CURICULLUM VITAE

#### DAVID

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# APPLICATION FOR THE POSITION OF HEAD CHEF

**Objectives**

Seeking for a better position to perform as individually, team player in order to achieve common goals to keep the right reputation of the company often by using my creativity and skills, as well as my career to be developed with a reputed organization where I am more dedicated.

# **Personal Data**

Place, Date of Birth : Chennai, March 15, 1980.

Sex : Male

Nationality : Indian

Religion : Christian

**Formal Education**

1999-2002 : Diploma in Hospitality Management, AH & LA, Michigan University, Chennai-India.

2001-2001 : Diploma program in LEADERSHIP AND HUMAN RESOURCE DEVELOPMENT,

Mangalore, India.

1999 - 2002 : Degree in Bachelor of Business administration, Madras University.

**Cuisines and Skills**

French, Italian, Irish, Latin American, Oriental, Healthy Food, Asian, Indian, Continental.

Hot A la Carte, Saucer and Soup cook, Grill and Rotisserie cook, Fish and Vegetable cook,

Garde Manger, Butchery, Banquet, Relief cook.

PROFESSIONAL EXPERIENCES

**October 2015 to Present**

**As Head Chef in The Fit Food Kitchen Restaurant**

**Jumeirah Lake Towers – Dubai.**

DUTIES & RESPONSIBILITY

* Head Chef and Operation Manager in The Fit Food Kitchen.
* Work with the General Manager & chef teams to introduce Healthy Food concept.
* On-going review and menu planning/costing to support The Fit Food.
* Development of Skills for the Chef Team and service crew through Training and involvement within The Fit Food Kitchen.
* Supporting the Operations without any guest complaints.
* Be fully financially aware of kitchen and ensure all plans are supported by the relevant cost.
* Research of Healthy food trends and review customer satisfaction scores to ensure the overall food and dining experience.

**April 2015 – September 2015**

**As Senior Sous Chef in Dustys Restaurant and Bar**

**Currency House, DIFC – Dubai.**

DUTIES & RESPONSIBILITY

* Acting head chef for the overall kitchen
* Organize and set up the kitchen
* Manages kitchen operations and ensures compliance with all Food and Beverage policies, standards and procedures
* Maintains purchasing, receiving and food storage standards
* Recruitment and training the kitchen chefs
* Responsible for dealing with suppliers in Purchasing
* Supervises receiving to storage and stock control
* Preparing duty Rota and scheduling the vacation.
* Controlling of wastages and maintaining records
* Responsible for HACCP documentations
* Handling guest complaints
* Monitor daily work assigned to chefs ensuring guidelines are followed

**May 2014 – April 2015**

**As Sous Chef in Provedore Restaurant and Café LLC**

**Sun Set Mall, Jumeirah 3, Dubai, UAE.**

# DUTIES & RESPONSIBILITY

* In charge for the overall kitchen and retail
* Recruitment and training the kitchen chef’s
* Supervises receiving to storage and stock control
* Plans the menus according to function, catering and set menu
* Decides the specials and promotion for the week
* Maintain the budgetary targets and food cost
* Ensures that health and safety standards are maintained in the kitchen
* Responsible for HACCP
* Handling guest complaints
* Keep up restaurant standards and policies

# **September 2012 – May 2014**

**As Junior Sous Chef in McGettigan’s Irish Club and Restaurant**

# **Dubai World Trade Centre, UAE.**

# DUTIES & RESPONSIBILITY

* Pre-Opening staff in McGettigans located in World Trade Centre.
* Trained in Bonnington Hotel McGettigans for standards and Irish recipe’s.
* In charge for The ‘D’ Restaurant in absence of Head chef.
* Responsible for full kitchen operation according to the reservation.
* Briefing the staff about the reservation and hygiene standards.
* Ordering on daily basis of fresh and frozen foods in FBM system.
* Checking the chillers and freezers, allocating the staff to maintain standards and cleanliness.
* Responsible for Meats and Fish by ordering, receiving and storing.
* Train the staff to prepare Meats and Fish according to chef standard.
* Instruct the staff about the wastage and reducing the food cost.
* Keep up the standard, quality and quantity in food.
* Awareness of McGettigans company policy.

**March 2009 – September 2012**

**As Chef De Parti in Cavalli Club, Pragma Group**

**Situated in Fairmont Hotel, Sheikh Zayed Road. UAE.**

DUTIES & RESPONSIBILITY

* In charge for kitchen operations in absence of Sous chef .
* Responsible for ordering and receiving of raw ingredients.
* Allocating the work for the commis.
* Preparing the soups, sauces, meats and vegetables according to reservations.
* Responsible for hygiene, cleanliness and proper storage.
* Training the commis to keep up menu standard.
* Handling of guest complaints and special request.

**November 2006 – March 2009**

**As Commis I in Hilton Dubai Jumeira, UAE.**

DUTIES AND RESPONSIBILITY

* In charge of Cold ala carte section, reliever for Hot ala carte and Night shift
* Worked in “Pachanga” (Latin American Restaurant) show kitchen.
* Responsible for independent management of individual task in all areas of the kitchen.
* Cooperation in carrying out inventories and monitoring the flow of goods.
* Involvement in training and management of the kitchen apprentice.
* Documentation of HACCP list for all storage room and observance of the HACCP bases for all relevant areas.
* Awareness of all Hilton International company policies.

**October 2005 –August 2006**

**As a commis I at Howard Johnson Hotels & Inns, Ooty, India.**

DUTIES AND RESPONSIBILITY

* Worked in Multi-cuisine restaurant.
* Taking care of Hot ala carte.
* Communicate with the managers and check the restaurant bookings.
* Cleaning of coolers, freezers and making the daily mise en place.
* Making daily requisition for vegetables and meats.
* Taking responsibility in the absence of chef de partie.

**November 2003 - July 2005**

**As a commis II at Le Meridien Dubai, UAE.**

DUTIES AND RESPONSIBILITY

* In charge for Hot ala carte.
* Responsible for making mise en place and to follow the recipe standard.
* Responsible for cleanliness and hygiene rules.
* Proper storage and cleaning of coolers and freezers.
* Knowledge of all kitchen equipment, how to use, cleaning and handling.
* Making the requisition for daily orders.
* Reporting to chef de partie.

**June 2002 – June 2003**

**As a commis III at Amrith Indian Restaurant, Colombo – Srilanka.**

DUTIES AND RESPONSIBILITY

* Worked in Indian and Chinese kitchen.
* Worked with chef in charge and helping with mise en place.
* In charge in receiving of vegetables, meats and fish.
* Responsible for storage and checking the coolers, freezer temperature.

**INDUSRTIAL TRAINING EXPERIENCE**

1. December 1999 – May 2000

La Paz Garden – Vasco, Goa India.

1. December 2000 – May 2001

Taj Savoy – Nilgiris, Ooty India.

Underwent six months of extensive rotational training in the following departments – F&B, Food Production, Front Office, Housekeeping, and Human resource.

Proved to be a very extensive learning & development program.

**TRAINING**

Computer skill

Hygiene and Sanitation Training

Fire Fighting Training

First Aid Training

HACCP Training

Person In Charge - 3

Cost Control

IELTS – British council