



VIPIN DEV

HEAD CHEF

Work Experience

SOUS CHEF

JAMAVAR (London)

2023 - 25

I supported the Executive Chef in delivering exceptional fine-dining experiences inspired by India's rich culinary traditions. I led and supervised daily kitchen operations, ensuring consistency, precision, and high standards across all sections.

HEAD CHEF

LITTLE KOCHI (Cardiff , UK)

Updating menus in accordance with seasons , enhancing food quality, presentation and cost- efficiency. Overseeing events, daily operations and ensuring accurate market orders and supplier availability

EXECUTIVE SOUS CHEF

SUN HOTE RESORT (Rajasthan)

2021-22

Served as the deputy in charge of the culinary department, representing the Executive Chef at HOD meetings. Regularly Updating menu offerings and presentations while overseeing all kitchen operations, including thorough checks on market orders and supplier availability.

SOUS CHEF

THE KITCHEN (Kerala, India)

2020-21

Worked as a second in charge of allocating the schedule responsibilities and duty rota for all section staffs and updating the menu according to the current trends followed by the recommended food cost.

CHEF DE PARTIE

INTERSECT BY LEXUS (Dubai ,UAE)

2018-20

As a section in-charge, ensure all the mis en place are segregated and allocate the team to assist the sous chef in food pass and plating. Conduct cross-checks on market orders in alignment with monthly food costs and submit accordingly.

DEMI CHEF DE PARTIE

LA MANSION (Downtown, Dubai)

Jan 2017- Dec 2018

Handling the daily operation, crosschecking the routine HACCP files and preparing the daily and weekly market orders according to the monthly food cost.

Contacts



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Paravoor , Kollam , Kerala

About Me

I am Vipin Dev. S, a passionate Continental chef with a remarkable 13-year tenure in the culinary industry, specializing in an array of cuisines. My culinary journey has been anchored in the realms of à la carte and banquets, where I craft tailored, individual dishes and costings made to order, providing a personalised dining experience. I thrive in a fast-paced kitchen environment and love collaborating with a team to deliver exceptional dining experiences.

Education

B.sc.Hotel and Catering Management
UNIVERSITY OF MADRAS
2006 - 2009

Advanced Craving Course LVL 2
SRI SAI CREATORS CHENNAI
2009

Skills

- Plating Design
- Menu planning and costing
- Managing Kitchen Budget
- Inventory Management
- Maintaining Hygiene kitchen Practices
- Culinary Expertise

Work Experience

DEMI CHEF DE PARTIE

Dec 2015 - Dec 2016

CAFE ITALIANO (Varkala , INDIA)

Served as a shift in- charge to help the head chef to enhance the menu and assist him in job allocation for the team

COMMI-1 / DEMI CDP

INTERCONTINENTAL FESTIVAL CITY (UAE)

2013 - 15

Assisting and handling the ala carte with the shift in charge and accomplishing the daily mis en place according to the daily operation.

COMMI-2 / COMM-1

MEDIA ONE , MEDIA CITY (DUBAI)

2011-13

Understanding the outlet menu, refining culinary skills, gaining expertise in HACCP for its crucial role in commercial kitchens, and supporting senior staff in a la carte service execution.

COMMI-3

TAJ RESIDENCY (CALICUT , INDIA)

2009-10

Learning and developing the skills and understanding the importance of colour coding, personal hygiene, labelling and storing.

Languages

- English
- Hindi
- Malayalam
- Tamil

Career Achievements

- I had the opportunity to work in three pre-opening properties (La Maison, Damac Mall Street), (Canal Central Sstar, Central Hotels), (Royal Central Sstar, Central Hotels) in Dubai.
- Nominated Four times for the employee of the month at Intercontinental Hotel Groups, Dubai.
- Selected as the best employee of the month at Intercontinental Hotel Groups, Festival City, Dubai. (March 2015).
- Selected as the employee of the month at Media One Hotel, Dubai. (February 2013).
- I had the chance to be a part of the world's largest chefs' gathering (Guinness World Record) at Meidan Hotels, Dubai.