

## Ranjit S.

Address, Phone, Email

### Profile

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#### EXECUTIVE CHEF

Innovative Executive Chef with a track record of launching world-class restaurants spanning both Western and Eastern cuisines, reengineering F&B operations for greater efficiency and cohesion, and stressing exceptional Quality and Service standards. Track record of success spanning Australia's leading establishments, including The Windsor Hotel and The Grand Hyatt, Melbourne. Media credits in publications such as The Telegraph and Marie Claire and relationships with celebrity chefs such as Jamie Oliver, Tom Milligan, Shannon Bennet and Greg Malouf.

**Multicultural Team Leadership • F&B Operations Management • SOP Development • Process Improvement  
Product Quality Assurance • Supplier Relationships • Contemporary Cuisine • Budgeting/Cost Control  
Menu Development • Customer Relations Management • Issue Resolution**

### Professional Experience

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**FAIRMONT RAFFLES SWISSOTEL HOTEL GROUP**  
Dubai, UAE/Kolkata, India

**2010-Present**

#### Executive Chef & Executive Committee Member

Designed and successfully launched innovative restaurants adhering to industry-leading Quality and Service standards, built high-performance multicultural team, and continuously improved operations. Contributed heavily to Facility Planning efforts, including concept design, floor plans, and pre-opening procedure development. Recognized for developing and successfully executing Critical Path for opening of multiple F&B outlets, and worked heavily with F&B service and Banquet Sales to ensure smooth operations. Managed OS&E and FF&E for all kitchens, negotiated heavily with vendors for competitive pricing, and identified major cost efficiencies. Noted for culinary innovation, exceptional leadership skills, and burgeoning media profile.

#### **Key Accomplishments:**

- Served as Interim Chef for Fairmont Dubai, controlling full culinary operations including 10 contemporary dining and entertainment venues from The Exchange Grill, award-winning steakhouse Spectrum on One with 8 interactive kitchens specializing in 6 international cuisines, and 33<sup>rd</sup> Executive Conference Centre.
- Established Swissôtel Kolkata as standardized Food & Beverage destination for future India hotel contracts and achieved Highest Hotel IQ, F&B Department 91.7%, leading all 29 hotels within chain in 2011.
- Demonstrated versatility in launching Splash, a contemporary European rooftop restaurant/Sky lounge with 122 covers, Durbari Indian fine-dining restaurant with 88 covers, Café Swiss multi-cuisine all-day dining with 140 covers, and Swiss Executive Club Lounge with 45 covers serving breakfast, high tea, and evening snacks for premium room guests. Achieved highest score in guest satisfaction within company for 2011.
- Launched innovative Maaya tapas-style restaurant, bar and nightclub with 70 covers.
- Managed largest banqueting facility in Kolkata accommodating over 1000 people, as well as 2 ultra-modern boardrooms for guest use and cuisine at Purovel Spa.

**STAMFORD PLAZA**  
Melbourne, Australia

**2008-2010**

5-star luxury hotel catering to mix of business and leisure travelers.

#### Executive Chef

Achieved major profitability gains for F&B division through reengineering operational standards, launching targeted business development initiatives, and building dedicated culinary team. Analyzed and successfully overhauled bar and restaurant concept and offerings, yielding marked customer satisfaction gains.

Facilitated employee communication, solicited feedback, and stressed goal-oriented approach to professional development. Attained highest score in Leading Quality Assurance (LQA) within Stamford Group.

**Key Accomplishments:**

- Planned and executed comprehensive revamping of restaurant and bar concept and offerings, increasing covers 60%, enhancing average revenue per banquet client, and achieving “Best Average Check” and “Best Food Cost” within Stamford Group.
- Achieved 100% gain in Room Service revenues through instituting “outside in” approach, proactive promotional efforts, and successfully catering to shifting demographic of house guests.

**THE OBEROI RAJVILAS**

Jaipur, India

2007-2008

Award-winning luxury resort.

**Interim Executive Chef/Executive Sous-Chef**

Managed development of new Indian and European restaurants from conception through menu design and restaurant layout, reduced food costs and operating expenditures, and enhanced capabilities of kitchen staff through training. Achieved highest score in Leading Quality Assurance (LQA) within group.

**Key Accomplishments:**

- Played key role in improving hotel ranking from 11<sup>th</sup> to 2<sup>nd</sup> best in the world and #1 in Asia (as voted by Travel & Leisure Magazine, 2008) through introducing HACCP training for kitchen staff, implementing menus in-line with customer feedback, and optimizing kitchen operations for greater efficiency. Cut food costs 21%.
- Spurred successful launch of a new Indian restaurants and a European restaurant through menu planning, design, and restaurant layout efforts. Trained kitchen brigade in modern and upmarket European food.

**ADDITIONAL EXPERIENCE:**

- Built supplier relationships, effectively trained staff, and implemented software system yielding marked profitability gains as **Senior Sous/Officiating Executive Chef** for The Windsor Oberoi Hotel, Australia (2005-2007).
- **Chef de Partie** for The Windsor Oberoi Hotel, Australia (2003-2005), **Chef de Partie** for The Grand Hyatt Melbourne, Australia (2001-2002), **Chef Level 5** for The Crown Towers, Australia (2000-2001), **Demi Chef de Partie** for Marriott, Melbourne, Australia (1999-2000), **Chef** for The Crown Towers, Melbourne, Australia (1999).

**Select Education & Advanced Training**

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**Molecular Gastronomy, Certificate IV in Work Place Assessor & Trainer, Certificate III in Hospitality (Commercial Cookery and Catering Operations)**- William Angliss Institute of TAFE, Melbourne, Australia (1998-2010)

**Diploma in Hotel Management and Catering Technology**-National Institute of Hotel Management and Catering Technology, India (1999)  
**Certificate in Food Service Operation**- Food craft Institute, India (1997)

**Language Proficiencies:** Fluent in English, Hindi, and Oriya