

# ONE65

## **Pratik Mungre**

### **Assistant Chef, ONE65**

Pratik Mungre brings his years of international experience in French and Italian cuisine to the role of Assistant Chef of ONE65. Pratik's diverse career has seen him work with renowned chefs in all corners of the world. ONE65 represents an exciting next step in Mungre's culinary career, in which he will be working closely with Executive Chef and Partner Claude Le Tohic to execute his vision of celebrating modern French cuisine without pretense, incorporating California's fresh produce, and offering a full range of menus – from casual pastries and coffee to French-California fine dining – for every taste, every hour, every occasion.

Growing up in India, Mungre's career has seen him make many international moves, although he began his love affair with hospitality in his home country. Shortly after his graduation from studying Hospitality & Hotel Administration at the Institute of Hotel Management in Bhopal, Mungre made his first international move to the U.K. While studying towards a Post Graduate Diploma in Culinary Arts at the Ealing, Hammersmith and West London College, he immersed himself in the world of French cuisine. During his studies Mungre took up his first role as Demi Chef de Partie at Chef Joel Antunes' Brasserie Joel in the Park Plaza Hotel at Westminster Bridge. Mungre's time working under Chef Antunes continued as he moved to the exclusive Mayfair neighborhood to work at the Embassy Club as Chef de Partie where he stayed for a year before making his next career move.

In November of 2012, Mungre moved to Singapore where he accepted the role of Chef de Tournant at the Spathe Public House in the city's quiet River Valley district. Here, Mungre took on many roles as he helped train his team, developed new dishes alongside the Sous Chef and Executive Chef and head up rotating stations. While working at Spathe Public House, Mungre developed his knowledge of how to run a kitchen, learn the intricacies of staffing, and manage the back of house.

After a year and half in Singapore, Mungre moved to the U.S. to once again work with Joel Antunes as the Sous Chef at One Eleven in Arkansas's Capital Hotel. While at One Eleven, Mungre played a larger role in the overall management of the kitchen working across multiple sections during service to ensure the highest standards from the team. Perfecting his attention to detail and efficiency in the kitchen was key to his success, and helped him develop a strong team environment with those that he trained and managed.

In March 2017, Mungre made his next move, this time to Northern California where he joined the Alexander's Steakhouse team in Cupertino as Sous Chef. While working at the renowned Cupertino restaurant, Mungre was introduced to Chef Claude Le Tohic and began to form a relationship with him that would eventually see him take the role of Assistant Chef at Le Tohic's ONE65.