



# NIRMAL MALLICK

## PERSONAL SUMMARY

An ambitious & well rounded Chef who is able to lead from the front by the standing, following & delivering the highest culinary standards. I am possess a passion for excellence, and always strives hard to improve standards and guest satisfaction. I have a track record of maintaining food cost while ensuring high quality standards, and always focused on operating a kitchen so that its maximum profitability.

## CONTACT

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## CORE SKILLS

**Cooking / Haccp / Cost Control / Cost Reduction Menu Design / Recipe Management / Budgeting Kitchen Layout / Inventory / Kitchen Operations Customer Service / Supervision / Training / Banquet Development / A la Carte / Resource Procurement**

## PROFESSIONAL CAREER

### **Head Chef - Lithosphere - Pre-Opening A Unit of Upper Crust, Ahmedabad, Gujarat, India**

**January 2021 to Till Date**

- Create the sample trial menu for four different F & B Venue, with keep in mind with local test and current situation of the market trend.
- Keep running the food trial with three set of each menu. Create all the documentations of Health & Safety, HACCP, Standard operating procedure.
- Hiring all the culinary chef's from different part of the country.
- After finish the pre trial run, done the final menu deigned.
- Make the Individual standard recipe costing.
- Fully setup four kitchen as per operations demand.
- Create daily, weekly & Monthly ordering sheets with report card.
- Ordered Utensil & Cutlery Items as per our requirement.
- Exchange the knowledge with crew members about operation, test of the food, history of the food, new trend etc.

### **Executive Chef - Yellowloop Pvt Ltd.**

**Oopre, Adda Unplugged, Bottle, Biriyan Box  
Bhubaneswar, Odisha, India**

**July 2019 TO Nov 2020**

- Create menus that meet and exceed customers' needs and conform to brand standards.
- Ensure the consistent production of high quality food through all food outlets.



## EDUCATION QUALIFICATION

- Secondary Education Complete Under West Bengal Board - 2004
- Higher Secondary Education Complete Under West Bengal Board - 2006
- Completed a Diploma in food production course from Hotel Operational Training School registered under Government of West Bengal (Act, XXVI 1961) from 06-09- 2004 to 15-02-2006 and Industrial Training in The Circle Club

## A D D I T I O N A L

**Exceptional knife skill**  
**Menu Engineering**  
**Quality Control**  
**Culinary Techniques**  
**Strong Communication**

## PERSONAL SNIPPETS

Father Name – Late Samar Mallick  
Village – Mukundapur  
P.O – Sasati,  
P.S – Shyampur  
District – Howrah  
State – West Bengal  
Country - India  
Pin Code – 711312  
Date of Birth - 11/09/1987  
Sex – Male,  
Religion – Human,  
Nationality - Indian  
Marital status – Marriage  
Passport Details – J9622133 - Kolkata  
07-02-2012 to 06-02-2022

- Develop positive customer relations through proactive interaction with Guests, Team Members, contractors, and suppliers.
- Resolve, promptly and completely, any issues that may arise in the kitchen or related areas among Guests and Team Members
- Manage department operations, including budgeting, forecasting, resource planning, and waste management.
- Actively seek verbal feedback from customers on a regular basis and respond to all guest queries in a timely and efficient manner.
- Manage the provision of food to Food and Beverage outlets and taking action where necessary to ensure compliance with current legislation
- Control costs without compromising standards, improving gross profit margins and other departmental and financial targets.
- Ensure that staffing levels are maintained to cover business demands.
- Ensure monthly communication meetings are conducted and post-meeting minutes generated
- Manage staff performance issues in compliance with company policies and procedures
- Recruit, manage, train and develop the kitchen team ·Ensure maintenance, hygiene and hazard issues are dealt with in a timely manner
- Manage food control systems are adhered to them so margins are on target in a pro-active way.
- Regular review of all menus with Food and Beverage manager to confirm offerings are in line with market trends.
- Ensure food wastage program is adhered to so that margins are on target.
- Lead of the kitchen brigade and ensure on-going development of Team Member.



## ACHIVMENT

- Successfully completed Food Hygiene Training 2013, 2016, 2018-Under Dubai Municipality.
- Successfully completed PIC Training 2017 – Under Dubai Municipality.
- Attended U.S. Beef Butchers Training Work Shop – 2015.
- Attended The Emirates Salon Culinary – Practical Cookery Events-2016.
- Certificate of Completion World Chef's Present Sustainability Education Program -2020
- Certificate of Completion FSSAI Covid-19, Guidelines Program-2020
- Certificate of Completion MBRUMHS, Covid-19, Break The Chain Program-2020
- Certificate of Completed The Do Food Safely, Victoria, Australia - 2020



**Junior Sous Chef - Caesars Blue Waters Resorts(Pre-Opening) Banquet Kitchen**  
Dubai, United Arab Emirates  
September -2018 To July - 2019

**Demi Chef De Partie - Four Seasons DIFC Fire Bird Diner, Mina Brasserie, Luna Sky Bar**  
Dubai, United Arab Emirates  
March - 2017 To September - 2018

**Commis 1 - Jumeirah International LLC Wild Wadi, Rivington Bar & Grill, Jumeirah Al Naseem- Pre Opening (Task Force- Burj Al Arab, Alta Badia, Pierchic, C&I)**  
Dubai, United Arab Emirates  
September - 2013 To March - 2017

**Demi Chef De Partie - Ramee Group of Hotels & Resorts Ramee Royal Hotel**  
Dubai, United Arab Emirates  
November - 2012 To August - 2013

**Commis - Hyatt Hotel Corporations**  
Kolkata & Chennai, India  
January - 2011 To September - 2012

**Asst. Cook - Cosmo Tour & Travel**  
Kolkata, West Bengal, India  
January - 2008 To December - 2010

## NIRMAL MALLICK

Ahmedabad, Gujarat, India