## Vijay Kumar Patel

## VILL: Lakhamipur (Thakurbir) Post-Belwan (Pindra)

Dist-Varanasi (U.P.)

Phone:+919792001084 , +918887706064

[Email:che.vijay.1234@gmail.com](mailto:che.vijay.1234@gmail.com)

**Objective:**

A passionate and dynamic Kitchen professional, who pride in my ability to deliver extraordinary level of customer service and provide creative solutions to the Guests. To excel in suitable position by applying my academic and professional experience and strive towards fulfilling the responsibility assigned to me. I best perform in my field. I assure to upgrade your quality standards and procedures. My superiors have valued my knowledge & experience, relied upon my recommendations and completion of task given for certain occasions.

PERSONAL STATEMENT:

A skilled culinary professional, recognized for his comprehensive knowledge of different international cuisines and incorporation of innovative approaches when it comes to setting the stage for a customized dining experience. I have over 08 years of progressive experience managing the provision of Ala Carte ,Fine dining and all day dining for restaurants, developing impressive menus; and preparing culinary dishes influenced by culturally diverse regions around the globe. I am particularly adept in the ability to cultivate partnerships and crucial professional relationships with service providers in order to obtain the freshest and highest quality ingredients and committed to leaving patrons with an especially memorable dining experience.

**Experience**

* Presently I am working as a EXECUTIVE CHEF in ROYAL RITZ RESORT HOTEL HUBLI since 11/07/2022to till date
* I am working as a sous chef in TAT SARAASA RESORT AND SPA HOTEL Udaipur since 29 December 2021to 10/05/2022 .
* I am working as a EXECUTIVE CHEF in a bar code restaurant in Allahabad u.p.
* **working as a CDP in continental department HARSHA THE FERN HOTEL Shivamogga Karnataka since 17 march**

**2020 to 5may 2021. And also working as a seconding command**

* **I take care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.**

## I am responsible to supervise junior chefs and also look into the estimate of the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.

* **I also ensure that the production, preparation and presentation of food are of the highest quality at all times.**
* **.I am also responsible for monitoring portion and waste control to maintain profit margins**
* efficiency.
* **Capable to do Italian dishes such as fresh pasta, pizza and salad section also.**
* **Undertaken many challenging opportunities in the absence of the Sr. Chef de partie to satisfy the guest and have Deliver above and beyond guest expectation.**
* **To monitor stock movement and be responsible for ordering on our section**
* **To ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.**
* **T.o ensure knowledge of the product is maintained and communicated to all relevant personnel.**
* **To ensure all statutory regulations are adhered to, such as food hygiene policies to be flexible and willing to help the restaurant kitchen at busy times if required to ensure knowledge of the product is maintained and communicated to all relevant personnel.**
* **To be responsible for completing your mise-in-place**
* **To learn and record skills and recipes from other members of the department.**
* **To comply with all Good wood policies and procedures to ensure that all statutory regulations are observed.**

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|  | **Designation** | **Organisation** | **Period** |
|  | **Executive chef** | **Royal Ritz Resort HUBLI Karnataka** | **11 july to till date** |
|  | **Sous chef** | **Tat saraasa Resort and spa udaipur** | **29 december 2021 to 10/05/ 2022** |
|  | **CDP in hot & cold section** | **Harsha The Fern Hotel,Shivamogga** | **17th Mar 2020 to till date.** |
|  | **CDP in hot & cold section** | **Eastin Easy Aishwarya Hotel,Talegaon Pune, Maharashtra.** | **24th May 2019 to 25th Dec 2019.** |
|  | **DCDP in hot & cold section** | **Radisson Hotel, Varanasi.** | **16th Apr 2018 to 16th May 2019** |
|  | **COMMI-I in hot & cold section** | **Radisson Hotel, Varanasi.** | **19th June 2015 to 16th Apr 2018** |
|  | **COMMI-1 in hot & cold section** | **Water Front Shaw Hotel, Lavasa Pune,Maharashtra.** | **23rd May 2014 to 9th June 2015** |
|  | **COMMI-III in hot & cold section** | **Radisson Hotel, Varanasi.** | **25th Oct 2012 to 16th May 2014** |
|  | **COMMI-III in hot & cold section** | **Days Hotel Wyndham Group of Hotel Alwar Rajasthan.** | **11th Jul 2012 to 20th Oct 2012** |
|  | **OJT** | **Ramada Plaza JHV Hotel Varanasi.** | **11th Sept 2011 to 13th Jun 2012** |

JOB RESPONSIBILITY:

Harsha The Fern Hotel, Shivamogga.

Designation:CDP

Reporting:Excutive Chef

* **In charge for All Day Dining International Buffet Restaurant (Breakfast, Lunch and Dinner.)**
* **For preparation of all the food for Banquet events (Indoor and Outdoor) Buffet Restaurant, Ordering, Receiving, Checking all the food ingredients.**
* **In charge of Show Kitchen, Banqueting, market list any many more.**
* **Assisting culinary team in pre preparation, production & plating according to Grand Heritage Doha Hotel &Spa standard**
* **Practicing FIFO storage, hygiene, Sanitation policies & procedures in kitchen operations**
* **Display hospitality by having positive personality in all circumstances & take pride in responsibility & ownership of work place**
* **Exceeding customer expectations by working continue on their feedbacks**
* **Checking safety & health hazard policies in workplaces strictly**
* **Placing kitchen operational orders & dealing with suppliers**

**Implementing HACCP rules in operations to provide safe & Quality Operation**

* **Monitors related equipment, reporting any problems or inconsistencies to the Sous Chef.**
* **Preparation of vegetables, sauces & Soup, Main course.**
* **Maintains a clean and safe working environment; performs other related duties as required.**
* **Meets demands to a high standard of quality and in a timely manner.**
* **Keep Clean the Kitchen All the time.**
* **Responsible for the supervision of all stewards and their activities within the culinary department.**
* **Ensure that weekly work schedules and annual leave planners are administered and filed correctly.**
* **Ensure that the overall culinary department is motivated and that positive feedback on work performance is given.**
* **To delegate responsibilities to subordinates as required.**
* **To work in close conjunction with the Food and Beverage Manager and respective & teams, to create a yearly marketing Plan for the outlet**

**Eastin Easy Aishwarya Hotel,Talegaon Pune, Maharashtra.**

Designation:CDP

Reporting:Excutive Chef

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* **For preparation of all the food for Banquet events (Indoor and Outdoor) Buffet Restaurant, Ordering, Receiving, Checking all the food ingredients.**
* **In charge of Show Kitchen, Banqueting, market list any many more.**
* **Assisting culinary team in pre preparation, production & plating according to Easton easy hotel standard**
* **Practicing FIFO storage, hygiene, sanitation policies & procedures in operations**
* **Display hospitality by having positive personality in all circumstances & take pride in responsibility & ownership of work place**
* **Exceeding customer expectations by working continue on their feedbacks**
* **Checking safety & health hazard policies in workplaces strictly**
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* **To delegate responsibilities to subordinates as required.**

Radisson Hotel, Varanasi.

Designation:DCDP

Reporting:Sous Chef

Radisson Hotel, Varanasi.

Designation:COMMI-I

Reporting:DCDP

* **In charge for All Day Dining International Buffet Restaurant (Breakfast, Lunch and Dinner.)**
* **Responsible for preparation of all the food for Banquet events (Indoor and Outdoor) Buffet Restaurant, Ordering, Receiving, Checking all the food ingredients.**
* **In charge of Show Kitchen, Banqueting, market list any many more.**
* **Assisting culinary team in pre preparation, production & plating according to Radisson hotel standard**
* **Practicing FIFO storage, hygiene, sanitation policies & procedures in kitchen operations**
* **Display hospitality by having positive personality in all circumstances & take pride in responsibility & ownership of work place**
* **Exceeding customer expectations by working continue on their feedbacks**
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STRENGTHS

# Hard working, Systematic, Punctual and Friendly.

# Hobbies : Learning and Cooking.

CUMPUTER SKILLS

Basic Knowledge, Internet. EDUCATIONAL QUALIFICATION:

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| **Degree/Course** | **Name Of Institute** | **Board/University** | **Year Of Passing** |
| **BSc Of Hotel management** | **SAMS, Institute of Hotel Management,Varanasi.** | **Punjab Technical University** | **2010** |
| **Intermediate (12th )** | **BALDEV INTER COLLEGE,**  **Baragon, Varanasi** | **UTTAR PRADESH BOARD** | **2004** |
| **Matriculation (10th )** | **S.K Inter College ,Basani Varanasi** | **UTTAR PRADESH BOARD** | **2002** |

AWARDS/ACHIEVEMENTS IN CURRICULAR ACTIVITIES:

* **Employee of the month (Radisson Hotel Varanasi )**
* **Appreciation Latter For CM Visit From Harsha The Fern Hotel, Shivamogga.**

**PERSONAL PARTICULARS**

Date of Birth : 12 Dec 1987

Father’s Name :Mr.Jamindar Patel

language proficiency : English, Hindi

Nationality : Indian

Passport No : L3972644

Date of issue : 06 /09/2013

Date of expiry : 05/09/2023

Place of issue : Varanasi

DECLARATION

## I consider myself familiar with my educational aspects. I am also confident of my ability to work in a team.

**I hereby declare that all the above furnished details are true to the best of my knowledge and belief.**

**PLACE : Varanasi signature**

**DATE :**

**(Vijay kumar Patel)**