



Dear sir/ Madam

I am submitting my CV for your review and consideration for an Executive Chef Position. I started working in the hotel industry more than 15 years ago and I have the managerial and leadership skills needed to be successful Executive chef I am seeking new challenges with your hotel in need of someone with exceptional qualities of managing employee, taking command of an operation and always be a service changer ---In my current role, in addition to overall kitchen operation control, ---Increase revenue and close monitor on food cost ---Guest satisfaction and consistent delivery ---Furthermore,

If you are looking for an Exceptional Executive chef, who will make an immediate and positive impact to the operational performance of your hotels & Resorts I would welcome a personal interview to share further details about my experience and abilities.

With Culinary Regards

Chef Natthi singh Rawat

Active Cell + WhatsApp:9584240939



Natthi Singh Rawat

MasterChef



Executive Chef. Hotel Narmada Jackson, Jabalpur

Contact Phone- +91-9584240939

Email- natthi.rawat8@gmail.com

PERSONAL STATEMENT

A hardworking, motivated and enthusiastic Executive Chef who has a real passion for food, and who is sure to exceed your customer's expectations. My leadership style is to always lead by example in observing standards, rules and regulations. I have a unique method of cooking, and is well placed to improve the standards of cuisine in your kitchen, and to operate it at a healthy profit margin. By possessing extensive knowledge of all the rules and regulations concerning personal hygiene and appearance, I am able to ensure strict compliance with the highest standards. I am not only a strong leader but is also a good team player who has the experience required to create a stimulating, positive and energetic working atmosphere. Right now I am eager to further develop my career with a leading company, and is looking for a suitable position with an employer who is looking to recruit the best and brightest people.

Managing



Schedule optimization
Supervising
Leadership skills
Business management
Achieving food margins
People management

Culinary



Dish specification
Food sampling
Asian recipes
Kitchen management
Special diets
Induction training

Dynamic



Exceptional host
Leading by example
Inspiring people
Team player
Commercial judgement
Positive attitude

Smart



Food ideas
New recipes
Problem solving
Effective planning
skills
Innovative
Resourceful



CAREER HISTORY

The Narmada Jackson Hotel- A 5 Star property in Jabalpur

Executive Chef Oct 2015 - Present

Responsible for leading by example by demonstrating high standards of cooking and customer service at all times. Also in charge of minimising wastage at all stages of food production and for instilling in staff a culture of essential hygiene practices connected with food cooking, storage and meal preparation.

Duties

- Conducting regular staff performance reviews and taking appropriate action to rectify any deficiencies.
- Making sure that all food which is presented to clientele is done so in a timely manner and in the correct sequence.
- Giving both positive and negative feedback to kitchen staff on a daily basis.
- Providing appropriate training for all members of staff.
- Ensuring that all cleaning rotas duties are carried out properly and that relevant administrative records are updated.
- Checking quantity and quality of food received from suppliers, and then writing food cost reports for senior managers.
- Processing invoices on a weekly basis and ensuring that any outstanding bills are paid in full and on time.
- Developing and maintain good working relationships throughout the catering team.

Previous Experiences

Chef Sanjeev Kapoor's-The Yellow Chilli Restaurant

Executive Chef-Mumbai & Jabalpur

The Royal Orchid Hotel

Commi DCDP

Indian Kitchen of Ramee Guestline Hotel

Commi CDP - 2 yrs

Trainee - 2 yrs

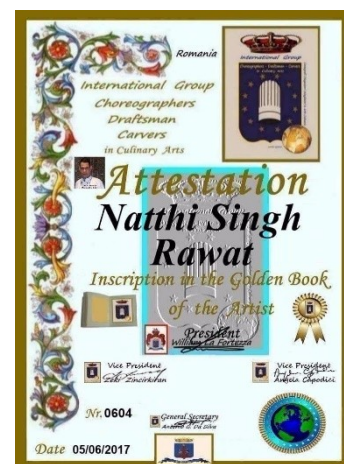
Reliance Mart Mumbai

Corporate Chef- 2008-2011

The Leela Hotel-Mumbai

Commi I - One year

Pantaloon Retail India



KEY COMPETENCIES

- Able to manage a diverse team as well as prioritise and organise a large workload.
- Handling emergency situations i.e. having to produce large amounts of extra meals at the last minute.
- Experience of food manufacturing, food production, as well as restaurant and catering work environments.
- Ability to foresee and recognise potential problems before they occur and to plan for them accordingly.

ACADEMIC QUALIFICATIONS

- Higher Secondary
- Obtained Diploma in Hotel Management with Kukreja Institute
- Elementary knowledge of Computers
- Versed with English, Hindi, Marathi, Gujarati and Kannada language.

OTHER ACHIEVEMENTS

- Awarded Best Chef of Madhya Pradesh State of India 2018-19.
- Awarded Gold Medal in World MasterChef Competition in July 2017.
- Judge at Malaysian King of Satay Competition.
- Nominated Ambassador of MP State for Master Chef.
- President of Chef Choice Association-Uttarakhand region.
- Judge at Uttarakhand MasterChef Competition.
- Have charted duties of personal chef to famous Indian actor Mr Akshay Kumar.
- Been responsible for carrying out various culinary seminars/competitions in Jabalpur.
- Worked under guidance of Celebrity Chef Sanjeev Kumar

REFERENCES

Available on request

MY PERSONAL MOTTO

'to constantly create newer, tastier and healthier cuisines

While maintaining the highest standards of Culinary Profession'

It will be my honour to join your establishment and execute my skills and capabilities that would leave lasting impressions on the minds of our guests and leave them craving for more...



Natthi Singh Rawat

