



KHYATI SAINI

MASTER IN GASTRONOMY

ABOUT

A friendly and enthusiastic team player deeply passionate about making this industry sustainable. Looking for an opportunity to experiment with food and flavours and explore it from different perspectives.


PERSONAL PROFILE


Date of Birth - 1 July 1999
Hobbies - Cooking, Travelling,
Singing, Photography.

LANGUAGE PROFICIENCY

Hindi - Mother Tongue
English - Native and Qualified
French - Conversational

CONTACT INFORMATION

 Amsterdam, Netherlands
(flexible to relocate)

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+91 9810719912

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 <https://www.linkedin.com/in/khyati-saini/>

EDUCATIONAL BACKGROUND

MAD Academy, Copenhagen, DENMARK

Environment and Sustainability
June 2023

A week long professional course focussed on a running a sustainable hospitality business to reduce environmental impact and setting long-term

University of Gastronomic Sciences, Pollenzo, ITALY

Masters in Applied Gastronomy : Culinary Arts
March 2021- February 2022

Master program focused on exploring cuisine style by studying the culinary arts, understanding their processes and gaining insight about why and how food transformations happen.

Le Cordon Bleu, Paris, FRANCE

University Paris Dauphine, Paris, FRANCE

Bachelor of Business in Culinary Arts
September 2017- June 2020 /
International Bachelor Talent in Culinary Arts
October 2019 - June 2020

A double degree program focused on kitchen techniques, restaurant management and creation of hotel and restaurant along with a strong focus on marketing, finance, human resources.

Le Cordon Bleu, London, UNITED KINGDOM

Basic Pastry Diploma
September 2018 - December 2018

Learning focused on techniques of pastry with special attention to French pastry techniques.

Mount Carmel School, Delhi, INDIA

Batch of 2017
Primary, Secondary and High School.

WORK EXPERIENCE

Miri Mary, Amsterdam, NETHERLANDS

Chef de Partie
July 2022 - Current

Currently handling the kitchen operations of a modern Indian restaurant focussed on representing Indian food with a contemporary twist.

Humus x Hortense, Brussels, BELGIUM

Cuisine Internship
November 2021 - December 2021

Experienced in building a sustainable dining experience. Implementation of better and sustainable practices for the kitchen.

Ritz Paris, FRANCE

Cuisine Internship
April 2019 - September 2019

Experienced working in 2 MICHELIN STAR restaurant, 1 MICHELIN STAR restaurant, Gastronomic food festival "Taste of Paris", bar and room service kitchen along with banqueting kitchens.

Intercontinental Paris Le Grand, FRANCE

Service and Cuisine Internship
January 2018 - February 2018 & April 2018- August 2018

Experienced working at the hotel's central kitchen, production kitchen along with Service in the restaurant as well as banqueting department.



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EXTRACURRICULARS

Core team member of Discourses - An 8 course dinner organised for 50 people in October 2021 at Pollenzo, Italy,

Salesforce Certified CRM Certificate- Trailhead June 2020

Volunteer at Taste of Paris in 2019

Level 2 certificate from Royal Society for Public Health, United Kingdom 2018

Grade 5 Music Diploma - Trinity College London 2016

ESOL Certificate in Advanced English- University of Cambridge 2016

Kathak, Indian Classical Dance Diploma - Prayag Sangeet Samiti 2012

Indian Classical Singing Junior Diploma - Prayag Sangeet Samiti 2012