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Gurpreet Singh Mehta

Marital Status Single

Date Of Birth 23rd July 1973

Career Objective

To function as the Production Manager for the Food & Beverage Department, to ensure the various outlets and banquets operate successfully and are individually profitable, of a world class hotel.

Career Summary

In excess of 13 years academic and professional experience in the hospitality industry concentrated in the area of culinary excellence, specializing in European, Indian pan Asian, East meets West and Mediterranean cuisine, with experience in pre openings, HACCP implementation, Middle East and gulf region. Cost-conscious, menu design, kitchen administration and with a passion for fine cuisine, flair for creating and designing new and innovative menus.

Professional experience

June 2007 till present Dhow Palace Hotel Dubai .U.A.E
www.dhowpalacedubai.com
Executive Chef

- Dubai's first Premium Property in Bur Dubai, is steeped in Arabic traditions and well equipped with the world's finest cuisine, eight specialty restaurants, Bar and Lounge, that include Indian, Pan Asian, Steak House, Italian, Arabic cuisine, a coffee shop serving international cuisine, a lounge and Ball Room for up to 500 guests and 16 meeting and conference rooms
- The extensive conference facility does an average of 350 covers for lunch, tea and coffee breaks on daily basis
- 282 luxurious guest rooms and suites, an authentic living experience in the most calm, peaceful, and posh residential vicinities of Dubai
- As head of department is responsible for executive sous chef, chef de cuisine, sous chef and total of 75 kitchen associates at different level and Kitchen Stewarding department of 30 associates including chief steward and stewarding supervisors
- Implemented new menus for all the outlets of hotel that includes Indian, South east Asian, Steak House, Italian, Coffee Shop, Bar, Lounge and Opening of new Night Club
- Implementation of HACCP in hotel

- Co-ordinate an effective and efficient Payroll Management / Resource allocation through establishing a flexible work force throughout the Division, based on the principles of Multi Skilling and Multi Tasking.
- Streamlining of suppliers and purchasing system of hotel this helped in reducing food cost by seven percent and later maintaining of food cost at desired level
- Winner of prestigious Timeout award best Indian restaurant 2009 in Dubai for Aangan The Indian restaurant.

**December 2005 till June 2007 Arabian Courtyard Hotel and Spa
Dubai U. A. E. www.arabiancourtyard.com**

Executive Chef

- 173 rooms award winning hotel in heart of Dubai
- Five Food and Beverage restaurants serving Indian, Far-eastern and Mexican cuisine, coffee shop serving International cuisine and a pub serving traditional English pub grub and extensive banquet facilities
- As head of department is responsible for sous chef, chef de cuisines and total of 25 kitchen associates at different level and Kitchen Stewarding department of 13 associates
- Implemented new menus for Indian, Thai and Chinese, coffee shop and other outlets of hotel
- Implementation of HACCP in hotel
- Effective training & development of every staff member in order to devise career growth plans which succeed
- Innovative Promotions & Concepts for each of the revenue generating areas
- Streamlining of suppliers and purchasing system of hotel this helped in maintaining of food cost at desired level
- Some of the major achievements during my tenure has been
 1. Redesigning the coffee shop buffet & presentation
 2. Enhancing banquet buffet presentation & innovating
 3. Reducing the food cost by 1.6% by implementing cost effective measures
 4. Hotel won the prestigious Mena award as best new four star hotel in Middle east and north Africa region for year 2005 and 2006
 5. Hotel won Prestigious Mena award in two categories for year 2006 and 2007
Best Leisure four star hotel
Best Fine dining restaurant Indian Cuisine for Mumtaz Mahal it's Indian Restaurant

**March 2005 till December 2005 Ushna Restaurant Madinat
Jumeirah Dubai U.A.E. www.royainternational.com**

- Executive Chef
- First Indian Contemporary restaurant in Dubai serving Traditional Indian food novel style
- Setting up of New restaurant from its pre opening stages
- Menu planning, staff training, food presentation standardization of recipes, setting up of suppliers and finalizing of products and other aspects of new opening of a unit
- Had the honour of hosting Chain des rotisseurs lunch for Emirates chapter of the mission probably one of the few free standing restaurants to host it and the first one in Madinat Jumeirah

**August 2004 till March 2005 Island Hideaway at Dhonakulhi
Maldives, Spa Resort & Marina www.island-hideaway.com**

- Executive Sous Chef
- Forty three villas World Famous spa and first Marina in Maldives
- The Island Hideaway. A sanctuary of the body and mind. A true celebration of nature.
- One Specialty Asian restaurant and a restaurant serving International cuisine, a bar and a wine cellar
- Was part of the pre opening operation did menus, staff recruitment recipes and all the other aspects of pre opening of a resort
- Was in charge of Asian restaurant in addition to the regular duties of executive sous chef

September 2002 till August 2004 Sheraton Kuwait

www.luxurycollection.com

- Chef de cuisine , Bukhara
- Sheraton Kuwait 298 room five star deluxe hotel part of the luxury collection of Starwood hotels.
- Five fine dining restaurants serving Italian .Iranian Lebanese .Indian and International cuisine and two Tea lounges serving Fine English tea
- Working as the chef for Bukhara serving authentic Indian food including curries and kebabs from different regions of India, this restaurant is known as the best Indian restaurant in Kuwait and caters to the local and International Business clientele.
- This restaurant even caters to the extensive banquet facilities of the hotel , Sheraton Kuwait is known for its banquet facilities It has one of the finest facilities for its outdoor catering and has eight ball rooms the largest one has a capacity of one thousand people .
- While at this restaurant started the concept of weekly specials and have done many food promotions.

**February 2002 till September 2002 Sofitel Sharm el Sheikh South
Sinai Egypt www.accorhotels.com**

- Indian Chef, Rangoli
- Sofitel Sharm El Sheikh 304 room deluxe five star resort on red sea
- Four fine dining restaurants ,four bars ,private beaches, diving centre and horse back riding
- Working as a Indian Chef for Rangoli one of the finest Indian restaurant on red sea and carries a very good reputation in Egypt and has won local awards in its category in South Sinai by local authorities and local prime tourism bodies ,serving authentic Indian cuisine with turnover of about 110 covers a day

**October 1999 till November2001 Mena House Oberoi Hotel and
Casino Cairo Egypt www.oberoihotels.com**

- Asian Chef
- Mena House Oberoi Hotel and Casino 550 room deluxe five star hotel
- Seven Fine dining restaurants and banquet capacity of 1000 covers
- Working at the most popular Indian restaurant in Cairo Moghul Room

servicing authentic Indian Moghul cuisine turnover of 160 covers a day servicing Indian banquets, festival promotions and servicing other In house restaurants.

- Was responsible for pan Asian cuisine in hotel did Chinese and Thai cuisine for banquets and important functions and dignitaries
- Was given an additional responsibility of upgrading food and overall standards of prestigious Restaurants Raoucha and Kandahar serving Lebanese and Indian Cuisine It consists of total 120 covers and is located in downtown Cairo

June 1998 till October 1999 The Trident Udaipur Rajasthan India An associate Business Hotel Division of Oberoi Hotels

www.tridenthotels.com

- Chef De Partie with independent charge of Indian Kitchen
- The Trident Udaipur 143 room first class business hotel Two restaurants and a cruising restaurant with banquet capacity of 500 covers
- Was part of the pre opening team member and helped in menu planning standardization training and other aspect of opening of a hotel and then was in charge of day to day operation of the kitchen in a shift as a shift in charge
- While at Udaipur was selected as one of the seven member team for the first ever workshop and food presentation on Indian food at the Oberoi New Delhi during annual general manager's core conference

January 1997 till June 1998 The Cecil Shimla Himachal Pradesh India An Oberoi Hotel www.oberoihotels.com

- Chef De Partie with independent Charge of Indian Kitchen
- The Cecil Member leading hotels of the world 80 rooms 1 fine dining restaurant serving Asian and western cuisine with banquet capacity of 150 covers
- Joined this boutique hotel of Oberoi hotels as a pre opening team member in its project stages and helped in all aspects of opening of a hotel while at Shimla was responsible for Indian as well as pan Asian cuisine.
- Took charge of shift as shift in charge
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September 1993 till January 1997 I.T.C. Welcome group & Sheraton Usha Kiran Palace Hotel Lashkar Gwalior Madhya Pradesh India www.welcomgroup.com

- A thirty room leading heritage hotel of India with 1 restaurant serving multicuisine, a bar and banquet capacity of 500 covers
- Joined this internationally reputed chain of hotels as a trainee in food production area and achieved the distinction of being entrusted complete and independent charge of the kitchen by the management started South Indian and Chinese kitchen for the first time in this hotel

Education

Senior School Certificate and One year craftsmanship course in food production from National Council Of Hotel Management and applied Nutrition Gwalior India

Additional professional Qualifications

Have a thorough work experience knowledge of Indian, Tandoor, South Indian, Continental, Chinese, Pan Asian, Egyptian, Lebanese and Mediterranean cuisine keeping in mind the new market trends of contemporary and fusion cooking and classic cuisine as well. Worked in multicuisine restaurants in above mentioned hotels

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| Trainings Attended | Basic Food Hygiene Training |
| | Intermediate Food Hygiene Training |
| | Advanced Food Hygiene Training |
| | HACCP Implementation Training |
| | Advanced food production at Mughal Sheraton at Agra |
| | Computer course from Aptech computers Shimla India |
| Professional memberships | Certified Professional Chef Member Egyptian Chef Association |
| | Senior Member of Emirates Culinary Guild |
| Languages | Fluent English and Hindi spoken & written, Arabic Spoken |
| Achievements | Conducting of different promotions and food festivals. |
| | Pre opening experience of three hotels and a free standing restaurant |
| | Worked at a hotel in Madeira Portugal in its initial stages as a consultant chef for its east meets west restaurant for two months |
| | While at Kuwait did a food promotion to commemorate installation of fifty years of Indian parliament, this food festival represented all parts of India this was appreciated by distinguished guests and Indian Ambassador in Kuwait |
| Interests and activities | Keen interest in Reading, Traveling, Meeting new people and learning about different cultures. |