

ANAHITA YEZDI GUSTASPI

Luxury Hospitality Operation Management
Culinary and F&B Strategy

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EXPERIENCE

Corporate Chef (Culinary Director) 04/2023 - 08/2024

Sinyar Hospitality, UHNW Family Office Abu Dhabi, UAE

- Managed a growing portfolio of over 63 properties across 21 countries globally.
- Oversee a global team of more than 400 chefs and 100 F&B Support members.
- Plan, design and elevate the F&B offering for the various properties.
- Evaluate and plan, design in conjunction with engineers for new kitchen facilities where recommended on properties.
- Plan, organize and execute VIP client visits to remote locations creating unique experiences with upwards of 2200 guests for each visit.
- Collaborate, innovate, design and launch new experiences for the clients every quarter.
- Create and design bespoke regional F&B offers for the clients based on the visit locations.
- Conceptualized the 'Green Cuisine' initiative, a sustainable food initiative for private residences.
- Developed a 'Be Global, Act Local' guideline for the company.
- Developed the Health, Food Safety and Hygiene program for the whole company globally.
- Developed a standardized culinary training program for the organization.

Operations Manager & Executive Chef 05/2019 - 03/2023

ADNH Compass ME - B&I Division Dubai, UAE

- Plan, design and launch the F&B offering for HSBC Tower and 16 branches, Apple and Bloomberg Regional Offices.
- Managed F&B operations for over 1500 internal guests at HSBC Tower daily including 5 restaurants in the building.
- Design and deliver fine dining for C-suite internal & external guests at HSBC Tower.
- Developed and launched the Global Sustainability initiative 'Eat Well Live Well' for UAE at HSBC Tower.
- 'Eat Well Live Well' global champions in 2021 and 2022.
- Consistently achieved over 90% in food safety audits, reaching 98% in most recent audit in 2022.
- Successfully re-opened and launched the pre-plated concept for the Terrace restaurant post COVID serving over 400 pre plated, portioned, nutritionally measured main courses daily.
- Consistently exceeded on target revenues by an average of 11%.

Executive Chef 06/2018 - 05/2019

ADNH Compass ME - Healthcare Division Dubai, UAE

- Managed patient and non patient culinary operations for Mediclinic City Hospital.
- Launched the new patient menu as well as new employee dining menu within the first 3 months.
- Part of the core JCI recertification team at Mediclinic City Hospital.
- Part of the ISO 22000 certification core team.
- Managed efficiencies by a reduction in costs by 2% within 4 months.
- Streamlined the central kitchen operations at Al Jalila Children's Hospital.
- Managed multiple contracts from the central kitchen catering to over 15000 guests meals per day.
- Increased efficiencies and reduced overall costs monthly by 1.8%.
- Spearheaded the core team for the COVID Task force at the central kitchen in Al Jalila Children's Hospital supplying over 27000 patient meals with new protocols during the pandemic.

Celebrity Chef 03/2018

Sagan Nu Patru, The Essence of Parsi Cuisine
The Conrad, Pune Pune, India

- Menu presentation and costing for the event.
- Training and development of the team on-site.
- Menu development based on the cuisine and clientele.
- Media promotion, interviews and promoting the festival.
- Achieved a net profit of 14% for the event.

SUMMARY

Seasoned hospitality leader with extensive experience in culinary and food & beverage operations within fine dining and luxury hospitality environments. Proven track record of leading high-performing teams, optimizing workflows, and ensuring compliance with the highest food safety and quality standards. Skilled in managing internal and external stakeholders to align operational goals, elevate guest satisfaction, and deliver exceptional service experiences through strategic, collaborative leadership.

SKILLS

Stakeholder Engagement | Operational Mobilization | Concept Development | Cost Control & Budget Management | Pre-Opening & Launch Operations | Menu Innovation & Development | Fine Dining Operations | Kitchen Design & Workflow Optimization

KEY ACHIEVEMENTS

- ∞ Food Service Icon 2023
Retail ME, Food Icon Awards
Custodian Parsi Cuisine
- ∞ Global Champions 2021 & 2022
Eat Well Live Well Initiative, HSBC
Compass Global
- ∞ Best New Steakhouse, Time Out, 2014
The Foundry, Southern Sun Abu Dhabi
- ∞ Best Tableside Brunch, Time Out, 2014
The Foundry, Southern Sun Abu Dhabi
- ∞ Best Steakhouse, Time Out, 2013
Marco Pierre White Steakhouse,
Fairmont Bab al Bahr
- ∞ Young Chef of the Year, 2012
Time Out Abu Dhabi

EXPERIENCE

- Consultant Chef** 12/2017 - 02/2018
Snackat Restaurant Ajman, UAE
- Concept development for the client.
 - Kitchen layout and ergonomics for the restaurant.
 - Menu development as per the client brief.
 - Recruitment of the back of house team.
 - Training the team on the menu and service standards.
 - Establishing core recipe bank, pick up charts and supply chain for the restaurant.
- Project Development Chef** 05/2016 - 04/2017
Cleveland Clinic Abu Dhabi Abu Dhabi, UAE
- Part of the pre-opening team of Cleveland Clinic Abu Dhabi.
 - Developed SOP's for patient and non patient operations.
 - Menu creation for high profile guests (patients).
 - Launch and set up of the main restaurant serving 600 guests daily.
 - Menu, costing and creating the recipe bank for the operation.
 - Training, development and growth of the team.
 - Ensured the preparation and service of 17 patient menus.
 - Part of the JCI audit.
- Executive Chef** 07/2015 - 04/2016
Capital Centre Arjaan by Rotana Abu Dhabi, UAE
- Part of the pre opening EXCOM of the hotel.
 - Successfully launched the F&B operations and culinary standards for the hotel.
 - Set up of BOH operations including recruitment, training and establishing the standards.
 - Designated team leader for HACCP certification
- Executive Sous Chef** 04/2014 - 03/2015
Southern Sun, Abu Dhabi Abu Dhabi, UAE
- Part of the pre-opening team of Southern Sun Abu Dhabi Hotel.
 - Launching of all eight F&B outlets of the hotel.
 - Successfully launching the tableside brunch for The Foundry.
 - Supplier management and product catalogue selection.
 - Set up of the Back of House operations.
 - Training and development of the team.
 - Winner Best Steakhouse- The Foundry
 - Winner Best New Restaurant The Foundry
- Sous Chef** 08/2011 - 02/2014
Fairmont Bab Al Bahr Abu Dhabi, UAE
- Marco Pierre White Steak House.
 - Frankie's Italian Bar and Grill.
 - Led and managed the extensive banqueting operations for the hotel.
 - Launching of the new menu for Fall 2013 at Marco Pierre White.
 - Winner Best Steakhouse Time Out 2013 - Marco Pierre White.
 - Winner Most Commendable Italian, Frankie's Italian Restaurant, 2011.
- Sous Chef/ Jr Sous Chef** 01/2006 - 01/2011
ITC Ltd - Hotels Division, The Luxury Collection (Starwood Hotels) India
- Brand Chef Westview The Grill Room, The Upper Crust and Commissary, ITC Maratha, 2008 -2011.
 - Sous Chef Westview Bar and Grill, ITC Sonar, 2008.
 - Junior Sous Chef main kitchen and Eden Pavilion, ITC Sonar, 2007.
 - Junior Sous Chef Pan Asian, ITC Maratha, 2006.
 - Managed the Commissary for the whole hotel form 2008 and reduced the food cost by 8%.

EDUCATION

- Kitchen Management Trainee Programme**
Welcomgroup Management Institute
06/2004 - 01/2006 Gurgoan, India
- Post Graduate certification in culinary operations
- Bachelor's in Hotel Management**
Welcomgroup Graduate School of Hotel Administration (WGSHA)
06/2000 - 04/2004 Manipal, India
- Bachelor's degree in Hotel Administration.

CERTIFICATION

- Six Sigma Green Belt
- HACCP Food Safety Leader
- Pic level 3
- Fire Safety Training (Marshall)
- First Aid and AED Training

LANGUAGES

English	Native	●●●●●
Gujarati	Native	●●●●●
Hindi	Native	●●●●●
Marathi	Proficient	●●●●●
Arabic	Beginner	●●●●●
Bengali	Intermediate	●●●●●
French	Intermediate	●●●●●

INTERESTS

- ∞ History of Food and Cuisine
- ∞ Swimming
- ∞ Finance
- ∞ Gardening