* **CURRICULUM VITAE**
* **Manish**
* **Dubai UAE**
* [**Manish.374003@2freemail.com**](mailto:Manish.374003@2freemail.com)

**PERSONAL SUMARRY**

**I am certain that I have a great deal to offer any potential employer. As an extremely hard working, enthusiastic and motivated professional, I am goal oriented, multi-task with ease and excel in a high pressure environment, Firm & fair as a kitchen manager, I am at ease with guests as a very approachable person on the floor. With Over 6 years’ experience in hospitality industry in Hotel, restaurants, I have gained a great deal of experience in all aspects of the industry, Have been instrumental in the pre-opening, set-up and operation of numerous high profiles units of hospitality, I have learned all aspects of the business ranging from recruitment, people management, cost control and training to space planning, menu & business development. “Guest (customer) is always first” guest never suffer"**

**Philosophy.**

**ACADEMICS AND PROFESSIONAL QUALIFICATION**

* **School laving Board exam passed 2007.**
* **Higher Secondary Education board (10+2) exam 2009**

**CAREER SNAPSHOTS**

**JR SOUS CHEF**

* **FAMOUS DAVES LEGENDARY PIT BAR-B-QUE RESTAURANT**
* **ABU DHABI MALL**
* **ABU DHABI UAE 02-6156034**
* **DECEMBER 22, 2015 -- APRIL 29, 2017**

**DUTIES and responsibilities**

* **Creating menu based on the Concept request and menu development (Asian & European).**
* **Making daily chef Special based on the season and ingredients available.**
* **Managing the day to day administration of the kitchen.**
* **Anticipating culinary trends so that the restaurant keeps and enhances its competitive advantage.**
* **Putting together daily production sheets and also delegating specific tasks to individual employees.**
* **Ensuring that all Standard Operating Procedures are complied.**
* **Keeping within budget when ordering food stock, maintain with food cost and target monthly revenue**
* **Implementing all relevant Food Hygiene and Safety requirements.**

**MAIN ACTIVITIES**

* **Monitoring the taste, visual appeal, financial cost and temperature of all meals served.**
* **Prepare and cook high quality food according to menu guidelines and recipes.**
* **Help to create good communication between floor and kitchen staff and within the kitchen.**
* **Assist with regular stock takes.**
* **Maintain restaurant cost control systems.**
* **Follow correct hygienic food handling practices.**
* **Use safe work practices and support others to use it.**
* **Maintain kitchen equipment in good condition.**
* **Carry out any other duties as advised from time to time.**

**Kitchen manager**

* **800 pizza LLC authentic Italian restaurant**
* **Marina walk Dubai UAE**
* **OCTOBER 15, 2013 – NOVEMBER 30, 2015**

**DUTIES & RESPONSIBILITIES**

* **Oversee kitchen operations including food developing, hygiene and cleaning.**
* **Manage customer services and administrative aspects of the job.**
* **Planning and delegating tasks within team/coaching, training, mentoring, grooming.**
* **Monitoring team’s performance.**
* **Determining steps required to understand and maximize the profit.**
* **Maintain cleanliness of equipment and whole kitchen.**
* **Maintain supplies by checking stock, placing and expediting orders.**
* **Monitoring the taste, visual appeal, financial cost and temperature of all meals served.**
* **Prepare and cook high quality food according to menu guidelines and recipes.**
* **Help to create good communication between floor and kitchen staff and within the kitchen.**

**Supervisor**

* **Pizza hut (AMERICANA GROUP)**
* **ABU DHABI UAE**
* **AUGUST 22, 2010 – SEPTEMBER 20, 2013**

**DUTIES AND RESPONSIBILITIES**

* **Supervise the staff**
* **Maintain personal hygiene and food safety**
* **Making Daily stock checklist**
* **Purchasing**
* **Receiving good quality of food from supplier**
* **Monthly inventory for all stock**
* **Control the food cost**
* **Give training to the new staff**
* **Following the company standard procedure**

**TOP SKILLS**

* **Chef UAE- HACCP**
* **Skilled in written and verbal communication.(English language)**
* **Work well in fast-paced environment.**
* **Great cooking skills along with leadership skills.**

**TRAINING AND ACHIEVEMENTS**

* **2010 HACCP UAE THE BASIC FOOD HYGIENE TRAINING COARSE.**
* **2011 HACCP LEVAL 3 PIC TRAINING COARSE.**
* **2016 HACCP LEVAL 3 PIC TRAINING COARSE.**
* **2016 OUTSTANDING EMPLOYEE FAMOUS DAVES UAE**

**Personal information**

* **Date of Birth : 24/10/1986**
* **Nationality : Nepal**
* **Sex : Male**
* **Civil Status : Single**
* **Religion : Hindu**
* **Languages : Nepali, Hindi, English**
* **Hobbies : Listening Music, NEWS Paper Reading, swimming, playing sports**

**Computer skill**

* **Microsoft office word**
* **Microsoft office excel**
* **Microsoft office PowerPoint**

**Declaration**

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