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# RISHI THAPA

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## EXECUTIVE CHEF / CULINARY ARTS PROFESSIONAL

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### About Me

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A Skilled Culinary Professional, recognized for a comprehensive knowledge of international and National cuisine and an innovative approach to setting the stage for a customized dining experience. Over 12 years of progressive experience managing the provision of fine dining for hotels, restaurants, country clubs, and clubhouses; refining the art of cooking; developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe.

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### Skills

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- Menu Design / Generating new recipes/Development
- Staffing / Training / Instructing
- Catering / Banquets / Events
- Dining Room / Kitchen Operations
- Resource Procurement / Inventory
- Conferences / Special Occasions
- Supervision (Front / Back of House)
- Customer Service / Guest Relations
- Safety / Sanitation / HACCP
- Budgeting / Cost Reduction
- Consultant Specialist

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### Education

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Jul 2006 - May 2008	BACHELOR OF COMMERCE <i>SWAMINARAYAN GURU COMMERCE COLLEGE</i>
May 2008 - Jun 2009	DIPLOMA IN FOOD AND PRODUCTION <i>ASIA PACIFIC INSTITUTE OF MANAGEMENT</i>
Jun 2005 - Jul 2005	FINANCIAL ACCOUNTING SYSTEM <i>KRISHNA INSTITUTE</i>

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### Work experience

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May 2015 - Present	CORPORATE CHEF <i>FOOD SOLUTION (INDIA) LTD</i> <ul style="list-style-type: none"><li>• Product development or food innovation and test new products and supplies for food establishments like hotel chains and restaurants, food manufacturers and other companies associated with the food and beverage industry.</li><li>• Develop new products by conducting consumer testing, observing market trends and modifying recipes, administer surveys and let customers rate how they perceive sample products including sauces, soups, starters and gravies. record the flavor, portion and price that customers prefer,</li></ul>
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- making tasty and visually appealing food products based on that.
- Find better ways to retain the flavor, freshness, consistency and nutritional content of mass-produced, packaged food products.
- I have worked in Dubai as an Ex. Chef (sales promotion) at Fathima Group of company behalf of food solution (I) Ltd. for products development.

Jun 2014 - Apr 2015

#### EXECUTIVE CHEF

##### *LA CUISINE FINE DINE MULTICUISINE RESTAURANT*

- Supervised the dining and service operations of chain group fine dine restaurant.
- Designed and implemented a creative menu with the use of fresh, local organic ingredients to provide a fine dining experience with high class customers.
- Provided personal chef services for residents and a variety of high class peoples.
- Coordinated and executed catering services, both on and off site for events ranging from weddings to conferences.

Dec 2011 - May 2014

#### F&B MANAGER & CULINARY CHEF

##### *PRANAV JOSHI'S COOKING ACADEMY*

- Supervised service operations for three different areas (Cooking class, fine dine cafe, private dine restaurant and private sky B.B.Q).
- Directed the activities of 20-25 staff, engaged in full-service restaurant operations (food preparation, customer service, chefs, cooks, assistants, and wait staff).
- Reorganized the layout of kitchens and dining areas; and developed creative, diverse menus incorporating the cuisine commonly associated with independent, fine dining restaurants as well as I took class at cooking academy and teach cooking culinary.

Apr 2007 - Nov 2011

#### KITCHEN MANAGER

##### *TOMATO RESTAURANT*

- Developed new ideas and put new recipes along with corporate chef.
- Supervised the floor, C.C.D out let as well as kitchen and outdoor catering.
- Handling F&B production and Service area, ensuring compliance with company standards in all areas of operation, including product preparation and delivery, customer relations, training and developments.
- Ensuring that the highest quality products and services are delivered to each customer and unique taste.

Mar 2005 - Mar 2007

#### F&B MANAGER

##### *HILTON HOTEL*

- Responsible for planning and directing food preparation in kitchens.
- Involves a large degree of supervising with sous chef and other staff, as well as keeping an eye out for problems that arise in the kitchen and seizing control of a situation at a moment's notice.
- Take care of F&B services.

Nov 2003 - Feb 2005

#### ASSISTANT F&B MANAGER

##### *PALANPUR HOTEL, MOUNT ABU, RAJASHTAN*

- Manage all F&B and day to day operations within budgeted guideline and to the highest standards.
- Preserve excellent levels of internal and external customer service.
- Design exceptional menus, purchase goods and continuously make necessary improvements.
- Report on management regarding sales results and productivity.

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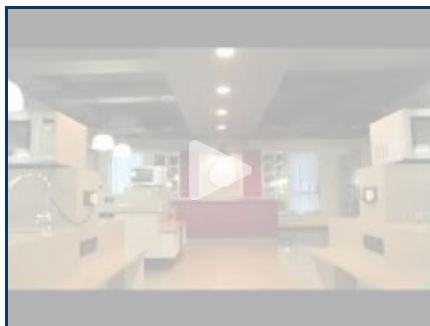
### Computer Proficiency

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- Computer proficient in MS windows, Outlook, MS office and Internet.
- Quick-books and financial software.

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## Portfolio



Working with Pranav Joshi

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## Extra Curricular Activities

### Achievement Recipes & interview published in some famous newspapers, magazine and TV shows.

- The times of India (**Gujarat**).
- Ahmedabad Mirror (**Ahmadabad Edition**).
- Mandi Reporter (**Agra**).
- Divya Bhashkar (**Gujarat**).
- Femina Magazine (**Gujarat Edition**).
- Attend Conference on **“FOOD ADVICE TOPIC”**.
- 2 Episode of **“RASIO NI RANGAT”** on DD Girnar and DD National channel.
- I am working with **Celebrity Chef “PRANAV JOSHI”**
- I have worked with “Food Food” National Channel as an Assistant Food & production Manager in show of **“BUDGET KITCHEN”**.
- I have done “Khana Khazana kitchen Queen Competition Season-2” in T.V show as a Judge at Ahmedabad.

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## References

SEEVALINGUM SOOBEN

CHEF DE PARTIE OF HOTEL HILTON (MAURITIUS)

Email Id: Seevalingum.Sooben@hilton.com

Contact No: +23057098641

FAIZ SANGE/DIRECTOR OF HOSPITALITY SERVICES (DUBAI)

FAIRWAY (Catering Services L.L.C)

Email Id: faiz.sange@fairwaydubai.ae

Contact No: +971508767590

CELEBRITY CHEF PRANAV JOSHI

CHEF PRANAV JOSHI IS PASSIONATE ABOUT COOKING. HE BECAME A HOUSEHOLD NAME AFTER HIS POPULAR RASOI SHOW ON ETV GUJARATI AND FOOD-FOOD CHANNEL.

Email Id: [Pranav707@hotmail.com](mailto:Pranav707@hotmail.com) / [chefpranavjoshi@gmail.com](mailto:chefpranavjoshi@gmail.com)

Contact No: +91 9825026370

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## Personal Details

- Father Name : Veerbahadur Thapa
- Sex : Male
- Date of Birth : 18th Sep 1987
- Marital Status : Single
- Nationality : Indian
- Languages : English, Hindi, Rajasthani and Gujarati
- Passport No. : J 5149861

- Place of Issue : Ahmedabad
- Date of Issue : 03/03/2011
- Date of Expiry : 02/03/2021

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## Hobbies

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- Reading, Listening to Music meets the other people who came the part of the world and share their views culture and attitude also. I try to make and learn new things in the same industry and cooking.