**Ratnesh Kumar Thakur**

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| **Address:**CA/2C, Janta Flats, Hari Nagar, New Delhi, 110064  **Phone:**+919873336981  **E-mail:**[thakur.ratnesh03@gmail.com](mailto:thakur.ratnesh03@gmail.com) |  |

**Profile**

Highly experienced professional in Hospitality industry, worked in various capacity across food & beverages sector including signature hotels, popular retails stores to managing self-owned restaurant and catering services. With excellent grasp and commitment for enhancing customer experience and strong sense of responsibility for work, looking for joining organisations dedicated to lead by example in this highly competitive industry.

**Total Work Experience: 35 years**

1985-1988 **McDowell’s, New Delhi**

*Operational Crew*

* Responsible for hygiene and maintenance
* Responsible for finishing the final products

1988-1991                          **Nirula’s, Connaught Place, New Delhi**

*Steward, Across Restaurant*

* Counter Sales Boy in Pastry Shop
* Steward in Chinese room
* Steward in coffee shop cum multi cuisine restaurant named Pot Purri

1991-1999 **Taj Mahal Hotel, New Delhi**

*Steward, Food & Beverage Services*

* The Captain’s Cabin- Main bar of the hotel and continental cuisine
* The Chambers- The Club (elite group of India, including responsible ambassadors and ministries of India).

  1999- Present **Aangan Restaurant,Vikas Puri, New Delhi**

*Indian and Chinese Cuisine*

* Own venture in partnership
* Dine In capacity of 30 guests, serving large customer base across west Delhi through home delivery
* Catering services for various occasions and events

**Other Experience (Ad Hoc)**

* Worked as a consultant providing crucial guidance on setting up a new hotel in Pathonkot (Woodland Hotel) and pastry shop plus baker production (Honey Bun)
* Worked as a restaurant consultant and did kitchen set up at restaurant named Chandni Chowk in Chandigarh.
* Worked as kitchen consultant and helped in the kitchen set up for Gyan Sagar Hospital (Rajpura,Punjab) advising on patient’s diet.

**Education**

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| 1985-1988 | **B.A Pass**  *Motilal Nehru College, Delhi University* |

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| 1984    1983 | **Trade Diploma(1 year)**  *Food Craft Institute, Kashmere Gate (Presently known as Delhi school of hotel management, Lajpat Nagar)*  *Completed 6 month production training at Modern Bread Industry (Production and  packaging at industrial level)*    **Senior Secondary**  *Government Boys School*  *IARI Pusa, New Delhi* |

**Skills and Area of Expertise**

* Have pre-opening experience of projects
* Engineered menus for Hotels and Restaurants
* Vendor Management
* Compiled SOP for Kitchen health, hygiene and sanitation
* Imparted training to staff members.
* Done man power management, planning and recruitment.
* Quality Control Checks and Services
* Efficient Store and Inventory Management
* Know-how of optimum utilization setup of any outlet inclusive kitchen and restaurant area
* Expertise about the functioning of various machineries with different capacity in production area.

**Awards &Certifications**

Consecutively won “Employee of the year” award in Taj Mahal Hotel.

**Proficient Languages**

* English
* Hindi