**CURRICULUM VITAE**



**Madhu**

**Chef (Arabic Cuisine)**

**Mobile:0504753686**

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**Profile Summary**

Professional Chef with 20+ years’ experience in Arabic (Specialty) Indian cuisine, Chinese, Continental from Hotels and Arabic specialty Restaurant. Innovative, with lots of idea to provide best quality of Arabic cuisine. Has been working in Oman, Qatar, Saudi Arabia, and India and has good reputation in the field.

**Personal Summary**

* Date of Birth: 20/04/1981
* Religion: Islam

**Career Summary**

**Sous Chef**

**Jun 2019 to Present**

**Kolkata India**

* Leads kitchen team in chef's absence
* Provides guidance to junior kitchen staff members, including, but not limited, to line cooking, food preparation, and dish plating
* Oversees and organizes kitchen stock and ingredients
* Ensures a first-in, first-out food rotation system and verifies all food products are properly dated and organized for quality assurance.
* Keeps cooking stations stocked, especially before and during prime operation hours.
* Hires and trains new kitchen employees to restaurant and kitchen standards.
* Manages food and product ordering by keeping detailed records and minimizes waste, plus works with existing systems to improve waste reduction and manage budgetary concerns.
* Supervise all food preparation and presentation to ensure quality and restaurant standards.
* Works with head chef to maintain kitchen organization, staff ability, and training opportunities
* Verifies that food storage units all meet standards and are consistently well-managed.
* Assists head chef with menu creation

**Chef De Partie (Arabic Cuisine)**

**May 2018 to May 2019**

**Smat Restaurant**

**Doha, Qatar**

* Take care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
* Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Coordinates daily tasks with the Sous Chef.
* Ensure that the production, preparation and presentation of food are of the highest quality at all times.
* Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
* Ensure that the production, preparation and presentation of food are of the highest quality at all times.

**Demi Chef De Partie (Arabic Cuisine)**

**Feb 2016 - March. 2018**

**Royal Private Affairs**

**Riyadh, Saudi Arabia**

* Maintain a high standard as specified work in accordance with the Head Chef’s
* Instructions.
* To keep high standards of personal hygiene, clean uniform and overall camaraderie,
* To keep high standards of cleanliness on section were employed, also to assist in any
* Job regarding hygiene, cleanliness asked for by Sous Chefs/ Executive Chef.
* To report any maintenance issues to the Head Chef immediately.
* To monitor stock movement and responsible for ordering on my section

**Commie Chef (Arabic Cuisine)**

**May 2014-January 2016**

**Qatar Airways**

**Doha, Qatar**

* Ensuring good hygiene and health and safety at all times
* Preparing ingredients for the team
* Measuring dish ingredients and portion sizes
* Helping with deliveries of stock

**Sr. Chef De Partie (Arabic/Indian Cuisine)**

**August- 2011 - April 2014**

**Bawa Walson Spa’o’tel**

**Kolkata, India**

* Ensuring adequacy of supplies at the cooking stations,
* Preparing ingredients that should be frequently available (vegetables, spices etc.)
* Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes,
* Enforce strict health and hygiene standards.
* Helping the Sous Chef and head Chef to develop new dishes & Menus
* Monitoring Portion & Waste control to maintain profit margin.

**Junior Cook (Arabic Cuisine)**

**June 2009 - July 2011**

**Newrest CateringCompany (Muscat,Oman)**

* Cooking food in various utensils or grillers
* Maintain good standards of hygiene in the unit and personal hygiene,
* Handle food in a hygienic manner, as laid down in current legislation,
* Clean working area as a Necessary.
* Preparing ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)

**Chef De Partie (Arabic Cuisine)**

**Jul 2004 - Apr 2009**

**Bawa Group of Hotels (Bistro Grill, Authentic Arabic Cuisine Restaurant)**

**Mumbai, India**

* Take care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
* Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Coordinates daily tasks with the Sous Chef.
* Ensure that the production, preparation and presentation of food are of the highest quality at all times.
* Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
* Ensure that the production, preparation and presentation of food are of the highest quality at all times.

**Education Qualification & Training Certification**

* 12th( Not Pursuing )
* HACCP- Newrest Waccasco
* Food Safety- High Field
* Personal Hygiene&Grooming-King Palace (Saudi Arabia)

**Language Known**

* Arabic, English, Hindi, Bengali