

## Dharam Pal



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**Profile**

**Objective To be associated with an organization that will provide an assured career growth and maximum professional development and eventually land in a**

**top management position that will allow participation in decision- Making.**

## Job Responsibilities:

* + **Coordinates the kitchen staff and manages the preparation of meals.**
  + **Menu planning and management responsibilities.**
  + **Creates daily and weekly specials, creates special menu for functions, and determines portions sizes.**
  + **Before and during meals, oversees prep work.**
  + **Making sure the FIFO (first in, first out) is well followed by the staff.**
  + **Placing order threw company system called Microsoft Dynamics, and dealing with suppliers. Maintain proper stocking while controlling the restaurant food cost.**
  + **Train and manage kitchen personnel and supervise/coordinate all related culinary activities.**
  + **Monitor and review IDP’s of subordinates to ensure proper training of the staff is taking a place.**
  + **Manage and prepare duty for 30 staff for 3 outlets.**
  + **Operates kitchen for restaurant with 250 maximum guest capacities.**
  + **Maintaining the correct level of fresh, frozen & dried foods in the store room.**

**PIC Exam Level 2 and Level 3 Qualified in Dubai municipality**

**Experience**

* **AURIGA INTERNATIONAL MANAGEMENT CONSULTANCY Abu Dhabi, U.A.E.**

**Head Chef**

## Currently working as Head Chef in Abu Dhabi, U.A.E. for Indian, Sub-Continental and Arabic Cuisines.

**Duties & Responsibilities:**

* Control and direct the food preparation process and any other relative activities.
* Construct menus with new or existing culinary creations ensuring the variety and quality of the servings.
* Approve and “polish” dishes before they reach the customer.
* Plan orders of equipment or ingredients according to identified shortages.
* Arrange for repairs when necessary.
* Remedy any problems or defects.
* Be fully in charge of hiring, managing and training kitchen staff.
* Oversee the work of subordinates.
* Estimate staff’s workload and compensations.
* Maintain records of payroll and attendance.
* Comply with nutrition and sanitation regulations and safety standards.
* Foster a climate of cooperation and respect between co-workers.
  + **PARIS GROUP Dubai, U.A.E. Head Chef**

## Worked from 19th July 2016 to 15th Oct. 2018

**Worked as Head- Chef in Asha’s Restaurant Dubai, U.A.E. for Indian Cuisines.**

**Duties & Responsibilities:**

* To ensure that all culinary operational systems and procedures for the effective and efficient operation of the kitchen are in place.
* To oversee and direct the seamless running of the day-to-day culinary operation .
* To support the delivery of outstanding customer service whilst ensuring that all financial and statutory requirements are met.
* To ensure that the brand and concept are reflected in all aspects of the culinary and back of house.
* To implement delivery of the business strategy in conjunction with the operational manager.
* To consistently foster a spirit of harmony and cohesion between the kitchen brigade and service staff, which consequently ensuring that the team functions as a unified group.
* To be financially aware of costs involved in the operations and are responsible to control costs.
* To be motivated and committed to your personal development, approaching all tasks with enthusiasm and seizing opportunities to learn new skills or knowledge in order to improve personal performance.

## Ramee Rose Hotel Dubai, U.A.E. Head Chef

* Check freshness of food and ingredients.



**Worked from 13th Sept 2012 to 19th June 2016 Duties & Responsibilities:**

* Supervise and coordinate activities of cooks and other food preparation workers.
* Develop recipes and determine how to present the food.
* Plan menus and ensure uniform serving sizes and quality of meals.
* Inspect supplies, equipment, and work areas for cleanliness and functionality.
* Hire, train, and supervise cooks and other food preparation workers.
* Order and maintain inventory of food and supplies.
* Monitor sanitation practices and follow kitchen safety standards.

## Bukhara Multi Cuisine Restaurant Al Ain, U.A.E.

**Head Chef**

**Worked from 12th May 2010 to 31st Aug 2013**

**Duties & Responsibilities:**

* To ensure that all culinary operational systems and procedures for the effective and efficient operation of the kitchen are in place.
* To oversee and direct the seamless running of the day-to-day culinary operation.
* To support the delivery of outstanding customer service whilst ensuring that all financial and statutory requirements are met.
* To ensure that the brand and concept are reflected in all aspects of the culinary and back of house.
* To implement delivery of the business strategy in conjunction with the restaurant manager.
* To consistently foster a spirit of harmony and cohesion between the kitchen brigade and service staff, which consequently ensuring that the team functions as a unified group.
* To be financially aware of costs involved in the operations and are responsible to control costs.
* To be motivated and committed to your personal development, approaching all tasks with enthusiasm and seizing opportunities to learn new skills or knowledge in order to improve your personal performance.

## Renaissance (Marriott Group) Mumbai, India

**Chef De Partie**

**Worked from 1st September 2003 to 10th May 2010**

**Duties & Responsibilities:**

As a Chef,di Partie in Indian restaurant **Nawab Shahab** I was responsible for all aspects of the kitchen including management of twenty-five employees. Planning new menus for lunch and dinner for events and handling special event. To Maintained food cost, inventory, purchasing and planning menus, making sure food is of the right quality and price and is produced on time managing stocks of food ordering food from suppliers, monitoring health and hygiene procedures organizing the staff duty roaster recruiting, training and developing staff.

## Le Meridian Pune, India Commi- 2nd

**Worked from 7th May 2000 to 17th Dec 2002**

**Duties & Responsibilities:**

As a cook in **Chingari Restaurant** I was assigned the responsibilities of making dishes mainly Continental Food. Expertise in roasting, grilled foods and baking dishes which are favourite dishes of customers.

## Zaika Restaurant Pune,India Commi – 3rd

**Worked from 1998 to 6th June 2000**

**Duties & Responsibilities:**

As a cook I was responsible for doing the mise en place and keeping the department clean and well-staged, I got training under the direction of **MasterChef** and assisted in making dishes of various varieties. I also learnt about the importance of quality and healthy food preparation by attending a workshop conducted by **Chief Chef**.

## Frashid Restaurant Pune, India Kitchen Steward

**1998 for Four Months**

As a Kitchen steward I was responsible keeping the kitchen Clean and following the Cleaning Schedule etc.

## Education Grade 10th

**Skills**

* + Excellent Communication skills
  + Excellent Computer Skills in MS Office, Internet Browsing, Email…etc.
  + Familiar with all Operating systems (OS).
  + Learned how to attract customers
  + Customer Relations
  + Hard working and dedicated to job
  + Self-starter, eager to obtain new skills and work in a multi-cultural environment
  + Ability to speak English clearly and warmly with guests
  + Good level of understanding of the restaurant and hospitality industry.

## Personal Information

Date of Birth : 07 March 1984

Civil Status : Married

Citizenship : Indian

Sex : Male

Hobbies : Reading, Swimming and Cricket.

## Languages

* Hindi
* English