

Dhruv Kumar Sharma

Present Position Head Chef



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CAREER OBJECTIVE

A detail orientated Chef who has a passion for food and who works hard to ensure that every dish which leaves from the kitchen is perfect. I have culinary experience of working in multi-cuisine kitchens, cafeterias, catering kitchen, cold kitchen. My cooking expertise do not limit to prepare a wide variety of food, but also in creating new dishes. I am passionate about my line of work and have enjoyed working in a kitchen since I was 5. I am confident to handle smooth running of any kitchen area and catering service with equal ease. My career objective is continuous upgradation of my professional skills by incorporating ever-new innovative ideas and skills along with enhancing my potential to the best of my ability.

Professional and Career Information

QUALIFICATION	INSTITUTE/BOARD	YEAR OF PASSING	RESULT
CERTIFICATE COURSE	IICA,DELHI,INTERNATIONAL INSTITUTE OF CULINARY ARTS	2011 - 2012	COMPLETED (PASS)
BHM IN HOSPITALITY MANAGEMENT	MERIT , OOTY,T.N,MERIT SWISS ASIAN SCHOOL OF HOTEL MANAGEMENT	2007 - 2010	PASS
HIGH SCHOOL	GPS,GURGAON,HARYANA,GURU GRAM PUBLIC SCHOOL,CBSE	2007	72%

KEY SKILLS

AREAS OF EXPERTISE:

- Indian Cuisine · French cuisine · Western cuisine · Stock taking · Menu planning · Task taker · Healthy zero oil cooking · General Supervision And giving food demos for groups, Camping Food, Promotion of Kitchen Equipments

WORK EXPERIENCE

- Working with Amway India Enterprises since February 2019 as a North Regional Chef ,doing invention and modification of recipes on zero oil cooking for their manufactured products, promotion campaign and food demos, healthy cooking. Managing outdoor and indoor business events of Amway India till date
- Worked with Playbox entertainment(KIDZANIA) as a Sr Chef De Partie in Western and oriental cuisine and also specialized in new innovation of recipe, daily check on inventory and purchases and make good relation with existing vendors for future business. Worked from June 2018 to December 2018.
- Worked with Truimfo as a Sr.Chef de Partie ,in Indian and continental cuisine,and Bakery section. I have done number of company odc like wedding, private event,exhibition, conferences, etc.Working from Jan 2017 till June 2018.Reason for leaving was that the company shifted to a new location.
- Worked with Avanta Solutionz in(Curries and Grills) catering and event business in Gurgaon as a Chef de Parte from 2015 March till Jan 2017. Reason to leave was better opportunity and better hike in salary.
- Worked with Season Apartment hotel in Pune as Chef de Parte. April 2014 to November 2014. Reason for leaving - Property shut down due to some illegal land case.
- Worked with India Today Group (Headlines Today, Aaj Tak , T.V Today,104.8 F.M, Music Today, Travel Today) Chef de Parte . (April 2013 to March 2014 .Reason of leaving- It was a contractual job for one year only.
- Worked as Commi II in Rotana Centro Hotel in Abu Dhabi from 15th December 2012 to March 2013.(Reason of leaving was some family medical Emergency in home)
- Worked with Starwood Hotels (Sheraton Group) for a number of ODCs (Out Door Catering) in the year 2012. The job was short term, part time, out-door catering, job under the Sheraton Group of Hotel.
- Worked as a Continental Chef in Catering Business as a Commi III in Delhi, in “The Great Eat” for 19 months from August 2010 to February 2012. The reason for leaving the Owners sold off to another Buyer.
- I have also completed my Industrial Training from Le Meridian hotel bangalore for 6 month, I was trained in all departments.

COMPUTER KNOWLEDGE

Basic knowledge of Microsoft Office, Internet Access and Tally.

LANGUAGES KNOWN

⇒ English, Hindi, Punjabi

⇒ Learning French.

EXTRA CURRICULAR ACTIVITIES

- Experimenting and creating new dishes.
- Pursuing Nutrition classes from very well known Dietician Ishi Khosla in Delhi. (Short Term Course for three months)
- Love creating new recipes
- Given a competition to one of the masterchef in India today, the task was to cook one of the Punjabi dish, I prepared palak paneer without oil, ghee, etc. That's was the great success.
- Designed the new concept of serving live BBQ at the doorstep, which was very much successful in delivering hot kebabs, steak.
- Won an inter college chef cuisine Street competition which was held in Merit College.
- Worked with number of ODC with Sheraton Group of Hotels.
- Designing of menu planning.
- Negotiate with rates with local vendor and creating long term relationship.
- Love doing live BBQ and live videos to post them on a social network site.
- Won the first prize in Basket Competition (Food Production Club) held in Merit Swiss Asian School Of Hotel Management

COMPUTER KNOWLEDGE

Basic knowledge of Microsoft Office, Internet Access and Tally.

LANGUAGES KNOWN

- ⇒ English, Hindi, Punjabi
⇒ Learning French.

About Me

A hard worker, dedicated and honest guy who believes in team-work. Perseverance is my added quality and I can handle work pressure with ease. My Hobbies include cooking and experimenting with food and it has been my passion since my childhood. I also enjoy reading articles related to food, cuisines etc.

PERSONAL DETAILS

Father Name- Pankaj Kumar Sharma

Mother Name – Rita Sharma

Nationality- Indian

Date of Birth - 09/03/1992

Marital status- Unmarried