



ARIJEET SARKAR

PERSONAL PROFILE

A passionately & creatively driven, result oriented professional with 3+ years of experience in Culinary Arts & Food Production Operations & Management. Extremely organised, curious, innovative, with the ability to absorb, learn and reciprocate as fast as possible. Adept at managing fast paced catering operations with a clear & conscious understanding of delivery of the highest food quality standards, meeting health & safety standards, budgets & cost analysis. Possessing excellent written & verbal communication, interpersonal, liaison and problem solving skills with the ability to work in multicultural environment.

REACH ME AT



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STRENGTHS & EXPERTISE

- Culinary Arts
- Hot Kitchen Operations
- Hygiene & Standard Maintenance
- Communication
- Guest Satisfaction
- Food Production Operation
- Fusion of Indian & Continental
- Pastry
- Team Management

WORK HISTORY

COMMI 2

Alshaya Group, Bahrain | Oct 2017 to present

- Operated in two of the finest Alshaya's restaurants in Bahrain – Asha's & Café Coco
- While in Asha's, assisted CDP's in the food production operations in Tandoor, Salad & Appetizer Sections.
- Aligned with production team of pastry department in Café Coco to outpace delivery even in the busiest hours.
- Executed as the 2nd in command & led a team of four kitchen staff in the Pastry section; directly reporting to Sous Chef.
- Headed Live Kitchen production and maximised guest satisfaction by closely interacting to understand and customise dishes as per their needs.
- Designed a recyclic menu to reduce wastage.
- Facilitated indenting, inventory, and ensured maintenance of highest standards of hygiene.

Junior Sous Chef (after the successful completion of Management Training in Food Production)

Sterling Holidays Resorts Ltd, India| July 2016 - July 2017

- Performed and supervised food production operations in Tandoor, Continental, Indian, Dessert & Butchery
- Collaborated with Senior Sous Chefs to develop and execute new menus, control budget, manage monthly stock takes and to track & preserve wastage spreadsheet.
- Attained brief training in all other departments of the resort for sound understanding of its operations & management.
- Significantly enhanced Trip Advisor Ranking for Sterling Holiday Resorts Fern Hill Ooty & Kodaikanal by earning appreciation for personalised delivery at Live Kitchen
- Associated with the corporate office (based in Chennai) to report & advice on the operations at resorts.

INDUSTRIAL TRAININGS

- At Indismart Group Hotel, Kolkata, India (Dec 2014 - Jan 2015)
- At the Bayview Group of International Hotels, Langkawi, Malaysia. (Feb 2015 - Jun 2015)
- Specialisation Training at the Gucchi Restaurant, Hyatt, Kolkata. (Aug 2015)

EDUCATION HISTORY

BSC IN CATERING SCIENCE & HOTEL MANAGEMENT & ADVANCED DIPLOMA IN INTERNATIONAL HOSPITALITY

July 2013 – May 2015

International Institute of Hotel Management, Kolkata, India

HIGHER SECONDARY SCHOOL EDUCATION (XII) | CBSE BOARD

2010 - 2012

Bholananda National Vidyalaya, Kolkata, India

Achieved 77 % marks in aggregate

ACCOLADES

- Awarded the Second Runners' Up in Super Chef Competition in the North Eastern region of India, 2015
- Got selected among the Top Ten Super Chefs, 2015
- Attended Pastry Seminar for Gateau Dacquois conducted by Chef Nicolas Houchet, Professor of Le Cordon Blue, London
- Backed & aided Young Chef Olympiad Chef from Zimbabwe, 2015
- Assisted in the Hot Kitchen for RIGOLO INFOCOM Milan Mela, 2014
- Led Kitchen Brigade in Food & Drink Festival at International Institute of Hotel Management.
- Bagged Employee of the Month award in Sterling Fern Hill, Ooty
- Served as the Class Representative in high school to maintain order & discipline, 2011-2012

