

## Employment history worth noting...

**Executive Chef Assistant in Lux Resort and Hotels Le Morne (Mauritius) from July 2016 till present**

- Managing a whole operation consist of an all-day dining buffet and a la carte that covers 300 pax.
- A western Mediterranean fusion restaurant that covers 80 pax for two different concept for lunch and dinner.
- Supervising 65 chefs and 15 steward.

**Consultant Chef (Acting Executive Chef) in The Crown Plaza Hotel/Suzhou China IHG from May 2014 to June 2016**

- Constant Chef for all F&B outlets mostly for one of the best hotels in Suzhou, China.
- With multi award winning.
- Managing a whole operation consists of a large banquet covers 600 pax, and all day dinner buffet and a la carte restaurant with a 400 pax capacity.

## Quals & skills...

- Haccp Training Certification from 2011 to 2014.
- Leadership skills Training customer care and Leadership in Shangri-la International Hotels in 2006.
- Basic food & Hygiene Training Personal Grooming, Customer in Hilton International Resorts in 2001.



**Dany**

## Personal Details

**Age:** 38

**Gender:** male

**Marital Status:** Fiancé

**Passport:** Mauritian

**Years cooking:** 20

**Languages:** English

**Cooking style experience:**

International cuisines.