



## EXECUTIVE SUMMARY

Having 23 years of experience in Food Production & Hotel Management, I aim to ensure high culinary and food service standards in busy kitchens, along with a great ability to handle kitchen budgets in a profound manner. I am eager to provide the benefit of experience in developing recipes and menus & possess an ability to schedule and coordinate the work of chefs, cooks and food preparers and ensure a high standard of kitchen sanitation.

## MY EXPERTISE

- Indian, Mughlai, Continental, & Awadhi Cuisines
- Pantry & Butchery
- Cost & Quality Control
- Guest Relations
- Banquets, Commercial, Specialist, Satellite, & Cloud Kitchen
- Outdoor, Industrial, & Institutional Catering
- F&B Services Requirement
- Training Staff
- Setting up New Kitchens & Menu
- Food Trials & Festivals
- All Food & Beverage Management
- Vendors & Manpower Management

## SKILLS

- Hotel Management
- Event Management
- Public Relations
- Problem Solving
- Hygiene & Sanitization
- Creating friendly and cooperative environment
- Leadership
- Teamwork
- Customer Service

## HOW TO CONTACT ME

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Email: rajivbobby@rediffmail.com

# RAJEEV S. SRIVASTAVA

## EXECUTIVE CHEF

## WORK EXPERIENCE

### Manager Operations' & Executive Chef

*Sheroes Hangout Café, Chhanv Foundation | August 2019 - present*

### Executive Chef

*Buddha Group of Hotels Pvt. Ltd., Lucknow | January 2019 - August 2019*

### Executive Sous Chef

*Hotel Lineage, Lucknow | January 2018 - January 2019*

### Executive Sous Chef

*CMS, Hospitality, Catering & Management Unit, Lucknow | November 2010 - January 2018*

### Sous Chef

*Country Club India Limited, Lucknow | January 2009 - October 2010*

### Sous Chef

*Moti Mahal Deluxe, New Delhi | April 2006 - December 2008*

### Sous Chef

*Westin Hospitality Services Pvt. Ltd. in unit THE CLUB, Mumbai | July 2004 - March 2006*

### Sous Chef

*Hotel Sagar International, Lucknow | May 1999 - July 2004*

### Chef-de-Partie

*Hotel Hard Rock, Mussoorie | April 1995 - May 1999*

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*Hotel Park Royal, New Delhi | October 1994 - March 1995*

## TRAINING

### Hotel Hyatt Regency, New Delhi

*April 1994 - August 1994*

- Have done IR Training in F&B Production Department.

### Hotel Taj Ganges, Varanasi

*November 1993 - March 1994*

- Have done Advanced Kitchen Management Training.

### Hotel Clarks' Awadh, Lucknow

*May 1993 - September 1993*

- Have done 24 weeks summer training in Food Production.

## EDUCATIONAL / TECHNICAL QUALIFICATIONS

### Graduation

*University of Lucknow | 1991*

### Diploma in Food Production, Bakery and Patisserie

*I.H.M.C.T. Lucknow | 1992-93*