** CURRICULUM VITAE**

**VINOD SINGH**

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**CAREER OBJECTIVE**

I believe that smartness and hard work go hand in hand with each other and that te -am work is the best solution to all obstacles. I would like to continue my skill with rep- uted organization where my Culinary experience can be utilized at best possible level.

**EDUCATIONAL QUALIFICATION**

* 10th& 12th passed from CBSE Board from Uttarakhand.
* One-year Diploma of Basic computer and Tally Official Accounting.
* Diploma of Hotel Management in **CCHMCT**, Dehradun since 2011-2012.

**ABILITIES**

* Have good experience as hotel chef and F&B production Team.
* Always planning the menu for Buffet and Event, prepared new dishes, new innovation and creativity for special event and festivals.
* Friendly personality with a can do attitude and easily handle work pressure.
* Ability to quickly identify and resolve Guest problems by providing their needs.

* Ensure that food safety standers and sanitary requirements
* *Ensuring that FSSAI and HACCP reports are maintained and monitored.*
* Good knowledge of comprehensive product, ingredients, supplier and markets.
* Have good technical skills of outstanding culinary, Control food Cost Wastage

**WORK EXPERIENCE**

* **Hotel Wyndham Mohali, Chandigarh. August 2022 to Till Date**
* Working as a **Tandoor CDP** and Responsibility of overall outlets & Banquets
* Reporting to the Executive Chef on daily basis
* Handel to all guest complaint and Meet to guest and take food feedback
* Supervising all aspects of daily food Operation including purchase, Receiving
* **Hotel Holiday Inn Zirakpur, Chandigarh. November 2021 to july 2022**
* Working as a **Tandoor DCDP** and Responsibility of overall outlets & Banquet.
* Reporting to the HOD and executive Chef on daily basis.
* Maintain proper hygiene and standardization in the kitchen.
* Originations a **kebab food Festivals** for limited time period.
* **Hotel EURASIA, Chandigarh Air port. July 2020 to November 2021**
* Working as a **kitchen head/ CDP** and Responsibility of overall Kitchen
* Controlling monthly Operational Guidelines, Development of staff
* Menu planning for special event and receptions, weddings
* **AROMA & COLOR Restaurant.Pattaya Thailand. 1thDec 2017 to 1th Feb 2020**
* Worked as **Indian-Tandoor Chef**, and Handle food Cost and Wastage.
* Responsibility of Indian Kitchen and Checking Proper Buffet Setup.
* To checking Buffet and all food temperature for cooking and storing.
* Ordering for Groceries, Vegetables, Dairy products, marketing and storing.
* Handel to all guest complaint and Meet to guest and take food feedback.
* **Hotel The Fern Residency Pune-Maharashtra.March2016 to 22thNov2017**
* Worked in live Kitchen as **Tandoor Commi Chef**. Pre-Opening Team.
* Follow standardized recipe and maintain hygiene.
* Maintain proper hygiene and standardization in kitchen.
* Organized to many food festivals **Kebab & Biryani, Chill-Grill, and BBQ.**
* **Hotel Noorya Hometel Sarovar, Pune. 20th July 2015 to 25thFebruary 2016**
* Worked in **Indian Commi II Chef**, helping in Banquet event.
* Cleaning to equipment, Store maintain, kitchen cleaning, proper set up.
* To check the quality of raw material coming for the kitchen.
* **Hotel Crownwest, Mohali-Punjab. 18th April 2014 to 02th July 2015**
* Worked in **Tandoor Commi II.**
* Responsibility for the mise-en-place on section.
* Cleaning to equipment, Store maintain, kitchen cleaning.
* **Hotel UNA Mandarin Zirakpur Punjab. 23th Sep 2013 to 15th April 2014**
* Worked in **Tandoor Commi III.**

**STRENGTH**

* Smart working and Self-motivation.
* Good team member and managing public relations.
* Co-Operative and positive thinking.
* Responsible and optimistic person who looks always positive towards life.

**HOBBIES**

* Cooking.
* Visiting to new Places.
* Reading Biography.

**PERSONAL DETAIL**

Father Name                 - Mr. MAKAN SINGH

D/Birth                          - 08/10/1990

Residential Address - Chandigarh

Passport Number - \*\*\*\*\*\*\*889.

Marital Status                 - Married

Nationality                      - Indian

Languages Known        - Hindi, English, Punjabi.

**DECLARATION**

             I hereby declare that the above statement is correct up to the best my knowledge and Belief.

**VINOD SINGH**

**Reference**

**Chef Amit Singh** CDC – J W Marriott

**Chef Makan Singh** Exe Sous Chef– Royal Orchid