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| [SUMAN.341625@2freemail.com](mailto:SUMAN.341625@2freemail.com) |  |
| **NAME:** | Suman |  | | |
| **APPLICATION FOR THE POST OF :** | | | Chef de partie |  |

**CAREER OBJECTIVE: As a dynamic person in hospitality. To seek an opportunity in the field of business that would best fit my knowledge and develop further my talent and skill for continuous career development.**

**WORK RELATED SKILLS**

* **Communication : Talking to others to convey information effectively . Giving full attention to what other people are saying , talking time to understand the points being made, asking questions as appropriate, and not interrupting at inappropriate time .**
* **Quality control : conducting tests and inspections of products, services or processes ìto evaluate quality or performance.**
* **Active learning: understanding the implications of New information for both current and future problems solving and decision making.**
* **Time management : managing one's own time and the time of others.**
* **Mathematics : using mathematics to solve problems.**

**CHRONOLOGICAL ORDER OF EXPEREINCE**

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| **COMPANY** | **DESIGNATION** | **TIME PERIOD** | **LOCATION** |
| One life kitchen and cafe | Chef de partie | At present | Dubai |
| The media lounge (TML) | demi chef de partie | 1 year | Dubai |
| Mark inn hotel | Commis1 | 2 years | Dubai |
| Abela catering company | Asst cook | 1 year | Dubai |

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| **PROFESSIONAL EXPERIENCE** | | |
| **EMPLOYER NAME : one life kitchen and cafe** |  | |
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| ***Period: at present*** |  | |
|  |  | |
| ***Contact Number :*** |  | |
| ***Can Arrange Experience certificate***  ***( YES/NO):yes*** |  | |
| **DUTIES & RESPONSIBILITIES: ■ preparing, cooking and presenting dishes with own specialty.**  **■Helping the sous chef to develop new dishes and many.**  **■Maintain high standards of food hygiene and follow the rules of health and safety .**  **■Monitoring portions and waste control to maintain profit margins .** | | |
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| **TOOLS/EQUIPMENT /MACHINERY AT USED AT WORK :** | |
| ■Baking and roasting  Baking mats, muffin pans, chestnut roaster, baking sheets.  ■Basting and marinating.  Basher, basting brush, oil sprayer  ■Cookware.  Mixing bowls, sauce pan, stock pot.  ■ For Egg  Egg timer ,egg cups,egg spoons, omlete pan.  ■Fork an picks.  Fork, poultry lifters, salad tongs , seafood fork, snail forks ,tongs  ■Grilling and smoking  Grilling basket , skewers,  ■Blenders.  Counterto blender, hand blender, vitamix | |  | |
| ■ Cooking from the outlet .  Toaster oven,induction cookpot, deep fryer,rotisserie oven | |

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| **EMPLOYER NAME : The media lounge (TML)** |  | |
| ***Position :demi chef de partie*** |  | |
| ***Website:*** |  | |
| ***Period: 1 year*** |  | |
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| ***Can Arrange Experience certificate***  ***( YES/NO): yes*** |  | |
| **DUTIES & RESPONSIBILITIES: ■ Maintaining high standard of hygiene.**  **■ preparing the ingredients for a more senior Chef.**  **■Measuring fish ingredients and portion sizes accurately.**  **■Dealing with deliveries and stock rotation.** | | |
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| **TOOLS/EQUIPMENT /MACHINERY AT USED AT WORK :**  ■ Knife.  Nakiri knife, fillet knife, cleavers knife ,watermelon kni  ■ Hand protection.  Oven mitts, pot holders, oven push/pull, oven rack guard.  ■Measuring .  Kitchen scale. Measuring cup,measuring spoons, timer | |
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| **EMPLOYER NAME : Mark inn hotel** |  | |
| ***Position : commis 1*** |  | |
| ***Website:*** |  | |
| ***Period: 2 years*** |  | |
| ***Reference Person: none*** |  | |
| ***Contact Number :none*** |  | |
| ***Can Arrange Experience certificate***  ***( YES/NO): yes*** |  | |
| **DUTIES & RESPONSIBILITIES: ■ Assist the chef de partie in the production.**  **■ Attends meetings and training sessions organised by hotel management For the position.**  **■ Learning about food safety techniques.**  **■ Preparing foods for more en place , which involves chopping vegetables, stocking stations, organizing ingredient and partly cooking some foods .** | | |
| **TOOLS/EQUIPMENT /MACHINERY AT USED AT WORK :** | |
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| ■Meat prepping,  Meat grinder, meat slicer , patty press.  ■ Measuring and spoons.  Caviar spoons , I’ve cream spade, ladle, mixing spoons , serving spoon,slotted spoons, spatula.  ■Starining  Chinois, lemon juicer, pot strainer | |
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**EDUCATION**

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| **COURSE** | **INSTITUTE** | **DURATION** | **YEAR of passing** |
| **School leaving certificate (SLC)** | **Janak siddhikali secondary school** | **1 years** | **2008** |
| **Cooking class** | **Kamana cooking school.** | **6 months** | **2011** |

**TRAININGS & CERTIFICATIONS & ACHIVEMENTS**

**■ I have got 6 months cooking training in kamana hotel manageme institute from katmandu.**

**■I have successfully complet food hygiene training by abela & co.l.l.c**

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**PERSONAL DETAILS**

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| **PERSONAL PROFILS:** | | | | | | | |
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| Date of Birth | : | | | | 02/10/1989 | | |
| Gender | : | | | | Male | | |
| Religion | : | | | | Hindu | | |
| Nationality | : | | | | Nepal | | |
| Languages Known | : | | | | English, nepali,hindi | | |
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**ENGLISH LANGAUGE SKILLS**

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| **ACCEPTABLE/POOR** | **GOOD** | **VERY GOOD** | **EXCELLENT** | **IELTS SCORE**  **( IF APPLICABLE)** |
|  | **Good** |  |  |  |



Sweet of the day, chocolate caramel slice.

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