

**Name:** Manoj Singh Kaintura

**Contact No:** +91-9084068123

**Email ID:** [manojkaintura1510@gmail.com](mailto:manojkaintura1510@gmail.com)

**Current Location:** Uttarakhand

**Nationality:** Indian

**Professional Qualification:** Completed Higher Secondary School Certificate Course (XII) from Rajkiya Intercollege Thela, Uttarakhand in 2003



**Total Work Experience:** 19 years +

**15 Oct 2019 till date:** Salt & Pepper, Uttarakhand

**Position:** Senior Chef De Partie (NO Promotion)

**Restaurant Information:** It's a 100 covers restaurant serving Indian and Indo-Chinese cuisine

**Kitchen/ Section:** I manage kitchen operations for the whole restaurant (**2<sup>nd</sup> in command**) with a team of 12 members (**Total staff – 14**). I report to the Executive Chef for my daily work activities.

**Website:** <https://cutt.ly/JNWedD6>

**Notice Period:** 15 days

**Duties & Responsibilities:**

- Responsible for Indian kitchen operations buffet end ala-cart.
- Working tides all day banquet 300 cover banquet.
- Organizing the Cooking Classes for guests on request.
- Responsible for maintaining the records related to Salt and Pepper, food safety management system.
- Handling menu all store request of Indian wedding of 400 pax.
- Responsible for food cost forecasting and control as well as menu planning.
- Responsible for taking team briefings staff about food safety policies and hygiene.
- Organizing the food festivals like-kabab festival, bryony festivals etc.
- Maintaining the duty Roster of staff.

- Assisting the Sous head Chef in Menu Planning of events.
- Assisting the Sous head Chef in day-to-day operations, taking full responsibility of kitchen in absence of Chef in-charge.
- Organizing the Cooking Classes for guests on request.
- Capable of preparing Arabic, Chinese and dishes in absence of chefs.
- Responsible for maintaining the records related to Food Safety Management System.
- Responsible for taking team briefings in absence of Sous Chef briefing the staff about food safety policies and hygiene
- Specialized in Indian Curries and Tandoor operations.
- Maintaining the duty Roster of staff in absence of chef in-charge.
- Helping the Sous Chef and Ex-Sous Chef in preparing the setup and menu for Special Dine by Design venues.
- Assisting the Sous Chef and Exe Chef in organizing the food festivals like-Kabab festival, Biryani Festivals etc.

Sept 2019 to May 2020 (Gap): I had taken a career break because of some personal reasons.

**Mar 2013 to Aug 2019:** Khawla Mubarak Abdulaziz Al Hassawi Group Kuwait

**Position:** Chef De Partie (2016)  
Demi Chef De Partie

**Restaurant Information:** It's a 120 covers restaurant serving Indian, Arabic and Irani cuisine

**Kitchen/ Section:** I handled Indian curry and tandoor section for the whole restaurant with a team of 9 members (**Total staff – 35**). I reported to the Sous Chef for my daily work activities.

**Website:** <https://www.decypha.com>

**Duties & Responsibilities:**

- Worked as a pre-opening team member in the restaurant.
- Worked in Caesars kitchen, All day dining restaurant for Lunch and Dinner operations.
- Gained a good knowledge of Indian Curries and tandoor operation.
- Worked in Banquet and Ala-carte operations.
- Prepared the daily food store requirements for the events.
- Assisted the Banquet Chef in organizing different Food Festivals in the Hotel, preparing Menu, and listing out the requirements for such events.
- Maintained the Food Safety & Hygiene of the restaurant/banquet by following good manufacturing and hygienic practice.
- Maintained all kitchen chiller, freezer, and food records to ensure the food safety.

- Solely handled Indian Kitchen operations.
- Prepared the menu for banquet events for maximum 200 pax.
- Handled daily buffet and ala carte operations of Indian kitchen.
- Prepared duty roster for a team of 10 people as an in-charge of the kitchen.
- Handled all kitchen operations in absence of the Head Chef.

**Feb 2011 to Feb 2013:** **Ramada by Wyndham Powai Hotel & Convention Centre, Mumbai**

**Position:** Commi-I (No Promotion)

**Hotel Information:** It's a 4-star property with 134 guestrooms, 3 restaurants, 1 banquet, swimming pool, and a spa

**Kitchen /Section:** I assisted Chef De Partie for the Indian curry and tandoor section.

**Website:** <https://cutt.ly/XNQ911Q>

**Duties & Responsibilities:**

- Worked in banquet operations and Ala-Carte operations under the Head Chef.
- Worked in Indian tandoor, Roomali Roti Counter, and Indian Curry section.
- Participated in kitchen trainings by head Chef to learn new dishes.
- Handled daily mise en place of the Kitchen for ala carte preparation.
- Worked under the Hotels Food Safety and Hygiene guidelines.
- Participated in various kitchen Hygiene trainings.
- Worked in Cold and Hot Kitchens for daily operations.
- Maintained the menu of the Head Chef.
- Look after of food items which are delivered from outside.
- To report any poor quality food deliveries to the head chef.

**Dec 2009 to Feb 2011:** **Swagath, Delhi**

**Position:** Demi Chef De Partie

**Restaurant Information:** It was a 150 covers restaurant serving Indian, Indo-Chinese and Malvani cuisine

**Kitchen/ Section:** I assisted Chef De Partie for the Indian curry and Tandoor section with a team of 3 members.

**Website:** Permanently closed

**Nov 2005 to Dec 2009:** **Hotel Heavens, Mumbai**

**Position:** Commi-I (2006)

Commi-II

**Hotel Information:** It's a budget property with 26 guestrooms, 3 restaurants

**Kitchen/ Section:** I assisted Chef De Partie for the Indian curry and Tandoor section.

**Website:** <https://cutt.ly/INWtHx2>

**Sep 2004 to Nov 2005:** **Moti Mahal Deluxe Tandoori Trail, Mumbai**

**Position:** Commi-II

**Hotel Information:** It's a 180 covers restaurant serving Indian cuisine

**Kitchen/ Section:** I assisted Chef De Partie for the Indian curry and Tandoor section.

**Website:** <https://cutt.ly/oNQ4EUV>

**Apr 2003 to Sept 2004:** **Club Aquaria Enterprises, Mumbai**

**Position:** Commi-II

**Club Information:** It's a club offering Recreation facilities like Sports Activities, Fitness, Spa & Sauna, and Wellness Programs as well as Restaurant and Banquet services

**Kitchen/ Section:** I assisted Chef De Partie for the Indian curry and Tandoor section.

**Website:** <https://cutt.ly/PNQ47nX>

\*\*\*\*\*

NF:LB\_

Language Know - Hindi,English,Arabic

Hobbies – Cooking new dishes, listening to music

Cuisine – Indian curry (North and South) and Tandoor (kebabs, naans, tikka, paratha, roti, kulchas) and know the basics about Arabic cuisine