



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

- 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.
- 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

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○ 971508565824

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

SKILLS

- Team Collaboration
- Kitchen Management

- 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 ava
 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 presen
 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.

- 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.

- 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 hig
 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

- Food craft institution Ajmer
 2019
 Certificate In Multi Cuisine food

- AAPT Quality and Food Safety Consultancy Dubai
2024
Certificate in Person in Charge Advance
Merit

LINKEDIN

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