

CURRICULUM VITAE

Mahesh Suresh Patil

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Personal Details

Date of Birth : 10th February 1990
Marital status : Married
Nationality : Indian
Language : English, Marathi, Hindi

Professional Summary

I am a creative, passionate and energetic person who excels in creating desserts in an ever-changing fast-paced environment. I worked as team member of 2 pre-opening hotels (JW Marriott Bengaluru & Ista Pune) and 1 transition of brand (Ista to HYATT), Currently working with Sofitel Mumbai BKC as a Sous chef. I have an ability to follow instruction and willingness to be a part of organization that gives me challenges and opportunity to learn and update my knowledge on professional front by undergoing training on relevant subject whenever opportunity arise. I want to be a part of a team that dynamically works towards the growth of an organization which effects on my professional growth.

Career History

Sofitel Mumbai BKC

Sous Chef (15th January 2018 to till Date)

- Planning & forecasting the operations and quality standards to achieve desired results.

- Assist Executive Pastry Chef to lead an extensive team of operations people for new menu development, Following training process and schedules & Finalization and monitoring effectiveness of SOPs.
- Ensure the highest standard in preparation of food production and delivery.
- Ensure HACCP procedures are followed and clear records are kept at all times.
- Exceed guest expectations in quality and service of food products.
- Constantly evaluate systems to facilitate improvement where possible.
- Planning & Execution of new menus in all outlets at the Sofitel
- Quality Control and introduction of new items and special designer cakes.
- Increasing revenue at the pastry shop by incorporating new cyclic menu and focus on profitability by reducing waste and increasing production efficiency.
- Managing relationships with Guests and ensuring guest satisfaction.

Swissotel Kolkata

Jr. Sous Chef (2nd March 2017 to 10th January 2018)

- Oversaw all food operation of Bakery & Pastry kitchen and responsible for Maintaining all food safety logs and HACCP documents.
- Monitor quality, accuracy And timeline of all orders to ensure customer commitments are met through production of high quality materials that meet customer delivery expectation.
- Contribute to a healthy work environment that foster pride in being part of good team and promote personal growth.
- Key focus on enforcing operational health and safety criteria and food hygiene regulations.
- To involve into recruitment procedures and to select the right people for the company.
- To plane, implement and record effective training programs for team
- To control expenses wisely
- Managing activities right from the conceptualization stage to the execution; involving finalization of technical specifications, procurement, progress monitoring and quality.

Bliss Chocolates Bengaluru

Sous Chef (15th December 2015 to 24th February 2017)

- As a production in-charge (pastry) I was responsible for day to day production within the factory.
- Plan, schedules, strategizes and oversees all production activity while continually building sales and maintains profitability.
- Responsible for the effective and efficient communication, planning and scheduling of work to get best result from team to meet production target, minimize wastage and spoilage. Best quality of products that all leads to improve profitability and manage production costs.
- Maintain a safe environment and ensure the maintenance and upkeep of the physical location.
- Ensure preventive maintenance of all production equipment and machinery.
- Contribute to a healthy work environment that foster pride in being part of good team and promote personal growth.
- Supervise the production team to produce and prioritize job and when necessary, reorganizes to meet deadline changes and updates.
- Ensure inventories are conducted according to company policy and accurate records are maintained.
- Monitor quality, accuracy And timeline of all orders to ensure customer commitments are met through production of high quality materials that meet customer delivery expectation.
- Assure a backup of all work in progress and achieved completed work is done in a timely manner.
- Communicate effectively with correlated department, sales team, dispatch and packaging team, informing and updating them regularly to guarantee that production, sales and customer objective are met.
- Follow systems and procedures outlined in the company manual. Ensure company policies and procedures are followed.
- Maintain personal productivity and quality standards that make possible attractive financial returns so that the company may contribute to provide our excellent service to our customers and ensure job security and career growth for our staff.

The Westin Mumbai Garden city

Sr. Chef de Partie (25th June 2015 to 4th December 2015)

- Key focus on enforcing operational health and safety criteria and food hygiene regulations.
- To supervise and manage all aspects of food production for all necessary outlets.
- Is responsible for training , development and utilization of skills, focused towards achieving a consistent standard, ensuring that the culinary associates are motivated, disciplines and productive,creativity in food preparation and menu planning for all outlet.
- Ensure that all products are prepared and serve as per standard recipes.
- To initiative relevant maintenance report and work orders supported by the respective follow up of those items action.
- To involve into recruitment procedures and to select the right people for the company.
- To plane, implement and record effective training programs for team
- To control expenses wisely
- to ensure that guests are always receiving an exceptional dining experience representing true value for the money
- To respond positively to change in culinary as directed by the industry and guest.

JW Marriott, Bengaluru

Chef de Partie (25th June 2013 to 13th June 2015)

- Oversaw all food operation of Bakery & Pastry kitchen and responsible for Maintaining all food safety logs and HACCP documents.
- Responsible for Ala carte, Buffet and Banquet product and monitor the quality and quantity of food that is prepared and serve to guest.
- Assist Sous chef in training, disciplining, costing and motivating associates.
- Execution of brand standards.
- Check and ensure the correct quantity food is prepared and serve to control food wastage and ensure that remaining food get utilizes wisely without hampering quality and standards.

- Maintenance of highest standards of cleanliness and hygiene in bakery & Pastry
- Handle guest and employee enquiries in a courteous and effective manner, reporting complains or other problems to seniors if it doesn't solves at my level.

Hyatt, Pune

Demi Chef de Partie (21st June 2010 to 18th June 2013)

- Incharge of shift operation and also for ordering of store, follow up of different items that is based on purchase requisition and perishable items etc.
- Production of breads, different desserts of pastry shop, A la Carte and banquet products depending upon the shift.
- Maintenance of highest standards of Product quality, Cleanliness and Hygiene in Pastry and Bakery
- Documentation of various papers related to Food & Safety Audits and Trainings.
- Communication with Guest and to understand there need to create best experience for them.

Education

- ❖ **B Sc in Hospitality Studies (July 2007- April 2010)- First class with Distinction** – *Sinhgand Institute of hotel management and catering technology Lonavala*
- ❖ **Higher Secondary school (2006-07)- Second Class**-*Mumbai University*
- ❖ **Secondary school Certification (2004-05)- First Class**-*Mumbai Board*

Why Me?

My positive attitude and self-confidence always help me to make a move at a right time and also an ability to work in a group to get the best output.

Also since I have work in various international brand so I how system get set and works with international standards which will help me to get gel will with your organization and work more smoothly.

References

1. **Chef Daniel Koshy** +91 8884494081 *Executive chef- JW Marriott, Bengaluru*
2. **Chef Ashis Rout** +91 7655861338 *Executive Chef- Swissotel, Kolkata*

Date- 1st May 2019



Signature
Mahesh Suresh Patil