JAYANTA

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OBJECTIVE : To be instrumental in the growth of the organization with which I am associated, so I believe that an individual's growth is directly related to the growth of the organization in which i am working.

PROFILE : I have almost more then 7 years experience in the hospitality industry in india and overseas with an additional exposure to operation and highly professional skill. I posses a Strong sense of professionalism and efficiency in a rapidly changing environment .aneffective team member with problem solving skills,

EDUCATION:

* Passed out 3years Bachelor Degree Hotel Management from Indian Institute of Hotel Management &Catering Technology , Bhubaneswar. -INDIA- 2005-2008.
* Passed out Intermediate(+2) with commerce from council of higher secondary education ,Bhubanswer, orissa ,INDIA 2000
* Passed out Matriculation(10th) from Board of secondary education,cuttack, Orissa, INDIA .1998

Training/Courses

* Successfully completed short term course ( FOOD RESEIVING &FOOD SERVICE&FOOD PREPARATION ) at Holland America university, USA.
* USPH (United States Public Health) under HACCP at princess cruise line florida,USA.
* Completed the food safety and tracking system course conducted, Ruby Tuesday Mumbai,INDIA,

Achievement:

* Attended 4 days meeting at C.I.A ( culinary institute of America) for basic introduction to safe food,
* Work experience with Master Chef M. Davis to open new fine dining restaurants,
* Deputed in various food festivals and promotion during the 3 years degree in

Hotel management,

EXPERIENCE :

PRESENTLY IAM WORKING AT HOLLAND AMERICA LINE AS A CHEF DE PARTIE TO CHEF TOURNANT) IN HOT KITCHEN FROM MAY 2014 TO TILL DATE \* Holland America is one of the biggest and 5\* dulex cruise line company .is very well known, because of high culinary standard company own 12 ship, 4 of them vista class ,its

Capacity of 2000 guest and 1000 crew member,most important our guest or passenger are mostly American,Canadian,European,we normally prepare all continental base food,

Work profile:

* Ordering meats and vegetables on a daily basis according to requirements.
* Scheduling staff members and assigning responsibilities.
* Strong Participation in menu trials and implementation of the changes.
* Perform key role to give training to juniors according to company requirements.
* Conducting training sessions in hygiene and work ethics.
* Certified H.A.C.C.P controller with meticulous cleanliness and hygiene standards
* Coordinating with various area Chefs for all the upcoming events and festivals.
* Organizing with exe chef or sous chef for various theme menus.
* Maintenance of optimum par stock levels with zero spoilage
* Work with innovative and conventional concepts and to design processes and systems to deliver the goods as per our brand standards.
* Provide a strong leadership in order to maintain high degree of perfection and passion for the shared goals.

WORKED WITH DISNEY CRUISE LINE,USA AS A CHEF DE PARTIE IN HOT&COLD KITCHEN JUNE 2012- MARCH 2014

Work profile:

* Overall in charge for the ho kitchen according to company standards,
* Plan menu for different meal periods considering customer base
* Conduct regular physical inventories of food items
* Always keep eyes on waste control
* Daily exercise for portion control
* Implementing training for juniors to increase their knowledge about safety, sanitation and accident prevent principles
* Schedule high standards of sanitation and cleanliness are maintained through out the kitchen area all the time
* Additional responsibility of butcher operations
* I always communicate with the sous chef or executive chef if there are any problem with my food items or also my team members

WORKED WITH PRINCESS CRUISE LINE,USA AS A DEMI CHEF DE PARTIE IN HOT KITCHEN MAY 2010 TO FEB 2012

Work profile:

* Ensure high standard of sanitation and cleanliness are maintained all the areas.
* Close work with 2 PHILIPINO chefs and learnt the authentic food preparation.
* Maintained records of HACCP Logs.
* Monitoring of my daily task and daily follow ups
* My sanitation guidelines must be adhered daily
* Focus on food state,quality and presentation as to ensure guest satisfaction
* Responsibility for the quality of food & presentation directed by exe chef
* Responsible for the security, control, and use of all job related equipment and

Meterials,

WORKED WITH RUBY TUESDAY AMERICAN FINE DINNING RESTURANT,

MUMBAI,INDIA AS A COMIIS CHEF FROM **OCT 2008 to APRIL 2010**

Work profile:

* In - Store trainer hot range section.
* In charge keeping eye on food storage and its shelf -life, with production batch nos and their day dots
* Specialization in sauté, broil and salad section.
* responisibility for hygiene, maintenance in the Kitchen.
* Wastage controls.
* checking all the temperature of freezers
* keeping the FIFO& LIFO

WORKED WITH BAWA INTERNATIONAL HOTEL,MUMBAI AS A COMMIS CHEF MAY 2008 to OCT 2008).

* Indenting portion control.
* Communication with senior chefs if need
* Pickup daily store for continental kitchen department
* Helping to senior chefs for making continental dish preparation

SHORT- TERM ASSIGNMENT :

WORKED WITH HOTEL THE MANOHAR HYEDARBAD,IND, AS A TRAINEE

OCT 2006 TO MAR 2007

AREA OF INTEREST: CONTINENTAL CUISINE,