| 39-21,65 PLACE,APT-2C C:-212-810-0918  WOODSIDE ,QUEENS R:-718-424-8554  NY-11377 FAX:-718-424-8554  E:-mccarthyeric69@hotmail.com | |
| --- | --- |
| Eric McCarthy | |
| Objective | To obtain a position of responsibility in an active restaurant or hotel. Where I use my management and culinary skills, to work and able to contribute significantly to the name and ambience of the establishment. Chef in a Fine Dining Restaurant specialized in Asian Indian Food. |

EXECUTIVE CHEF

APRIL 20TH 2008 TAMARIND TRIBECA NY-USA

* Responsible for overall kitchen operation, execute production of food and service
* Have a team 20 staff Hire, train, and supervise cooks/line cooks.
* Plan menu, assure quality control, and minimize waste
* Dealing with suppliers for better quality food product, ordering, price lock and cost analysis.
* Standardized recipes.
* Conduct briefing on daily bases, in order to train and educate kitchen employee regarding (USPH) handling of food and performance, job responsibilities, Solution to issues on various aspects.
* Create new recipes and update existing menu to reflect more consistent quality service

Southern Wings Express

* Was involved as a partner in Connecticut, Serving American favorite wings &Indian fast food Franchise
* Responsible for menu planning,
* Overall operation and goal setting, outdoor catering, Promote and increase income to an upper level.
* Sales analysis, costing and employee pay roll data base.

EXECUTIVE CHEF

JAN 15 -2004 SAPPHIRE INDIAN RESTAURANT NY –USA

* Responsible for overall kitchen operations, production of food and services.
* Have a team of four assistant chefs, four kitchen helpers.
* Work on food planning, Indoor & outdoor Catering orders, prep and recipe presentations, purchases etc
* Expediting food operations.

EXECUTIVE CHEF

JAN -10 -2002-JAN 15-2004 BRICKLANE CURRY HOUSE NY-USA

* Responsible for overall kitchen operations, menu planning, food presentation, Involved in purchases, storage, personnel. Private Catering.
* New plans and goal setting which would help promote the income scale to an upper level

CHEF DE PARTIE

JAN 1997 CARNIVAL CRUISE LINES MIAMI –USA

* Worked in Roast, Vegetarian, Fish, Sauce, Grill and Pizza house department.
* Was responsible for all production of food as per Hazardous Analysis Critical control Point (HACCP) plan and inspect every individual food section as per US Public Health (USPH).
* Executive duties included food And Beverage Maintenance and inventory management, food storage and consumption records analysis.
* Daily production planning and materials issue and control.
* Executing all food production before presenting to guest.

CHEF DE PARTIE

JUNE 01, 1996- DEC,1 1996 DON JOAO BEACH RESORT GOA,INDIA

* Food operations, assigned of mixed international cuisine.
* Daily food consumption, inventory of stock in hand.
* Supervise storage of food products at a right temperature, consumption analysis.
* Interface with kitchen staff for control of production routine and quality control and with management for daily reporting as well as work for development, analysis and performance analysis.
* New plans and goal setting to promote sales to an upper scale.

CHEF DE PARTIE

JULY-11TH 1994-MAY 9, 1996 PARADISE VILLAGE BEACH RESORT GOA, INDIA

* Management of the restaurant and room service business as a profit center, with overall charge of kitchen operation along with Executive responsibility.
* Involved with purchase, storage, inventory, personnel, quality management marketing and finance.
* Production of food in a given section.
* Responsible for all food presentation
* Production of food consumption
* Checking and supervising of proper storage of food at right temperature.
* Budgeting, reporting, performance analysis for management reporting and reviews.
* New plans and goal setting etc.

CHEF DE PARTIE

JUNE 01-1993-MAY-30, 1994 FORD AGUADA (TAJ GROUP OF HOTELS) GOA INDIA

* Responsible for all production of food and service of food in assigned department.
* Provided a team of four assistant chefs, reporting their independent charge of different sections
* Handling of Executive functions and inventory purchase for assigned department only.
* Training new college apprenticeship students from IHM University.

APPRENTICESHIP :-( FORD AGUADA, TAJ GROUP OF HOTELS-GOA INDIA)

* Training performed in each respected department of the hotel to master the functions of operations of the industry.
* Training done in the following departments (food and Beverage) reception& front office, Restaurant & Catering Management, Banquet, House-keeping, Hotel Project, Flight Kitchen operations.
* After completion of training was assigned department of my choice to pursue a career of my choice.

EDUCATION: - 1999:- NSIT-NATIONAL SOFTCORP INFORMATION TECHNOLOGY GOA INDIA

* CERTIFICATE COURSE IN COMPUTERS-MS WINDOWS/COMPUTER PROGRAMMING.

1994-1996 INDIAN TECHNICAL INSTITUTE GOA, INDIA

* THREE YEAR DIPLOMA IN HOTEL MANAGEMENT & CATERING

TECHNOLOGY.

1992-1993 INSTITUTE OF CATERING TECHNOLOGY ALTO PORVORIM-GOA

DIPLOMA IN FOOD AND CRAFTSMANSHIP.

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| Interests | Reading,Music,Blogging,Social Networking |
| References | References are available on request. |

AWARD & REVIEWS: --

* Recent Michelin Star award 2012 NYC
* Recent FORBES GO, Consider stop .OCT 10TH 2011
* Recent Review New York Journal Dinners out April 24th 2011
* Reviewed in India In New York may 10th traditional and of beat.
* Reviewed in India Abroad June 7TH 2002, Curries from Delhi and Goa.
* Daily news review June 14th 2002 Eats beats know for my own creation (Phaal) The hottest curry in town.
* Reviewed in India in New York July 18th 2003 as top five master chefs in New York.
* New York Times Review, July 31ST 2002(Spicy Indian spot that doesn’t care to fit in)
* Reviewed in Timeout New York (Phaal Play)
* Did A New York cook Show for Late night with Jay Leno (NBC?)
* Best Employee of the month while in Carnival Cruise in the year 1999.
* Best chef of the year while in Carnival Cruise lines in 1998.