**SUNIL VASANT WAGH**

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**JOB OBJECTIVE**

Seeking senior level assignments with an organization of high repute, preferably in F&B sector

(Hotels/ Restaurants/ Banquets/ Retail Hospitality)

**PROFILE SUMMARY**

* A dynamic professional experience of more than **19 years** in which **13 years** experience as **Executive Chef** in:

Restaurant Operations Management Outdoor Catering Menu Creation

Personnel Management Staff Training & Development Quality Assurance

Cost Management Events Coordination Customer Service

* Experienced in coordination with departments like Front Office, Housekeeping and F & B Service departments for ensuring smooth operations
* Expertise in preparing top-quality products to achieve the revenue growth and also reducing food & labour costs
* Hands-on experience in establishing quality standards as well as standards for presentation & service
* Resourceful at evolving effective procedures, establishing service standards, and operational policies
* Proven ability in reducing operational costs through effective cost control measures
* Experience in handling VIP delegations Sit down and buffet Lunch and dinners for Highnesses, Excellencies, Ambassadors of other countries
* Experience in handling event catering for cricket matches such as International Cricket test matches,T 20-20 matches; wedding catering for elite weddings at Ritz Carton Hotel in Abu Dhabi and International Food Safety Annual Conference in WTC, Dubai
* Expertise in handling outdoor catering like Dhow catering, Private Yatch, Dessert Safari, In house caterings, Conferences
* Excellent communication & interpersonal skills with ability to work in multicultural environment, comprising of different nationalities

**CORE COMPETENCIES**

* Planning menu for an expansive repertoire of menus, along with portion standardization and supervision of food preparation and handling all aspects of kitchen management including monitoring food production and aesthetic presentation of food and beverages
* Coordinating the work of the kitchen staff and managing the preparation of meals and experimenting & presenting innovative ideas, styles new dishes and ensuring cost control measures also maintaining quality and consistency of food for enhancing satisfaction amongst customers
* Ensuring cleanliness in the kitchen work area & it is in order prior to commencement of food preparation and conducting hygiene inspections and conveying feedback to operating staff as well as the Managers
* Ensuring the strict adherence to HACCP norms; Having Level 3 Food Safety award.
* Ensuring customer satisfaction by achieving delivery of service quality norms
* Monitoring the performance of multi-skilled workforce and conceptualizing need-based training programs for their overall career development
* Training staff and reviewing their performance as per procedure and company policies and monitoring daily requisition and stock items to meet ideal food cost, formulating record of food supplies and cooking equipment

**WORK EXPERIENCE**

**Aug’14 – Till date Golden Tulip Nizwa Hotel, Oman as Executive Chef**

**Key Result Areas:**

* Interfacing with the cross functional teams of various departments like front office, housekeeping, F&B service and sales & marketing to ensure smooth functioning of operations
* Assisting the General Manager in achieving the estimated food cost levels by implementing procedures as per requirements
* Conducting interactions with guests, acquiring their feedback for enhancing quality of food products and services provided
* Documenting records of inventories of equipment, grocery, raw materials and perishables such as milk and dairy products
* Planning menu regularly for all outlets to maintain the product and service variety as per expectations of the customers
* Supervising team of 25 members consisting of Sous Chef, CDP, Demi Chef de Partie, Commis and Kitchen Stewarding Staff
* Training the staff with demonstrations about food production and kitchen operations
* Overseeing operations related to fine dining, safety & sanitation, guest relationship management, quality assurance and menu planning
* Standardising menu recipes with presentation photos to create a blueprint for success

**Highlights:**

* Managed food services in five restaurants, two banquet halls and one coffee shop
* Holds the credit of handling award winning restaurant as 2019 Winner for “Best International Cuisine” Oman from Haute Grandeur- Global Restaurant Awards
* Golden Tulip Nizwa Hotel awarded as 2019 Winner for “Best Classic Hotel” Middle East from Haute Grandeur- Global Hotel Awards
* Experience in handling VIP delegations Sit down and buffet Lunch and dinners for Highnesses, Excellencies, Ambassadors of other countries
* Experienced in handling Elite Arabic weddings various Arabic functions
* Performed as:
  + Vice President of the Oman Chefs Guild for the year 2018-19 in Oman

**Aug’12– July’14 Marco Polo Hotel, Dubai as Executive Chef**

**Key Result Areas:**

* Interfacing with the cross functional teams of various departments like front office, housekeeping, F&B service and sales & marketing to ensure smooth functioning of operations
* Assisting the General Manager in achieving the estimated food cost levels by implementing procedures as per requirements
* Conducting interactions with guests, acquiring their feedback for enhancing quality of food products and services provided
* Documenting records of inventories of equipment, grocery, raw materials and perishables such as milk and dairy products
* Planning menu regularly for all outlets to maintain the product and service variety as per expectations of the customers
* Supervising team of 54 members consisting of Executive Sous Chef, Chef De Cuisines, CDP, Demi Chef de Partie, Commis and Kitchen Stewarding Staff
* Training the staff with demonstrations about food production and kitchen operations
* Overseeing operations related to fine dining, safety & sanitation, guest relationship management, quality assurance and menu planning
* Standardising menu recipes with presentation photos to create a blueprint for success

**Highlights:**

* Secured Level 3 Award in food safety
* Accredited with the What’s On Award for the year 2012 & 2013in the category of Favourite Chinese Restaurant (Below 400 DHS Category)in Dubai
* Holds the credit of handling award winning restaurants in Marco Polo Hotel, Dubai like The Bombay- Indian Fine Dining Restaurant awarded for the Best Indian Restaurant in the year 2008 from Times Out award; What’s On Award for Chopstix and Kitakits (Pan Asian Cuisine)
* Performed as:
  + “Chef Marshal” in Saloon Culinary of Gulfood in Dubai in the year 2014
* Pivotal in developing new safety/quality standards& formulating strategies for enhancing customer satisfaction
* Capably drafted &implemented plans to reduce wastage of food

**Nov’09 – Jul’12 Golden Tulip Nizwa Hotel, Oman as Executive Chef**

**Highlights:**

* Managed food services in five restaurants, two banquet halls and one coffee shop
* Organised Sit down lunch for the German President and delegation with Deputy Prime Minister of Oman in the year 2011
* Experienced in handling Elite Arabic weddings various Arabic functions
* Spearheaded a team of 25 members including Sous Chef, Senior CDP, CDP, Demi Chef de Partie, Commis and Kitchen Staff
* Successfully achieved 25% against budget of 30% inannual food cost in year 2011-12.
* Performed as:
  + Jury Chef in “Young Chef of the Year” Competition for the year 2011 in Oman

**Jun’08–Oct’09 Pride Hotel, Nagpur as Executive Chef**

**Highlights:**

* Organised the following festivals at various outlets such as:
* Italian Food Festival, Sizzlers Festival, Kebab &Paratha Festival, Mongolian Food Festival, Maharashtrian Food Festival, Bengali Food Festival, KaraiKudi Food Festival, Gujrathi Food Festival, Goan Food Festival, Varhadi Food Festival, Amritsari Food Festival and Kashmiri Food Festival
* Supervised a team of 68 professionals including Sous Chef, Senior CDP, CDP, Demi Chef de Partie, Commis and Kitchen Staff
* Handled food services in four restaurants, five banquet halls and one coffee shop
* Undertook menu planning, prepared action plan and efficiently executed it for all cricket matches at V.C.A.Jamtha Stadium since its inaugural international test match between India – Australia (6th – 10th November 2008)
* Handled catering services og other cricket matches such as:
* Irani Trophy (1st – 5th October, 2009)
* NKP Salve Challenger Trophy (8th -11th October, 2009)
* Organised the sit down lunch for inaugural function of Jawaharlal Darda Art Galleryin 2009
* Involved in recipe writing for the Local newspaper in Nagpur in the year 2008 & 2009
* Oversaw outdoor catering of inaugural function for National Thermal Power Corporation – Nagpur Unit which was inaugurated by HonourableMrs. Sonia Gandhi

**Feb’07–Jun’08 Khana Khazana India Pvt. Ltd. as Chef- Research & Development**

**Key Result Areas:**

* Extensively worked with Chef Sanjeev Kapoor in preopening of Restaurant, Food Courts, developing the recipes of Indian cuisines, pickles, chutneys, RTE & RTC food, Shahi Thaili Menus for Singapore Airlines and organising Various Food Festivals, Theme Menus for the various Restaurants.
* Handled pre-opening of the restaurant ‘The Yellow Chilli’, a Pan Indian Cuisine Restaurant
* Contributed in developing the logo of the organization
* Planned the menu consisting PAN Indian preparations including tandoor and curry dishes; organised professional photography sessions for the same so that the menu dishes could be highlighted for better understanding of staff and management
* Organised festivals such as:
* Kebab and Biryani Festival
* Kebab and ParathaFestival
* Mango Festival Festival
* ChatpataChaat Festival
* Developed and implemented four concepts of “Simpli Food Courts” which included “Simpli Indian”, “SimpliChaat”, “Simpli Chinese” and “SimpliDosa”
* Participated in budgeting and forecasting for all outlets by tracking and studying the daily revenue data
* Conducting research & development of Blended Masalas, Pickles, Chutneys, Ready to Cook products to enhance kitchen operations and meet customer satisfaction levels
* Prepared Indian Menus for Singapore Airlines including menu presentation and providing trials to the company

**Aug’06 –Feb’07 Clarion the Beach Resort, Goa (Choice Hotels of Group) as Executive Sous Chef**

**Highlights:**

* Successfully handled pre openings of three F&B outlets, Mélange (Coffee Shop), Shacks - Drop Anchor (Seaside Restaurant) and Sports Bar

**Dec’05 –Aug’06 Radhakrishna Hospitality Services Pvt. Ltd. (Sodexho) as Head Chef**

**Key Result Areas:**

* Supervised a team of 30 members
* Undertook documentation operations and maintained records of Purchase Orders/ Vouchers, Petty Cash Vouchers, Petty Cash Summary, Fortnightly & Monthly Balance Sheet, Stock Register and Daily Consumption Registers
* Drafted reports regarding day to day records of temperature Log Books for food served at different intervals/ times, refrigerated/ cooked/ raw material, incident reports, and food testing and food sampling record

**PREVIOUS EXPERIENCE**

**Oct’04 – Jul’05 The Oberoi Hotel, Mumbai as Demi Chef De Partie**

* Pre-opening member of the restaurant “Tiffin”

**Sep’02 – Oct’04 Hyatt Regency, Mumbai as Commis**

* Preopening member of the hotel
* Started with Commissary, Butchery then shifted to Show Kitchen the Coffee shop “Glasshouse”

**ACADEMIC DETAILS**

2002 Diploma in Hotel Management from Institute of Hotel Management, Catering Technology and Applied Nutrition, Mumbai

1996 10th from B.B.O.P.M.V. Tarkhede, Jalgaon,

1999 12thfrom M.M. College Pachora, Jalgaon,

**TRAININGS**

* Underwent a training at Shalimar Hotel, Mumbai for six months in 2000
* Attended 8 week vocational training at Taj Air Caterers, Mumbai in Food Production in 2001

**CERTIFICATIONS**

* “Allergen Management In Food Facilities” from National Hospitality Institute in Muscat, Oman
* “Customer Awareness” from Golden Tulip Hotels MENA Region
* “Leading Effective Teams” from Target Training Services, Muscat, Oman
* “Level 3 Award In Supervising Food Saftey In Catering (QCF)”, from Future Awards and Qualifications, Dubai, UAE
* “Person-In-Charge Level 3 Award” from TSI Quality Services and Dubai Municipality, UAE
* “Finance for Non Finance” from Target Training Services, Oman
* “Explore Your Mind” from Sadhna Mind Care
* “Covid-19(Corona virus) Awareness” from eHotelier
* “Room Hygiene & Disinfection Program” from Diversey’s, Oman
* “Infection Prevention and Control (including COVID-19)” from Highfield Qualifications
* “ ServSafe Food Handler” from National Restaurant Association, Chicago, USA

**CO-CURRICULAR ACTIVITIES/ ACCOLADES**

* Rewarded with a Silver Medal in National Talent Search Examination at State level (1995-96)

**PROJECT**

**Title: Use of Yoghurt in Continental Desserts – Over 200 Flavours and Much More**

Institute: I. H. M. C.T.A.N., Mumbai

Period: November 2001

Description: Prepared 200 types of flavoured Yoghurts

**PERSONAL DETAILS**

Date of Birth: 15th June, 1981

Address: Nizwa, Oman

Languages Known: English, Hindi and Marathi

Driving License: Valid Driving Licence for UAE, Oman, India