

Lakshay Sethi

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Email: sethilak@gmail.com**Profile Summary:**

Versatile Chef by profession with over 4 Years of experience across 5 Star Hotels, Cloud Kitchen(s) and Restaurant(s). A firm believer in the provision of explicit customer experience, adapting to the best industry practices and focused on quality food service. An overseas stint with an international chain has given me global industry prospective and has helped me in developing enhanced culinary & interpersonal skills.

Professional Journey

May 2022 – Present

Demi Chef Di Partie, The Westin Goa

A Marriot group property situated near Anjuna Beach in Northern Goa

❖ **Kitchen Management**

- Oversee Al-a-Carte at roof top restaurant- Drift Pool Bar
- Breakfast buffet management at The Market
- Ensuring the quality of food preparation
- Limiting wastage & maximizing the raw material utility
- Banquet food production during events and parties

❖ **Guest Management**

- Ensuring food is prepared as per the guest's expectations
- Handling client request at live counters
- Connect with guests to take feedback on the taste and quality of preparations
- Proposing the restaurants best dishes

November 2020 – May 2022

Chef, Spice Bliss

A Delhi based cloud kitchen specializing in Indian and Continental delicacies

❖ **Kitchen Management**

- End to end food preparation and production management
- Fulfilling both Al-a-carte orders and party orders
- Ensuring the food quality and taste is as per client's demand especially for party orders
- Managing the budget and food production with limited wastage
- Stockpile management

❖ **Customer Management**

- Understanding the client's expectations for party orders
- Maintaining a standardized taste for Al-a-Carte orders
- Customizing menu for theme-based parties

July 2018 – October 2019

Chef, Food Thekha

A Delhi based multi cuisine restaurant kitchen specializing in Chinese and Indian delicacies

❖ **Kitchen Management**

- End to End menu design and management

- Oversee food preparation and quality control
- Customizing the menu as per client's demand and requests
- Added new courses and items
- Stock management and waste management
- Ensuring the food preparation cost is under control

❖ **Staff Management**

- Recruiting cooks, service staff and helpers for end to end operations
- Guiding cooks to maintain the recipe standards and portion size

December 2019 – March 2020

(Contract suspended early due to Covid-19)

Cook, Marriott Harbor Beach Resort & Spa

A Marriott group resort at Fort Lauderdale, Florida

❖ **Kitchen Management**

- Responsible for Cold & Hot food production
- Assisting senior chef in curating new dishes and experimenting with fusions
- Food production and inventory management for large parties and maintaining the quality across the courses
- Coordination with multiple departments to host large parties and events
- Customizing the menu as per customer demand

Training Undertaken

October 2017 – March 2018

Shangri La-Eros Hotel, New Delhi

- Worked in Nordic Cuisine with Expat Chef from Estonia
- Food production and Buffet Management
- Maintaining food logs and inventory
- Specialized in Cold Food preparations
- Quality and taste control of products from new vendor
- End to end checks for final dish

August 2016 – October 2016

Hotel The Ashok, New Delhi

- Preparation of Special Meals for VVIP's and Head of States
- Following standard recipe and preparation standards
- Assisting Senior Chefs
- Preparing new dishes and planning substitutes

November 2015 – January 2016

Hotel Janpath, New Delhi

- Rotational shifts in Housekeeping, Front office & Culinary
- Managing Food and Beverage services to guests
- Room Acquisition and query handling
- Making sure the rooms are set as per standards before new guest arrives
- Assisting chefs and buffet setups

December 2014 - February 2015

Lalitha Mahal Palace, Mysuru, Karnataka

- Gained experience in multiple departments
- Handling front office and upselling room category
- Making up room as per guest standards
- Helping Chef in food preparation
- Implementation and adapting new housekeeping systems and procedures

Achievements

- ❖ Received multiple reviews & special mentions on travel portals like Tripadvisor and in GSS
- ❖ Star Recognition, Marriot Harbor Beach Resort & Spa, Fort Lauderdale, Miami, Florida, USA in January & February 2020
- ❖ Part of core food preparation team of The Ashok, for State Dinners organized at Hyderabad House, New Delhi

Academics

- ❖ Bachelor of International Hospitality Business Management
Ashok Institute of Hospitality & Tourism Management, 2014-2018