**NOTE: I am currently on Visit Visa in Dubai till 21st September.**

**OBJECTIVE:**

Experienced cook actively seeking a position in the culinary field that will offer me the opportunity to continue to learn and develop my skills and help me realize my ultimate goal of becoming a master chef.

**KEY QUALIFICATIONS:**

* Over 7 years of experience in culinary field.
* Strong command over classic and contemporary culinary methodologies
* In-depth knowledge of weighing, measuring, and mixing ingredients in line with recipes
* Able to work efficiently without supervision

**CULINARY SKILLS**

* Highly skilled in preparing, seasoning, and cooking a wide range of Indian Foods & Dessert
* Hands-on experience in baking, roasting, grilling, boiling, and frying meats, fish, vegetables, and other foods
* Proven record of garnishing, arranging and serving food to patrons
* Knowledge of checking freshness of raw food and ingredients before cooking

**EDUCATIONAL QUALIFICATION:**

* **Passed H.S.C from Uttarakhand Board in 2007.**

**WORK EXPERIENCE**

1. **COMMI | AIRLINK HOTEL, MUMBAI | 25 APRIL 2015 – TILL DATE**
* Prepare, cook and present food quickly and efficiently, meeting Hotel standards
* Assist in keeping the kitchen clean, hygienic and tidy, at all times
* Work safely around kitchen equipment and report any maintenance issues to the manager
* Carry out instructions given by the management team and Head Chef.
* Always adhere to all company policies and procedures
1. **COOK | DABBAWALA RESTAURANT, DUBAI | 26 NOV 2011 – 15 FEB 2015**
* Report to Head Chef
* Set-up work station
* Wash and unwrap fresh fruits and vegetables
* Prepare ingredients for cooking, including portioning, chopping, and storing food
* Prepare and cook food in keeping with recipes, quality standards and presentation standards
* Operate stoves, grills, fryers, ovens and microwaves
* Test foods to verify if they have been cooked adequately
* Monitor food quality whilst preparing food
* Serve food in appropriate portions onto suitable receptacles
1. **COOK | HOTEL AIRLINK HOTEL MUMBAI | 1ST NOV 2010 TO 30TH SEPT 2011**
* Report to Head Chef
* Maintain sanitation, health, and safety standards in work areas.
* Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
* Coordinate and supervise work of kitchen staff.
* Making sure food on the menu is available
1. **INDIAN COOK |“PLANET 50: 50“, - MULTICUISINE RESTAURANT | APRIL 2009 TO 23RD OCT 2010.**
2. **COMMI II | “MAHINDRA CLUB” | 1ST JUNE 2008 TO 31ST JAN 2009.**
3. **COMMI III | “TUNGA PARADISE HOTEL”, ANDHERI | 15TH APRIL 2007 TO 5TH MAY 2008.**

**Personal Data:**

**Date of Birth : 02/01/1987**

**Sex : Male**

**Height : 162cms.**

**Nationality : Indian**

**Marital Status : Married**

**Languages Known:**

* **English**
* **Hindi**
* **Garhwali**



**Gulfjobseeker.com CV No:** **1460478**