



Vipin Kumar Jha

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CURRICULUM VIATE

Key Carrier:

A challenging position in a professional organization where I can enhance my skill & strength in conjunction with the organization goal & objective.

Experience:

- Worked with **THE IMPERIAL HOTEL NEW DELHI** as **Manager kitchen Stewarding** from 12th April 2023 to 20th September 2024
- Worked with **THE LEELA AMBIENCE CONVENTION HOTEL** Delhi as **Manager kitchen Stewarding** from 17th September 2018 to 10th Apr-2023
- Worked with **SHERATON GRAND BANGALORE Whitefield Hotel & Convention Center** as **Manager kitchen stewarding** from 3rd March 2018 to August 2018
- Worked with **OCEANIA CRUISES USA** as **Kitchen Steward** from 7th July 2016 to Jan 2018
- Worked with **ROYAL CARIBBEAN CRUISES USA** as **Asst. Galley Operation Manager** from Dec-2013 to June 2016
- Worked with **DOUBLETREE BY HILTON GURGAON** as **Chief Steward** from Sep-2011 to Sep-2013.
- Worked with **THE WESTIN (Starwood hotels & resort)** as **Asst. Chief Steward** from 1st July 2010 to 30th June 2011.

- Worked with **HILTON GARDEN INN NEW DELHI SAKET** as **Executive Kitchen Steward** from 6th April 2009 to 15th Jun 2010.
- Worked with **HOTEL RAMADA PLAZA, DOHA (State of QATAR)** as **Kitchen Stewarding Supervisor** from 19 September 2006 to 26.02.2009.
- Worked with **ARA Hospitality** as **Kitchen Stewarding Supervisor** from 01st July 2005 to 14 Sep 2006.
- Worked with **METROPOLITON HOTEL NIKKO New Delhi** as **Senior Kitchen Steward** from 01st March 2000 to 31st June 2005.

Job Profile & Responsibilities

System/ Operations

- Ensures prompt, courteous and accurate service and high level of guest satisfaction.
- Ensures the achievement of organization safety for all F&B areas and equipment. Responsible for the organization of work within assignments, time schedule and vacations.
- Responsible for the preparation of Capital and Operational Budget.
- Execution and Maintenance of the equipment used in Food and Beverages outlets
- Ensures the necessary availability of all quality, planning, maintenance, receiving, storing.
- Recommend changes in system and Procedures in the F&B operation. Develop and recommend new styles/ design standards.
- Ensures the effective utilization of spic n span supplies, energy, etc. in the department.
- Inventory control of operations and formulation losses (breakages) in coordination with the F&B Service department.
- Quality controlling and inspection of different items.
- To maintain good liaison with the members of functional department, external project participants and consultants/experts connected with the project.
- To identify deviations between the actual progress and the planned progress in terms of time, cost and performance; to arrive at and suggest remedies for correcting such deviations.

Staff/ Training

- Impart on-the-job training to departmental employees. Ensures practice of hygiene and safety precautions.

Educational Qualification:

Computer Skill:

Knowledge of computers & can work MS word & MS Excel.

Achievements':

1. Appreciation Certificate for the Mega event **DOHA ASIAN GAMES** which happened in Doha

During the period December 1st to December 15th from Ramada Hotel (Doha).

Personal Details:

Passport No: Z 3050589

Father's Name: Late Harivansh Jha

Date of Birth: 19/08/1982

Marital Status: Married

Religion: Hindu / Indian

About My Self:

I would like to assure you that I am always willing to learn new skills & implement them successfully in life.

Declaration:

I declare that all given statements are true the best of my knowledge. If you will be given a chance, then I will be proving my credential and knowledge.

Place: New Delhi

Date:

Vipin Kumar Jha