

Vijay Anand

Contact Information:

- Phone: +917903942415
- Email: <mailto:vicraj786@gmail.com>
- LinkedIn: (link unavailable)

Professional Summary:

Highly skilled and creative chef with a strong foundation in classical and modern cuisine. Proficient in kitchen operations, menu planning, and team management. Proven ability to work under pressure, lead teams, and maintain high-quality standards.

Career Objective:

To secure a challenging and rewarding chef position in a reputable restaurant,

hotel, or resort where I can showcase my culinary expertise, creativity, and leadership skills.

Education:

- Diploma in Hotel Management, Holy Cross Vocational Training, Hazaribagh, Jharkhand (2010)
- Bachelor of Arts, Veer Kunwar Singh University, Arrah, Bihar (2012)
- Bachelor of Library Science and Technology, NIMS University, Rajasthan (2016)

Work Experience:

- DCDP, Hotel Silkhouse Premier (2023 - Present)
- Commi 1st, Meal Heist Multi-Cuisine Restaurant, Patna, Bihar (2020 - 2022)

- Commi 1st, Hotel The Panache, Patna, Bihar (2017 - 2020)
- Commi 2nd, Sujatha Hotel Pvt. Ltd., Props of Hotel Chanakya, Patna, Bihar (2014 - 2016)
- Commi 3rd, The Hotel Monarch Luxur, Bangalore (2010 - 2013)

Technical Skills:

- Culinary techniques
- Kitchen management
- Cooking methods
- Ingredient knowledge
- Equipment operation
- Food safety certifications
- Point of Sale (POS) systems
- Inventory management software
- Recipe development
- Menu engineering

Soft Skills:

- Communication
- Teamwork
- Time management
- Problem-solving
- Customer service
- Adaptability
- Leadership
- Emotional intelligence

Additional Skills for DCDP:

- Nutrition knowledge
- Meal planning

