



SUMAN MAJUMDAR

CORPORATE CHEF/ACADEMICIAN/CONSULTANT, EXP: 23 Yrs.

+91-7350509349, suman702001@yahoo.com

PRO SKILLS

- Diet food
- vegan diet
- keto diet
- paleo diet
- Biryani Qsr
- Ayurvedic dietician
- Signature Dish Creation
- Food Plating & Presentation Menu Design
- Event Planning
- Food Safety & Sanity
- Butchery
- Garde Manger
- Scaling Up Business
- Staff Management
- Performance Assessment
- Quality Control
- Costing & Execution
- Lectureship

EDUCATION

2017
Master of Tourism
(M.A. Tourism
Management)
(Pursuing)
Madurai Kamraj University,
Madurai

SUMMARY OF EXPERIENCE

- Highly experienced Executive Chef professional who demonstrates extensive experience crafting comprehensive and innovative culinary menus in a wide array of casual dining chains, QSR, and cloud kitchens.
- Widely acclaimed for innovating Quick Serve recipes of Biryani and other Indian Foods reducing preparation time considerably, maintaining the flavor.
- Having provided hands on leadership and oversight to catering and food production teams including the implementation of industry best practices and development of SOPs.
- Having Provided and supported service behaviours that are above and beyond for customer satisfaction and retention. Improved service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed.
- Review services to ensure that guest service, operational needs and financial objectives are met.
- Actively involves in menu development and maintaining updated and accurate costing of all dishes prepared and sold in the Food and Beverage operation.
- Dedicated to maintaining a reputation built on quality, service, and uncompromising ethics. Possess a strong approach to developing training modules with solid academic hotel management understanding.
- A Well Known Chef who has a track record of publishing in reputed journals and magazines and have successful tenure with TV series.

PUBLISHED WORK

- Published articles on Healthy eating in magazines like Chitralkha and Lokprabha in India Today.
- Presented recipes for newspapers like Midday and Economics Times.
- Was invited to give a lecture on healthy food in WELLNESS 2003, a seminar on health food.
- Completed 15 episodes for CARE TV and had an interview on the Mansi program on Alpha TV in Marathi.

1995

Diploma in Hotel Management, Catering Technology & Applied Nutrition

Indian Institute of Business Management, Patna

1991

Intermediate

Ispat College, Rourkela, Orissa Board



CAREER CONTOUR

City Residency Group of Hotels & Restaurant.(A unit of Video Plaza Pvt.ltd.)	3 Years and 4 Months
Corporate Chef	June 2020 - Till Date
Meritas Group of Hotels & Resorts Pvt. Ltd.	2 Years and 11 Months
Corporate Chef	April 2018 - May 2020
Altamount Cook Pvt. Ltd.	1 Year and 9 Months
Head of Operation Food Production	June 2016 - March 2018
TMA Hospitality Services Pvt. Ltd.	2 Years and 1 Month
Commissary Head & Executive Chef-Western Region	April 2014 - May 2016
Ice Hospitality Pvt. Ltd.	3 Years and 10 Months
Executive Chef for the brand ZAFFRAN & BUCKET & TUCKET	May 2010 - March 2014
Hotel Peerless Inn Group (A unit of Sarovar Hotels & Resort)	3 Years and 4 Months
Executive Chef (Managed Peerless Inn Durgapur & Peerless Inn resort Mukutmanipur)	Dec' 2005 - March 2010
Radhakrishna Hospitality Services (RKHS), Mumbai	3 Years
Executive Chef	Dec' 2002 - Dec' 2005
Sagar Plaza Hotel, Pune (A Unit of Sarovar Park Plaza Group)	3 Years and 1 Month
Sous Chef	Oct' 1999 - Nov' 2002
Welcome Group Vadodara, Vadodara(A unit of I.T.C. Hotels)	4 Years and 4 Months
Joined as Trainee Demi-Chef-De –Partie & then promoted to Chef – De- Partie. Al so deputed at Windsor Manor - Bangalore, Maurya Sheraton - Delhi.	May 1995 - Sep' 1999

WORKSHOPS

- 3 Months of vocational training in Hotel Hindustan International, Calcutta (in the Kitchen).
- 6 Months of Industrial Training in Fariyas Hotel Resort, Lonavala.

PROJECTS

- Vedic Cuisine
- Indian Lost Recipes
- Using ayurvedic principles to make unhealthy food healthier.
- Agro Tourism
- Medical Tourism in India
- Vasai Virar Tourism
- Converting Indian food to QSR Model
- Biryani & its history & types & processing.

IT SKILLS

- MS Excel

ACHIEVEMENTS

- Won award for successfully picking up new skills in ayushakti in 2004–2005.
- Was a consultant for Ayushakti Ayurved Pvt. Ltd. for the establishment of an ayurvedic restaurant and the imposition of ISO certification from February 2003 to December 2005.
- From June 2007 through December 2008, ALL SPORTS BAR & BANQUET (a unit of Essel Group), hired SPIRIT SPORTS Pvt. Ltd. as a kitchen consultant.
- Served as a consultant to Café Busy Bean
- Served as a consultant for Vidly Restaurant Ltd., The Hood Pub & Bar, VIITS HOTEL, and KAMATS Restaurant.
- Was formerly a member of the ad hoc committee for the faculty of food production at Mumbai University.
- Instructed new hospitality students in advanced culinary techniques and modern cuisines.
- Represented the Welcome group in Vadodara at the Bangalore event "Regional Product Excellence with

WORK EXPERIENCE

Corporate Chef

June 2020 - PRESENT

City Residency Group of Hotels & Restaurant
Durgapur

City Residency Group is a part of Video Plaza Pvt. Ltd.

Responsibilities Handled:

- Coordinate with Purchasing during the vendor selection process on such areas as samples, food safety and packaging
- Development of recipes from an ingredient, flavor, cost and nutritional perspective.
- Ensure that all recipes are accurate from a flavor, yield and nutritional point of view.
- Work closely with the culinary systems & standards team, the business analyst to ensure that all recipes are consistent, accurate and as complete
- Ensuring close coordination and collaboration with the culinary, menu marketing and operations team during all stages of development
- Effective project management- ensure project to remain on budget and on time
- Leveraging strategic, third-party relationships, manufacturers, consultants, visitors, trade councils, commissions and boards
- Close collaboration with culinary operations to ensure that we are developing with specified products, to include a full understanding of the commodity side of the ingredients working with distribution on the broad availability of specified products to the field locations.

Corporate Chef

April 2018 - May 2020

Meritas Group of Hotels & Resorts Pvt. Ltd.
Lonavala

Meritas is a mid-tiered badge for hotels & resorts in the 3 & 4-star categories. It is a full-service product with upmarket accommodation and service.

Responsibilities Handled:

- Presented and suggested innovative menu food listings and concepts for key clients.
- Monitored and coordinated new projects from the beginning till the final stage.
- Developed and maintained timeframes and budgets of the assigned project. Developed new concepts for menu creation and product prototypes for prime accounts. Prepared menus for special events and client & staff meetings.
- Selected food items on the menu for cold and hot lunches for clients and staff incorporating soups and salads.
- Maintained everyday stock of beverages and other snacks items in cooler.
- Established quality specifications of all food items in the menu and cooking

Productivity,
Profitability, Safety
and You" (Peppy).

→ Associated as a Guest
Lecturer with VIVA
COLLEGE OF HOTEL
MANAGEMENT &
IIHM, VASAI.

practices.

- Trained staff in cooking procedures, presentation styles, portion controls and retaining nutrients.
- Ensured effective food costing by setting up purchasing details, inventory requisitions procedures, and storage specifications.
- Identified new suppliers for food ingredients adhering to given quality assurance principles.
- Maintained the HACCP and ISO requirements, and conducted training sessions for the personnel. Applied HACCP to ensure that food production is effective, secure, and sanitary.

Head of Operation Food Production

June 2016 - March 2018

Altamount Cook Pvt. Ltd.

Pan India

Altamount cook Pvt .Ltd. deals with corporate catering in the name of the chef on time & retail outlets in the name of HAV GOURMET.

Responsibilities Handled:

- Organized and managed the demonstration for the 2017 RCA conference as team leader. Devised fresh concepts for menu design and product concepts for premium customers.
- Showcased and recommended creative menu items and concepts for prestigious clients.
- Created ready-to-eat and microwaveable wraps, soups, pasta, and sauces for regional and national food service companies. Assisted in the creation of bench samples for dressings and sauces using standards set by the industry.
- Supervised and organized brand-new initiatives from the beginning to the end.
- Developed and kept track of project deadlines. Supervised the everyday activities of the teams led by the chef de cuisine.
- Encouraged HAV GOURMET members to volunteer and help with the planning of the programs and speaker selection.
- Taught proper cooking skills and POS system usage to a range of clients' staff members, both FOH and BOH. Updated and managed to keep up with the most recent culinary fashions and trends in both food service and retail.
- Developed cooking and cooling skills as well as practical instruction. Maintained the HACCP and ISO requirements, and conducted training sessions for the personnel.
- Applied HACCP to ensure that food production is effective, secure, and sanitary.
- Found new vendors for food ingredients who abided by the established standards for quality control.
- Capture a high proportion of sales chances for big builders and designers with the help of strategic VIP events.

Commissary Head & Executive Chef-Western Region

April 2014 - May 2016

TMA Hospitality Services Pvt. Ltd.

Pan India

TMA Hospitality Services Pvt. Ltd. was founded in the year 2008. It opened its first Ammi's Biryani outlet in November 2008. The core competency of Ammi's Biryani is authentic Biryanis produced in a very hygienic way, speed of service, and convenient packaging

Responsibilities Handled:

- Organized and supervised the cooking and food preparation processes.
- Collaborated with customers about weddings, banquets, and other special events.
- Created menus and made sure food satisfies quality requirements.
- Monitored the work of sous-chefs, specialty chefs, chefs, and cooks.
- Arranged for equipment procurement and maintenance.
- Cooked and prepared meals on a regular basis or for special occasions.
- Hired and recruited personnel. Verified that the operation's quality parameters are followed.
- Implemented solutions for cost reduction and value addition.
- Evaluated HACCP systems for compliance and made sure that activities in the F&B area adhere to safety, health, and hygiene laws.
- Developed new product.

PERSONAL PROFILE

- Date of Birth: 31st of July, 1972
- Address: BHAVIN—1, Flat Number—201, Virat Nagar, Virar(West), Thane, Maharashtra, India