**SHISHUPAL**

**Email:** [**shishupal.161220@2freemail.com**](mailto:shishupal.161220@2freemail.com)

**Applying for commis I,II**

**Professional Synopsis**

Energetic, results-driven culinary professional seeking a challenging position as a line cook. Bringing integrity , professionalism and skills to provide a high standard of service.

**PERSONAL PROFILE**

Nationality : Indian

Date of Birth : 02- NOV-1982

Gender : Male

Marital Status : Married

Languages known : Hindi, English Arabic (basic)

**EDUCATIONAL QUALIFICATION**

* +2 Passed in board from Uttrakand

**WORK EXPERIENCE**

Company : Farouj Fawaz Restaurant (Sharjah-UAE)

Duration : Arabic cook (pasta, fast-food)

Designation : 2016 to 2017

Company : Gloria Hotel Qutoof Restaurant Dubai

Duration : Arabic cook (B.B.Q), Hot & Cold Kitchen

Designation : 2013 to 2015(2 year 6 months)

Company : Saffron Hotel Mumbai India

Duration : Tandoor Cook

Designation : 2009-2012( 3 year )

Company : Sun n Steel Hotel Mumbai India

Duration : commi II

Designation : 2008-2009 (10 month)

Company : Ali Bana Kiay Oven (Mumbai-India)

Duration : Tandoor cook

Designation : 2007-2008(2 year)

Company : Neelam Restaurant (Mumbai-India)

Duration : Tandoor Cook

Designation : 2006 to 2007 (1 year)

Company : Copper Chimney (Mumbai-India)

Duration : Commi III

Designation : 2004 to 2005 (1 year)

**SKILLS**

* Good Communication Skills
* Service with Smile Attitude
* Urge to learn more
* Getting very friendly without Hesitation
* Wish to work on challenging Position where my capabilities can be maximally utilized
* Making Fast food Arabic food ,Indian fast food and pasta

**Job Responsibilities**

* Supports the executive chef sous chef line chefs as well as other kitchen employees in food production.
* Assists kitchen staff in maintaining high cuisine standards for function clients as well as delegates.
* Assists the chef in the production of different foods for example vegetables, meats and pastries.
* Assists the chef in ensuring that food is prepared and served to the clients on time.
* Assists the chef in ensuring that health and safety standards are upheld in the kitchen.
* Assists the chef in making requisitions for food.
* Assists the kitchen staff in storing all food.
* Skills and specifications.
* For the Commis to be able to perform effectively in their duties, they should possess

**Declaration**

I hereby declare that the above information is true and correct to the best of my knowledge and belief