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| CURRICULUM VITAE E-mail: shinu3322@gmail.com Shinu  [Shinu.339658@2freemail.com](mailto:Shinu.339658@2freemail.com) PERSONAL DATA: **Gender :** Male  **Nationality :** Indian  **Religion :** Hindu  **Languages Known:**  Tamil, English, Hindi,  Malayalam. | OBJECTIVE  **Aspiring to take the challenging roles in the field of Hotel industry and other areas of management in pursuit of the organizational goals**.  EDUCATION QUALIFICATION  **2002-Diploma in Hotel and Catering management Cochin Kerala**  **1997 – Secondary School Certificate Examination under the authority**  **Govt of Kerala by the board of public examination**  PROFESSIONAL EXPERIENCE  **Employer : Emirates Flight Catering( Emirates Group)**  **Dubai International Airport - Dubai**  **Designation : C D P (Asian kitchen)**  **Period : may 2010 to until current**  **Job Description :**   * **Responsible for the daily” food preparation “and duties assigned to meet the set “standard “and “qualities”.** * **Preparing basic gravies which being are use in Indian section basically by following standard recipes** * **Ensure “Kitchen” team follow “colors code” standard of day level food preparation, “labeling system” and “hygiene” procedure.** * **Maintain and central stock of foods according “FIFO” system.** * **Preparing well known Indian Breads according to the specification.** * **Preparing South Indian break fast dishes for the flights and ODC** * **Preparing so many Indian style kebabs & koftas, Barbecue dishes and Finger food like veg koftas etc.** * **Introducing new dishes by assisting of Chef** |

* **Making food as for high standard in quality**
* **Ensure the highest standard and consistent quality in the daily preparation and keep up to date with the” new products”,”recepies and preparation techniques**
* **Making food for Parties and A la carte orders**
* **Being a part of presentation team**
* **Cooking large amount of gravies/sauces for parties and banquets**
* **Keeping work area at all the time hygiene condition to the rules set by the Hotel and to company with” HACCP” standards.**

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| **Additional Performance**   * **Acting as Safety Representative for our section** |

# Control and monitor the wastage in the systematic manner and ensure the cost control

* **Well trained in making of many Indian style curries in various Indian cuisine**
* **Excellent skills of working knowledge to guide and train the subordinates, where needs awareness**
* **Following the Extreme value of Hygienic policies in the working premises**
* **Implementing all safety related rules into the shop floor**

INDUSTRIAL EXPERIENCE

* **Worked as a C D P. in Hotel nalumakkal kodugallur Kerala. India form April 2006 to nov2007**
* **Worked as a commi I in Resorte de Goa beach ark hotel pvt ltd may 2005 march 2006**
* **Worked as a commi II in Hotel CEE CEE Tower Cochin Kerala August from 2004 to April 2005**
* **Worked as a Commi II From hotel Abad plaza Cochin. Kerala from March 2003 to Jan 2004**
* **Worked as a under trainee. from hotel hill view Munar India from Nova 2003 to march 2004**

WORK EXPERANCE IN ABROAD

* **Worked as commi I in saud bhawan Muscat. in catering section from Dec 2008 to jan2010**

PERSONAL SKILLS

* **Positive attitude, Adaptability and Integrity**
* **Good understanding of the Hotel operation**
* **Responsible with the interest to take responsible**
* **Self confident, Keen interest to learn new trends and growth**

COMPUTER SKILLS

* **Well versed with MS Word, Excel, Power Point and Outlook**
* **Advanced Internet Research & Browsing and Good typing speed.**

ACHIEVEMENTS

* **Certified by The Royal Environmental Health Institute of Scotland – Dubai in Elementary Food Hygiene**
* **Certified by Emirates Flight Catering – Dubai in Fire Warden**
* **Certified by Emirates Flight Catering - Safety Awareness**

DECLARATION

**I do here by declare that all the information mentioned above is true to the best of my knowledge.**

**Date 03-02-2017 yours sincerely**

**Place:: Dubai**