



SANJAY KUMAR

*Extensive Culinary Experience and
Leadership in Hospitality Industry & Cruise
Line | Change Catalyst*

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Dubai, UAE

WORK EXPERIENCE

Highly experienced Executive Sous Chef with over three decades of diverse culinary experience across prestigious cruise lines, hotels, and international catering companies. Proven track record in spearheading culinary strategies, ensuring compliance with food safety standards, and optimizing kitchen operations for maximum efficiency and quality. Adept at leading and mentoring culinary teams, developing innovative menus, and maintaining high standards of food quality and presentation. Seeking a challenging role where I can leverage my extensive expertise in culinary management, staff training, and cost control to contribute to the success of a dynamic and forward-thinking organization. Passionate about culinary arts, committed to excellence, and dedicated to delivering exceptional dining experiences.

WORK EXPERIENCE

EXECUTIVE SOUS CHEF

Abela & Co. Dubai, UAE

May' 2018 – Present

- Spearhead the implementation of the corporate culinary strategy set by senior management to achieve maximum operational efficiency, emphasizing productivity, food safety, quality, and cost control.
- Lead and monitor daily operations in assigned kitchens and outlets by coordinating all culinary activities, providing assistance to staff, and ensuring smooth workflow and high-quality food production.
- Maintain high standards of food quality and presentation, conducting regular inspections and taste tests.
- Collaborate with the senior manager, F&B manager, and supervisors to review, approve, and monitor production schedules and menus, ensuring client and customer requirements are met according to company standards.
- Lead the development, creation, benchmarking, and standardization of recipes to ensure consistent food quality and regularly introduce new, creative dishes.
- Coordinate new product quality assessments and yield tests, monitor price and quality variations, and report findings to the Corporate Chef to ensure optimal product quality.
- Conduct bi-annual employee appraisals, develop individual training plans to enhance team competencies, and actively participate in ALDA training courses, Chef Association, and other culinary staff development forums.
- Implement food wastage monitoring measures to manage and reduce food costs, contributing to overall operational efficiency.
- Train, mentor, and manage kitchen staff, fostering a team-oriented environment and ensuring high performance.
- Proactively analyze customer feedback to continuously improve food and service standards, enhancing customer satisfaction and maintaining high-quality culinary offerings.

EXECUTIVE SOUS CHEF

FASSCO Intl. (SATS), Dubai, UAE

Jun' 2017 – Mar' 2018

- Led the enforcement of the Patient's Food Policy, ensuring no unauthorized food left the kitchen.
- Achieved budget compliance by maintaining strict adherence to set ordering budgets.
- Ensured all stock was secure, with no loss, and followed rigorous stock rotation protocols.
- Spearheaded the management of daily food administration, ensuring systems compliance and smooth kitchen operations.
- Implemented and ensured adherence to the company Health & Safety Policy, including the training of all kitchen staff.
- Delivered company kitchen standards as identified in Kitchen Audits, maintaining high levels of compliance.
- Accomplished all Health and Safety and Food Hygiene requirements, ensuring proper food labeling and temperature records.
- Gained efficiency in kitchen operations, ensuring all dishes met company specifications and were presented in a timely manner with correct seasoning and flavor.

EDUCATIONAL BACKGROUND

- ✓ **Diploma In Hotel Management**
NIPS school of HM, Kolkata, India
Aug' 2001
- ✓ **Bachelor in Arts (Hons)**
Magadh University, Bihar India
Sep' 1998
- ✓ **Higher Secondary School Certificate**
Tara College, Jahanabad, India
Apr' 1994
- ✓ **Secondary School Certificate**
Bihar School Examination Board, Patna, India
Sep' 1992

WORKSHOPS & TRAININGS

- ✓ **Highfield Level 3 Award in HACCP for Catering (RQF)**
Highfield Qualifications, South Yorkshire, UK | Oct' 2019
- ✓ **ISO/FSSC 22000 – Lead Auditor Course**
SGS, New Delhi, India | Apr' 2018
- ✓ **National Allergy Strategy Certification**
Australasian Society of Clinical Immunology and Allergy (ASCI), Dubai | Dec' 2017
- ✓ **Basic Food Hygiene Training**
United Registrar of Systems (URS), Dubai | Jun' 2017
- ✓ **Pastry Seminar by Master Chef Francois Galtier**
Base & Mix Innovation Centre, Dubai | Apr' 2015
- ✓ **Aviation Security Awareness Programme by Bureau of Civil Aviation Security**
MIAL AVSEC Training Institute, Mumbai | Sep' 2014
- ✓ **High Performing Team Building**
Tata Management Training Centre, Pune | Nov' 2009
- ✓ **Food Safety in Catering Level 2**
Institute of Environment and Health, London | Apr' 2007
- ✓ **Safety & Sanitation**
Louis Cruise Line, Cyprus | Jun' 2005

EXECUTIVE CHEF – CULINARY DEVELOPMENT

Pavilion Foods Dubai, UAE

Mar' 2015 – May' 2017

- Led and inspired the kitchen team to achieve food specifications and profit targets, consistently motivating and praising good performance.
- Set the pace and standards by leading by example, ensuring all dishes met company recipes, preparation requirements, and flavor specifications.
- Proactively identified and resolved kitchen issues, ensuring smooth operations and minimal disruptions.
- Identified recruitment needs and assisted in developing action plans; delivered training to drive sales and profits, enhancing staff skills and performance.
- Ensured food storage met company and statutory health and safety requirements, following the Staff Food policy to prevent unauthorized food removal.
- Managed kitchen budgets for ordering, ensuring all stock was secure with no loss, and maintained strict portion control to meet specifications.
- Followed stock rotation practices, maintaining order in all storage areas, including storerooms, fridges, and freezers.
- Achieved operational efficiency by ensuring all dishes met temperature, seasoning, and flavor specifications, and that all company recipes and preparation requirements were consistently met.

CHEF

Taj SATS, Mumbai, India

Apr' 2011 – Feb' 2015

- Led and managed kitchen personnel, supervising and coordinating all related culinary activities.
- Spearheaded training programs to develop the team's skills and ensure high performance.
- Train and manage kitchen personnel, supervise and coordinate all culinary activities, and ensure kitchen equipment is properly maintained.
- Develop and select recipes, standardize production recipes, plan and price menus, and decide on food portions to be served.
- Estimate food consumption, make food purchases and requisitions, and ensure quality standards.
- Establish presentation techniques, and food quality standards, and ensure consistency in food quality.
- Ensure the kitchen is always safe and sanitary, and maintain a clean and hygienic environment for food preparation.

SENIOR SOUS CHEF

Taj SATS, Mumbai, India

Jul' 2008 – Mar' 2011

- Escalate queries and issues related to dishes, menus, and suppliers to the Head Chef for resolution.
- Support the Head Chef in training and developing the kitchen team to deliver high-quality food that exceeds customer expectations.
- Address poor performance through informal feedback and participate in disciplinary meetings as a witness, in conjunction with the Head Chef and GSM.
- Assist in the recruitment and training of kitchen staff, ensuring compliance with company and statutory requirements, and exceeding customer service standards.
- Participate in ongoing performance reviews of all kitchen staff to ensure continuous improvement and growth.

- ✓ **Fire Prevention & Firefighting**
Indian Navy Marine Academy | Mar' 2003
- ✓ **Personal Survival Techniques**
Indian Navy Marine Academy | Mar' 2003
- ✓ **Elementary First Aid**
Indian Navy Marine Academy | Mar' 2003
- ✓ **Personal Safety & Social Responsibilities**
Indian Navy Marine Academy | Mar' 2003
- ✓ **Passenger Ship Familiarization**
Maritime Training Institute, Shipping Corporation of India | Mar' 2003
- ✓ **Stress Management**
Hotel Diplomat, Malaysia | Jul' 2000

PUBLICATIONS

- ✓ **A Book on Multi Cuisine Culinary Food**
Publishing Soon
- ✓ **Article - Executive Sous Chef Sanjay Kumar Inspires with His Strategies for Inspiring Chefs: A Report in Conversation with Khatibah Rehmat"**
REFT Today | 05th Mar' 2024
[Read the full article](#)
- ✓ **Feature Article - Mastering the Crucible: A Chef's Journey Through Intensity and Trepidation**
Mumbai Messenger | 25th May 2024
- ✓ **Interview - Executive Chefs: The Best Leadership Points" - Interviewed by Senior Journalist Khatibah Rehmat in Association with Executive Sous Chef Sanjay Kumar**
REFT Today, 6th Nov' 2023
- ✓ **Upgraded Profile - Featured in Mumbai Messenger**
09th Aug' 2018
- ✓ **Interview - Published with REFT | 23rd Oct' 2017**
- ✓ **Feature Article - Celebrating "Excellence in Cantonese & Szechwan Cuisine" as an Executive Chef at Chinese Pavilion - Published in Mumbai Messenger**
14th May' 2016
- ✓ **Profile and Interview - Featured in Mumbai Messenger | 12th Jun' 2015**
- ✓ **Recipe Launch of Exotic Recipes unveiled through Chefsutra.com | Sept' 2015**

EXECUTIVE SOUS CHEF

Kambala Hospitality Pvt. Ltd., Mumbai

Oct' 2007 – Jun' 2008

- Planned and developed menus using descriptive text to encourage sales, ensuring alignment with industry trends and customer preferences.
- Ensured all food met quality standards, maintaining precise temperature, seasoning, and flavor specifications.
- Utilized financial management skills for budgetary and cost control purposes, and was responsible for capital expenditures, achieving efficient use of resources.
- Led recruitment, training, and scheduling of kitchen staff, inspiring and motivating the team to achieve high performance and profitability.
- Ensured stock security and proper rotation, maintaining order in all storerooms, fridges, and freezers, and preventing over-portioning to minimize loss.
- Spearheaded the implementation of the company Health & Safety Policy, delivering on kitchen standards as identified in Kitchen Audits.

CHEF DE PARTIE | 2nd Cook

Arielle / Louis Cruise Line

Mar' 2006 – Oct' 2007

- Ensured all food storage, preparation, and service met temperature guidelines as stipulated in the Food Safety Act 1995, and recorded all food temperatures.
- Assisted in preparing foods close to service times using batch cooking methods, ensuring any food cooked in advance was correctly blast chilled, stored below 3°C, and adequately reheated.
- Ensured all menu items were available in service areas throughout service times, informed food service staff of correct portion sizes according to the main production plan, and assisted in reviewing staff and patient menus.
- Liaised with the Stores or Catering Manager to ensure adequate food items were available for menu preparation, informed the Kitchen Superintendent of any catering equipment malfunctions.
- Secured the kitchen and dining areas at the end of the evening by switching off and securing all equipment, unlocked the kitchen and restaurant areas at the start of early shifts, and ensured all kitchen areas were covered in case of staff shortages.

3rd Cook

Carousel / Aquamarine Louis Cruise Line

Oct' 2004 – Nov' 2005

- Assisted in the preparation of ingredients for meals, ensuring all items were washed, chopped, and ready for cooking according to the recipes provided.
- Maintained high standards of cleanliness and sanitation in the kitchen, regularly cleaning workstations, utensils, and equipment to comply with health and safety regulations.
- Monitored and reported inventory levels of ingredients and kitchen supplies, ensuring timely restocking and minimizing waste.

3rd Cook

Sun Dream/ Louis Cruise Line

May' 2004 – Sep' 2004

- Supported senior chefs by performing cooking tasks such as grilling, frying, and baking, ensuring meals were prepared to the required standards and in a timely manner.
- Adhered to food safety protocols, including proper storage and handling of ingredients, to prevent contamination.
- Assisted in plating and garnishing dishes, ensuring that each meal was presented attractively and met the visual standards of the cruise line.

CORE COMPETENCIES

- ✓ Culinary Development Expertise
- ✓ Menu Development
- ✓ Team Leadership
- ✓ Food & Beverage Expertise
- ✓ Food Safety and Hygiene
- ✓ Cost Control and Budget Management
- ✓ Inventory Management
- ✓ Staff Training and Development
- ✓ Food Quality Assurance
- ✓ Event Coordination
- ✓ Recipe Standardization
- ✓ Operational Efficiency
- ✓ Quality Control
- ✓ Kitchen Management
- ✓ Food Production
- ✓ Menu Planning
- ✓ Product Development
- ✓ Airline Catering Expertise
- ✓ Customer Service Expertise
- ✓ HACCP and Environmental Aspects
- ✓ Expertise in Indian, Continental & Oriental Cuisines
- ✓ Profit Enhancement Strategies

PERSONAL DETAILS

- **Date of birth**
1st March 1978
- **Birth Place**
Vaishali, Bihar, INDIA
- **Nationality**
Indian
- **Gender**
Male
- **Marital Status**
Married
- **Linguistic Abilities**
English & Hindi

FURTHER WORK EXPERIENCE

TRAINEE CHEF

Indage Hotel, Mumbai

Aug' 2002 – Aug' 2003

COMMIE CHEF

Club (Holiday Inn), Mumbai

Dec' 2001 – Aug' 2002

COMMIE COOK

Beverly Hotel, Chennai

Dec' 2000 – Nov' 2001

HOTEL TRAINEE

The Park, Kolkata

Oct' 1999 – Apr' 2000

COMMIE COOK

Hotel Hindustan Intl., Kolkata

Sep' 1994 – Aug' 1998

REFERENCES

❖ Colin Campbell

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+971507084409 | colin.campbell@abelaandco.com

❖ Satish Arora

Director, DSI Foods & Mahec - UK & UAE

+919819359593 | aroraskitchen@gmail.com

❖ Rajeev Bansal

Group Chef - Taj Sats Air Catering Ltd., Delhi

+918879943444 | bansalrajeev@yahoo.com