

JITENDRA VAISHNAV



CONTACT

📍 Al Quoz Dubai
Near Morden Bakery
☎ 568349041
@ jitendra1990.info@gmail.com

SKILLS

Teamwork
Collaboration
Kitchen Management

LANGUAGES

• English • Hindi

OBJECTIVE

Work With Accuracy, Enjoy Challenges, Friendly Personality, Learn With Experience, Interest In Extra Great attitude and a very good team player, Possess a strong work ethic, Professional, efficient, accurate & well organized person. Specialties include determining proper portions, menu planning and managing food inventory. Passionate about food and hospitality. Skillfully manage kitchen and food preparation areas.

EXPERIENCE

Handi Restaurant Jaipur

January 2011 - April 2012

Assistant Chef

Stored food safely and orderly in freezer and refrigerator. Checked food inventory and ordered ingredients. Chopped ingredients and garnishes. Cleaned kitchen work area by sanitizing all cooking equipment, utensils and counters. Assisted head chef in cooking dishes according to ingredients. Wrapped, dated, and stored food in refrigerators under standardized temperature for future uses. Used variety of kitchen tools and appliances to prepare ingredients and meals. Supported senior chefs with creative meal planning and recipe development.

1889 Restaurant Jaipur

June 2012 - January 2014

COMMI 2 Indian

Operated tandoor for baking and cooking various authentic Indian recipes.

Prepared marinades to be used in such recipes as tandoori chicken utilizing wealth of different ingredients and spices. Followed safety measures when operating tandoor for baking and cooking various authentic Indian recipes. Supervised portion control and plating of items

prior to delivery to patrons. Participated in food tastings and taste tests.

Trained and mentored new staff members in kitchen safety, sanitation and cooking techniques. Assisted with menu development and planning.

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.

Lovekush Hotel & Restaurant Kishangarh

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 productivity and increase kitchen workflows. 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 product quality and quantity. 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 presentation. Collaborated with vendors and suppliers to obtain quality recipe ingredients while 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

November 2023 - In present

Sous Chef Indian

Manage Daily Kitchen Operation. Trained kitchen staff. Initiated training for new team members on culinary techniques to improve productivity and increase kitchen workflows. 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 product quality and quantity. 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 presentation. Collaborated with vendors and suppliers to obtain quality recipe ingredients while adhering to company budgets. Cooked memorable dishes that brought new customers into establishment. Trained kitchen staff to perform various preparation tasks under pressure.

EDUCATION

Food Craft Institute

2018-2019

Multi Cuisine Food

80%

AAPT Institute Business Bay

2024

PIC Advanced Certification

Merit



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