



SHIVANGI SANJEEV PANWAR

About Me

Date Of Birth: 12th Feb
1988

Nationality: Indian

Martial Status: Unmarried

Contact

321 Khurbura
Mohalla , Near
Mahadev Temple,
Dehradun,
Uttarakhand-248001

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Skills

- Works with passion
- Ability multitasking
- Good leadership quality
- Time Management
- Problem Solving Abilities
- Cost Control
- Good communication skills
- Cost Control
- Food Safety Knowledge

Career Objective

A passionate and experienced chef with over 15 years of experience in the hospitality industry. Expert in creating delicious and innovative dishes, with a focus on health and nutrition. Proven ability to manage a team of cooks and ensure high standards of food quality and presentation. Highly organized with a willingness to follow orders from the head chef while remaining calm, flexible, and focused in urgently paced and demanding environments. Demonstrates superb interpersonal skills and proficiency in building and maintaining relationships with coworkers of all levels and backgrounds. Flexible and able to perform tasks with minimum to no supervision while encouraging efficient workflow and productivity.

Academic Qualification

- **2009 - 2013** Bachelor's in hotel management and catering technology from Kukreja institute of hotel
- **2011 - 2013** Masters in business administration from Sikkim
- **2006 - 2009** Bachelor's in arts from shri guru Ram Rai college ,
- **2006** 12th from Drona international school , Dehradun
- **2004** 10th from MKP inter College , Dehradun,

Summary Of Skills

Good knowledge of food safety and HACCP standards Skilled in motivating and inspiring the kitchen staff for providing unique dining relationships with staff and guests .Skilled in communicating effectively in oral and written forms with employees of all level and guests from all social background Adept at ensuring cleanliness and hygiene of food production and serving areas Ability to manage catering orders for corporate, public, and individual clients Superior abilities for determining food portion size, menu price, and pre-opening aswell

CAREER SUMMARY

- Executive Chef At Radisson Hotel Group From Mar 2024 - Present.
Hatgad , Saputara Maharashtra India
- Head Chef Alshaya Group. Full Time From October 2023- March 2024 In Kuwait
- Head Chef At The Baale Resort, Goa From: - July 2022 Till September 2023.
- Executive Chef At The Tree Of Life Resorts, Kukas Jaipur, Rajasthan.
From: -January 2022 - July 2022
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- Executive Chef At The Postcard Gir, Gujrat. From: - February 2021 To
January 2022
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- Senior Sous Chef At The Royal Orchid Regenta , Rajkot From September 2020
Till February 2021
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- Sous Chef At Aman Bagh Ajmer Rajasthan From January 2020 Till July 2020
- Chef De Partie / Kitchen Executive At Sujan Raajmahal Palace, Jaipur , Rajasthan
September 2018 Till January 2020
- Chef De Partie At The Atmantan Wellness Center , Mulshi Pune , From May 2018 Till
September 2018
- Demi Chef De Partie At The Vana Retreats Dehradun From Feb 2016till May 2018
- Commis At The Vana Retreat From feb 2014 Till Sep 2016
- Commis The Oberoi Cecil, Shimla from June 2013 Till Jan 2014.

INDUSTRIAL TRAINING:-

The Retreat Mumbai August 2010 Till January 2011

JOB TRAINING:-

Jp Palace Hotel, Agra , August 2012 Till January 2013

ON JOB TRAINING:-

The Oberoi Cecil, Shimla January 2013 Till June 2013

HOBBIES:-

Travelling, Cooking, Reading And Singing.

LANGUAGES KNOWN

Hindi

English

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