

# ASHISH RANCHHOD SHIMPI

(B.Sc. In H & HA)

D.O.B.:29/10/1990

Address : al-1/ room : 92, sanchita apt. ;  
sector : 17, airoli, navi mumbai : 400708

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## **Achèvement :**

1. **GOLD MEDAL** in The Great Indian Culinary Challenge 2016 in BREAD AND BREAD DISPLAY.
2. **BRONZE MEDAL** in The Great Indian Culinary Challenge 2015 in BREAD AND BREAD DISPLAY.
3. **PARTICIPATED** in The Great Indian Culinary Challenge 2017 in CHOCOLATE DISPLAY.

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## **Profile:**

**Objective:** A challenging career opportunity which would help me to utilize my academic background to assist me to gain experience, employ my excellent interpersonal skills, and enable me to make positive contribution.

## **Education:**

**Academics:** T.Year.  
**Year:** 2011  
**Class:** 2<sup>nd</sup>  
**College/University:** Institute of hotel management,

**Academics:** S.Year.  
**Year:** 2010  
**Class:** 1st  
**College/University:** Catering technology & applied nutrition,

**Academics:** F.Year.  
**Year:** 2009  
**Class:** 2<sup>nd</sup>  
**College/University:** Goa I.G.N.O.University.

**Academics:** H.S.C  
**Year:** March-2008  
**College/University:** Karmaveer Bhaurao Patil College

**Academics:** S.S.C  
**Year:** March-2006  
**College/University:** Maharashtra board. Smt. Radhikabai Meghe Vidyalaya.

## **WORK EXPERIENCE:**

1. Has successfully completed industrial training from Regenza by Tunga, Navi Mumbai, India from November to March 2010.
2. Having 14 months experience in 'Ramada Hotel' Navi Mumbai, as commi 3 in bakery & confectionery department.  
Role at RAMADA :-  
RAMADA is a new opening property for me... so I learn all basics. Also about bakery equipment and its set-up.
3. Worked with 'THE OBEROI' Mumbai, as a Demi chef in bakery and confectionary department. Have 5years experience of hotel the oberoi.  
Role at THE OBEROI :-
  1. First 15 month working in bakery section. About breads, sponge and cookies. After that I handle 1 shift regularly in bakery section.
  2. After 15 month I transferred to the pastry section. And also learn about ice-cream , sorbet, chocolate, and chocolate display.
  3. Also having knowledge about "SAP"
4. Currently working with D.Y.Patil School of hospitality & tourism studies, as an assistant professor from last 3 years.

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## **Language Proficiency :**

**English :** Expert  
**Hindi :** Expert  
**Marathi :** Expert (Mother-tongue)

## **Passport detail :**

**Passport no.:** J2868141  
**Date of issue :** 12/08/2010  
**Date of expiry:** 11/08/2020

## **Declaration:-**

I hereby declare that the information mentioned above is true to the best of my knowledge.

**Chef Ashish Shimpi.**  
**Mob- 7738733129**