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| |  | | --- | | **Kapil Sagar** | | **H No. 10 Kundan Nagar**  **Lane No 05, Laxmi Nagar**  **Delhi 110092** | | |  | | --- | | **Contacts** | | **Mob: +91-9958571394**  **E-mail : kplsagar\_delhi@yahoo.co.in** | | |
| |  | | --- | | **Career Objective** | | |  | | --- | | **My next position would be a leadership role , where creativity and innovation are key essentials of the vision. I aspire to constantly tune and develop my passion for food and take on new challenges which will help me develop and effectively use my culinary skills.** | |  |  | | --- | | **Career Record** | | * Working as **Executive Chef** at Pink Palace Heritage Castle owned by **Cadila Pharmaceutical** at Ahmedabad Gujrat, from May 2022 to till date.   **RESPONSIBILITY**   * Responsible for multiple location operation at Ahmedabad ,Tamilnadu & Jammu. * Responsible for planning, Staffing ,training, Menu planning. * Responsible for seasonal menus based on local trends. * Responsible to develop recipes and to implement the same in daily operations. * Responsible for **IRM Aviation** daily catering operation. * Responsible for onboard catering services.   C:\Users\kapil.sagar\AppData\Local\Microsoft\Windows\INetCache\Content.Word\SpiceJet_Logo-01.jpg     * Worked as **Food Quality Chef (Pan India)** at **Spice Jet Airline,** from Feb 2017- Apr 2022   **Spicejet has awarded India’s best Domestic Airline award** at the Wings India Awards for excellence in the Aviation sector Organised by the Government of India, Ministry of Civil Aviation**.**  **RESPONSIBILITY**   * Responsible for Planning Pan India catering upliftment. * Responsible for planning, recruitment, SOP’s, training, Menu planning & costing. * Developing new recipes and concepts and ensuring same has to be implemented. * Responsible for finalizing competitive vendors and suppliers. * Evolved Business Class concept and implemented for Spice jet. * Responsible for finalizing competitive vendors and suppliers * In conjunction with management team, assist in maintaining a high level of service principles in accordance with established standards * Responsible for Spice jet food quality audits at all catering stations in pan India. * Monitor sanitation practices and ensure that kitchen safety standards are followed |  |  |  | | --- | --- | | |  | | --- | | C:\Users\kapil.sagar\Desktop\ABC\download.png   * Worked as **Sous Chef** in “**The Reef hotels & Club”** Southampton Bermuda **United Kingdom** from Apr 2016 to Feb,2017.   **RESPONSIBILITY**   * Responsible for day to day operations handling a team with the guidance and instructions of the Executive Chef * New recipes & concept innovations and food trials for the new menus for the restaurants and In   Room dining with the help of Executive Chef.   * Talking to guest and understanding their requirements and feedback. * Making sure all the food going to the guest is of best quality. * Responsible for ordering all perishables and non-perishables supplies for kitchen. * Handling and responsible for the theoretical and practical classes for the kitchen team. * Making Duty Rosters, Special Buffets and Events, Maintaining audit records happen at Taj Hotels. * To maintain the highest food safety and hygiene standards in all preparation, storage, washing and distribution areas and to confirm to HACCP standards at all time. * Delegate responsibilities to different Chef de parties as per their areas allotted always in consultation with the executive chef.   **Achievements**   * Have done Special buffet set up for **Theme Night’s** like Italian Night & Barbeque Nights. * Have achieved Hygiene and Safety audit score 90% for 2016. * Have achieved highest score in team satisfaction at work place. * Have maintained budgeted food cost. | | | [Image result for taj hotels resorts and palaces logo](https://www.google.co.in/url?sa=i&rct=j&q=&esrc=s&source=images&cd=&ved=0ahUKEwj94M6T8qTTAhXEPI8KHTCnDCYQjRwIBw&url=https://www.bcdtravel.com/move-global/check-in-to-taj-hotels-resorts-and-palaces/&bvm=bv.152479541,d.c2I&psig=AFQjCNGwbM8mvO_l6GHgwh7IkPPzgCOy4g&ust=1492291746913506)   * Worked as a “ **Chef De Partie”** in **TAJMAHAL New Delhi** from July 2013 to Feb 2016 .   Proud to be part of Delhi’s most iconic All day dinning outlet “**MACHAN”**  **RESPONSIBILITY**     * Supervising and training new employees. * Assisted sous chef in menu preparing and food trials. * Placing food orders with approved suppliers * Maintained the standards of the quality to ensure that cost of food remain economical. * Kept an eye on the stock level and ordered appropriately. * Ensured that high standard of cleanliness was maintained throughout the kitchen areas. * Understanding the staff issues and getting proper solution for them. * Talking to guest and understanding their requirement and feedback.   **Achievements**   * Have done food promotion **Traditional Swiss Fondue** for the year 2014. * Rewarded as an “**Employee of the Month**” for the month of March, 2015. * **Certified as “Taj Departmental Trainer”(CTDT)\* for the Taj Hotels after successfully completing “Train the Trainer” session held at Taj Mahal Hotel, New Delhi.**  |  |  |  | | --- | --- | --- | |  |  |  | | |  |  | | --- | |  | | Trident Hotels logo   * Promoted as a **“ Chef De Partie” at European Kitchen ( Cilantro )”** with **“Trident, Gurgaon (An Oberoi Group**   **Hotel)”** from May1st 2011 to June 2013 .  **RESPONSIBILITY**   * Making sure all the food going to the guest is of best quality. * To ensure that the mise en place, food preparation, service and cleaning is done according to standards of the outlet. * To prepare food according to recipes and standards. * To suggest ideas and alternatives on an ongoing basis in order to improve quality and selection of food items * To order all the required kitchen items for my outlet from the store and purchase. * To maintain the highest food safety and hygiene standards in all preparation, storage, washing and distribution areas. And to confirm to HACCP standards at all time. * To maintain a high guest service focus, for oneself and team * To limit spoilage to a strict minimum  |  | | --- | | **Achievements**   * **Gold medalist** awarded by Indian Culinary forum at The International hospitality and food fair in Delhi 2011 * Rewarded as a “Champion of the Year**”** for recognizing maximum in-house guest preferences for the year of 2011. * **Certified as “Departmental Trainer”(CDT)\* for the Oberoi hotels after successfully completed session by Oberoi Centre of Learning & Development, (New Delhi.)**   \* CDT is an extensive training programme developed by The Oberoi Hotels which involves teaching the  Managers/Supervisors, various training methods which enables them to conduct systematic an effective on-the  job and off-the-job training sessions in their respective departments |     Trident Hotels logo   * Worked as a **“ Commis ” at Garde manger** **“Trident, Gurgaon (An Oberoi Group**   **Hotel)”** from Dec1st 2007 to June 2011 .   * Work according to the menu specifications by the Sous Chef and executive chef. * Keep work area at all times in hygienic conditions according to the rules set by the hotel. * Control food stock and food cost in my section.   Prepare the daily mise-en-place and food production   |  | | --- | | **Achievements**   * **Silver medalist** awarded by Indian Culinary forum at The International hospitality and food fair in Delhi 2010 * Rewarded as a “Champion of the Year**”** for recognizing maximum in-house guest preferences for the year of 2010. | | | | |
| |  | | --- | | **Professional Qualifications** | | **2004 to 2007** B.Sc. in Hotel Management from EIKON ACADEMY New Delhi.   |  |  | | --- | --- | | **2004 to 2007** | Asian Diploma in Hotel Administration from Merit Swiss Asian School of Hotel Management. Ooty  Done Food Safety Supervisor Certificate of Competence by FSSAI at Ahmedabad | | **2023** | |  |  | | --- | | **Personal Profile** | | |  |  | | --- | --- | | **Father’s Name** | Mr. Narottam Singh | | **Date of Birth** | 31st March, 1984. | | **Sex** | Male | | **Nationality** | Indian | | **Marital Status**  **Language Known** | Married.  English &Hindi. | | **Permanent Address** | House no 10, Kundan nagar Street no 5, | |  | Laxmi Nagar Delhi 110092( INDIA) | |  |  | | --- | | **References** | | |  | | --- | | **Chef Sandeep Kalra - Culinary Director at Pullman Hotel, Delhi Aerocity.** | | **Chef Ravitej Nath -Director at Karma Chalets**  **Mr.Piyush Mathur - General Manager Catering, Spicejet Private Limited** | | | |