

RÉSUMÉ

Sameer Bhilwar



Address:

Vill-Amlidhi,H.No.B6 Kalpatru
P.o-Mahaveer Nagar
Dist Raipur(Chhatisgarh)
Pin.Code-490001

Email:

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Phone No.:

+918871885450/9665186874

Hobbies& Interests:

- Listening to music
- Singing

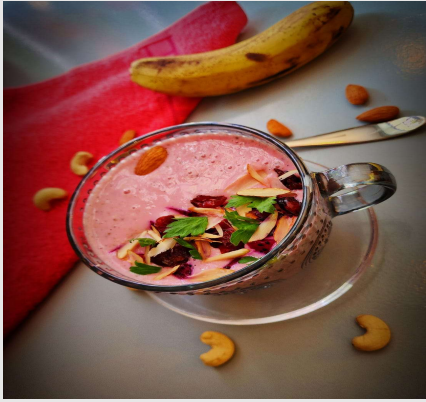
Career Objective

To work as an Executive Chef with organization where I can employ my excellent culinary services.

A committed and responsible chef who is able to consistently carry out his duties in a professional and positive manner. Results driven management chef with multi cuisine and opening experience in five star national chain hotels. Strong leadership skills in national buffet, menu, cost controlling, indenting, forecasting budget, job allocation, annual appraisals ,training of the staff, constant improvement through creative innovation. Ability to quickly and easily learn new techniques and adapt to new environment.

Professional experience as an Executive

- > *Directed procurement, preparation and overall operations of food items.*
- > *Developed menus for every day food service processes. Scrutinized culinary group members by apt training, instructing And monitoring.*
- > *Ensured to adhere to all standards related to meal service, Quality of food items and job performance.*
- > *Selected raw material supplier in par with consistent quality Supply.*
- > *Headed routine inspections on food quality ,safety ,delivery Schedules and sanitation.*
- > *Ensured to optimize operational productivity and associated Finances.*
- > *Enacted and continued brilliant relationships with General Manager.*



Culinary experience

WORK EXPERIENCE:

- Presently working with Le ROI Hotel Koti ,Uttrakhand (Ex.Chef)
- Gaurav Garden Resort Raipur (Sous Chef) 1year
- Jardine Hotel Indore (CDP) 1year
- Taj Savoy Hotel Ooty (Dcdp) 16 month
- Courtyard Marriott Hotel Pune (commi - 1) 1 year
- Sayaji Hotel Raipur (Commi -2) 2 year
- BBQ Nation Delhi (Commi - 3) 1year

Jobprofile

PersonalData:

Name :**Sameer Bhilwar**
FatherName :Suresh Bhilwar
Gender :Male
DOB :20/08/1994
Nationality :Indian
Marital Status:Married
Proficiency :Hindi, English

References:

Chef rupak Banik
Corporate Chef
Cytrus hotels
Contact no.8448596618

Chef Vivek
Executive chef
Justa Udaipur
Contact no.777877688



Technical

- *Live Stations Set-ups & Buffet Set-ups when req.*
- *Menu planning for buffet and function*
- *Maintain par stock*
- *Food cost*
- *Daily ordering for food stores*
- *Training man hour*
- *Menu engineering*
- *ODC requirements*
- *IDS & Ezee software knowledge*

Leadership

- *Conducting briefing*
- *Try and implement best practice every week in department*
- *Motivate and train our team.*

Educational qualification

- **Craft course in food production IHM Gwalior - 2016**
- **B. Com Jiwaji University - 2018**
- **High School passed from MP Board in 2015**
- **Intermediate passed from MP Board in 2011**

Achievements

- *Increased the monthly sale of the outlet by planning different themed food festival.*
- *Recipient of the best employee for outstanding the med food festival.*
- *Done the opening and food promotion restaurant for Sofitel , Agadir morocco. Successfully done HACCP training Hazard.*

Major Responsibility:

- *Joined as pre-opening team member.*
- *Shift in-charge of Indian kitchen.*
- *Responsible for requisition, receiving, proper storing and using them as per standards.*
- *Arranged successfully so many festivals.*
- *Training in all major kitchen departments.*
- *Monthly rotation from a-la-carte kitchen to banquet kitchen.*
- *Assisting daily kitchen operations.*
- *Heads on cooking Indian cuisine–curry and Tandoor.*
- *Experience in a-la-carte and banquet operations.*
- *Develop and update guest profile.*
- *Strong leader with positive attitude, building strong team, doing lateral service, highly motivated.*
- *Responsible for training of staff maintaining food safety and hygiene by strictly following HACCP rules. Re-launching restaurant with the concept of Indian cuisine – Tandoor, curry.*
- *Departmental trainer for all kitchen staff and (HCCP) training.*

(Sameer Bhilwar)