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Description automatically generated**Name: Rameshchandra Pathak**

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**Email ID:** [pathak.rameshchandra@yahoo.com](mailto:pathak.rameshchandra@yahoo.com)

**Current Location:**  Mumbai

**Nationality:** Indian

**Professional Qualification:** Completed 1 year Diploma in Hotel Management from Kohinoor College of Hotel Management, Mumbai in 2007

**Total Work Experience:** 12 years +

**Aug 2016 till date: Poetry Love & Cheesecake, Mumbai**

**Position:** Senior Chef De Partie (Jun 2022)

Chef De Partie (Apr 2019)

Trainee Chef De Partie (Sept 2018)

Demi Chef De Partie

**Restaurant Information:** The company runs 13 Continental speciality restaurants in Mumbai, Delhi, and Pune

**Kitchen/ Section:** I spearheaded Continental hot kitchen for 3 outlets in Mumbai with a team of 6 members. I reported to the Executive Chef for my daily work activities.

**Website:**  <https://cutt.ly/TNGj1yW>

**Notice Period:** 30 days

**Duties & Responsibilities:**

* Provide feedback to Sous Chef with performance management of subordinates.
* Assists in developing daily and seasonal menu items.
* To assist in developing dishes for incorporation in the menus.
* Assisting the Chef de Partie to ensure that food standards are maintained according to established recipes and standards.
* Ensures that the assigned subordinates understand the menu content which includes recipes and food presentation guidelines.
* Setting-up of breakfast, luncheon, and dinner service lines and to ensures that menu items are re- supplied when prompted necessary.

Apr 2015 to Jul 2016 (Gap): I had taken a career break because of some personal reasons.

**Feb 2014 to Mar 2015: Holland America Line, USA**

**Position:** Demi Chef De Partie

**Cruise Information:** Holland America Line is an American-owned cruise line, a subsidiary of Carnival Corporation

**Kitchen/ Section:** I handled pasta section for the mail galley **(No one was working under him)**. I reported to the Sous Chef for my daily work activities.

**Website:** <https://www.hollandamerica.com/>

**Duties & Responsibilities:**

* Prepared and cooked and presenting dishes.
* Managed and trained to Commi.
* Ensured that the team have high standards of food hygiene and follow the rules of health and safety.
* Monitored portion and waste control to maintain profit margins.
* Manned the Breakfast Buffet.
* Ordered stock for the kitchen.
* Stock Taking.
* Checked garnishes and meal presentation.
* Followed proper procedures when recycling food from leftover service periods.

**Aug 2010 to Jan 2014: Celebrity Cruises, USA**

**Position:** 1st Cook (July 2013)

2nd Cook (March 2013)

3rd Cook (Apr 2012)

4th Cook

**Cruise Information:** Celebrity Cruises is a cruise line headquartered in Miami, Florida, and a wholly owned subsidiary of Royal Caribbean Group

**Kitchen /Section:** I assisted Executive Sous Chef for the Continental dietary and vegan section.

**Website:** <http://www.celebritycruises.com/>

**Duties & Responsibilities:**

* Prepared, cooked, and presented dishes.
* Managed and trained Commi 2nd and 3rd.
* Ensured that the team have high standards of food hygiene and follow the rules of health and safety
* Monitored portion and waste control to maintain profit margins.
* Managed the Breakfast Buffet.
* Ordered stock for the kitchen.

**May 2010 to July 2010: Hard Rock Cafe, Mumbai**

**Position:** Commi-I

**Restaurant Information:** It was a 80 covers restaurant serving American cuisine

**Kitchen/ Section:** I assisted Sous for the burgers section.

**Website:** Permanently closed

**Jul 2007 to Mar 2010: Joss Restaurant, Mumbai**

**Position:** Commi-I

**Restaurant Information:** It was a 100 covers restaurant serving Oriental cuisine

**Kitchen/ Section:** I worked as a pick-up guy and handled plating section for all the dishes.

**Website:** Permanently closed

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Hobbies – cooking, playing cricket, travelling

Cuisine – Italian, have basic knowledge about Oriental cuisine and North Indian curry