RADHA KRISHNA SABAT

TANDOORI & CURRY CHEF | NORTH INDIAN CUISINE SPECIALIST

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PROFESSIONAL PROFILE

Culinary professional with more than 10 years of experience preparing North Indian curries, tandoori dishes, kebabs and gravies in hotels and restaurants across India, Ghana and Singapore. Skilled in high-volume kitchen operations, mise en place, food quality, portion control, hygiene and team coordination, with working knowledge of South Indian cuisine. Recognized for maintaining consistent taste and presentation while supporting efficient, guest-focused service.

CORE COMPETENCIES

North Indian Curries | Tandoori Cuisine | Kebabs & Gravies | High-Volume Service | Mise en Place | Food Safety & Hygiene | Quality & Portion Control | FIFO & Storage | Kitchen Coordination | Team Training | Stock & Wastage Control | Menu Execution

PROFESSIONAL EXPERIENCE

Cook | Harilela Hospitality Pte. Ltd.
Singapore **Jul 2024 - Present**

- Prepare North Indian, curry and tandoori menu items in accordance with standard recipes, portion sizes and presentation requirements.
- Organize daily mise en place and coordinate service tasks to support a smooth and timely kitchen operation.
- Follow food safety, hygiene, storage, cleaning and FIFO procedures throughout production and service.

Chef de Partie - Tandoori & Curry | Heritage Restaurant
Ghana, West Africa **Dec 2021 - Oct 2023**

- Managed preparation and service for the tandoori and curry station, including marinades, kebabs and gravies.
- Monitored taste, consistency, portioning and presentation during high-volume service.
- Briefed and guided junior kitchen staff while maintaining station hygiene and stock readiness.

Chef de Partie - Tandoori & Curry | Regenta Resort
India **Oct 2019 - Sep 2021**

- Led daily preparation and service for the tandoori and curry section in line with recipes and brand standards.
- Coordinated orders with other kitchen sections to maintain service timing, quality and consistency.
- Checked ingredients, storage, wastage and station cleanliness, and supported stock ordering requirements.

PROFESSIONAL EXPERIENCE - CONTINUED

Demi Chef de Partie - Tandoori & Curry | Bay 15 Hotel
Goa, India **Nov 2018 - Oct 2019**

- Supported tandoori and curry production by preparing mise en place, marinades, kebabs and gravies.
- Maintained equipment and station cleanliness while following food safety and quality procedures.

Commis I - Tandoori | Courtyard by Marriott
Surat, India **Aug 2017 - Oct 2018**

- Prepared tandoori items and daily mise en place under the direction of senior chefs.
- Followed recipe, portioning and presentation standards and supported proper stock rotation.

Commis I - Tandoori | Ramada Hotel
Mumbai, India **Oct 2016 - Jul 2017**

- Assisted with marination, skewering, tandoor preparation and curry production for daily service.
- Maintained mise en place, station organization and hygiene throughout preparation and service.

OPERATIONAL STRENGTHS

- **Kitchen operations:** Organize daily workflow and maintain smooth service execution across assigned sections.
- **Team support:** Conduct briefings, guide junior chefs and contribute to on-the-job training.
- **Quality control:** Check taste, consistency, portioning and presentation against required standards.
- **Food safety:** Maintain sanitation, storage, SOP and FIFO compliance during preparation and service.
- **Menu coordination:** Support menu execution, daily specials and communication between kitchen sections.
- **Inventory control:** Monitor stock, ordering needs and wastage while supporting cost-control practices.

EDUCATION

Diploma in Hotel Management | Intellectual Institute of Management & Technology
Delhi, India **2011 - 2012**

12th Standard | Indira Gandhi National Open School
Delhi, India **2009 - 2011**

CERTIFICATION

Food Safety and Hygiene

LANGUAGES

Oriya (Native) | Hindi (Fluent) | Marathi (Fluent) | English (B2) | Telugu (B2)