Bal Krishna

Now Dubai visa

E-mail:- balkrishna.166232@2freemail.com

Post for applying (CDP) Indian Curry. Chinese. tandoori.kabab.grill. (biriyani master) (sandwich. Making). (continental food also) ( Arabic food little) (rumali roti.tandoori roti nan)

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|  ***SUMMERY OF QULIFICATION*** |

 More than eighteen years experience.

 Great ability to read and write.

 Immense ability to prepare routine administrative paperwork.

 Exceptional ability to lead and train staff and students.

 Uncommon ability to safely use cleaning equipment and    supplies.

 In-depth ability to prepare and bake a variety of pastries, rolls    and other

 baked goods.

 Except knowledge of supplies, equipment, and services    ordering and

 Inventory Control.

 Exceptional organizing and coordinating skills.

 Remarkable skills in cooking and preparing a variety of foods.

 Strong knowledge of food preparation and presentation    methods, techniques,

 And quality standards

 excellent ability to accept receipt of goods and supplies.

 Deep knowledge of methods, materials, and practices of    volume food

 preparation

 Sound knowledge of sanitary methods used in food preparation    and related

 Activities.

 Great knowledge of inventory and ordering methods.

 Exceptional ability to prepare palatable meals according to    specified menu . and schedule with a minimum of waste

 Strong ability to use standard food preparation utensils such    as knives,

 spoons, tongs and whips.

 In-depth ability to operate power driven equipment such as a    meat slicer or

 mixer.

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|  ***PROFESSIONAL EXPERIENCE*** |

* Receive food ingredients and supplies from main kitchen and pantry as required for daily operations.
* Review production schedule to determine food requirements including variety and quantity of food for preparation and to assemble supplies and equipment needed for daily cooking activities.
* Season and prepare a wide variety of foods such as vegetables, fruits, meats, soups, salads, and cereals in accordance with prescribed recipes.
* Slice, grind, and cook meats and vegetables using a full range of cooking methods.
* Test foods being cooked for quality.
* Carve and display meats, vegetables, fruits, and salads; replenish service lines as necessary.
* Prepare and bake simple pastries and rolls.
* Record inventory of supplies and order stock from main storeroom; estimate daily and weekly requirements and replenish items as appropriate.
* Prepare special diets according to prescribed standards
* Perform miscellaneous job-related duties as assigned.

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|  ***EXPERIENCE***  |

* Worked as an Indian cook the ambassadors SKY CHEF India, from 3rd aug 1995

To 5th Feb. 1997.

* Worked as a tandoor Cook at hotel manas hills & shore resorts Ltd, India, from 10th March 1997to 7th Jan 1999.
* Worked as an Indian or Chinese.kabab. Chef. Cook at hotel sarovar, India from 8th Jan 1999 to 25th April 2001.
* Worked as an India Chef at Hotel Ashwin, India from 1st may 2001 to March 2002.
* Worked as an Indian Chef at Hotel Ashwin , India from 5th June 2002 to December 2002.
* Worked as a Tandoori Cook at Hotel Deluxe Experience, India for 1 year.
* Worked as an Indian at Hotel Ground Manohar, India for 6 months.
* Worked as sterling Group, hotel mewed. Indian chef, Cook, Doha, Qatar from 27/3/2003 to 16 July 2005.

Working as Indian chef.tandoori.chinese. Curry.chef.in Desert Dunes Restaurant, Karama, Dubai, U.A.E.

 WORKING HOTEL SAIPALACE NASIK INDIA. Kitchen.C.D.P.chef

* I KNOW TANDOORI & CHINESE /ALL INDIAN CURRY CONTINETAL FOOD BUT MY SPECIAL IS CURRY CHEF. Indian biriyani making also
* Now working.kitchen.morasia. Kitchen CDP. Dubai. U.A.E

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|   ***EDUCATIONAL QULIFICATION*** |

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|  ***PERSONAL DETAIL*** |

Nationality : Indian

Martial status : married

Visa status : (visa )

Language : English, Hindi, mahrati

Age : 37

My Experience. Kitchen lines. Total.18years.