**CURRICULUM VITAE**

**DOMINIC**

Email: [**dominic.33497@2freemail.com**](mailto:dominic.33497@2freemail.com)

**Objective**

To strive for a challenging job in a progressive organization, where I can contribute and build my professional carrier along with the growth of organization and give the best of my qualification, experience and abilities.

**Work Experience**

* **Presently working in st. Regis Sadiyaat Island as Demi Chef De Partie(14 April 2014 till now)**
* **Worked in AL GHURAIR RAYHAAN ARJAAN BY ROTANA DUBAI AS DEMI CHEF DE PARTIE (17 Nov2012 to 08 March 2014)**
* **WESTIN GOLF RESORTE AND SPA ABU DHABHI AS COMMI 1(15 Jan 2012 to 15 Dec 2012)**
* **EMIRATES FLIGHT CATERING L.L.C UAE DUBAI (25 June 2006 to15 May 2011)**
* **worked in Royal GOAN BEACH RESORT PVT.LTD**
* **Industrial training in GEOENCA RESORT PVT .LTD**

**Duties and Responsibility**

* Report to sous chef
* Assist sous-chef and or Executive chef when needed
* Take full responsibility for the quality of food
* Check meat stock in refrigerators and freezers in terms of temperatures
* Availability and condition
* A certain daily requirements for the order period
* Take responsibility to requisition new stock when necessary
* Ensure correct stock rotation ,first in first out ,at all time and make recommendations to the head chef when meat cut s need using up
* Ensure the red meat is hug under optimum conditions while land ling line products preparation to the department for all meat ,fish and poultry ordering, preparation ,marinating and storing all times
* Ensure that brines and marinates and changed regularly and for the routine Mize En Place, food production as indicate in the menu plan ,recipes and method
* Issue meat to the various kitchens as required ,against a requisition docket only
* Maintains all hygiene standard comply with company and statutory regulations
* Check equipment regularly and ensure preventative maintenance is done
* Regular stock take are contacted while estimate requirement and order or requisition meat supplies to maintain inventories
* Make sure all food is stored and all areas are cleaned to HACCP standards
* Follow work habits CLEAN AS YOU GO

**Educational Qualification:**

* **DIPLOMA IN HOTEL OPERATION, MANAGEMENT AND CATERING TECHNOLOGY FROM ANN INSTITUTE.**

**ISO 9001:2000 PORVORIM BARDEZ, GOA-INDIA**

* **DEPARTMENT OF PRE UNIVERSITY EDUCATION(2002-2004)MPES SDM PU COLLEGE-INDIA**
* **Karnataka secondary education examination(2002) HOLY ROSARY CONVENT HIGH SCHOOL-INDIA**

**Achievements**

* **CERTIFICATE FOR SINCERE APPECIATION FROM**

**DUBAI AIR SHOW 2009 FOR THE SUPPORT AND HARD WORK.**

* **CERTIFICATE OF PARTICIPATION FROM AOESIHMES INTER HOTEL FOR MANAGEMENT COLLEGIATE QUIZ COMPETITION 2005.**

**Training**

* **ESSENTIAL FOOD SAFETY TRAINING CERTIFICATE DATE OF ISSUE 28/3/2012 DATE OF EXPIRY 27/3/2017 FROM SYSCOMS COLLEGE ABU DHABHI**
* **ELEMENTARY FOOD HYGIENE CERTIFICATE OF COMPLETION EMIRATES FLIGHT CATERING DUBAI ,UAE**
* **QUALITY AWARWWENCE CERTIFICATE OF COMPLETION EMIRATES FLIGHT CATERING DUBAI,UAE**
* **NVQ1**

**Personal Details:**

**Date of Birth : 06/05/1986**

**Nationality : INDIAN**

**Marital status : Single**

**Language known : English, Hindi, Kannada and Konkani**

**Declaration:**

I hereby certify that the above mentioned are true and correct to the best of my knowledge and belief,