**SAGAR KALRA**

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Objective: To excel and mould myself as a specialist in the hospitality world. .

**Work experience**

**Taj Group of Hotels (IHCL)**

(02.08.2017 – 25.04.2022)

* Joined the HOMT programme of Taj Group for 2 years and completed the different areas in kitchen.
* Trained in continental and Indian section.
* Promoted as the CDP of Machan (All Day Dining Restaurant) and serving Ricks bar and emperors lounge
* Part of the pre opening team of Machan in 2020 and took part in designing various menus.
* Organised and worked with various chefs in the Culinary Fair (Argentina, Brazil and Mexico).
* Worked as a head chef in Palate fest organised by Hindustan Times in the year 2018 & 2019.
* Learned about food portioning, ordering and receiving of goods.
* Hands on experience about handling buffet and a la carte services.
* Responsible for procurement of goods.
* Shift supervisor ensuring optimum guest satisfaction and smooth operations.
* Participated in the “Re-energise” challenge hosted by Taj group.
* Part of the team during the Michelin event organised by various Spanish Michelin chefs in the year 2018 at Taj Mansingh Hotel, New Delhi.
* Organised a Degustation at the Sweden embassy for the Swedish Prime minister.
* Heading the indian banquet section and responsible for holding social and political functions

**Hyatt international (AHNL)**

(11.07.2022 – Present)

* Joined Hyatt regency New Delhi as a Chef de partie in the coffee shop “café” and catering to various other outlets
* Responsible for Handling the buffet and ala carte section.
* Responsible for handling brunch and drunch services and curating menus on rotational basis.
* First contact of any guest related queries and services
* Ensuring customer satisfaction and maintaining NPS from food and beverage aspect

**Internships**

1. **ITC Maurya**

* Completed the industrial training in all the core departments of the Hotel i.e. Housekeeping, Front Office, F&B Service and F&B Production from 05.12.2016 – 31.03.2017.
* Vocational Training undertaken and completed in the F&B Production Department at Ottimo (Italian restaurant) from 1.04.2017 - 30.04.2017.

1. **Holiday Inn (IHG)**

(21.07.2017 – 18.08.2017)

* Advanced Training completed in the F&B production Department in the Indian Section.

**Key skills**

1. Guest interaction and handling and meeting their specific requirements and preferences.
2. Handling food sections with intricate measures.
3. Designing various menus along with specialising in North Indian regional cuisine.
4. Management of staff and ensuring smooth operations throughout the shift
5. Handling food cost and preparation of menus

**Qualifications**

1. Completed Bsc HHA in 2018 from Delhi Institute of Hotel Management, NCHM&CT, Delhi.
2. Completed H.S.C in 2015 (CBSE Board) from Father Agnel School, Delhi.
3. Completed S.S.C in 2013 (CBSE Board) from Father Agnel School, Delhi.

**Extra Curriculars**

1. Participated in the training session organised by FSSAI of FoSTaC on COVID-19 Guidelines for Food Handlers.
2. Completed an online course and exam on the topic “Food handler and employee food safety” organised by ServSafe, accredited by ANSI (American National Standards Institute)
3. Blog and a social media page owned and run by the name of ZaikedarSafar.
4. Represented DIHM in inter IHM competition of culinary skills in hospitality at IHM Gwalior.
5. An avid sportsperson throughout school and college winning numerous accolades and representing school and college on various levels.
6. Been a part of a research and field team organised by NCHM&CT to collect data on the research “drinking and its responsibilities”
7. Been a team leader of the culinary department in college and organised college level meets in Bharat parv and paryatan parv.
8. Organised a Webinar in DIHM as an alumni and as a professional from the industry regarding the future of hospitality industry and culinary 101.
9. An alumni article published by DIHM under NCHM&CT showcasing chef’s recipes.

**Date of Birth: 26th October, 1996**

**Sagar Kalra**