***NAME:-Rajendra***

***OCCUPATION: Sous Chef(Multi Cuisine(Continental,Italian,Indian,chinese)***

***APPLIED POST: Jr.Sous Chef***

***NATIONALITY: Indian***



* **Email address:**
* Rajendra.385044@2freemail.com

 **COMPETENCY SUMMARY**

* Accomplished chef having more than **20 years** of experience with strong skills in food and beverage production & successful menu preparation background
* Extensive experience in all aspects of restaurant operations, including **supervising, food preparation, catering, inventory management, supplier relation**s, and service excellence
* Can handle **cold kitchen** and know the cleaning procedures and storage procedures of food in various temperatures and time control as well as meat storage procedures
* Thorough familiarity with wide-assortment of **international cuisine**
* Presented customers with options for specialty orders and explained the difference between products
* Creative in new product development
* In-depth ability to develop test recipes and techniques for food preparation/presentation
* Expertise lies in working with **fine-dining restaurants, providing top quality service, and maintaining a professional demeanor**
* Thrives in a team-oriented environment that honors creativity and experience
* Effective communicator; Monitor the actions of new employees to ensure health and safety standards are maintained
* Represent an organization in a professional manner and appearance

* Organized and detail-oriented professional, with knowledge & expertise in preparing a wide range of **International Cuisines (Culinary Art) in Hot & Cold Range, Grade Manger,**
* Familiar with occupational safety & health administration guidelines on cleanliness and sanitation
* Remarkably astute and quality-focused with progressive years of continued service in the hospitality industry combined with fervent survival skills in the **fast-paced and challenging kitchen environment**
* **Successfully Completed Basic Food Hygiene Training** by Ensure Quality & Standardization Consultants.

 **Career History**

**About me**

* Date of
* Barth:15/05/1974
* Height:169 cm.
* Languages: English, Hindi,
* **Education:**

Higher Secondary School Certificate Allahabad Board

(10+2), Government Inter Collage Takulti Almora Uttarakhand

1990 to 1992,

* **Apprentice Course:**

Done Three Year Apprentice Course Food & Beverage Production Department President Hotel Pune India.

1992 to 1995

 **Grandeur HotelFrom: 1, sept 2011 to till date**

 Al Barsha 1, Dubai UAE

 ***Sous Chef***

* **Planning and directing food preparation.** As the second command, the Sous chef is must often responsiblefor managing kitchen staff to ensure food is prepared properly. The Sous chef must be problem solver,
* **Managing kitchen staff.** The Sous chef will often have the task of ensuring that all kitchen workers are performing at the level required by a professional kitchen. He may be ask to discipline workers who are not performing their job correctly or professionally, and may come up with incentives to ensure that workers are putting their best effort forth.
* **Training and scheduling**. The Sous chef is often in charge of training new employees and creating the schedule to ensure adequate manning for the kitchen.
* **Expediting.** The Sous chef will serve as the expeditor for the kitchen. He will be responsible for arranging ticket and ordering food preparation so that customers receive food in the order it should be sent out. Sous chef will tell the other chef when to cook different menu items for a table of customers so that they will all be hot and ready to be served at the same time.
* **Quality Control.** Sous chef is responsible for ensuring that food that leaves the kitchen is of the highest quality and will make diners happy. The Sous chef will often be asked to ensure that portions are correct and the food is plated in an attractive manner.
* Ensure that the kitchen is up to safety standards and that the staff obey all sanitation rules
* Training the culinary chef on cooking styles, health and security measures and food quality maintenance.
* Deal with vendors who can provide better ingredients for less money.

 **Grandeur HotelFrom 15 July 2008 to 31 Aug 2011**

 Al Barsha 1,Dubai UAE Chef De Partie ***a***

* Manage a section within the kitchen with the assistance of a Demi Chef de Partie and Commi cook.
* Ensured the dishes are prepared and cooked according to the specific hotel standard.
* To ensure minimum kitchen wastage.
* Ensure the stock is rotated and controlled within the specific section of the kitchen.

* **Skills:**
* Ms office and Excel Application, Email, Internet.
* **Hobbies and interests:**

Listening Music, Paling Cricket, watching Movie,

* **Areas of Expertise:**
* **Menu Planning**
* **Food Preparation & Presentational**
* **International Cuisines & Culinary**
* **Inventory Control**
* **Quality Assurance**
* **Customer Satisfaction**
* **Nutrition & Sanitation**
* **Policies & Procedures**
* **Garde Manger, Buffets, Banquets,Live Counters, Outdoor Catering**
* **Addresses:**

**Education :**

* Ensure all policies, procedures, standards and guidelines are carefully adhered to.
* Managing the development and supervision of the Commi chefs in the section, ensuring they are fully trained and understand their duties.

 **Hotel Lavender Bough From :12/10/2007 To 13/4/2008**

 Ghatkopar Mumbai India

 ***Chef De Partie***

* Responsible for Supervision of the entire kitchen operation under the direction of Sous chef.
* Assist and support the Sous chef in routine and additional task.
* Asst. cooks on the preparation, cooking and presentation of different foods in the restaurant and banquets. Observed employees engaged in portioning, preparing, and garnishing foods.
* Effectively develop individual, departmental, and organizational goals to meet objectives of the Hotel.
* Review with Sous chef all scheduling of kitchen employees.

 **Hotel the Grill From: 17/10/2004 To 29/08/2007**

 Mulund,Mumbai, India ***Chef De Partie***

* Oversee and execute day-to-day demands of the kitchen, including supervision of the staff.
* Check the stock to determine what orders should be placed for the next day and order supplies when required; verify the freshness and quality of supplies when they arrive.
* Maintained hygiene standards of kitchen and equipment.
* Provide guidance and support to all kitchen staff. Train and oversee kitchen workforce on recipe procedures, preparation and cleaning duties.
* Resolved customer complaints about food; set ups for live counters with a display of different themes.

**Renaissance catering company from sep/2003,To June/2004, Renaissance Oman,**

 **Cook**

* Prepared and cook meats, vegetables, and casserole dishes for general and modified diet menus using hand and power kitchen utensils and equipment.
* Delight our guests by providing quality and timely prepared food.
* Communicate effectively with co-workers and managers.
* Practice cost –cutting measures.

**Training & Course**

* **Successfully Completed Person in Charge Level -3**

Training By Highfield Middle East and Asia. According to the Approved Scheme of the Food Control Department Dubai Municipality.

* **Successfully Completed Basic Food Hygiene** Training By Ensure Quality & Standardization consultants.
* **Successfully Completed HACCP Awareness** Program By **TUV NORD.**
* **Successfully Completed HACCP Internal Auditor Training by TUV NORD 2015**
* **Successfully**

**Completed HACCP**

**Level-3** Supervision HACCP For Catering 2017 Al safa Consultancy

habvdm

* Tamo
* **Addresses:**

**Education :**

**EDUCATION:**

* Prepared food for special occasions such as meeting, birthdays, and holiday celebrations.

 **Radisson white sand Resort From: Oct /2002 To July 2003**

Goa, India

 **Commi 1**

* Remarkably astute and quality- focused with progressive year of continued.
* Supports the executive chef, Sous chef, chef de partie, as well as other kitchen employees in food production.
* Assist the chef de partie in the production of different food for example vegetables, meats and pastries.
* Asst. other junior kitchen staff in ensuring that the kitchen is keep clean at all time.

 **Victor Exotica Beach Resort From: Dec/2099 To sept/2002**

 Candolim Goa ,India Commi 1

* Delight our guests by providing quality and timely prepared food.
* Communicate effectively with co-workers and managers.
* Helps the executive chef in development of menu.
* Perform additional tasks requested by your chef.
* Handle equipment, appliances, small wares, supplies, and tools.
* Assists in the training of new employees.

 **Nanutel Pvt LtdFrom: Nov 1997 to June 1999**

Margaon, Goa, India.**Trainee cook**

* Assists the head chef in making requisitions for food.
* Checking all fridge’s Temperature.
* Applied some rules on handling food for its safety.
* To ensure minimum kitchen wastage.
* Cleaned and sanitized equipment used.
* **Hotel Meru Palace From: oct, 1995 to march 1997**

Jaipur, India.

 Commi 3

* Responsible for working with manager and chef of the kitchen in the preparation of meal and snacks.
* The salads and desserts were plated.
* Keep the working area clean and neat.
* Responsible for receiving rotation stock and incoming orders.

***Successfully Complete HABC LAVEL 2 International Award in Emergency First Aid At Work By Highfield, GOVERNMENT OF DUBAI***

 **Gender : Male**

 **Marital Status : Married**

 **Visa status : Employment visa**

 **Expiry Date : 27/07/2020**

**Date…….**  **Applicant Signature**