



Nishant Lal

EXECUTIVE CHEF

Contact

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Skills

MS OFFICE

Contact Skills

IDS

MICROS MID

ENGLISH

Kitchen management

Personal Details

Date of Birth: 1992-07-18

Nationality: Indian

Marital Status: Married

High-performing individual with solid background of 8 years in culinary arts. Skilled in different cuisine, creating innovative and delicious dishes while managing kitchen staff and inventory. Efficient and committed to keeping high standards of food safety and sanitation. Holding a sound experience in All Day Dining and In-Room Dining Outlets with an expertise in preparing wide range of International cuisines. Career achievements working with head chefs and kitchen staff to meet high standards for taste, presentation and service.

Work History

2024-06 -
Current

EXECUTIVE CHEF (PRE OPENING)

*KIMYONA @ LIYANA INVESTMENT COMPANY,
RIYADH , SA*

- Oversaw business operations, inventory control, and customer service for restaurant.
- Developed menus, controlled food costs and oversaw quality, sanitation, and safety processes.
- Handled and stored food to eliminate illness and prevent cross-contamination.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Implemented special events promotions such as theme nights or cooking demonstrations to attract new clientele and boost sales revenues.

2023-01-
2024-04

EXECUTIVE CHEF

SHIPRA GROUP OF HOTELS, MUSSOORIE

- Managed kitchen staff for efficient food production, ensuring timely delivery of high-quality dishes.
- Expanded catering services through strategic marketing efforts, increasing event bookings and revenue streams.
- Delivered excellent food quality and maximized customer satisfaction by preparing meals according to customer requests.
- Developed kitchen staff through training, disciplinary action, and performance reviews.
- Oversaw business operations, inventory control,

2021-01 -
2022-02

- and customer service for restaurant.
- Designed seasonal menus showcasing fresh local ingredients, supporting sustainable agriculture practices within the community.

SOUS CHEF

VILLA PALMA, RIYADH

- Company Overview: Riyadh Saudi Arabia
- Developing the Suppliers network, establishing contact with them and finalizing the product required as per the menus
- Assisted Head Chef in finalizing major and minor requirement and setting up of kitchen
- Created standard recipes for the company and did professional food photo shoot
- Developed several menus for events and promotions
- Inspecting on daily basis that all food and vegetables received are fresh to insure the quality is maintained
- Used to do inspection twice on a daily basis for dry food store, walk in, chillers, freezers, deep freezers and if necessary, correct storage methods to comply with HACCP standard also to avoid spoilage and make sure proper FIFO is followed
- Inspecting on a daily basis, all food preparation, quality, portion size and inventory (Stock in Hand)
- Holding Hot Pass during busy operations
- Checking that all the HACCP forms are being followed and filled on a daily basis
- Managing the team in achieving company goals
- Prepared all formats like inventory (Stock take), Staff roaster, BEO, Wastage report, Mis en form, Equipment damage report, Production form, Bulk check list form etc
- Conducting daily briefing and motivating Staff
- Solving issues reported by the Staff
- Riyadh Saudi Arabia

2021-02 -
2021-11

CHEF DE PARTIE

JW MARRIOTT MUSSOORIE WALNUT GROVE RESORT & SPA, MUSSOORIE

- Prevented cross-contamination from utensils,

surfaces, and pans when cooking and plating meals for food allergy sufferers

- Developed and cooked memorable dishes that brought new customers into establishment
- Mentored kitchen staff to prepare each for demanding roles
- Kitchen setup and work place allocation in a kitchen

2018-09 -
2019-10

CHEF DE PARTIE

MSC CRUISES

- Worked in YATCH CLUB kitchen, taking care of outlet's ala carte and buffet production
- Maintaining all HACCP and CCP records
- Ordering for dry store, vegetables required for the section
- Taking care of FIFO
- Following up with maintenance and chief of stewarding for required maintenance work
- Assisting chef in creating new menu dishes and trails
- Assisting CDC in maintain par stock

2015-07 -
2018-06

KITCHEN ASSISTENT CHEF

THE OBERIO AMARVILAS, AGRA

- Company Overview: Agra
- Was taking care of cold section in main kitchen in absence of supervisor
- Was working in Live kitchen and was responsible for lunch and breakfast buffet
- Hands on chef for ala carte and bulk
- Maintaining CCP
- Worked in ala carte and banquet kitchen in main kitchen
- Agra

2013-12 -
2014-04

INDUSTRIAL TRAINEE

ITC SHERATON WELCOM HOTEL, NEW DELHI

- Company Overview: New Delhi
- New Delhi

Education

2012-01 -

Bachelor in Hotel Management: Hotel

2015-01	Management <i>Institute of Hotel Management - Dehradun</i>
2012-01	High School Diploma <i>Shri Guru Ram Rai Public School - Mussoorie</i>

Personal Information

- Age: 33
- Passport Number: U8489742
- Passport Expiry Date: 02/08/31
- Date of Birth: 07/18/92
- Gender: Male
- Nationality: Indian
- Marital Status: Married