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**Navneet**

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Want to establish myself as a front runner in the field of Service industry & utilize the knowledge to get further experience of globalize work field. With the hard effort & full dedication accomplish everything in best possible manner & work in dynamic & challenging environment.

***Passionate about creating new dishes and practicing new food techniques***

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| **CORE COMPETENCIES** | | |
| **✔Food costing** | **✔ Preopening** | **✔ Expert in molecular gastronomy** |
| **✔ Recipe costing** | **✔ Making recipe cards** | **✔ A la Carte operations** |
| **✔Fire fighting knowledge** | **✔ Quality monitoring** | **✔ Assets protection** |
| **✔ Take team briefings** | **✔ HACCP certified** | **✔First aid knowledge** |
| **✔ Fine dining plating** | **✔ Menu designing** | **✔ Banquet experience** |

**PREOPENING EXPERIENCE**

**Spice and Ice Lounge and Restaurant (Dec 2015 – Apr 2016)**

**Taj Tower Hotel, Dubai (Jan 2015 – Apr 2015)**

**The Oberoi Hotel, Dubai (Jan 2015 – June 2015)**

**WORK EXPERIENCE**

**Sous Chef - Spice and Ice Lounge and Restaurant** Dec 2015 - Present

* Oversight and execution of culinary operations to deliver quality cuisine and create a superb dining experience, thereby ensuring guest satisfaction.
* Collaborate with the Head Chef to forecast and manage menu requirements and inventory for the outlet.
* Manage and train large culinary staff to ensure performance standards are met on a consistent basis.
* Consistently offer professional, friendly and proactive guest service while supporting fellow colleagues
* Ensure the consistency in the preparation of all food items for a la carte.
* Conduct daily shift briefings to kitchen colleagues
* Ensure all kitchen colleagues are aware of standards & expectations
* Liaise daily with Outlet Managers to keep open lines of communication regarding guest feedback
* Maintain and enhance the food products through creative menu development and presentation
* Have full knowledge of all menu items, daily features and promotions
* Actively interact with guests at tables
* Balance operational, administrative and Colleague needs
* Ensure proper staffing and scheduling in accordance to productivity guidelines
* Ensure the cleanliness and maintenance of all work areas, utensils, and equipment
* Follow kitchen policies, procedures and service standards
* Follow all safety and sanitation policies when handling food and beverage
* Other duties as assigned

**Chef de Partie (Gastro pub/Peruvian restaurant) – Taj Tower Hotel, Dubai, UAE** Jan 2015 – Nov 2015

• Supervises and coordinates activities of cooks and workers engaged in food preparation.

• Supervises kitchen shift operations and ensures compliance with all Food & Beverage policies, standards and procedures.

• Provides services that are above and beyond for customer satisfaction and retention.  
• Manages day-to-day operations, ensuring the quality, standards and meeting the expectations of the customers on a daily basis.  
• Improves service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed.  
• Sets a positive example for guest relations.  
• Handles guest problems and complaints.  
• Strives to improve service performance.  
• Helps employees receive on-going training to understand guest expectations.

**Key Achievements**

* Achieved level 3 “**Person in charge” food safety** certificate.
* Awarded ‘**employee of the month**’ Award for recognition of good work.

**Chef de Partie (Garde manger) - The Oberoi Hotel Dubai**, Jan 2013 – Dec 2014

* Supervise and check every dish sent from the section to ensure business standards are maintained.
* Responsible for refrigeration cleaning, stock rotation, date coding and section deep cleaning.
* In the absence of the Junior Sous Chef / Sous Chef ensures all checklists and records are completed having checked the work of all responsible colleagues
* In the absence of a senior chef ensure the daily kitchen records and labelling standards are being maintained at all times.
* Manage staff training with the sous chef and maintain an active training plan for each team member.
* Prepare salads, soups, fish, meats, vegetables and other foods.
* Ensure that all stations are set appropriately for a la carte operation.
* Making duty Rotas of the section every week.

• Training staff in molecular gastronomy

• Maintain and ensure the quality of prepared and raw items

**Key Achievements**

* Achieved Certificate of appreciation for **outstanding contribution in preopening** of the hotel from general manager.
* Awarded ‘**employee of the month**’ Award for recognition of good work.
* Awarded as the ‘**certified departmental trainer’** from The Oberoi centre of Learning and development.
* Rated as ‘**Outstanding**’ employee in all job appraisals.

**Commis /chef de partie (Garde Manger/Continental kitchen/Butchery)– Trident hotel, Jaipur, India** May 2008 – Jan 2013

* Prepare plate and platter presentations for banquets.
* Operate ovens, stoves, grills, microwaves, and fryers to prepare foods.
* Prepare ingredients for cooking, including portioning, chopping, and storing food before use.
* Prepare and cook food. Weigh, measure, and mix ingredients. Wash and peel fresh fruits and vegetables.
* Monitor food quality while preparing food throughout the day. Test food items to determine if they have been cooked sufficiently.
* Ensure the quality of the food items and notify manager if a product does not meet specifications.
* Wash and disinfect kitchen area, tables, tools, knives, and equipment. Set-up and break down work station.
* Check and ensure the correctness of the temperature of appliances and food.
* Follow all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications.
* Ensure uniform and personal appearances are clean and professional; maintain confidentiality of proprietary information; protect company assets.
* Welcome and acknowledge all guests according to company standards; anticipate and address guests' service needs.
* Speak with others using clear and professional language; answer telephones using appropriate etiquette.
* Develop and maintain positive working relationships with others; support team to reach common goals.
* Ensure adherence to quality expectations and standards.
* Perform other reasonable job duties as requested by Supervisors.

**Key Achievements**

* Rated as ‘**Above target**’ employee in all job appraisals.

**ADDITIONAL CAPABILITIES**

* Strong teamwork skills
* Exceptional sense of guest service.
* Excellent knowledge of culinary deliverance.
* Excellent photography skills.
* Able to work on rotating shifts.

**EDUCATION**

* Completed “Master degree in Business Administration” from Punjab Technical University, Jalandhar, India in 2010.
* Completed “Bachelor degree in Hotel Management Catering Technology & Tourism” from Agra Institute of hotel Management in 2008.
* Completed Higher Secondary Studies in Science under CBSE Board in 2005.
* Completed High School under CBSE Board in 2003

**COMPUTER PROFICIENCY**

* MS Office.
* Internet.
* Graphic designing.

**PERSONAL INFORMATION**

* **Date of birth**  : - 01st January, 1988.
* **Sex**  : - Male
* **Nationality** : - Indian
* **Languages known** : - English, Hindi
* **Marital status** : - Married