**AMRENDRA KUMAR** 

* **EXECUTIVE CHEF, HOTEL LEVANA ,HAZARTGANJ ,LUCKNOW**

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**PERSONAL STATEMENT:** A creative thinker who has sound knowledge of latest food trends, and who is intimately familiar with all the activities of the kitchen. I have a strong commitment to quality, service and sustainability in any food and drinks that I serve. I have flair for cooking in fast paced kitchen, and for producing high quality dishes. Right now I am looking for a suitable position with a company that is highly regarded in the field it operates in, and where opportunities for career growth and personal development are plentiful.

**CULINARY SKILLS:**

\*Identifying ways to improve the profitability of meals.

\*Ability to quality adapt to a customer ‘specific requirements.

\*Environmentally aware and having comprehensive knowledge of food hygiene regulations.

\*Can quickly adapt to different working environments and conditions.

\*Possessing the patience and personality to deal with awkward staff and customers.

\*Willing to take ownership for all duties, tasks and responsibilities.

**AREA OF EXPERTISE:**

\*Kitchen administration \*Ordering food \*High value catering \*Fine dining

 \*Advanced food hygiene \*Food cost control \*Supervising \*A La carte menus

 \*Food tasting \*Equipment maintenance

**PROFESSIONAL EXPERIENCE:**

**2019(October)-Till Date**

**Job Profile: Executive Chef Hotel Levana, Hazratganj, Lucknow**

**2018(October)-2019(October)**

**Job Profile: Executive Chef the Centurion, Wave Mall Lucknow**

**2016(April)-2018(October) Sous Chef Golden Tulip, F bar & Lounge, Jaipur**

**Job profile:** Preopening member joined as Sous Chef in F bar & lounge A Unit of Jaise Star Continental LLP

**Duties and Responsibilities**

Responsible for ensuring that food specification and labour objectives meet all goals set by the executive chef as well as customer requirements .Also in charge of scheduling duties for general kitchen staff, and organizing the daily responsibilities of staff and also assisting them when necessary.

\*Making sure that all the kitchen brigade works to the highest culinary standards.

\*Creating new menus and dishes on demand.

\*Making sure that all kitchen staff understand the duties and tasks they need to perform.

\*Planning, preparing and direction food operations in a kitchen or catering area.

\*Ensuring that the presentation of food is compliant with standard.

\*Helping to train, develop and grow a kitchen staff.

**2015(September)-2016(March) Cremica food industries ltd**

**Job profile:** Worked as Area chef Rajasthan Reason

**Duties and Responsibilities**

\*Making new projects and product for customer business as well as for the company benefit.

\*Take care of Region, giving technical and practical knowledge of our company products in market. Planning and launching of new products in market.

\*Do different type of new innovation with the product. Give training to assistant chef and sales team for increase of product sale in the market.

 \*Taking daily, weekly and monthly reports from our assistant chef team .Give practical and product knowledge to the new chef.

 \*Give the monthly tour programmes to my assistant chef team .Looking after all tour expenses, their monthly targets of assistant chef for company business growth.

 \*After collecting the details, have to send the collaborative monthly project to the corporate chef. Forecasting, budgeting and food cost control.

**2014(Nov)-2015(Aug) JAIPUR NATIONAL UNIVERSITY**

 Worked as Assistant professor in Jaipur National University.  **Duties and Responsibilities**

**\***Taking care of practical and theory sessions for B.SC Degree & B.SC plus MBA Food production.

\*Taking care of daily Food Production during lunch hours and indenting for the smooth flow of the department.

\*Responsible for outdoor and indoor theme parties in SHMCT JNU .Taking care duty roasters of F&B Production in training restaurant.

**2011 (Sept)-2014 (Nov)**  **P&O CRUISE,UK Have worked as CHEF DE PARTIE in different food production sections and outlets and got chance to work with celebrity chef MARCO PIERRE WHITE and his speciality restaurant OCEAN GRILL, OLLY SMITH Speciality Restaurant GLASS HOUSE.**

**Duties and Responsibilities**

\*Preparation of Food according to menu in speciality restaurant. Managing Live counters.

\*Managing Hygiene and Sanitation of the restaurant kitchen.

\*Suggestive Menu and Up selling. Supervising daily food cost.

\*Preparing special menu according to diet requirement.

\*Taking care of special Hygiene and Sanitation practices during UNITED STATE PUBLIC HEALTH AUDIT AND UNITED KINGDOM PUBLIC HEALTH AUDIT.

**2008(June)-2011(March)**  **Taj Exotica, Goa**

 **Started working as Hotel Operational Trainee in All major sections including Indian, Continental (Hot and cold sections) in coffee shop restaurant for six months. After Completing the programme appointed as 1st commis. Worked in all sections specialised in continental**.

**DUTIES AND RESPONSIBILITIES**

\*Preparation of Food According to the guest preference. Managing live Counters.

\*Managing Hygiene and Sanitation of the restaurant kitchen.

\*Suggestive menu and up Selling. Supervising daily food cost.

\*Worked for Banquets

**INDUSTRIAL EXPERIENCE**

\*Successfully completed 20 weeks industrial training from Hotel Holiday Inn, Agra in all major revenue producing departments of the Hotel.

**CO-CURRICULAR ACTIVITIES**

\*Actively participated in internal chef competition in 2nd year

\*Off Premises Catering with Hotel Taj Residency, Lucknow

**SUMMARY OF QUALIFICATIONS**

\* Three years degree course in Hotel Management (B.SC In Hospitality and Hotel administration) from Institute of Hotel Management Catering Technology and Applied Nutrition, Lucknow (U.P) in 2008.

\*successfully accomplished 3 months diploma in cruise galley operation from C.A.I Hyderabad conducted by P & O Cruises in 2011

\*Passed 12thclass with science and mathematics from H.D. Jain College, Ara (B.I.E.C, Patna)

\*Passed10thwith all major subjects from V.N.H. School, Dalippur (B.S.E.B, Patna)

**COMPUTER PROFICIENCY**

MS-Word, MS-Office, MS-Excel, Internet application.

**PERSONAL PROFILE**

Date of Birth : 13th Jan 1986

Marital status : Married

Gender : Male

Nationality : Indian

Passport : Having Indian passport

Hobbies : Listening music, Creative cooking Permanent Address : AT+P.O.-Dalippur, Dist-Ara, Bihar, Pin-802155

Reference:

Mr Babban Singh, General Manager OYO Rooms, M-08005917912

 Mr. Sonal Sajwan, F&B Manager, Nirvana Hometel ,Jaipur M-09828049474