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FALCON ID # 37314

Hospitality / Chief Cook

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

EDUCATION

Qualification	Institute / College /university	Year	Country
Diploma		0000	Not Mention

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
Cook	Reputed Company	India	08/2013	/
Lg4 Cook	Dynocrop International L.I.c	Afghanistan	02/2010	07/2013
Cook	Alfanar Trd Ltd	Saudi Arabia	07/2008	11/2009
Cook	Annapurna Catering Pvt Ltd	India	03/2007	06/2008
Trainee Cook	Gourmet Kitchen	Tanzania	11/2006	02/2007

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 :

Training :
2010 Safe Serve certificate from American Hotel & Motel Association.

2005 6 month industrial training in F & B (Production & service), Housekeeping , & Front office Department from Clark's Group of hotels .

2004 Casual training in Hotel Hyatt Kolkata(1month) .

2004 Casual training in Hotel ITC Sheraton Kolkata (1 month) .

2003 Casual training in Hotel ITC Sheraton Kolkata (1 month).

Additional Skills

LANGUAGE SKILLS

Language	Speaking	Listening	Reading	Writing
English	Fluent	Fluent	Fluent	Fluent
French	Basic	Basic	Basic	Not At All
Bengali	Well	Fluent	Fluent	Well
Hindi	Fluent	Fluent	Fluent	Fluent
Arabic	Fluent	Fluent	Fluent	Fluent

Computer training and expertise :

1) SAP

2)MS Office(MS Word, MS Excel(Advance), MS PowerPoint)

3) Windows 98 to Windows7

4) C.R.M (Customer Record Management its Parts of SAP).

5) Food production Management

Additional Information :

Core Responsibilities

Summary:

I have abilities to cook in all areas of cooking including Banquet, restaurant (a la carte , table d'hôte or buffet menu), room service and coffee shop according to follow the service like English , French and Russian services menu. I have the ability to handle latest cooking equipment and tools like stoves ex – dry oven, steam oven microwave tilted pan, steamers, boiling pans, deep fat fryers, hot plates grills & salamanders contact grills fry plates masher etc. I have good knowledge of cost control like I follow the procedure of receiving supplies(checking quality and weight), storing of food properly, food preparation - Mise-en-place , cooking, portion control , control of waste and sell. Menu planning, maintaining duty chart and inventory. I have good skills at food preparation. I do my Job with sincerity. I have good food presentation skills as well I am well disciplined and can take the pressure associated with this job.

Areas of Expertise

Make hot and cold food as per customer menus instruction.

Maintain the proper temperature and nutrition value of all hot and cold section food.

Maintains the proper sanitation, cleanliness and hygiene of kitchen.

Take Proper guidance to senior cooks ,or chef for making the recipes.

To produce food to a high standard as directed by the Senior Chef

To be responsible for the day to day preparation and serving of food, ensuring that it is freshly made and presented in the most attractive manner according to the menu in place.

To be responsible for the replenishment of service counters hot and cold as customer demand requires

To be responsible for all food items that are stored, prepared, cooked, displayed and served at the right temperatures and to monitor daily temperature records.

To be responsible for the correct stock rotation of all food supplies

To maintain effective portion control as requested by the Senior Chef

To assist in checking food deliveries for quality and quantity and ensure that they are delivered and stored at the set temperatures

Make hot and cold food as per us army 28 days menus instruction.

Maintain the proper temperature and nutrition value of all hot and cold section food.

Making 28 days army menus according to ration availability

Maintains the proper sanitation, cleanliness and hygiene of kitchen.

Take Proper guidance to senior cooks, orchef for making the recipes.

Prepare ingredients for cooking, including portioning, chopping, and storing food.

Wash and peel fresh fruits and vegetables.

Weigh, measure, and mix ingredients.

Prepare and cook food according to recipes, quality standards, presentation standards, and food preparation checklist.

Prepare cold foods.

Operate ovens, stoves, grills, microwaves, and fryers. Test foods to determine if they have been cooked sufficiently.

Monitor food quality while preparing food.

Set-up and break down work station.

Serve food in proper portions onto proper receptacles.

Wash and disinfect kitchen area, tables, tools, knives, and equipment.

Check and ensure the correctness of the temperature of appliances and food.

Follow all company and safety and security policies and procedures; report maintenance needs, accidents, injuries, and unsafe work conditions to manager; complete safety training and certifications.

Ensure uniform and personal appearance are clean and professional; maintain confidentiality of proprietary information; protect company assets.

Speak with others using clear and professional language. Develop and maintain positive working relationships with others; support team to reach common goals; listen and respond appropriately to the concerns of other employees.

Ensure adherence to quality expectations and standards.

Stand, sit, or walk for an extended period of time or for an entire work shift.

Reach overhead and below the knees, including bending, twisting, pulling, and stooping. Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance.

Perform other reasonable job duties as requested by Supervisors.