

**CURRICULUM VITAE**

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**RAJESH**

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**OBJECTIVE.**

My mission in life is to excel in life by climbing the corporate ladder through hard working and honesty. I aspire to become a self-motivated and organize professional skilled in orchestrating tasks and details to achieve organizational goals.

To work in a well-respected and organized firm or company where I can actively participate in company operation in ways that will enable me to import and enhance my skills, abilities and knowledge and to provide opportunity for professional development and career growth.

**PROFESSIONAL PROFILE .**

Well-developed understanding of heart of the house functions such as kitchen management, order handling, simultaneously ensuring proper buffet handling.

Well-skilled in western hot and cold kitchen.

A keen communicator with ability to effectively converse with people and try to meet their expectations in the best possible way.

**EXPERIENCES.**

**SHIIFT INCHARGE MAY 21 , 2017­– TILL NOW**

**Chez Amy’S Restaurants & caffe**

* Cooking up tasty , nutritious and well balanced food for guest.
* Deciding on the quantities of food to be cooked and size of portion to be served.
* Creating dishes for clients with special dietary or cultural needs.
* Maintaining the correct level of fresh , frozen and dried food in the store room.
* Enforcing strict health and hygienic standards in the cooking and food preparation area.
* Managing relationship with food suppliers and vendors.

***SHIFT INCHARGE October 28, 2014 – Dec20, 2016***

*Peach Hospitality Restaurants & Caffe LLC., Dubai, UAE.*

* Responsible for food safety, Hygiene, mise-en-place and general up keep of the allotted section.
* Allocating duties to colleagues working in the section and ensure jobs are done in time frame.
* Perform duties in breakfast.
* Prepare and cook a variety of cuisine.
* Plating dishes as per established standards and following standard operating procedures.
* Completing due diligence documentations and report to head chef.
* Ensure that all stocks are under optimum conditions.
* Ensure that all mise-en-place with always freshly prepared and on time.
* Ensure that all the section is being kept clean and tidy all the times.
* Training new employees working in the kitchen section.

***DEMI CHEF DE PARTIE March 5, 2014 – October 25,2014***

*Park inn Hotel by Radisson, Rajasthan.*

* Control incoming goods and stores in perfect condition.
* Keep control his responsible section.
* Prepare and updates the departmental operations manual.
* Conduct regular departmental communication briefing and meeting.
* Maintains positive guest and colleague interactions with good working relationships.
* Works closely with other employees in our supportive and flexible manner.
* Maintain cleanliness of section in accordance with HACCP standards.
* Ensure that excellent stocking and inventory of all ingredients.
* Counter check with the guests if they have any food allergies before preparing the menu to assure good service.
* Handle outdoor catering events for various occasion by the hotel.

***DEMI CHEF DE PARTIE August 02, 2013 – February 10, 2014***

*Ramada Hotel, Navi Mumbai.*

* Manage a team.
* Taking care of hot & cold sections and taking care of indenting required for the day to day operation.
* Hands approach on mese-en-place and cooking.
* Ensuring adherence to organizational standards of food quality, hygienic preparation and presentation in kitchen.
* Planning menus.
* Weekly and monthly inventory for the kitchen.
* Daily ordering to suppliers.

***COMMI CHEF February 14, 2012 – July 15, 2013***

*Fortune Select, Member of ITC, Jaipur.*

* Suggested supervisor on cost effective food items in inventory.
* Provided assistance in receiving ordered inventory items as needed.
* Ensured dirt free, sanitize and completely organized cooking area.
* Supervised duties of staffs were completed on time.
* Adhered to all establish food quality and sanitation standards.
* Ensure all kitchen dishes reaching service tables comply with approve presentation standards.
* Avoided unwanted food waste by ensure apt check on control procedures.
* Ensure apt portions chopping and storage of ingredients as needed for preparations of food items.

***COMMI CHEF March 15, 2011 – October 15, 2011***

*Country Inn Suites by Carlson, Jaipur.*

* Ensured apt portions, chopping and storage of ingredients as needed for preparations for food items.
* Cleaned, peeled and plated fresh fruits and vegetables.
* Prepare ingredients with right weight, measure and mix.
* Followed recipes meticulously to cook food keeping up with quality standard and presentations instructions.
* Use efficiently kitchen equipment including oven, grill, fryer, stoves and microwaves.
* Inspected food preparation for quality and quantity.
* Supervised cooking procedures at every step to ensure quality is maintained.
* Serve cooked food items in appropriate portions.

***COMMI CHEF March 01, 2009 – March 14, 2011***

*Pride Amber Vilas, Jaipur.*

* Cooking food and prepare the mise-en-place.
* Prepare all food items in a hygienic and timely manner.
* Reporting to CDP.
* Training new employee working in the section.

***COMMI CHEF July 30, 2008 – February 08, 2009***

*South Asian Hospitality, Jaipur.*

* Ensured apt portions, chopping and storage of ingredients as needed for preparations for food items.
* Cleaned, peeled and plated fresh fruits and vegetables.
* Prepare ingredients with right weight, measure and mix.
* Followed recipes meticulously to cook food keeping up with quality standard and presentations instructions.

**INDUSTRIAL TRAINING.**

* JAYPEE RESIDENCY MANOR, MUSSOORIE, UK (6 month)

**PROFESSIONAL QUALIFICATION.**

* B. Sc. Degree in Hotel and Tourism Management,

Lakshya Bharti International Institute of Hotel Management, Delhi, INDIA.

(July 2004 – July 2007)

**EDUCATIONAL QUALIFICATION.**

* Higher Secondary (10+2) from Meenakshi Public School, Gurgaon, Haryana.

(2002)

* High School (10th) from Sharda International School, Gurgaon, Haryana.

(2000)

**CERTIFICATES AND ACHIEVEMENTS.**

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| * Awarded with beset employee of the month – 2 times | * Successfully completed food hygiene basic training approved by Dubai Municipality, 2015. |
| * Participate in State Chef competition and won |  |
| * Outdoor catering with Taj Palace, The Grand, Hyatt. |  |

**KEY STRENGTH.**

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| * Strategic Planning | * Self-motivation | * High energy level |
| * Leadership | * Flexibility | * Multi task proforma |
| * Training Ability | * Decision Making |  |
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**PERSONAL PROFILE.**

DATE OF BIRTH : 02NDAUGUST 1985

NATIONALITY : INDIAN

LANGUAGES KNOWN : ENGLISH AND HINDI

GENDER : MALE

MARITAL STATUS : MARRIED

HOBBIES : COOKING, LISTENING TO MUSIC

**DECLARATION.**

I hereby declare that the above information is true to the best of my knowledge and belief.