|  |  |
| --- | --- |
| CURRICULUM VITAEE-mail: shinu3322@gmail.comShinuShinu.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.**

|  |
| --- |
| **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**