

MasterChef SUYASH S DONGRE



PERSONAL INFORMATION

Name: Suyash Dongre

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PROFESSIONAL SUMMARY

With over 20 years of experience in the hospitality industry, MasterChef Suyash is a leading consultant of the industry in India. A great team leader, his expertise is Kitchen layouts and setups, Menu Engineering, Hotel/resorts functional layouts, restaurants, cafes, cafeteria, mess setups, bulk catering, digital marketing, trained HR supply and staff training in all the departments of the service industry.

Versatile hospitality professional, his niche expertise is Food and Beverage that includes kitchen layouts and setups, multi-cuisine and fusion food creations, food and beverage service, kitchen management of various small, medium & large kitchens, trainings within hospitality sector, menu planning, consultation & development of your hospitality business enterprise.

Academic achievements is a specialized Diploma in food production and graduation in Hospitality Management and Catering.

MasterChef Suyash loves to experiment with food and creates a variety of Fusion, Middle Eastern, Italian, Mediterranean Asian cuisines and Therapeutic diet. Proficient in creating food innovations with flavours, textures, colours and ingredients with no addition of artificial food color is his USP.

Hands-on experience with planning and designing functional layouts for hotels/resorts/restaurants, developing staff skills, designing event menus, all-day dining restaurants, live kitchens banquets.

Abiding by HACCP and FSSAI rules, every food is created keeping in mind the standards and the staff too is trained to strictly follow these norms. The leadership quality and excellent communication skills make MasterChef Suyash a leader of the hospitality staff, no matter where they are appointed.

CORE COMPETENCIES

- Kitchen management ▪ Menu Planning & Costing ▪ Plate Presentation Food Styling ▪ Design Therapeutic diet ▪ Food and Hygiene Standards ▪Quality Assurance ▪Team Management ▪ Recruitments ▪ Operations and Administration Management ▪Interdepartmental Liaison ▪Regulatory Compliance ▪Training and Development ▪Inventory Management ▪Food and Beverage Management ▪ Event management and Banqueting ▪ Institutional Teaching

KEY SKILLS

- **Designing Layouts:** in coordination with your architect, we suggest the layout for the resort, kitchen, service area, food outlets as per functionality and to improve the efficiency of the staff
- **Food Production:** Skilled in planning, organizing, directing and coordinating food production activities in accordance with the service staff to cater to small portions as well as large orders. Skilfully designing portion sizes for avoiding wastage, thereby supporting cost control measures; implementing company standard procedures for reducing operational cost
- **Menu Engineering:** creating menus as per the trend, guest demand, ingredients available. Standardizing the recipes, portion control, cost control, plating and presentation
- **Kitchen Management:** Functional placement of all kitchen equipments for smooth work flow, train the juniors in the kitchen to improve efficiency at work. Expertise in analyzing inventory requirement and replenishing stock as required. Efficiently coordinating activities and the use of kitchen equipment to save time and enhance production standards
- **Setting up of Cloud Kitchens:** Designing cloud kitchen as per the space available with you. Finalizing recipes as per the area you plan to cater. Making a project and feasibility report. Suggest packaging and delivery methods as per the FSSAI norms
- **Leadership & People Management:** Competent in inspiring and motivating team members and establishing a collaborative work environment for the staff members in order to maximize customer satisfaction and organizational profits/sales. Advising, influencing and coaching staff members in the development and achievement of pre-set goals while facilitating and leading

team meetings. Proven ability to work within strict deadlines and in agreement with the other outlets.

- **Hygiene, Health & Safety:** Trained in sanitary practices of food handling, general cleanliness as well as kitchen and workstation maintenance. Consistently adhering to the established health and safety standards, uniform codes and appearance standards. Checking quality of raw material to ensure hygiene and quality of food delivery. In-depth understanding of Hazard Analysis and Critical Control Points (HACCP) and ensuring all operations run and abide by HACCP
- **Interpersonal & Communication Skills:** Excellent communicator fluent in Hindi, English and Marathi, possessing strong ability to communicate effectively with people at all levels. Excellent organizational and communication skills with an ability to create and maintain excellent relationships with management and co-workers; comfortable working in a multicultural set-up.

Culinary Association Member:

Western India Culinary Association (WICA)

Other Interest: Interacting with people, listening to music, food photography, volunteering and social service activities.