



TEJ B SARU

PROFILE

A results-driven and globally experienced Executive Chef with over 21 years of culinary expertise across luxury hotels and fine-dining establishments in India, UAE, South Africa, Bahrain, Cyprus, Europe, and Zanzibar, Tanzania, East Africa. Specialized in Fusion Pan-Asian cuisine, with deep mastery in Dim Sum, Sushi, Wok, Robata, Thai, and Japanese Hot Dishes, also Peking Duck. Recognized for innovative menu creation, high-profile international collaborations, and leading pre-opening restaurant setups. Also known for Mediterranean, Indian Fusion, European Regional Specialties. **Action Words:** Innovator, Creator, Developer, Leader, Master, Rejuvenator. **Operational Terms:** Menu Engineering, Sustainable Sourcing, High-Volume, Cost Control.

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PERSONAL INFO

Father's Name: Mr. Dil B Saru
Date of Birth: 29-07-1984
Marital Status: Married
Nationality: Nepalese

EDUCATION

**Higher Secondary Education
(12th Grade)**

Everest College - 2059 B.S | 2002 A.D
Thapathali, Kathmandu, Nepal
Developed strong foundation in general academics to support future culinary passion.

Secondary Board Examination

Jan Jagrit Secondary School
Arghakhanchi, Lumbini, Set the base for a discipline-driven hospitality career.

Diploma in Culinary Arts One Year (05-01-2003 to 06-01-2004)

Modern Hotel Management & Tourism Technology Training Centre Pvt. Ltd
Maharajgunj Basundhara Pool
Kathmandu Nepal

SKILLS

- Pan Asian Cuisine Expertise
- Team Leadership & Training
- Menu Development & Innovation
- Pre-Opening Restaurant Operations
- Guest Engagement & Experience
- Design Food Costing & Inventory Control
- Staff Management Quality Control
- Food Safety and Hygiene
- Business Strategy

LANGUAGES

Nepali | English | Hindi

WORK EXPERIENCE

Head Chef 04 Dec 2025 - Present
Ycona Luxury Resort Marumbi, Zanzibar Tanzania 2675

- ✦ Lead kitchen operations, ensuring smooth workflow, high-quality dishes, and exceptional guest experiences
- ✦ Develop, innovate, and execute Asian menus, including specials and event offerings
- ✦ Hire, train, mentor, and supervise kitchen staff while fostering a collaborative, high-performance team
- ✦ Oversee food preparation, cooking, and mise en place, maintaining consistency, taste, and presentation standards
- ✦ Enforce hygiene, food safety, and HACCP compliance across the kitchen
- ✦ Manage inventory, ordering, supplier relationships, and cost control for food and labor
- ✦ Collaborate with front-of-house, management, and event teams to ensure seamless service

Chef De Cuisine April 2025 - Nov 2025
IHG- InterContinental, Mahabalipuram Chennai

- ✦ Develop and execute innovative, trend-driven menus aligned with the restaurant's culinary vision, identity, and seasonal availability
- ✦ Lead, train, mentor, and inspire kitchen staff to build a collaborative, high-performance team
- ✦ Oversee daily kitchen operations, ensuring smooth workflow, efficiency, recipe adherence, and consistent output
- ✦ Maintain the highest quality standards through regular taste testing and excellence in food presentation
- ✦ Enforce strict hygiene, sanitation, and safety standards in compliance with health regulations
- ✦ Manage kitchen resources, staffing, equipment, budgeting, and cost control while maintaining food quality
- ✦ Build and manage strong vendor relationships, negotiating favorable terms and ensuring consistent ingredient supply
- ✦ Collaborate and communicate effectively with front-of-house, event planners, and other departments for seamless service
- ✦ Engage with guests during special events or chef's tables, addressing feedback, inquiries, and special dietary requests
- ✦ Adapt to changing circumstances, including last-minute menu changes and operational challenges

- ✦ Support event planning and catering by designing customized menus for specific occasions
- ✦ Drive continuous learning and professional development for self and team through training and workshops

• **Executive Chef**

Jun 2023 - March 2025

China Spice Group - Nicosia, Cyprus

- ✦ Led culinary operations in Engomi, Nicosia, Cyprus, delivering innovative cuisine and premium guest experiences for a luxury Pan-Asian restaurant
- ✦ Developed menus, item pricing, and new dishes aligned with market trends and brand standards
- ✦ Purchased food and supplies from approved vendors while monitoring inventory and stock levels
- ✦ Hired, trained, supervised, and supported kitchen personnel to ensure strong performance
- ✦ Ensured kitchen and surrounding areas met company sanitation standards and health code regulations
- ✦ Stayed current with restaurant industry trends, introducing new culinary techniques and presentations
- ✦ Assisted kitchen staff with food preparation, recipe development, and execution

• **Chef De Cuisine**

Dec 2021 - May 2023

JW Marriott Kolkata - India

- ✦ Ensuring that all food meets the highest quality standards and is served on time.
- ✦ Planning the menu and designing the plating presentation for each dish.
- ✦ Coordinating kitchen staff, and assisting them as required.
- ✦ Hiring and training staff to prepare and cook all the menu items.
- ✦ Stocktaking ingredients and equipment, and placing orders as needed.
- ✦ Enforcing best practices for safety and sanitation in the kitchen
- ✦ Creating new recipes to regularly update the menu.
- ✦ Keeping track of new trends in the industry.
- ✦ Incorporating feedback from restaurant staff and patrons to make improvements or resolve issues.

• **Sr. Sous Chef**

Feb 2020 - Dec 2021

The Leela Palace Chennai - India

- ✦ Oversee daily kitchen operations to ensure smooth service and compliance with standards and procedures
- ✦ Supervise food preparation and presentation to maintain consistent quality and visual appeal
- ✦ Assist in menu planning, development, and costing, supporting new culinary programs
- ✦ Manage inventory, ordering, and cost control for food and labor
- ✦ Supervise, train, and motivate kitchen staff to maintain an efficient and positive work environment
- ✦ Ensure strict compliance with food safety, hygiene, and sanitation regulations
- ✦ Support customer satisfaction by delivering high-quality food and service

• **Executive Chef**

Aug 2019 - Feb 2020

Acacia Morjim Resort - Goa, India

- ✦ Plan and develop menus, including daily specials, event menus, portion control, and pricing strategies
- ✦ Hire, train, supervise, and evaluate kitchen staff, including sous chefs and line cooks
- ✦ Maintain quality control across food preparation, presentation, taste, and food safety standards
- ✦ Manage food costs, budgeting, and expense control to meet financial targets
- ✦ Oversee inventory management for ingredients, equipment, and kitchen supplies
- ✦ Enforce strict food safety, hygiene, and health compliance in the kitchen
- ✦ Collaborate with management on business strategy, menu innovation, pricing, & restaurant performance

Chef De Cuisine

Aug 2018 - July 2019

Radisson Blue Jaipur - India

- ✦ Led culinary operations with precision and innovation, delivering premium guest experiences for a luxury Pan-Asian restaurant
- ✦ Supervised and managed kitchen staff, including hiring, training, scheduling, and performance management
- ✦ Oversaw food preparation to ensure all dishes met standard recipes, quality, and presentation standards
- ✦ Enforced strict hygiene, food safety, and HACCP compliance to maintain a clean and safe kitchen environment
- ✦ Managed inventory control, stock levels, ordering, and supplier relationship
- ✦ Developed and implemented menus by creating new dishes, refining existing recipes, and aligning offerings with concept and budget

Asian Chef

Oct 2017 - July 2018

KATSUYA By Starck

Alshaya Managements World-class high-end hospitality American Japanese fusion dine Restaurant The Avenue Mall Manama Bahrain Pre-opening team

- ✦ Kitchen Operations: Manage the day-to-day operations of the kitchen, ensuring smooth service during peak hours and taking over in the head chef's absence.
- ✦ Training and Mentorship: Play a role in training junior chefs and mentoring other kitchen staff, helping them develop their skills.
- ✦ Communication: Effective communication with the head chef, front-of-house staff, and other kitchen personnel is crucial.

Asian Chef

Nov 2015 - Sept 2017

Haiku Asian Tapas - Cape Town, South Africa

- ✦ Designed and optimized a robotic control system, realizing a 12% performance improvement.
- ✦ Coordinated testing and validation, ensuring compliance with industry standards.
- ✦ Provided technical expertise, contributing to a 15% reduction in system failures.

Sr. Sous Chef

Oct 2014 - Oct 2015

Kylin Premier- Ambience Mall, Delhi

- ✦ Managed full life cycle of a cutting-edge automation project, meeting all milestones.
- ✦ Conducted feasibility studies and risk assessments, mitigating potential project risks.
- ✦ Collaborated with clients, leading to a 25% increase in customer satisfaction.

Sous Chef

Jan 2011 - Sept 2014

Orchid Thai - Dubai Marina Walk

- ✦ Supervise and manage kitchen staff while remaining hands-on in daily food preparation
- ✦ Prepare a wide range of dishes, demonstrating proficiency in multiple cooking techniques and styles
- ✦ Manage inventory by ordering, receiving, storing ingredients, monitoring stock levels, and minimizing waste
- ✦ Develop menus and recipes, testing new dishes to ensure quality, consistency, and standardization

• **Chef De Partie**

Dec 2008 - Dec 2011

Hyatt Regency Bhikaji Cama Place, New Delhi

- ✦ Maintain quality control, ensuring all dishes meet taste, presentation, and restaurant standards
- ✦ Communicate and collaborate effectively with head chef, sous chefs, and kitchen staff to ensure smooth operations

• **Chef De Partie**

Oct 2006 - Nov 2008

Uppal Orchid - IGI Delhi

- ✦ Handle day-to-day food preparation and cooking, following recipes and standard instructions
- ✦ Maintain high standards of hygiene and food safety, ensuring compliance with regulations Collaborate with kitchen staff to ensure smooth operations and efficiency

• **Commi Kitchen Assistant**

Oct 2004 - Sept 2006

Radisson MBD - Noida

- ✦ Prepare ingredients, including chopping vegetables, portioning meat, and making sauces under senior chef guidance
- ✦ Ensure mise en place is complete, with all ingredients and equipment ready for service