

# JITENDRA VAISHNAV

## Chef De Partie

+971506310208 @jitendra1990.info@gmail.com Jitendra Vaishnav North Ras Al Khaimah

## EXPERIENCE

### Indian Chef

#### Paprika Catring services

11/2023 - 09/2024 Dubai

- 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

### Head Chef

#### Lovekush Hotel and Restaurant

01/2020 - 09/2023 Kishangarh India

- 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

### Indian chef

#### Harivedas Restaurant

07/2016 - 12/2019 Jodhpur

- 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

## SUMMARY

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.

## TRAINING / COURSES

#### Certificate in Multi Cuisine food

Food Craft institution

#### Person In Charge Advance

AAPT Quality and Food Safety Consultancy

## LANGUAGES

#### English

Advanced



#### Hindi

Native



## SKILLS

#### Team Collaboration

#### Kitchen Management

## EXPERIENCE

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### Chef de Partie

#### Rak Lesuire Restaurant Ilc

📅 10/2024    📍 Ras Al-Khaimah

- Dynamic and results-driven Chef de Partie with over 10 years of experience in high-volume kitchens, 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 sauce
- Adept at training junior kitchen staff, maintaining inventory 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 and continuous learning