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| **Resume of Biju** **Dubai, U.A.E.****E- Mail:** **biju.376165@2freemail.com** **Mobile:** Whatsapp +971504753686 / +919979971283 **F:\Chef Biju photo.jpg****PROFESSIONAL SUMMARY**Talented and experienced chef trained and studied in preparing and supervising the preparation of foods of all types. Adept at managing all food-related personnel and activity in the hospitality field in the best ways to cook, design and present foodstuff.**ACADEMIC DETAILS**Bachelor of Hotel Management from the Bangalore University, India. 1993 – 1996Basic Food Hygiene Certificate from BSS World attested by Dubai Municipality. Diploma in computer Programming and Application from Apple Information Technology.**CORE QUALIFICATIONS**Strong education and hands-on experience in the preparation and management of meals and menusSolid understanding of how to adjust taste and ingredients to accommodate a variety of tongues, diets, cultures, etc.Exceptional communication skills for giving instructions and training staff in the best ways to design, and cook present foodsCreative and innovative with presentation of foods for guestsOrganized, utilizing the best ways to save costs and manage time, whether preparing simple short orders or complicated dishes. Page No 01/03**PROFESSIONAL EXPERIENCES**Lake Palace Resort, Kumarakom, Kerala, India.It is one of the famous resort on the banks of lake Vembanadu & caters mainly to international tourists. It is having a ODC with large brigade. **Chef (Knowledge of Continental; Indian (both South & North Indian Cuisine); Chinese; Arabic cuisine.)**Duration of Employment: From November-2014 to 31st May 2017.* Manage and train the Kitchen staff
* Create Menus
* Develop client and customer relationship
* Deliver fabulous catering results
* Create a positive team environment
* Manage ordering and inventory

San Marco Hotel, Dubai. **Chef** Duration of Employment: From January-2011 to September-20- 2014* Overall responsibility for daily operations in the kitchen.
* Liaising with purchasing companies for food orders
* Maintaining or raising profit margins on food
* Producing menus and new dishes
* Managing training and recruiting a brigade of chefs.

Al Jawhara Group of Hotels and Apartments(AlJawhara Garden Hotel, Al Jawhara Deluxe Apartments, Al Jawhara metro Hotel, Al Jawhara Catering) Sous ChefDuration of Employment: From July-2002 to November-30- 2010* Assisted and supported the executive chef in routine and specific tasks
* Ensured customers are served well-on-time and effectively
* Helped with the planning of menus and meals
* Maintained high food quality and presentation
* Supervised the preparation and service of food
* Rotated products to avoid spoilage
* Handled concerns in the kitchen

 Page No 02/03Nihal Rotana Inn Dubai.It is 110 rooms, luxury downtown hotel in Deira, Dubai. **Chef De Partie.** Duration of Employment: From January-1999 to September- 2001. * Prepare menus in collaboration with colleagues
* Ensure adequacy of supplies at the cooking stations
* Prepare ingredients that should be frequently available (vegetables, spices etc.)
* Put effort in optimizing the cooking process with attention to speed and quality
* Enforce strict health and hygiene standards

Coper Chimney Restaurant, Mumbai, India.It is a premium Indian, Mughal cuisine restaurant. **Unit Head Chef**Duration of Employment: From June-1996 to January - 1999. **PERSONAL DETAILS**Nationality IndianDate of Birth 30 - 05 – 1970Contact Phone No Whatsapp +971504753686 / +919979971283Visa Status ResidentMarital Status MarriedDriving License Valid UAE Driving LicenseLanguages English, Hindi, Malayalam and TamilBiju   Page No 03/03 |