**RESUME**

​ **PAVAN**​​**KUMAR**

​​**Vill**​​**–** ​ **Nagla**​​ **Khushiyali**​

​​**Post**​​**–** ​ **Raibha,**​ ​ **Achhnera**​

​ **Dist.**​ ​​**–**​​**Agra** ​ **(**​​ ​**UP** ​ ​**)** ​ **283101**​

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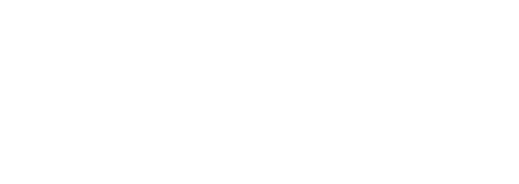
**Career**​​**Objective:**

To​ ​work​ ​with​ ​a​ ​healthy ​ and​​ reputed​ ​ organization​ ​ that​​ can​​ extract​ ​ best​ ​ of​ ​ me​ ​ and​​ also​ help​ ​me ​​to​ ​grow​ ​in​ ​professional​ ​as​ ​well​ ​as​ ​personal​ ​level.

**Professional**​​**Qualification**​​**:-**

One​ ​year​ ​Diploma​ ​in​ ​Food​ ​Production​ ​Department​ **Bakery**​​**&**​​**confectionery**​from​ ​Gov. food​ ​science​ ​training​ ​center​ ​Agra​ ​2012.

**Educational**​​**Qualification:**



High​ ​school​ ​passed​ ​from​ ​UP​ ​Board​ ​2009.

Intermediate​ ​passed​ ​from​ ​UP​ ​Board​ ​2011.

BSC​ ​(​ ​BIO)​ ​complete​ ​from​ ​DR.​ ​B.R.A.​ ​University ​Agra​ ​UP​ ​2014.

**IT**​​**Proficiency:**

Basic​ ​knowledge​ ​of​ ​Computer.

**Training**​​**Exposure**​:-

**​ ​IT**.​ ​Six​ ​months​ ​training​ ​from​ **Hotel**​​**Clarks**​​**Shiraz**​​**Agra**​ ​as​ ​a​ ​under​ ​Hotel management​ ​from​ ​**31​ ​Dec​ ​2013​ ​to​ ​30​ ​Jun​ ​2014**.

**Job**​​**profile:-**

Presently​ ​working​ ​with​​**RENAISSANCE AHMEDABAD** as​ ​**Demi Chef-de-Partie**​ ​Pastry​ ​&​ ​Bakery.

**26 Feb 2018** ​to​ ​till​ ​Now…

**Duties**​​**&**​​**Responsibility**

* Reports​ ​to​ ​the​ ​pastry​ ​chef
* Supervising​ ​the​ ​pastry​ ​and​ bakery​ department.​
* Assisting​ our​ ​ ​C.D.P.​ ​for​ ​menu​ ​planning, ​ maintaining duty chart​ ​ ​and implementation​ ​food​ ​promotion​ ​programs.
* Implement ​ Training​​ programs​ and​ develop​ ​staff ​in ​food presentation,​ training​ ​and​ ​supervision.
* Prepare​ ​daily​ ​food​ ​requisition​ ​according ​ to​ ​​the​ ​company​ ​policies​ and​ preventing ​ ​over ​ ​stocking.
* Be ​ ​on​ ​duty​ ​according​ ​to​ ​the​ ​hotels​ ​need,​ ​perfectly​ ​dressed,​ groomed​ ​ and​ ​ in​ good​ condition.​
* Supervise​ ​buffet​ ​setup​ ​and​ Ala-a-carte​ dessert​ ​and​ ​banquet​ ​setup according​ ​to​ ​theme​ ​breaks.
* Constantly​ ​checked​ ​and​ ​prepared​ ​dessert​ ​and ​bread​​ ​for ​ its​​ taste,​ temperature​ ​and​ ​visual​ ​appearance​ ​and​ ​standard​ ​recipes.
* Maintaining​ ​everyday​ ​checklist​ ​&​ ​coordinate​ ​with ​staff​​ ​to​ ​ensure​ ​that ​​all machinery,​ ​utensils,​ ​workplace,​ ​freezer,​ ​store​ ​and​ ​walk-in​ ​are​ ​properly cleaned​ ​and​ ​personal​ ​hygiene​ ​is​ ​maintained​ ​as​ ​laid​ ​out​ ​in​ ​the​ ​employee

Handbook.

**Work**​​**Experience:-**

|  |  |  |
| --- | --- | --- |
| **ORGANIZATION** | **DESIGNATION** | **DURATION** |
| **Marriott Jaipur** | **Commie 1st** | **19 Dec 2016 to 22 Feb 2018** |
| **Hotel​ ​Four​ ​Point​ ​by​ ​Sheraton**  **AGRA​ ​UP** | **Commie​ ​3rd** | **​ ​1​ ​oct2014​ ​to​ ​29 0ct**  **2016.** |
| **Hotel**​​**Laxmi**​​**villas**​​**Bharatpur**​​**(**​​**RAJ )** | **Job​ ​training** | **​ ​5​ ​July​ ​2014​ ​to​ ​20​ ​Sep**  **2014.** |
| **Bake**​​**Hut**​​**Bakery**​​**Agra** | **Baker** | **1​ ​Feb​ ​2016​ ​to​ ​30​ ​July**  **2016.** |

**Personal**​​**Details:**

|  |  |  |
| --- | --- | --- |
| Father’s​ ​Name  Date​ ​of​ ​Birth  Gender | :  :  : | Late ​ ​Shri​ ​Heera​ ​Singh  06​​​ ​July​ ​1994  Male |
| Nationality | : | Indian |
| Marital​ ​Status  Languages​ ​known  Hobbies  Permanent​ ​Address | :  :  :  : | Unmarried  English​ ​& ​ Hindi​  Playing​ ​Cricket  **Vill**.​**–**​​**Nagla**​​**Khushiyali** |

​ **Post**​​ **–**​​ **Raibha,**​**Achhnera**​ ​​**Dist.**​​**–**​​**Agra**​​**(**​​**UP**​​**)**​​**283101**​​**.**

References:

1. **Chef** ​ **Pradeep**​​**Persoya** ­ **Pastry**​ **chef**​ ​ **+918696950054**​
2. **Chef** ​ **Pradipt**​ **Sinha**​ ​​**Executive chef +918696954121**​ ​​
3. **Chef** ​ **Prem** **Prakash**​ ​ **Pastry**​ **chef**​​  **+919782489131**​
4. **Chef** ​ **Nitin** **Rawat**​ ​ **Sous chef**  ​​ **+918077034636**