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**Career Objective**

Chef with 17+ years of experience actively seeking a position in the culinary field which will offer the opportunity to continue to learn and develop my skills. Through my experiences, I have learnt and practiced different ways of cooking style and have become an expert in planning dinners and other events, exceptional ability to lead and train staff and well as in organizing and coordinating activities.

**Personal Strengths**

* Dedicated and self-reliant, passionate about hospitality
* Creative
* Committed to delivering exceptional service

**Professional Qualification**

* **B.Sc. in Catering Science and Hotel Management**
* Bharathiar University – Coimbatore, Tamil Nadu, India – 1999
* **STCW-2010 from Euro Tech Maritime Academy, Kochi, India**

FPFF : Certificate No. R FPFF/EMA/60-16/001048 issued on 12th Nov, 2016

PST : Certificate No. R PST/EMA/59-16/001027 issued on 12th Nov, 2016

PSSR: Certificate No. PSSR/EMA/II/30-16/000596 issued on 16th Nov, 2016

EFA : Certificate No. EFA/EMA/II/31-16/000619 issued on 19th Nov, 2016

* **STS/DSD Course –** STS/EMA/244-16/004982issued on 30th Nov 2016
* **OTFC/CTFC -** OCC/EMA/19-16/000387 issued on 17th Dec 2016
* **AFPFF Course –** AFPFF/EMA/70-16/001085 issued on 21st Dec 2016

**Culinary Cooks Training Program**

Carnival Cruise Lines, Miami, Florida, U.S.A.

**Advanced Course in European Cuisine**

Indus Cruising Culinary Institute, Haryana, India

**Academic Qualification**

* H.S.C, Bhopal University, India - 1996
* S.S.L.C, Kerala Board, India - 1992

**Work Experience:**

**Dec 2015 - present, Catering Manager, Caterers, Thiruvalla, Kerala, India.**

Thottathil Caterers is a company with more than 40years of excellence in traditional cooking and has earned a renowned reputation of catering “with a creative touch.”

**Dec 2001 – Nov 2015, Jr.Sous Chef, Carnival Cruise Lines, Florida, U.S.A**

Carnival Cruise Lines prides itself on being "The World's Most Popular Cruise Line" - a distinction that is achieved by offering a wide array of quality cruise vacations.

Worked in Supper Club, a premier reservation only fine dining restaurant on board select ships of Carnival Cruise Lines. The menu of Supper Club is built with the inputs of the three Michelin starred Chef George Blanc, Vonnais, France.

**Job profile**

* To keep the Galley functioning in a smooth way.
* Ensure, maintain and keep up the co-operation, co-ordination and teamwork.
* Check and maintain the quality level of food as per the USPH Standards and the standards set by Carnival Cruise Lines.
* Check that the store requisitions of different sections are done properly on a daily basis.
* Maintain a high quality in the cleanliness of the Galley as per the USPH Standards and the standards set by Carnival Cruise Lines.
* Conduct meetings with colleagues regarding production of standard recipes at a cost effective rate.
* Communicate to Executive Chef in all relevant & important matters.
* Supervise people to ensure maximum productivity and guest satisfaction.
* Contribute to the production of food items in accordance with instructions from the Executive Chef.
* Be knowledgeable of the day’s business, i.e. know what reservations are booked in to the F&B outlets, be aware of outside events that will impact directly on business, etc.
* Ensure all dishes are prepared in a timely fashion and are prepared to the approved standards.
* Avoid unnecessary wastage, to observe proper portion planning and control and to act in a cost effective, responsible manner.
* Ensure the kitchen equipment is in working order; report any maintenance issues to your supervisor.
* Train new staff.

**Achievements**

* I have received the “***Star Employee of the month***” in June 2006, June 2007 from ***Carnival Cruise Lines***. This award was given for planning and organizing of kitchen sections in order to cut down the cooking time, cost and increase in quality.

**Area of Proficiency**

* American cuisines
* Indian cuisines (Both South Indian and North Indian)
* Chinese cuisines
* Italian cuisines
* Mexican cuisines
* Caribbean cuisine

**June 2000 –November 2001**

**Trainee-Chef-De -Partie**

**The Windsor Castle, Kottayam, Kerala, India**

Hotel Windsor Castle a downtown Deluxe Hotel, located in Kottayam, Kerala. It is the gateway to Kumarakom. The most sought after tourist destination in Kerala, India.

**Job Profile**

* Assisted Chef-De-Partie in all day to day operations.

**June 1999 – May 2000**

**Trainee – Hotel Operational**

**The Residency, Coimbatore, Tamil Nadu, India.**

**Industrial Exposure**

* Hotel Elite, Continental, Thiruvalla, Kerala.

Food and Beverage Production

May-June 1998

* Kovalam Ashok Beach Resort, Kovalam, Kerala.

Food and Beverage Production

Dec 1997- Jan 1998

* Kovalam Ashok Beach Resort, Kovalam, Kerala.

Food and Beverage Production, Service, House Keeping and Front Office

May-June 1997

**Personal Details**

Sex: Male

Date of Birth: 23rd Apr 1977

Marital Status: Married

Religion: Christian, CSI

Nationality: Indian

Languages Known: English, Hindi, Malayalam & Tamil