

# MANVEER SINGH NEGI [BUTCHER CHEF]

**Passport:** V5281020 **Nationality:** Indian **Date of birth:** 18/11/1990 **Place of birth:** Vill Soundkoti, India

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## ABOUT ME

Passionate and skilled Butcher Chef with 7+ years of experience in butchery operations, meat preparation, inventory management, and food safety compliance in high-end hospitality. Proven ability to lead teams, optimize workflow, and ensure top-quality meat production in fast-paced, high-pressure environments. Seeking new opportunities to apply expertise in a dynamic culinary setting.

## WORK EXPERIENCE

### CHEF DE PARTIE - HEAD BUTCHER

*The Ritz-Carlton Hotel* [ 01/08/2022 – 31/01/2025 ]

Address: West Bay Lagoon, 23400 Doha (Qatar) | Website: [www.ritzcarlton.com/doha](http://www.ritzcarlton.com/doha)

- Led butchery operations, ensuring seamless workflow and top-quality meat preparation.
- Managed procurement & inventory, inspecting deliveries for quality and optimizing stock rotation to reduce waste.
- Implemented HACCP & food safety protocols, ensuring strict hygiene compliance.
- Collaborated with chefs & suppliers, enhancing cost efficiency and menu quality.
- Butchered and portioned meats, using cutting machinery for precision and minimal waste.

### DEMI CHEF DE PARTIE - BUTCHERY

*The Ritz-Carlton Hotel* [ 01/02/2021 – 31/07/2022 ]

City: Doha | Country: Qatar

- Independently managed butchery operations, ensuring seamless workflow and high standards in meat, poultry, and seafood preparation.
- Handled ordering, inventory, and portion control for multiple outlets, optimizing stock levels to reduce waste.
- Trained and supervised commis chefs in butchery techniques, hygiene, and portioning for consistency.
- Maintained thawing and traceability records, ensuring food safety compliance and proper stock rotation.
- Ensured HACCP compliance, overseeing proper storage, handling, and sanitation of butchery products.

### COMMIS I – BUTCHERY

*The Ritz-Carlton Hotel* [ 01/04/2019 – 31/01/2021 ]

City: Doha | Country: Qatar

- Prepared and portioned meat, poultry, and seafood as per kitchen specifications, ensuring consistency and quality.
- Operated and maintained butchery tools & equipment, ensuring safe and efficient meat processing.
- Handled thawing and stock rotation, preserving meat integrity and maintaining food safety standards.
- Assisted in butchery operations during the Head Butcher's absence, ensuring smooth workflow and compliance.

## COMMIS II – BUTCHERY

*The Ritz-Carlton Hotel* [ 26/11/2017 – 19/03/2019 ]

City: Doha | Country: Qatar

- Assisted in meat preparation, trimming, and portioning, following kitchen specifications and quality standards.
- Managed storage, thawing, and labeling, ensuring freshness and compliance with food safety regulations.
- Operated butchery tools and maintained workstation cleanliness, upholding hygiene and efficiency.
- Supported mise en place and stock organization, ensuring a smooth workflow for butchery operations.

## EDUCATION AND TRAINING

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### INTERMEDIATE FOOD SAFETY TRAINING LEVEL 3

*TUV NORD GULF* [ 26/09/2022 – 27/09/2022 ]

City: Doha | Country: Qatar

### CULINARY FOUNDATIONS (LEVEL 1 & 2)

*Rouxbe Online Culinary School* [ 2018 – 2019 ]

### DIPLOMA IN HOSPITALITY MANAGEMENT

*Maurya's Institute of Hospitality Management* [ 01/07/2011 – 30/06/2012 ]

City: Dehradun, Uttarakhand | Country: India | Website: [www.mauryasinstitute.com](http://www.mauryasinstitute.com)

### INDUSTRIAL TRAINING IN FOOD PRODUCTION

*Hotel Great Value* [ 02/01/2012 – 30/06/2012 ]

City: Dehradun, Uttarakhand | Country: India

### DESKTOP PUBLISHING

*MIS Computer Education* [ 11/2009 – 10/2010 ]

City: Chamba, Uttarakhand | Country: India

### HIGHER SECONDARY CERTIFICATE

*Board of School Education Uttarakhand* [ 2008 – 2009 ]

City: Thauldhar, Uttarakhand | Country: India

## HONOURS AND AWARDS

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[ 27/01/2025 ] U.S. Meat Export Federation in collaboration with Qatar Culinary Professionals

### Participation – Brisket and Burger Workshop

The Ritz-Carlton Hotel, Doha, Qatar

### Learning Coach – Butchery Department for 2023

The Ritz-Carlton, Doha, Qatar

### Contribution to FIFA World Cup Qatar 2022

Played a key role in butchery operations during the FIFA World Cup 2022, ensuring high-quality meat production and supply for large-scale catering events.

The Ritz-Carlton, Doha, Qatar

### Five Star Nominee (4th Quarter 2021 & 2nd Quarter 2018)

The St. Regis, Doha, Qatar

### Certificate of Recognition – Ramadan Tent 2014

TECHNICAL SKILLS & CORE COMPETENCIES

Key Skills

Knife Handling | Meat Cuts Knowledge | Seasoning & Marination | Food Safety & Sanitation | Equipment Operation | Problem-Solving | Team Collaboration

Expertise Areas

Stock Ordering & Inventory Management | Butchery & Meat Preparation | Poultry & Seafood Handling | De-Boning & Portioning | Sausage Production

Computer Skills

MS Office | Email Communication | BirchStreet | Software Installation & Troubleshooting

LANGUAGE SKILLS

Mother tongue(s): Hindi

Other language(s):

English

LISTENING B2 READING B2 WRITING B2

SPOKEN PRODUCTION B2 SPOKEN INTERACTION B2

AVAILABILITY & CONTACT STATEMENT: "Available for immediate contact. References available upon request."

DECLARATION: "All details provided are accurate, complete, and true to the best of my knowledge."



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