**GOKUL**

SOUS CHEF

**DUBAI**

**PERSONAL SUMMARY**

A creative and focused Sous Chef who has extensive hands on experience of working in all areas of a commercial kitchen. Previously worked in restaurants, hotels, banquets and other similar establishments. In current positions regularly deputizes as a Head Chef of Complex Indian Kitchen and has no problem carrying out all the responsibilities which go with it. I possesses the manual dexterity needed to use and operate a wide range of cooking and kitchen equipment, and is able to help a kitchen operation to maintain a high level of profitability. I can monitor equipment performance, prepare specialty foods, and be involved in menu development. Right now I am looking for a suitable position with a company that will give me truly unique experience, and excellent training opportunities.

**AREAS OF EXPERTISE**

 • Banquet management

 • Worked with celebrity Chef Kunal Kapur

 • Pre-opening experience

 • Molecular gastronomy

 • Modern indian food

 • PIC certified and First Aider

 • Special dietary cuisine

 • Health & Safety procedures

 • Budget management

 • Expert on AX MICROSOFT DYNAMIC

 • Sanitation techniques

 • Menu development

**CAREER HISTORY**

**Hotel in Dubai**

**SOUS CHEF**  February 2019- Present

Responsible for complex indian food, leading as a indian head chef in banquets, handling team.

Duties:

 • Inspecting meals and trays for attractiveness as well as palatability.

 • Preparing high-end, large scale meals.

• Flexible and able to work in all parts of a kitchen or food preparation area.

 • Monitoring portion control, with the aim of ensuring that all meals are profitable.

 • Directly reporting to the Executive Sous Chef.

**Restaurant in Dubai Mall**

**SOUS CHEF**  January 2018 - February 2019

Responsible for delivering high-quality, great tasting food to patrons, and for keeping a impeccable kitchen and very clean food preparation area. Also in charge of ensuring systems compliance and delivering team briefings.

**Duties:**

  Creating innovative , authentic dishes and menu planning.

 • Occasionally approving time sheets for junior kitchen staff.

 • Writing up annual performance reviews of all kitchen staff.

 • Inspecting meals and trays for attractiveness as well as palatability.

 • Monitoring portion control, with the aim of ensuring that all meals are profitable.

  Ordering and coordinating the delivery of food supplies.

  Carrying out all other duties deemed necessary by the Head Chef.

  Preparing food for special diets, kid meals and diabetics etc.

**Previous Organization:**

**Restaurant in Dubai, UAE**

Title : Chef De Partie

Date of joining : October 2015

Date of leaving : October 2017

**Culinary attributes**

 • Measuring and then mixing ingredients according to recipes.

 • Communicating effectively in both oral and written form.

 • Ensuring client satisfaction with quality food quality and a excellent meal service.

 • Physically fit and able to lift, bend and carry heavy weights.

 • Superb kitchen maintenance, equipment repairing and cleaning skills.

 • Preparing high-end, large scale meals.

 • Flexible and able to work in all parts of a kitchen or food preparation area.

 • Very enthusiastic and always food focused.

**Previous Organization-**

**The Leela Hotel & palaces Gurgaon, Delhi NCR INDIA**

Title : Demi Chef De Partie

Date of Joining : December, 2012

Date of leaving : September 2015

**Previous Organization-**

**The Grand, New Delhi INDIA**

Title : On Job Trainee & Commie

Date of Joining : November, 2011

Date of leaving : December 2012

**Previous Organization -**

**Sheraton Udaipur Palace Resorts & Spa Udaipur, Rajasthan, INDIA**

Title : Industrial Trainee.

Date of Joining : May 2010

Date of leaving : September 2010

**ACADEMIC QUALIFICATIONS**

**Highest Level**

 Punjab Technical University 2008-2011

 Bachelor Degree(Bsc.HMCTT)

 Hotel Management

 Name of Institute :Heritage Institute of Hotel & Tourism

**PERSONAL SKILLS**

 • Effective team player

 • Handling pressure

 • Personal integrity

 • Ethical behavior

**PERSONAL DETAILS**

DOB : 28th October, 1990

Gender : Male

Languages Known : English and Hindi.

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