**KUL**

**Kul.350093@2freemail.com**

I am a keen and willing to learn chef. I enjoy learning new techniques and taste. I take pride in what I do. I have always had passion for cooking. I believe in hard work that achieves great results. I am always punctual and reliable at the job I take on. I have good attitude and I am willing to take a new challenge and built my career as a chef.

**CAREER SUMMARY**

**Chef De Partie – Bistro Bagatelle (French Restaurant)**

**Fairmount Hotel, Sheikh zayed road, Dubai**

**DEMIND INVESTMENT 19th July 2016 to present**

*Bistort Bagatelle Dubai is a fine dining restaurant, focus on fresh, clean flavors and ingredients as the center of the concept, the restaurant serves a relaxed, classic South of France inspired, New York infused dining concept with a variety of signature dishes, boasting a unique spin on French classics, signature cocktails and an impressive wine list. Wholly French in atmosphere, Bagatelle features classic Mediterranean food, chic décor & lively music*

**Responsibilities**

* Manage the kitchen with the assistance of a Demi Chef de Partie and Commis Chef.
* Ensure that dishes are prepared and cooked according to the specific restaurant standards.
* Managing the development and supervision of the Commis Chefs on the section, ensuring they are fully trained and understand their duties.
* Ensure that stock is rotated and controlled within the kitchen.
* Ensure the cleaning schedule is adhered to and that cleaning tasks are delegated as appropriate.
* Ensure full understanding of the functional administration of the restaurant.
* Maintain a detailed Knowledge of the full menu and be able to explain dish descriptions.
* Ensure all policies, procedures, standards and guidelines are carefully adhered to.

**Chef De Partie – Restaurant (opening Team)**

***Fume Neighborhood Eatery Downtown (Casual Dining) 7th Aug 2015 to 15th July 2016***

***Jas Hospitality***

*Fume celebrates traditional preparation methods that recollect flavorful childhood memories of comforting, home-style cooking inspired by the great cuisines of the world. featuring uncomplicated, delicious food based on quality ingredients and served with passion in a relaxed, fun and vibrant environment.*

**Responsibility**:

* Working asanin charge of a section
* Directly responsible for preparation of dish served to the table
* To monitor Hygiene and keeping HACCP records
* Ensure the highest standers of consistent quality in the daily preparation and keep up to date with new product, recipes and preparation techniques
* Ensure minimum kitchen wastage, standard portion size and aid in achieving food cost
* Monitor stock movement and be responsible for ordering of stock
* Responsible for inventory and maintain kitchen standards to achieve overall objective of the restaurant
* Ensure knowledge of the product is maintained and communicated to all relevant personnel

**Commies I –Hotel**

**Anise– Live cooking Restaurant - (All Day Dining)**

**InterContinental Hotels Groups**

**InterContinental Hotel Dubai Festival City 06th July 2014 – 6th August 2015**

*With eight live cooking station modified on eight points of star anise, along with an extensive international buffet, anise delivers a sensory all day dining experience to remember. Dining comes alive with the interactive chefs-to dinner experience presenting a culinary trip around the world by sampling food from different comers of the globe.*

Working as a part of highly motivated chefs, Responsible for the efficient running of the kitchen and directly responsible for the preparation of foods served to the guests in the restaurant.

**Responsibility**

* Opening and closing of the breakfast / lunch / brunch and dinner buffet set up in the outlet.
* Smile, greet and welcome to each guest approaching in the live station to make them feel special and accommodate all special requests as much as possible.
* Guest interaction to make the guest feel more friendly staff and homely environment.
* Treat each guest as a first guest and a special guest.
* Regular check of the buffet food quality, temperature and cleanliness and change as required.
* Responsible forall required mise-en place.
* Keep records of TRACEABILITY andHACCP documentation.
* Keep regular food sample of the buffet for references.
* Regular check of the cleanliness and expiry dates in the freezers, chillers and dry stores.
* Carry out regular temperature check of the fridge, freezer and food storage area.
* Keepregular record of the spoilage / transfers to assist in managing food cost and helping in inventory.
* To arrange fresh, frozenand dry food in correct level in the chillers, freezers and drystores hygienically.
* Maintain high standers of Personal and kitchen hygiene at all the times.

**Commies Chef –Yas waterworld**

**Chubby - Restaurant**

**Farah Leisure, AbuDhabi.UAE 07thoct 2012 – 13 June 2014**

Yas Waterworld is the first mega waterpark in UAE with 45 exhilarating rides, slides and attractions – five of which can be found nowhere else in the world. It has been awarded over 17 industry awards and accolades. It has also enticed a number of A-list celebrities through its doors. It is a Varied destination for adrenalin-fueled waterslides & static surfing waves, providing unforgettable water adventure plus shopping and dining experience for all.

**Responsibility**

* Opening and closing of the outlet.
* Cooking tasty, attractive and nutritious food following the recipe in accordance with head chef.
* Maintain high standers of personal and kitchen hygiene at all the times.
* Responsible for daily mise-en place.
* Keep regular record of thawing, cooking, hot holding, cold holding and re-heating of food.
* Carry out regular temperature check of the fridge, freezer and food storage area.
* Assist in keeping record of the spoilage and helping in inventory.
* Arrange the fresh, frozen and dried food in correct level in the store.
* Follow food safety standers in accordance with the Abu Dhabi Food Control Authority.

**Demi-Chef – Restaurant**

**Black Pepper Cafe and Pub.**

**Jhamsikhel,Lalitpur,Nepal. 18th oct2010 – 30th june2012**

**Responsibilities**

* To maintain and achieve a high standard of food quality, preparation, production and service.
* Support the Sous Chef in the daily operation and work.
* To aid in achieving food cost, kitchen standers and overall objectives.
* To be responsible for the daily mise-en-place and food production
* To monitor stock movement and be responsible for ordering.
* To ensure minimum kitchen wastage.
* Maintain the high standers of personal and kitchen hygiene at all times.

***Cook Helper-Pub***

**Irish Pub Pvt.Ltd. Kathmandu, Nepal. 15thsep 2009 -03rd oct2010**

RESPONSIBILITIES

* Cleaning, disinfecting, and sanitizing all areas of the kitchen to maintain safe kitchen area and hygienic working environment
* Cleaning and arranging of stores, chillers, freezers and food storage area.
* Keeping high standards of cleanliness of the kitchenand also assist in any job regarding hygiene and cleanliness asked for.
* Washing, peeling and cutting of vegetables and assist in making ready mise-en place.
* Maintain high standard of personal and kitchen hygiene at all times.
* To prepare and make simple food and to demonstrate innovation and the confident levels of service that consistently exceeds the expectations of chef and other members.
* Responsible for the personal development and always trying to grow up.

**PERSONAL SKILLS AND COMPITENCE**

* Punctual, responsible, friendly, flexible and hardworking.
* Ability to adopt and quickly engage with people and environment.
* Willing to take ownership and responsibility for all tasks and duties.
* Mentally tough enough to work in a stressful and busy environment.
* Able to learn faster- a quick learner.
* Able to keep good communication between the colleagues within the work place.
* Taking responsibility for personal development and always trying to grow up.
* Holder of valid food safety certificate.
* Pre-Opening experience.

**PROFESSIONAL QUALIFICATION AND TRAININGS**

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| --- | --- | --- |
| **Dhaulagiri Technical School (CTEVT)**Lete, Mustang, Nepal | ***Vocational training in lodge/hotel cooking and baking***  | *Year*2006 -2007 |
| **Radisson Hotel Kathmandu**Kathmandu, Nepal.  | ***Job training***  | 16th oct2007 -16th jan2008 |
| **The Dwarika’s Himalayan Shangri-La village Resort.**Dhulikhel, Nepal. | ***Industrial Trainee (F&B)***  | 17th Sep -24th Nov 2008 |
| **SYSCOMS College**Abu Dhabi, UAE | ***HACCP awareness training*** | Expiry date 28/10/2 |

**ACEDEMIC QUALIFICATION**

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| --- | --- | --- |
| **Proficiency certificate level** | **Tribhuwan University** | **Yeae-2005** |
| **School Leaving Certificate**  | **Government of Nepal** | **Tear-2002** |

**PERSONAL DETAILS**

Name: Kul

Date of Birth: 16/07/1986

Gender: Male

Nationality: Nepal