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 **Personal Mission Statement**

To gain a position in a challenging culinary working environment suited to my skills and experience, particularly which will enable me to develop my career and allow me to grow within the hospitality industry.

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**Work Experience**

**Hotel Sheraton Dubai**

 **Sr.Chef De Partie (April 2015 to Till Date)**

 **Chef De Partie (March 2014 to April 2015)**

 **Ashaina kitchen**

* Responsible about food and store ordering.

 Making sure that the section is going smooth and fair, helps to various section and team .

* + - Responsible about all the HACCP awareness and its documentations.
		- Responsible for making the “Ala cart order and food presentation.
		- Making sure all the food processing is completed correctly respecting culinary detail and hygienic safety.
		- To ensure that the staff are trained properly in accordance to the hotel policies and procedure.

**One & Only Royal Mirage Jumeirah Beach**

**Demi chef de partie**

**Nina kitchen (December 2011 to March 2014)**

* + - Responsible about all the HACCP awareness and its documentations.
		- Reporting to the *chef de cuisine* and assisting him in the day today kitchen operation,
		- To control, check and supervise the kitchen operation and be hands on when it’s required.
		- To ensure that the staff are trained properly in accordance to the hotel policies and procedure
		- To perform all the daily tasks to the consistent high standardin line with both departmental and brand standards
		- *Familiar* with **HACCP** procedure and requirements and carry out regular checks
		- To ensure that the staff are trained properly in accordance to the hotel policies and procedure.

 **Commie-1:- Tavern on the Green A Unit of Aggrawal Hotel Pvt. Ltd.**

 **Lure kitchen (January 2010-December 2011)**

* + - This vibrant brassiere is open every day of the week for breakfast, brunch, lunch, supper, midnight snacks, and everything in between. Enjoy fresh seasonal fare, festive themed nights, and buzzing live entertainment. Worked in the (Pre-opening property) as a commie 1.
		- Responsible about mise en place and the breakfast buffet in coffee shop.
		- Help to the chef de partie, awareness about the hygiene.
		- Responsible of the section in the day off of the section in charge

 **Commie 1:-**

**Hotel Merwara Estate(Rajasthan), December 2008 – September 2009)**

* + - Aiming to be the best heritage hotel around is intelligently located in the heart of the commercial district of Ajmer and is easily accessible from the best known international and national corporate houses. An upscale property, the hotel promises 80 rooms and suites with the most luxurious of amenities and stylish furnishings. The hotel takes good care to provide the best possible amenities for the new-age business traveller. Offering a couple of good dining options and some nice drinking places, the hotel takes good care of your refreshment needs to Worked in the (Pre-opening property) as a commie 1.
		- Responsible about mise an place and the breakfast buffet in coffee shop.
		- Help to the chef de partie, awareness about the hygiene.
		- Responsible of the section in the day off of the section in charge
		- JAY PEE VASANT CONTINENTAL **Successfully completed three months training in kitchen department** **from 18 September 2008 to 30 November 2008.**
		- TAJ PALACE HOTEL, NEW DELHI **successfully completed six month vocational training in kitchen from** **17 December 2007 to 16 June 2008**.

**Academic & Educational Qualifications**

* **12th From C.B.S.E Board.**
* **10th From C.B.S.E Board.**

Professional Attainments

* **MBA IN Hotel Management from SOBHIT UNIVERSITY School of distance learning in the year 2014.**
* **B.S.C In Hotel Management from EIILM University distance learning in the year of 2011.**
* **Successfully completed Diploma in Hotel & catering Management from New Delhi YMCA in the year 2007.**

**Strength:-**

* + - Customer care oriented, Proactive attitude & Well organized
		- Team Spirit, Positive thinking, Leadership qualities, Analytical

 Very good interpersonal relation skills & ability to communicate effectively

  **Job responsibilities and key learning’s:-**

* **Make requisitioning and ordering by daily schedule.**
* **Suggestion for the development of food items.**
* **Menu planning for the buffet and set menu.**
* **Handle the team during operation**.

 **Varied Skills & Personal Attributes**

* + - Microsoft Word and Excel, Power Point
		- Language– English & Hindi

**Other Qualifications**

* + - Basic Food Hygiene Training – (One & Only Royal Mirage Dubai)
		- Service Culture Training Program - (One & Only Royal Mirage Dubai)
		- Health & Safety and Fire - (Sheraton Dubai Creek)

 **Personal Information Marital Status : Single**

* **Gender : Male**
* **Date of Birth : 31/03/1987**
* **Language known : English and Hindi**
* **Hobbies : Listening music, Playing football**