**RESUME **

**Applying for the Sous Chef**

# Objective:

To obtain a challenging position in a hospitality industry that capitalizes on my experience communication and analytical skills to achieve objectives.

**Personal Profile:**

* Good organizing and operational skills
* Can improve Quality of products and guest satisfaction
* Excellent communication and interpersonal skills.
* Able to analyze situation and handle accordingly.
* Well organized, personable and result oriented.
* Having excellent international cooking skills.

**Organizational Details**

**Miami Florida , USA**

**Position:** Sous chef, May 7th 2016

**Responsibilities:**

* 2nd in charge in Main Galley.
* Responsible Daily Dining Room Menu
* Daily Market List and store ordering according the cycle menu,
* Staff work schedule , Training ,
* Daily in house function, wedding ,Hi tea etc.

**Dubai Marina ,UAE**

**Position**: Sous Chef Sep 2013 to 3rd April 2016

**Responsibilities;**

* Fully In charge during the head chef away from operation
* Staff Trainings Monitor all Kitchen Team
* Menu Presentations responsible daily operation activities and in house function.
* Placing Daily market list and responsible quality Control.
* Food Cost Control set by Management Guide Line.

**PARK REGIS KRIS KEN HOTEL**

**(Stwaywell Hospitality group)**

**Dubai UAE**

**Position** –Sous Chef since 2 Jan 2013 to Sep 2013

**Responsibilities**

* Fully in charge all day Dinning Restaurant, Le Metro Restaurant.
* Worked at Banquet kitchen.
* Daily Market list placing
* Staff work schedule
* Attend management label meeting.
* Close works to executive chef
* Fully involve in operation all kind of activities in food production.

## LITE BITE FOODS PVT LTD

**(Fresco Mediterranean Restaurant)**

**New Delhi India**

## Position: - Sous Chef, 10th August 2010 to December 2013

## Responsibilities:-

## Responsible for Buffet Menu and ala carte as well and daily operations activities.

## Handling the ODC and other in house functions.

## Staff Planning, Training, Inventory, & Day to Day operation

* Monitor Kitchen Team and SOPs.
* Controlling Food cost within the guidelines set by the management.
* Menu Planning and making new Recipe through coasting formats.
* Coordination with all outsourced vendor and daily Market ordering.

**OASIS BEACH HOTEL**

**(Group of jebelali international hotels)**

**Dubai .UAE**

# Posation – Chef de partie, Since November 2007 to April 2010

# Responsibilities:

* Responsible for Buffet and ala carte section and live kitchen.

# Responsible for Daily Buffet Menu .

* Manage store, butchery, daily Market ordering.
* Monitor Shift team and SOPs

**CROWNE PLAZA HOTEL&RESORTS (IHG)**

**Manama Bahrain**

**Position:- Chef de Partie, Since 10th sep 2005 to 1st November 2007**

**Responsibilities: -**

* Handling a different type of international theme nights and lunch buffet.
* Worked in a busy Banquette like Weddings, Gala dinner and VIP functions.
* Responsible for the Function Menu basic standards and quality.
* Daily Market Ordering for the functions or daily operation
* Received highest sale award during festival time

**ATLAS HOTEL**

**(Four star deluxe hotel)**

**Manama Bahrain**

**Position –** Demy chef de partie , since 2nd October 199 to 16th sep September 2005

**Responsibilities: -**

* Handling in busy Coffee shop as a shift leader and in house function.
* Responsible for Daily Mise en place or Daily market ordering and ODC
* Use an intensive approach of up selling to maximize the outlet revenue.
* Room service kitchen, night shift in charge .

**CROWNE PLAZA SURYA (IHG)**

**New Delhi India**

**Position: -**Commi 2 , Since 12th December 1997 to 29 Sep 1999

**Responsibilities: -**

* Making all ala carte Mise-en-place for daily operations.
* Responsible all butchery items, stuffing and steaks and seafood for ala carte.
* Worked in soup and sauce section as well.
* Breakfast Omlette Counter . live pasta counter.

**Achievement:**

* Awarded as a Commendation award on Aug 2006 Crowne plaza Bahrain.
* Awarded in a Winning Way in Do The Right Things Crowne plaza Bahrain.
* Awarded in a Creating Chance at Oasis Beach Hotel Dubai UAE.
* Awarded a Well Groomed Employee in Park Regis Kris Ken Hotel ,UAE

**General Training Courses:-**

* Completely done HACCAP Awareness Training program Dubai UAE.
* Successfully done a Training of performance Management workshop at Oasis Beach Tower Dubai UAE.
* Completely done a Fire Training Represented by PRM internationals.
* Completely done a food Hygiene and Basic safety Training in Jebelali international Hotel Dubai.UAE.
* Completely Done TRAIN THE TRAINNER Trainings in Oasis beach tower Dubai.

**Technical Qualification**

Completely Done 1yr Diploma in Food Production and catering Management from Nehru Academy of Hotel Management 1994 Dehradun .India

**Industrial Training:-**

Completely done Six Month Industrial Training at Hotel Madhuban Dehradun India.

**Academic Qualification :** SSC PASSED from UP BOARD

**Personal Detail**

Father’s name : Late Sh. Padam Singh Bisht

Date of birth : 18th June 1973

Sex : Male

Marital status : Married

Nationality : Indian.

Language : English Hindi

Computer Knowledge : Basic Knowledge of computer, MS Office .World,

**(Rajender Singh Bisht)**

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| **Rajender Singh Bisht – CV No. 1994802**  To arrange interview with me, please send your company name, vacancy and salary details to my HR Consultant [cvcontacts@gulfjobseekers.com](mailto:cvcontacts@gulfjobseekers.com) Whatsapp +971504753686  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |