



CHHOTU KHATIK

MANAGEMENT PROFESSIONAL

~CULINARY GEEK/GLOBE GASTRONAUT~

Languages: Hindi & English

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Strength & Being Me

- Sustainable chef, kitchen operation
- Customer Relationship Management
- Liaison & Coordination
- Food Quality Management
- Menu Planning & costing
- HACCP
- Team Building & Leadership



Profile summary

- Result-oriented Professional with **over 14years** of experience in Kitchen Operations, HACCP, Client Relationship Management and Team Management
- Proficient in making sure maximum guest satisfaction by closely interacting with guests to understand their requirements and accordingly customizing products & services to their needs
- Skilled in contributing towards all aspects of kitchen management including monitoring food production and aesthetic presentation.
- Specialized in culinary of Modern European, classic Indian cuisine, Mediterranean and Levant cuisine.
- Hands-on experience in managing the preparation of meals as well as experimenting & presenting innovative ideas and ensuring cost control measures
- An enterprising leader with skills in leading personnel towards Accomplishment of common goals



A Day of My Life



- Explore food science
- Peer/ colleague
- Motivation
- Speak to Parents
- Playing with Rudra
- Daily read books
- Yoga se Hoga



Hospitality Education Foundations

- 2012: Culinary Diploma in Hospitality Management - Professional Cookery Program from CCE (Clarks centre of excellence, an institution run by Clarks group of hotel)
- 2013:B.A.from Rajasthan University, Jaipur
- 2016:masters in finance and hospitality operation management
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Career Timeline

DCDP at le meridian
Resort Maharashtra

2016-2017

SOUS CHEF at Bateel,
Restaurant KSA

2018-2021

EXUCATIVE CHEF at
Mount Meru Hotel
Arusha. Tanzania

2015-2016

CDP at Kihaad resort
Maldives

2017-2018

CDC at Kempinski
St. Moritz. Switzerland

2021-2023

Work Experiences

- 1stApril2024-till now,Executive sous chef THE LODHI HOTEL new delhi (DLFHospitality),110Luxurious rooms, 3restaurent including 1gourmet restaurent.
- Heading a team of 45chefs & 17kitchen stewarding.
- Reporting to corporate chef.
- Setup new SOPS, STANDERD RECIPES, kitchen setup,kitchen managemnet
- Manage day to day operation of the food production and stewarding control and analyzing,on an on going basis.
- Responsible for planning and managing all aspects of food preparation in all restaurants
- Demonstrate awareness of OH & Spolicies and procedure and ensure all procedure and conducted safety and within OH & H guidelines and ensure direct reports do the same.
- **Human resources responsibilities:**work to ensure the department performance of staff is productive.
- **Financial responsibilities:** working with the CFO,Corporate chef and team in the preparation and management of the Department's Budget. Do the preparation of the departmental Annual budget;assist in monitoring and controlling department coaston an ongoing basis to ensure performance against budget.
- **Culinary Management's responsibilities:** Massive focus on food consistency and quality.
- Develop menus which meet the needs of the target market and are in line with the operating concept for The restaurant.
- Plan menus and compile recipes for food testing to be Approved BY GM and Corporate chef.
- Identify market needs and trends in terms of food for both hotel guests and local market.
- Inspect daily all food stores and refrigerated areas and suggest, where Necessary,correct storage methods to comply with health and safety regulations.
- Establish culinary standard for every outlet
- Conduct daily briefings with all outlet chefs.
- Interact closely with the catering department to assist in function menu co-ordination and meet clientas required.
- Conducting training and development program for culinary staff to meet and exceed established food preparation standards on a consistent basis.
- Responsible for the kitchen inventory and takes care of its maintenance as well as replenishment.

Previous Work Experiences

EXECUTIVECHEF

- 1stAugust 2021-25thOct 2023 at Hotel MOUNT MERU ARUSHA. Tanzania (178 luxurious room, 3 dining outlet,1Banquet Hall &1big Lawn),Leading a team of 42 chefs &15Kitchen stewarding team.Previously managed by ACCOR Hotel As NOVOTEL.
- 5thJuly2018-31stMarch2021 Chef de cuisine-Kempinski hotel St.Moritz,Switzerland(184rooms, 40suits,3restaurant,1gourmet restaurant)
- 10thJune2017-30thjune2018 souschef-BATEEL restaurant Riyad,KSA
- 1stMay2016-5thJun2017 CDP-kihaad Resort Maldives
- 1stApril2014–30thApril2015 Dcdp-le Meridian Mahabaleshwar
- 1stDec2013to25thMarch2014 commi chef-Hyatt hotel Ahmedabad
- 2ndDec'2012-30thNov'2013 commi chef-Hotel Pride,Amber Villas,Jaipur
- 1stJul'2011–30thNov'2012 commi chef-Clarks Amer,Jaipur

Recognition & Accolades

- Star chef of summer season in St.Moritz GOURMET FESTIWAL(2019)
- Adjudged for being selected to be the part of catering team to handle Pravasi Bharatiya Sammelan,2011
- Played a key role by being selected as an active team member to manage visiting of Prime Minister of India and President of China in September 2014

➤ Personal Details

➤ Chhotu khatik

- Father's name—Chhitar mal Khatik
- Nationality-Indian
- Age-34 years