Vikash Ranjan 

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Contact No. : +919113344308

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**Career Objective:**

Looking Forward To Build A Career In An Organization Where I Could Leverage My Abilities, Interest And Knowledge Into Meaningful Contribution For The Accomplishment Of Organizational And Personal Goals.

**Strength:**

A Good Listener, Keen Observe And Desire To Learn About New Events Through I Come Across During My Course Of Activities And Perform My Responsibilities With Almost Care And Dedication

**Work Experience**

* Working In Jeevantara Resort As A Ex. Sous Chef Cum Operation Manager From April To Till Now
* Worked In The Zion By An Amritara Hideaway Pvt. Hotel, In Shimla , As A Sous

Chef From 8 Feb 2017 To March 2018. 4\* Hotels

* Worked In Chanakya Bnr, Ranchi As Cdp From Feb,2016 To Jan, 2017.5\* Hotels
* Worked In Café Blanc, Eastern Mangroves, Abu Dhabi Under Sawaeed Employment From 19th Dec.2013 To 17th December 2015( Pre Opening Staff )
* 2 Yrs 10 Months In Radisson Blu, Ranchi As A Commi 2 ( Indian ) From November 2010 To October 2013.( Pre-Opening Staff )
* 7th Months In Multi Cuisine Michi's Restaurant, Ranchi As A Cook From April TO October 2010
* Completed 22 Week Industrial Training In Food & Beverage Production From Radisson, Varanasi

**Achivment :**

* Odc For ODC Matches
* 7 Days ODC For Ipl
* 5 Days ODC For Clt20

**Profile:**

A Dynamic Enthusiastic Chef Offering Focused Objective To Drive Sales And Profitability

In Highly Competitive Market. Consistent Performance, Tenacity And Initiative, Which

Complement Expertise In Following Areas:

* Customer Service
* Guest Relation
* Special Event & Invitation Design
* Event Catering

Noted For Outstanding Communication Skill, Both With Guest And Staff, Resolve

Problems Quickly And Equatbly To Ensure The Happy Customers And Happy Employees.

**Educational Qualifications:**

* Two Year Diploma In Hotel Management & Catering Technology From Indian

Institute Of Hotel Management, Kolkata,In 2008 To 2010

* Matriculation From G N M High School In 2006

**Job Responsibilities:**

* Supervising The Kitchen
* Menu Plananning For Al-Cart,Buffet
* Sheduling For Staff
* Food Quality Check
* Handling The Guest
* Maintain The Hygiene
* Food Cost

**Computer Skills:**

Ms Word , Excel , Power Point

**Hobbies And Interest:**

Listening Music , Watching Cricket

**Personal Details:**

Date Of Birth : 22nd September 1990

Gender : Male

Marital Status : Married

Blood Group : O (+) Ve

Nationality : Indian

Language Known : English, Hindi

Passport No. : K 6401526 ( Valid From 22.08.2012 To 21.08.2022 )

References :-

I Hereby Declare That All The Statement Written Above Are True With My Concern.

Date :\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Place: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ **Vikash Ranjan**