# Curriculum vitae C:\Users\sunil\Downloads\Untitled-2.jpg

# Narendra

# [Narendra.372198@2freemail.com](mailto:Narendra.372198@2freemail.com)

CAREER OBJECTIVE

**My objective is to lead a team of professionals, contributing effectively towards meeting and exceeding guest’s expectation and fulfilling organizational requirements.**

**Educational Qualification**

* 12th from Uttarakhand Board.
* 10th from Uttarakhand Board..

EMPLOYMENT PROFILE

* One year Diploma in Hotel Management.
* IHM Institute, of Hotel management Rishikesh
* Trainings Attended,
* Hotel Getaway Umed by Taj Hotel
* 6Months food production
* Essential food safety crtified(HACCP)

:- Specialized in Indian curry,continental sections

TOTAL WORK EXPERINCE :- 5years.

**Professional Profile**

* A competent professional with nearly 1.5 year experience in peach retail(city deli Restaurant ) commi chef
* Well developed understanding of heart of the house functions such as kitchen management, order handling, simultaneously ensuring proper buffet handling..
* Well skilled in western hot kitchen
* A keen communicator with ability to effectively converse with people and try to meet their expectations in the best possible way.
* Possess a flexible and detail-oriented attitude and take keen interest in taking up any challenge like time bound projects.

**Presently working:**

FEB 2015- till present with Peach retail as a Commi1.

**Key responsibilities:**

* Preparing, cooking and presenting dishes with specialty
* Managing and training any demi-chef de parties or commis working under me,
* Helping to  [**head chef**](http://www.caterer.com/search/head-chef-jobs) to develop new dishes and menus
* Ensuring me and my team have high standards of food hygiene and follow the rules of health and safety
* Monitoring portion and waste control to maintain profit margins.
* Great cooking skills
* Prepare ingredients that should be frequently available (vegetables, spices etc.

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* Preparing, cooking and presenting dishes with specialty
* Managing and training any demi-chef de parties or commis working under me,
* Helping to Sous chef  to develop new dishes and menus
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* Monitoring portion and waste control to maintain profit margins)
* Prepare ingredients that should be frequently available (vegetables, spices etc.

**Worked with NOVOTEL HOTEL ahmedabad from 16 dec.2013,to 28 feb2015 as a line cook..**

**S**upport Chef de Partie or Demi Chef de Partie in the daily operation and work   
•Work according to the menu specifications by the Chef de Partie   
•Keep work area at all times in hygienic conditions according to the rules set by the hotel   
•Control food stock and food cost in your section   
•Prepare the daily mis-en-place and food production in different sections of the main kitchen or satellites   
•Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks   
•Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques   
•Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control

Worked as commi2 courtyard by Marriott Ahmadabad 2 nov.2012to 15 dec.2013

**Key responsibilities:**

* Maintaining high standards of hygiene
* Preparing the ingredients for a more senior chef
* Measuring dish ingredients and portion sizes accurately
* Dealing with deliveries and stock rotation
* Worked as 1 year with hotel ganga view( ell-bee group)Rishikesh as a commi 3,from 7 march2011 to 30 sept.2012.

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