

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

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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

15th Nov.2010 to 31st 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

14th October 2008 to 4th 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

1st November 2004 to 8th 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 clinginess 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

26th August 2004 to 28th October 2004

Designation

Commi-I

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

23rd June 2003 to 9th 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 Grup of Hotels), Jaipur-302 005, Rajasthan.**Industry Type**

Hotel & Restaurant

Period

1st October 2001 to 11th 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

14th 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)