



Pankaj Kumar Jha

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Professional Summary

Celebrating over two decades of culinary craftsmanship, I am an accomplished executive chef with an unwavering passion for Indian cuisine. With 23 years of rich experience under my apron strings, I have perfected the art of infusing authentic flavours with innovative twists, creating culinary masterpieces that tantalize the taste buds and leave a lasting impression. My expertise lies not only in the intricacies of Indian gastronomy but also in the art of kitchen orchestration, where I meticulously oversee purchasing, staffing, production, and inventory management to ensure optimal efficiency and quality. Upholding the highest standards of food safety and sanitation, I navigate the labyrinth of federal, state, and local regulations with finesse, ensuring a seamless and compliant operation. As an executive chef, I am not just a creator of dishes; I am a curator of experiences, dedicated to elevating every dining occasion into a symphony of flavors and sensations.

Professional Development

- **Kitchen Management Training Programme**
Carlson (Asia Pacific), Sep 2006 – Feb 2008
- **Train the Trainer Programme**
Carlson (Asia Pacific)

- **Food Hygiene and Safety Certification (HACCP)**
SGS Gurgaon, 2009
- **HACCP Level II Certification**
TQS

Professional Experience

Executive Chef

Radisson Blu Dwarka, New Delhi

April 2023 – Present

- Develop menus, standardize recipes, and uphold quality and hygiene standards.
- Manage inventory and control costs while maintaining food quality.
- Recruit and train food preparation staff.
- Conduct market surveys, select vendors, and ensure material quality standards.
- Organize and execute food festivals.
- Oversee wastage management and team effectiveness in line with ISO 22000:2005.

Executive Chef

Radisson Blu Marina, New Delhi

March 2020 – April 2023

- Responsible for menu development, recipe standardization, and quality control.
- Manage inventory and control costs effectively.
- Lead recruitment and training for food preparation teams.
- Conduct market research, vendor selection, and material quality assessment.
- Organize food festivals and ensure high standards of cleanliness and hygiene.

Executive Chef

Fortune Park Panchwati, Kolkata

December 2018 – March 2020

- Develop and standardize menus, oversee quality and hygiene.
- Manage inventory, control food costs, and recruit staff.
- Conduct market surveys, vendor selection, and ensure material standards.
- Organize food festivals and manage wastage.

Executive Chef

Radisson Kolkata Ballygunge

April 2018 – November 2018

- Menu development, quality control, inventory management.

- Recruitment, market surveys, vendor selection, and material standards.
- Execute food festivals and manage food cost and team effectiveness.

Executive Chef

The Suryaa, New Delhi

May 2016 – March 2018

- Menu development, quality control, inventory management.
- Lead recruitment, market research, and vendor selection.
- Execute food festivals and ensure high standards of hygiene.

Sous Chef / Executive Sous Chef

Radisson Blu Connaught Place, New Delhi

October 2010 – April 2016

- Developed menus, standardized recipes, and managed quality and hygiene.
- Controlled inventory, managed costs, and recruited staff.
- Conducted market surveys and vendor selection.
- Played a key role in opening The Great Kebab Factory.

Jr Sous Chef / Kitchen Executive / Commis

Park Plaza Gurgaon

March 2005 – August 2010

- Conducted stock checks, managed food cost, and coordinated kitchen staff.
- Experimented with innovative dishes and maintained quality.

Chef De Partie

R.K Khanna Tennis Stadium

September 2002 – February 2005

- Managed kitchen mise-en-place, cooking in front of guests, and maintained hygiene standards.

Catering Business Owner

November 2000 – January 2002

- Operated own catering business.

Tandoori Chef

Hotel Nirula's, New Delhi

February 2000 – October 2000

- Specialized in tandoori dishes.

Achievements

- Organized regional and international food festivals including Rajasthani, Goan, Kashmiri, Bengali, Asian, Persian, Balkan, Italian, and Thai cuisines.
- Instrumental in opening The Great Kebab Factory in Park Plaza Gurgaon and Radisson Blu Connaught Place.
- Awarded Bravo Certificates for contributions to the opening of Radisson Pune and Radisson Indore.
- Received Executive of the Month and Employee of the Month awards from Park Plaza Gurgaon.

Education

- **Diploma in Hotel Management**
IIAS (International Institute of Advanced Studies), Darjeeling, 1999
- **Graduation**
Delhi University
- **Matriculation**
Bihar Board
- **10+2**
Intermediate Council of Patna

Personal Information

- **Date of Birth:** March 1, 1977
- **Marital Status:** Married
- **Languages:** English, Hindi
- **Computer Proficiency:** MS Office, Material Management System, IDS