



**Digambar Singh Negi**

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**EXECUTIVE CHEF**

Industry Preference: Food & Beverage

Location Preference: Mumbai, Delhi, Gujarat

**PROFILE SNAPSHOT**

- A Catering Operations professional with an experience more than **17 year** in **Food & Beverage Operations, Learning & Development, Staff Training, Client Servicing and Team Management.**
- Professional Chef with 13 plus years of experience in Hospitality Industry. Experienced in sectors like **Central Kitchen, Restaurant, Corporate Catering , Out Door Catering and Healthy Lifestyle Services.**
- **Currently working with Compass Food Service India Pvt Ltd as Executive Chef for Reliance Jamnagar.**
- Previously worked with **Back Home Hospitality Pvt Ltd as DCDP.** We are into **Corporate Catering. I handle Kitchen & Cafeteria.**
- Worked with **Excusine Hospitality Service as Kitchen Operations Manager (DCDP)**
- Worked with **Hummingbird Suites Pvt Ltd., Mumbai, as Commi 1**
- Worked with **Sodexo Hospitality Service Pvt Ltd., Pune, as Commi 2**
- Expertise in preparing food at reduced cost without compromising on quality and taste
- Experienced in staff's training according to company standard operating procedures.
- Sound understanding of quality procedures and regulations; **UKPH & USPH Hygiene Standards**
- Hands-on experience in preparing and delivering **Indian & Continental Cuisines** timely; serving food to VVIP's in my Supervision.
- Resourceful at evolving effective procedures, establishing service standards, and operational policies with proven ability in reducing operational costs through effective cost control measures
- Ability to lead, mentor & motivate the team. Keen planner & strategist with a detailed oriented approach

**CORE COMPETENCIES**

- Determining production schedules and staff requirements necessary to ensure timely delivery of services
- Monitoring the availability of stocks of all materials are being kept and stored under the correct conditions
- Interviewing, training, supervising staff.
- Training and grooming newly joined staff as per company standard operating procedures.
- Overseeing smooth & scheduled implementation of brand standards so as to minimize gaps in actual vs required standards
- Ensuring customer satisfaction by achieving delivery of service quality norms
- Providing direction, motivation and training to the team members
- Reviewing & interpreting the market trends/ client feedback to attune the business strategies as per the guest requirements & expectations

## ORGANIZATIONAL EXPERIENCE

### Compass Group India as Executive Chef, Reliance Industries from June 2018 to till Date.

- ❖ Responsible for 7 different Satellite Kitchens in all Over Reliance Plants and Township.
- ❖ Responsible for training of new products in kitchen before the launch.
- ❖ Conducted UP-SKILL training for Commies & CDP which will help the groom, Which includes soft skill & process training.
- ❖ Creating Training Calendar / modules for training.
- ❖ Perform Recruitment process by taking interviews and selecting candidates for positions of Commies, CDP & Sous Chef.
- ❖ Preparing menus of Breakfast, Lunch, Evening Snacks.
- ❖ Preparing menus for events, parties, food festivals at proposed food cost.
- ❖ Prepare, Produce and Present food to the agreed standard and quality with proper presentation, and prepared to the agreed profit accordance with company policy.
- ❖ To make & improvise Monthly Menus as per Clients and Company Needs in term of Varieties and Profitability.
- ❖ Implement cost saving measures at sites.
- ❖ Track & Monitor Consumption & Wastages
- ❖ Listen to customer comments and deal with them as appropriate or pass on to a more senior member of staff to ensure prompt follow up action is taken
- ❖ Ensure all ordering is carried out using nominated suppliers, stock is maintained at appropriate levels

### Compass Group India., Gujarat Region

Feb'15-Till Date

#### Growth Path:

Demi Chef de Partie	Feb'15-Jan'17
Chef de partie	Feb'17-Jun'18
Executive Chef	Jun'18-Till Date

### Back Home Hospitality Pvt Ltd as DCDP from Dec 2011 to Jan 2015.

- ❖ Handling Kitchens & Cafeteria
- ❖ Handling staff of about 20 people.
- ❖ Ensure Culinary Proposition is delivered consistently.
- ❖ Prepare, Produce and Present food to the agreed standard and quality with proper presentation, and prepared to the agreed profit accordance with company policy.
- ❖ Ensure Standard Recipes are followed
- ❖ Ensure weekly stock taking is carried out
- ❖ Monitor sanitation practices to ensure that employees follow standards and regulations.
- ❖ To develop and maintain good working relationships with the Client
- ❖ Take active part in any unit sales promotions and make suggestions to help increase sales.

## PREVIOUS EXPERIENCE

### **Exquisite Hospitality Pvt. Ltd. as DCDP from June' 2010 to Nov 2011.**

#### • **Responsibilities:**

- ♣ Ensure quality and consistency food preparation and presentation
- ♣ Ensure storage of raw and cooked food /raw material is as per standards
- ♣ Ensure proper allocation and completion of work within the department
- ♣ Ensure adherence to hygiene and safety measure in the kitchen
- ♣ Date label all food item according to company policy
- ♣ Propose new menu items/specials and ensure timely implementation
- ♣ Monitor consumption of high cost food products and institute necessary ,control measure
- ♣ Conduct operation audit and identify training and development needs
- ♣ Ensure adherence to all S O P 's and checklist
- ♣ Train and develop and motivate all team members
- ♣ Mentor all levels of kitchen employee through formal and informal monthly, meetings, discussions and performance feedback.
- ♣ Work effectively with the operations team to address cultural and /or work environment issue so as to affect positive employee and guest experiences
- ♣ Responsible for inducting and training new staff
- ♣ Resolve all guest complaints
- ♣ Ensure guest satisfaction by handling all guest request relating to food
- ♣ Responsible for the safety and security of goods and team members
- ♣ Ensure maintenance and up keep of all equipments.

#### **Key Result Areas:**

- Planned and supervised the production of food supplied to all the outlets in Mumbai
- Ensured customary recipes and standards of set quality were followed
- Trained and scheduled the newly appointed staff
- Ordered perishable items timely and ensured the consumption of all the ingredients properly without any wastage
- Maintained SAP entries for all the raw materials ordered
- Monitored equipment performance and demonstrated the use of any new equipment to the new & old staff
- Involved in activities like menu and product research and development
- Directed and managed personnel functions including distribution of work assignments, personnel mentoring and disciplinary actions

#### ***Dec'07-Oct'09 Sodexo Hospitality Service (Tech Mahindra Guest House), as 2<sup>nd</sup> Commi***

*Looked after the Buffet served to guests. Ensured adherence to quality standards. Interacted with the clients to ensure that they liked the food. Worked in the Chinese kitchen as a 2<sup>nd</sup> Commis.*

#### **Highlights:**

- Received appreciation from clients for preparing delicious dishes

**Nov'09-May'10**      **Hummingbird Suites Pvt Ltd, as 1<sup>st</sup> Commi**  
*Prepared and dish-out continental food for Guests. Supervised the dish-out activities. Ensured the quality standards are being practiced. Maintained a product check-list book*

**Highlights:**

- Assisted the Sous Chef and Executive Chef in deciding the menu for Banquets.
- Appointed as the in-charge of the department

**INTERNSHIP**

**Organization:** Hotel Papillion, Mumbai  
**Duration:** 6 months  
**Description:** Underwent industrial training in four core departments of the hotel: Food Production, Food & Beverage Service  
**Role:** Intern

**ACADEMIC DETAILS**

**2006**      Hotel Management & Catering Operations Diploma from Tilak Maharashtra Vidyapeeth  
Department of Hotel Management  
**2005**      12<sup>th</sup> from GIC Raduwa Chandanikhal Chamoli  
**2003**      10<sup>th</sup> from Govt H.S Godali Chamoli

**IT SKILLS**

- Fundamental understanding of MS Office & Internet Applications

**PERSONAL DETAILS**

**Date of Birth:** 1st January 1987  
**Languages Known:** English, Hindi & Garhwali  
**Marital Status :** Married  
**Address:** House. No 68, Village Kalsir, Po. Kalsir dist. Chamoli, Uttaranchal India