



CONTACT



KNOWLEDGE



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.

SKILLS

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



EXPERIENCE

CHEF/COOK SUPERVISOR INDIAN TEMPTATION PTE LTD - SINGAPORE 04/2018 - 06/2024

- 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 SIRAJ RESORTS - DUBAI, U.A.E 06/2016 - 02/2018

- 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 BOMBAY CHOWPATTY - DUBAI, U.A.E 05/2013 - 09/2016

- 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 World platter Restaurant (4 STAR) - New delhi, India 05/2009 - 04/2012

- Oversaw the preparation and presentation of dishes, maintaining exceptional standards of quality.
- Supervised kitchen staff, delegating tasks efficiently to maintain high

- Food plating and presentation

LANGUAGES

English: C1
Advanced

Punjabi: C2
Proficient

Hindi: C2
Proficient



EDUCATION

Hospitality Management (Diploma in Food Preparation and Cooking
(Culinary Arts)
CITY GUILDS - HIMACHAL PARDESH,INDIA, 02/2007 - 05/2008

Higher Secondary Certificate (HSC) or Senior Secondary School Certificate
NATIONAL INSTITUTE OF OPEN SCHOOLING - New Delhi (INDIA), 03/2006 - 05/2007

10th: Matriculation" or "Secondary School Leaving Certificate (SSLC)
NATIONAL INSTITUTE OF OPEN SCHOOLING - New Delhi(INDIA), 03/2004 - 03/2005



ADDITIONAL INFORMATION

- NATIONALITY/INDIAN
- DATE OF BIRTH/10-12-1985
- PASSPORT NO. [REDACTED]
- WEIGHT/78kg
- HEIGHT/182cm
- ADDRESS/
[REDACTED]
- VISITING ADDRESS/
[REDACTED]
- PHONE NO. [REDACTED]
- MOBILE NO. [REDACTED]



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



FOOD DETAILS EXPERIENCE

English Breakfast(buffet)
Lunch(buffet)
Dinner(buffet)
Al-carte(pasta,Grilled,salad,oven backed,)
Itallian food(pasta,pizza,)

