



## Personal Details

Name : **Ashwani Rangta**

Designation : Group Executive Chef

Mobile number : +0044 7874205690

Email Id

[ashwani.rangta@gmail.com](mailto:ashwani.rangta@gmail.com) :

Marital status : Married

Name of the Restaurant : Gupshup Restaurant, Hale Manchester, U.K

Educational Background : Degree in Hotel Management

Area of specialty : Peshawari (Bukhara) North West Frontier cuisine  
Kebabs and Kurries (Pan Indian cuisine)

Asha's (contemporary Indian Cuisine)

Gupshup ( Pan India Cuisine

Follow on Instagram:- @ashwanirangta

## **Brief**

Having more than 17 years of experience in the industry and having worked with top chefs at world renowned hotels, I excel in finest culinary operations. Being part of premiere food and beverage operations in India,U.A.E and U.K, I have excellent people skills and I am driven towards highest quality of creativity and food standards.

I am specialized in pre-opening operations. I am a young and energetic professional with core competencies of authentic Indian cuisine specializing in Pan Indian cuisine. I am constantly seeking fresh and innovative ways to enhance dining experience with new recipes, regional specialties. I am keen to secure a position that will allow me to showcase my significant experience in Indian regional menus. I have Exceptional understanding of how to adapt apposite combinations of ingredients with solid understanding of adapting foods to tastes, diets, cultures, etc. Excellent approach to guest service, creating meals and menu that match special events and occasions. My exposure to diverse environments has led me to focus on maintaining costs, training & developing the specialized skills required of a team representing a menu featuring the multiple regional cuisines of India.

## **Career Archive**

**August 2019 till Present :-**

**Silverfox events and Pre Opening of Gupshup in Hale .**

**August 2015 to July 2019 :- Head Chef of flagship Asha's restaurant in Manchester UK.**

- Launch of Asha's restaurant in Manchester (17<sup>th</sup> September 2015).
- Pre-Opening/ Research and Development for Asha's Manchester, U.K.
- Brand innovation, research and development for all Asha's in six countries.
- Winner of CITY RESTAURANT OF THE YEAR 2017 by Cheshire life.
- Winner best Indian in Manchester 2017 (Manchester restaurant award )
- Winner international growth of the year award 2017-london award
- Winner ENGLISH CURRY AWARD 2017
- Asian curry award-best casual dining 2018
- AFRA award for best Indian in north west 2018
- **Got listed in Michelin Guide 2016, 2017 and michelin plate in 2018**

## **EVENTS AT ASHAS MANCHESTER**

**6 course one ingredient taster -Asparagus**

**6 course vegan menu sitdown with seedlip gin**

**Guinea fowl and sassy cider tasting night**

**5 course Best of british tasting menu night**

**Kebab and bruchladdich whiskey tasting night**

**Seafood and Sauvignon tasting night**

**4 course tasting night with Game meat**

**Pumpkin and cocktail tasting night on Halloween**

**Spring summer menu for 2018**

**4 Course tasting event in association with ACTION AGAINST HUNGER**

**24<sup>th</sup> Feb 2014 to Aug 2015: - Chef De Cuisine at Asha's restaurant at WAFI, Dubai .UAE**

- Re launch of Asha's Wafi menu in Oct 2014.
- Pre-Opening/ Research and Development for Asha's Manchester, U.K.
- Formulation of policies, standard operating procedures and training of all the kitchen team.
- Complete planning of the kitchen work flow
- Creating of a recipe folder for the Asha's Brand and new openings, as a training tool.

**Oct 2010 to 11<sup>th</sup> Feb 2014: ITC GARDENIA, A Luxury Collection Hotel.**

**5 Star Deluxe Luxury Hotel, 292 Rooms including**

**Winner of 'Best Luxury Hotel' - 2010**

**Position: Sous Chef**

- Manage day to day operations of ITC's signature cuisine brand **kebabs n Kurries**
- Maintain market leadership and market share of 20 % within its competitive segment.
- Achieved a total revenue of 4-5 crores for the year 2011-2012
- Increase benchmarks of quality standards and delivery systems through six sigma techniques thereby improving operating efficiency.
- Improve operational processes through application and actualization of HACCP principles.

**2010: ITC GRAND CENTRAL, MUMBAI**

**A Luxury Collection Hotel.**

**Position: Jr Sous Chef**

- Manage day to day operations of ITC's signature cuisine brand **kebabs n Kurries.**

- Winner of Times Food Guide Award in 2010.
- Winner of Mille Guide Award of Best Indian Restaurant in Asia.

**Kitchen Executive (Chef) Training program ~ July 2008- January 2010**

Welcome Group Management Institute (WMI )

**2004 to 2008: ITC, MUGHAL**

**AGRA**

**Position: Kitchen Associate**

- Assisted the Sous Chef in day to day operations and in the pre-opening activities of Peshawari at ITC Mughal, Agra, including new menu development, training and development of pre-opening task force.
- Food Promotion and Food Festivals.
- Key team member for prestigious conventions and Hi image banqueting.

**2003 to 2004: JAYPEE Palace Hotel**

**AGRA**

**Position: Kitchen Associate**

- Assisted the Sous Chef in day to day operations of banquet kitchen and in the pre opening activities of spice restaurant at JAYPEE Palace Hotel Agra, including training and development of recipes.
- Food Promotion and Food Festivals.
- High roller events and big convention of up to 5000 guest.

## **Achievements**

### **Professional:**

- Chef In charge for Kebabs and Kurries at ITC GRAND CENTRAL (mille guide best Indian restaurant in Asia).
- Chef In charge for Kebabs and Kurries at ITC GRAND CENTRAL (Times food guide award 2010).
- Core team member that assisted the ITC GARDENIA to achieve HACCP certification and successfully completed two surveillance audits.
- Core team member that assisted the ITC GARDENIA to achieve ISO 22001 certification
- Core team member that assisted the ITC GARDENIA to achieve Starwood food safety and hygiene audit certification
- Launch of Peshawari restaurant as a KEY TEAM MEMBER at ITC MUGHAL, AGRA.
- Catered to the President of China (Mr.Hu Jin Tao) during his visit to ITC Mughal in Agra.
- Catered to Hilary Clinton in 2009 at ITC Green center, Gurgaon.
- Pre-opening member for ITC GARDENIA ,BANGALURU
- Represented my home state in athletics and won Gold medal in track and field events.

### **Six Sigma Actualization:**

- PET leader of the project on “Associate attrition”.
- Successfully completed the green belt certification module.

## **Environment Health & Safety:**

- Team member for the kitchen brigade to achieve zero waste levels from the kitchen through proper segregation, reuse and recycling of entire food waste, waste oil and water.
- Key member of unit's energy and environment health and safety committee, that scored 93% in ITC's corporate EHS audit
- Assist the Executive Chef and Chief Engineer to monitor and control fuel and energy costs by instituting "Toll gates".
- 5 STAR rating in Ashas manchester since opening 2015

## **Professional Education and Certification**

- IELTS Test Report-By British Council Dubai-Cambridge English Language Assessment- Jun-2015. Score 7
- Chartered Institute of Environmental Health –Level 3 Award in Supervising Food Safety in Catering-Jul-2015

## **Green Belt Certification**

- Six Sigma currently pursuing Green belt certification

## **Kitchen Executive (Chef) Training program ~ July 2008- January 2010**

### **Welcomgroup Management Institute, (WMI) Gurgaon, India (ITC-HMI)**

- 18 months management training program.
- Various management module covered during the course
- Kitchen (working various layouts menus, menu planning, menu engineering, manpower, knowledge of latest equipment's used, food cost control and other important aspects of kitchen)
- F&B attended various wines and spirits tasting sessions and also understood the chemistry of food and wine.

## **Degree in Hotel Management Catering Technology ~ 2000-2003**

- Institute of Hotel Management and Catering Technology and Applied Nutrition, Shimla, H.P.
- Industrial exposure of 6 months from the hotel **Grand Hyatt, New Delhi.**