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**Gulfjobseeker.com CV No: 256084**

E-mail: [gulfjobseeker@gmail.com](mailto:gulfjobseeker@gmail.com)

**CAREER OBJECTIVE**

Seeking a suitable position(DCDP/CDP )with an organization that has the vision and potentials for development, growth and expansion and at the same time maintaining a high standard of performance.

**PROFESSIONAL EXPERIENCE**

* **DEMI CHEF DE PARTIE-SPICY CORNER RESTAURANT**

**Period: Nov 2014- Present**

Key Responsibilities:

* Ensure a consistent standard in the quality of foods.
* Managing the kitchen staffs.
* Ensure hygiene and safety in workplace.
* Planning menu and checking supplies.
* Ensuring minimum kitchen wastage.
* Helping the restaurant kitchen at busy times if required.
* **DEMI CHEF DE PARTIE - MERCURE GOLD HOTEL (ACCOR GROUP)**

**Period: Nov 2009- Oct 2014**

Key responsibilities:

* Check and sort raw materials received.
* Prepare mis-en-place for daily operation and banquet functions.
* Maintain the quality, quantity timeless and consistency.
* Control the wastage and maximum utilization of raw materials.
* Prepare A’la carte, breakfast and lunch orders.
* Maintain a neat and hygiene environment in kitchen and work place to meet the standards by municipality.
* Prepare food store requisition.

**ACHIEVEMENTS**

* Gotpromotion as ‘Demi Chef De Partie’ on April 2012.
* Got ‘Employee of the month’ Award for the months of October 2011 & January 201.3
* Nominated as ‘Employee of the year’ on 2013.
* **COMMIS 2 - METROPOLITAN PALACE HOTEL(AL HABTOOR GROUP)**

**Period: Sep 2005 – Sep 2009**

Key responsibilities:

* Prepares on daily basis food requisitions as assigned.
* Maintaining cleanliness in all assigned areas, including refrigerators and freezers.
* Controls cost by minimizing spoilage, waste, proper storage and exercising strict portion control.
* Ensure that cost control policies and procedures are followed.
* Attends training sessions.
* Ensures freshness and suitability of products used by the section and that they are stored properly.
* Ensures smooth running of the section during Demi Chef De parties absences.
* **DEMI CDP**

KTDC, , India

Period: July’03-April’05

* **COMMIS 2**

Prince Hotel, , India

Period: March ’00-May’03

**TRAININGS**

* Training in basic food hygiene certificate from SFC Dubai (Approved by Dubai Municipality)
* Training in Basic food hygiene from Johnson Diversy.
* Training in fire safety – Habtoor group of hotels.
* Training in Service excellence and complaints handling.

**ACADEMIC QUALIFICATIONS**

* Diploma in Professional Cookery from St. Mary’s Institute of Hotel management
* Pre degree from Kerala University

**PERSONAL DETAILS**

Date of birth : 20 March 1979

Nationality : Indian

Languages known : English, Hindi and Malayalam