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| Personal Data:Date of Birth: 24.04.1982Sex: MaleNationality: IndianMarital Status: MarriedVisa status: On EmploymentLanguages: English, Arabic, Hindi, Malayalam& Tamil, Malaya.  |  JijeeshJijeesh.339860@2freemail.com Career ObjectivesExperienced cook actively seeking a position in the culinary field that will offer me the opportunity to continue to learn and develop my skills and help me realize my ultimate goal of becoming a master chef. **Educational Qualifications** * Bachelor of Arts :

Calicut University Of Kerala, India (2001-2003)* Diploma in Professional Cookery:

 Indian institute of management studies ,Kochi  India (2001-2002)**Guest Experience;**I have a service mindset and I am passionate about the business I contribute to creating a treasured and memorable guest experience I build strong, long –term relationships with guests I follow-up efficiently on all guest requests and resolve guest’s problems I am empowered to make decisions that enhance to service quality I follow Standard of performance (SOPs) and pay attention to details in my work I strive to exceed guest’s expectationsI display professional behaviors and appearance I always acknowledge the guests presence, listen and act with empathy I keep myself up-to-date with company, property and local knowledge  |

**Work Experience:**

**1)** **Demi Chef de Partie**-Burjman Arjaan by Rotana (Dubai) (2016 May to till present)

* Support the Sous Chef in the daily operation & work
* Work according to the menu specifications by the Sous Chef
* Keep work area at all times in hygienic conditions according to the rules set by the hotel
* Control food stock and food cost in his section
* Prepare the daily mis-en-place and food production in different sections of the main kitchen or satellites
* Follow the instructions and recommendations from the immediate superiors to complete the daily tasks
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques
* Instruct and lead subordinates through their daily requirements in food preparation and actively take part in set up of buffets and special functions.
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control

**2) Commis1- Main kitchen (Hot)- Rose Rayhaan by Rotana.(Dubai) (**2012-Decmber -2016 April**)**

* Support Chef de Partie or Demi Chef de Partie in the daily operation and work
* Work  according to the menu specifications by the Chef de Partie
* Keep work area at all times in hygienic conditions according to the rules set by the hotel
* Prepare the daily mis-en-place and food production in different sections of the main kitchen or satellites
* Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control

 3) Comis 1*,* in Muscat 2010-2012

* Prepare all Chinese cuisine and all south Indian cuisine
* Responsible for inventory and order control.
* Created a custom designed menu for private clients and for special occasions and implemented a catering system.
* Prepared marketing and promotional materials.

**4**)Comis II *in*  Malaysia Jan. 2006 – Jan. 2009, mins resort

* Special skills gained: Gourmet cooking, healthy and nutritional cooking, cooking basic and convenience foods, baking with and without mixes, preparing soups, sauces and stocks,
* Helped develop menus, maintain food inventory, and prep for large scale cooking.

**5**)Comis II in F&B Production*:* June. 2004 - January. 2005, Hotel GEO, Bangalore, India:

**6)** F&B Production Department Trainee: September 2003- May 2004 in KODAI HOTEL, Kodaikanal India:

**7)** Vocational training in F&B Production: 01/11/2002 - 30.04.2003, Hotel Kundan Plaza , Nagapur , India

 I, hereby declare that the information provided above is true to the best of my knowledge and belief.

Date: 17.12.2016 Sincerely

Place: