

# GAJANANA BINDUMANE

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Shiv Kunj Building  
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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

(1<sup>st</sup> 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 roaster.
- Responsible for HACCP Practices (implementation and documentation).
- Continuously improve and innovate upon product while maintaining the highest

**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**

(1<sup>ST</sup> APRIL 2015 to 14<sup>TH</sup>  
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**  
(1<sup>ST</sup> APRIL 2012 to 31<sup>ST</sup>  
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**

(12<sup>TH</sup> May 2009 to 5<sup>TH</sup> March 2012)

**Commi-1 (All Day Dinning Kitchen)**

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

**SUPREME HERITAGE**

(10<sup>TH</sup> March 2005 to 5<sup>TH</sup> 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