**Curriculum vitae**

**Of**

# **Chef NITIN**

H.N 930 L BLOCK, NEAR CHAUPAL

RANGPURI MAHIPALPUR New Delhi

Mobile No. 8826779028

###### Email: -nitingandhi38946@gmail.com

###### **SUMMARY OF SKILLS AND EXPERIENCE:**

* A Qualified Chef with total experience of 8 years in different groups of hotels including **Radisson, Taj, Delhi gym Khana club, cure foods pvt. Ltd, KOOLCHAS, M3M VIP club , Chaayos, Zomato Instant** etc**.**
* Training in various aspects of kitchen departments like coffee shop, gardemanger, banquets, butchery, pantry, commissary.
* Specialized in modern Indian, Indian fusion and north Indian cuisine.
* Proficient in team handling, recipe standardization, food cost controlling, store requisitions, staff rostering.
* Have gone through all the food hygiene policies, through the training classes conducted by the hotel and played important role in getting F.S.M.S certification
* Got the food safety award certificate on level 2.
* Food safety management , daily briefing of cooking team. Quality and quantity check of food prepared. Blast chilling management and packaging of food for dispatch.
* Managing inventory roll over of cooked and uncooked food.
* Setting targets for the junior team for the desired achievement for online and offline food ratings. Taking customer feedback to improve the quality.
* Answerable to the weekly and monthly food safety audits.
* Upkeep of the kitchen as per the S.O.P and ensure the set standards being followed by the team members.
* Opened the Zomato instant cloud kitchen with team as a Kitchen manager, execution and staffing.
* Part of the team which launched eatfit cure food pvt ltd (healthy food) concept in delhi NCR and Gurgaon.
* Worked as commi 1 handling the butchery ,hot kitchen gardemanger.
* Commi 2 in M3M Vip club handling the counter, food ordering, smooth operation, quality control.
* Worked as Shift supervisor in charge of the kitchen at chaayos.
* Efficient in vegan food preparations,quality control inventory management, and execution for the same
* Experience of handling cold kitchen
* Always keen to implement new products in the menu, considering the market strategy and competition.
* Efficient in recepie standardization, portion size, training and delivery of product.
* Efficient in food plating and food photography.
* Implementations of training to the junior staff regarding food safety and new product launch.
* Worked with Zomato instant kitchen . Joined as a kitchen manager in pre-opening , handling the team of 30 people.
* Handeled the cluster kitchen at chaayos with approx 15000 unit meals per day.
* New product development and implementation for the same, conducting training for N.P.D

## Examination University/Institution Month & Year %age

B.sc in H &HA IHM BATHINDA 2016 70

10th  C.B.SE 2009 65

12th  C.B.SE 2011 68

**WORK EXPERIENCE:**

From APRIL 2022 – present

**ZOMATO INSTANT** ( ZOMATO pvt.ltd ), SEC 43 GOLF COURSE ROAD GURUGRAM Joined as Hub Manager, handling the team of 30 kitchen personnel.looking kitchen operation, managing the entire outlet which includes food production, inventory management,quality control, maintenance etc

Ensure standardization of the product , food platings, roaster management, traning of junior staffs.

Looking after the food productions on time by ensuring food quality as per standarsds.

Maintaining food safety standards and hygiene in the kitchen.

Interaction with the customers and maintaining their feedback records for the betterment of products.

**From march 2021 – april 2022**

**Chaayos, Sunshine Teahouse pvt. Ltd, udhyog vihar phase 5 Gurugram.**

Joined as **shift supervisor (CDP)** of cluster kitchen handling the bulk production for 50 cafes for approx 15000 units per day, comprising North Indian food, Indian snaks, tandoor,south Indian MEDITERRANEAN cuisines. apart from this handling cold kichen and preparing all raw vegetables according to recipes,guidelines and standard set by executive chef or hotel sop. Ensure check and control the proper storage of raw materials like vegetables, dry store, and perishable items.

**From July 2018– april 2020(opening)**

**Curefoods pvt. Ltd (cure fit healthcare ltd), Dwarka, New Delhi.**

Joined as COMMI 1 of cluster kitchen and preparing food in bulk for 16 dark kitchens for approx 6000 meals per day, **comprising North Indian, south Indian Mediterranean, Asian cuisines**

Responsible for breakfast, lunch and dinner operations.

.

**From janauary 2017- July 2018**

**DELHI GYM KHANA CLUB RACE COURCE DELHI (DGC PVT.LTD)**

Joined commis I in main ala kart kitchen cooking ala carte food in **Indian curry**  section then moved handling the as well as cold kitchen and after that worked in the coffee shop and pantry section handling as section in charge.

**From July 2016-2022**

**TAJ sats flight catering IGI airport (taj group of hotels.pvt ltd)**

Joined as **operational Trainee** with specialized training in food productions in different kitchens like Indian curry, butchery, bakery, gardemanger, continental bulk, Indian bulk.

**From December 2014-may2015**

**Radisson blu palaza IGI airport (New Delhi), (Carlson Groups)**

Joined as Industrial trainee (on the job training)

Overall training in various department like Indian section, coffee shop,banquet kitchen ,bakery,gardemanger,continental also involved in handling the night shift, managing the breakfast and lunch buffets. Assisting chef de parties and sous chefs for launching the new menus and presentations. specialized training in food productions in different kitchens like Indian curry , butchery, bakery, gardemanger, continental bulk, Indian bulk.

**PERSONAL:**

DATE OF BIRTH: 10 april 1994

MARITAL STATUS: SINGLE

RELIGION: HINDU

FATHER’S NAME KARAN SINGH

MOTHER’S NAME SHARDA DEVI