



BIBEKANANDA PAL
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CAREER OBJECTIVE

- To take any challenging and fulfilling assignment in cookery Department
- Strength
- Executing result-oriented work on any environment and circumstance to meet organizational goal
- Adapting quickly and effecting to any changes

PROFESSIONAL SUMMARY

Ambitious and promising young chef with hotel management education and prestigious intern and entry-level work experiences.

PROFESSIONAL QUALIFICATION

Bachelor of Science and Hotel Management
Indian Academy of Modern Hotel Management
Under Sobhit University
2010 – 2014

WORK EXPERIENCE

DEMI CHEF Club Carpe Diem Park Street Kolkata	November 2021 to June 2022
CHEF (CHINESE SECTION) The Renai Cochin (P.G.H.R) Trainee Commie 3 rd – Commie 1 st	December 2012 to July 2016
CHEF (KOCHI) Starlit Suites Kerala	July 2016 to August 2018
COMMIE 1 ST ITC Fortune Park Panchwati Kolkata	September 2018 to March 2020
SENIOR C.D.P Samudra Bilas Resort Mandarmoni, kolkata	November 2020 to June 2021

TRAINING

Industrial Training in Hotel
Ramada Ahmedabad

April 2012 to September 2012

ACADEMIC QUALIFICATION

- Secondary Education Class 10 (WBBSE)
- Higher Secondary Education Class 12 (WBCHSE)

SKILL

- Knowledge of good presentation of food
- Knowledge of good carving of fruits
- Professional cutting of fruits
- Time Management
- Can work under pressure

DECLARATION

I hereby that the above given details are true and correct to the best of my knowledge and belief.

Bibekananda Pal