**Curriculum Vitae**

**Mr. Ram**

Date of birth : 07 April 1982

Profession : Director of Culinary Arts

Speciality : Continental, Mexican, Arabic, Oriental, Indian Cuisines

Experience : 10 years

Nationality : Indian

Height : 174 Cm ( 5.7 )

Weight : 68 Kg

Gender : Male

Marital Status : Married

Language Known : English, Hindi, Telugu, Nepali, French (basic)

**Professional Work Experience: *Working as Director of Culinary Arts***

***[Food Production] in the Academy of Culinary Arts and Hospitality Management, Nepal affiliated to Culinary Solutions Australia International -June2011 to Present***

**An ISO 9001:2008 company**

* Training young aspiring chefs of about 30-40 per batch in culinary arts in International Cuisine, handling both theory and practical classes for almost 12 hours class per day.

The course material is from ***Culinary Solutions Australia International.*** [***www.csai.com.au***](http://www.csai.com.au)

* Successfully trained 18 Batches alone till now from last 5+ years and almost all the students are placed in prestigious 5 star hotels like Ritz Carlton, Fairmont, Rotana, Marriott etc in the Middle Eastern countries and all of them are performing at the highest standards.

**APPROVED NOMINATED TUTOR (Tutor no.18843) TO PROVIDE HABC-HACCP Food Training** under the UK Based **Highfield International** from May 29,2014.

***www.highfieldabc.ae***

**Sous Chef /Chef-de-Partie-A with Yachts of Seabourn Cruise Liner, Southampton and had American C-1/D visa-Jan 2010-Feb 2011**

Worked as a Chef-de-Partie-A/Sous Chef with Yachts of Seabourn which is well known Yachts for its world class standard and luxury cruising in SEABOURN PRIDE now and has been to Singapore, Bangkok, Vietnam, China CRUISING and has experience in CONTINENTAL and MEAT & SEAFOOD and fusion cooking and fine dining cooking as well.

**Veranda Café –** Worked for Veranda Café in Seabourn Pride for International cuisine coffee shop serving breakfast, lunch and dinner for a 110 seater outlet.

Handled different menus for a week based on different International cuisines successfully.

**Worked as a Chef de Partie in Marina Sea Food Kitchen in Jumeirah Beach**

**Hotel: 2007, Sept to 2010, DEC.**

**JUMEIRAH BEACH HOTEL, DUBAI and BURJ AL ARAB, Dubai**

The no.1 resort hotel in the world with 22 outlets and 618 rooms and 19 luxury villas with vast private beach and lots of entertainment.

**Marina**

Worked in 150 seater Seafood Restaurant which is one of the best Seafood restaurant’s in DUBAI with a **Michelin Star Chef**, **Chef** **Yasuo Watanabe from Japan** and the restaurant is well known for its FUSION and Fine dining style of food

**Villa Beach Kitchen**

Worked in Villa beach kitchen with 110 seater fine dining restaurant and 150 cover, Executive Pool and 24 hours room service for 19 luxury Villas. Worked with German Chef,

Chef Rene Guttzeit who is presently the Executive Chef of Kempinski Hotel, Jakarta.

**Burj Al Arab-** Worked for the world’s most luxurious hotel Burj al Arab in

Al mahara and Al muntaha restaurants on internal transfer from

Jumeirah Beach Hotel.

**Worked as a Management Trainee (Trainee JR. Sous Chef) in**

**Leela KEMPINSKI Palace, BANGALORE, in Food Production in Hot and Cold Kitchen Operations: 2006 July to July 2007**

**WORK EXPERIENCE: LEELA PALACE, BANGALORE**

**KITCHEN EXECUTIVE TRAINEE (Trainee Junior Sous Chef) :** In a Five Star Luxury Palace Hotel with 410 rooms, which has been awarded Five Star Diamond award (AAHS), CNN ultimate service award for the Indian sub continent and one of the best hotels among the new business hotels.

**Citrus Restaurant –** Handled the Citrus a la carte and buffet in the 220 seater coffee shop as a Trainee JR. Sous Chef and worked for

Western cuisine

Breakfast operations

All day dinning / Buffets

Main kitchen and night in charge, handling a staff of 20.

Banqueting / Food festivals got trained Health and safety, First Aid, Fire safety.

Able to do water melon carvings, ice carvings and butter carvings.

Prepare plated desserts, croissant, Danish, filo pastry etc

**Industrial Training at TAJ LANDS END, a 5 star luxury hotel in Bandra, Mumbai-Nov, 2004 to April 2005:**

Completed 6 months of Industrial Training at one of the leading luxury hotels in Mumbai – Taj Lands End with 493 rooms including 33 suites and with 5 outlets for fine dining food and beverages.

**Training Experience**: Had a great learning experience in a busy hotel li;ke the

Taj Lands End and had been trained in the a la carte kitchen, Bakery and pastry,

Indian kitchen, Garde Manger, Butcher section, Banquet kitchen, in special food festivals and in international cuisine.

**Vista Coffee shop**:

Got trained in the Vista is an all-day contemporary cafe that offers the perfect ambience for a quick breakfast, business lunch or an intimate evening meal.

Got trained in Western, Indian and Oriental cuisine, and also in the Vista island kitchen tossing pizza, grilling steaks and tossing pasta right infront of the guest.

**Academic Qualification:**

* Completed 3 years Degree/graduation- **Bachelors in Catering Technology and Culinary Arts** with Distinction from 2003 - 2006, from Indian Institute of Hotel Management and Culinary Arts, Habsiguda, Hyderabad, Telangana, India.

**Various Job Handling Abilities during 10 years of Industrial Experience**

1. Plan the Breakfast menu for Breakfast Buffet and a la carte menu for Breakfast.
2. Plan the lunch buffet and also special dinner buffet and also handle the A LA CARTE Orders in continental kitchen as per the menu and control food costing.
3. **Train staff** in handling the kitchen like in Show Kitchen/Open kitchen/live stations etc
4. Able to train staff to handle prep section, cold section, pizza section, saucier section in the round the clock coffee shop and in picking up the Ala carte orders.
5. Able to prepare for the special buffets like sea food, Meat grill, Sunday brunch as well as food promotions and theme dinners.
6. Able to handle Italian Cuisine making Carpaccio, pasta, risotto and sauces.
7. Able to plan and prepare food efficiently as well as increase the speed of delivery.
8. Maintain HYGIENE STANDARDS (HACCP) in the work place, maintaining the walk-ins and Deep freezers, dry stores, dairy storage, meat and vegetable storage areas.
9. Plan and prepare menus keeping FOOD COST at around 25-30%.
10. Train kitchen staff to handle various equipments and follow SOP.
11. Able to handle various sea food, cold cuts and red meats, steaks.
12. Can plan and prepare Arabic Mezze, French Canape, Italian Antipasti, Spanish Tapas.
13. Can prepare authentic tikka, kebab, naan, roti, Hyderabadi Biryani and more.
14. Can plan and prepare popular oriental specialities like Tom yum, Som Tom Thai, Teriyaki chicken, Nasi goreng, Sushi rolls, Sashimi plating and presentation and more.
15. Plan and Prepare breakfast rolls, breads, croissant, Danish, gateaux, plated desserts like Tiramisu, crème Brulee, crepe suzette, bread and butter pudding and more.

**Additional Information:**

Passion, professionalism, loyalty, consistency are key words to express my work commitment. All over the years, I have worked very hard in order to get knowledge and respect in Hospitality Industry. By chosing to hire me, you will not only receive support for your F&B production department but you will also bring a great source of idea and leadership for the company.

Entered this Industry out of interest and passion in Cooking. Have had a great journey for 9yrs, in 5 star Hotels, Cruise ships, Fine dining restaurants, opening of Culinary Academy experiences.

Currently in Nepal working successfully from last 5+ years as HOD/Chef to facilitate training and skill development to young students to make a wonderful career in the Hospitality Industry.

I'm sincere and punctual.

My strengths are detailing and scheduling and working in an organized manner.  
I'm creative and always look out to deliver things in an achievable way without hindering the quality of the product and enhance Hospitality experience.   
Believe in exceeding expectations of individuals, staff and guests by team performance towards one goal called Ultimate guest satisfaction with a sense of accomplishment to celebrate success.

I am able to prepare various projects for the kitchen operations and presentations and also I do have full knowledge for safety measures of fire in the kitchen, hygiene & sanitation as well. I feel comfortable and interesting to work with people from different nations, cultures.

Quality: Quality. Only the best is good enough in everything we do

Simplicity: promote the product and don’t overcomplicate menus, keep them guest friendly Authenticity: only the freshest local products, traceable and seasonal

Connectivity: service above all, make a connection with the guest so that he can completely

Get connected with our business and become a patron

Respect: total respect for the Guest. Know the requirements of the job and get prepared.

Update myself with the latest trends and techniques and be close to the industry.

Use all the latest computer skills and prepare various presentations regarding training of staff and also in making standard recipes, indenting and new plating designs.

Believe in team work and team work can achieve the ultimate guest satisfaction.

**Skills:**

1. Able to manage kitchen operations smoothly even in adverse conditions.
2. I do have great patience and able to manage crisis situations.
3. Able to achieve management skills in running the kitchen operations.

[Click to send CV No & get contact details of candidate](http://www.gulfjobseeker.com/feedback/submit_fb_em.php)



Some of my Food Pictures

















