

MOHAMMED MUBIN TURKI

CHEF | Culinary Operations Leader | Multi-Cuisine Specialist



⚡ CORE HIGHLIGHTS

Expertise	Impact
Kitchen Operations	Led 50+ member teams across premium 5-star brands (Taj, St. Regis, Trident).
Cost Management	Reduced food waste; maintained budget compliance across all venues.
Menu Innovation	Developed unique culinary offerings; created banquet menus for grand events.
Team Development	Hired, trained, and mentored kitchen staff; promoted leadership during service.
Quality Standards	Maintained zero cross-contamination incidents; ensured food safety compliance.

📄 PROFESSIONAL SUMMARY

Results-driven Chef with **14+ years** of progressive culinary leadership across India's most prestigious hospitality organizations. Expertise in multi-cuisine kitchen management, recipe standardization, cost optimization, and team development. Known for maintaining exceptional food quality and staff productivity in high-volume operations while championing innovation and food safety.

Key Strengths:

- Menu Development.
- Budget Control.
- Vendor Negotiation.
- Staff Training.
- Food Safety Compliance.
- Operational Efficiency.



CORE COMPETENCIES

- Kitchen Management & Operations Excellence.
 - Food Cost Reduction & Budget Optimization.
 - Multi-Cuisine Preparation (Pan-Asian, Continental, Fusion).
 - Recipe Development & Menu Standardization.
 - Team Leadership & Staff Training Programs.
 - Food Safety & Sanitation Compliance.
 - Supplier & Vendor Relations Management.
 - Event Catering & Banquet Planning.
 - Quality Control & Food Allergy Management.
 - Forecasting & Inventory Planning.
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PROFESSIONAL EXPERIENCE

Impresario Entertainment & Hospitality, Mumbai

CLUSTER CHEF | *April 2023 – Present*

Core Competencies / Key Skills: -

- Multi-Outlet Kitchen Management.
- Culinary Operations & Menu Execution.
- Staff Training & Team Leadership.
- Recipe Standardization & Quality Control.
- Inventory Management & Cost Control.
- Vendor Coordination & Purchase Planning.
- Hygiene, Food Safety & Compliance.
- Workflow Optimization & Time Management.
- Guest Experience Enhancement.
- Problem-Solving & Decision Making.
- Kitchen Audits & SOP Implementation.
- Performance Monitoring & Discipline Management.

HEAD CHEF | *June 2019 – March 2023*

Khar Social - Premium Multi-Cuisine Venue

- Negotiated with 30+ vendors to secure premium ingredients; achieved **cost savings** through supplier optimization.
 - Hired and trained 100+ kitchen staff members; maintained high team retention in fast-paced environment.
 - Verified compliance for all menu items and special requests; maintained zero customer complaints regarding quality.
 - Established protocols for food storage and cross-contamination prevention; trained brigade on allergy management.
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JUNIOR SOUS CHEF | **The Taj Mahal Palace & Tower, Mumbai.**

December 2018 – May 2019

Shamiana Restaurant - 24-Hour Fine Dining Coffee Shop

- Supervised kitchen stations; maintained exceptional cleanliness and organization standards.
 - Developed unique menu items and advanced plating presentations that elevated restaurant profile.
 - Assumed head chef responsibilities when required; ensured service continuity and quality maintenance.
 - Prevented cross-contamination through meticulous sanitization for food allergy sufferers.
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CHEF DE PARTIE | **The St. Regis Mumbai.**

February 2018 – December 2018

Banquet Kitchen - Premium Event Catering

- Collaborated with executive chef to create sophisticated menus for grand events and high-profile occasions.
 - Produced innovative offerings that enhanced company reputation and elevated customer satisfaction.
 - Managed large-scale food preparation for premium banquets; maintained quality under high-volume pressure.
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DEMI CHEF DE PARTIE | Trident Nariman Point, Mumbai.

October 2017 – January 2018

Speciality Restaurant - India Jones (Pan-Asian Cuisine)

- Implemented waste-reduction techniques and fresh food rotation systems; **reduced inventory losses.**
- Researched and workshopped new recipes; successfully integrated items compatible with established menu.

COMMIS CHEF | Trident Nariman Point, Mumbai.

June 2013 – October 2017

Speciality Restaurant - India Jones (Pan-Asian Cuisine)

- Maintained meticulous mise en place; ensured consistent preparation standards throughout service.
- Planned and directed food preparation in fast-paced, high-pressure environment.
- Assisted senior kitchen staff across all food preparation activities.

INDUSTRIAL EXPOSURE TRAINEE | Taj Mahal Palace & Tower, Mumbai.

November 2011 – April 2012

- Completed comprehensive rotation through Kitchen, Housekeeping, Front Office, and F&B Service departments.

EDUCATION & LANGUAGES

Bachelor of Science: Hotel Management

Anjuman-l-Islam's Institute of Hotel Management, Mumbai | *June 2010 – May 2013*

Languages: English (Fluent) | Hindi (Fluent) | Urdu (Conversational)

CONTACT

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✓ Proven leadership across premium hospitality | ✓ Expert cost management & food safety | ✓ Strong vendor relations | ✓ Menu innovation track record