

## CURRICULUM-VITAE

**Narendra Singh**

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### CAREER OBJECTIVE:

Professionalism in the job, continuous updating of knowledge, build-up skills and attitudes and to employ them in a focus way towards personal growth and for the development of the organization are my foremost career objectives. I would like to pursue a challenging career and be part of key decisions making process in the organization.

### WORK EXPERIENCE: -

1. Working with **AMATRA DUNSVIRK COURT**, Missouri from 1st Jan 2020 to till date as an **Executive chef**
2. **WORKED WITH SAFFRON LEAF HOTEL GMS ROAD DEHRADUN FROM 1 NOVEMBER 2016 TO 20 december 2019 AS AN EXECUTIVE CHEF.**
3. Worked with **BEST WESTERN PLUS PENINSULA HOTEL** Haille Selassie Rroad, Oysterbay, Msasani peninsula Dar es salaam, Tanzania from 12-July 2015 to 25 September 2016 as an executive chef.
4. Worked with **REGARD RESTAURANT** Sonipat Haryana from 1-Sep 2012 to 30-June 2015 as an executive chef.
5. Worked with **EVEREST RESTAURANT SEOUL KOREA** from 20 July 2011 to 20 July 2012.as a sou's chef.
6. Working with **CHALCHITRA** Restaurant M-38 1<sup>st</sup> floor, m block market GK 2, New Delhi 48 from 15November 2009 to 30 June 2011. as anExecutive chef.
7. Worked with**NEEL'S CITY CLUB**Nr.Sau.University, Gate, University Road, Rajkot. (Ph 0281-2561513) Gujarat. From 1<sup>st</sup> May 2009 to 30October as an Executive chef.
8. Worked with **ALCHEMIST RED CAP**, base kitchen in ban majra ropar road kurali chandigar, from 16may 2008 to 20april2009 as a **C.D.P** (chef di parti ) indian, tandoor dipartment.
9. Worked With **L.O.N.C RESTURANT**in **QUTAB HOTEL,Mahima Hospitality Pvt.Ltd**Saheed jeet singh marg,new Delhi,From 1st march 2006 to 30 april 2008 as a C.D.P Indian Tandoor Dipartment.
10. Worked with **PIND BALLUCHI RESTURANT****TVATIKA GRAND**,8 ring road,lajpat nagar new delhi 110024, from 15th december 2004 to 1oFeb2006as a **commi-1**, indian,tandoor dipartment.
11. Seven Months Training with **"WET AND WILD RESORT"** Delhi- Jaipur High way, Rampura, Gurgaon (H.R.) from 1May 2004 to 1st December 2004.

### PROFESSIONAL QUALIFICATION

**One and Half year Diploma in Hotel Management from "Food Craft Institute" Rajpur Road, Dehradun, Uttaranchal.**

**One Year Advance Diploma in Software Technology (A.D.S.T.) From Hiltron CALC New Tehri (Uttaranchal) Center.**

**EDUCATIONAL QUALIFICATION:**

- 1. Higher Secondary Education from U.P. Board in year 1998.**
- 2. Senior Secondary Education from U.P. Board in year 2001.**

**JOB RESPONSIBILITIES -**

- 1-** Follow standard recipes, methods of preparation and presentation according to the department/hotel standard.
- 2-** Be familiar with the menu and thoroughly know the ingredients, portion size, method of cooking, preparation time and presentation of item on the menu thereby ensuring the items are properly prepared and presented whether hot or cold or as the case might be.
- 3-** Be aware of the importance of quality food and make every effort to prepare the items to the established quality.
- 4-** Check daily all fridges and store rooms in the designated section ensure that the correct temperatures are being maintained, and making sure all perishable items are in perfect condition.
- 5-** Take preventive action against loss whenever necessary.

**PERSONAL IDENTIFICATION:**

<b>Date of Birth</b>	:	<b>01/07/1983</b>
<b>Father's Name</b>	:	<b>Sh. J. S. Rawat</b>
<b>Marital Status.</b>	:	<b>Married</b>
<b>Expected Salary</b>	:	<b>Negotiable</b>
<b>Language Known</b>	:	<b>Hindi, English</b>
<b>Nationality</b>	:	<b>Indian.</b>
<b>Passport No. :</b>		<b>L4497199</b>

**STRENGTH:-**

**Open mind.**  
**Hard worker.**  
**Open to work in shifts.**  
**Quick grasping power.**  
**Very Curious.**

**DECLARATION**

**I hereby Declare that the information given above is true to the best of my knowledge and belief**

**DATE:-**

**PLACE:- DEHRADUN**

**(Narendra Singh )**