

Rajan Rawal

C/o Rawal Printers

17, Jeevani Mai Road Rishikesh, Uttrakhand- 249201

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CAREER OBJECTIVE

To build a career and learning in culinary arts in the hospitality industry of progressive environment with committed & dedicated people, which will help me to harness my personality's strength.

KEY ATTRIBUTES

- *An optimistic team leader.
 - *Friendly Nature and Positive Attitude.
 - *Committed towards my work.
 - *Ability to adopt and adjust to a variety of circumstances.
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WORK EXPERIENCE

Currently working as kitchen and restaurant manager.

Responsibility:

- *Setup of kitchen and restaurant.
- *Maintain hygiene level and teaches other staff to follow the same policy.
- *Making of menu, keeping every detail of special dietary and healthy food.
- *Less cost with higher standard and running a smooth operation.

Worked at P&O cruise, Australia(28th April, 2016 to 09th June,2017).

Responsibility:

- *Preparing food according to company food standard.
- *Maintain hygiene level and follow USP set up by company.
- *Opening and closing of section with no supervisor and supervision.
- *Handling and utilizes all materials and goods with the utmost care during production to eliminate waste: monitors and coaches assigned staff to do the same.

Worked at Vivanta by Taj, Gurgaon at Latitude kitchen (04th June, 2012- 31st Dec, 2015).

Responsibility:

- *Setup of our kitchen and trials of the menu under the supervision.
- *Worked in live section and make the delicacies as per the guest
- *Taking care of hot and cold section as well pizza section.
- *Taking responsibility at the absence of chefs in charge.
- *Maintain the hygiene records and help others to understand the importance of these records.

Successfully completed pre-opening Cross exposure training for Six months at Taj Palace, New Delhi.

Responsibility:

- *To learn and implement the standard following in Taj.
- *Maintain hygiene level.

Completed my Industrial Training at Novotel Hyderabad International Convention Centre.

Responsibility:

- *To learn about the hospitality and all major department of hotel and working in it.
- *Help to know more about my department to choose.

ACHIEVEMENTS

- *Performing as a superior in planning of restaurant and kitchen.
- *Constant Guest's appreciation for making authentic & customized pizzas & pasta.
- *Assisted my outlet chef in setting up Latitude kitchen during pre-opening phase.
- *Part of pre-opening team of Vivanta by Taj, Gurgaon.
- *Awarded as a finalist in the category of culinary students in Star Chef Punjab competition 2012, held at Food Craft Institute, Hoshiarpur.

QUALIFICATION

- *B.Sc in Hospitality and Hotel Administration from Chitkara university, Affiliated by NCHMCT and IGNOU passed in 2012.
- *Intermediate from ISC board in 2008.
- *High school from ISCE board in 2006.

COMPUTER KNOWLEDGE

- *Orion software - ordering provision store supplies.
- *BASIC course in computer application to improve my MS Office skills.
- *Working knowledge of computer hardware.
- *Knowledge in Desk-Top Publishing (DTP)& Internet.
- *Knowledge in Tally all version.

PERSONAL PROFILE

Father's name	Mr. R.K Rawal
Language known	Hindi & English
Sex	Male
Nationality	Indian
Passport detail	No. J7459922
	Issue date: 28th sept. 2011
	Expiry date: 27th sept. 2021

The Information Furnished here with is true and authentic to the best of my information.

DATE: - July 25,2019

PLACE: -Rishikesh.

(RAJAN RAWAL)