



PRADEEP BHADOLA **Executive Chef**

Work Experience History

Over all 18+ years in which 8 years worked in senior position.



Presently Working with the Auradon by Leisure Hotel, 54 keys Dehradun (Uttarakhand) as a Preopening Executive Chef from September 2024 to present.

Job responsibilities

- General administration & implementing SOP as per policy.
- Daily flash reports on cost & Consumption against revenue, Recipe standardizing and Training for the same, developing recipe, recipe card & other implication related to food production.
- Maintain PR with the client as to satisfy their queries as well boosting in sales promotion.
- Proven working experience as an executive chef.
- Excellent record of kitchen management.
- Ability to spot and resolve problems efficiently.
- Capable of delegating multiple tasks.
- Communication and leadership skill.
- Working knowledge of various computer software program (MS office, restaurants management software, IDS, PMS)



Working with the Triptam Hotel, 42 keys Vrindavan

(Uttar Pradesh) as a Preopening Executive Chef from September 2023 to August 2024

Job responsibilities

- Create menu for restaurant and hotel, including special occasion menus
- Recruit, manage and guide kitchen staff.
- Ensure food quality and safety standard are met
- Overall, all cooking and food preparation areas
- Monitor menu profitability, manage inventory and budget for staff and



Working with the Renest Hotel, 74 keys Haridwar (Uttarakhand) as a Preopening Executive Chef from March 2022 to September 2023.

Job responsibilities

- Plan and direct food preparation and culinary activities.
- Modify menu or create new ones that meet quality standards.
- Estimate food requirement and food/labor costs.
- Supervise kitchen staff activities.
- Arrange for equipment purchase and repairs
- Give prepared plates the final touch.



Contact

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P.O-Banjarawala, Dehradun, Uttarakhand, 248001
India

Education

2016
Bachelor of Commerce
Delhi University

2003
10+2
Uttarakhand, Board

2001
10th
Uttarakhand, Board

Language
English
Hindi

Working with The Sal Wood Resorts & Spa, 45 keys Dehradun, (Uttarakhand) as a Preponing Executive Chef from Nov. 2019 to February 2022

Job responsibilities

- Create new entrees for the menu.
- Ensure all food safety regulations are followed.
- Inspect the quality of food.
- Hire and train new kitchen staff.



Working with Bristol Hotel, 88 keys Gurugram (Haryana) as a Sous Chef from December 2017 to November 2019.

Job responsibilities

- Direct food preparation and collaborates with Executive Chef.
- Helps in the design of food and drink menu.
- Produce high quality plates, including both design and taste.
- Oversees and supervise kitchen staff.
- Assists with menu planning, inventory, and management of supplies.
- Monitors and maintain kitchen equipment.



Working with The Park Plaza Gurugram (Haryana) as a Sous Chef from November 2013 to November 2017).

Job responsibilities

- Fill in for the Executive chef planning and directing food preparation when necessary.
- Order supplies to stock inventory
- Ensure that the kitchen operate in a timely way that meets our quality standard.
- Maintain a positive and professional approach with coworkers and customers.



Working with Taj Hotel Chandigarh as a Commie 1st from January 2007 to October 2013.

Job responsibilities

- Cook food and prepare top quality menu items in a timely manner.
 - Ensure the proper sanitation and cleanliness of surface and storage containers
 - Monitor the quality and quantity of food that is prepared.
 - Serves food according to correct taste, temperature and visual appeal.
 - Complete assigned tasks as quickly as is safely practical.
- Clean, cut and prepares all fruits, vegetables, herbs, and salad items

Complete 6-month industrial training from Taj Hotel Chandigarh from April 2005 to October 2005.

Job responsibilities

- Operational and personal standard of hygiene and presentation at all times in compliance with the safety act.
- Ensure the correct disposal and storage of all food items as directed

- by the chef in charge.
- To ensure that working area are kept clean and tidy adopting a clean as you go policy.
- Ensure that decanting method and fridge discipline are strictly adhered to.
- Monitor and record temperature of fridges and freezers, hot cabinets, services as directed by the chef in charge.

Profile Summary:

- Man power handling, on job training in food preservation & Recycling, Assisting F&B manager & sales team in banquet for menu selection, Marinating food cost & consistency in food quality.
- Supervising Bulk food cooking in range.
- Maintaining staff personal records.

Extra-Curricular Activity

Traveling to various places to know the exact food of the origin because that is my passion which helps me to go to the base of the product therefore my team be able to prepare a dish with authenticity.

Career Objective:

To work in lively, stimulating and performance driven, global competitive environment that provides path breaking opportunity for growth in career, adding value in myself and in organization

Professional Course

Three Years degree course in hotel management from FCI Institute Dehradun Uttarakhand in 2006.

Certificate Course (FSSAI)

Successfully completed training on the course advanced catering & Covid from NXG Food Safety works India Pvt.Ltd

My achievement

Brought food cost from 28% to 21%

Personal Details:

Pradeep Bhadola
Date of Birth: 01-July-1985
Father's Name: Shri Rajendra Prasad
DL0820140271543 Gender: Male

Passport No.: Z 6125076
Expire date: 22/11/2030
Driving licenses: India –
Blood group: o+

Hobbies:

- Playing cricket
- Listening music
- Traveling
- Singing

I hereby declare that the above information provided by me is true to the best of my knowledge.

Expected Salary

NegotiableThankyou

With Culinary Regards(Pradeep Bhadola) Place: New Delhi