



# Raj Kumar Jaiswal

## EXECUTIVE CHEF

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### BACKGROUND

As a seasoned culinary professional with over 29 years of experience, I am recognized for my extensive knowledge of international cuisines and innovative approaches to creating customized dining experiences. My career has encompassed managing fine dining services for resorts, restaurants, country clubs, and clubhouses, where I have honed my skills in the art of cooking, menu development, and the preparation of culturally diverse dishes. I excel in cultivating partnerships and professional relationships with service providers to secure the freshest and highest quality ingredients, ensuring that every dining experience is memorable for patrons.

### EDUCATION

- Intermediate from CBSE in 1992

### CERTIFICATIONS

- Certified [Senior Chef De Partie], [ITC Maurya Sherton New Delhi]
- Certified [Senior Tandoori Chef], [From restaurant in Russia]
- Certified [Head Chef], [From Black Horse pub, restaurant in Hounslow, UK]
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### EXPERIENCE

#### MIRAGE BAB AL BAHR RESORT & TOWER HOTELS | SENIOR SOUS CHEF

Fujairah, Dubai UAE, August 2021 to July 2024

##### Job Role

- Plan and direct food preparation and culinary activities
- Modify menus or create new ones that meet quality standards
- Estimate food requirements and food/labor costs
- Supervise kitchen staff's activities
- Arrange for equipment purchases and repairs
- Recruit and manage kitchen staff
- Rectify arising problems or complaints
- Give prepared plates the 'final touch'

- Perform administrative duties
- Comply with nutrition and sanitation regulations and safety standards
- Keep time and payroll records
- Maintain a positive and professional approach with coworkers and customers.

## **MEAL BOX & CO | EXECUTIVE CHEF**

Dubai UAE, March 2021 to August 2021

### **Job Role**

- PLAN AND DIRECT FOOD PREPARATION AND CULINARY ACTIVITIES
- MODIFY MENUS OR CREATE NEW ONES THAT MEET QUALITY STANDARDS
- ESTIMATE FOOD REQUIREMENTS AND FOOD/LABOR COSTS
- SUPERVISE KITCHEN STAFF'S ACTIVITIES
- ARRANGE FOR EQUIPMENT PURCHASES AND REPAIRS
- RECRUIT AND MANAGE KITCHEN STAFF.

## **THE DERBY COOKHOUSE AND ANGOOR RESTAURANT| EXECUTIVE CHEF**

Delhi India, February 2019 to March 2020

### **Job Role**

- Help in the preparation and design of all food and drinks menus
- Produce high quality plates both design and taste wise
- Ensure that the kitchen operates in a timely way that meets our quality standards
- Fill in for the Executive Chef in planning and directing food preparation when necessary
- Resourcefully solve any issues that arise and seize control of any problematic situation
- Manage and train kitchen staff, establish working schedule and assess staff's performance
- Order supplies to stock inventory appropriately
- Comply with and enforce sanitation regulations and safety standards

## **BLACK HORSE PUB HOUNSLOW LTD UNIT | HEAD CHEF**

Hounslow London UK , July 2007 to June 2017

### **Job Role**

- CONSTRUCT MENUS WITH NEW OR EXISTING CULINARY CREATIONS ENSURING THE VARIETY AND QUALITY OF THE SERVINGS
- APPROVE AND 'POLISH' DISHES BEFORE THEY REACH THE CUSTOMER
- PLAN ORDERS OF EQUIPMENT OR INGREDIENTS ACCORDING TO IDENTIFIED SHORTAGES
- ARRANGE FOR REPAIRS WHEN NECESSARY
- REMEDY ANY PROBLEMS OR DEFECTS
- BE FULLY IN CHARGE OF HIRING, MANAGING AND TRAINING KITCHEN STAFF

- OVERSEE THE WORK OF SUBORDINATES
- ESTIMATE STAFF'S WORKLOAD AND COMPENSATIONS
- MAINTAIN RECORDS OF PAYROLL AND ATTENDANCE
- COMPLY WITH NUTRITION AND SANITATION REGULATIONS AND SAFETY STANDARDS
- FOSTER A CLIMATE OF COOPERATION AND RESPECT BETWEEN COWORKERS.

### **DOSA JUNCTION RESTAURANT| SOUS CHEF**

London UK, June 2005 to January 2006

#### **Job Role**

- CONSTRUCT MENUS WITH NEW OR EXISTING CULINARY CREATIONS ENSURING THE VARIETY AND QUALITY OF THE SERVINGS
- APPROVE AND 'POLISH' DISHES BEFORE THEY REACH THE CUSTOMER
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### **BRENTARCH LTD PEN-Y-FAI BRIDEND | TANDOOR CHEF**

UK, December 2004 to January 2006

#### **Job Role**

### **SHAMPOOR, PIZZA EXPRESS LTD | SENIOR TANDOOR CHEF**

Moscow, Russia, February 2002 to December 2004

#### **Job Role**

- CONSTRUCT MENUS WITH NEW OR EXISTING CULINARY CREATIONS ENSURING THE VARIETY AND QUALITY OF THE SERVINGS
- APPROVE AND 'POLISH' DISHES BEFORE THEY REACH THE CUSTOMER
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## **BUKHARA RESTAURANT, ITC MAURYASHERATON HOTEL NEW DELHI| SENIOR COMMIS. 2ND**

Delhi India, May 1993 to February 2002

### **Job Role**

- CONSTRUCT MENUS WITH NEW OR EXISTING CULINARY CREATIONS ENSURING THE VARIETY AND QUALITY OF THE SERVINGS
- APPROVE AND 'POLISH' DISHES BEFORE THEY REACH THE CUSTOMER
- PLAN ORDERS OF EQUIPMENT OR INGREDIENTS ACCORDING TO IDENTIFIED SHORTAGES
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## **SKILLS**

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| <ul style="list-style-type: none"> <li>• Ensuring food is priced right</li> <li>• Menu planning</li> <li>• Managing stock and ordering food from various suppliers</li> </ul> | <ul style="list-style-type: none"> <li>• Controlling and managing a budget</li> <li>• Maintaining good health and hygiene Standards</li> <li>• Organising the staff rota and ensuring everyone knows what they're doing and when</li> <li>• Recruiting new staff and training and developing existing team members.</li> </ul> |
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## Hobbies

### Love to experiment with food

- Experimenting with food is a delightful journey that combines creativity and curiosity. It involves trying new recipes, mixing unexpected ingredients, and exploring different cuisines. This adventurous approach to cooking can lead to discovering unique flavors and innovative dishes. For many, it's a way to express love and care, as well as a means to break the monotony of everyday meals. Whether it's baking, grilling, or simply adding a twist to a traditional recipe, experimenting with food brings joy and excitement to the kitchen, making every meal a potential masterpiece

## Personal Information

- Date of Birth: 01/03/1973
- Gender: Male
- Passport No: S1496461

## Awards

- Will provide when contact