

Dear Sir/Madam,

I am interested in exploring the possibility of seeking employment with your organization. Please find my resume enclosed, it will furnish you with the details relevant to my experience, skills and education. References and any other information you require shall be promptly provided upon your request.

As my resume indicates, I have established a solid work history encompassing a variety of diverse environments. I possess excellent interpersonal skills accompanied with the ability to relate effectively to F&B Production Department of individuals on all levels of intellect. I have expertise in Indian & Tandoor specially and Chinese, continental, Thai and some other cuisines having as well. My work ethic is founded on a 'what-ever-it-takes' attitude and diligent persistence to ensure all projects are completely fulfilled to the utmost. More than 18 years I have made major contributions on behalf of all my employers.

I would now like to contribute and utilize my skills and abilities with your organization. Should your establishment need a self-motivated individual please call me so that we may arrange a personal interview to further discuss how I would benefit your company.

Thanking you for your initial consideration. I look forward to speaking with you soon.

With Regards,

Sovon Saha

## Sovon Saha

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### OBJECTIVE

Intend to work with leading organizations of dynamic environment with committed and dedicated people, which will help me to fully explore myself and realize my potential along with the goals of the organization. Willing to work as a key player in challenging & rewarding environments.

### EXPERIENCE

Having more than **Seventeen years** of working experience with Hotel Industry, in F&B Production Department.

### SUMMARY

Highly motivated and innovative with Food Production Department and having expertise in

- ❑ All over Indian cuisine
- ❑ Specialty mughlai & Tandoor Cuisine
- ❑ Continental, Chinese and some world Cuisines
- ❑ Menu planning
- ❑ Indenting
- ❑ Stock and inventory management
- ❑ Store Management
- ❑ Manpower Management
- ❑ Cost control
- ❑ Wastage Management
- ❑ Handling of BCMS, FSMS, HSE, CX
- ❑ Staff Training and Job distribution
- ❑ Guest relationship Management

### WORKING EXPERIENCES

#### • CURRENT JOB EXPERIENCE

**Courting Candle Hospitality Services Pvt. Ltd.**

#### Under CCHSPL:

**Rumiz Delighto (Corporate Catering)**, at Bangalore (Infosys)

**RIP café**, Bangalore

**PUFF café**, Bangalore

**Satrangi Restaurant**, bangalore

#### **Industry Type**

Corporate Food Catering and Restaurants.

#### **Duration**

1st Nov.2018 to till date

#### **Designation**

Corporate Chef.

**Role**

Coordinate with the Chefs of all the properties.  
Collect daily consumption and food sale report  
Review all Report Workbooks  
Check staff duty roster and attendance  
Check guest comments on food  
Audit (HSE, FSMS, BCMS)  
Cost control  
Wastage control

**• PREVIOUS JOB EXPERIENCES****Rashi Eco Tourism LTD.****Under RETL:**

**Guhantara Resort**, Bangalore  
**Jhari Resort**, Chikmagalur  
**Giri Resort**, Chikmagalur  
**Pushpak Multi cuisine restaurant**, Bangalore (HSR Layout)  
**Shilhandara Resort**, Ramnagara  
**Siri Nature Roost**, Chikmagalur  
**River Roost**, Mangalore

**Industry Type**

Hotel & Resorts

**Duration**

15<sup>th</sup> Nov.2010 to 31<sup>st</sup> Oct 2018

**Designation**

Corporate Chef.

**Role**

Coordinate with the Chefs of all the properties.  
Collect daily consumption and food sale report  
Review all Report Workbooks  
Check staff duty roster and attendance  
Check guest comments on food  
Maintain guest dealings  
Cost control  
Make smooth communication with all other department.  
Marketing

**Achievements in present company**

Promoted as a Corporate Chef of Rashi Eco Tourism, from Executive chef Of Guhantara Resort.  
Was a part in Setup and inaugurate Jhari Resort in Chikmagalur.  
Was a part in Setup and inaugurate Pushpak Multi cuisine Restaurant (200 cover) in Bangalore, HSR Layout.  
Was a part in Setup and inaugurate Giri Resort in Chikmagalur.  
Was a part in Setup and inaugurate Shilhandara Resort in Ramnagara  
Was a part in Setup and inaugurate Siri Club & Resort in Chikmagalur  
Was a part in Taking over River Roost Resort under RETL in Mangalore?

**1. Hotel Sriyash Regency, D N Singh Road, Bhagalpur, Bihar**

**Industry Type**

Hotel & Restaurant

**Duration**

14<sup>th</sup> October 2008 to 4<sup>th</sup> November 2010

**Designation**

Executive Chef.

**Role**

Finalization after checking daily requirements.  
Coordination with all Team Members size 28 Nos.  
Prepare daily consumption and food sale report  
Review all Report Workbooks  
Prepare staff duty roster and attendance maintain  
Check guest comments on food  
Maintain guest dealings  
Cost control  
Make smooth communication with all other department.

**2. The Quality Inn Golden Park Hotel, 13 Ho Chi Minh Sarani, Kolkata-71, W.B.**

**Industry Type**

Hotel & Restaurant

**Duration**

1<sup>st</sup> November 2004 to 8<sup>th</sup> October 2008

**Designation**

Chef De Party

**Role**

Work as a team leader.  
Coordination with all Team Members (size 19 Nos.) Of Indian & Tandoor Section.  
Maintain Food quality.  
Make a good Communication with team members and immediate senior always.  
Maintain cleanliness and a good hygienic condition of kitchen.  
Take responsibilities in absence of Muster Chef.  
Check daily party report and make requisition properly

**3. The Quality Inn Residency, Public Garden Road, Hyderabad-500 001.**

**Industry Type**

Hotel & Restaurant

**Duration**

26<sup>th</sup> August 2004 to 28<sup>th</sup> October 2004

**Designation**

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**Role**

Always maintain a good food quality.  
Follow the command of senior.  
Make the kitchen always clean and arranged.  
Maintain proper timing of food pick-up.  
Make a good relation with the junior staff.  
Try to be a good hand of CDP.

**4. Dolphin Hotels Limited, Ramoji Film City, Hayath Nagar Mandal, R.R.Dist.-501 512.****Industry Type**

Hotel & restaurant.

**Period**

23<sup>rd</sup> June 2003 to 9<sup>th</sup> September 2004.

**Designation**

Hotel Operational Trainee.

**Role**

Learn all the kitchen operation.  
Maintain all rules and regulation of Food Production department properly.  
Move in all section of kitchen and gather a proper knowledge of all cuisine.  
Learn how the F & B Production department is related with all other departments of a Hotel.  
Make a good relation with all staff.  
Always share with senior and kitchen staff, if having some good idea in mind.

**5. The Rambagh Palace (Taj Group of Hotels), Jaipur-302 005, Rajasthan.****Industry Type**

Hotel & Restaurant

**Period**

1<sup>st</sup> October 2001 to 11<sup>th</sup> March 2002

**Designation**

Industrial Trainee

**Role**

Learn about all operational department of a hotel.  
Try to make a good performance in all departments.  
Work hard as much as possible.

**Date of Birth**

14<sup>th</sup> October 1982

**Father's Name**

Arabinda Saha

**Communication Skills**

Bengali  
English

Hindis  
Kanada

**Communication Address**

Guhantara Resort  
Nowkal Palya, Kaggalipura  
Bangalore-560082

**Permanent Address**

Uttar Ghosh Para  
Chakdaha, Nadia-741222  
West Bengal, India

**Educational Qualification**

Passed Class X from W.B.B.S.E. in 1999  
Passed Class XII from W.B.C.H.S.E in 2001

**Technical Qualification**

Passed 3 years Diploma in Hotel Management, Catering Technology & applied Nutrition from  
S.B.I.H.M. (Kolkata)

**Personal details**

HOBBIES	:	Cricket, Music
INTEREST	:	Doing Hard Work, Travelling and Cooking
MARITAL STATUS	:	Married

**Physical feature**

SEX	:	Male
HIGH	:	180 cm.
NATIONALITY	:	Indian
WEIGHT	:	82 Kg.
RELIGION	:	Hinduism

**(SOVON SAHA)**