

GAJANANA BINDUMANE

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Shiv Kunj Building

Flat no 5, Plot No C-2

Ganesh Nagar, 2c, Swej Farm Sodala Jaipur

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CAREER OBJECTIVE

To provide value-added services in the industry by using interpersonal skills, knowledge and continuous value addition by way of learning and experience. To hone up my theoretical knowledge by working in a real time environment and undertaking challenges to utilize my skill and abilities for the advancement in the field of Hotel Industry.

PERSONAL TRAITS

- A rational thought-leader with an ability to grasp things quickly
 - Dedicated, devoted and hard working
- Good analytical & problem solving aptitude & ability

Skills Acquired

- Innovative presentations of food and buffet layouts.
- Hands on with pre-plated authentic and contemporary South Indian food presentation.

HILTON JAIPUR, India

(1st Feb 2021 to Till date)

JR.SOUS CHEF

- Assisting Chef De Cuisine for the day to day kitchen operation.
- Ensure prompt and accurate service by all kitchen staff to achieve a high level of customer satisfaction.
- Recommend changes in menu at the time of new menu by introducing new dishes/presentation.
- Ensure that the hygiene and cleanliness of the kitchen area is maintained as per pre-determined standards.
 - Responsible for controlling food wastage without compromising on food quality.
 - Meet the service standards.
- Handling show kitchen (AURUM) South Indian breakfast buffet
 - Man power planning, duty allocation & duty roster.
- Responsible for HACCP Practices (implementation and documentation).
- Continuously improve and innovate upon product while maintaining the highest

HILTON JAIPUR INDIA

(18TH March 2017 to 31st Jan 2021)

Senior Chef-De-Partie

- Assisting Chef De Cuisine for the day to day kitchen operation.
- Ensure prompt and accurate service by all kitchen staff to achieve a high level of customer satisfaction.
- Recommend changes in menu at the time of new menu by introducing new dishes/presentation.
- Ensure that the hygiene and cleanliness of the kitchen area is maintained as per pre-determined standards.
- Responsible for controlling food wastage without compromising on food quality.
 - Meet the service standards

IBIS NAVI MUMBAI

(1ST APRIL 2015 to 14th
March 2017)

CHEF-DE-PARTIE

- Responsible for HACCP Practices (implementation and documentation).
 - Man power planning, duty allocation & duty roaster.
 - We also doing outdoor catering
 - **IBIS NAVI MUMBAI**
(1ST APRIL 2012 to 31st
March 2015)
DEMI CHEF-DE-PARTIE
- Working as a Pre-opening team member
- Made a new rotation menu for breakfast at club lounge and for in room dinning
 - Handling South Indian buffet & also worked in al carte.

FOUR POINTS BY SHERATON

(12th May 2009 to 5th March 2012)

Commi-1 (All Day Dinning Kitchen)

- Worked as a Pre-opening team member. Worked in, south Indian section.

SUPREME HERITAGE

(10th March 2005 to 5th March 2009)

Commi-2

Worked in Banquet kitchen.

COMPUTER SKILLS

Well conversant with MS-Word, MS-Excel, MS-PowerPoint

PERSONAL DETAILS

Hobbies - Playing cricket, listening music & cooking.

Languages Known - English and Hindi

Marital Status - Married