

CURRICULUM-VITAE

APPLIED POST : -EXECUTIVE CHEF / F&B HEAD

KAPIL KUMAR

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Residence No. 7488213593

OBJECTIVE: - I am looking for a suitable opportunity in the hospitality industry in the Production department where individual talent, technical skill, honesty are acknowledge and to Maintain a long term association with the organization.

PROFESSIONAL SUMMARY:-

Eighteen Years Nine Month experience in Food Production Department in hospitality industry.

CUISINE KNOWLEDGE:-

Western food, Indian, oriental and Asian, Arabic, Mexican, and American

Date of Birth : 1st October 1983

Marital Status : Married

Professional Skills :

Kitchen Operations: Planning the menu for an expansive repertoire of menus. Preparing Food & Beverage Items as per pre - set quality & hygiene standards as well as aesthetic presentation of food and beverages. Setting up the kitchen standard operating procedure. Updating new trends in cuisines and as well as in the food and beverage service. Administering the banquet and party menus for conferences and for the banquet menu. Maintaining high standards of sanitation and cleanliness throughout production area.

Inventory, Equipment & Quality: Managing the inventory for kitchen items and other food supplies. Co-coordinating with operating staff for upkeep of kitchen equipment in perfect working order. Ensuring cleanliness in the kitchen work area & that it is in order prior to commencement of food preparation. Handling duties within kitchen area in accordance with health, hygiene and safety regulations.

Client Servicing: Ensuring customer satisfaction by achieving delivery of service quality norms. Executing policies & procedures in the operating systems to achieve greater customer delight. Interacting with clients, handle requests & resolving complaints. Minimizing the food complaints in Banquets with direct feedbacks from guests.

Training & Development: Implementing several levels training programs for kitchen staff. Recruiting and training of the staff. Conducting staff training on

hygiene and food preparation according to the menu.

JOB RESPONSIBILITIES :

- Control departmental expenses including food costs and wages, in line with business levels.
- Desire & ability to deliver quality ala carte and buffet food.
- Experience of large volume functions and weddings.
- Full understanding of food controls & experience of ordering & menu pricing.
- Good understanding of all applicable Health & Safety legislation & experience working with strict Health & Hygiene regimes.
- Implement & monitor all Health & Safety and hygiene practices and procedures.
- Implement and monitor departmental training & development plans via appraisal process.
- Interviewing/Appraisal training.
- Maintain & improve standard of service and operating standards, ensuring maximum guest satisfaction.
- Proven man-management, coaching and team building skills.
- Self-motivated – and able to motivate others to achieve.
- To motivate, coach & team build.
- variety through a hands on approach, maintain & improve standard of product, introducing more of menus.
- My job responsibility included day to day activities, operational aspects and hygiene standards, store requisitions and gathering customer feedback and judging patterns trends, initiating specific action to continuously improve total satisfaction through quality food and innovative concepts.
- I checked regularly the raw vegetables, fruits and butchery products from the suppliers for their freshness.
- I also communicated with various departments for smooth operation of the food production department.
- Was responsible of planning and implementing of menus for room service, all day dining restaurant, banquets and snacks menu for the bar too.
- I did meet guests and discussed menus for marriages and conferences.
- I also did, food festivals and executive lunches, and business lunches too.

INDUSTRIAL EXPERIENCE:

- PRESENTLY WORKING WITH AAMBY VALLEY CITY
(Sahara India Pariwar) From 6th July 2023 To Till date as EXECUTIVE CHEF.
- Worked With COORG WILDERNESS RESORT & SPA FROM 9TH July 2022 Till 2nd June 2023 as EXECUTIVE CHEF .
(A Unit of Paul John Resorts & Hotels)

- Worked with AAMBY VALLEY CITY FROM 14TH SEPTEMBER 2018 to 7TH July 2022 AS EXECUTIVE SOUS CHEF (Head of Culinary)

Present Employer Profile: Private Luxurious holiday destination spread over 2800 acres of hospitality Operation compiling of 372 rooms, 52000 sq .fit of Auditorium Banquet Hall Also The 25 indoor and outdoor banquet venues, 10 outlets including 4 specialty restaurants and City catering.

- Worked in Resort Rio,Goa (5* Deluxe Resort) Tambudki ,Arpora as an Executive Sous Chef from 1st may 2011 to 6th August 2018,(Joined as a jr.Sous chef on 1st march 2010)
- worked in Hotel Ista,Bangalore(a group of ihm,ananda in Himalayas)from 5th march 2008 to till 30th jan. 2010 as (Team Co-Ordinator).
- Hotel “Fort Agauda Beach Resort” Goa, (The Taj Group of Hotel) from 21st Feb 2007 to 21st feb 2008 as Commi 1st.
- Hotel the Grand Laxmi Vilas Palace, Udaipur (A unit of Bharat Hotels ,from 14th March 2006 to 31st January 2007 as a Demi-Chef de Partie.
- “Hotel Varca Palm Beach Resort”, Goa (A group of Usha Lexus) as a Commi 1st from 10th November 2004 to 4th March 2006.
- “Hotel Dona Sylvia, Goa from 1st September 2004 to 30th October 2004 as a Bakery chef.
- “Hotel Tuli International Nagpur, Maharashtra from 1st January 2004 to 10th August 2004 as a H.O.T. (Hotel Operational Training).

Industrial Training

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Hotel Tuli International, Nagpur, Maharashtra from 1st September 2001 to 25th February 2002.

Educational Qualification : 10th from C.B.S.E. Delhi Board
: 12th from C.B.S.E. Delhi Board

Professional Qualification :

Completed 3rd year B.B.A in Hotel Management of NewPort University,California, U.S.A. from Asian College of Hotel Management, Rourkela Orissa (formerly I.H.C.S.)

Hobbies

: Listening to Music & Cooking

Languages Known

: English & Hindi

Passport No.

: F0736065

Declaration

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

Signature

Date

Place