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| **Ujjain**  [**Ujjain.366673@2freemail.com**](mailto:Ujjain.366673@2freemail.com) |  |

**Profile**

A competent professional with over 6 years of experience in kitchen operations. Possesses hands on experience in dealing with guests and providing exemplary service in a luxury atmosphere. Recognized for outstanding organizational skills, creatively developing menus, public speaking skills, presentation expertise and the ability to consistently exceed guest expectations. Exceptional food preparation and staff supervision skills and ability to strengthen kitchen operations while maximizing patron’s base. Well versed in handling food inventory and ordering supplies. Demonstrated passion for managing food preparation and motivating culinary team to deliver truly spectacular results.

Highly skilled in creating menu specials.  
 Extensive experience in fine dining along with banqueting and catering functions.  
 Track record of maintaining safety and sanitary conditions.

Well versed in handling food inventory and ordering supplies.

**Areas of Expertise**

* Garde Manger
* Training & Hygiene

**Key Achievements**

* Awarded HACCP level 2 for supervising food and hygiene practices.
* Worked in pre opening task force for JW Marriott mussoorie.
* Departmental trainer for all kind of training throughout year for cold kitchen.

Hygiene in charge of the restaurant kitchen, keeping record of food temp/ fridge temp.

**Synopsis**

6 years of culinary experience in restaurant and food service environment  
 In-depth knowledge of safe food handling.

Proven ability to supervising and training new employees in Garde Manger.

Ability to plan a variety of menus from fine dining to contemporary Modern cold food menu.

Efficiently handle inventory control to ensure waste is reduced.

Good experience in Garde Manger & elementary knowledge of Italian hot food.

Introduced new standards of food presentationand delivery**.**

**Work Profile**

* Presently Working with Spice and ice Restaurant as Chef de partie from December 2015.
* Worked as a Demi Chef de Partie at THE OBEROI DUBAI from December 2014 to December 2015
* Worked as a Demi Chef de Partie at JW Marriott New Delhi, India from March 2013 to November 2014.
* Worked for Oberoi hotels and resorts jaipur , India from September 2011 to February 2013.
* Worked for Taj hotels India from 2010 march to august 2011.
* Maintaining the standards of kitchen and taking care of all a la carte and Banquet food within the kitchen.
* Follow proper procedures when recycling the food from the leftovers.
* Interaction with guests to ensure exceeded expectation, preferences and satisfaction.

**Academic Qualifications**

B.Sc. In Hotel Management from IHM Jaipur.

Completed intermediate in the year 2009 from CBSC, India.

Completed high school in the year 2007 from CBSC, India.

**Personal Details**

Date of Birth: 26th November 1989

Nationality: India

Marital Status: Single