



ADITYA SEN

I am a young professional seeking training and work experience from dynamic environments with creative freedom, and practical challenges to explore my capabilities.

I believe in seeking out local produce and elevating the ingredients with respect to traditions and culture to create fresh, unique and delicious food that evokes a sense of comfort.



EXPERIENCE

• Demi Chef de Partie - July 2018/ February 2021

Tres, New Delhi, India
Contemporary global cuisine
Previously Commis 1 60 covers

At Tres I was responsible for the meat section which includes, jospier oven, grill systems, hot range and sauce section. Additionally, I handled production planning, manning, management of inventory and ordering fuel, butchery and fresh produce. Overall, I ensured product quality with respect to guest preferences and their specific dietary requirements while keeping in line with the Chef's overarching vision for the food. Worked in ala carte, private dining, table d'hôte, events, catering.

<https://www.lbf.co.in/tres/>
<https://www.instagram.com/tresdelhi/>

• Chef de Partie - May 2017/ May 2018

`A Ta Maison, New Delhi, India
European fine dining restaurant and private member's club
Previously Demi Chef de partie 48 covers

At `A Ta Maison my key areas of work included presenting new ideas and dishes for seasonal ala carte and event related menus. I worked very closely with the Chef to incorporate local seasonal produce into our menu. I was responsible for weekly inventory and cost control, enforcing hygiene and sanitation standards and supervising lunch and dinner service along with catering events.

<https://atamaison.com/>

• STEP Associate- Kitchen operations - August 2015/ May 2017

The Oberoi Udaivilas, Udaipur, India
Systematic training and education program: OCLD, Delhi
Apprenticeship and training

As a STEP associate at The Oberoi Udaivilas, I completed basic training in all areas of kitchen operations (commissary, tandoor, bulk, Indian hot range, butchery, garde manger, bakery and continental hot range sections, and kitchen stewarding) for various outlets of the resort. Additionally, I was trained in guest handling and empowerment, special dining services in outdoor kitchens and banquets. Individually I specialized in grill, griddle and the meat section, and was responsible for section mis en place, temperature logs, logs for hygiene compliance. Supervising and ensuring the proper receiving and storage of fresh ingredients.

<https://www.oberoigroup.com/learning-programmes/step>
<https://www.oberoihotels.com/hotels-in-udaipur-udaivilas-resort/>

EDUCATION

• Undergraduate Degree in Bachelors of Arts in Tourism Studies 2015 - 2018

The Indira Gandhi National Open University

• A.I.S.S.C.E (Class 12) 2015

Don Bosco School, New Delhi, India

PERSONAL INFORMATION

• **DOB:** 06 March 1997

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Interests:

Music (Hindustani classical vocals), Painting, Basketball, Travelling, writing.