



RAJMANI DAHAL

+919935106903

batsya1802@gmail.com

Survey Number 52, B T Kawde Road, Pune, Maharashtra

OBJECTIVES

Energetic culinary professional with a blend of creativity, passion for food and exceptional cooking skills. Works well as a dynamic leader in high-pressure settings. Can create and customize concepts without the direction of ownership. 16 years of experience cooking and working in all types of environments and locations across the country and internationally. Expert in training and managing staff to ensure a business success.

EXPERIENCE

1/2006 - 3/2008

Sous-Chef (Chinese and Continental)

At **Grand plaza Hotel City Hall, Singapore**

Produce high quality dishes that follow up the established menu and level up to location's standards, as well as to clients' requirements

2/2008 - 3/2020

Culinary chef

At **East Timor Farol Dili, East Timor**

Work with the executive chef to produce diversified menus in accordance with the restaurant's policy and vision

5/2010 - 3/2016

Chef and culinary consultant

At **Republic of Palau topic dancer**

*Plan daily menu and supervise cooking of food and monitor activities of kitchen staff *Provide guidance and assistance to team in cooking special dishes *Maintain kitchen stock and inventory, including hygiene and safety features

3/2017 - Present

Executive Chef

At **Purple Martini entertainment Pvt Ltd, Anjuna, Goa**

*Designing new recipes, planning menus and selecting plate presentation. *Reviewing staffing levels to meet service, operational and financial objectives. *Hiring and training kitchen staff, such as cooks, food preparation workers and dishwashers. *Performing administrative tasks, taking stock of food and equipment supplies, and doing purchase orders. *Setting and monitoring performance standards for staff. *Obtaining feedback on food and service quality, and handling customer problems and complaints.

QUALIFICATIONS

3/2002 - 6/2003

Diploma in culinary arts

From **At- Sunrice GlobalChef Academy, 28 Tai Seng Street, Level 5. Singapore 534106**

SKILLS

Technical Skills

Inventing testing modified and launching noodles according to local test

100%

Menu setting and updating

100%

Budget management

100%

Other catering

100%

Management Skills

- ☒ Implementing high quality hygiene and sanitation standards in the workplace
- ☒ Constant monitoring and training of newly hired and on-the-job shapes
- ☒ Coordinating with all workstations to ensure timely deliveries and freshly done orders

ACHIEVEMENTS

1/2020

All Achievement so far

From **Over all Companies**

● Aggressor yacht Chef Menu Writing with flow ● Café, & snacks of service and station balance Chef/ aggressor & tropic dancer Staff Resourcing and Training ● Featured Chef Contestant on TV Food Networks Diverse Food background Chopped Season 2, episode 1 ● Bar Sponsor 5 years for the LGBT Centers Annual Garden Party Fundraising event ● Ability to multi-task multiple Projects and clients ● Expiration Bar mondolakiri combadia ● Hands on owner and Chef serving Pan Asian cuisine ● Raised operating capital to renovate and re-concept underperforming restaurant concept. ● created a new menu. ● Hired and trained additional staff. Hired Hall Company PR firm to launch opening. ● Magazine _ <http://aggressor.com/images/CruiseNews2014/files/assets/page41.html>

LANGUAGES

☒ **English**
Expert

☒ **Nepali**
Expert

☒ **Hindi**
Expert

INTERESTS

Masterchef
Reading books

Innovation towards culinary

PERSONAL INFORMATION

Date Of Birth

18/2/1972

Nationality

Indian

REFERENCES

Request On Demand