

Sunil Sharma

123 Culinary Lane,

Mumbai, Maharashtra, 400001, India

Phone: +91-9876543210

Email: sunilsharma@chefmail.com

Objective:

Dedicated and passionate 5-star chef with 20 years of experience in the culinary industry, specializing in Indian and international cuisines. Seeking a challenging position to leverage my culinary expertise and leadership skills in a high-end dining establishment.

Experience:

Executive Chef

Taj Mahal Palace, Mumbai

January 2008 - Present

Managed a team of 50 culinary professionals and ensured the delivery of high-quality dishes to guests.

Introduced a range of innovative menus that increased restaurant revenue by 15% year over year.

Led the hotel's restaurants to earn prestigious culinary awards and recognitions.

Sous Chef

Oberoi Hotels & Resorts, New Delhi

June 2000 - December 2007

Assisted the Executive Chef in menu planning, food procurement, and staff training.

Played a pivotal role in the hotel's restaurant receiving a Michelin star rating in 2006.

Organized and led culinary workshops for guests, enhancing their dining experience.

Chef de Partie

Leela Palace, Bangalore

January 1998 - May 2000

Managed the Western cuisine section and ensured timely preparation of dishes.

Trained junior chefs, ensuring adherence to standard recipes and presentation guidelines.

Collaborated with the kitchen team to cater to high-profile events and banquets.

Education:

Diploma in Culinary Arts

Indian Culinary Institute, Chennai

1995 - 1997

Bachelor's in Hotel Management

Institute of Hotel Management, Mumbai

1991 - 1995

Skills:

Expertise in Indian and international cuisines

Menu development and costing

Staff training and leadership

Event catering and banquet operations

Kitchen operations and inventory management

Exceptional presentation skills

Achievements:

Led the Taj Mahal Palace restaurant to achieve a 5-star rating consistently for over 10 years.

Awarded "Chef of the Year" by the Indian Culinary Association in 2018.

Spearheaded the launch of a unique farm-to-table concept at the Taj Mahal Palace, resulting in increased guest satisfaction.

Languages:

Fluent in English and Hindi