**Ashok**

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**Objective:**

***To work for an organization where professional attitude and constant drive towards success enable me to help further for growth and development of the organization and self.***

**Personal *Details***

***Date of Birth : 27-09-1981***

***Place of Birth : India***

***Gender : male***

***Nationality : Indian***

***Marital Status : Single***

***Languages Known : Hindi & English***

***Passport Details***

***Place of Issue : Kolkata (India)***

***Date of Issue : April 26, 2004,***

***Date of Expiry : April 25, 2014***

***Visa Status : Transferable visa***

***Academic Qualifications:***

* ***Passed my Matriculation from Board of Education, Orissa.***
* **Passed my Higher Secondary from Board of Secondary Education, Orissa**

***Professional Qualifications:***

* ***Done my three – year Apprenticeship from Hotel Hindustan International***
* ***One month Training in Radisson Kebab Factory in Noida Delhi (India)***
* ***Trainings with Indian no-1 chefs. Imtaiz quareshi’s groups.***
* ***Successfully completed food Hygiene certificate training in la cigale hotel (abroad).***
* ***Breakage control course completed in Holiday inn (Kuwait)***

***Computer Knowledge***

***Operating System : Microsoft Windows XP***

***Office Package : Microsoft Office***

***PERSONAL PROFILE:***

***A hardworking, self motivated, easy learner, organized and responsible individual who enjoys the challenge of a busy environment. A team member used to prioritized work loads under pressure and capable of making significant contribution to the organization.***

***At present working in* onetoone *Hotels. (Abu Dhabi) 2007-2008***

* Worked in pre opening team As a chef de partie (Indian& continental &Arabic food,
* Supervisor in the Department.
* Good knowledge about HACCP training
* Hygiene certificate training
* *Menu preparation knowledge and first cook*

***La cigale Hotel Doha Qatar (2006 nov-2007 Nov)***

* *Working pre opening team chef de partie (continental food &Indian cuisine or grilled food)*
* Main kitchen Hot (banquet and coffee shop)
* ***Supervisor in the Department.***
* ***Make setup the buffet*** 
  + ***Prepare for the Ala Carte order.***
  + ***Prepare Buffet Miss-in- Place***
  + ***Training and guide the commis***
* Hygiene certificate training

***The park group of hotels Senior Food Production (2003 – 2005)***

***(Demi Chef de partie):***

* ***Key member of the Kitchen Brigade to do numerous food festival & promotions.***
* ***Can handle operation in absence of chef-in-charge***
* ***Responsible for maintaining food cost & indenting for Tandoor section***
* ***Assist the Supervisor in the Department.***
* ***Make setup and clear up the buffet.***
* ***Prepare for the A’la Carte order.***
* ***Prepare Buffet Miss-in- Place***
* ***Working in international cuisine***

* **Working under celebrity chef Shaun Ken worthy.(England)**

***Hotel Holiday inn Kuwait (intercontinental)***

***2005MARCH-2006NOV Holiday inn Kuwait***

***Working pre opening as a commis 1st (continental .Arabic kitchen grill section.)***

**Job Description**

* ***Make setup and clear up the buffet.***
* ***Prepare for the Ala Carte order.***
* ***Prepare Buffet Miss-in- Place***
* ***Working in international cuisine***

The Fort Radisson group Raichak Commis – I (2002 – 2003)

* ***Shift in charge, Tandoor section & Indian Kitchen.***
* ***Worked in Chinese kitchen as a reliever for six months***
* ***Responsible for indenting and stock controls***
* ***Responsible for food cost and cleaning jobs***
* ***Responsible for live Bar-be-queue parties***

1998 - 1999 Hotel Sharda Raipur - M.P Commis – II

* ***Worked in Tandoor Section & Indian Kitchen***
* ***Worked in Banquet Kitchen in Indian Section***

***Worked in Butchery***