**Curriculum-vitae**

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**CAREER OBJECTIVE**

Looking for career in an organization where I can use my diverse skills, knowledge and efforts to add value to the organization and I am eager to contribute my creativity and hard work towards the success of the organization and to the growth of the developing field and to enhance my career.

CAREER HISTORY

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Current Employer : INTERCAT HOSPITALITY (LLC)  
Position :commis chef  
Period of Service : Feb 12,2013 to Present  
  
Job description

The primary objective of the **commis chef** is to **learn** how to work in every area of the kitchen. In order to accomplish this, a **commis chef** rotates throughout the kitchen, spending six months or so at one kitchen station before moving on to a different one. At each kitchen station, the **commis chef** has the opportunity to learn from a different senior chef who is in charge of that area. As a **commis chef** develops their skills as they rotate throughout the kitchen, they will consider which area they want to eventually specialize in.

This can be a challenging position, as the beginning chef is expected to absorb a great deal of information in a short amount of time. It can also be a difficult job because all of a commis chef’s **training** is conducted on the clock in the kitchen, which is often a high-stress work environment -- especially during busy meal times. In light of this, a commis chef (like all chef types) must be able to work under pressure in order to succeed in his or her role.

Employer : A Café and C Lounge Restaurant Lalitpur Nepal

Position : Sous chef

Period of Service : 2nd august 2009 to 24th December 2011

Job Functions

* Work, and develop relationships, with external suppliers to ensure the very best reputation within the industry, and recover s the service required to ensure that the operational Food and Beverage team can deliver the highest quality product , and highest financial return.
* Ensure correct stock level is available from central distribution area, to assist the operational food and beverage team.
* Ensure strict compliance with all relevant hygiene and safety legislation and requirements.
* Ensure that the industry standard with regard to safety and hygiene.
* Act as a purchasing officer and budget controller for the food production, creating a professional relationship with all suppliers.
* Handling all Food Production major operations.
* Maintaining food stocks.
* Implementing the restaurant menu plans.
* Conducting food and equipment inventory.
* Inspecting food deliveries to ensure they comply with the restaurant quality and standards.
* Maintaining standards both in operation and service ensuring correct staffing, and cost effectiveness.
* To ensure proper staffing requirements and scheduling training and supervision.
* To ensure all food supplies are correctly stocked as per par stock requirements and those prior requisitions are made as per restaurant policy and procedure.
* To conduct training session, monthly communication meetings and daily briefings.
* To maintain log books for each food sales according to the standards of the restaurant.
* Maintain monthly revenue forecast.
* Ensure food are stored, stocked and served at correct temperatures.

Employer :Ja Zoo Café de Restaurant

Position : Chinese, Indian and Continental cook

Period of Service : Jan 20th 2004 to 2nd August 2009

Job Function

* Plan and direct food preparation and cooking activities of restaurants
* Plan menus and ensure food meets quality standards
* Estimate food requirements and estimate food and lab our costs
* Supervise activities of chefs and cooks
* Arrange for equipment purchases and repairs
* Recruit and hire staff
* May prepare and cook food on a regular basis, or for special guests or functions
* Supervise activities of cooks and other kitchen workers
* Demonstrate new cooking techniques and new equipment to cooking staff
* Plan menus and requisition food and kitchen supplies
* Prepare and cook meals or specialty foods
* Prepare and cook complete meals, banquets or specialty foods

Sauces, soups, salads, vegetables and meat, poultry and fish dishes, and create

Decorative food displays

* Instruct cooks in preparation, cooking, garnishing and presentation of food
* Supervise cooks and other kitchen staff
* Order food and kitchen supplies

AWARDS AND ACHEIVEMENT

* Awarded as Employee of the month from A Café and lounge
* Training from Ja Zoo Café De Restaurant in continental, Chinese and Indian.

EDUCATIONAL ATTAINMENT

EDUCTION ATTAINMENT

Institution Name : Shree kusheshowr higher sec. school.

Location : SindhuliDumja, Nepal.

Level of Study : School Leaving.

KEY SKILLS AND COMPETENCES

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* Enjoy working with food
* Able to adapt to unusual requests and situations
* Creativity in food preparation and presentation
* A good sense of taste and smell, vision, good hand-eye coordination
* Able to stand for long periods of time and to work in hot and humid environments
* Able to remain calm under pressure
* Well organized and able to manage activities in several work areas at once

PERSONAL PROFILE

A determined, motivated and hardworking individual with a personality and has the ability to work as part of a team ,Possessing excellent communication skills and having a passion for providing the highest standards of hospitality and service to the guests. A quick learner who can absorb new ideas, communicate clearly and effectively and also find suitable solutions to meet and anticipate guest needs.

Date of birth : 29 August 1989

Marital Status : Married.

Sex : Male.

Height : 5.6

Language spoken : English, Hindi, Nepali