

SIDDARTH

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TOTAL YEARS OF EXPERIENCE: AROUND 23+ YEARS

SUMMARY OF SKILLS AND EXPERIENCE

- **24+ years of Industrial and Educational experience in Hospitality sector.**
- 04 years sound and significant experience in Five Star Hotel Industry.
- 20 years of qualitative experience in Hospitality Education Sector.
- **Headed various Kitchen, Continental, Indian cuisine and Garde' Manger**
- Qualitative experience of handling, managing & development of staff, working under.
- Adopt at designing teaching schemes, course co-ordination, & exam co-ordination.
- Strong communicative, collaborative & practical based teaching.

Professional Qualification & Educational Qualification

- ❖ **B.A. (Pass) from Delhi University** in the year 1998.
- ❖ **Three Year Diploma in Hotel Management, Catering Technology and Applied Nutrition Gwalior (under National Council of Hotel Management Pusa, New Delhi) 2000.**
- ❖ **Diploma in Management (I.G.N.O.U)** in Dec., 2013
- ❖ **Post Graduate Diploma in Management (I.G.N.O.U)** in June, 2014
- ❖ **Post Graduate Diploma in Human Resources Management (I.G.N.O.U)** in Dec., 2013
- ❖ **M.B.A in Human resources Management (I.G.N.O.U)** in June, 2014.
- ❖ **U.G.C, N.E.T (Tourism Administration & Management)** qualified in April 2023.
- ❖ **Pursuing Ph.D.** In Hospitality and Tourism from SGT University (Gurugram, Delhi NCR).
- ❖ **Certified ISO22000:2005 Food safety Management System Auditor.**

OTHER ACADEMIC ACTIVITIES

Instrumental (Food Production) behind all the activities conducted at Amity University and JMI starting from Chef Competitions, Youth Festival, Conference, B.O.G Meetings, Campus placements and other food carnival functions.

PRESENT JOB PROFILE AND ACHIEVEMENTS: -

- **Subjects – Food Production Management, Menu planning and Kitchen lay out planning**
- Trainer for the chef competition.
- Active member of Quality assurance and implementation team.
- Managing day to day functioning and administration of Hotel Management Department
- Building relationship with the industry leading to the employment of the students
- Organizing Guest lecturer / workshops, Industry visit for students

QUALITY ASSURANCE AND ENHANCEMENT (QAE)

- **Responsible of QAE technical & compliance system to assure food safety**
- **Conduct internal food safety audits with third party inspectors (BSI)**
- Perform internal quality audits in the facility and implementation corrective actions based on audit results.
- Track and report audit results to QAE
- Responsible for coordinating and documenting food safety training program
- Assist QAE cell in aligning process and employee performance in various food outlets

INDUSTRIAL EXPERIENCE

❖ Industrial Training 1997.

Worked as an Industrial trainee for six months in Ashoka Group of Hotel (I.T.D.C) New Delhi

❖ July 2001-March.2003

Worked as Kitchen Operations Trainee at Hotel Ramada International Hyderabad. Responsible for complete Kitchen Management Operation and assisting Executive Chef.

❖ April 2003-Aug. 2004

Worked as C.D.P. in Capitol, Hotel The Ashok New Delhi. Responsible for production, indenting, staffing as per the requirement of the shift and getting work done as assigned by the Executive chef.

ACADEMIC EXPERIENCE

❖ **Sep. 2004-July 2008**

Worked as a Faculty Food Production in R.M. Institute of Hotel Management, New Delhi-110062. Responsible for delivering theory lectures and conducting practical workshops as syllabus prescribed by Thames Valley University London (U.K.)

❖ **Aug. 2008- Aug2021**

Worked as an Asst. Professor in Amity School of Hospitality in Amity University Noida, sec.125 Noida (U.P). Responsible for delivering theory lectures and conducting Food Production practical classes, workshop and all quality control measures and headed catering operations university level.

❖ **Feb.2022 Till date**

Working as a (chef) Guest & visiting faculty in Food production section in Hotel Tourism department in Jamia Islamia University (central university). Responsible for conducting Food Production practical, workshop and all quality control measures.

WORK SHOP AND SEMINAR

- Webinar on Global online Hospitality conference in the wake of Covid -19, Ansal university (9thMay2020)
- FDP on Contemporary Research Practices on Social sciences AITT, Amity Univ.(30May-5thJune2020)
- Webinar on E-Conclave vice Chancellor, Shri Vishwakarma university, (13 June 2020)
- National seminar on Innovation & Invention in Hospitality Concepts Practices, Amity University (October 4 ,2013)
- National work shop on Research Methodology, Birla Institute of Management Technology (31May to 2 June 2013)
- Assessing & Developing Emotional Competencies for Effective Teaching Amity University (June 22-23,2010)
- Faculty development program on communication skill, Amity University (June 17-18 ,2010)

ACHIEVEMENTS: -

1. Organized chef competition on millet base recipe (Millet of year) on 16th September 2022 year at Jamia Millia Islamia (central university).
2. Organized workshop on millet base Recipe (Millet of year) on 31 January 2023 at Jamia Millia Islamia (central university).
3. Won first prize in BMU Master Chef 67th milestone 2017 date 3rd march at BML Munjal University.
4. Won Three first prizes and won first prize in all over best performance dated 25/3/ 2017 in chef competition at Shubharti University Meerut. (2017)
5. Trained students for chef competition.
6. Take initiative to setup the Advance, Quantity and Basic Kitchen lab
7. Apart from above duties, I had also performed other duties, which had assigned to me time to time as per best of my capabilities.

LANGUAGES KNOWN

English & Hindi – Speak, Read & Write.

PERSONAL PROFILE

Father Name	Mr. Bhupinder Kumar (Retd.)
Date of Birth	22 September 1975
Marital Status	Married
Nationality	Indian
Valid passport	Yes
Language known	English, Hindi
Hobbies	Cooking, Listening Music

Date:

Place: New Delhi

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