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Top Skills

Fine Dining
Cuisine
Pre-opening

Languages

English (Full Professional)

Publications

DHAKA TRIBUNE

Subhabrata Maitra

Chef & Entrepreneur
Dhaka

Summary

www.chefmaitra.com

Creative minded chef and entrepreneur running a successful 360 degree Hospitality Consultancy Company.

Master Diploma from e-Cornell University & Post Graduation on Business Management from AIMA, India.

Catered H.E. Mr. Narendra Modi, Prime minister of India as Head Chef for the joint team of Pan Pacific Sonargaon, Dhaka and The Westin, Dhaka, 2014-2015

Specialties:

Concept and Execution of New F&B Projects.
Pre opening and re-opening of 5* hotels.
Input in the development of the catering kitchens.
Sourcing of suppliers and creation of menus
Maintain budgets and cost control
Establish pre-opening and opening training.

Culinary skills;

Modern Indian fine dine
Asian fusion
Classic European food
Conference and banqueting

An ISO 22000-2005 certified auditor,
HACCP trainer

Experience

A Custom Palette Ltd.
Managing Director
May 2018 - Present (3 years 1 month)
India

An unique Design, Build & Manage firm for hospitality industry.

A Custom Palette Ltd. is a privately held global firm established in 2015 with the head office based in India and spearheaded by industry stalwarts of various sectors.

Currently operating extensively in Bangladesh. As a unique company we provide total and/or partial business solutions for the hotels, restaurants, packaged food service companies, also does corporate travel itinerates, events management, hospitality training, photography and product designing. A Custom Palette Ltd. offers an approachable, hands-on style of management. As your hospitality management company, we commit to providing you with many proven operational systems in all facets of the hospitality business, from development to management services.

We have assembled an experienced team of hospitality professionals who continually support property level management in order to benchmark performance against major competitors, maximise quality, market share and profitability. Our extensive background, coupled with a seasoned executive team fosters a culture that is oriented toward success!

www.custompalettes.com

Hospitality and Catering Limited

Co-founder and CEO

July 2019 - December 2020 (1 year 6 months)

Dhaka, Bangladesh

- Design premium food brands of Dhaka: Mithaiwala, Chaatwala, Kebabwala and Catering business.
- Implementing business operations from the ground zero.
- Establishing policies that promote company's culture and vision.
- Overseeing operations and strategise the exponential growth for the company.
- Bring the business to GOP Break-even within a year.

Springhill Apartments

Executive Assistant Manager- Operations

December 2018 - May 2019 (6 months)

Bangladesh

As EAM-Operations I was responsible for all aspects of operations at the hotel, to day-to-day staff management and guests. Responsible for managing the Hotel's management team (HOD's) and overall hotel targets to deliver an excellent guest experience.

Carlson Rezidor Hotel Group

Executive Chef

May 2017 - 2018 (1 year)

Hyderabad Area, India

Executive Chef with Radisson Hyderabad managing 5 F&B Outlets, Conferences & Banqueting and In-room dining services.

Managing a total brigade of 60 skilled professionals.

Millennium Hotels and Resorts

Cluster Executive Chef

December 2015 - April 2017 (1 year 5 months)

Grand Millennium and Millennium Apartments, Muscat - Oman

Pre opening of two Millennium Hotels in the Sultanate of Oman.

Grand Millennium Hotel in Muscat, Oman.

The hotel is ideally located in the Central Business District and is linked to Grand Mall via a dedicated sky bridge. Designed in a contemporary Arabic style, it includes 324 rooms and suites, a world class spa, outdoor swimming pools and excellent meeting facilities include 8 meeting rooms and a ballroom with capacity for up to 1,000 guests.

Millennium Executive Apartments Muscat, Oman

The service apartments offers upscale facilities blended with the ambiance and privacy of your own residence. Centrally located in the Al Khuwair area of Muscat city, close to the Ministry area and accessible to a range of leisure activities, this property is suitable for both business and leisure travellers alike. Each of the 115 apartments are spacious and reflect local design elements. The All day dining offers a crisp and vibrant menu to the walk-in and the resident guests along with 01 meeting room being hired for business meetings by business houses.

Starwood Hotels & Resorts Worldwide, Inc.

Executive Chef

November 2014 - November 2015 (1 year 1 month)

The Westin Dhaka, Bangladesh

Situated in the diplomatic and commercial district 10 minutes from the airport, the hotel, with 241 spacious guest rooms and suites with modern amenities, 06 Food & Beverage outlets, 07 Banquet spaces, and 24 hours in-room dining, offers the most spacious guest rooms in Dhaka and nourishing dining for every

taste and style from fresh, authentic Italian to Pan Asian and international cuisine.

Westin Hotels & Resorts

Executive Sous Chef

February 2014 - October 2014 (9 months)

The Westin Dhaka, Bangladesh

- Accountable for the overall success of the daily kitchen operations.
- Exhibits culinary talents by personally performing tasks while leading the staff and managing all food related functions.
- Work to continually improve guest and employee satisfaction while maintaining the operating budget.

Taj Hotels Palaces Resorts Safaris

5 years 8 months

Senior Sous Chef

February 2013 - February 2014 (1 year 1 month)

Taj Bengal, Kolkata, India

MANAGED FIVE REVENUE GENERATING OUTLETS WITH AN AVERAGE INCOME OF INR 7.00AC PER DAY.

THE HUB- ITALIAN 24 HOURS EATERY

THE PROMENADE LOUNGE

THE JUNCTION

GRILL BY THE POOL

IN ROOM DINING

Sous Chef- Masala Kraft

February 2012 - February 2013 (1 year 1 month)

Taj Mahal Palace, Mumbai, India

Taj retraced authentic Indian cuisine and started "Masala" a chain of restaurants where time-tested ingredients are given a new life. Masala Kraft is the mother of the chain. Average yearly turnover is US \$ 2.0 MILLION.

HOTELS magazine 2012 has awarded Masala Kraft as 7th amongst 10 great restaurants of the world

An exuberant sale of Rs. 1.00 crore and above per month was achieved

Sous Chef- Golden Dragon

December 2008 - April 2012 (3 years 5 months)

Taj Mahal Palace, Mumbai, India

The first authentic Sichuan restaurant in India, this perennial favourite offers exotic dim sums, ducks and mouth watering dishes. Keeping the legacy alive, the restaurant knows no boundaries to collect laurels, during my stint, Times Good Food Guide Award- Best Oriental Restaurant, Mumbai, 2008-2009.

Average yearly turnover is US \$ 2.4 MILLION

Worked closely with Executive Chef for concept building of the Opening of the Restaurant

Doing an exhaustive survey of New-age Chinese food and develop strong supplier base.

Planned menu, kitchen-brigade and processes to build a strong system to be in place.

Worked with three master chefs with high end Chinese experience, planned successfully how to provide superior quality food

Also worked in GOLDEN DRAGON as Sr. Chef de Partie from June 2005 till July 2008

Jr. Sous Chef- Zodiac Grill

July 2008 - December 2008 (6 months)

Taj Mahal Palace, Mumbai, India

The city's most exclusive restaurant provides a graceful setting for an intimate dining experience. Fine dining restaurant serving contemporary European cuisine, the finest gourmet cuisine is complemented by extensive wine list and classical tune of pianist. Keeping the legacy of the hotel alive, the restaurant knows no boundaries to collect laurels.

Inculcated the cuisine of flavours, taste and tradition presented with creativity and elegance.

Had an exhaustive learning about new age Japanese and French ingredients. Augmented culinary skills and gained hands-on experience in contemporary European cuisine.

Taj Hotels Resorts and Palaces

TAJ MANAGEMENT TRAINING PROGRAMME- FOOD PRODUCTION

June 2003 - June 2005 (2 years 1 month)

Taj Palace Hotel, New Delhi, India

Department: Thai Pavilion; a 6 month's vigorous training in The Thai Pavilion, the country's first and unarguably best loved Thai cuisine restaurant gave me an exhaustive in-depth understanding about Thai cuisine.

House of Ming; a 6 month's vigorous training in the best Chinese restaurant in country's capital, authentic dimsums & mouth watering dishes are served for the last two decades.

Education

Cornell University

Master Certificate, Hospitality Administration/Management

All India Management Association, Govt of India

Post Graduate Diploma in Management, Operations

Management · (2011 - 2013)

Institute of Hotel Management- Kolkata

Bachelor's Degree, Hospitality · (2000 - 2003)