

8/2D BEER PARA LANE
KOLKATA – 700030
WEST BENGAL
INDIA

Dear madam/sir,

I am enclosing my curriculum vitae with detail of my qualification to date in the hope to join your esteemed organization. I would particularly like to work in your company as it has a reputation for excellent performance as well as a commitment to ongoing staff training.

My education and work experience in hospitality management has given me an excellent insight into the requirement and interests of the industry. I enjoy the challenge of meeting the guest requirement to the highest standard possible.

I would appreciate it if you would be free to view my portfolio, and I look forward to hearing from you in the near.

Yours sincerely

SANTANU SAHA



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**Permanent Address – 8/2D BEER PARA LANE
KOLKATA WEST BENGAL INDIA
PIN - 700030**

Mobile no- +91 8450001985

**E-mail -
sahasantanu007@gmail.com**

CAREER SUMMARY

I am a reliable, trustworthy and flexible individual who has the relevant culinary experience and qualifications that you are looking for.

I have a comprehensive understanding of the food manufacturing industry and what drives sophisticated contemporary dining.

I have extensive cooking knowledge and can abide by all legal requirements, food hygiene regulations, and food safety laws. As a 'can do' person, I will be able to hit the ground running and am confident that I will exceed any employer's and customers' expectations. Right now, I am looking for a suitable position with a company that rewards hard work and offers the opportunity of a progressive career.

CAREER OBJECTIVE

With an excellent achievement rate pertaining to an impeccable professional record within Hotel Industry, currently operating as CDP/HEAD CHEF within an organization wherein personal and professional excellence result in organization's escalation. Core Competencies include

- **Continental, Italian,**
- **Grade Manger**
- **Food Cost per-day & Month**
- **Strategic Planning**
- **Recipes.**
- **Quality Assurance**
- **Hotel Development**
- **Market Research and Supply**
- **Operations Management**
- **Menu Preparation**
- **Staff Training**
- **People Management**
- **Banquet kitchen supervising**

PROFESSIONAL ACCOMPLISHMENTS

- *Regarded as an achiever demonstrated with the entire important menu making being assigned and was a key player in executing the same.*
- *Played an imperative role in strategically developing a plan for the staff*

PROFESSIONAL
EXPERIENCE

PROFESSIONAL
RESPONSIBILITIES

Sous chef

La Pyramid Hospitality
Yamunanagar

20th Dec, 2023 To 24th may 2023

CHEF DE PARTIES

Evolve Back
Hampi, Karnataka

1st April 2022 To 13th Aug, 2023

HEAD CHEF

Hawaiian Event Management Group,
Kolkata

25th Oct, 2021 To 28th March 2022

HEAD CHEF

The Nutrient Box Lucknow
Pre-Opening Team Member

20th Dec. 2019 To 30th Sep 2021

Commi - I

RCL (ALLURE OF THE SEAS)

31th July, 2016 To 17th Feb. 2019

DEMI CHEF DE PARTIES

The Park, Kolkata

10th Jan, 2015 To 10th Oct, 2015

DEMI CHEF DE PARTEIS

The MYX, Kolkata

15th July 2014 To 7th Jan 2015

DEMI CHEF DE PARTIES

Majorda Beach resort, Goa

22nd, May 2013, To 14th June, 2014

COMMI I

The Sonnet Hotel, Kolkata

09th, Feb ,2012, To 10th, May 2013

COMMI I

Ellaa Hotel, Hyderabad

13th Mar 2011 To 8th Nov 2011

Commi II

Surya Samudra private Retreats, Kovalam

10th, Nov 2009 To 14th,
Feb, 2011

Commi II

TAJ SATS AIR CATERING, KOLKATA

21st, Nov, 2006 To 28th, Oct,
2009

- Manage and monitor operations related to menu making and daily production of all the Departments.
- Responsible for the food costing, and standard production of all the menu items on a daily basis.
- Manage the supply and daily market requirements for the organization.
- Attend all the management meetings and put forth recommendations and suggestions for improved functionalities and quality.

EDUCATION

- Maintain and establish quality by ensuring proper implementation of all the operations.
- Train new employees and impart knowledge for effectiveness in activities related to Kitchen.
- Maintain store requirement according to the functions and daily needs.
- Credited by senior management for building a winning, mutually respectful environment between front and back of the house operations, leading to improved productivity, customer service, and staff longevity.

EXAMINATION	BOARD	YEAR
BBA (hons) in Hospitality & Tourism	IIAS school of Management under Visva Bharati University	2006
Class XII	W.BC.H.S.E	2002
Class X	W.B.B.S.E	2000

PERSONAL DETAILS

DATE OF BIRTH 15Th Mar 1984

FATHER'S NAME Late Mr. SWAPAN KUMAR SAHA

Marital Status Married

LANGUAGE KNOWN English, Hindi, Bengali

NATIONALITY Indian

PASSPORT NO K7380453

STRENGTH Honesty and self-confidence

HOBBIES Cooking, sports and music

Place: Kolkata

SANTANU SAHA