**SWAROOP**

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**Career Objective:**

I am passionate, creative and hard working cook, who loves to make delicious and innovative food. I would love to work in an organization which values team work, creativity and presentation, where I will be able to showcase my skills and abilities.

**Acquired Skills:**

* Kitchen Management
* Quality Assurance
* Customer service
* Grilling skills and Live counter specialist
* Liquid Nitrogen Preparations
* Basic knowledge of Food Carving and Garnishing
* Inventory management
* Staff development and leadership
* Process enhancement
* Maintaining personal hygiene and food safety

**Professional Experience:**

* **Eat- Caterite : Continental (Hot&Cold)  and Italian**
* Designation                :   **Commi – I**
* Duration                :   Jan 2016-Dec2016
* Location                : New Delhi
* **Harrisons- Caterite**
* Designation               : **Commi – II**
* Duration               : Jan2015-Dec 2016
* Location                 : **New Delhi**
* **Hotel Landmark**
* Designation                : **Commi – III Gardemanger Cuisine**
* Duration                               : Oct 2012-Nov2014
* Location                : **Kanpur**

**Key Responsibilities:**

* Maintaining best level of hygiene and cleanliness in the kitchen.
* Ensuring high standards of food safety and cleanliness.
* Ensuring quality, quantity, freshness and presentation of food at all standards
* Supervising the staff on kitchen etiquettes
* Responsible for preparing the dishes which includes morning and evening snacks, fresh food items,  grilled snacks, steaks, pizza, pasta, shakes, fruits baskets, buffet, etc.
* Extensive knowledge of the use of herbs, salad preparation and maintaining log books
* Efficiently worked in  popular kitchen, prepared and served more than 100 diners on daily basis
* Successfully worked as a team member and ensured exotic & delicious food preparation
* Operating and sanitizing all utensils and equipment in a proper and hygienic manner
* Impart trainings to the new and junior staff

**Trainings Undergone:**

 Hotel  : ITC Fortune, Kolkata

 Duration: 6 months

**Academic Credentials**

2012 : Craftsmanship Course in Food Production and Pattisserie from Institute of Hotel Management Catering Technology and Applied Nutrition. Taratala Road, Kolkata.

 2011 :  Passed class 12th from West Bengal Board of Secondary Education (WBBSE)

 2009 :  Passed class 10th  from West Bengal Board of Secondary Education (WBBSE)

**Personal Details :**

Gender :  Male

D.O.B. :  8th December, 1989

Marital Status :  Single

Languages Known :  English, Bengali & Hindi.