



SANJAY CHAUHAN

Date of birth: 16/11/1985

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CONTACT

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WORK EXPERIENCE

01/02/2025 – CURRENT Ramnagar, Uttarakhand, India

Head chef voco Jim corbett, an IHG hotel

05/2024 – 08/2024 Dehradun, Uttarakhand, India

Executive Chef Sterling Mussoorie

- Pre-opening team member
- Kitchen planning, organizing from the scratch.
- Team hiring & mentoring with the Vision.
- Snagging & working on constructive solutions
- Menu Planning , BOQ planning.

09/2022 – 04/2024 Punakha, Bhutan

Executive Chef Dhensa Boutique Resort

- Leading & Taking care of resort & culinary operation regarding quality, standards.
- Consistency in SOP.
- Leading morning meetings with HOD's .
- Menu Planning, organizing, presentation of ala carte menu & buffet
- Recipe costing, cost control, waste control .
- Maintaining Inter departmental relations.
- Guest interaction & feedback.
- Training & briefing of staff.

08/2021 – 08/2022 Mussoorie, Uttarakhand, India

Head chef Rokeby Manor

- Leading & Taking care of culinary operation regarding quality, standards.
- Consistency in SOP.
- Attending morning meetings with HOD's & GM.
- Menu Planning, organizing, presentation of ala carte menu
- Recipe costing, cost control, waste control .
- Maintaining Inter departmental relations.
- Guest interaction & feedback.
- Training & briefing of staff

04/2018 – 05/2020 Punakha, Bhutan

Executive Chef Dhensa Boutique Resort

Leading & Taking care of F&B , culinary operation regarding quality, standards.

- Consistency in SOP.
- Attending morning meetings with HOD's & GM.
- Menu Planning, organizing, presentation of ala carte menu & buffet
- Recipe costing, cost control, waste control .
- Maintaining Inter departmental relations.
- Guest interaction & feedback.
- Training & briefing of staff.

12/2015 – 11/2017 Gurgaon, New Delhi, India

Sous Chef Le Meridien (Marriott Hotels)

- Managing the daily major operations of the All day dinning restaurant Latest Recipe
- Mananging & maintain the hygiene & HACCP standards in the Kitchen.
- Menu Planning, organizing, presentation of ala carte menu & buffet.
- Communication with other major departments of the hotel
- Procuring all perishables, groceries, stores for smooth operations in the kitchen

- Strict control over wastages in the kitchen & controlling food costs.
- Interacting with the guest, working on their feedbacks for 100% guest satisfaction.
- Trainings, briefings & educating staff about their jobs, duties & responsibilities.

05/2014 – 09/2015 Calgary, Alberta, Canada

Assistant kitchen Manager Yardhouse Restaurant

- Leading the brigade in daily operations considering quality & food standards.
- Assisting head chef in menu planning, kitchen organizing & planning
- Maintain HACCP standards in the kitchen
- Plating & presentation of the food.

01/2012 – 12/2013 Gurgaon, New Delhi, India

Chef de Partie Double Tree By Hilton

- CDP of the reputed Moroccan Restaurant in India by Hilton.
- Supervising the Operation for the Restaurant of Hotel
 - Assisting Chef de cuisine & Sous Chef in Menu P&D, Product Costing , Staff Training, Kitchen lay out, Equipment Selection, Market list & Food Costing .
 - Ensuring that HACCP standards of hygiene are maintained & improved
 - Oversee the operations of the cooking. Participating in menu planning for the restaurant,
 - Coordinating with different departments for the smooth operation of kitchen.

07/2010 – 01/2012 Gurgaon, New Delhi, India

Demi Chef de partie Westin Hotel (Marriott Hotels)

- Supervising the Operation for Seasonal Taste ,all day dining restaurant of Hotel.
- Assisting sous chef in Menu planning, Product Costing, Staff Training, Kitchen lay out, Equipment Selection, Market list & Food Costing .
- Preparing a la carte and buffet together with chef.
- Doing timely mise en place for next day's operation.
- Cooked food according to menu, special dietary and nutritional restrictions.
- Prepared a variety of food according to the customer's order and instructions of superior
- Ensuring that HACCP standards of hygiene are maintained and improved where required.
- Oversee the operations of the cooking. Participating in menu planning for the restaurant.

07/2007 – 06/2010 Hyderabad, India

Demi Chef de partie Ista Hotel

- Production and presentation of buffet.
- Production and plating of a la carte International
 - Requisitioning and ordering.
 - Menu planning for the buffet, set menu.
 - Extra curricular activities
 - Training new staff, conducting briefing

11/2006 – 06/2007 Narendranagar, Uttarakhand, India

Hotel operational Trainee Anandas In the Himalayas

- Maintaining kitchen condition to standards exceeding health regulations.
- Specifying food portions and courses, production and time sequences, and work Station and equipment arrangements
- Monitoring kitchen equipment
- Cooking food according to menu, special dietary and nutritional restrictions
- Preparing a variety of food according to the customer's order and instructions of superior, following approved procedures
- Making sure that all mise-en place for service is ready and that sufficient stock available to avoid unavailable items in the menu.
- Maintaining cleanliness & hygiene standards in the kitchen

EDUCATION AND TRAINING

01/2018 – 12/2019 Nainital, Uttarakhand, India

Masters in Hotel Management Uttarakhand Open University

Address Haldwani, 263139, Nainital, Uttarakhand, India | **Website** <http://ouu.ac.in>

ORGANISATIONAL SKILLS

Chef

- Managing, executing & Training
- Quality & Standard Driven.
- Control on Cost, Stock, Ordering
- Sanitation/Safety Adherence
- Planning, Leadership, and Communication Skills
- Computer Skills: MS word , excel

ACHIEVEMENTS

Skill oriented

Achievements

- Food promotional festivals like Al Forno, Regional Cuisine promotion(Garhwali), Moroccon food promotion.
- Won Silver Medal in All India Hotelex Culinary Challenge Held in Mumbai 2008