

## VISHAL PANDEY

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### Summary

I'm a result-focused management professional offering more than 6.8 years of progressive experience.

- 5 years of experience in Kitchen (Culinary) operations as a Chef (Commis 1 to DCDP-continental section). Worked as a Chef and handled kitchen operations from preparing dish as per orders including indenting, costing and dish profiling etc.

- Project and Operations Management Experience in Back Office Operations, Administration and Customer Service sector with 3 years' experience in Operations, and managed successful transitions of multiple clients' work and worked on technology tools.

A diverse working background and knowledge of Operations and other sectors makes me the best suitable candidate for the profile of a CHEF (DCDP) in F&B production

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### EMPLOYMENT HISTORY

- Sodexo (Noida) June 2016 to August 2018  
**Manager (Catering Operations and Administration)**
  - a) Cooking different dishes as part of Menu Planning and Preparing prep list for prep cooks /chefs.
  - b) Recruiting F&B staff, employee retention & product procurement.
  - c) Training subordinates on different cooking techniques and use of modern technology and equipments.
  - d) Keeping a check on HACCP measures in food prep and service areas.
  - e) Forecast Catering food revenues accurately, develop and maintain knowledge of market trends, competition and customers.
  - f) Work on MS Excel tool with hands-on experience in generating Profit and Loss reports, analysis and Annual Budget analysis. Reviewing data generated from MIS reports for recipe management, food costing and F&B control.
  - g) Inventory control and Quality checks and ensure the use of FIFO system to rotate perishable items.
  - h) Creating weekly specials (dishes) to minimize waste and to keep food costs down.
- THE PARK ASCENT, NOIDA Nov. 2013 to June 10, 2016  
**Demi Chef De Partie**
  - a) My daily tasks and responsibilities in this position were presenting, preparing and cooking dishes
  - b) Managing and training commis chefs working with me
  - c) Assisting Sous chef and CDP to develop new dishes and menus

- d) Monitoring portion and wastage control
- e) Ensuring high standards of food hygiene and follow the rules of health and safety

- Maurya Sheraton by ITC Ltd. 1<sup>st</sup> July 2011 to 20<sup>th</sup> August 2013

**Commis chef** - Continental cuisine (full time contract)

- a) Prepared all food items in a hygienic and timely manner exhibiting knowledge of recipes and presentation specifications as set by restaurant management
- b) Developed understanding of all kitchen stations including grill, sauté, garde manger, and prep. Trained in safety & HACCP measures involved in Kitchen premises
- c) Gained ability to check inventory from orders and rotate stock. Trained in Continental & Indian cuisines.

- Hotel Rajputana Sheraton by ITC Ltd. 2nd Nov. 2009 to 10th March 2011

- Vocational training from Rajputana Sheraton by ITC (& got trained with various functions like Food Production, Food & Beverages, IT, Front Office and HR
- Worked as a Culinary Operations Executive at Hotel Samrat, New Delhi during Commonwealth games 2010 for 3 Weeks.

## ACADEMIC QUALIFICATION

- IHM Lucknow, NCHMCT (BHM) (2008 to 2011)
- 12<sup>th</sup> Standard CBSE (2005 to 2006)
- 10<sup>th</sup> Standard CBSE (2002 to 2003)

## KEY COMPETENCIES and CERTIFICATIONS

- Effective communication and presentation skills including thorough culinary knowledge of different cuisines.
- Hands on knowledge of working in different types of kitchen establishment.
- Data maintenance, report management and budgeting.
- Basic & Advance MS-Excel certification provided by AON training dept.

## PERSONAL DETAILS

- Hobbies & Interests : Reading culinary articles & books
- Marital Status : Married
- Languages known : English & Hindi
- D.O.B : 27<sup>th</sup> May 1989

(Vishal Pandey)