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Rahul Rawat

Personal profile

Date of birth	August 08, 1985
Marital status	Married
Gender	Male
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Nationality	Indian

About:

A Dedicated & Professional Executive Chef with the rich experience of more than 19 years in Strategic Planning, F&B Operations, Cost Management, Supply Chain Management & Team Management.

Expertise includes Mediterranean, Wide Variety of Regional Indian Cuisines, Middle Eastern Cuisines, Western European Cuisines, Responsible for smooth operation at All Day Dining, Specialty Pan Asian Dining, Fine Dining Indian Specialty Restaurant, Banqueting includes Wedding Functions, Corporate Events, Unique Outdoor Catering Set-ups & Committed towards performing what has been promised to the Guests.

Handling Multicultural Work Force, addressing negative Guest Feedback, achieving high Guest Satisfaction through continuous dip sticks on anticipating Guest's Needs.

Hands on Exposure in Seasonal Dishes, Cooking Methods, Implementation Recipes, Preparing Meals, Food Preparation, Food Costing, Staff Supervision, Special Diets & Maintaining Hygiene.

Possess Keen Knowledge of Hotel's Food Safety Policy & to Implement and Monitor All Health & Safety Hygiene Practices & Procedures FSSAI Standards & Including Temperature Check. Demonstrate Ability to maintain high Level of cleanliness in the kitchen ensuring Compliance with Legislative standards. Strategic Knowledgeable with health & safety standards are maintained in the kitchen & action/report any Hazards as necessary.

Professional experience July, 2022 – Till Date
ITC Welcom Hotel Tavleen Chail Himachal Pradesh.
Working as Executive Chef.

Job profile

- To Supervise the Function of all Kitchen Talents, Facilities & Costs, Hence Contributes to Maximizing the Overall Food & Beverage Department Profit.
- To Co-ordinate an Effective & Efficient Payroll Management / Resource allocation by establishing a flexible work force throughout the Division, based on the Principles of Multi – Skilling & Multi-Tasking.
- Reviews Financial Reports & Statements to Determine How Restaurants Are Performing against Budget.
- Responsible for Menu Engineering of all the Restaurants in Coordination with the Director of Food & Beverage & Develop the Menu Pricing based on the same.
- To Monitor Service & Food & Beverage Standards in all Outlets & Banquets. To Work with the F&B Manager to take Corrective Action where Necessary.
- Conducts Regular Manager & Departmental Staff Meetings to Ensure an Effective Two Way Communication Process is Followed.
- To Establish & Implement & Control Performance Standard for the Stewarding in Kitchens, Restaurants so as to Achieve the Highest Possible Hygiene Standards, Minimize Operating Equipment Breakage & Streamlined & Efficient Resource & Equipment Flows.
- Ensure that Health, Hygiene & Safety Regulations Are Complied with & Applied in the Department in Compliance with HACCP Standards & Procedures.
- Maintains Quality Consistency of Mise En Place & Finished Foods & Ensure Team Members Are Assign to Carry Out Tasks as per Standard Recipe in Designated Kitchens.
- Ensure Standard Recipe & Brand Standard Specifics, Portion Control & Wastage Control Processes Are Followed by the Sous Chef & Other Team Members.
- Ensures Relevant Buffet Displays or Setups Are Done as Per Operational Need.

Professional experience December, 2014 – June, 2022
Radisson Hotel Jalandhar.
Working as Executive Chef.

- Joined the organization as Executive Sous Chef and was promoted as Executive Chef.

Professional experience	August, 2013 – November, 2014 Radisson Hotel Jalandhar. Worked as Executive Sous Chef (Officiate as an Executive Chef).
Job profile	<ul style="list-style-type: none"> ➤ Monitor Quality Standard of products in all outlets and Work with all Outlet Chefs, Outlet Managers and Banquet Service Manager to take corrective action when necessary to ensure Concept Statement and Standards of Operation are maintained to agreed standards. ➤ Establish and implement and control performance so as to achieve the highest possible hygiene standards, minimize Operating Equipment Breakage and streamlined and efficient resources and equipment flows. ➤ Works closely with the Director of Food and Beverage Services, Events Director and support all Food and Beverage marketing and up-selling activities. ➤ Spend time in the outlets (during peak periods) to ensure that the outlet kitchen is managed well by the respective Outlet Culinary team and meeting the brand standards and guest expectations. Be demanding and critical when it comes to food qualities and service standards. ➤ Preparation and regular update of the Food and Beverage Departmental Budget, Ensure targets are met and costs are effectively controlled. ➤ Ensure that all Kitchen forms and reports are forwarded in time to the Corporate/Divisional Food and Beverage Departments. ➤ Focus attention on improving productivity levels and the need to prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. ➤ Ensure that all kitchens and Banquet kitchen are managed efficiently according to established concept statements and Brand Standards ➤ Ensures new technology & equipment are embraced, improving productivity whilst taking work out of the system. ➤ Conduct Annual Performance Appraisals Providing Honest & Appropriate Feedback.

- Recruit, Select, Motivate & Develop a Culinary Team.

Professional experience September, 2012 – August, 2013
Best western, Olaya suite Hotel, Kingdom of Bahrain.
Worked as Sous Chef.

Job profile

- To taking care of all F & B outlets (Coffee Shop, IRD, Banqueting, Pub, Disc & specialty Restaurant).
[International Cuisine]
- Look after the function of the executive chef in his absence.
- Approve requisitions from stores for stations assigned and in the executive chef's absence, for the entire kitchen.
- Responsible for all food production in the area assigned to him.
- Responsible for overall food cost control without affecting standards and procedures as laid out by the management.
- To account for the usage, consumption, spoilage and control of food stuff produced and stored under supervision of Executive Chef.
- Responsible for maintaining all attendance records.
- To keep wastage of food to the minimum at all stages of food production.
- To maintain and enforce such systems and methods in the area of F&B production as laid down by the management.
- To ensure that employees in the department conform to house rules and policies of the Hotel.
- To ensure that employees in the department conform to hygiene and sanitation practices
- To personally supervise the maintenance of proper cooking

Professional experience January, 2011 – September, 2012
Eaton Smart Hotel (Langham Group of Hotels) (LHI), IGI Airport, Terminal-3, New Delhi (India's First Transit Hotel)
Worked as Chef-De-Partie
(Worked in a Continental Cuisine.
Worked in coffee shop Kitchen.)

Job profile

- Report to the Executive Chef of the Hotel.
- Responsible for all food production and waste control in the kitchen.
- Assure to conformance to all food production standards and specifications set by the Executive Chef.
- Control usage and eliminate wastage with a view to minimize food costs.
- Maintain of high standard of cleanliness in the kitchen area.
- To make our daily requisition for the supplies needed with the approval of the Executive Chef.
- Work with all other sections and maintain harmony in the main kitchen.

Professional experience April 2009 – December 2010
Galaxy Hotel, Sector 15, Part II, Gurgaon. (Five Star Luxury Hotel)
Worked as Demi Chef-De-Partie
(Terroir Fine Dining Restaurant (European cuisine))

Job profile

- Report to the Sous Chef & Executive Chef of the Hotel.
- Planning the menus for the restaurant's the costing of the menu items and the portion sizes.
- Working the stock levels of all the storage.
- Day to day ordering of the groceries, perishable and dairy products.

Professional experience June, 2007 – January, 2009
Gan Bei City (Lithuania), East Europe A restaurant chain operating continental, Indian and Chinese Restaurants in Latvia, and Lithuania.
Worked as Chef-De-Partie.

Job profile

- Report to the Executive Chef of the Company
- Maintaining the highest level of culinary standards for the various sections of the restaurant from time to time at an optimum food cost.
- Planning the menus for the restaurants the costing of the menu items and the portion sizes.

- Calculating the cost price of particular food item.
- Working the stock levels of all the storage.
- Day to day ordering of the groceries, perishable and dairy products.

Professional experience July, 2005 – May, 2007
Piccadelhi Restaurant PVR Plaza Complex, New Delhi. A unit of ARA hospitality private limited.
Worked as Commi-I.

Job profile

- Reporting to corporate chef.
- Helped in planning of the menu for the multi Cuisine Restaurant, working standard portions
- Standard recipes for the International and Italian cuisine.
- Joined the organization as Commi II and was promoted as Commi I within a period of one Year.

Professional experience December, 2004 – May, 2005
Park Plaza, Gurgaon, a unit of R.H.W. (Radisson Hospitality Worldwide)
(Reporting to Sous Chef).
Worked as Commi-III.

Award & Achievement

- Getting Chef of the Year Award by Renowned Mr. Sudhir Sibal (Former VP Hotels, ITDC), Mr. Jatinder Uppal (F&B Analyst & Corporate Chef of Stark Hospitality), Mr. Ajay Sood (Former Executive Chef of Taj Groups of Hotels), Ms. Gunjan Goela (Former Consultant of ITC Hotels), Mr. Tez Razdan (Principle of CIHM Chandigarh) from Chef Association of Five Rivers Which is Affiliated from IFCA (Indian Federation of culinary Association) & WACS (World Association of Chef Societies) on 7th May 2017.
- Getting Appreciation Letter for Conducting a 4 Days Demonstration/Festival of Kashmiri Cuisine Organized at Chandigarh Institute of Hotel Management & Hotel Chandigarh Beckons from 8th January 2015 to 11th January 2015.
- I was in Judge Panel with Celebrity Chef Vikas Khanna in Chef De Punjab Competition, which was held in September 2014. Organized by CT Institute of Hotel Management (CT Group of Institution). Around 700 Plus Contestants Participated in the Event.
- Getting Certificate for Conducting a 2 Days Demonstration On Italian Cuisine in Food Craft Institute(FCI) Hoshiarpur from 3rd March 2014 to 4th March 2014. This Demonstration was Attended by Culinary Students & the Cooks

Employed with Border Security Forces(BSF) Under Skill Testing & Certificate Program.

- **Getting Appreciation Letter for Doing Culinary Workshops for Culinary Students of Food Craft Institute, Hoshiarpur. Jointly S/B Ministry of Tourism, Govt. of India & Deptt. Of Tourism, Punjab. Affiliated to National Council for Hotel Management & Catering Technology, Noida. In the Month of May 2014.**
- **I was in Judge Panel in Chef De Jalandhar Competition, which was held in December 2013. Organized by CT Institute of Hotel Management (CT Group of Institution). Around 940 Contestants Participated in the Event.**
- **Getting Certificate of Appreciation for Organizing the very special Contemporary Fusion Menu for Corporate Guest [Quality Assessment Inspector from BEST WESTERN INTERNATIONAL] in the Month of April 2013 in Best Western Olaya Suite Hotel.**
- **Getting Appreciation Letter for Outstanding Work in the Month of January 2012 in Eaton Smart Hotel.**
- **Finest Employee of the Month February 2007 in PICCADELHI.**

Education

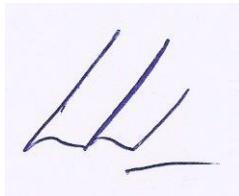
Punjab Technical University,
MBA with specialization in Hotel Management

Regional directorate of Apprenticeship Training, Govt. of India, Ministry of Labor & Employment, DGE&T from Ashok Hotel (ITDC), Chanakyapuri, New Delhi,
Done three years Apprenticeship in Food Production

Delhi University,
Graduation in Bachelor of Arts

Computer Literacy

I have the knowledge of operating point of Material Management System, Word, Excel & ppt.



(Rahul Rawat)