



# 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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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 workflows.

Planned promotional menu additions based on seasonal pricing and availability.

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

Maintained high food quality standards by checking delivery content.

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, 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 - September 2024*

Indian Chef

Manage Daily Kitchen Operation.

Trained kitchen staff.

Initiated training for new team members on culinary techniques to improve workflows.

Planned promotional menu additions based on seasonal pricing and availability.

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

Maintained high food quality standards by checking delivery content.

Mentored kitchen staff to prepare each for demanding roles. Inventoried food, ingredient, and 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, 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, specializing in maintaining 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 sauces. Maintaining inventory control, and upholding the highest levels of food safety. 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

## EDUCATION

- **Food craft institution Ajmer**

*2019*

Certificate In Multi Cuisine food

80

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

*2024*

Certificate in Person in Charge Advance

Merit

## LINKEDIN

- **LinkedIn - Jitendra Vaishnav**

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