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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| D:\karthik\Photo.jpg  ***PERMANENT ADDRESS***  ***PERSONAL DETAILS***  Nationality : Indian  Date of Birth : 26-04-1990  Gender : Male  Marital Status : Single  ***PASSPORT DETAILS***  Place of Issue : Trichy Date of Issue : 15-12-2009  Date of Expire : 14-12-2019  ***VISA STATUS***  Visit Status : residence  Valid Till : 01/09/2017  ***LANGUAGE KNOWN***   |  |  |  |  | | --- | --- | --- | --- | |  | R | W | S | | English | 🗸 | 🗸 | 🗸 | | Tamil | 🗸 | 🗸 | 🗸 | |  |  |  |  | |  |  |  |  |   ***HOBBIES***  Reading different pastry books, big follower of chef Antonio bachour  ,  ***AVAILABILITY***  • Phone: Any Time  • Email: Any Time |

***KARTHIK***

*E-mail:* [*karthik.376204@2freemail.com*](mailto:karthik.376204@2freemail.com)

*Phone: Whatsapp +971504753686 / +919979971283*

*Notice :1Month*

***SUMMERY***

Leadership / Managerial skill. A good team player, willing to have a position in progressive, innovative , growth oriented organization where I can utilize my skills, knowledge, and experiences and contribute towards the organization’s growth.

***EXPERIENCE***

***HILTON JUMEIRAH RESORT***

***CDP & DCDP -PASTRY - DUBAI Jan 2015-Present***

* Responsible for All day dinning buffet
* Following HACCAP and implemented high standards in the Kitchen
* Pre plating desserts everyday in briefing with new ideas and concepts
* Maintaining food log hygiene quality and consistency as per uae

public health law

* Helping sous chef in developing the menu,food festivels and theme nights

***PACHANGA-DUBAI***

***COMMI-1-PASTRY******Oct 2013-Nov 2014***

*Reporting to PASTRY CHEF*

* Worked as a commi 1 pastry in a One of the best restuarent in dubai
* Following HACCAP and implemented high standards in the Kitchen
* Working very closely with the pastry chef in implementing new standards for

The special desserts

***BICE RESTORANTE-DUBAI***

***COMMI-2-PASTRY June-2012-Sep-2013***

*Reporting to Chef de cuisine*

* Worked as a commi 2 in a italian fine dining restaurant
* Worked under the mechaline star chef in two weeks
* Following hygine standard
* Preparing mis en place foe the daily operatin list
* Maintaing the bice standard

|  |
| --- |
| ***ACHIEVEMENT***  • Technical achievement/  knowledge, skills  • Following and enforce safety  Procedures.  • Excellent organizing and  Coordinating skills.  • Strong knowledge and  experience of planning and  Scheduling techniques.  • Open to new ideas all the time.  Always experimenting with  new food items.  • Techniques in creating food  Preparation and presentation.  ***CERTIFICATION& AWARDS***  • Diploma in Hotel Management from vjp college of hotel management -India2007-2010  • B.sc Hospitality Management from Tamilnadu open university 2007-2010(post graduate)  • **Silver medal for live cake competition in saloon culinary dubai 2013**  • **Best Employee of the month Dec 2015& Jan2016 in hilton dubai jumeirah**  ***STRENGTHS***  • Willing to take challenges  • Work in pressure  • Multi-tasking ability  • Decision-making and Initiative  • Learn new things quickly  • Generating Solutions  • Comfortable working with all  personalities |

***BICE RESTORANTE-DUBAI***

***COMMI-3 PASTRY******Dec-2010-May-2012***

*Reporting to Chef de cuisine*

* Worked in italian fine dining restaurant
* **Bice Restorante** wells known award winning **Best Mediterranean restaurant 2011** by **BBC Good food awards,**
* **Best Italian restaurant 2011** by **what’s on awards,**
* **Best Italian restaurant 2008** by **Time out Italian fine dine restaurant in Dubai.**

***HOTEL IVY –BANGALORE-INDIA***

***JOB TRAINEE-PASTRY******June-2010-Nov-2010***

*Reporting to Executive Sous Chef Pastr*y

* Worked as a job trainee
* Daily preparation of mise-en-place.
* Maintaining standard

***HOTEL SAROVAR PARK-HYDERABAD-INDIA***

***TRAINEE-PASTRY******Nov-2008-Mar-2009***

*Reporting to Sous chef pastry*

* Worked as Trainee
* Room service mise preparations.
* Trained by other colleagues

***TECHNICAL SKILLS***

* Documentation using MS Word, Excel and PowerPoint etc.

***DECLARATION:***

I hereby declare that the above mentioned information is correct to best of my knowledge and I bear the responsibility of correctness of the above mentioned particulars.

**Yours faithfully**

**Karthik**

**Place : Dubai**

**Date : 06/01/2017**