**Chef Vijay.R. Challa.** + 91–902 231 9692

+ 91-889 846 0090

**vijaychalla84@gmail.com**



**RESUME**

***CAREER GROWTH***

* Worked At Retail Hub Hospitality Service to Raymond Company

**POSITION:** Senior Sous Chef.

**RESPONSIBILITY:** Corporate Catering, Ala Carte, Banquets, Conference Meetings, Outdoor Catering, Cafés, Wine Dinner, Body Art, Raymond Guest House, Raymond Reality & SCC - SOC

**Duration**: 5Th April,2017 To till Date.

* Worked At Devyani International Limited “RJ CORP” (Andheri) With Chef Sanjib Sarkar

**POSITION:** “Senior CDP"

**RESPONSIBILTY:** Amex fine dine, Carnation, Lounge, Foodies Bar & Main kitchen

CUISINE: Indian Regional and North frontier, Continental and Oriental

**Duration**: 15th June 2010 to 31st December 2016

* Worked At Radhakrishna Hospitality (SODEXO) Mr SPOONZ Jogeshwari With Chef Chandrakant

**POSITION**: Chef -De-Partie

**RESPONSIBILITY**: Corporate Catering like Hospitals, Corporate Offices and Schools

**Duration**: 16thth March 2010 to 10th June, 2010

* Worked At Royal Caribbean Cruise Liner

**POSITION**: ‘Cook II’.

**RESPONSIBILITY**: Portofino, Chops Fine Dine Restaurant, Windjammer, Galley Roast Cook, Tournant Cook, Soup Cook and Garde Manger

**Duration**: 27thth April 2007 to 28thTH Feb 2010

* Worked At JW Marriott @ Juhu With Chef Ajay Chopra In Lotus Café

CUISINE: Continental, Thai And Indian Cuisine

**POSITION**: Commis II

**RESPONSIBILTY**: IRD , Lotus Café, VIP Lounge , Reflection Restaurant And Bombay Baking Company

**Duration**: 07th Aug, 2006 – 30Th March, 2007

* Worked At Café Basilico Bistro And Deli Mediterranean Cuisine (Colaba And Bandra)

With Chef Vinod Ghadse

CUISINE: Continental & Mediterranean Cuisine

**POSITION**: Commis III

**RESPONSIBILTY:** Grill and Pantry

**Duration**: 24th Jan,2006 – 04th Aug, 2006

* Completed Industrial Training At Taj SATS @ Andheri with Chef Satish Arora Developed A Cooking Skill In (Indian Cuisine, Continental Cuisine, Bakery, Pantry, Indian sweets And Snacks)

**Duration** : 27th June,2005 - 26th Dec,2005

* Completed Training At INDIGO DEGUSTIBUS (Colaba) with Chef Nitin Kulkarni Developed A Cooking Skill In Wine Dinner Pairing Foods And Italian Cuisine

**Duration** : 1st Jan, 2005 - 30th May, 2005

***EDUCATION***

* Pursuing MBA In Hospitality and Marketing from Welingkars Institute

In 2018

* Successfully Completed T.Y.BA from University Of

Mumbai (kalina) March 2013-2014.

* Successfully Completed Culinary Course

From Kohinoor Catering Institute. Dadar

(West) 2004-2005.

* H.S.C. (Higher Secondary School Certificates) 2001-2003 From Narsee Monjee College Of Arts And Commerce
* S.S.C. (Maharashtra State Board) 2000-2001 From Poddar High School

***ACCOLADES***

* Participated in Aviation Security Organized By

At CSIA Towards Programme Issued by Bureau of Civil

Aviation Security. 2010 - 2011

* Has Successfully Completed the Course of Crowd

Management and Appropriate Training 2010 - 2011

* Participated and Won the Inter-College Football

Tournament For “Kohinoor Catering Institute 2004 - 2005

* Represented in Inter-College Volley Ball

Tournament For “Narsee Monjee College”. 2002 - 2003

* Successfully Completed Road Safety Patrol

from Anandilal Poddar High School.

During the Year 1998 to 2001

***SIGNIFICANT FUNCTIONS***

***PROFESSIONAL QUALIFICATION: COMPUTER PROFICIENCY***

* Software : Microsoft Word, Excel, PowerPoint etc.

***PROFESSIONAL QUALIFICATION: CRAFTMANSHIP COURSE***

* Participated in Maharashtra Utsav Chef Contest and secured First place.
* Completed Successfully Completed Culinary Course from Kohinoor Catering Institute, Dadar (West)

***PERSONAL DETAIL***

Name :Vijay Rajesh Challa

Date of Birth : 08 March 1984

Age : 36 Years

Marital Status : Married

Nationality : Indian

Language Known : English,Hindi,Telugu, Marathi

Hobbies : Following Motivational Speech

Passport No : Z6142153