



Ashish Khanduri

F&B Head-Operations

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A Brief Introduction: -

"Highly experienced and results-driven Head of Food & Beverage with over 19 years in the hospitality industry. Proven expertise in managing F&B operations, driving revenue growth, enhancing customer satisfaction, and leading diverse teams. Adept at strategic planning, budgeting, and implementing innovative solutions to improve service quality and operational efficiency."

**Key Skills: -**

- F&B Operations Management
- Budgeting and Financial Planning
- Staff Training and Development
- Menu Planning and Development
- Customer Service Excellence
- Vendor and Supplier Management
- Inventory Control
- Compliance with Health and Safety Standards
- Event Planning and Execution
- Marketing and Promotions

**Work Experience: -**

1. **Head F&B Operations**, Sirama Global LLP  
June 2023- Present  
A Premium Institutional Catering Company serving premium institutional establishments.
  - Oversee daily operations of all F&B sites, and catering Services.
  - Develop and implement strategies to increase revenue and enhance customer satisfaction.
  - Lead a team of 80 employees, providing training, mentorship, and performance evaluations.
  - Manage budgets, forecast financial performance, and ensure cost control measures.
  - Collaborate with executive chefs and kitchen staff to design innovative menus.
  - Ensure compliance with health, safety, and hygiene standards.
  - Establish and maintain relationships with vendors and suppliers for high-quality products.
  - Plan and execute special events, promotions, and marketing campaigns.
2. **Senior Executive Chef North**  
Stanza Living  
July 2022-June 2023  
Handling Culinary Operations of North India Region for Stanza Living with 5 Central Kitchens and 120 Team Members.
3. **Regional Executive Chef**  
Central Kitchen In charge at Elior India Catering LLP, Gurugram Haryana (India)  
May 2022-July 2022
4. **Executive Chef**  
Central Kitchen In charge at Elior India Catering LLP, Gurugram Haryana (India)  
May 2019- July 2022

5. **Executive Chef**  
Jan 2015 -May 2019  
Executive Chef (Site Head) with Elior India at Godrej One Site.
6. **Executive Chef** (Feb 2013-Jan 2015)  
Lemon Tree Premier, Gurgaon
7. **Executive Sous Chef** (Nov.2011-Feb.2013)  
Lemon Tree Premier Hotel, Bengaluru, India
8. **Senior Sous Chef** 2010-2011  
Al Kharafi Global  
Worked with Nino, an Italian Casual Dining Restaurant located at the Avenues Mall in Kuwait. It is one of the busiest and well-known restaurant brands in Kuwait.
9. **Sr. Chef de partie** 2009-2010  
Lemon Tree Amarante Beach Resort Goa, India
10. **Associate Chef** 2005-2007  
Lemon Tree Hotels, India

### **Achievements and Media**

1. Successfully handled Food and Beverage catering of Godrej L'affaire Event for Godrej Industries (Godrej L'Affaire offered people a chance to be part of a grand celebration of food, travel, art, design, fashion, and music).
2. Successfully done Food and Beverage catering for the Launch of Godrej Trees for 2500 Pax
3. Successfully done catering for Vikhroli Cucina Event (Vikhroli Cucina is a platform for food brands, writers, chefs, influencers, bloggers, food lovers and others to engage, network and collaborate.)
4. Successfully handled catering for Godrej Leadership Forum Event
5. Successfully handled ISO 22000-2005 HACCP Certification Audit by BSI for Godrej One Kitchen and clearing recertification audit year on year.
6. Handled the setup and Launch of the Food Court at Godrej One
7. Have done themed Food Festivals such as Mango Theme, back to the School Theme, Culinary Trails of Indian Streets, Biryani Festival, Burger Mania, Vegan Counter, Healthy Organic, Himalayan Food Trails.
8. Launch Therapeutic Menu for Hypertension and Diabetic.

### **Certifications:**

1. Trained and Certified in HACCP Level 3 Program
2. Certificate of Appreciation for successfully implementing ISO22000-2005 at Godrej one Kitchen.
3. Certification in Train the Trainer program by Lemon Tree Hotels.

## **Media**

1. Written article for Mid-Day published on 28th June,19 "How to Innovate with Superfoods to Keep Your Taste-Buds Excited".
2. Recipe featured in NDTV Food.
3. Recipe featured in India.com on 21st June,19.
4. Invited by Restaurant India Congress 2019 as a Guest Speaker.
5. Interviewed by Mumbai Mirror
6. Recipe featured in Yahoo Lifestyle.

## **Culinary Expertise**

International, Oriental, Indian

## **Educational Background**

Professional Education:

Three-year Diploma in Hotel Management & catering technology from IHM, Gwalior. (1999-2002)

Educational Qualification:

Intermediate (12th standard) from CBSE Board in Science Stream.

Industrial Exposure: Six-month Industrial Training in: Hotel Jaypee Residency Manor, Mussoorie in all Four Major Departments of the Hotel.

## **Personal Profile:**

Date of Birth	:	12th Dec. 1982
Sex	:	Male
Linguistic Ability	:	English, Hindi
Father's Name	:	Shri S.P. Khanduri
Marital Status	:	Married
Nationality	:	Indian
Passport Number	:	Z6374396

## **References:**

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