from PUNE UNIVERSITY (Bharati Vidyapeeth's Institute of Hotel Management & Catering Technology) in the year 2004 with First Class.
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AWARDS AND ACHEIVEMENTS

- Certificate of Appreciation for the “Best Department of the year 2015-16” at Narayani Heights.
 - Successfully Participated in Four Theme Dinner Organized and Hosted By College
 - ❖ Punj Dhariya da Dhaba, The Punjabi theme dinner in 2004 as Executive Chef (H.O.D), Food and Beverage Production.
 - ❖ Dakshin, The South Indian theme dinner in 2003 as Team leader, Food and Beverage Production.
 - ❖ Dastarkhawn-e-Nizam, The Hyderabadi theme dinner in 2002 as Team member, Food and Beverage Production.
 - ❖ Choki Dhani, The Rajasthani theme dinner in 2000 as Crew member, Food and Beverage Service.
 - Successfully Participated in All India Quiz Competition organized by U.S.O, New Delhi.
 - Semi-finalist in Inter State Hotel Management Collegiate Quiz Competition organized by A.O.E.S (Aggrawal Overseas Education Services) in 2003-2004.
 - Successfully Lead the School Cricket and Hockey Team at Sub-regional and regional level in two successive years.
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PERSONAL DETAILS

- Religion: Hindu
- Marital Status: Married
- Date of Birth: 17th July 1982
- Hobbies: Cooking and Travelling.
- Notice Period: 30 days
- Present CTC: On request
- Reference: On request