

**ANUP**

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**Applied For: CHEF DE PARTY**

**Objective:**

Seeking position as a**CHEF** where l can utilize my skills for further to seek a challenging position with an organization that has the vision and potentials for development, growth and expansion and at the same time maintain a high standard of performance and business ethics.

**Work Experience**

* Presently working in **FORTUNE GRAND HOTEL Dubai** as a kitchen in-charge from 19 Feb 2015 to till date.

**Jobs Description**

* Ensuring consistency, quality, quantity, cost effectiveness and highest level of sanitation.
* Ensuring the smooth preparation and service to company standards of all food items.
* Monitoring quality and food presentation, checking with the Chef regarding any menu changes, guest feedback etc.
* Ensuring all kitchen personnel is familiar with operation of all kitchen equipment.
* Be involved with the welfare of all kitchen personnel.
* Ensuring all areas of the kitchen are confirming to budgetary guidelines both food and supply.
* Checking food hygiene standards in kitchen, the food safety standards are followed in the food production process by all staff.
* Checking on food cost, budgets and ensuring that targets are achieved.
* Minimize wastage during the production process and supervising the staff to ensure the same.
* Assists the Supervisor in training staff conducts hand on training of kitchen staff.
* Checking producing good quality food in keeping with company standards and requirements.
* Ensuring food safety, minimizing wastage and leftovers.
* Innovation in creating new products and catering to client requirements, cleaning schedules, training and developing subordinates.
* Ensuring temperature logs for all refrigeration, cold room and chillers.
* Supervising and organizing the daily party food preparation, and set up the buffet.
* Maintaining the butchery items, vegetables preparation and dry store.
* Organizing and maintaining strict discipline in the kitchen.
* Ensuring the quality of food and its presentation and garnishing.
* Ensuring the work is done according to standard operating, procedures and maintains the highest level of guest satisfaction.
* Daily report to chef-de-parties, and assist him for day-to-day operations.
* Ensuring the quality of food and its presentation and garnishing.
* Ensure that working tables, machinery, gas range and equipment’s should be neat and cleaned.
* Ensure that mis-in-place should be kept ready according to the menu.
* Ensuring the work is done according to standard operating, procedures and maintains the highest level of guest satisfaction.
* Follow the requisition, and pick up the store supply items like vegetables, fish, meat and dry store items.
* **Worked in HOLIDAY INN DOWNTOWN [I.H.G. GROUP] from 14th Jan 2014 to 14 Feb 2015.**
* **Worked in CREPE RESTARUNT MENEGMANT Abu Dhabi as demi chef de party 1st cot 2011 to 1st April 2013**
* **Worked in REGENT PALACE HOTEL[RAMEE GROUP] Dubai demi chef de party as 28thcot 2009 to 20 April 2011**
* **Worked In FANTASY RESORT India as Indian cum Chinese cook commi-1, from 01 June 2004 to 30 July 2007**
* **Worked In SANTA MONIKA RESORT INDIA as continental cook, commi-1, From 1stSeptember 2007 to 30 august 2008**
* **Worked In SANTIAGO RESORT India as all-rounder cook,& kitchen handling as a DCDP from 1stOct. 2008 to 30 June 2009**

**PERSONAL PROFILE**

* Positive attitude/Good communication skills
* Ability to work under pressure
* Ability to work on own or in teams
* Visibility and a hands on man on the job
* Previous kitchen experience in similar role
* Knowledge of current food trends
* Follows proper handling and right temperature of all food products.
* Estimates daily specialty restaurant production needs.
* Prepares and cooks foods of all types, either on a regular basis or for special guests or functions.
* Checks the quality of raw and cooked food products to ensure that standards are met.
* Determines how food should be presented and creates decorative food displays**.**

**LANGUAGES**

First Language - Bengali

Second Language - English, Hindi

**HOBBIES**

With different culture& their customers, travelling, reading, music are something I thoroughly enjoy in my recreational time.

**DECLERATION**

I hereby that the information furnishes above is true to the best of myknowledge and belief.