|  |  |
| --- | --- |
|  | **Date of Birth: 16 April 1987****Religion: Hindu** **Nationality: Indian** |

**Objective:**

I aspire to get employment as Chef De Partie in an international company where I can enhance my skills and talents, impart my knowledge and be equipped with the day-to-day advancement in kitchen technologies, hoping to be an asset to the company.

**Education:**

Regency College of Hotel Management, Hyderabad, India

Diploma in Hotel Management (2013)

Food Production Craft Course

**WORK Experiences:**

Dubai | .U.A.E

 **“The largest modern luxury hotel in Dubai Downtown providing five-star hotel deluxe facility with 242 well-appointed rooms inclusive of 3 business centers, exclusive floor with leisure lounge, 5 banquet halls, spa and health club.”**

**Commis 1** (15 August 2014 – Present)

* Prepares and cooks food according to recipes, quality and presentation standards, and food preparation checklists.
* Prepares ingredients or cooking, including portioning, chopping and storing food before use.
* Complies with food sanitation and food safety handling and preparation policies and procedures.
* Checks and ensures correct temperature of kitchen appliance and food and reports issues to supervisor.
* Keeps the staff informed about the VIP house guests and takes care of guests' special needs as per their diet requirements.
* Monitors the quality of food prepared and portions served throughout the shift.
* Comes up with new ideas and implementing initiatives for food festivals.

T.G.I.FRIDAYS at Mall of The Emirates, Dubai |U.A.E.

**“As the original casual dining bar and grill, TGI Fridays offers authentic American food and legendary drinks, served with genuine personal service. TGI Fridays takes pride in its nearly 8,000 skilled and knowledgeable bartenders, all of whom for the past twenty years have competed annually for the title of the “world’s greatest TGI Fridays bartender.”**

**Commis 1**(13 June 2013 – 19 July 2014)

* Prepared all the food items as directed in a sanitary and timely manner.
* Followed recipes, controls, portion, and presentation specifications as set by the restaurant.
* Assumed100% responsibility for quality of the products that is served.
* Performed other related duties as assigned by the manager.
* Following proper plate presentation and garnish set up for all dishes.
* Tracked and reported any food waste.
* Stored and rotated all the products properly.
* Prepared dishes for costumers with food allergies or intolerances.

Fortune Park Vallabha, Banjara Hills Hyderabad India

**Commis 2** (28 June 2010 to 03 June 2013)

• Implemented all the food and beverage policies and procedures.
• Recognized good quality products and presentation.
• Maintained high sanitation standard throughout the working station.
• Applied and followed procedures in food production.
• Maintained all service standards established for the Hot Kitchen.
• Followed up and complied with the cleaning schedule established for the Kitchen.
• Assisted the Chef de Partie in the production of the mise en place for the elaboration of the all menu according to receipt.

**CAREER SUMMARY:**

**1 Commis 1** Chef at Dubai from 14.08.2014 to Present

 **2 Commis 1** Chef at T.G.I. Fridays in Mall of The Emirates, Dubai from 13.06.2013 to 19.07.2014

 **3 Commis 2** Chef at Hotel Fortune Park Vallabha, Banjara Hills Hyderabad India from 28.06.2010 to 03.06.2013

**4 Commis 3** Chef at Hotel Minerva Grand Banjara Hyderabad India from 17.03.2009 to 05.05.2010

**PERSONAL DETAILS:**

Father’s Name: Ajit Kumar Barai

Nationality: Indian

Languages Known: English, Hindi, Bengali

**work accomplishment:**

Awarded with Merits by the Emirates Culinary Guild in 2016

|  |
| --- |
| **MOHAN BASI BARAI-CV No. 1995954**To 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 cvcontacts@gulfjobseekers.comWe will contact the candidates to ensure their availability for your vacancy and send you our service HR Consulting Fees quotation for your approval. Whatsapp +971504753686\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |