*Shadab Hussain*

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**Personal Summary**

Certified Executive Chef from IFCA, seasoned hospitality executive with 17 years of progressive experience supporting and leading F&B production. Accomplished in global cuisine holds HACCP L2 certificate. Culinary expertise implemented in fine dining, banquets, bar, outdoor catering, corporate catering as well as setup new restaurant Operations from ground zero. Successfully implemented business process improvement initiatives, including streamlining requisition procedures and consolidate facilities to improve bottom line results, without sacrificing quality. Unwavering commitment to integrity, hired, developed, managed talent and collaborated across departments.

**Professional Timeline**

* **Executive chef @ The Serai, a coffee day group venture, Kabini Aug 2019 to Sep. 2020**
* Food cost reduced from 35% to 24% & up to 22%without compromising on quality of product
* Overseeing, managing, and improving F&B standards as ongoing process.
* Set service standards and train the team to deliver exceptional F&B experience
* Review & create culinary menus as per the clientele movement at the resorts
* Various promotion at resorts to improve F&B Revenue
* Developed various in-house recipe the culinary team to improve food standards
* Strict implementation of HACCP in overall F&B operation
* Food waste reduced by 60 %
* F&B Consultant @ Shahrazade, multi-cuisine Restaurant in Al Khobar, Saudi Arabia Oct-2018 – April 2019
  + Relaunched the outlet with new set of F&B standards, as well as new menu & operating standard for kitchen.
* Culinary Trainer @ Academy of Culinary Arts, Nepal Sep 2017 – May 2018
  + Training students as per Culinary solutions Australia Level 3 & 4 curriculum.
* F&B Consultant Self-employed in Bangalore July 2016 - Aug 2017
  + Managed three outlets 2 Restaurants & a boarding accommodating 410 students.
* Executive Chef, Above Ground Level Lounge @ BIAL, Bangalore, India Sep 2014 – June 2016
  + Managed & overseen F&B operation of domestic & international lounges at the airport.
* F&B Consultant, Chefs Work, Bangalore, India Jan 2013–May 2014
  + Launched 7 restaurants in India & 1 in Muscat. Alongside supervised F&B operations of 3 restaurant.
* Sous Chef, Grand Hyatt pre-opening, Goa Jan 2011-Nov 2012
  + Banquet Sous chef, the biggest banquets in Goa with capacity of 2000pax
  + Acting Chef de Cuisine for bar kitchens & coffee shop
* Head Chef /co-owner Little Italy Restaurant, Himachal Pradesh Nov 2008–Nov 2010
* Jr. Chef de Partie, P&O Cruises, Southampton May 2008-Oct 2008
* Kitchen Asst. Trident, Udaipur, Oct 2007-Mar 2008
* Jr. Chef de Partie P&O Cruises, Southampton, UK, Aug 2006-May 2007
* 1st commie at Giardino, Taj Jai Mahal Palace, Jaipur, Sep 2005-Jul 2006
* Kitchen Asst. Trident Hilton, Jaipur, Apr 2004 - Aug 2005
* Kitchen trainee Jaypee Palace Hotel & conventional, Agra May 2003 – Oct. 2003

**Expertise**

Various regional Indian CuisineEuropean Cuisine Middle Eastern cuisine Mediterranean Cuisine Butchery Garde Manger/pantry Cured meats & cold cuts Bakery & Pastry Recipes Creation Menu Development Banquets Fine Dining Budgeting & Costing Hands on Trainer Operation Planning Creative Plating Wastage Controls Parameter Inventory Management Pre-OpeningFood Festival Promotion Supplier Negotiation

**Academics, Certification & Membership**

* Certified Executive Chef from Indian Federation of Culinary Association, member of **WACS**, March 2019.
* Food Safety & Hygiene for Catering L-2, City & Guilds accredited Certification No. 3242153, July 2018
* Craftsmanship course in Food Production, Institute of Hotel Management Gwalior 2003
* Member of “Chefs Guild of India”, IFCA - WACS Feb 2017
* Sushi workshop @ ITC Gardenia, Bangalore organized by IFCA & JETRO 2016

**Achievements**

* **Finalist at #complEat challenge organized by TagTaste**
* **Member of Indian federation of culinary association, food tasting panel for TagTaste, India.**
* **Chef of the week by TagTaste**
* **Served various celebrities & diplomats at The Serai**
* **Maintained healthy food cost of 23% for buffet, and 26% for A’la carte menus.**
* Achieved 100% results at Academy of Culinary Arts.
* Developed healthy recipes like: sugar free desserts, low cholesterol cookies, multi grain wrap, non-alcoholic stout beer, garlic puffs, low calorie snacks etc.
* **Personally, prepared food for various Celebrities at Bangalore international Airport**
* **Launched eight restaurants of Various cuisines in India & Muscat Jan 2013-July 2014**
* **Reduced food cost from 50% to 20-30% depending on operations for various kitchens.**
* Executed food preparation & operation of VIP lounge Grand club at Grand Hyatt Goa
* **Diet Chef onboard P&O Cruises**
* Nominated for employee of the month @ Captains party onboard P&O Cruises 2006
* Worked in multiple outlets on board P&O cruises 2006-07
* **Amir Khan’s diet Chef @ Trident Hilton, Jaipur 2005**
* 1st position in Chef competition @ Trident Hilton Jaipur for creating egg-less burley 2005
* 1st runner-up of Chef competition @ I.H.M. Gwalior 2002

**Job Responsibilities**

1. Actively involves in menu & recipes development of superior quality products, presentations and flavor.
2. Frequently review finished products for quality and presentation before the orders are send to guest.
3. Ensures all equipment in the kitchen is properly maintained and in working order in accordance with local Health department and hotel standards.
4. Trains, develops and motivates supervisors and culinary staff to meet and exceed established food preparation standards on a consistent basis.
5. Create strategies to achieve budgeted food sales, beverage sales, Labour costs and profitability.
6. Participation and input towards F&B Marketing activities.
7. Handle all Food & Beverage inquiries and ensure timely follow up on the same business day.
8. Providing a positive work environment, counselling employees as appropriate and demonstrating a dedicated and professional approach to management.
9. Utilizes interpersonal and communication skills to lead, influence, and kitchen staff.
10. Interacts with guests to obtain feedback on food quality, presentation and service levels. Review comment cards for guest satisfaction results and other data to identify areas of improvement.
11. Coordinates with the purchase department for acquisition of needed goods and services, to ensure proper purchasing, receiving and food storage standards in the kitchen.
12. Discuss daily food cost reports with key kitchen and F&B team members. Review weekly and monthly schedules to meet forecast and budget. ­­­­­­

**Personal Info**

Hobbies - composing music, practice music, water sports, swimming

Languages - English, Hindi & Urdu

Birth date & Place - July 8th 1982­­, Udaipur, Rajasthan

Nationality – Indian

**References**

On request

**Shadab Hussain**