

Bimal P B

Central Production Chef (DCP) | Indian & Chinese Cuisine Specialist

Results-driven DCP Chef with 7 years of extensive experience in high-volume central kitchen operations, specializing in Indian and Chinese cuisine. Proven expertise in delivering consistent, high-quality food production across multiple outlets while adhering to international hygiene and HACCP standards. Adept at optimizing kitchen efficiency, controlling food costs, and leading diverse culinary teams in fast-paced environments. Strong background in menu execution, production planning, and ensuring seamless coordination between central kitchen and service outlets. Committed to excellence, operational efficiency, and maintaining premium culinary standards aligned with UAE hospitality industry expectations.

Contact

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Education

2020

Bachelor of Business Administration

Bharathiyar University

2019

Craftmanship in food production and food and beverage industry

NIMIT College

CORE SKILLS

- **Central Kitchen Management**
- **Food Production**
- **Menu Planning & Execution**
- **Food Safety & Hygiene**
- **Inventory Control**
- **Cost Control**
- **FIFO System**
- **Portion Control**
- **Kitchen Team Supervision**

Languages

- **English**
- **Hindi**
- **Malayalam**
- **Tamil**

Experience

2025 Jan - Present

Navaratna Bar (3-Star Hotel)| Kerala, India

Demi Chef de Partie (DCDP)

- Independently managed assigned kitchen section in a high-volume bar restaurant environment
- Prepared and executed Indian and Chinese cuisine items as per standardized recipes
- Ensured consistent food quality, taste, and presentation across all orders
- Maintained strict hygiene standards and HACCP food safety compliance
- Controlled ingredient usage, monitored stock levels, and reduced food wastage
- Supported senior chefs in daily production planning and kitchen coordination

2024- 2025

Kallely's Park Inn (3-Star Hotel)| Kerala, India

Commis Chef

- Assisted Chef de Partie in daily kitchen operations and food preparation activities
- Handled assigned sections including mise-en-place, cooking, and plating
- Maintained cleanliness, sanitation, and proper food handling practices
- Followed standard recipes and ensured proper portion control and presentation
- Coordinated with kitchen team for smooth service during peak operations

2022- 2024

D Cinemas Café,| Kerala, India

Commis Chef II / Café Chef In-Charge

- Managed daily café kitchen operations including food preparation and service coordination
- Supervised small kitchen team and ensured timely order execution
- Maintained inventory control, stock rotation, and ingredient management
- Assisted in menu execution and introduced consistent quality standards
- Ensured compliance with hygiene, cleanliness, and food safety protocols

2021- 2022

Navya Bake Shop & Restaurant, Thrissur| Kerala, India

Commis Chef III

- Supported basic food preparation, bakery production, and kitchen setup tasks
- Assisted senior chefs in ingredient preparation and cooking processes
- Maintained cleanliness and hygiene standards in kitchen work areas
- Learned foundational cooking techniques and kitchen discipline

2020- 2021

Surya Hotel (4-Star Hotel), Angamaly| Kerala, India

Kitchen Trainee / Commis Trainee

- Underwent structured hotel kitchen training across multiple sections
- Gained hands-on experience in food preparation, hygiene standards, and kitchen operations
- Learned knife skills, mise-en-place preparation, and teamwork in professional kitchen environment

2019- 2020

Hyatt Regency (5-Star Hotel)| Kerala, India

Kitchen Trainee (Industrial Training)

- Completed professional industrial training in luxury hotel kitchen environment
- Exposure to multi-cuisine production, fine dining standards, and banquet operations
- Learned advanced food safety standards, kitchen discipline, and hospitality service quality