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FALCON ID # 17694

Hospitality / Chief Cook

Residential Country : India Nationality : India
Resume Title : Chief Cook Notice Period : 1 Days

EDUCATION

Qualification	Institute / College /university	Year	Country
B.sc	Bsc Catering And Hotel Management.	0000	Not Mention

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
Kitchen Supervisor	Reputed Company		09/2014	/
Airtel Money Sales Officer	Lakshmi Mills		04/2012	01/2014
North Indian Cook	Hotel Park Plaza		01/2010	03/2012

ADDITIONAL CERTIFICATE AND TECHNICAL QUALIFICATION

Name Of The Course	Course Date	Valid Upto	Name Of Organisation
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Current Salary (Monthly In Usd): Not Mention Expected Salary (Monthly In Usd): Not Mention

Additional Skills :

Additional Information :

CAREER OBJECTIVE

Seeking the position of a kitchen supervisor and play a lead role in managing and organizing

kitchen staff in hotel industry.

CORE COMPETENCIES

- Extensive knowledge of cooking and kitchen management services.
- Comprehensive knowledge of health regulations and health standards.
- Possess effective interpersonal and communication skills.
- In- depth knowledge of food safety and health standards.
- Possess excellent supervisory, direction and monitoring skills.
- Flexible, punctual, willingness to learn with positive attitude.
- Ability to build and maintain positive rapport with customers and colleagues.

SUMMARY OF WORK HISTORY

(I)Reputed Company, PEELAMEDU from September 2014 to till date as KITCHEN SUPERVISOR.

ROLES & RESPONSIBILITIES

- Implement control on quality along with consistency of every eatable item served.
 - Develop and adapt work schedule as per prevailing work pressure and occupancy.
 - Involve in ordering and receiving ingredients required in kitchen.
 - Implement departmental line-ups regularly as routine.
 - Control, maintain and manage kitchen inventory and food supplies.
 - Ensure all ingredients for preparing food are in right supply on time.
 - Support and facilitate control on food cost.
 - Convey clearly any maintenance of kitchen equipments and other security problems.
 - Prepare on time and tasty meals everyday having items from approved menu.
 - Utilize service of direct preparation or supervision of some other cook helpers as required.
 - Develop and maintain professional relations with vendor.
 - Gather data, compile, review and submit essential reports.
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- Inspect and ensure best functioning of all kitchen equipments is as per given manufactures instructions.
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- Supervision other cooks and helpers directly including to schedule and ensure adequate coverage of cooks for meal preparation.
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- Develop and supervise preparation of specialized menus for customer events.

(II)AIRTEL HEAD OFFICE – LAKSHMI MILLS from April - 2012 to January - 2014 as AIRTEL MONEY SALES OFFICER(AMSO).

ROLES & REPOSNSIBILITIES

- Any time money transfer for all banks at any area.
- Mobile recharge at any time.
- Maintain around 50 shops for airtel money sales.
- E-pay for all time.

(III)HOTEL PARK PLAZA, COIMBATORE from 2010 to 2012 as NORTH INDIAN COOK.

ROLES & RESPONSIBILITIES

- Responsible for bulk cooking of north Indian dishes.

- Implemented & followed food safety procedure.
- Menu planning, costing, managed & trained the new and old kitchen staffs.
- Maintaining and ordering supplies.
- Maintaining the highest standards of food and kitchen hygiene.