

Partha P Padval

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Sanpada Palm Beach Road Navi Mumbai 400705

Career Summary

Dedicated and disciplined professional offering more than 9 years of experience in the field of **Hospitality Industry** with **U.K** qualifications and experience.

Innovative and creative to foster ideas that impel the organisation towards a result- oriented direction. Impeccable management and leadership skills with abilities to work independently as well as in a team.

Career Objective

With a brilliant professional record I aspire to join in your administration where in my diligence and experience contributes to the growth and success of the organization.

Professional Experience

Chief Operating officer

December 2015- December 2016

Chiggi Wiggi Mumbai.

(Chiggi Wiggi is a online food portal with concept of centralised kitchen, supplying hygienic packed food along with it Chiggi Wiggi also undertake catering orders for corporate sector and housing societies. It also has franchising concept of the brand Chit Chat a mini food court)

Key responsibilities:

- Handling over all operations of Chiggi Wiggi which include entire management of events, managing with staffs, coordinating with customer throughout the event period which include pre and post event duties and time management.
- In franchise model entire operations in setting up new restaurant appointing staff duties, staff training and management of restaurant work flow.

Hotel Setup Consultant and Proprietor

May 2012 – June 2015

Krunchy Munchy Food Corner Navi Mumbai.

(Krunchy Munchy is fast food corner in and upmarket area Navi Mumbai it carries cooked food supply on large scale to cooperate offices based on volume based business)

- **Customer Relations:**
 - Handling Customers needs and answering their queries, applying every effort in improving customer satisfaction.
- **Orderings:**
 - **Policies & Procedures:** Checking of available par stock and order accordingly with prior confirmation from head chef.
 - **Training & Induction:** Conducting inductions for all new employees & soft skills trainings for the existing employees.
- **Office Administration:**

- **Administration:** In charge of Office asset maintenance, record keeping etc.
- **Payroll:** Maintaining records of salaries of all employees.

Sous Chef

March2010 – March2012

Bavarian Beer House (London United Kingdom)

Key Responsibilities:

- Setup for whole restaurant considering service workflow.
- Develop Insights on prime functions of organisation which need to be implemented for customer satisfaction.
- Giving a helpful contribution in other departments apart from Food and beverage.
- Handling of large number of guest in short time during heavy footfall during worldcup events and Oktoberfest.
- Handling of Locker, restaurant and store keys and considered sole responsible for stocks in absence of head chef.
- Appointing duties to staff working in kitchen department and working as team during peak time.

Sous Chef

March 2009-March2010

Pitcher and Piano - Martson's Group (London, United Kingdom)

(Pitcher and Piano is part of Martson's group From U.K it is one of many pub brand they owe in United Kiingdom.)

Key Responsibilities:

- Manage Day to Day activities of kitchen as per management guidelines and guidance from Head Chef.
- Ordering of raw materials like Meat and veges from different vendors considering discounts and quality standards they maintain.
- Managing Stock of all food items at par and on FIFO basis
- Training New Recruits and helping them to get accustom with organisation standards and policies.
- As per U.K government Norms filing of noted daily temperature records and hygiene records.
- Establish and maintain files and records on an on-going basis.
- Develop and update the employee hand book.

Commi Chef

October 2008-March2009

Le Pont De La Tour (London, United Kingdom)

Key Responsibilities:

- To maintain a high standard of specified work in accordance with the Executive Head Chef's instructions
- To prepare, cook and serve food delegated as your responsibility, ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times under guidance from a senior chef
- To monitor stock movement and be responsible for ordering on your section
- To aid in achieving food cost, kitchen standard and overall objectives
- To carry out daily and weekly procedures, including temperature checks, food labelling/dating and storage
- To remove any hazards and rectifyany defects in the kitchen or its equipment

- To keep high standards of personal hygiene.
- To be aware of and comply with statutory requirements regarding the work place such as health and safety, hygiene, fire prevention, licensing and employment law.

Education

- **MBA -Hospitality Management NQF7** **2012**
University Of Wales, Ealing Hammersmith And West London College – London, UK
- **Post Graduate Diploma in International Cuisine**
2010
Ealing Hammersmith And West London College – London, UK
- **Diploma In Hospitality Management and Catering Technology**
2007
Kohinoor College, Mumbai, India
- **Bachelor Of Commerce** **2005**
Mumbai University Sathaye College, Mumbai, India

Additional Qualification

Basic French Course From Alliance Francaise de Bombay

This certification was associated to my B.Com degree. During the course, attended workshops on Personnel skills, Presentation skills Interaction in Foreign language conducted by **Alliance Francaise de Bombay**.

Extra-Curricular

- Volunteer at Charity events for helping people suffered from natural calamities.
- Making an active contribution in charity events along with daily routine.

Personnel Details

Date of Birth 27th February, 1983
Marital Status Married
Languages Known English, Marathi, Hindi
Nationality Indian
Passport Details G9243678
Personal Interests Reading, Travelling, Listening to Music

References

Will be Furnished upon request.