|  |
| --- |
| **IMG-20161025-WA0020** |

 **Jaspal Singh**

**Jsc.121314@gmail.com** **+91-8375934894**

**APPLICATION FOR THE POST OF EXECUTIVE CHEF INDIAN MULTI CUISINE**

 **PERSONAL SUMMARY**

An ambitious well Head Chef who is able to lead from the front by setting, following and delivering the highest culinary standards. I Jaspal Singh, possesses a passion for excellence, and I am always strives hard to improve standards and guest satisfaction. Has detailed knowledge of how to manage the duties of kitchen staff, and how to supervise their daily operations. He has a track record of maintaining food cost while ensuring high quality standards, and is always focused on operating a kitchen so that its reaches maximum profitability. In the past I worked in high- volume upscale restaurants and hotel where I am easily coped with the pressures. Right now I am looking for a suitable position with a great company that offers superb benefits and fantastic surroundings…

**CAREER HISTORY**

**SAFFRON KAMPALA UGANDA -125 covers Indian fine dining Restaurant and bar, 200 Cover Banquets**

 **EXECUTIVE HEAD CHEF**

 **05/01/2017 to 28/6/2019 (more than 02 year)**

 **DUTIES**

* Responsible of overall kitchen operation
* training hiring for junior culinary team
* menu planning day to successful food operation
* In charge of running a large-scale kitchen
* responsible for ensuring that the restaurant operates efficiently and profitably
* that its customers are given a world-class culinary experience
* Sourcing and purchasing cost effective supplies and cooking equipment
* Developing supervisors to culinary team
* Cultivating and maintaining a positive working environment for kitchen staff
* Regularly checking the quality of cooked meals to ensure that standards are met
* Coordinating & supervising the activities of all cooks and kitchen staff
* Maintaining a close relationship between the kitchen and other restaurants team
* Kitchen inventory on daily basis cooked food raw food receiving materials and sale food.
* Reporting to the owner

 **THE BRISTOL HOTEL GURGAON-93 rooms 24 hour world cuisine cafe, 03 specialty restaurants bar and large banquets**

 **CHEF DE CUISINE**

 **07/01/2011 to 28/11/2016 (05 year 10 month)**

 **DUTIES**

* Assist the executive chef
* Menu planning pricing food quality check
* Training and cook food preparation and garnishing
* Quality quantity and hygienic food serve at all time
* quality and done portion size according to set by executive chef
* menu planning day to successful food operation
* training hiring for junior culinary team
* Cultivating and maintaining a positive working environment for kitchen staff
* Day to day Brief all culinary team
* Overall food Responsible for banquet specialty restaurant room service
* Minimize wastage
* Day to day ordering for supplier butchery, dairy, and vegetables etc.
* Kitchen inventory on daily basis cooked food raw food receiving materials and sale food.
* Reporting to the executive chef

 **KEBAB COUNTY GURGAON-85 covers fine dining north Indian frontier restaurant and bar**

 **KITCHEN HEAD CHEF**

 **30/07/2009 TO 25/12/2010 (01 YEAR 05 MONTH)**

 **DUTIES**

* Responsible of overall kitchen operation
* training hiring for junior culinary team
* menu planning day to successful food operation
* In charge of running a large-scale kitchen
* responsible for ensuring that the restaurant operates efficiently and profitably
* that its customers are given a world-class culinary experience
* Sourcing and purchasing cost effective supplies and cooking equipment
* Developing supervisors to culinary team
* Cultivating and maintaining a positive working environment for kitchen staff
* Regularly checking the quality of cooked meals to ensure that standards are met
* Coordinating & supervising the activities of all cooks and kitchen staff
* Maintaining a close relationship between the kitchen and other restaurants team
* Time to time food festivals
* Training up new kitchen team members
* Kitchen inventory on daily basis cooked food raw food receiving materials and sale food.
* Reporting To the general manager

 **THE GRAND NEW DELHI**-**390 rooms 04 F&B Specialty Restaurant 02 bar and Large Banquets**

 **CHEF DE PARTIE**

 **05/01/2008 TO 18/07/2009 (01 YEAR 06 MONTH)**

 **DUTIES**

* Preparing, cooking and presenting dishes in Indian cuisine
* Managing and training any demi-chef de partie or commis for working with me
* Helping the sous chef and head chef to develop new dishes and menus
* Ensuring at high standards of food hygiene and follow the rules of health and safety
* Monitoring portion and waste control to maintain profit margins
* Supervise and coordinate to junior culinary team
* Check at all time quality of food and portion size
* Day to day fill in the food balance seat
* Inventory on daily basis cooked food raw food receiving materials and sale food for Indian kitchen.
* Reporting to the sous chef

 **RED CHILLI RESTAURANT AT HOTEL SAMRAT NEW DELHI-24 hour restaurant 200 covers multi cuisine restaurant bar, 200 to 500 pax party lawn**

 **COMI CHEF INDIAN KITCHEN**

 **10/01/2004 TO 25 /12/2007 (03 YEAR 11 MONTH)**

 **DUTIES**

* Help and prepare ingredients to any tasks the assistant chef de party and senior cooks
* Setting up workstations with all needed ingredients and cooking equipment
* Preparing ingredients to use in cooking, chopping, and peeling vegetables, cutting meat etc.
* Cooking food in various utensils or grillers
* Clean all the kitchen area and range
* Defrosting freezers at per week
* Cleaning all food pens and cooking equipments
* Supporting the senior cooks
* Reporting to his department of the head

**ACADEMIC QUALIFICATION**

* 01 year food & beverage production diploma in 2015-16
* 06 month course in basic knowledge of computer (ms word, excel, power point paint etc.)
* 10th passed from u.p. board in 1999

**AREAS OF EXPERTISE** **PERSONAL SKILL**

* Function catering Creative flair
* Staff scheduling self motivated
* Specialty cooking determined to learn
* Menu pricing Good communicator
* Team building skills hard worker, honest
* Buffet food dedicated & soft spoken
* Supervising shifts
* Cooking procedures
* Portion control

**CORE SPECIALIST**

* North Indian frontier (curry tandoor) East Indian, Mughlai, Lacknowi Also Good Knowledge and Handle Multiple Outlets…

**PASSPORT DETAILS**

* Passport No. M6822152
* Date of issue 16/03/2015
* Date of expiry 15/03/2025
* Place of Issue Dehradun Uttrakahnd India

**PERSONAL DETAILS**

* Father’s name late. Sh. Darshan Singh
* Date of birth 12/12/1982
* Gender male
* Marital status unmarried
* Nationality Indian
* Religion Hindu
* Language knowledge Hindi, English
* Hobbies making good food and travelling
* Permanent address vill-toli p.o. jamanikhal distt-tehri garhwal Uttrakahnd

 India pin-249122

 **DECLARATION**

* I hereby declare that the above information is true to the best of my knowledge and belief.

**(JASPAL SINGH) (M. NO. (+91) 8375934894)**