**SAYANTAN BASU ROY**

**Contact: 9674280608,**

**E-Mail: sayantan.basuroy@gmail.com**

**Address: 3497 nayabad avenue, JEET GALAXY, 1st floor, Block E, Kolkata 700094, West Bengal INDIA**

**RESULT-ORIENTED PROFESSIONAL, SEEKING CHALLENGING ASSIGNMENTS IN HOSPITALITY FIELD AND FOOD PRODUCTION OPERATIONS WITH A LEADING ORGANIZATION OF REPUTE.**

**APPLICATION FOR CDP TANDOOR & INDIAN**

**PROFESSIONAL SUMMARY**

* Highly accomplished professional offering 12 years of progressive experience and expertise in Production Department as **Demi Chef De Party** (assistant chef) cum Banquet kitchen Supervisor.
* An impressive analyst with strong leadership, people management, problem solving, analytical and coordination skill.
* Skilled in plate designing and implementation of that in daily operation in super-speciality outlets.
* Well-versed with SAP software (Systems, Applications & Products in Data Processing) for making daily store indent and monthly banquet function report.
* Proactive in working with all dimensions by creating an atmosphere of mutual understanding and proper communication in the working area.
* Teams up with other Chefs and participates in regular briefings for smooth operation.
* Experience in preparing roaster of all trainees of my department, and assign their duties to them and train them in handling food to get best results.
* Strong background in managing all office work like store indenting, made Daily banqueting Report on monthly basis to manage all expenses of the department. etc.
* Dedicated and hardworking leader with strong analytical, problem solving and organizational abilities and displayed proficiency at grasping new strategies quickly & utilizing the same in a productive manner.

**SKILL SET**

* Daily Banquet Function and A-la- Carte section
* Day to day store Indenting & Report Making
* Team Management
* Soft Spoken with loud pitch
* SAP Application and Computer based knowledges with report writing skills.
* Ability to work effectively under pressure and to meet frequently occurring deadlines

**PROFESSIONAL EXPERIENCE**

Designation : DCDP (BANQUETS)

Company : OBEROI GRAND HOTEL, KOLKATA

Duration : 13TH march’18 to till date

Department : Tandoor & Curry banquets

JOB DESCRIPTION

* Take charge of daily banquet operations and functions
* Responsible for daily store requisition and perishable orderings
* Responsible for making duty roaster of trainees working in banquet kitchen
* Preparing mise-en-place and helping others to carry out functions
* Handle SAP account for daily requisition and banquet report merchandising.
* Use to be on time in chef office for daily briefing for smooth operation
* Daily duty is to report to exe sous chef before joining department
* In this property my major duty is to control Tandoor section
* And helping Indian team for smoothening operation in pressure.

**PROFESSIONAL ENHANCEMENT**

Designation : DCDP

Company : Admiral plaza hotel (Dubai)

Duration : 29TH  Dec' 16 to 18TH Dec 17

Department : Tandoor & Indian curry

JOB DESCRIPTION

* Reports to executive chef before daily operations
* Takes charge of restaurant guest’s movements and orders of room guests
* Responsible for daily requisition of store supplies and perishables.
* Handle other junior staffs for smooth operations in daily basis.
* Sharing hand in other department at busy time for smooth operation
* Check temperature of food items, vegetables and frozen products before receiving.
* Assisting KST department in cleaning process and supervising the system throughout.
* Daily maintaining the log book of temperature for cooked food and thawing temperature of frozen items.
* Taking charge of daily kitchen cleaning and by-weekly spring cleaning of kitchen by assisting utility boys.
* Attending weekly training for HACCP and fire fighting training for hotel security and safety purpose.

Designation : 1st commis

Company : AAURIS HOTEL (pre-opening) kolkata

Duration : 15TH JULY’ 15 TO 31St OCT 2016

Department : Tandoor a-la-carte

Designation : 2nd commie

Company : Radisson BLU, Assam (pre-opening)

Duration : 1st Nov 2013 to 30th may 2015

Department : Tandoor & Indian curry ( ADD)

Designation : commis 2nd

Company : THE PARK HOTEL KOLKATA

Duration : 29th April' 11 to 29th Oct 2013

Department : F&B production (Tandoor)

Designation : commie 3rd

Company : EAGLETON THE GOLF RESORT, BANGALORE

Duration : 16 mnths

Department : F&B production

Designation : commie 3rd

Company : IMPERIAL PALACE HOTEL, (GUJARAT)

Duration : 7 mnths

**EDUCATION DETAILS**

* Completed 3 yrs B.Sc. in HMCTT from I.H.R.M. Kolkata (INDIA) under P.T.U. in the year 2009,
* 1st division pass out
* Total years of experience are- 12 yrs

**PERSONAL DETAILS**

SAYANTAN BASU ROY S/O SHYAMAL BASU ROY

D.O.B: 31/12/1988

Permanent Address: 3497 nayabad avenue, JEET GALAXY, 1st floor, Block E, Kolkata 700094

Communication Address: SAME AS ABOVE

Contact No: 7890736426 / 9674280608

1. mail address: sayantan.basuroy@gmail.com

Nationality: Indian

Passport No. U7280034

**Language Proficiency:**

* + English - Professional proficiency
  + Hindi - Professional proficiency

**PROFESSIONAL REFERENCES**

1. KARTIK SAHOO

H.R. Manager

RADISSON BLU HOTEL GUWAHATI

[kartik.sahoo@radisonblu.com](mailto:kartik.sahoo@radisonblu.com)

Contact No. 03617100100

1. Chef PAPPU SINGH

EXECUTIVE CHEF (Oberoi grand hotel Kolkata)

<https://www.linkedin.com/in/pappu-singh-7b6911110>

Contact no. 033-2249-2323 (ask extension to chef office)

**DECLARATION**

Details furnished above are true to the best of my knowledge. Relevant certificates and references will be furnished on demand.

**(SAYANTAN BASU ROY)**