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| **Resume of Biju**  **Dubai, U.A.E.**  **E- Mail:** [**biju.376165@2freemail.com**](mailto: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 – 1996  Basic 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 menus  Solid 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 foods  Creative and innovative with presentation of foods for guests  Organized, 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 Chef  Duration 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 02/03  Nihal 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 Indian  Date of Birth 30 - 05 – 1970  Contact Phone No Whatsapp +971504753686 / +919979971283  Visa Status Resident  Marital Status Married  Driving License Valid UAE Driving License  Languages English, Hindi, Malayalam and Tamil  Biju    Page No 03/03 |