***CURRICULUM VITAE***

***Apply Executive chef***

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**Rajendra Singh Chouhan**

Village Thikerwas Khurd

Te.. Bhim

Dist...Rajasmand

Rajasthan (India)

Mobile No. **: 7073941176, 9680209321**

Email:-**chefrajendrasi90@gmail.com**

# *CAREER OBJECTIV!!E*

To be an integral part of an organization and put maximum efforts to make use of any present knowledge and skills for growth of the organization and in the process to further improve my abilities**.**

In a kitchen’s hierarchy, a senior sous chef works under the direction of a executive chef. S/he is responsible for a leading a team to perform certain activities in the kitchen. These culinary professionals prepare dishes, check the quality and quantity of food and inspect supplies and equipment. They also monitor sanitation processes and ensure that all standards and regulations of the restaurant are followed effectively.

***EMPLOYMEN HISTORY***

**Total Work Experience 12Years**

**Presently working with Hotel RAJ KUBER UDAIPUR**

**Hotel Raj kuber as Ex.. chef 25feb 2018 to continue** HOTEL RAJ KUBER

Worked with Hotel Raj kuber Udaipur join 25 February 2018

**Designation**: Executive Chef

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**Functional Area.** Production

**Industry** Hospitality

**Specialties Indian Tandoor and south Indian and Chinese county**

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QUALIFICATION

10th. R B S E AJMER

**Basic Computer knowledge**

Coordinate workstation assembly for subsequent shift for meal preparation.  
• Ensure to have workstations and food storage areas clean and operations before each shift.  
•Adhere to HACCP methods for cleanliness andsanitation  
• Supervise performance of staff and workstations operations for compliance with prescribed procedures.  
• Provide required on-the-job coaching and mentoring to team to improve existing performance.   
• Motivate team members to perform to best of their ability.  
• Train and supervise upcoming professionals for skill and talent

.• Monitor food quality at all production phases and accordingly analyze cost..

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#### HOTEL ROYAL RETREAT RESORT AND SPA Udaipur (Rajasthan)

#### [Sous Chef](http://title)

February 17- 2016

**To officiate in absence of executive Chef**

**.• Preparation of duty rosters for various sections of the Kitchen.**  
**• Menu Planning for central kitchen production with cost control**  
**• contributed positively towards waste management training and development of team apart from giving inputs to innovation of new products and concepts**  
**• Specialization in Indian and International cuisine.**  
**• Responsible for acceptance/ rejections of Perishables in Co-ordination with Chef De Parties and Purchase Department as per standard purchase specifications.**  
**• Maintaining the food cost as per standard industrial norms.**  
**• Allocation of manpower, food pick- up for various outdoor functions apart from buffet set-ups**  
**• Maintaining Hygiene and Safety Standards as per EMS norms.**

**THE ANANTA SPA&RESORT UDAIPUR**

(RAJASTHAAN) join date 2014 to 2016

# Assists with the preparation cookingand presentation of different foods in the restaurant 3 Also help in different sections as needed 4Reciving store making all carte order and staff food

# 3 Hotel Legend in (Gujarat) Chef Indian Tandoor section CDP ● responsible for making day to day requisitions, store handling, menuPlanning, guests meet e.t.c● making duty roasters, adjusting staffing and helping chef in planning outSourcing in busy functions.

● **Alpha Mall Food Court HEAD Chef (GUJRAT)**

Food preparation and serving areas to ensure observance of safe,

Sanitary food handling practices.

● Season and cook food according to recipes or personal judgment and experience.

● Observe and test foods to determine if they have been cooked

Sufficiently, using methods such as tasting, smelling, or piercing them

With utensils.

● Weigh, measure, and mix ingredients according to recipes or personal

Judgment, using various kitchen utensils and equipment.

● Portion, arrange, and garnish food, and serve food to waiters.

**● HOTEL RAJMEHAL BEAWER AJMER** (RAJASTHAN)

POST CDP INDIAN CURRY

**●** directly reports to executive chef.

**●** Fully responsible for handling earth oven INDIAN specialty restaurant of .

Hotel fortune select lavasa

Responsible for making day to day requisitions, store handling, menu

Planning, guests meet est.

Making duty roasters, adjusting staffing and helping chef in planning out sourcing in

AS D. C.D.P IN CURRY SECTION.

● fully responsible for handling dhuan restaurant

Specialty restaurant of e.g.

● MAKING STAFF DUTY ROSTER.COST CONTROLLING.REQURIED VEG FROOT AND DRI STORE

● CHECKING AND PREPARING FOOD.

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**HOTEL RESTAURANT WATER SIDE NERBDA CANAL ADALAJ S.G HIGH WAYS** . (**AHMEDABAD)**

AS COMI 1 sty in curry section

And Tandoor from.

● making three tips Indian gravy also help in different sections as

Needed dept .

● three month worked in Tandoor section

● Morning checking all all carte miza and prepared miza

● Clinging fridge clinging working areia, chopping board

● making dough of naan.roti and assorted bread

**HOTEL FORTUNE LAND MARG (AHMEDABAD)**

COMI 1 st in curry

● Assists with the preparation,

● cooking and presentation of different foods in the restaurant.

● Also help in different sections as needed.

● receiving store making ala carte order and staff food.

**RESTAURANT ALINYA AHMENDABAD**

**HEAD CHEF in curry section from**

● FULLY RESPONCIBAL FOR HANDLING THE WHOLE KITCHEN

● STAFING, KITCHEN REQURIEMENT,FOOD AND BUFFET CHECKING

● Weigh, measure, and mix ingredients according to recipes or personal

Judgment, using various kitchen utensils and equipment.

● Portion, arrange, and garnish food, and serve food to waiters.

● **BANDAN GARDEN RESTAURANT S G HIGH WAYS AMANDABAD**

**COMI II IN INDIANSECTION**

● receiving washing cutting vegetable

● cleaning working aria

● STORAGE VEG AND NONVEG FROOTS

● RECIVING ALL KIND OF STORE METERIAL FOR KITCHEN DEPT

● FREE TIME HELP THE NEEDED DEPT

● Prepared salads.

**HOTEL RAMADA (AHMEDABAD) GUJRAT**

**AS A COMI II IN INDIANCURRY AND TANDOOR SECTION**

● Wash, peel, cut, and seed fruits and vegetables to prepare them for

Consumption.

● Consult with supervisory staff to plan menus, taking Helps in Butchery

For curry cutting of chicken, mutton and making fillet and making

# Dough of roti Naan Rumali roti and Tandoori masala

**HOTEL CAMBAY RESORT GANDHI NAGAR AHMEDABAD**

● Cutting vegitable.politry.and sea food

● cleaning working aria

● STORAGE VEG AND NONVEG FROOTS

● RECIVING ALL KIND OF STORE METERIAL FOR KITCHEN DEPT

# ● FREE TIME HELP THE NEEDED DEPT

# STRENGTHS

# Hardworking

* Self Confidence
* Positive Attitude

**HOBBIES cooking**

Specialties Veg.ice.froot&tharmakole carving

**PERSONAL DETAILS**

**Father's Name** **:** LAL Singh

**Date of Birth** **:** 22/9/1990

**Gender**  **:** Male

**Nationality** **:** Indian

**Marital Status** **:** Married

**Languages Known** **:** English, Hindi &Gujrati Rajasthani

I hereby, declare that all the above mentioned information given by me are true and correct to the best of my knowledge.

**Place: Udaipur Rajasthan India (Rajendra Singh Chouhan)**

**Date:**