



Manoj Bisht

Executive Chef

Contact

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Skills

Hard working and quick learner.

Problem-solving abilities

Problem-solving aptitude

Time Management

Food Safety

Food Preparing,

- High-performing Chef offering [18] years of Hotel experience. Excellent communication, leadership and problem-solving skills. Talent for building streamlined, cohesive teams.
- Talented kitchen leader and team motivator successful at maintaining staff focus and productivity in high-volume, fast-paced operations. Experienced with Indian cuisine, sourcing ingredients, controlling budgets and boosting restaurant profiles.
- High-performing individual with solid background in culinary arts. Skilled in creating innovative and delicious dishes while managing kitchen staff and inventory. Efficient and committed to keeping high standards of food safety and sanitation.
- Detail-oriented team player with strong organizational skills. Ability to handle multiple projects simultaneously with a high degree of accuracy.

Work History

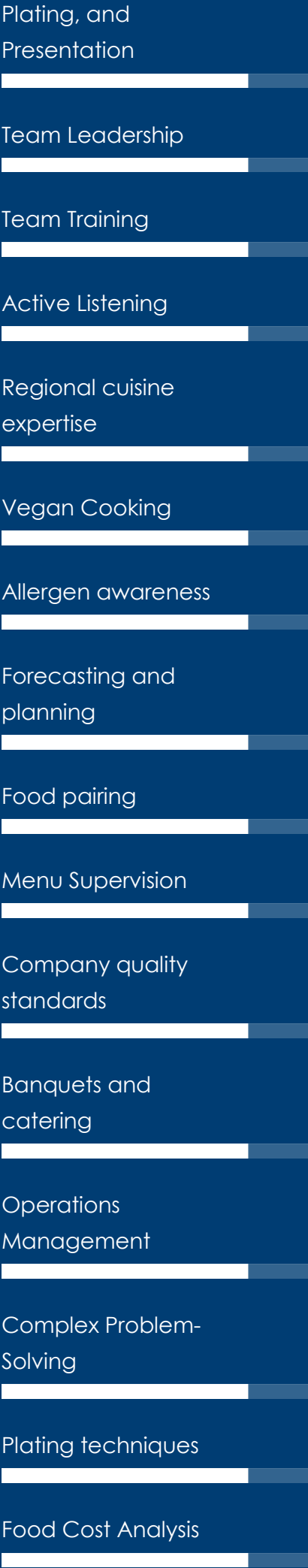
2024-10-
Current **Exe Chef**
Courtyard by Marriott ,Colva,India

2023-09 -
2024-10 **Exe Chef**
Ramada by Wyndham, Vagator, India

- Optimized food preparation processes, implementing time-saving techniques without compromising quality.
- Cooked memorable dishes that brought new customers into establishment.
- Continually improved kitchen safety by enforcing strict hygiene protocols and staff training on equipment usage.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Reduced food waste with strategic menu planning and inventory control techniques.
- Enhanced customer satisfaction by consistently delivering high-quality culinary creations.

2022-04 -
2023-08 **Exe Chef**
Fairfield By Marriott Hotel, Ahmedabad

- Continually improved kitchen safety by enforcing strict hygiene protocols and staff training on equipment usage.



2021-07 -
2021-09

- Optimized food preparation processes, implementing time-saving techniques without compromising quality.
- Cooked memorable dishes that brought new customers into establishment.
- Prepared meals from scratch using authentic, popular recipes to generate repeat business.
- Had passed the Marriott Audit in my tenure.
- Had opened one new outlet in garden with the name of Baithak Curated its full new menu with elaborate tasty dishes.

Exe Chef

Welcom Hotel, Katra

- Cooked memorable dishes that brought new customers into establishment.
- Optimized food preparation processes, implementing time-saving techniques without compromising quality.

2019-07 -
2021-07

Chef De Cuisine

Welcom Hotel by ITC, Delhi, India

- Regularly reviewed customer feedback to identify areas for improvement or adjustments to menu offerings based on preferences or dietary restrictions.
- Managed budgetary constraints by negotiating favorable vendor contracts without sacrificing ingredient quality or availability during seasonal fluctuations.
- Implemented creative daily specials to showcase unique ingredients or techniques while maintaining consistent customer favorites.
- Had Handled 2 weddings in a day.
- Making all the banquet Menus with guests.
- Managed kitchen operations in the absence of the head chef, resulting in minimal disruption to service

2018-02 -
2019-06

Chef De Cuisine

RADISSON AGRA NOW HOTEL IS CHANGED TO TAJ CONVENTION CENTER AGRA, Agra, India

- Ran the Hotel for 2 months in the absence of



2017-03 -
2017-11

Sous Chef Coffee Shop

LE MERIDIEN, Gurgaon

- Executive Chef as Chef had left the property.
- Created menus and designed corresponding recipes .
- Ensured proper storage of perishable items according to HACCP guidelines, minimizing risks associated with foodborne illness outbreaks or spoilage costs.
- Reduced food waste through careful menu planning, portion control, and regular monitoring of product expiration dates.
- Developed seasonal menus with a focus on sustainability and supporting local farmers, resulting in rave reviews from guests and critics alike.

- Managed food preparation tasks during high-volume service periods, ensuring all orders were executed in a timely manner without sacrificing quality or presentation standards.
- Planned and directed high-volume food preparation in fast-paced environment.
- Mentored junior kitchen staff, fostering a collaborative work environment that improved overall team performance.
- Managed kitchen operations in the absence of the head chef, resulting in minimal disruption to service
- Collaborated with the head chef to develop and execute weekly menu plans.

2016-11 -
2017-02

Executive Chef

The Grand Banquets, Jammu

- 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.
- Had handled there wedding of maximum 2500 in one Banquet Hall.
- Handled a big bakery unit here which was

Resource
Management

Regulatory
Compliance

Kitchen Operations

Cooking techniques

Food presentation

Purchasing

Equipment
Maintenance

Food safety and
sanitation

Staff Coordination

Cost Control

Meal Preparation

Menu development

Kitchen Management

Food quality

INTERNET

SCANING

MS-EXCEL

2014-12 -
2016-11

2012-12 -
2014-09

2010-06 -
2012-07

supplying bakery items to malls, big bazaar,
wave cinemas & University.

Kitchen Executive (Ju Sous Chef) In Charge of Banquets

Jaypee Siddharth Hotel, New Delhi

- Managed food preparation tasks during high-volume service periods, ensuring all orders were executed in a timely manner without sacrificing quality or presentation standards.
- Planned and directed high-volume food preparation in fast-paced environment.
- Mentored junior kitchen staff, fostering a collaborative work environment that improved overall team performance.
- Made the menus as per guest requirement but keeping in mind cost of the menu and its items.

Senior Chef De Partie Coffee Shop

Lalit hotel, New Delhi

- Upheld superior food quality standards by regularly tasting dishes prepared by junior chefs, offering guidance as needed for improvements or adjustments.
- Reduced food waste significantly by implementing proper portion control measures and closely monitoring ingredient expiration dates.
- Maintaining the hygiene standards as per our hotel policies.
- Had taken part in Nestle competition for our hotel team in 2013.

Chef De Partie

Raffles Hotel (Singapore), Singapore

- Maintains the food cost as per set standards, monitors food production procedures and controls wastages.
- Interacts with the Guests when my seniors are not there and getting direct feedback to ensure customer satisfaction.
- Involved and overlooking BANQUET kitchen during VIP events (Indian Cuisine)
- Attended various hygiene classes conducted by

WINDOWS-2010

MS-DOS

MS-DOS

Commitment towards Job.

Responsive to new challenges.

Languages

English

Advanced (C1)

Hindi

Advanced (C1)

Personal Details

Date of Birth: Oct 24 1981

Marital Status: Married

	the hotel and have the certificate of that from Singapore govt.
2008-03 - 2010-06	<div>Demi Chef De Partie</div> <div>IMPERIAL HOTEL, New Delhi</div> <div><ul style="list-style-type: none">Maintained a clean and sanitary work environment in compliance with health department standards.Enhanced kitchen efficiency by streamlining prep work and implementing proper mise en place techniques.Responsible for tandoor section of the banquet as well as the restaurant.</div>
2005-04 - 2008-03	<div>Commi</div> <div>IMPERIAL HOTEL, New Delhi</div> <div><ul style="list-style-type: none">Responsible for tandoor section of the banquet as well as the restaurant.Responsible for Indian section of Banquet kitchen and Restaurant.</div>

Education

2001-07 - 2005-05	<div>Bachelor's Degree in Hotel Management: Hotel Management</div> <div>GGSSIP University - Kalkaji</div>
1998-03 - 1999-03	<div>12th: Commerce</div> <div>Model School - Lajpat Nagar</div> <div>Board: CBSE Delhi</div>
1996-04 - 1997-03	<div>10th</div> <div>Kalka Public School - New Delhi</div> <div>Board: CBSE Delhi</div>

Certifications

- HACCP by Singapore Environment Agency
- First Aid Course by Ministry of Manpower, Singapore

Accomplishments

- Had Opened 1 New Outlet in Fairfield by The Name of Baithak Under Me.
- Improved All F& B Production food standards, Since I Had Joined in Hotel & improve the Medalia Score as Well by meeting maximum guests in morning breakfast & arranging wow factor for them.
- Controlled the over food cost under 26% which the target food cost was given to me.
- Had done allergen training from certified school.
- Had done fostac training for manager's level.
- Had given live practical kitchen training to AIHM students from Kolkata of 250 Students in the year 2022.
- Cater First VIP Guest as Shikar Dhawan & His Family
- Had Cater Rahul Gandhi Ji & Made by Myself all his priority Food for his lunch.
- Had Handled Banquet & Wedding Events of Maximum Capacity Of 3500 Pax.
- Had handled Coffee shop of 320 Covers.
- Had passed the Internal audit for taking over Radisson hotel By Taj Hotels as Acting Exe Chef of The Hotel.
- Run the Hotel for 2 months in the absence of Executive Chef as Chef had left the property.
- Had Handled Sunil Chetri Indian Football Team Captain Engage Ceremony in LE MERIDIAN HOTEL.
- Selected to create and prepare unique dishes for private parties with well-known celebrities.
- Designed whole new menu, including meal selections, beverages and pricing.

Personal Information

- Passport Number: F6178621
- Date of Birth: 10/24/81
- Marital Status: Married