

**DEEPAK**

**E-Mail:** **DEEPAK.337845@2freemail.com**

**Career Objectives**

To succeed in an environment of growth and excellence and earn a job which provides me job Satisfaction and self development and help me achieve personal as well as organization goals.

**Professional Preface**

* A dynamic individual with highly motivated & positive attitude towards life.
* A proactive learner with a flair for adopting emerging trends & addressing industry requirements to achieve organisational objectives & profitability norms.
* Team management skills with recognized leadership.
* An effective communicator with excellent relationship building & interpersonal skills.

**Areas of interest: -**

* Indian speciality chef, curry and tandoor.
* Butchery
* All day dinning kitchen.
* Good knowledge and experience in Western and Oriental cuisine.

**Organisational Experience**

**Organization : Four Season Hotel Bahrain bay. ( Pre-opening )**

**Designation :**Commi**1**Chef(From April 2015 to till date)

 

**Job Profile: -**

* Handling of ala carte orders
* Working in main kitchen
* Preparing Western grilled foods
* Ensuring proper security and safety of raw and cooked food.
* Ensuring all the kitchen records in maintained at all time
* Recommending changes in menus by creating new dishes.
* Responsible for implementing standard of food quality Work with the Chef on Menu planning.

**Responsibility:**

* Handling of morning breakfast
* Handling of lunch & dinner operations
* Taking inventory & filling out requisition book
* Daily maintain log Book
* Following control system which will insure quality & portion consistency.
* Daily food ordering online.

**Organization : THEOBEROI GRAND KOLKATA (INDIA)**

**Designation :** Operational trainne programe andcommi 1Chef(From June 2011 to July 2013)



**Job Profile: -**

* Handling of ala carte orders
* Ensuring proper security and safety of raw and cooked food.
* Ensuring all the kitchen records in maintained at all time
* Recommending changes in menus by creating new dishes.
* Responsible for implementing standard of food quality Work with the Chef on Menu planning.
* Maintaining hygiene and the standards of the kitchen
* Checking all the equipment’s in working order and reporting.
* Attending daily meetings and trainings.
* One years worked in thebanquet kitchen.

**Responsibility:**

* Handling of morning breakfast
* Handling of lunch & dinner operations
* Taking inventory & filling of requisition book
* Daily maintain log Book
* Following control system which will insure quality & portion consistency.

**Organization : THE OBEROI CECIL SHIMLA (INDIA)**

**Designation :**Demi chef, acting supervisor and certified departmental trainer (CDT)

From July 2013 to March 2015

**Job Profile: -**

* Ensuring proper handling and storage of raw and cooked food.
* Ensuring all the kitchen records is maintained at all time.
* Recommending changes in menus by creating new salads and canapé’s.
* Maintaining hygiene and the standards of the kitchen
* Attending daily meetings and trainings.
* Taking care of the ordering for the whole kitchen.
* Representing the kitchen team through PPT in the monthly department meeting.

**Responsibility:**

* Taking inventory & filling out requisition book
* Daily maintain log Book
* Following control system which will insure quality & portion consistency.
* Receiving daily store.

**Skills Profile:**

**Communication & Teamwork**

* Creativity, motivation and flexibility.
* Always eager to learn and work
* Ability to work late hours and under pressure
* Ability to establish and maintain effective personal relationships.
* Working and communicating with my team members.

**Trainings & Certificates**

* “First Aid” training in The Oberoi Wild flower hall Shimla.
* Attend the work shop on street food and the local cuisine of Shimla organised by the coorporate kitchen team.
* Information security and protection training.
* Certified HACCP training from “CRSTAL”.
* In the beginning orientation in Four season hotel, Bahrain bay.
* Guest service workshop certificate from the Oberoi Grand, Kolkata.
* Nominated as the spot light of the month thrice.
* Comfort, food and essential of food hygiene certificate by the hotel.
* Completed the CDT program (certified departmental trainer).
* Nominated and gone under training for SDP (supervisor development program)

Conducted by THE OBEROI GROUP, for the post of CDP.

* Elected as the employee of the month thrice for the department.
* Won the chef competition on the chef international day held in the hotel.
* Won National level football championship held in Bokaro, Jharkhand.
* Being a part of the best brunch winner restaurant BBK in Bahrain, by cityfact and timeout.
* Won the soup, main course competitionconducted by the hotel.
* Nominated as the star of the month by the department.

**Computer Proficiency**

* **Microsoft office basic knowledge and excel.**

**INTERNSHIP**

* Did successfully 6 month industrial training from “THE ITC MAURYA” New delhi.
* Did successfully 45 days vocational training from “THE ITC MAURYA” New delhi.
* Did successfully 30 days vocational training from “GINGER HOTEL” Assam.

**EDUCATIONAL QUALIFCATION**

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| --- | --- | --- | --- |
| **COURSE** | **INSTITUTION** | **BOARD** | **RESULT** |
| **3YEARS-degree coursein HOTEL MANAGEMENT** | **Guwahati, ASSAM.** | **NCHMCTAN** | **1ST DIVISION** |
| **10+2[2006]** | **CRPF public school, rohini new Delhi.** | **CBSE** | **70%** |
| **10th[2004]** | **CRPF public school, rohini, new Delhi.** | **CBSE** | **75%** |
| **POLITICAL SCIENCE** **(HONS.)** | **ARSD College Delhi university (INDIA).** | **IGNOU (DU)** | **59%** |

**Personal Details**

* Name - Deepak Chhetri
* Date of Birth - 2ndJune1988
* Nationality - Indian
* Religion - Hindu
* Marital status - Unmarried
* Language Known - English, Hindi & Nepali.

**Passport Details**

* Passport No. : L9121010
* Validity until : May 2024
* Place of Issue : New Dehli. ( INDIA )

**HOBBIES:**

 Listening to music and Playing & Watching Football.

**REFERENCE:**

Chef anupam Gulati ( executive chef jw marriott goa)

Chef Prakash chettiyar ( executive chef the oberoi cecil shimla)

 Mr. PRAKASH GURUNG (Assistant Manager and sommelier in CUT, by WP)

**Declaration**

I hereby declare that the above stated all information’s are true to the best of my knowledge.

**Date:**

**Place: BAHRAIN DEEPAK .K. CHHETRI**