CURRICULUM VITAE

Vikram *Singh*

Head Chef

DELHI

Head chef, eighteen years, the last six running a 120-cover modern Indian kitchen in Delhi. Trained at IHM Pusa, cooked in Dubai and Mumbai. I build menus that cost right, brigades that stay, and a pass that runs quiet. Open to an executive chef or culinary director role.

A CAREER, SERVED IN COURSES

— première —

Head Chef, Modern Indian, 120 covers (undisclosed)

JAN 2020 - PRESENT

— Brigade of 22, food cost held at 28% for six years —

— Two tasting menus a year; the 2025 menu was reviewed in Condé Nast Traveller India —

— Zero FSSAI findings across six inspections —

— deuxième —

Sous Chef, Taj Mahal Palace

MAR 2015 - DEC 2019

— Banquets to 800 covers; Indian speciality restaurant —

— troisième —

Chef de Partie, Jumeirah Group

JAN 2010 - FEB 2015

— Indian and Middle Eastern sections —

ON THE SIDE

SPECIALITIES

Menu development · Food costing · Brigade leadership · Modern Indian · Tandoor · Banquets · FSSAI compliance

TRAINING

Diploma in Culinary Arts

IHM Pusa, New Delhi

LANGUAGES

Hindi · English · Punjabi

References upon request

BON APPÉTIT · SERVICE CONTINUES