**Curriculum Vitae**

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|    **NIKHIL KUMAR** **E-Mail:**  **Nikhilsah2@gmail.com**  **Mobile: +91 9810791421**  **Communication Address:** UTTAM NAGARNEW DELHI- 110059**Personal Dossier:** Father’s Name : KAMLESH SAHDOB: 27th DECEMBER 1990Sex: MaleNationality: Indian **Hobbies:** Playing Drums **AREA OF INTEREST :****Food Production i.e. Western Cuisine.**BELIEVE IN :Where Is A Big Problem ,*

*There Is An Opportunity !* |  |  | **Objective:**  |  |
|  |  To be establish myself as responsible and competent professional of a reputed and truly professional organisation by gaining considerable inter-departmental experience and exposure, and in effect contribute positively to my society and country.

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| **Academic Qualification**   |

* Senior Secondary from B.S.E.B
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| **Professional Qualification**  |

 **Bachelor in** **Hospitality & Hotel Administration from IHM-Hajipur. Affiliated with NCHMCT, Noida and IGNOU, NewDelhi.**

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| **Experience summary**  |

 Role : Chef de Partie  Key skill : Manage team, Giving trainings  Industry : Hospitality

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| **Industrial Experience**  |  |

 Currently working as a **Chef de Partie** in COUNTY INN SUITS BY.  Radisson NEW DELHI (February 2020 to continue worked as **a Chef de Partie** in **KINGDOM OF**  **DREAMS GURUGRAM**  **(** April2019 to November 2019) Worked as **a Demi Chef de Partie** in **THE RUNWAY**  **PROJECT BY PIZZA EXPRESS NEW DELHI** **(February 2018 to February 2019)** Worked in **JAYPEE GREEN GOLF SPA &**  **RESORT ,GREATER NOIDA as a Culinary Associate**  (**April 2015 to January 2018**) Worked in **COURTYARD BY MARRIOTT, BHOPAL** as a  **Culinary Associate** **(may 2013 to may 2014)** Done 17weeks Industrial Training from **MAJESTIC PARK**  **PLAZA, Ludhiana.**  |

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|  | **Duties & Responsibility** |   |

Training of BOH employees.

Maintaining the quality of food prepared as per the standard of the company.

Implementing & observing the hygiene practice in the food preparation area.

Knowledge of health and safety (HACCP).

Taking the daily inventory of food supplies and guest supplies and ensure indenting.

Ensure the mise-en-place and mise-en-scene at the prescribed hours.

Followed proper plate presentation and garnish set for all dishes.

Maintain cleaning and hygiene in the kitchen.

Avoid wastage.

Coordinate with kitchen staff in daily work flow.

Handling store requisitions.

Indenting of raw material as per requirement.

Receiving of stock indented as per the quality norms of the company.

Storing of material at proper temperatures.

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|  |  **ACHIEVEMENTS** |  |

* Get best trainee Award during Industrial training.
* Participated in Master Chef India season 3.
* Got best comments from actress Preetika Rao for baked Dosa.
* And also get good comments from Guest for sunny side up with Indian spices
* Got certification of appreciation for excellent hospitality
* Pre opening team member of The Runway Project by Pizza express.

Declaration: I hereby declare that all the information furnished above is true & complete to the best of my knowledge.

**Date:**

 **Place: NEW DELHI.** **NIKHIL KUMAR**