**DEEPAK**

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**SUMMARY:**

Applying for the position of Chef de Partie in hot section.

Having more than 6 years of experience in food industry with some of the leading global brands such as the Anatolia Turkish Grill, La Postreria, Amadeus, Ruby’s Grill, Chilli’s Grill and Bar, Monginis.

**OBJECTIVES:**

A team player always striving to achieve promptness, Quality standards in service, Organize independent worker with strong time management skills. Detail-oriented and able to learn more new tasks and effectively. Customer service and food handling expertise. skill to memorize menus. Curiosity for learning in cooking and many kinds of dishes, in different cuisine.

**EXPERIENCE SNAPSHOT:**

**CDP**London Business Group Nov2015 to Present

Anatolia Turkish Grill Dubai UAE.

* take in charge of hot section.
* Making store orderings on daily basis.
* Training the junior staff for health and hygiene and food quality.
* Handling paper works.

**DCDP**Dynamic Hospitality Aug2013 to Sep2015 La Postreria Dubai UAE.

* Senior cook hot and cold both section and (expo).
* Making a La Carte orders and paper works.
* Worked under supervision of head chef.
* Good cooperation with staff.

**COMMI 1**Joss Catering & Allied Oct2011 to July2013 Amadeus Mumbai INDIA.

* Commi-1 hot and cold (tapas) section.
* Making a La Carte orders and mise en place.
* Follow the senior chef instruction and cooperate with the junior staff.

**LINE COOK**Om Pizza’s & Eats India PVT Ltd. Feb2010 to Oct2011

Chili’s Grill and Bar Mumbai INDIA.

* Line cook pantry. (Expo, salad nachos, grill, sizzlers)
* To assist Senior Chef.
* Follow standards as per company rules.

**TRAINEE**RTC India PVT Ltd. Oct2009 to Jan2010

Ruby Tuesday Mumbai INDIA.

* Assistant cook in preparation area.
* Preparing all the miser-en-place, Making a la carte orders.

**ASS.HELPER**Monginis Foods PVT Ltd. Dec2005 to Jan2009

Monginis Factory Mumbai INDIA.

* Assistant in bakery and confectionery department.
* Assistant of Senior Chef and Head Chef.

**EDUCATIONAL ATTAINMENT:**

**COLLEGEKohinoor College**

2 years Hotel Management & Catering Operation

Diploma from Mumbai, INDIA.

**INTERMEDIATE KMS Vocational Jr. college**

High school diploma Bakery & Confectionary

Vocational course Mumbai INDIA.

**JOB RESPONSIBILITIES:**

* Ensuring myself and team to have high standards of food and hygiene and follow the rules of health and safety.
* Managing and training DCDP’s and commis, managing development and supervision of the commis chefs on the section, ensuring they are fully trained and understand their duties.
* Planning with HEAD / SOUS chef on deciding the menu of restaurant, preparing and cooking menu items as per the recipes directed by the head Chef.
* Monitoring portion and waste control to maintain profit margins.
* Ensuring that the customers are given a prompt and efficient service and expectations are consistently exceeded.
* Take it charge of paper works staff meal, wastages, temperature log, store orderings, daily and monthly inventory.
* Making ala carte orders by following legendary services, following rules as per the company.
* Responsible for the smooth operation of ala carte menus, and other food promotion.
* Ensuring that all the mise-en-place is always freshly prepared and on time.
* Ensuring that all the dishes reach the hot plate and pass correctly garnished, the correct portion and size, presented on the correct serving dish in the prescribed manner.

**OTHER ACTIVITIES:**

* Food hygiene training and Assessment-Dubai Municipality 2015
* Food/craft culinary education Italian course 2009
* Personality development workshop by Gillette 2008
* Industrial training - Monginis foods PVT Ltd. 2008
* MS Office and internet course - KMS Computer Institute 2007

**PERSONAL INFORMATION:**

Marital Status : Single

Languages known : English, Hindi, Marathi.

Nationality : Indian

Visa Status : Employment visa

**DEEPAK RANA. .**