



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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LinkedIn: Nirmal Mallick

CORE SKILLS

Cooking / Haccp / Cost Control / Cost Reduction
Menu Design / Recipe Management / Budgeting
Kitchen Layout / Inventory / Kitchen Operations
Customer Service / Supervision / Training / Banquet Development
/ Al a 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, Biryani 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

ADDITIONAL

**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

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Ahmedabad, Gujarat, India