



JITENDER KUMAR KANDPAL

Date of birth: 01/03/1971 | **Nationality:** Indian | **Gender:** Male | **Phone number:**

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● ABOUT ME

- I'm able to handle multiple task.
- I use a creative approach to solve problems.
- I'm always energetic and eager to learn new skills.
- Experienced.
- Hardworking.
- Sincere.

● WORK EXPERIENCE

05/09/2022 – 25/01/2023 Taiwan

CHEF ALL ROUNDER POOJA INDIAN KITCHEN RESTAURANT

- Direct, prepare or supervise cooking and other food preparation activities on a daily basis
- Monitor and oversee sanitation practices to ensure that regulations and standards of cleanliness are always being strictly adhered to by employees. Make corrections or terminate employees as needed when standards are not being followed
- Coordinate all food purchasing, budgeting and planning operations with other staff members
- Analyze recipes and make menu changes when necessary to keep customers happy and to minimize overhead costs when possible
- Meet with customers as needed to arrange menu items and negotiate prices for catering weddings, banquets and other special occasions

04/06/2019 – 02/06/2021 Taiwan

CHEF SUNWORLD DYNASTY HOTEL

- Inspect cooking equipment, supplies, work areas and ingredients to ensure constant conformance to regulatory standards
- Determine when additional help is needed to maintain satisfactory service, then recruit, interview and hire staff when needed, including kitchen workers and cooks
- Establish production and staff schedules to ensure that there is sufficient help at all times to ensure timely delivery of food services

06/08/2018 – 31/05/2019 India

CHEF NAYAB HANDI

- Ensure flawless execution of all food events
- Plan and manage the food operations for events ranging from 20 to 1,000 guests
- Train and manage kitchen staff
- Perform daily inventory and order food supplies
- Develop menus and comply with health codes
- Develop and oversee food production, preparation, and presentation

14/10/2016 – 30/09/2017 India

CHEF S&S PIONEER CORP.

- Maintain good relationship with customers and suppliers (resolving issues with suppliers if any arises)
- Strictly follow and adhere to the budget of the restaurant or hotel, by ensuring that supplies and/or orders are in line with the budget and supervising food and labor cost(s)
- Make sure that kitchen safety measures are met and that sanitation practices are carried out to the letter

01/04/2015 – 10/09/2016 India

CHEF ASCOT HOTEL & RESORTS PVT.LTD

- They are responsible for deliveries and stock rotations at their designated station
- A commis chef has to be able to communicate with their colleagues and not be afraid to ask questions or clarify doubts with senior chefs
- Being the junior most chef a commis are at the beck and call of the seniors and must have the ability to maintain calm and multitask when under pressure
- Like all other members of staff one of the major duties of a commis chef are to maintain cleanliness and hygiene both personal as well as at their work station.

16/08/2007 – 18/01/2011 India

CHEF UNITED COFFEE HOUSE

- They have to carefully and accurately measure dish portions
- They are responsible for deliveries and stock rotations at their designated station
- A commis chef has to be able to communicate with their colleagues and not be afraid to ask questions or clarify doubts with senior chefs
- Being the junior most chef a commis are at the beck and call of the seniors and must have the ability to maintain calm and multitask when under pressure
- Like all other members of staff one of the major duties of a commis chef are to maintain cleanliness and hygiene both personal as well as at their work station.

01/08/2006 – 01/02/2007 India

CHEF ESSEX FARMS PVT.LTD.

- Establish maintenance and cleaning schedules for equipment, storage, and work areas.
- Participate in interview process and selection of kitchen staff.
- Schedule staff and assist in human resources processes as needed.
- Practice the skills they have learnt so that they can master them and move on to the next level.
- On the job they have to do all the preparation of ingredients for the senior chef at his station

20/12/2005 – 30/06/2006 India

CHEF HUBB RESTAURANT BY TAJ

- Lead, mentor, and manage culinary team.
- Develop and plan menus and daily specials.
- Create prep lists for kitchen crew.
- Manage food costing and inventory.
- Maintain standards for food storage, rotation, quality, and appearance.
- Ensure compliance with applicable health codes and regulations.

30/06/2001 – 24/06/2004 Germany

CHEF MAHARAJA RESTAURANT

Ensure appealing plate presentation

Supervise Cooks and assist as needed

Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)

Monitor food stock and place orders

Check freshness of food and discard out-of-date items

23/12/1996 – 06/07/2001 India

CHEF RADISSON HOTEL DELHI

Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales

Study each recipe and gather all necessary ingredients
Cook food in a timely manner
Delegate tasks to kitchen staff
Inform wait staff about daily specials
Ensure appealing plate presentation

12/05/1995 – 15/01/1997 India

CHEF NIRULAS CORNER HOUSE LIMITED

- Cook dishes in accordance with previously set menus
- Regularly check and inspect inventory levels
- Place orders for new supplies in a timely manner
- Ensure kitchen and other supplies are always clean
- Prepare special dishes for guests with special dietary needs
- Supervise and lead kitchen staff

● EDUCATION AND TRAINING

31/07/1987 India

HIGH SCHOOL (10TH) DELHI SECONDARY SCHOOL EXAMINATION

15/09/1990 India

INTERMEDIATE (12TH) CBSE DELHI

● LANGUAGE SKILLS

Mother tongue(s): **HINDI**

Other language(s):

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken production	Spoken interaction	
ENGLISH	B2	B2	B2	B2	B2
GERMAN	B2	B2	B2	B2	B2
CHINESE	C1	C1	C1	C1	C1

Levels: A1 and A2: Basic user; B1 and B2: Independent user; C1 and C2: Proficient user

● ADDITIONAL INFORMATION

PROVISIONAL NATIONAL APPRENTICESHIP CERTIFICATE

11/05/1992 – 10/05/1995

Apprenticeship training of Cook
