

## **Govind Ram**

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Village- Harinagri, District-Bageshwar  
Uttarakhand  
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### **Career Objective:**

To provide value added services in the industry by using interpersonal skills, knowledge and continuous value addition by way of learning and experience. To hone up my theoretical knowledge by working in a real time environment and undertaking challenges to utilize my skill and abilities for the advancement in the field of hotel industry.

### **My Strength:**

I am a competent, reliable and committed person with ability to work as a team. I am articulate and persuasive in nature. I have a good hold in preparation of Indian foods.

### **Work Experience:**

**Currently Working in Hyatt centric Chandigarh Pre opening Contemporary Asian Restaurant (Koyo Koyo) as a Sous Chef from 19Dec 2022to Till Date.**

**Worked In pre-opening Restaurant Mamagoto Chandigarh from 10Feb2021To15Dec 2022 Pan Asian Sous Chef**

**Worked With Mahagun Sarovar Portico & Sweets  
6March 2019To 30Jan 2021 Pan Asian Sous Chef.**

- Handling show kitchen (Tangerine)95 cover multi cuisine restaurant.
- Responsible for kitchen and restaurant for quality and service
- Menu designing and product Development.
- Guest Interaction and feedback analysis

**Radisson Blu Hotel Indore 22nd Jun 2015 To3rd March 2019  
Sr.CDP/CDP inNihao specialty oriental restaurant**

- Handling shows kitchen (Nihao) operation for 90cover oriental Specialty Restaurant
- Ensure prompt and accurate service by all kitchen staff to achieve a high level of customer satisfaction.
- Man power planning, duty allocation & duty service levels.
- Recommend changes in the menu at the time of new menu by introducing new dishes/presentation

**Worked with Old World Hospitality (India Habitat Centre) Lodhi Road New Delhi from 4th Nov 2009 to 10th Jun 2014**

**DCDP IN ORINTAL OCTOPUS PAN ASAIN RESTAURANT from 30/09/2013 To 10/06/2014**

**Commi-1st from (01/10/2011) To (30/06/2013)****(Commi-2<sup>nd</sup> from (04/11/2009) To (01/10/2011)**

- Manpower planning, duty allocation & duty roaster.
- Handling show kitchen (Oriental Octopus) operation for 89 cover Pan Asian Specialty Restaurant
- Responsible for implementing hotel standards on food quality, preparation and presentation in kitchen.

**Malik Chaska Restaurant &Bar Nehru palace New Delhi Commi- i3rd from (03/05/2008) To (02/11/2009)**

- Working in Thai Section and also contributing my (Dim sum, & sushi section)

**The Golden Palms Hotel &Spa Mansouri from (2007 To 2008)**

- Completed my Industrial training & contributed my skills Chinese Section.

**Academic Qualification:**

- 10th passed from government inter college Amsyari Uttarakhand (2005)
- 12th passed from government inter college Wajula Uttarakhand (2007)

**Personal Qualification**

- Completed One year diploma course in Hotel Management & Catering Technology from Sims institute Mayur Vihar New Delhi from 2007 to 2008

**Computer Scikels**

- Well Conversant with MS Word, MS Excel, MS PowerPoint and frequently Surfing On internet.

**Personal Details**

D. O. B.: 13April 1989

Father's Name: Hari Ram

Permanent Address: Village- Harinagri, District- Bageshwar Uttarakhand

Hobbies: Playing cricket, listening music & cooking.

Languages Known: English and Hindi

Marital Status: Married

I declare that all the statements made in the above application are true and correct to the best of my knowledge and belief.

**(GOVIND RAM)**