**RAJIV**

**Head Chef**

 Email: rajiv-397643@gulfjobseeker.com

**CAREER ABSTRACT**

* A Professional Chef with more than 23 years of culinary experience with Hotels / Cloud Kitchens / Cruise Liners / Central Kitchen Operation / Satellite Kitchen with Multi Brands & Catering Companies.
* Done 7 Pre-Opening of Luxurious Star Hotels and Cruise Ships in Middle East / India / USA
* Exemplarily coordinated the team for serving 50,000 guests during the FIA World Cup event 2011 / 2012 & 2013 in Dubai.
* Exceptional interpersonal and team management skills; ability to work with large / small kitchen team and Able to handle multinational Culture Team.

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| **CORE COMPETENCIES** |  |  |  |
| Pre-Opening | Butchery | Commissary | All Day Dining |
| Banqueting | Main Kitchen Production | Central Kitchen Production | Cloud Kitchen |
| Food Cost | Menu Engineering | Inventory Control | P&L |
| Hiring | Training & Coaching | HACCP Implementation |  |
| **EXPERIENCE** |  |  |  |
|  |  | **Sep 2019 - March 2020** |

Head Chef – Multiple Brands and Central Kitchen Operation

I joined Kitopi as a Brands Champion (Head Chef) and I responsibilities as follows

* Onboarding New Brands
* Creating ERP
* Recipe Creation
* Checking Receiving
* Yield Test
* Training SK / CK Team New Menus
* Control 86 Items & Control Prep Time
* Menu Testing
* Food Quality Check Daily Basis
* IAudit Daily basis on all locations as per the HACCP Points
* FCR Check on daily basis
* Handling Multi Culture Team
* Keep Good Communication with CK & SK Team.

**Grand Hyatt Abu Dhabi Hotels and Residences Emirates Pearl** **Aug 2018 - Sep 2019**

Head Chef

I joined Grand Hyatt as a Head Chef. I am fully Responsible for Commissary / Cold Kitchen/Butchery / Staff Café & banquet.

* Handling 23 Multi Culture Team
* Ensuring promptness, freshness and quality of dishes
* Doing Daily Event Meetings & Briefing
* Do Daily Birch Street Market Orders
* Check Food Samples from New Suppliers & Create Product Price Comparisons with Purchasing Team
* Create Menus as Per Guest Requirements
* Do Menu Costing / Buffet Costing / Recipe Costing
* Check PIC Check List on Daily Basis
* Implement SOPS
* Maintain Traceability Between Kitchens & Receiving
* Check Daily Opening and Closing Inventories
* Coordinating Cooks Task
* Implementing Hygiene Policies & Examining For Cleanliness
* Designing New Recipes, Planning Menus & Selecting Plates Presentations.

**Rotana City Center Doha Qatar**

Executive Sous Chef ( July 2017 to July 2018 )

I joined Rotana City Center Doha as a Executive Sous Chef. I am fully Responsible for overall kitchen production, IRD, All Day Dinning

and as well below mentioned points

* Handling 23 Multi Culture Team
* Ensuring promptness, freshness and quality of dishes
* Doing Daily Event Meetings & Briefing
* Do Daily Birch street Market Orders
* Check Food Samples from New Suppliers & Create Product Price Comparisons With Purchasing Team
* Create Menus as Per Guest Requirements
* Do Menu Costing / Buffet Costing / Recipe Costing
* Check PIC Check List on Daily Basis
* Implement SOPS
* Maintain Traceability Between Kitchens & Receiving
* Check Daily Opening and Closing Inventories
* Coordinating Cooks Task
* Implementing Hygiene Policies & Examining for Cleanliness
* Designing New Recipes, Planning Menus & Selecting Plates Presentations
* Reviewing staffing levels to meet service, operational and financial objectives
* Hiring and training kitchen staff, such as cooks, food preparation workers and dishwashers
* Performing administrative tasks, taking stock of food and equipment supplies, and doing purchase orders
* Setting and monitoring performance standards for staff
* Obtaining Feedback on Food & Service Quality, And Handling Customer Problems & Complaints

**WALDORF ASTORIA DUBAI PALM JUMEIRAH, UAE – Hilton Worldwide**

Head Chef IRD / Butchery / Commissary / All Day Dinning / Banqueting- Pre-Opening (October 2013 – May 2017)

**THE MEYDAN HOTEL, DUBAI, UAE – Meydan Hotels & Hospitality** Chef De Cuisine December 2011 – 2013

**HOTEL PULLMAN GURGAON CENTRAL PARK, GURGAON, INDIA – Accor Hospitality** Chef de Cuisine– Pre-Opening Team (April 2011 – December 2011)

**JUMEIRAH THE MEYDAN HOTEL, DUBAI, UAE – Previously run by Jumeirah Group** SOUS CHEF– Pre Opening Team (March 2010 – April 2011)

**NORWEGIAN CRUICE LINE, MIAMI, USA – NCLH**

Sous Chef (October 2008 – March 2010)

**THE GRAND HYATT NEW DELHI, INDIA – Saraf Hotel Enterprises**

JR. Sous Chef (December 2007 – Feb 2010)

**ROYAL CARRIBBEAN CRUISE LINE, MIAMI, USA**

CDP ( Outlet In charge ) Roast Chef / Chief Butcher / Sauce Cook / Veg Cook / Break Fast Chef (February 2002 – November 2007)

**INTERCONTINENTAL HOTELS & RESORTS, NEW DELHI, INDIA – IHG**

Commis 1 Butchery and Indian Kitchen Baluchi(January 1999 – February 2002)

**PROFESSIONAL EDUCATION**

* B. B. A. in Hotel Management from Indian School of Management & Studies, India in 2013. – (Correspondence)
* Diploma in Hotel Management, Catering & Nutrition from Delhi Institute of Management & Services, India in 1997.
* Certificate course on ISO 9001:2015 Quality Management System from BSI Middle East and Africa in 2016.
* Certificate course in “Programming & System Management” from Capital Computers, New Delhi, India in 1998.
* Aust Culinary Skill Assessment Grade IV Commercial Cookery - 2018

**AWARDS AND CERTIFICATIONS**

* Manager of the Quarter Award, July 2010 – September 2010 (The Meydan)
* Cost Control Award in 2009 (Norwegian Cruise Line)
* Customers Come First Award in year 2000. (InterContinental)
* Level 2 Award for Food Safety in Catering in 2010 from Chartered Institute of Environmental Health.(The Meydan)
* Level 3 Award for Supervising Food Safety in Catering in 2010 from Chartered Institute of Environmental Health (The Meydan).
* Appreciation of participation in the Chain De Rotisseurs Diner Amical (Gala Dinner) in 2010 (The Meydan).
* Appreciation of participation in the Chain De Rotisseurs Diner Amical (Gala Dinner) in 2012 (The Meydan).
* PIC from Waldorf Astoria Hotel
* Train the Trainer Certificate from Hilton
* PIC Level 3 Certified By Highfield International UK through Waldorf Astoria Hotel Dubai Palm by Hilton in 2016
* Completed Train The Trainer by Waldorf Astoria by Hilton University in 2015
* Code of Conduct - e-Learning - F617 - Online Course Hilton World Wide University in 2013.
* Global Antitrust 2013 - Online Course Hilton World Wide University in 2013.
* Hilton Worldwide Information Security and Privacy Training - Online Course Hilton World Wide University 2013.
* Bed Bug Training - Full Service and Luxury Brands - Online Course Hilton World Wide University 2013
* Hilton Honors 101 - Online Course Hilton World Wide University 2013.
* Bed Bug Training - Full Service and Luxury Brands - Online Course Hilton World Wide University 2013
* HACCP Awareness Certificate from Diversey, UK in 2010.

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| **COMPUTER PROFICIENCY** |  |  |  |
| Birch Street Procure to Pay | Market boomer Procure to Pay | MS Office |
| Exel |  | ERP | POS |
| **PERSONAL DOSSIER** |  |  |  |
| Date of Birth | : | 22nd April 1979 |  |
| Gender | : | Male |  |
| Marital Status | : | Married |  |
| Nationality | : | Indian |  |
| Driving License | : | Valid UAE Driving License / Qatar Driving License / Indian Driving License |  |
| Visa Status | : | Employment Visa UAE |  |