**Gilmore Miranda**

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| **CAREER SYNOPSIS** |
| Experienced Manager, with the ability to lead and develop teams of professionals in a fast-paced environment. I thrive in an atmosphere that challenges me to achieve the highest level of standards as a manager, and the determination to see them through. I am passionate about providing the best possible service and customer experiences at all times, and pride myself on being very organised and proactive. I am keen on enhancing my knowledge on financial products & services. |
| **Key Achievements** | * Awarded as the best employee for the month in 2005 and 2010.
* Restructured the food prep system resulting efficient production line
* Recognized for constantly maintaining low budget in the section
* Assisted the Executive Chef in cost savings & disaster management
* Received accolades from customers and seniors at various occasions
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| **PROFESSIONAL EXPERIENCE – 15 Years**  |
| **Management****Trainer****Senior****Chef-de-Partie****Chef-de-Partie****Commis – I****Commis –II****Commis III****Industrial Training** | * **Disney Cruise Lines, Florida USA *January 2017 – Current***
* Reviewing food storage and temperatures in dry stores and walk in fridge as per USPH standards
* Check product quality and quantity of food supply sent to the Buffet Service
* Responsible for presentation of new recipes on the menu
* Ensuring the team is ready for any inspections at all times & understand the stake holders impact
* Worked as Saucier , Roast and Veg Section leader
* Responsible for the cold appetizers, cold cuts and salads
* Played a key role in achieving 100 % USPH score
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| * **Viking Ocean Cruises, Norway *June 2016 – October 2016***
	+ Plan menus after coordinating with the Executive Chef as per the availability of stores
	+ Ensured high standard of cleanliness was maintained throughout the kitchen areas
	+ Established controls to minimize wastage of food supply and theft
	+ Kept an eye on the stock level and ordered appropriately
	+ Managed duty allocations and meal orders across hot galley staff
	+ Provided key insight for the company’s 1st USPH inspection
	+ Trained all the new staff on board to handle dangerous equipment and avoid trip hazards
	+ Trained and ensured all staff comply HACCP procedures while handling PHF Foods
	+ Trained staff basic hygiene practices with policies & procedures of the company
	+ Effectively manage work practices to improve staff efficiency and boost moral
* **P&O Cruises, Carnival U.K. *Jan ‘05- Jan‘16 (11 Years)***

 **May 2014 – Jan 2016*** + Ensuring staff complies with Food Safety & Public Health Policy to provide quality product
	+ Tasting and ensuring the quality of food are in line with the Corporate Menu Cycle
	+ Complying with HESS procedures as outlined in Fleet Instructions
	+ Provide feedback on improvements within the product, to reduce costs & increases efficiency

**Jan 2011 – April 2014*** + Coordinated with front-of-house staff
	+ Kept an eye on the stock level and ordered appropriately
	+ Allocated duties and meal orders
	+ Ensured high standard of cleanliness was maintained throughout the kitchen areas
	+ Established controls to minimize wastage of food supply and theft.
	+ Managed all staff rosters
	+ Assisted the head chef de cuisine with menu planning, budgets and wine selection
	+ Supervised a team of 10 in a busy kitchen
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|  **July 2008 – December 2010*** + Primarily responsible for food preparation processes
	+ Responsible for completion of all team tasks.
	+ Checked garnishes and meal presentation.
	+ Coordinated with waiters about special dietary requirements for the guests.
	+ Maintained the standards with quality & economy.
	+ Kept an eye on the stock level and ordered appropriately

 **April 2007 – June 2008*** + Shadowed different Chef de Parties to learn about each station of the kitchen
	+ Cooked steaks, entrees, Appetizers and sauces.
	+ Taken stock orders as per invoice and maintained stock inventory
	+ Checked food expiry dates and discarded any outdated food.

 **January 2005 – March 2007*** + Made sure all stations in the kitchen were clear and up to OHAS standard
	+ Chopped all vegetables for prep
	+ Checked food expiry dates and discarded any outdated food
	+ Put into practice any skills learned in class
	+ Helped with all garnishes
	+ Stored food & Cleaned kitchen
	+ Washed pots and pan
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| * + Industrial Exposure at ITC Grand Maratha Sheraton, Mumbai (Sept ‘02 – Feb ‘03)
	+ Vocational exposure at Royal Palms Resort & Garden, Mumbai (June ’02 – July ‘02)
	+ Vocational exposure at The Retreat, Madh, Mumbai (Dec ’01 – Jan ‘02)
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| **EDUCATION AND ACADEMIC ACHIEVEMENTS** |
| **Education & Computer Proficiency** | * B.Sc Hotel Mgmt – Chennai University, 2006
* Operating system: Windows, MS DOS
* Fuel less cooking Certificate– Indian oil and gas Sept 2003.
* IACTC College, Certification for Trainee Cook at P&O Cruises
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| **Certifications** | * Currently perusing Claritas Investment Management from the CFA Institute
* IMA Shipping – Crowd & Crisis Management
* STCW – Personal Safety & Social Responsibility
* STCW – Elementary First Aid
* STCW – Fire prevention & firefighting
* STCW – Personal Survival Techniques
* MMTI – Designated Security Duties
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| **Strengths** | * + Excellent people skills and the ability to manage staff under busy conditions.
	+ Excellent at time management & multitasking
	+ Takes challenges as an incentive to work & a good team player­­
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| **Languages**  | * + English, Hindi, Marathi, Konkani
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| **EXTRA CURRICULAR ACTIVITIES** |
| **Other Interests** | * + **Reading**: Reading newspaper and Interesting Informative material
	+ **Sports**: Won the inter college football tournament
	+ **Travelling**: Travelling to explore new paths, Camping, trekking and hiking
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