

AKSHAY PANDURANG GHARE

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Summary

Dynamic and detail-oriented Chef De Partie with a refined mastery of French culinary techniques and a strong foundation in fine dining service. Adept at crafting seasonal, innovative menus that balance flavor, presentation, and efficiency. Brings a proven track record of leading high-performing kitchen teams, maintaining rigorous HACCP standards, and delivering consistently exceptional dining experiences. Known for thriving under pressure, adapting quickly in fast-paced environments, and upholding the highest standards of quality and creativity. Committed to continuous growth, culinary excellence, and elevating guest satisfaction through precision and passion.

Skills

- Leadership Under Pressure
- Team Collaboration
- Creative Problem Solving
- Attention to Detail
- Multitasking Efficiency
- Time Management
- Adaptability in Fast-Paced Environments
- Communication with Cross-Functional Teams
- Guest-Centric Mindset
- French Culinary Techniques
- Fine Dining Service Standards
- Sous Vide & Gastronomy
- Seasonal Menu Development
- Kitchen Protocols
- HACCP & Food Safety Compliance
- Butchery & Knife Skills
- Inventory & Cost Control
- Commitment to Excellence

Experience

Chef De Partie	04/2025 to Current
Shanti Maurice Resort & Spa Mauritius	Saint Felix, Mauritius
• Supervised and managed a designated kitchen station, ensuring all dishes met luxury resort quality and presentation standards. • Collaborated with the Sous and Executive Chefs on daily operations, menu development, and staff coordination for smooth kitchen performance. • Trained and mentored junior kitchen staff, fostering a culture of excellence, consistency, and hygiene compliance. • Monitored inventory levels and controlled food waste through efficient stock management and portion control. • Upheld rigorous HACCP and food safety standards, maintaining a clean and compliant work environment at all times.	
Demi Chef De Partie	05/2022 to 03/2025
Hilton Maldives Amingiri Resort and Spa	North Malé Atoll, Maldives
• Managed mise en place for assigned sections, ensuring efficient prep and workflow during high-volume service. • Maintained strict hygiene standards and compliance with HACCP protocols throughout kitchen operations. • Collaborated with team members to ensure smooth kitchen operations and prompt service delivery. • Delivered attentive, guest-focused service by adapting to individual preferences and maintaining professional communication. • Developed recipes to meet consumer tastes, nutritional needs, and budgetary considerations.	

Commis I**08/2021 to 05/2022****The Ritz Carlton****Pune, Maharashtra, India. India**

- Assisted senior chefs in food preparation, ensuring adherence to luxury brand standards in taste and presentation.
- Maintained strict compliance with HACCP guidelines, actively monitoring food safety and hygiene procedures.
- Executed mise en place for daily service, streamlining kitchen operations and ensuring readiness during peak hours.
- Participated in regular cleaning and maintenance of kitchen equipment and workstations to uphold cleanliness.
- Demonstrated professionalism and teamwork in a high-end hospitality environment, enhancing guest satisfaction.

Commis II**05/2019 to 08/2021****Conrad Bangalore****Bengaluru, Karnataka, India**

- Helped management stay on top of supply needs by sharing information about low or spoiled inventory.
- Communicated effectively with wait staff regarding patron food allergies and dietary restrictions.
- Improved performance of team members, resulting in high-quality meals produced daily.
- Used proper cleaning supplies and methods to disinfect counters where raw meat, poultry, fish, and eggs had been prepared.
- Trained and supervised line cooks to develop new skills and improve team performance.

Industrial Trainee**07/2018 to 11/2018****Fariyas Hotel****Lonavala, Maharashtra, India**

- Rotated through all key hotel departments to gain hands-on operational experience in front office, housekeeping, F&B service, and kitchen.
- Assisted senior staff with daily tasks, contributing to smooth guest service and operational flow.
- Supported event coordination and staff engagement activities in collaboration with the HR department.
- Adhered strictly to hygiene and safety protocols while learning best practices in hotel management.
- Sorted product components on work tables to maintain maximum organization and productivity.

Education and Training

Bachelors of Science: Hospitality Studies**01/2019**

Sinhgad Institute of Hotel Management and Catering Technology

Lonavala

Higher Secondary Certificate**01/2016**

D.P. Mehta Jr College of Commerce

Lonavala

Secondary School Certificate**01/2013**

Gurkul Highschool

Lonavala

Languages

Hindi: First Language**English:**

A2

Elementary (A2)

References

References available upon request.