RESUME

Rohit Anand

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| **Personal Details ♣** | |  | | **A person wearing a white bucket on his head  Description automatically generated with low confidence** |
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| Date & Time♣ | June 2021 | | |
| Title♣ | Mr. | | |
| Given Names♣ | Rohit | | |
| Family Name♣ | Anand | | |
| Date of Birth(D/M/Y)♣ | 11th Nov 1977 | | |
| Nationality♣ | Indian | | |
| Family Status♣ | Married | | |
| Private Address | 17/179 Subhash Nagar | | |
| City | New Delhi | | Mobile: | +91-9999916499 |
| Zip (Post Code) | 110027 | | Mobile: | +91-8178103744 |
| Country | India | | E-mail | rohit\_brix@yahoo.com |
| Home Address | 17/179 Subhash Nagar | |  |  |
| (Permanent) | New Delhi | | Home Tel.:  Home Fax: |  |
| City | Delhi | |  |
| Zip (Post Code) | 110027 | |  |
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| Country | India | |  |

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| **Career Achievements & Awards \*** |
| * Was the pre opening team member of Grand Hyatt Delhi * FSMS CERTIFIED CHEF. * Worked in Brix (Italian restaurant), this was voted the best Western Cuisine restaurant of the town for the year 2001-2002. * Awarded for the Best Upcoming Restaurant SARTORIA for the year 2006.(SOUS CHEF). * Awarded for the Best Pizza in the town, for the year 2009 by HT City at AZZURRO. * Awarded for the Best Mediterranean Restaurant in the town, for the year 2009 by IBN 7” BURRP” at AZZURRO. * Was the pre opening team member of Hilton Chennai | |

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| **Business Contact Address** ♣ | |
| Company♣ | Hotel TRG Jammu | | | |
| Position♣ | Executive Chef | | | |
| Department♣ | Restaurant ( F&B) | | | |
| Business Address | |  | | --- | |  | |  | |  | | Delhi | | 110066 | | India | | | Tel.: |  |
|  | Bahu Plaza Park | | Tel. direct: |  |
|  |  | | Fax.: |  |
| City♣ | Jammu | | Fax. direct: |  |
| Zip (Post Code)♣ |  | | E-mail |  |
| Country♣ | India | | Pager |  |

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| **Career objectives** |

To Expertise in Italian cuisine, while working with best Italian and European chefs. Also to keep myself to update with latest Food fashion and standards with authenticity of food.

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| **Professional Experience -** | |
| From | 10th September 2021 | | Establishment | **Hotel TRG** |
| To | Till Date | | City | Jammu, India |
| Position | Executive Chef | | Country | **India** |
| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guests which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| **Professional Experience –** | |
| From | January 2021 | | Establishment | **Free Lancing – Hospitality Specialist** |
| To | 9th September 2021 | | City | Delhi, India |
| Position | Hospitality Specialist | | Country | **India** |
| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guests which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| **Professional Experience -** | |
| From | 10th August2019 | | Establishment | **HOTEL SARINA** |
| To | 5th December 2019 | | City | Bangladesh ( Dhaka) |
| Position | Executive Chef | | Country | **India** |
| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guests which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| |  |  | | --- | --- | | **Professional Experience -** | | | From | 10th June 2019 | | Establishment | **INDIA INTERNATION CENTRE** | | To | July 2019 | | City | New Delhi | | Positionnnnnnnnnnn | Kitchen Manager | | Country | **India** | | **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guests which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | | |
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| **Professional Experience -** | |
| From | 18th AUG 2014 | | Establishment | **JUNGLE JAMBOREE** |
| To | April 2019 | | City | NCR |
| Position | Corporate Chef | | Country | **India** |
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| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guests which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |
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| **Professional Experience - \*** | |
| From | 10th JULY 2013 | | Establishment | **DELHI GOLF CLUB** |
| To | 10th AUG 2014 | | City | DELHI |
| Position | **EXECUTIVE CHEF** | | Country | **India** |
| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guest which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| Professional Experience - \* | | | |
| From | 20thSEP 2010 | Establishment | **HILTON** |
| To | 20th JUNE 2013 | City | Chennai |
| Position------------n | **Chef De Cuisine** | Country | **India** |

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| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guest which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |
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| **Professional Experience - \*** | |
| From | 18th AUG 2008 | | Establishment | **AZZURRO** |
| To | 30th APRIL 2010 | | City | NCR |
| Position | CORPORATE CHEF | | Country | **India** |
| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guest which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| **Professional Experience - \*** | |
| From | 08thOCT 2007 | | Establishment | **THE GRAND NEW DELHI** |
| To | 20thDEC2008 | | City | DELHI |
| Position | **ASSIST DIR DE CUISINE** | | Country | **India** |
| **/Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guest which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. | | | | |

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| **Professional Experience - \*** | | | |
| From | 7th MARCH 2004 | Establishment | **RADISSON** |
| To | 02nd OCT 2007 | City | GOA |
| Position | **KITCHEN EXECUTIVE** | Country | **India** |

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| **Additional Information [Size of operation, job responsibilities**]:   * Planning and implementing new menus, recipes and dishes. * Meet the food revenue and cost budget. * Serve fresh food to the guest which is prepared a la minute and is consistent in quality. * Supervise cooking and other kitchen personnel and coordinate their assignments to ensure   Economical and timely food production.   * Estimate food consumption and purchase food stuff and kitchen supplies. * Establish and enforce nutrition and hygiene standards for the restaurant. * Focus attention on improving productivity levels and prudently manage utility/payroll costs within acceptable guidelines ensuring optimum deployment and energy efficiency of all equipment. * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. |

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| **Professional Experience - \*** | | | |
| From | 02 JAN 2001 | Establishment | **GRAND HYATT** |
| To | 25th FEB 2004 | City | DELHI |
| Position | **COMMIS** | Country | **India** |

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| **Additional Information [Size of operation, job responsibilities**]:   * Through hands-on management, supervise closely all outlet CDPs, Commis and Apprentices in the performance of their duties in accordance with the policies and procedures. * Delegate appropriately, duties and responsibilities to equipped and resourced employees, developing them whilst ensuring standards of operation and safety are maintained. |

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| **Sport , Fitness Activities, Interests** |  | **Languages\*** | | **fluent** | **well** | **Fair** |
| Traveling, cooking. |  | First language  Others | English |  |  |  |
| Hindi |  |  |  |

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| **Future goals and career plans** |
| Automation of the restaurant work:   1. Expertise in Italian cuisine 2. Respect for people   3) Satisfy any request of the guest in to the restaurant | |

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| **REFERENCES** |
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| PITAMBER SATYABALI CORPORATE CHEF Lantern catering concepts, DELHI  9810355770 | |
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