

OMKAR HARESH VAITY



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Career Objective:

To get a challenging position of lecturer in which I can utilize my experience and make the bright carrier of students.

Career Summary:

- Proficient in developing new lessons and activities to expand learning opportunities.
 - Extensive participation on committees and extra-curricular activities.
 - Excellent knowledge of the subject and also has great practical knowledge.
 - Proficient in giving conceptual knowledge.
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Personal Qualities:

- Excellent interpersonal skills.
 - Strong analytical, logical and cooking skills.
 - Excellent communication skills in written and verbal both.
 - Ability in clarifying the doubts.
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Computer Knowledge:

- Proficient in basic use of computer.
 - Internet Savvy.
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Work Experience:

CURRENTLY WORKING WITH D Y PATIL COLLGE AS ASSISTANT PROFESSOR

OF FOOD PRODUCTION from 8 February 2018 to till date

- Students differentiated teaching methods, incorporating, audio and visual activities to all learning styles.
- Provide individualized instruction to keep all students at expected skill level.
- Identify and organize field trips to enhance curriculum.

- Meet with parents to discuss progress and address behaviour or mastery issues.
- Develop discipline plans and work closely with at-risk students.
- Keeping records of the students and giving feedback to there respective parents.

Worked in IHM Mumbai COLLEGE (INSTITUTE OF HOTEL MANAGEMENT AND CATERING TECHNOLOGY) AS TEACHING ASSOCIATES FROM 16 AUGUST 2016 06 FEB 2018.

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- Develop discipline plans and work closely with at-risk students.

Worked as HR Recruiter in Zodiac HR consultancy from 17 March 2016 to till 14 AUGUST 2016. Key Skills & Responsibilities

- End to end recruitment: Sourcing, Staffing, scoping, and on boarding candidates.
- Screening: short listing candidates sourced through portal (Naukri, Monster, Times jobs and LinkedIn) and validating them on their experience and interest.

Role:

- Lateral Hiring: Identifying right candidates with required Skill set and experience and make sure that it should match with the requirement as per the job

Description:

- Staffing: Preparing Requisition gathering template and sending it to corresponding sourcing lead to initiate the sourcing. Short listing the profiles sourced and sending it to the respective hiring manager.
- Hiring inputs: Meeting hiring managers to understand niche skill profiles.
- HR Round: Conducting HR round for the selected candidates and negotiating salaries on company standards.
- Promptly informing the rejected candidates about the reason for the rejections.

- MIS: Preparing reports on the no of closure, internal movements, and offer decline numbers to ensure the flow of work to reach the aspire rates. Sending weekly, Monthly and quarterly headcount and hiring report.
- Vendor Management: Coordinated with various manpower consultants to procure resources for its operations across India, general screening of the candidate's profile, short-listing them for the interviews, worked on portals
- Background Verification: Background Verification was carried out for the employees as per the policy, education, experience.

Worked with MATHURA BHUVAN RESTAURANT as DCDP from 10 APRIL 2015 to 15 DECEMBER 2015.

- Prepare salads, soups, fish, meats, vegetables, desserts and other foods
- Ensure that all stations are set appropriately
- Process and store food items
- Make sure that all kitchen staff is aware of standards and protocols
- Manage rotation of food items in chillers
- Ensure kitchen and work area's cleanliness
- Maintain and ensure the quality of prepared and raw items.

Achievements and skills :

- Published two Articles at
- Recipes book publishing in process
- Have the ability and experience to prepare quality variety dishes in the stipulated time.
- Have expertise in variety of techniques in cooking to prepare healthy tasty dishes
- Have experience of managing all operations related to dish in star hotels.
- Have also trained team mates, by conducting practical and training cooking classes.
- Have got many appreciation and certification, for making excellent new delicious dishes.
- Ambitious to work in a challenging environment, requiring constant development of fresh skills and to utilize existing skills to the maximum.

Worked with TGI FRIDAY's as prep cook from 1July 2013 to March 2015.

Duties:

- Ensuring that appropriate levels of hygiene and cleanliness are maintained in the kitchen.
- Washing, cutting and preparing food before it is cooked.
- Taking into account the wishes of clients when planning of menus.
- Making sure that all food at point of delivery is of the highest quality.
- Enquiring if any clients have allergies and then cooking meals accordingly.
- Responsible for high standards of food, hygiene, and health and safety.
- Keeping an eye on the temperature of cookers and roasters.
- Assisting the catering manager to price up menus.
- In charge of stock control for the freezers, pantries and store rooms.
- Controlling stock rotation to ensure the kitchen and larder are always well stocked.
- Preparing hamburgers, fresh food, fried chickens, steaks, pizzas etc.

Education:

Degree: MTM
Institute: DISTANCE LEARNING-MUMBAI
Board/University: IGNOU
Year: 2017-2018
Class: Pursuing

Degree: BSC(H.M)
Institute: VIVA COLLEGE OF HOTEL MANGEMENT
Board/University: Mumbai University
Year: 2010-2013
Class: First Class

Degree: H.S.C
Institute: K.K.SHAH JR.COLLEGE
Board/University: Maharashtra Board
Year: 2009-2010
Class: Second Class

Degree: S.S.C
Institute: ST. ANTHONY HIGH SCHOOL
Board/University: Maharashtra Board
Year: 2007-2008
Class: Second Class

Certifications & Award:

- SIX MONTH training in Retreat Hotel.
 - Awarded second prize in Koli Sea Food Festival at Versova.
 - Basic Computer knowledge (MS office and Internet)
 - MSCIT (Maharashtra State Certificate in Information Technology)
 - Semi Finalist in C&D Bar Pro.
 - Awarded for Best Services in Westin Hotel.
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Personal Details:

Date Of Birth: 15 June 1993.
Languages: English , Hindi & Marathi.
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