**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.

**E mail :** [**gokul-395082@2freemail.com**](mailto:gokul-395082@2freemail.com)