

CURRICULUM VITAE

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Objective

To work in a challenging environment that would bring out the best in me, and thereby contribute continuously towards the fulfilment of both corporate objectives and personal goals of a corporate unit that is engaged in activities which would utilize and develop the knowledge that I have gathered and the skill I have acquired



Skill Summary

With Rich Experience of over 14 years in my gastronomic career and having a thorough knowledge of work experience in international cuisine including, Middle Eastern Asian, Mediterranean and European gastronomic fine dining, Keeping in mind the new market trends of contemporary and fusion cooking.

A strong background in leadership, communication and managing the large banquet functions.

Work Experience

- ❖ Organization – **Tulip Inn Bhopal (Managed by Sarovar Hotels Pvt Ltd part of Louvre Hotels Group, with over 1,700 Hotels worldwide)**

Designation – Executive Chef

Duration: 15th Sep 2024 to Till Now



- Report to Corporate Executive Chef, corporate chef and General Manager
- Assisting to executive Chef to produce high quality dish that follow up the established menu to client requirement.
- Training and development of talent within kitchen
- Planning costing and budgetary management as well as the kitchens operational and capital expenditure.
- Ensuring food production and serving with highest quality safety and hygiene as per HACCP standard

- ❖ Organization – **Gastronomica ME Kingdom of Saudi Arabia**

Designation – Head Chef

Duration: 17th Sep 2022 to 15th Aug 2024

**Brand: White Robata Japanese American Robata Area Head
Chef B+F and BB**



- Report to Country Executive Chef and corporate chef
- Operational chef in charge of the overall Ksa Kitchen
- Assisting to executive Chef to produce high quality dish that follow up the established menu to client requirement.
- Training and development of talent within kitchen
- Planning costing and budgetary management as well as the kitchens operational and capital expenditure.
- Ensuring food production and serving with highest quality safety and hygiene as per HACCP standard

❖ **Organization – SIHAM INTERNATIONAL TRADING CO., Riyadh, Saudi Arabia. (THE GROVES RIYADH SEASON)**

Designation – Head Chef

Duration: 05th June 2021 to 28th August 2022



- Report to Executive Chef
- Operational chef in charge of the Kitchen
- Assisting to executive Chef to produce high quality dish that follow up the established menu to client requirement.
- Assisting to executive chef to establish the working schedule and organized the work in departments
- Ensuring food production and serving with highest quality safety and hygiene as per HACCP standard.

❖ **Organization – Inox Insignia Indore**

Designation – Head Chef

Duration: 15th April 2019 to 10th May 2021



- Report to Corporate Chef & Unit Head
- Operational chef in charge of the Kitchen
- Assisting to Corporate Chef to produce high quality dish that follow up the established menu to client requirement.
- Carries out production according to company recipes & specialization as directly.
- Preparing and serving food production and product delivery with highest safety and hygiene under HACCP standard.
- Manpower management and assigning job to junior.
- Cost control and yield management.

❖ **Organization – Hotel Royal Orchid Tonk Road Jaipur**

Designation – Sous Chef

Duration: 15th May 2017 to 10th April 2019



- Report to Executive Chef
- Operational chef in charge of the Kitchen
- Assisting to executive Chef to produce high quality dish that follow up the established menu to client requirement.
- Assisting to executive chef to establish the working schedule organized the work in departments.
- Assisting Executive chef for planning the food design in order to create a perfect match between the dish's aspect and its taste.
- Maintain order and discipline in the kitchen during working hours.
- Assisting Executive chef for developing a cross-marketing stray page in order to increase profit, such as pairing drinks with foods etc.

❖ **Organization – Hotel Radisson Blu Indore**

Designation – Chef de Partie

Duration: 15th December 2015 to 1st April 2017



- Operational in-charge of Coffee shop. Report to Sous Chef.
- Ensuring smooth operational functioning of the outlet both from guest and employee perspective.
- Ensuring food production and serving with highest quality, safety and hygiene as per HACCP standard.
- Creative pleasant and friendly working environment at workplace.
- Menu planning, new dish innovation and creating new production event theme for various occasion.
- Cost control and yield management.
- Asset management.
- Complies with recipe, company's policy etc.
- Demonstrating commitment to the company's value belief, goals and initiatives by maintaining professional, effective and motivated working relationship, taking into account difference in culture, background and individuals personalities.

❖ **Organization – Hotel Lemon Tree, Indore**

Designation – Guest Service Executive

Duration: 04th November 2013 to 2nd December 2015



- Report to Sous Chef.
- Ensuring cleanliness and aesthetic condition of working and operational area.
- Preparing and serving food production and product delivery with highest safety and hygiene under HACCP standard.
- Manpower management and assigning job to junior.
- Cost control and yield management.
- Assisting Sous Chef for menu planning and new dish innovation.
- Handling all company equipment with outmost care.
- Approach to the guest and take guest feedback regarding food and beverage.

❖ **Organization – Hotel Sayaji , Indore**

Designation – Culinary Associate

Duration: 3rd March 2012 to 6th October 2013



- Carries out production according to company recipes & specialization as directed by Chef De Partie adhering to the daily production schedule
- In charge to do the Preparation for Grill, Pasta & Pizza Section (a Specialty of Mediterranean Restaurant)
- Performing all assigned task in a cost – efficient manner while adhering to the highest quality standard possible.
- Keep learning and development process.

❖ **Organization – Meximus, Fresh Mexican Grill Indore**



Designation – Culinary Associate

Duration: 01st January 2011 to 2nd February 2012

- Reporting to Head Chef.
- Keep all operational area neat and clean.
- Preparing all mise-en-place for operational day with HACCP standard.
- Cost control and yield management.
- Assisting Chef de partie for food production.
- Initiating the closing and opening (tagging, preparing and storing) with the highest HACCP standard.
- Keep learning and development process.

❖ **Organization – Rambagh Palace Jaipur**

Designation – Training (IT)

Duration: Undergone 22 weeks learning and development program



❖ **Achievement**

Participated in various international Culinary Competition and gained the following awards

- Reporting to Head Chef.
- Contestant of Amul India.
- Contestant of Master Chef Rajasthan.
- Contestant of Indian Culinary Forum India.

❖ **Membership**

- Honorary member of Indian Culinary Forum India.
- Honorary member of Emirates Culinary Guild Dubai.

❖ **Principals I look forward to**

- Get into a continuous learning program.
- Stay away from negative influences

❖ **Languages**

- Fluent: Hindi & English
- Fair & Basic: Arabic

❖ **Personal Details**

➤ Name :	Rohan Shrivastav
➤ Father's Name :	Neeraj Shrivastav
➤ Marital Status :	Married
➤ Nationality :	Indian
➤ Date of Birth :	08:03:1992
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(ROHAN SHRIVASTAV)