

**Name:Mr.RajuBiswas**

**Chef-F&B Production**

**Committed to bring excellence in culinary service**

**Objectives**

**A challenging position in a dynamic organization, where I can show my capabilities and acquire valuable experience while contributing toward prosperity and growth of the organization**

**Summary**

**Seeking assignments in Creating and Advancing the art of Culinary to provide pleasures with a primary emphasis on Taste, Nutrition and proper PresentationI have been trained by Chef and keep on following theContinental, Italian, French, Mediterranean and Mexican Cuisine Evolution, I am last Working as a Jr. Sous Chefin aCelebrity X Cruise in Miami (USA).I am available immediately if ever the Company wishes to hire my competences. I am form India, Speak fluent English, Hindi and Bengali write English, Hindi and Bengali Professionally,**

**Goodknowledge of computer Proficiencywith MS-Office, Advance Excel, Advance Power Point and Internet literacy, generally needed of for the Kitchen operation**.**I don’t have any problem to work in a multi-cultural environment with different nationalities in the same team. I have a17 years of experience Field of Hotel industry, Kitchen operation experience Worldwide,very dynamic and thirsty for new challenges. Renowned hospitality group will allow me to le am my management Skills n expertise on my culinary skills.**

**Profession a Profile**

* **A competent professional With Over 2 decadesof Cross- Cultural & qualitative Experience in Food Production Operations, Client Servicing , Team Management in the Hospitality.**
* **Exhaustive Exposure in overseas assignments , organizing Facility Planning, Setting up of Standard Operating Procedures, Food trials, developing of new Concepts, Training & implementation.**
* **Culinary Creativity and Experience in Creating and handling Preparation of elaborate Meals Specialized in handling Carte, buffets, Fine dining Restaurant Operation.**
* **Proven ability of delivering Value-added Customer Service and achieving Customer Delight by Providing Customized Products as per requirement.**
* **Extensive Knowledge of budgeting, Procurement, inventory Maintenance, Menu & Prices, Understanding of Hygiene & Health, Safety regulations, development in Food Nutrition, technology & Methods.**
* **Excellent Communication, inter-personal & troubleshooting Skills whit ability to work in Multi-Cultural environment**

**Education**

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| **Course** | **Board/University** | **% of Marks Obtained** | **Year of Passing** |
| **H.S** | **Svsssoe, Delhi** | **70.2%** | **2012** |
| **Madhyamik** |  | **71%** | **2010** |

**Adders Education**

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| **Course** | **Board/University** | **% Of Marks Obtained** | **Years of Passing** |
| **Adv. Basic** | **Experts Computer Education, Mumbai** | **78%** | **2015** |

**It Skills**

**Good Knowledge of computer Proficiency with MS- Office, Advance Excel, Advance Power Point and Internet literacy**

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| ***Designation*** | ***Period*** | ***Organization*** |
| **Jr. Sous Chef** | **Mar’19/2016 to Oct’ 10/20016** |  |

* **Assisted and supported the executive chef in routine and specific tasks**
* **Ensured customers are served well-on-time and effectively**
* **Helped with the planning of menus and meals**
* **Maintained high food quality and presentation**
* **Supervised the preparation and service of food**
* **Inventory Control**
* **Controlling Food Cost**
* **Checking the requisitions and sending it to supplier**
* **Rotated products to avoid spoilage**
* **Handled concerns in the kitchen**
* **Trained and oversaw kitchen workforce on recipe procedures, preparation and cleaning**

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| ***Designation*** | ***Period*** | ***Organization*** |
| **Jr. Sous Chef** | **Jun’14/2015 to Mar’06/2016** | ***Switch Restaurant & Lounge in Dubai. (UAE)*** |
| **Chef de Partie** | **Jun’ 13/2013 to Aug 27/2014**  | ***Kcal, group of Restaurant In Dubai. (UAE)*** |
| **Senior Chef de Partie** | **Sep’ 23/ 2010 to Jolly’ 09/2012** | ***La brioche French Restaurant in Abu Dhabi, (UAE)***  |
| **Chef de Partie** | **Apr’ 05/2009 to Sap’20/2010** | ***Indigo finding Restaurant (Continental & Italian Kitchen) In Mumbai, India***  |
| **Continental Chef** | **Mar’ 27/2008 to Janu’ 21/ 2009**  | ***Garden Bistro International Restaurant (Continental Kitchen) in dar- es salaam, Tanzania*** |
| **Chef de Partie** | **Nove’10/2006 to Mar’25/2008**  | ***Moshe’s Cafe Restaurant (Continental & Italian Kitchen) in Mumbai, India*** |
| **Asst-Chef de Partie** | **Sap’14/2004 to Aug’ 21 2006** | ***Bubbles Lounge (International Restaurant) “Pre Opening” in Jeddah, KSA*** |
| **Asst- Cook** | **Nove’05/2003 to May’05/2004** | ***ESS Catering Company, in Iraq*** |
| **Senior Cook** | **May’ 04/ 2003 to Octo’23/2003**  | ***Bombay Blue Italian Kitchen in Mumbai, India*** |
| **Commi= ɪ** | **Mar’ 20/2001 to Apr’24/2003**  | ***The Westend Hotel in Ahmedabad, India***  |
| **Commi =ɪɪ** | **Aug’27/1999 to Feb’15/2001**  | ***Hotel Classic Gold in Ahmadabad, India*** |
| **Commi=ɪɪ** | **Dec’15/ 1997 to July ’27/1999**  | ***Rivera Hotel in Ahmadabad, Indian***  |

**Work Expericnce**

**Description**

**Preparing, cooking and presenting dishes within customer specialty managing and training any demi-chef de parties or commis working with me. Helping the sous chef and**[**head chef**](http://www.caterer.com/search/head-chef-jobs)**to develop new dishes and menus ensuring my team have high standards of foo hygiene and follow the rules of health and safety Monitoring portion and waste control to maintain profit margins.**

**References**

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| **AdwaithPhatak****Group Executive Chef at La Brioche Restaurant** **E-mail:****adwait@labriocheuae.com****HemanshuSurti****General Manager at**[**Jangwani Sea Breeze Resort**](https://www.facebook.com/pages/Jangwani-Sea-Breeze-Resort/158287897571378?ref=br_rs)**E-mail:****hemanshu\_surti@hotmail.com** | **SandeepShetty****Executive Chef at Palma Hospitality Group LLC****E-mail:** **sandeep.sheety10@yahoo.in****Raghu Balan****Author, Soft Skill & Hospitality Trainer****E-mail:****grbalan@gmail.com** |

**Continental, Italian, French& Mexican Cuisine “Hot & Cold Kitchen” Break Fast, Soup, Appetizer,Main Cures, Sauce, Salad Making.**

**Strengths**

**Kitchen operation, Food Services Operation, Clint Servicing, Supply Chain Management, Menu Planning, Quality Assurance, Team Management, Training & Development and Hygiene Co-Ordination.**

**Special Skills**

**Core Competencies**

**Vegetable Curving, Fruit Curving, Display of Mirror, Food Presentation, Decorating, Catering set-Buffet set up**

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| **English**  | **Fluent**  | **Speaking** | **Writing** | **Reading** |
| **Hindi** | **Excellent**  | **Speaking** | **Writing** | **Reading** |
| **Bengali (Mother Tongue)**  | **Excellent** | **Speaking** | **Writing** | **Reading** |
| **Arabic** | **Fair** | **Speaking** |  |  |
| **Swahili** | **Fair** | **Speaking** |  |  |

**Languages Known**

**Personal details**

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| **Permanent Address**  | **Vill= Birnagar Uttar Para DewanMukharjee Road,** **P O= Birnagar, Dist= Nadia, Pin= 741127, West Bengal, India** |
| **Father’s Name** | **Gosai Chandra Biswas** |
| **Date of Birth** | **7th Oct. 1979** |
| **Marital Status** | **Single** |
| **Religion** | **Hindu** |
| **Nationality** | **Indian** |
| **Hobbies** | **Hard Working, swimming, Football and music** |
| **Expected Salary** | **Negotiable** |
| **Contact no**  | **+919832764455** |

**Passport details**

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| **Passport No** | **Date of Issue** | **Date of Expiry** | **Place of Issue** |
| **K5282528** | **27th May, 2012** | **26th May, 2022** | **Abu Dhabi, (U.A.E)** |

**Place: Yours Faithfully**

**Date:Mr. RajuBiswas**

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| **Raju Biswaas – 1986234**Whatsapp +971504753686To interview this candidate, please send your company name, vacancy, and salary offered details along with this or other CV Reference Numbers that you may have short listed from <http://www.gulfjobseeker.com/employer/cvdatabasepaid.php> addressing to HR Consultant on email: cvcontacts@gulfjobseekers.comWe will contact the candidate first to ensure their availability for your job and send you the quotation for our HR Consulting Fees.  |