



JITENDRA VAISHNAV

OBJECTIVE

Passionate and highly skilled *Multi-Cuisine Chef* with over 10 years of experience in delivering exceptional dining experiences in high-end hospitality settings. Adept at menu planning, food preparation, inventory management, and maintaining impeccable kitchen standards. Seeking to leverage my culinary expertise, attention to detail, and leadership skills to contribute to a dynamic kitchen team, while continuing to grow and innovate in the food and hospitality industry. Committed to producing high-quality dishes with precision, creativity, and efficiency.

EXPERIENCE

o Emerald Garden Boutique Club Jaipur

March 2014 - May 2016

Indian Chef

Coordinated with team members to prepare orders on time.

Participated in food tastings and taste tests. Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques.

Developed and remained accountable for safety, quality, consistency and adherence to standards.

Disciplined and dedicated to meeting high-quality standards.

o Harivedas Restaurant Jodhpur

July 2016 - December 2019

Indian Chef

Coordinated with team members to prepare orders on time.

Participated in food tastings and taste tests. Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques.

Developed and remained accountable for safety, quality, consistency and adherence

to standards. Disciplined and dedicated to meeting high-quality standards.

CONTACT

@ Jitendra1990.info@gmail.com

📞 971506310208

📍 Villa 6 25f Road Khuzam,
Behind tea for you restaurant,
Ras Al-Khaimah

SKILLS

- o Team Collaboration
- o Kitchen Management

- o **Lovekush Hotel & Restaurant**

January 2020 - September 2023

Head Chef

Manage Daily Kitchen Operation.

Hired, managed, and trained kitchen staff.

Initiated training for new team members on culinary techniques to improve prod

Planned promotional menu additions based on seasonal pricing and product av

Maintained well-organized mise en place to keep work consistent.

Maintained high food quality standards by checking delivery contents to verify p

Mentored kitchen staff to prepare each for demanding roles.

Inventoried food, ingredient, and

supply stock to prepare and plan vendor orders.

Monitored line processes to maintain consistency in quality, quantity, and preser

Collaborated with vendors and suppliers to obtain quality recipe ingredients whil

adhering to company budgets.

Cooked memorable dishes that brought

new customers into establishment.

Trained kitchen staff to perform

various preparation tasks under pressure.

- o **Paprika Catering Services**

October 2023 - September 2024

Indian Chef

Manage Daily Kitchen Operation.

Trained kitchen staff.

Initiated training for new team members on culinary techniques to improve prod

Planned promotional menu additions based on seasonal pricing and product availability.

Maintained well-organized mise en place to keep work consistent.

Maintained high food quality standards by checking delivery contents to verify p

Mentored kitchen staff to

prepare each for demanding roles. Inventoried food, ingredient, and supply

stock to prepare and plan vendor orders. Monitored line processes to maintain c

Collaborated with vendors and suppliers to obtain quality recipe ingredients whil adhering to company budgets.

Cooked memorable dishes that brought

new customers into establishment.

Trained kitchen staff to perform

various preparation tasks under pressure.

- o **Rak Lesuire Restaurant LLC**

October 2024 - In Present

Chef de Partie

Dynamic and results-driven Chef de Partie with over 10 years of experience in hi quality food standards and effective kitchen management.

Skilled in overseeing food preparation, ensuring consistency in dishes,

and managing specific kitchen stations such as grill, pastry, or sauce Adept at tr control, and upholding the highest levels of food safety and hygiene standards.

Passionate about culinary creativity, optimizing kitchen processes, and delivering exceptional dining experiences to customers.

A team player with strong communication skills, dedicated to the art of cooking

EDUCATION

- o **Food craft institution Ajmer**

2019

Certificate In Multi Cuisine food

80

- o **AAPT Quality and Food Safety Consultancy Dubai**

2024

Certificate in Person in Charge Advance

Merit

LINKEDIN

- o LinkedIn - Jitendra Vaishnav
secratedesire@gmail.com