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Date of Birth **02nd October 1973**

Work snippet Blog

<https://chefcontibounty.blogspot.com>



CHEF SWARUP KUMAR GHOSH **MULTICUISINE/INDIAN CUISINE++**

PARTICULARS Certified Chef- 1995 batch -3years diploma IHM Gwalior ,NCHMCT, India
CIEH level 4 - Advance food safety and hygiene

SYNOPSIS Professional chef with over 26 years of experience in establishments that include world-class Hotels, Yachts, Cruise lines and several upscale restaurants. Strong hands on expertise in Indian, Mediterranean, Italian, Spanish & English. Skilled Commissary and baker. Accomplished Kitchen financial and operational Unit head. 16 Years of direct European Experience related to establishments and personnel's.

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- HIGHLIGHTS**
- ❖ Awarded Silver medal as a member of the team for the best hotel in India by department of tourism (1996-97).
 - ❖ Awarded Silver coin as a member of the team for the best hotel in India by department of tourism (1997-98).
 - ❖ Trained with Todd English Restaurant's Chef on board QE2.
 - ❖ Trained with Chef Daniel Boulud on board QE2.
 - ❖ Done television shows with ETV Bangla (Indian channel)

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- SKILLS**
- ❖ Food costing, menu pricing and estimating Budgets.
 - ❖ Expertise of Indian (Awadhi /Northwest frontier), Regional cuisine & World cuisine as a chef.
 - ❖ Exposure to various types of suppliers globally.
 - ❖ Knowledge about the latest machinery and equipment in the industry not only restricted to hotels but similar environment.
 - ❖ Vendor management and development.
 - ❖ Certified Manager/Lead Auditor for HACCP, ISO14001, ISO 22000 and OSHAS18000.
 - ❖ Knowledge of trade related software.
 - ❖ Exposed and practioner for Sousvide, and Molecular gastronomy
 - ❖ Skill not only restricted to cooking western and Indian cuisine but also the specialized cuisine like sushi, sashimi, Spanish tapas, confectionary and bakery in Indian and western.

CHEF SWARUP KUMAR GHOSH

EXPERIENCE F&B(Head)-EXECUTIVE CHEF /Free Lance Executive Chef –UHNWI CLIENTS

June2019- till date

Continuous Seasonal freelancing Head Chef Job for Charter yachts. Finished charter for eminent guests UHNWI in Italy,France,Spain and Maldives. Worked with Research scientist team from NASA. Finished project with planning ,purchasing ,construction and commissioning for 25 acres property with 4 POS and 60 villa Deluxe Resort and Spa in Zanzibar, Tanzania.

HEAD CHEF Y.CO MONACO, Luxury Yacht and Polo club

<https://y.co/> September 2016 – June2019:

Kitchen management on board Yachts and Polo club in St. Tropez .Introducing new dishes, provisioning, recruitment, budgeting,P&L and future project related work.

PROJECT EXECUTIVE CHEF (THE WAVERLY HOTELS AND RESIDENCES, BANGALORE)

<http://thewaverly.in/index.asp> November 2015- June 2016

Opened 5 star hotel project with 7 outlets and 125 rooms and is running successfully now.

SOUS CHEF (ALL OUTLETS), CARNIVAL UK ,

October 2014 – September 2015

Taking care of six outlets and running a team of 60 chefs .Responsible for Revenue generation, training of staff, deployment of resource as per the need and skills .Co- Responsible for all outlet food as profit center head. Opened a new restaurant on board with 80 covers focusing on Modern cuisine involving sousvide and molecular gastronomy.

RELIEF HEAD CHEF, Y.CO MONACO

<https://y.co/> July2010- July 2014

The setup of the yachts two galleys and transition of the crew catering from shore based accommodation to yacht Training the new chefs upon arrival to run and work as professionals in the galleys onboard. Responsible for compiling Internal operating procedures, menu including guest food .Responsible for budgeting on yearly basis

Total control of Galley running with a team and heading the department on day to day basis. Creating food covering all aspects and region around the world in high standard .

SR.EXECUTIVE FACILITIES, HEAD FOOD COURT AND SOFT SERVICES, INFOSYS TECHNOLOGIES LTD,BHUBANESWAR

www.infosys.com July 2007 –June 2010

Worked for Infosys Technologies Ltd. looking after Employee Care center with 120 rooms,club house, Vendor management, Food Court, Catering, Banquets, Diplomat and Client , Event and vendor management. Core member for ISO22000, OSHAS18000 & internal auditor India DC's

CHEF SWARUP KUMAR GHOSH

SOUS CHEF/REL.HEADCHEF M/Y AMEVI ,NIGEL BURGESS ,LONDON

www.burgessyachts.com March 2006-January 2007

Cooking high end Mediterranean ,Italian, Pan Asian , continental and specialty Indian cuisine with another Michelin star chef(Chef Bert Bakering).

SR.SOUS CHEF/REL.EXECUTIVE CHEF,GRAIN OF SALT, PDK SHEHNAZ HOTELS KOLKATA ,INDIA

October 2004-March 2006

Deployment of Awadhi and north frontier cuisine along with my own creation. Responsible for supervision, scheduling, ordering of food, and budgeting for the outlet.

CHEF ,M/V QUEEN ELIZABETH 2,SOUTHAMPTON ,UK

www.cunard.co.uk March 2000- October 2004

Conducted Special Parties. Storing and indenting for my own department and section. Menu planning for special orders. Worked as Section In charge. Prepared soups, sauces and roast for 1700 covers, Worked 2 years as special order chef(dietary,kosher,chef's suggestion).Setting of Buffets. Imparted training for college at sea students on carving roast and different cuts of fish.

CHEF , BURJ AL ARAB, DUBAI ,UAE

www.jumeirah.com September1999-March 2000

Brand ambassador of Indian food for parties and media coverage. Help CDC to formulate Asian and Indian menu (Specially Indian menu, Kebab, North Indian cuisine) In charge of Indian section in production kitchen. In charge of night shifts in production kitchen. Also section In charge for Al Iwan Kitchen Entremetiere Arabic ala carte dishes.

CHEF ,HYATT REGENCY ,NEW DELHI

<http://delhi.regency.hyatt.com> May1995-September 1999

Chef in Delhi ka Aangan,Hyatt regency, New Delhi. Promoted Indian Food Festival abroad in Malaysia .In charge of Indian sweet section in banquet main kitchen. Reliever Chef of Indian Banquet section.(Tandoor and Curry)Conducting regional food festival(member of core Team Md.Ilyass ,Jiggs Kalra,Chef Farman Ali Qureshi).Making dishes for Media (Khana Khajana,1997)

REFERENCES:

1.Debjyoti Sarkar , Executive chef	+91-9830943177	email: sarkar65@rediffmail.com
2.Harpal Singh Sokhi, Director Turban Tadka	+91-9821417267	email: sokhiharpal@gmail.com
3.Bert Bekering, Executive chef	+639391909196	email: bertbakering@gmail.com
4.Damien Green, Executive chef	+44 7834718105	email: damiengreen2000@hotmail.com

My Motto: *Be responsible, dependable and trustworthy through your actions and behavior*