SANJAY JAJORIA

Head chef / Indian, Italian & Continental Cuisine

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PERSONAL SUMMARY

An ambitious, hardworking and commercially driven Head Chef who is striving to build a career in the culinary world. I am a high performer I has a proven track record of completing all culinary tasks on time, to the required specification and within budget. I have a vast experience of working in many different culinary roles and settings, and of cooking wholesome, healthy and well presented meals. Right now I am looking for a suitable position with a forward thinking company that offers a pleasant working environment and good career development opportunities.

AREAS OF EXPERTISE

• Menu planning • Administrative duties • Team management • catering • Meal preparation • Creating new recipes • Food safety • Food storage • Supervising staff

CAREER HISTORY

An incisive professional with more than 12 years of food and beverage experience in the hospitality industry. Presently associated with **Canadian High Commission**, New Delhi As Head Chef

Head Chef 2014 - Present **Canadian High Commission** Responsible for working as second in command and for ensuring that the kitchen can provide meals for large numbers of people. Also in charge of determining daily specials, inspecting food and ordering new ingredients.

Duties

- Constantly evaluating meals and food products to ensure that the highest quality standards are maintained.
- Cooking and serving attractive meals made to individual requirements.
- Demonstrating cooking techniques and the correct use of equipment to staff.
- Making sure that leftover foodstuffs, waste and uncooked products are properly disposed of
- Ensuring that all administrative processes are followed and recorded as required.
- Carrying out regular temperature checks on fridges, freezers and food storage areas.
- Maintaining a safe kitchen area and hygienic working environment.
- Ensuring that the larder is well stocked and that adequate food supplies are always available.

Culinary skills

- Identifying ways to improve the profitability of meals.
- Ability to quickly adapt to a customer's specific requirements.
- Environmentally aware and having comprehensive knowledge of Food Hygiene Regulations.
- Can quickly adapt to different working environments and conditions..
- Possessing the patience and personality to deal with awkward staff and Guests.
- Willing to take ownership for all duties, tasks and responsibilities.

Earlier I was associated with ***Drool Kitchen*** **– Restaurants & Bar ,Dwarka, new Delhi. As Executive chef**. Earlier I was associated with **clarion collaction Hotel At Qutab Hotel, New Delhi As Jr. sous chef.** The hotel also offers of the banqueting facilities, Spa experience and a restaurants, bar and lounge.

Earlier I was associated with **Galaxy Hotel, a Five Star Deluxe Property in Gurgaon, NCR. As a (Chef De Partie) and looking after a Coffee Shop restaurant called as 'Axis'**

Before Galaxy Hotel, I was associated with **The Grand Hotel, New Delhi As DCDP (Demi Chef De Partie)**. The Grand has 390 recently renovated rooms including 24 Business Suites, 1 Presidential Suite and 5 Serviced Apartments, exemplifies grandeur, opulence and comfort. The hotel also offers one of the largest banqueting facilities, rejuvenating Spa experience and a signature blends of restaurants, bar and lounge.

Recently launched New **Italian Restaurant called As 'IT'**

Before The Grand Hotel I was associated with **Taj Mahal Hotel delhi As Commi-1**. Taj Mahal has 294 rooms Including 27 Suites are Luxuriously appointed with latest in room comforts.
'Machan' is Lovely 24 Hour Café

Before TajMahal Hotel I Was associated with **Hyatt Regency Hotel New Delhi**. As Commi-2 . Hyatt Regency Delhi , one of Largest 5 star Hotels in Delhi, Hyatt Has 507 Rooms and suites at Hyatt Regency, The 5-star hotel is also a Benchmark of Excellence for fine dining in Delhi and offers an Exceptional range of Award-Winning.
I Worked With Best Specialty Italian Restaurant 'La-Piazza'.
I Started From **Olive Bar And Kitchen , New Delhi.**As Commi-2, Olive Bar & Kitchen, One Of The Best Italian Restaurant.

Academic Credentials

2007: B Sc In Hotel And Hospitality Administration
IHM Guwahati
Higher Secondary From Rajasthan Board With Science Stream

Matriculation, From Rajasthan Broad

EMPLOYMENT PROFILE

Drool Kitchen gives us great pleasure to introduce Drool Kitchen – Restaurants & Bar. Located in Dwarka the city of Lord Krishna at New Delhi, Drool Kitchen – Restaurants & Bar occupies a total coverage area of over 7,000 sq. ft. of clear dining space making it possibly one of the Finest Food & Beverage outlets in the vicinity.
Executive chef, August 2013 to 2014

An executive chef is profile for nearly all the day-to-day functions of a kitchen, including:

- Recruiting and hiring
- Ordering and purchasing supplies, food, and equipment
- Developing menus
- Researching industry trends
- Budgeting and financial planning
- Food safety systems in the establishment

Depending on the venue, an executive chef can be very hands-on, preparing dishes or finishing the plates to ensure quality standards. Their role may also be more business oriented, with the majority of their time spent outside of the kitchen.

Clarion Collaction At Qutab Hotel, New Delhi
Jr.Sous Chef, July 2012 to 7 August 2013 .

- Worked with **Va-Bene**, Continental Restaurant New Delhi.
- Thorough Control over Food Cost.
- Strive Continuously To Achieve The Monthly Budget.
- Strive Continuously To Have A Healthy Contribution.
- Planning Monthly And Annual Training Calendars For The Staff.
- Organizing And Coordinating With All Supporting Departments To Streamline the Kitchen Operations.
- Successfully Planned And Organized Food Menus For Various Outdoor Events Conducted By Events.

Axis, Galaxy Hotel, Gurgaon, Haryana
Chef De partie, Feb 12- July 12

- Joined axis Coffee Shop restaurant of NCR, **axis** as a **chef de partie**.

- New Menu introduced by me
- Responsible for looking after The Axis Kitchen Operation.

The Grand Hotel, Vasant Kunj New Delhi.
Demi Chef De Partie, Feb 11' to Feb' 12

- Gone through all the processes like **HACCP** procedures, total quality management in terms of Standard Recipes (strictly followed through Step By Step Handbook recipes of raw materials received, kitchen inventories, food cost control, vendor management,
- kitchen equipment upkeep and maintenance, staff training and welfare.
- Worked with **Italian kitchen called 'IT' Restaurant**.

TajMahal, New Delhi Dec' 10 To Feb' 11
Commi-1

- Successfully Conducting And Organizing Food Promotions (Italian, continental**)** In The Restaurant On A Monthly Basis.
- Thorough Control over Food Cost.
- Strive Continuously To Achieve The Monthly Budget.
- Worked With **Machan** 24 Hour cafe

Hyatt Regency Hotel, New Delhi Sep'09 To Dec'10
Commi-2, LA-PIAZZA Italian Restaurant

- Monitored Monthly Closing inventory and check on the monthly food cost.
- Imparted training to the staff and more stress on the motivation, satisfaction and delight.
- Effectively handled every section of the kitchen with major emphasis on **Italian**.
- Also involved extensively in banquet kitchen especially in Italian Quantity Kitchen.
- Through Knowledge and worked on MMS(Material Management Software)

Olive Bar And Kitchen July 07' To Aug 09'.

- I started my career with **Olive bar and Kitchen** worked with all section and out door catering also.

- Doing the receiving of all perishable and butchery items,
- I was a helping hand for my seniors in the laying out of Sunday brunch
- Went through a cross training in all section

PROFESSIONAL ENHANCEMENT INITIATIVES

- Received 22 weeks of industrial training at **Hotel Centaur, New Delhi**, with exposure to all major Departments.
- Was placed 3rd in the **Rajasthan Martial Arts Academy**

- Selected in Chef Com team of our college and represented the college in various National Level Chef Competitions.
- Appointed as a Food Committee Member in **33rd National Games** held in Guwahati in Feb 2007.
- Was a team member in severals off premises catering for **BMW & AUDI**

PERSONAL DETAILS

Date Of Birth : 01,sept,1984.
Fathers name : Babulal Jajoria
Marital Status : Married
Languages Known : Hindi & English
Other Skills: MS office & Internet
Hobbies: Cooking, Movies And Music

References on Request.