

CURRICULUM VITAE



HEAD CHEF

Laxman Singh

02-4/5A, Yashan Residency

Munnireddy Layout,Kadubeesahalli

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Professional Summary –

A very positive, sincere and focused professional, who likes to accept the challenges and believes in honest execution and completion of the task taken with 100% accuracy, always like to work towards the enhancement of the Team by creating favorable working environment and streamlining the procedures.

Relevant Skills and Proficiencies

- Responsible for all kitchen duties, including-but not limited to maintaining food consistency and presentation, ordering items through food vendors, counting inventory, HACCP process and Various cleaning duties etc.
- Designed and implemented labour budgeting system, analyse daily sales data, Keeping purchase within budgeted guidelines
- Responsible for maintaining all kitchen organization and structure in any events or functions in absence of Executive Chef.
- Preparing for and conducting banquet function for numerous corporate companies as well as other ODC events.
- Managing Takeaway/Dining orders as well as many other services related to Production department.
- Maintaining company standard and core qualities in order to exceed expectations.
- Participating in setting and support achievement of kitchen goals, budgets goals, team goals etc. interact with guests to obtain feedback on product quality and service levels.
- Scheduling constantly evaluates food quality to ensure adherence to staffing, Training and development.
- Responsibilities and details expediting kitchen at high energy levels while maintaining product consistency.
- Assist in creating new menu items for Events, Festival Promotions & Theme Lunch/Dinner within budgeted guidelines.

Work Experience

- Currently Working with **SMOOR Lounge (Bliss Chocolates India Pvt. Ltd.** Bangalore as **Head Chef** Multicuisine Lounge since April 2023 -Till Date
- Working with **SMOOR Lounge (Bliss Chocolates India Pvt. Ltd.** Bangalore as **Sous Chef** Multicuisine Lounge since March 2021- May 2023.
- Worked with **SMOOR Lounge (Bliss Chocolates India Pvt. Ltd.** Bangalore as **Jr. Sous Chef** Multicuisine Lounge since August 2019 - February 2021.
- Worked with **SMOOR Lounge (Bliss Chocolates India Pvt. Ltd.** Bangalore as **Chef De Partie** Multicuisine Lounge since November 2017-July 2019
- Worked with **Hyatt Regency Mumbai** as **Demi Chef De Partie** since July 2016-October 2017.
- Worked With **Hyatt Regency Mumbai** as **Commi Chef** since June 2013-June 2016.
- Successfully completed three Years **Apprenticeship Program** from **Hyatt Regency Mumbai** since February 2010- Mar 2013.

Duties & Responsibilities

- Carrying positive attitude, maintaining excellent grooming standard, flexibility to respond to a range of different work situations.
- Committed to delivering high levels of customer service, maintaining high customer satisfaction track and feedback.
- Developing and maintaining food and beverage/culinary goals. Excellent grooming standard.
- Ensures that expectations & objectives are clearly communicated to subordinates, subordinates are also opened to raise questions or concerns.
- Applied business knowledge, co-ordinate administration budget, payroll, staff and vendors.
- Improves service by communicating and assisting individuals to understand guest needs, providing guidance, feedback, and individual coaching when needed
- Analyze and plan restaurant's sales & marketing, events, food festival & promotions.
- Maintain high standard quality, hygiene, health and safety.
- Willingness to develop team member and self, degree in relevant area

Educational Qualifications

- Passed High School from Uttarakhand Board in 2007
- Basic Computer- Microsoft Office & Internet.

Personal Details

Date of Birth : **15th June 1991**
Father's Name : **Indar Singh**
Languages Known : **English, Hindi.**
Nationality : **Indian**
Marital Status : **Married**
Passport No : **T8738874**

Date :
Place :

LAXMAN SINGH