



# SANDEEP BANGWAL

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Uttarakhand, India 248001

Hindi, English

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## INDIAN CHEF

Accomplished and reliable Professional Chef specializing in Indian and various international cuisines with over 10 years of strong experience and skills gained from the reputed hotels in India. Holds a Diploma in Hotel Management. I would love to work in a company that offers development of high quality standards in the area of culinary arts.

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## STRENGTHS AND EXPERTISE

- Skilled in Indian cuisines
- Excellent Leadership qualities
- Experienced in Cost control techniques,
- Adept at developing new menus and specialties
- with experience in developing standard recipes and SOPs
- Adept at Banquet handling and buffet menu planning
- Innovative & Experimental culinary approach
- Good knowledge and skills in modern plating and food presentation Techniques
- Ability to work in multicultural working environments

## PROFESSIONAL EXPERIENCE

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### Anantara Sahara – Tozeur Indian Chef

May 2022 - Present

- Prepare and cook dishes, ensuring consistency and quality.
- Supervise and guide junior staff, ensuring they follow kitchen protocols.
- Ensuring the kitchen areas are clean and tidy
- Prepare Indian and international food according to guest dietary requirement
- Help Sous Chef and Executive Chef to create new menu indian and international while using local ingredients

### Demi Chef de Partie Grand Hyatt Goa

May 2018 - March 2022

- Worked in the Chulha fine dining restaurant
- Maintaining highest standards of cleanliness and hygiene in the kitchen
- Maintaining the standards of the kitchen and the food Quality.

### Commis Chef Grand Hyatt Goa

March 2015 to April 2018

- Handled food preparation for ala carte, Fine Dining Restaurant “Chulha”
- Worked according to the menu specifications set by the Chef de Partie

### Grand Bhagwati Surat Gujarat Commis Chef

September 2013 - 2014

- Basic food preparation tasks such as chopping vegetables, preparing ingredients.
- Ensure the kitchen and workstations are clean and organized.

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## **EDUCATION**

- **Bachelor of Science in Hotel Management & Catering Technology B.Sc (HM & CT) in July 2011 to July 2014.**
- **Certificate Course (Hunar Se Rojgar) in F & B Production from IHM, Dehradun.**
- **Six Month Diploma in Computer Science.**

## **ACADEMIC QUALIFICATION**

- **10th Passed from N.I.O.S. Board.**
- **12th Passed from N.I.O.S. Board.**

## **ACHIEVEMENT**

- **Supporting chef in Desert Islands Resort and Spa by ANANTARA Abu Dhabi UAE From 13th March 2023 to 30th April 2023.**
- **Achieved HYSTAR DIAMOND (People making a difference) HOTEL GRAND HAYAT, GOA on June 2015 ,September 2015 ,December 2015 ,March 2016 ,June 2016 ,September 2016 and December 2016.**

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References are available on request.