

## CURRICULUM VITAE


**Post applied for**
**Specialization**
**Executive Chef**
**Multi Cuisine**
**PERSONAL DETAILS**

Name	:	Arun Kumar Verma
Father's Name	:	Late Shri SheoRatan Prasad
Date of Birth	:	14-06-1975
Sex / Marital Status	:	Male /Married
Languages Known	:	English & Hindi
Contact Nos. & Email address	:	09199042515, <a href="mailto:chefarun1@gmail.com">chefarun1@gmail.com</a>

**PERMENANT ADDRESS**

Village – Mishri Chak, Post - Naubatpur, District Patna, Bihar

**EDUCATIONAL QUALIFICATIONS**

10<sup>th</sup> class from Bangalore Military School, Bangalore with 73% marks in the year 1991

12<sup>th</sup> class from Bangalore Military School, Bangalore with 63 % marks in the year 1993

Graduation with Chemistry honors

**PROFESSIONAL QUALIFICATION**

3 year Diploma in Hotel Management, Catering Technology at Institute of Hotel Management Catering Technology & applied Nutrition, Chennai (1996-99)

**INDUSTRIAL EXPOSURE**

Completed Six Months of Industrial Training at Hotel Maurya, Patna

**SKILLS SET:**

1. Perfectly skilled in managing all sections of a hotel kitchen.
2. Inventory management with an eye for reducing input costs without compromising food quality
3. Contribute in controlling cost by ensuring optimum man management, staff training in multi tasking, yield optimization of raw meat products, implementation of standardized/modified recipes based on research.
4. Excel in overseeing food revenues with comprehensive experience in menu planning, food promotions, costing, and interacting with guests.

**PROFESSIONAL EXPERIENCE:-**

- **Working as Executive Chef with Keyonn Hotel Amritsar” since June 2022**

**Key Responsibilities**

1. kitchen management and supervision
2. Conduct briefing with all kitchen staff on a day to day basis and allocate work
3. Review production schedule to determine food requirements including variety and quantity of food for preparation and assemble supplies and equipment needed for daily cooking activity

4. Regularly conduct quality check of meat, fish, poultry and other raw materials
5. Conduct routine tasks such as menu planning and recipe costing, portion control, food cost control, store requisitions etc.
6. Supervise and maintain high standards of hygiene, sanitation and pest control within the kitchen premises

- **Worked as Continental Chef with Grand Ambassador Hotel Phagwara" from August 2021**
  - **Worked as Executive Chef with Prem Plaza Hotel Karnal" since Aug 2019 to Feb 2020**
  - **Worked as Executive Chef with The Emerald Park Hotel Nasik" since May 2018 to June 2019**
  - **Worked as Sous Chef with "Fortune Park Hotel Sidharawali" Gurgaon from Sept 2017 to April 2018**
  - **Worked as Executive Chef with "The Fern Residency Hotel" Mundra managed by The Concept Hospitality Mumbai Since 01 March 2015 to March2016**
  - **Worked as Executive Sous Chef AS (HOD) with Madhuban hotel, Dehradun from July 2015 to Jan 2015**
  - **Worked as Executive Sous Chef AS (HOD) from July 2013 to Dec 2013 at Clarks Inn Gurgaon&May 2012 to July 2013 at Clarks Inn Patna (managed by Clarks Inn Group)**
  - **Worked as Executive chefwith Fountainhead Leadership Resort, Alibaug (managed by RIMC Company Pune) from April 2010 to April 2012**
  - **Worked as Junior Sous Chef with Cabbana Orchid Ecotel Hotel, Phagwara, (managed by the Concept Hospitality, Mumbai) from Nov 2008 to March 2010**
  - **Worked as Demi Chef de Partie with ITC Fortune Klassic, Ludhiana from October 2007 to October 2008**
  - **Worked as Chef-de-Partie at Dona Sylvia Resort, Goa from November 2006 to October 2007**
  - **Worked as Commis-I1 &Commis-1 at Radisson Hotel, Jalandhar from October 2003 to November 2006**
  - **Worked as Commis-III at Majestic Park Plaza, Ludhiana from October 2002 to October 2003**

I hereby declare that all above information are correct. (Arun Kumar Verma)