



ABHAY SAXENA

R.K.Puram, Phase I House No.32, Tajnagari, Agra

Mobile:-

+917455905823 Email:chef.saxena@gmail.com

CAREER OBJECTIVE

Seeking a world class quality environment of five star hotels where my knowledge can be shared and enriched. Looking forward for opportunities where I could expose my culinary repertoire and the people management skills gained throughout my 30 year tenure in the hospitality industry as a Professional Chef.

JOB DESCRIPTION

Responsible for the entire galley staff, menu planning, controlling food costs, maintaining financial and inventory records. Be responsible for running the kitchen operation on a day to day basis, designing and costing new menus, ensuring high food standards, adhering to strict health and safety guidelines, making sure that Hygiene and training standards are maintained at all times to achieve the optimum level of guest satisfaction.

Kitchen Operations

- *Handling all aspects of kitchen work flow management including monitoring food production and aesthetic presentation of food and beverages and incorporation of systems.*
- *Experimenting & presenting innovative ideas, styles, and new dishes and ensuring cost control measures. Handling duties within the kitchen area in accordance with health, hygiene and safety regulations.*
- *Maintaining quality and consistency of food for enhancing satisfaction among guests. Menu planning for an expansive repertoire of menus.*
- *Organizing and executing national and international food festival and theme parties. Management of forecasting, budgeting and managing food cost.*
- *Setting up the kitchen standard operating procedure.*

- *Update new trends in cuisines and the food and beverage service Operation in all food-selling outlets, outdoor catering etc.*

Inventory, Equipment & Quality

- *Inventory management for kitchen items and other food supplies. Coordinate with operating staff for upkeep of kitchen equipment in perfect working order.*
- *Ensure cleanliness in the kitchen work area & that it is in order prior to commencement of food preparation and throughout the operations.* Guest Management
- *Ensuring quality food & service to achieve customer delight by interaction with guest and quick resolution of problems.*
- *Ensuring customer satisfaction by achieving delivery of service as per client requirements and specification.*
- *Executing policies & procedures in the operating system to achieve greater customer delight.*
- *Interacting with clients, handle guests' requests & resolving complaints.*
- *Maintaining the G.S.I. to an aggregate of 92% on & above good criterion of the dining experience with the patrons and guests of our hotel.*

Food Festivals

- *Chinese food festival from 10 May to 10 June 2008 in hotel Babylon international Raipur*
- *Italian food festival from coffee shop 20 Aug to 10 Sep 2008 in hotel Babylon international*
- *Hyderabadi food festival from sells restaurant 1st Jan to 5th Feb 2009 in hotel Babylon international*
- *Awadhi food festival from law inn 1st March to 20 March 2010 in the pride hotel Aohmadabad*
- *Dhawa food festival from café treat restaurant from 10 Sep to 30 Sep 2011 in the pride hotel Ahmadabad*
- *Corn & mango food promotion from Casablanca restaurant 15th July to 30 July 2011 in the pride hotel Ahmadabad.*
- *South Indian food festival from Casablanca restaurant 10th March to 30 March 2012 in the pride hotel Ahmadabad.*

Training & Development

Implement several levels of training programs for Food and Beverage production & service staff. Planning, identifying, recruitment and development of manpower with HR. Staff training in hygiene and food preparation according to the menu. Guaranteeing compliance with the standards specification of recipes and hygiene.



Position : **Executive Chef**
Organization : **Hotel Chandela Khajuraho (MP)**
Duration : **22 September 2021 Till Now.**

Its a Five star Deluxe Property (Previous of Taj Group of Hotels) Beauty of individual 106 Rooms property Hotel Chandela Khajuraho MP. (A unit of JMK hospitality) Madhya Pradesh . presents a delectable spread of all cuisine food in an equally delectable atmosphere! The hotel houses a coffee shop, restaurant, discotheque Largest Banquets & biggest lawn and 2000 covers banquet convention center



Position : **Executive Chef**
Organization : **Hotel Regenta Central Harimangla Bharuch..**
Duration : **20 March 2021 to 10 September 2021.**

Its Has a 104 Rooms flagship property hotel Regenta Central Harimangla Bharuch. (Royal orchid group of hotels) Gujarat . presents a delectable spread of Gujarati food in an equally delectable atmosphere! The hotel houses a coffee shop, restaurant, and discotheque Largest Banquets & biggest lawn.



Position : **Executive Chef**
Organization : **Hotel The Fern Akota Vadodara.**
Duration : **25th Feb 2020 to 28 Feb 2021.**

Its Has a 72 Rooms flag ship Property hotel the fern Akota Vadodara' .. presents a delectable spread of Gujarati food in an equally delectable atmosphere! The hotel houses a coffee shop, restaurant, and discotheque Banquet.



Position: Org : **Executive Chef**
anization : **Best Western Hotels & Resorts Lagos Nigeria.**
Duration : **10th July 2018 to 10th Feb 2020.**

Its Has a 132 Rooms flagship Property Best Western Hotels & Resorts Lagos, Nigeria. presents a delectable spread of African food in an equally delectable atmosphere! The hotel houses a coffee shop, restaurant, bar and discotheque.

Position : Executive Chef Organization :
Tuli International Hotels & Resorts Duration
: 10th July 2017 to 20 June 2018



Its Has a 105 Rooms flag ship Property Tuli International presents a delectable spread of food in an equally delectable atmosphere! The hotel houses a coffee shop, restaurant, pub, lounge bar and discotheque.

" The Four Seasons " , , a 24 hrs coffee shop is a calm and soothing place that offers international eatery and variety of other food stuffs. The textured walls, royal furniture and ancient style interiors retain the old world charm (76 covers)

Lunch and dinner are delightful at " The Frontier Post " . Served here are the delicious cuisines of North West frontier. The colorful and vibrant hues and beautiful arrangement of fresh flowers enhance the décor. (140 covers)

Enjoy dance and drinks at " Rhythms and Blues! " ! A pub, bar and discotheque- opened in your services from morning 11 to midnight (80 covers)

Position : Sous Chef (Chef In-Charge) Organization
: Five Continents
Cassells al Barsha Hotel, Dubai (UAE)
Duration : 23rd Sep 2013 – 30th June 2017



Five Continents Cassells al Barsha Hotel Dubai (UAE) is a 328 rooms five star hotel. Presents a delectable spread of Arabic food restaurant together with three multi cuisine restaurants & one of 5 banquet restaurants capacity of 3,000 pax & two largest bars capacity of 50 to 175.

Position : Executive Chef
Organization : Hotel Clarks, Khajuraho (MP)
Duration : 1st July 2012 – 31st August 2013



Hotel Clarks Khajuraho is a five star property of Clarks group of hotels. It has 106 rooms, 2 multi cuisine restaurants, 1 coffee shop, 1 Bar, Banquet capacity of up to 3000 guests.

Position : Sous Chef
Organization : Hotel The Pride, Ahmadabad, Gujrat Duration
20th June 2012 : 4th Oct 2009 –



Hotel The Pride, Ahmadabad is a five star luxury property consisting of 164 rooms, 2 multi cuisine restaurant, 1 coffee shop, 1 bar, 6 Banquets with capacity of 4000 guests.

Position : Sous Chef



Organization : *Hotel Babylon International, Raipur* **Duration** : *4th March 2008–20th Sep 2009*

Hotel Babylon International, Raipur is a luxury hotel property consisting of 86 rooms, 2 multi-cuisine restaurant, 1 coffee shop, 1 bar, Banquets facility.

Position : *Chef de Partie*

(CDP) Organization : *Hotel Clarks Shiraz, Agra* **Duration** : *Sept 2005–March 2008*



Hotel Clarks Shiraz, Agra is a luxury hotel property consisting of 246 rooms, 2 multi-cuisine restaurant, 1 coffee shop, 1 bar, Banquets facility up to 3000 guests.

Position : *Chef de Partie (CDP)* **Organization** : *Hotel K.K. Royal Day's Jaipur* **Duration** : *Feb. 2005 to Aug. 2005*



K.K. Royal Day's Jaipur is a hotel property consisting of 68 rooms, 1 multi-cuisine restaurant, 1 coffee shop, 1 bar, Banquets facility up to 1800-2000 guests.

Position : *Demi Chef de Partie* **(DCDP) Organization** : *Hotel Clarks Shiraz, Agra* **Duration** : *Dec 2002–Jan 2005*



Hotel Clarks Shiraz, Agra is a luxury hotel property consisting of 246 rooms, 2 multi-cuisine restaurant, 1 coffee shop, 1 bar, Banquets facility up to 3000 guests.

Position : *Comm II* **Organization** : *Taj Hari Mahal Hotel, Jodhpur* **Duration** : *Nov 1999–2 Dec 2002*



Taj Hari Mahal, Jodhpur is a five star property of Taj group of Hotels. It has 99 rooms, 2 multi-cuisine restaurants, 1 coffee shop, 1 bar, Banquet capacity up to 1800 guests.

Position : *Comm II* **Organization** : *Hotel Clarks, Khajuraho (MP)* **Duration** : *Aug 1998–Nov 1999*



Hotel Clarks Khajuraho is a five star property of Clarks group of hotels. It has 106 rooms, 2 multicuisinerestaurant, 1 coffeeshop, 1 Bar, Banquetcapacityofupto3000guests.

Position : CommiII
Organization : TajMahal Hotel, Lucknow **Duration** : Sept1997–
July1998



TajMahal, Lucknow is a five star property of Taj group of Hotels It has 106 rooms, 2 multi cuisine restaurant, 1 coffee shop & 1 Bar, Banquet capacity of upto 3000 guests.

Position : CommiIII
Organization : Hotel Clarks Shiraz, Agra **Duration** :
Oct1995-Aug1997



Hotel Clarks Shiraz, Agra is a luxury hotel property consisting of 246 rooms, 2 multicuisinerestaurant, 1 coffee shop, 1 bar, Banquets facility upto 3000 guests.

EDUCATIONAL QUALIFICATION

Academic:

- H.S.C from UP Board
- S.S.C from UP Board
- B.A From Agra University

Professional: Completed 3 years Apprenticeship from I.T.I., Agra from Oct. 1992 to Oct. 1995 from Hotel Clarks Shiraz, Agra.

Languages Known: Hindi and English

HOBBIES

Listening to music & cooking.

PERSONAL PROFILE

Date of Birth :17ThDec. 1976
Father's Name :Mr.RamPrakashSaxenaM
Marital Status :Married
Nationality :Indian
Blood Group :O+
Passport number :S2584101ExpiryDate-2028

DECLARATION

I hereby declare that all above mentioned information given by me are true & correct to the best of my knowledge.