

MANDEEP RAWAT

CHEF



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SUMMARY

Highly skilled and detail-oriented culinary professional with extensive experience in high-end hospitality environments, including luxury hotels, cruise ships, and cloud kitchens. Passionate about innovative cuisine, cost-effective menu design, and seamless kitchen operations. Adept at leading teams, ensuring food quality and safety, and crafting exceptional dining experiences.

CORE COMPETENCIES

- Culinary Creativity & Vision
- Menu Development & Cost Management
- Leadership & Team Collaboration
- High-Volume Kitchen Operations
- Food Safety & Sanitation Compliance
- International & Fusion Cuisine

PROFESSIONAL EXPERIENCE

Royal Caribbean Cruises | Commis II | Jan 2025 – Present

- Prepare high-quality dishes in alignment with Royal Caribbean’s culinary standards.
- Maintain strict hygiene and safety protocols in compliance with international regulations.
- Collaborate with senior chefs and kitchen staff to enhance guest dining experiences.

Costa Crociere | Cook | Oct 2023 – Jun 2024

- Delivered exceptional culinary services aboard an international cruise liner.
- Ensured consistency in food presentation and taste while catering to diverse guests.
- Managed kitchen workflow to optimize efficiency during peak service hours.

The Empressa Hotel | Chef de Partie | Oct 2023 – Jun 2024

- Designed and executed seasonal and locally sourced menus.
- Led a team of junior chefs, ensuring seamless kitchen operations.
- Maintained cost-effective inventory management and waste reduction strategies.

The Leela Mumbai | Culinary Intern | Oct 2023 – Jun 2024

- Gained hands-on experience in a five-star luxury kitchen environment.
- Assisted in menu planning and preparation of gourmet dishes.
- Ensured food quality and adherence to industry-leading standards.

ADDITIONAL INFORMATION

- Outdoor Catering (2017–2019) | Various hotels & catering firms
- Cloud Kitchen – Fresh Fusion (Oct 2024 – Dec 2024)
- Languages: English, Hindi, Marathi, Garhwali, Spanish, Persian
- Interests & Activities: Reading | Writing | Music | Culinary Innovation

EDUCATION & CERTIFICATIONS

- Bachelor’s Degree in International Culinary Arts – Queen Margaret University & Mumbai University (2017–2020)
- Advanced Culinary Training & Industrial Exposure – The Leela Mumbai