

## SUMMARY

Creative Chef with talent for crafting diverse, mouth-watering dishes and innovative menus that captivate diners. Adept at managing kitchen operations, leading teams, and maintaining high standards of hygiene and safety. Committed to delivering exceptional culinary experiences, leveraging deep understanding of flavour profiles and seasonal ingredients. Eager to bring fresh ideas and culinary expertise to inspire and elevate dining experiences.

Culinary professional with focus on preparing diverse and high-quality dishes. Expertise in menu planning, ingredient sourcing, and maintaining kitchen hygiene standards. Strong team player with excellent communication skills, ensuring smooth kitchen operations.

## EXPERIENCE

**CHEF/COOK SUPERVISOR , 04/2018 - 06/2024**

**INDIAN TEMPTATION PTE LTD - SINGAPORE**

- Enforced health and safety standards for food storage, preparation and handling.
- Negotiated with vendors for better pricing, improving kitchen profitability.
- Coordinated with suppliers to source high-quality ingredients at competitive prices.
- Incorporated fresh, seasonal ingredients from local producers, reducing carbon footprint and increasing variability in menu offerings.
- Led team meetings, fostering a collaborative environment and encouraging creative input.
- Assisted restaurant management with pricing, providing information about ingredient costs and correct portioning.

**Cook-A, 06/2016 - 02/2018**

**SIRAJ RESORTS - DUBAI, U.A.E**

- Listened to guest complaints or suggestions and offered suitable solutions, providing outstanding customer experiences.
- Developed and executed menus for special events, considering client preferences and dietary requirements.
- Coordinated with the front of house team to manage special dietary requests and allergies, ensuring guest safety.
- Developed new recipes based on knowledge of consumer tastes, ideal nutritional needs and budgetary considerations.

**Cook-A, 05/2013 - 09/2016**

**BOMBAY CHOWPATTY - DUBAI, U.A.E**



## CONTACT

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## SKILLS

- Cooking
- Kitchen management
- Food preparation
- Food preparation techniques
- Passion for food presentation
- Knife handling techniques
- Food storage principles
- Catering experience
- Food plating and presentation

- Managed kitchen inventory, conducted weekly stock checks, and ordered supplies to maintain adequate levels.
- Maintained optimum temperature in ovens, grills and roaster to correctly cook foods.
- Worked with experienced chefs to learn requirements of different cooking stations and dishes.
- Collaborated with kitchen team to handle high tempo demands and stressful service periods.
- Employed variety of cooking techniques based on requirements of individual dishes.
- Garnished and arranged food items with focus on presentation to enhance customer experience.
- Prepared for each shift by placing clean cutting board and utensil bath at workstation.
- Worked with kitchen staff during busy periods to maintain service delivery quality and wow guests with amazing meals.

**Head cook, 05/2009 - 04/2012**

**World platter Restaurant (4 STAR) - New delhi, India**

- Oversaw the preparation and presentation of dishes, maintaining exceptional standards of quality.
- Supervised kitchen staff, delegating tasks efficiently to maintain high productivity levels.
- Managed scheduling for kitchen staff, ensuring adequate coverage during peak times.
- Catered for special events, customising menus to client specifications for memorable occasions.

## EDUCATION

**Hospitality Management ( Diploma in Food Preparation and Cooking (Culinary Arts), 02/2007 - 05/2008**

**CITY GUILDS** - HIMACHAL PARDESH,INDIA

**Higher Secondary Certificate (HSC) or Senior Secondary School Certificate, 03/2006 - 05/2007**

**NATIONAL INSTITUTE OF OPEN SCHOOLING** - New Delhi (INDIA)

**10th, Matriculation" or "Secondary School Leaving Certificate (SSLC), 03/2004 - 03/2005**

**NATIONAL INSTITUTE OF OPEN SCHOOLING** - New Delhi(INDIA)

## LANGUAGES

**English:**

C1

Advanced

**Punjabi:**

C2

Proficient

**Hindi:**

C2

Proficient

ADDITIONAL INFORMATION

- NATIONALITY/INDIAN
- DATE OF BIRTH/1
- PASSPORT NO/
- WEIGHT/78kg
- HEIGHT/182cm
- ADDRESS/
- 
- P
- MARRIAGE STATUS/MARRIED

CERTIFICATIONS

- [INDIAN TEMPTATION PTE LTD/SINGAPORE] certified
- [BOMBAY CHOWPATTY/DUBAI ,UAE] certified
- Chartered [TAURUS HOTEL CONVENTIONS]

HOBBY AND INTERESTS

PLAY FOOTBALL  
WATCHING TV  
COOKING  
READING BOOKS