

MOHAMED SIDDIQ



PROFILE

An experienced and well-seasoned Executive Chef with expertise in Leading Teams, Food Production, Consultancy, Training, Kitchen & Financial Management.

SYNOPSIS

Proactive and industrious professional with over **30 years** of strong combination of culinary and management experience with expertise in food inventory planning, procurement and day-to-day hotel management activities; Self-motivated; ability to work in both independent and collaborative work milieu

- Positive, energetic, upbeat approach to employee relations and guest complaints
- Great ability to ensure professional, positive employee attitude and attentiveness
- Outstanding communication skills.

CORE COMPETENCIES

- Mediterranean Cooking
- Italian Cooking
- European Cooking
- Breakfast Cookery
- Ala Carte & Buffet
- Butchery
- Live Counters
- Qualified Chef Trainer
- All day dining kitchen (coffee shop)
- Bulk cooking, Specialised Banqueting
- Renovation and production lay out
- Communication & Presentation Skills
- Management Skills
- Team Building
- Proactive & Industrious
- Interpersonal Skill



EXECUTIVE HIGHLIGHTS

Responsible for designing & preparing menus for key dignitaries / VIP's such as:-

- Queen Elizabeth
- Mr. Atal Bihari Vajpayee - Indian Prime Minister
- Mr. Deve Gowda - Ex-Prime Minister of India
- Mr. M.F.Huussain ... Renowned Painter
- Mr Zakir Hussain – Tabla Maestro (and many other VIP's)

HIGHLIGHTS:

- Developed and presented Fusion Kerala cuisine along with Yousouf Arakkal`s art exhibition at New Delhi.
- Represented Taj group in Kerala Food promotion at Carlton Tower hotel in Singapore

- Developed and executed special “Ayurvedic Recipes” for Taj group of hotels.
- Organized and Executed “Food Festival” in connection with “Tea & Tourism Festival” conducted by UPASI in Coonoor in 1993 & 1994.
- Conducted training classes on Food Production Management for Hotel Entrepreneurs and managerial hotel personnel as part of the seminar on “Orientation in Hospitality Industry” organized by Kerala Tourism Development Corporation (a Govt. Of India organization).
- Organized culinary competition for working Chefs in connection with the International Food Festival conducted by Kerala Tourism Development Corporation (a Govt. Of India organization); Was also a member of the panel of judges for the event.
- Conducted Modular courses for Hotel Chefs in Chinese & Continental cuisines.
- Served as Technical Consultant to Kalavara, a family restaurant.
- Culinary member of the Rotary G S E team which toured France in March – April 2001.
- Participated in Singapore Salon Culinary 2002 .
- Toured with a group of Canadian chefs and hotel owners, demonstrated Kerala cuisine in three different properties of the Taj Group of Hotels.
- HACCP team leader for Fishermans Cove and successfully completed certification process in Aug 2005.
- Conducted Cookery Shows for various TV channels.
- Process owner for the study on preserves for the Leisure division of the Taj group of hotels.
- Member of the prize winning team of learning mission on Food Beverage Trends.
- Represented the Taj Group in FOOD and WINE event in Cape Town; conducted food demonstration for Café Mozaik, the South African TV channel.
- Member Of the Board of Governors for Institute Of Hotel management and Catering Technology by ministry of Tourism, Govt Of India

EDUCATIONAL QUALIFICATIONS

- Food Service Facilities Development and Design by Cornell University.
- Certified Hospitality Educator from American Hotel & Motel Association (1995).
- Certificate in Bakery Science & Technology from United States of America – Wheat Associates & CFTRI, Mysore, India. (1994).
- Front Office Procedures from American Hotel & Motel Association (1993).
- Dip. In Hotel Management & Catering Technology : 3 year course from Central Board of Technical Examinations, Bombay, India (1983 to 1986).
- Diploma in Training & development from Indian Society for Training & development, New Delhi, India (Currently in process).
- Certified Departmental Trainer for the Taj group.
- Certified HACCP internal auditor.
- Have attended Efficient Kitchen Management Programme by Ecole Hoteliere de Lausanne.

PROFESSIONAL TRAINING

- Taj Palace and Taj Mahal ,New Delhi 2006
- Taj Lands End and Taj President Mumbai (2005 September)
- Taj Fort Aguada Beach Resort 2004 December
- Taj Mahal Hotel , Mumbai, India (May 1995 – June 1995)
- Stand Alone Restaurants in Bordeaux, France 2001
- ILO Fellowship at SHATEC Hotel Management School & Kings Hotel, Singapore (May 1991)
- Taj Holiday Village, Goa, India (Chef Trainee – 1985)
- Chariot Restaurant : Trainee in F&B department (1983)

PROFESSIONAL EXPERIENCE:

Executive Chef at the TAJ CLUB HOUSE, Chennai
220 Room Contemporary Upper Upscale Business Hotels

(May '10 till Date)

Key Deliveries:

- Restructuring a Team of 60 chefs
- Revamping of Club House the all day Coffee shop
- Menu and concept change in the Kefi the Fine Dine Mediterranean restaurant
- Banquet quality up gradation and high end sit down menus

- Improving the fine dine experience in Beyond Indus, the contemporary Indian eatery
- Specialized in Wine Dinners

**Executive Chef at the TAJ FISHERMAN'S COVE , Chennai (December '03 to May '10)
88 Room Boutique 5 Star Beach Resort**

Key Deliveries:

- Renovated and relaunched the Mediterranean and sea food speciality restaurants
- Introduction of new brunch concepts in the Coffee shop and Mediterranean restaurants
- Introduction of specialized beach barbecues
- Launched wellness cuisine
- Interactive cuisine demonstration for guests
- Central processing kitchen
- Standard recipes, Yield Charts and costing for all outlets
- HACCP certification and surveillance audits
- Tata Award for Business Excellence for the Mediterranean restaurant
- Romantic Alternate dining concepts
- 45 by 3 basic skill training concepts
- Designing of exclusive buffet ware for the Coffee shop and banquets
- Specialized in high end residential conferences
- Part of the project team for additional rooms and Banqueting and breakfast lounge.

**Executive Chef at the TAJ RESIDENCY, Cochin (January '01 to November '03)
108 Rooms Business Hotel**

- Relaunching of the Food & Beverage outlets – Lounge Bar, Coffee Shop , Theme Restaurant
- Devising Pricing Strategy through supplier contracting, recipe standardizing etc
- Planning, directing & managing “pre” and “post” theme food festival activities
- Operationally and administratively responsible for 52 chefs and the entire food production of the hotel.
- Specialized in catering for large wedding functions including high teas and outdoor Functions.

Executive Chef at the TAJ RESIDENCY, CALICUT
75 Room Business Hotel

(October' 96 to December'2000)

- Setting up the new property in Calicut from project stage
- Recruited and trained the initial team of 22 chefs.
- Total responsibility of designing & developing plans, implementing & managing the kitchen
- Managing assigned tasks within budget and pre-set time frame
- Initiated & Launched Ayurveda diet menus in consultation with doctors for the first time in the group.
- Developed the local cuisine, speciality chefs and conducted food promotions across the group

Senior Sous Chef at the TAJ MALABAR, COCHIN
98 Room 5 Star Deluxe Hotel

(September 1995 to September 1996)

- Assisting the Executive chef in the day to day operations of the kitchen
- To lead a team of 45 chefs operationally and administratively
- Organizing food promotions, planning of menus and food cost control
- Planning of budgets and coordinating with other departments
- Relaunch of Seafood speciality restaurant
- High end thematic outdoor catering

Senior Instructor at INSTITUTE OF HOTEL MANAGEMENT AND CATERING
TECHNOLOGY

(April 1990 to August 1995)

A hotel management school offering 3 year diploma program and other specialized courses under the National Council for Hotel Management and Government of India

- Member of the Team of four instructors responsible for setting up of the entire institute
- Head of Department for Food Production and instructor for final year students of the three year diploma program
- Responsible for training of students for All India chefs Competition
- Coordinator for the final year students research work
- Responsible for the day to day operations of the training restaurant
- Planning of curriculum and other academic activities
- Responsible for FUNDING, the yearly food and cultural show

- Represented the institute in all activities of the Kerala Tourism Department

Junior Sous Chef at the TAJ MALABAR, COCHIN

98Room 5 Star Deluxe Hotel

(May 1986 to March 1990)

Responsible for coffee shop and banquets

- Developing of new a la carte and buffet menus
- Cost control and staff administration for the department
- Relaunch of the Coffee shop and complete renovation of the kitchen

EXTRA CURRICULAR ACTIVITIES:

1. Hobbies include – Fitness & Training, .
2. Music
3. Long distance two wheeler rides
4. Tennis and Basket ball

PERSONAL PROFILE:

Marital Status : Single

Passport : Indian B 1250518

Driving License : Holder of Driving License E M T 1766 / 87

