**HIRAMANI**

Email: hiramani.380797@2freemail.com

OBJECTIVE

Seeking a good career and holding a responsible position in the reputed organization and ensure credible performance to work towards exceeding the set goals contributes for the organization.

KEY SKILLS

* Learn quickly, and able to work under pressure
* Results-oriented, self-starter with experience
* Excellent analytical and communication skills
* Committed to providing excellent quality service.
* Skills in cooking and preparing different recipes
* food handling with best food hygiene and its standard

CARRER SCAN

**commi chef**

**social house(Dubai Mall, Dubai) October 2011-present**

Duties and Responsibilities

* Prepare a variety of meats, seafood, poultry, vegetables and other food items in broilers, ovens, grills, fryers and a variety of other kitchen equipment according to restaurants standardized recipes.
* Attaining of briefing and follow the instructions of chef for the day operation.
* Maintain the food quality according to its instructed recipe.
* Assumes 100% responsibility for quality of products served.
* Knows and complies consistently with our standard portion sizes, cooking methods, quality standards and kitchen rules, policies and procedures.
* Regular duty for food cooking mainting its right temperature and good storage in its proper time.
* Awareness on food hygiene for the healthy food production .
* Maintains a clean and sanitary work station area including tables, shelves, grills, broilers, fryers, pasta cookers, sauté burners, convection oven, flat top range and refrigeration equipment.
* Handles, stores and rotates all products properly.
* According to international cusine working in every sections of the kitchen asian,western.salad pizza and pastry.
* Making of fresh sushi with its good quality and safety.
* Preparing the inventory of food items accordingly every weeks for the easy implementation of food products.
* Consulting with chefs for any food issues for the better quality of food and following theirs orders and instructions.
* Handling the busy operation in any situation for long hours for the great satisfaction of coustmers.

**ACHIEVMENTS**

* Most improved employed of the month on October 2012.
* Most improved employed of the month on janaury 2013.
* Award for highest rating (A+) given by Dubai Municipality.

**CRENDENTIAL**

**UAE zzDRIVING LICENCE**

**CRENDENTIAL**

**UAE DRIVING LICENCE**

**PERSONAL INFORMATION**

 **Assistant cook**

**Good Food Restaurant (Kathmandu,Nepal) jan 2008 – march 2009**

Duties and Responsibilities

* Assist the line cook for the every recipes.
* Prepare all the mise-en-pla for the operation.
* Cutting vegetables preparation of salads and starters for the banquet operation.
* Mainting the cleaning of freezer and chiller along with the range and other tools used in kitchen.
* Learning about every dishes about its process quality and taste from the coordination with senior cook.
* Checking the quantity of food products and consult with senior chefs for ordering products.
* Helping the line cook to concerned about the guest order in busy operation even by doing overtime.
* Ensured proper procedures were followed when working with cooking equipment.

EDUCATION

**Parbati Higher Secondary School.Kavreplanchowk,Nepal(2006-2008)**

* Higher secondary education board( HSEB)+2 level in Health Education course.

**Parbati Higher Secondary School.kavreplanchowk,Nepal 2006**

* Passed School Leaving Certificate(SLC).with major subjects education and maths.

TRAINING AND SKILLS

* Basic Course in Computers ( Microsoft Office, Excel, Word, Power-point and web browsing).
* Food production training in Global cooking Training Institute.Kathmandu,Nepal.
* Attained Basic Food Hygiene (BFH) training in Dubai.
* Fire safety Awarness training by Dubai mall in 2012.

Competencies:

* Excellent Communication skill-English, Hindi and Nepali.
* Excellent problem identification ability.
* Positive attitude and atitude to learn.
* Leadership and management ability.
* Excellent listening, presentation, and writing skills.

PERSONAL INFORMATION

Name : Hiramani Timalsina

Date of Birth : 06/09/1988

Nationality : Nepali

Sex : Male

Maritial status : Married

Language known : Nepali English and Hindi

DECLARATION

I hereby declear tht above mentioned information are true and correct to the best of my knowledge and belief.