

# ASHISH SINGH

**Chef de Partie (Tandoor & Indian Cuisine Specialist)**
Ras Al Khaimah, UAE | +971 52 175 5317 | helloashu23@gmail.com

## Professional Summary

Results-driven Chef de Partie (CDP) with 9+ years of progressive experience in high-volume hotel kitchens and standalone restaurants across India and the UAE. Specialized in Tandoor and North Indian cuisine, with proven expertise in managing kitchen sections, maintaining food quality standards, and delivering consistent guest satisfaction. Adept at handling pressure environments, optimizing kitchen operations, and ensuring strict adherence to hygiene and safety standards aligned with international hospitality practices.

## Core Competencies

Tandoor & North Indian Cuisine
Food Quality & Presentation
Menu Preparation & Execution
Inventory Control & Waste Reduction
Time Management & Multitasking
Kitchen Operations Management
High-Volume Service Handling
Food Safety & Hygiene (HACCP Basics)
Team Coordination & Training
Guest Satisfaction Focus

## Technical Skills

- Basic computer knowledge (MS Office, POS systems)
- Kitchen equipment handling (Tandoor, grill, commercial ovens)
- Food safety and sanitation practices

## Professional Experience

**Masala by Social Restaurant** — Ras Al Khaimah, UAE
*Chef de Partie (CDP — Tandoor Section)* — *Aug 2024 – Present*
- Lead the Tandoor section, ensuring high-quality preparation of breads, kebabs, and grilled items.
- Maintain consistency in taste, presentation, and portion control in a fast-paced environment.
- Collaborate with the kitchen team to streamline operations and improve service speed.
- Ensure compliance with UAE food safety and hygiene regulations.
- Support junior staff training and daily kitchen coordination.

**Baaghban Hotel** — Haryana, India
*Chef de Partie (CDP — Tandoor)* — *Mar 2024 – Jul 2024*
- Managed Tandoor operations during peak service hours with high customer demand.
- Improved food quality consistency through standardized preparation techniques.
- Maintained inventory levels and reduced wastage through efficient stock control.

**UrbanFood** — Haryana, India
*Demi Chef de Partie (DCDP — Tandoor)* — *Jan 2022 – Mar 2024*
- Assisted in managing daily kitchen operations and supervising junior staff.
- Prepared a wide variety of Tandoor dishes ensuring quality and authenticity.
- Contributed to improving kitchen workflow and reducing order turnaround time.

**Utsav Hotel** — Haryana, India
*Commis I (Tandoor Section)* — *Mar 2021 – Jan 2022*
- Executed Tandoor preparations with high consistency and speed.
- Supported senior chefs in maintaining kitchen cleanliness and organization.

**Umrao Inn** Haryana, India
*Commis II (Tandoor Section)* *Jan 2018 – Mar 2021*
- Assisted in preparation of Tandoor items and mise en place.
- Gained hands-on experience in high-volume kitchen environments.

**Dalamwala Hotel** Haryana, India
*Kitchen Helper (Indian Cuisine)* *Apr 2016 – Jan 2017*
- Supported kitchen operations including preparation, cleaning, and ingredient handling.
- Built foundational skills in professional kitchen workflow.

## Key Achievements

- Progressed from Kitchen Helper to Chef de Partie within 9 years.
- Successfully handled high-volume Tandoor operations in multiple establishments.
- Improved kitchen efficiency and reduced preparation delays through workflow optimization.
- Maintained consistent food quality standards across roles.

## Education

- Bachelor of Arts (B.A.) — Kurukshetra University
- Higher Secondary (12th) — Uttarakhand Board
- Secondary (10th) — Uttarakhand Board

## Languages

- Hindi (Fluent)
- English (Professional)