**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 | |
| * **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 | |
| **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 | |
| * + 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) | |
| **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 |
| **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 |
| **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 |
| **Languages** | | | * + English, Hindi, Marathi, Konkani |
| **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 | | |