**CURRICULUM VITAE**

***Personal Information***

Date of Birth: 17th Feb 1985

Place of birth: Nepal

Nationality: Nepali

Religion : Hindu

Marital Status: Married

Height: 168 cm

Weight: 72 kg

Personal Interest: Travelling, Cooking, Basketball

Personal Statement

A very dedicated, hardworking and career com II who pays attention to every small detail. I am flexible, quick to pick up new skills and eager to learn from others. I am keen to work with the reputed company like yours with a possible career path leading towards the long term succes.Quick in understanding and anticipating customers need regarding the taste and develop solutions that exceeds customer’s expectations. Kind of a person who can work under pressure and accept any challenging situation with high enthusiasm. Most importantly, I am an easy going person who can work with everyone and I strongly believe in team work.

**Career History**

Responsible for providing clients with variety of services directed toward making them fully satisfied with the freshness and good taste of pastries. Working closely with the team and cooperating well in a rush hour. Attending any promotional activities related to the Company and contributing as much possible to cost control also maintaining the hygiene and freshness within the area..

**Duties**

Ensuring that the station is clean and free of clutter.

Ensuring that the dishes prepared and displayed out are as fresh as possible.

Preparing all the misen- en- place for the buffet, al carte.

Serving dishes full of color and vibrancies that dazzle the customers.

Writing an order for missing items or checking in an arriving order.

Making a determination of the diners on their level of experience based on their order and demeanor.

Being helpful and informative to new pastry eaters.

**Various Job Handling Abilities**

1. Able to prepare the lunch and dinner buffet completely, special dinner buffet and also handling the ALA CARTE respectively

2. I do make the orders like 1 to 10 kgs cakes preparation such as fruit, chocolate and so on.

3. Able to prepare for the special buffet like German dessert for German night like wise Asian night, Arabic night, Brazilian night.

4. I do homemade chocolate garnishes, chocolate modeling figure, fondant figure, glazes like dark chocolate, white, all fruits flavors ,zinger bread for zinger house, joconde spounge and flavor mousse, Tart and some fillings and topping for cake.

5.In absence of senior chef I do handle alone night shift. Ability to work in baker as well for making croissants, loaf, roll bread and some danish.

6. Able to maintain hygiene standard (HACCP) in the work place,

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**Working Experience**

 Commis II Pastry at Doubletree by Hilton Resort and Spa Marian Island, United Arab Emirates, December 2013 – Now

 Pre Opening Team Doubletree by Hilton Resort and Spa Marian Island

**Training Experience**

 Basic Food Hygiene Training by Chartered Institute of Environmental Health which was held on Ras Al Khaimah United Arab Emirates December 2013

 Chemical Safety Training by Diverse which was held on Ras Al Khaimah United Arab Emirates July 2014

 Accor Academic Short Courses on Career Development in Accor and Hospitality Skills which was held in Ras al Kamiah November 2013

 Emergency Procedures and Fire Safety Training which was held on Ras Al Khaimah United Arab Emirates December 2014

**Key competencies and skills**

Very understanding  
Customer focusedCreative  
Time management  
Reliable  
Positive attitude   
Flexible

**Educational Background**Margherita Hindi High School Assam 2007 SLC 58.50%   
Campion academy 2010 10+2 58.80%  
Kathmandu Nepal

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**Gulfjobseeker.com CV No:** **1518480**