

CURRICULUM VITAE



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Date of Birth: 14th June 1985

Professional Qualifications: B.Sc (Hons.) in Hotel & Restaurant Management from Institute for International Management and Technology-Oxford Brookes University (2009) now known as Vedatya Institute.

WSET – Level 2 Award in Spirits with 96% (2018)
WSET – Level 2 Award in Wines with 78% (2021)

MBA (Tourism & Hospitality- Distance) from Swami Vivekanand Subharti University, Meerut. (2020)

Educational Qualifications: Class 12th from All India Senior School Certificate Examination with I Division in Humanities Stream. (2005)

Work Experience:

1. November 2005 to December 2005, Park Plaza Hotel, Gurgaon, as a Front Office Trainee.
2. February 2006 to May 2006 (Part Time), The Radisson Hotel, Mahipalpur, New Delhi as a Trainee Chef.
3. June 2006 to July 2006, The Hampshire Hotel, Radisson Edwardian Hotels, Leicester Square, London as a Trainee Chef (part of SWE).
4. July 2006 to May 2007, The Mayfair Hotel, Radisson Edwardian Hotels, Stratton Street, London as a Trainee Chef. (Part of SWE)
5. October 2009 – May 2016- Chef-Owner at Café Devilicious & Bakers. Bakery with Corporate, Institutional and Event Catering.
6. June 2016- January 2017, Indismart Global Limited, International Institute of Hotel Management (Delhi) as Faculty – Bakery & Patisserie.

7. May 2016 – September 2017, Independent & Part time F&B Consultant. The Flaming Kick Café (Brys Café Pvt Ltd.), Sector 18, Noida.

8. January 2017 – July 2017, Le Cordon Bleu School of Hospitality, GD Goenka University, Sohna, Delhi-NCR as Teaching Assistant & Chef Trainer– Patisserie & French Cuisine.

9. July 2017 – July 2020 Indismart Global Limited, International Institute of Hotel Management (Delhi, Jaipur & Ahmedabad) as Group Bakery Chef (Position based out of Delhi)

10. August 2020 – Till Date. Ambala Institute of Hotel Management, Chandigarh Road, Ambala City. A private IHM under the NCHMCT as Vice Principal and officiating as the Principal.

Achievements:

1. Chef-in-charge of the May Fair Bar Kitchen, being the youngest ever to handle that responsibility.

2. Pastry Banqueting in-charge at The May Fair Hotel during the grilling banqueting season.

3. Instrumental in planning, launching and operating a Continental Breakfast Buffet at the May Fair Bar as Breakfast Chef, to relieve the rush at the main restaurant.

4. With Café Devilicious at its Peak, managed a twenty seater restaurant at Vipul Belmonte clubhouse, Bakery tuck shops at Airtel Corporate Centre (with EasyDay) and clubhouse at Pasvanath Green Ville and self owned Quick Serve Café at South City II in Gurgaon.

5. Was part of organizing team of IIHM's Young Chef India contest 2016, 17, 18 & 19 in collaboration with NDTV and later with Food Food, and also part of the organizing committee for IIHM's Young Chef Olympiad 2017, 2018 & 2019 with CNN-IBN with participants from over 55 nations.

7. Revised syllabi for Post Graduate Diploma in Culinary Arts Management (PGDCAM) at Le Cordon Bleu School of Hospitality, GD Goenka University.

8. Took over the role of PhD Coordinator for SoH at GD Goenka University.

9. Shot an entire episode of My Yellow Table on NDTV Good Times with Chef Kunal Kapur representing IIHM.

10. Designed and help procure equipment for kitchen and bakery set up at IIHM Pune's new Campus.

11. Part of Judges team for Young Chef India 2018 along with Chef Kunal Kapoor, Chef Ranveer Brar and Chef Shaun Kenworthy.

11. Looked after administration and running of two IIHM Campuses in Jaipur and Ahmedabad from Delhi. Looked after complete Hiring, Finance and Overall Administration and profitability of the two campuses.

12. Apart from academic responsibilities at Ambala IHM, also handle complete HR, Finance, Administration, Marketing etc. without any software or ERP in place.

13. Look after the upcoming training hotel attached to the institute. To deal with consultants and also to identify a brand partner to look after the hotel.

Research Profile:

1. Submitted paper on "A Study on Chef Entrepreneurs In the Hospitality Industry" In GDGU iHost 2017, Sohna, Delhi NCR. (International Conference, Published)

2. Co-authored paper on "Culinary Taste is a social construct, not an expression of Individuality" for Conference at Maharishi Markendeshwar University, Mullana, Ambala (2017, Published)

3. Submitted paper on "Strike or Home Run : A Study on Chef Entrepreneurs" for publishing in Vedatya Institute, Gurgaon's Annual Journal. (2018, Published)

4. Co-authored paper on "Ruby Chocolate and the future of Chocolates" for Conference at Maharishi Markendeshwar University, Mullana, Ambala (2018) Published. Paper was later selected by JETIR and was published there too.

5. Written Paper on "The role of Performance Management in the Hospitality & Tourism Sector" in GDGU iHost 2019. Published. Sohna, Delhi NCR

6. Co-authored paper on "Trends in Handcrafted Wines and Spirits in India" in Vedatya Institute annual Conference in 2020. Published.

Affiliations / Industry Memberships: Life member of Indian Culinary Forum (ICF) – North Division

Total Work Experience: 14 years- Industry Experience (8) + Academic Experience (6)

Strengths: Hardworking, confident and passionate towards work

Hobbies: Writing, reading, listening to music and Travelling

Languages Known: English, Hindi and Punjabi (Elementary)

Marital Status: Married

References: 1. Prof Dr YG Tharakan, Former Dean at GDGU, LECB and Former Director – Higher Education (Hospitality, WGSHA , Manipal, University) Currently Board Member at Ambala IHM.
Mobile : 00-91-9448763806

2. Prof. Sandeep Munjal, Director, Vedatya Institute Gurgaon ,Haryana, India
Mobile:00-91-9818255449