



SURESH CHANDRA SINGH

Vill. Baingaon kalaro P.O. -Salani Dist. Bageshwar (Uttarakhand)
9389761319 | sureshchandramehra@gmail.com

Objective

To work in a challenging and friendly environment where my dedication and effort will play a role in contributing to the growth of the organization.

Experience

- **Mathoshree hotel in dombivli Thane Maharashtra** 3rd Jan 2023 - Persuing
Continental Sr.Cdp
- **The royal restaurant in haldwani Nainital Uttarakhand** 25th april 2021 - Dec30 2022
Continental sous chef
 - Managing the outlets all sections
 - Managing the food cost
 - Managing and working closely with other Chefs of all levels
 - Creating menu items, recipes and developing dishes ensuring variety and quality
 - Determining food inventory needs, stocking and ordering
 - Being responsible for health and safety
 - Being responsible for food hygiene practice
- **Campass group of soudi arebia (soudi Arab)** 26th Jan 2019 - 20 Feb 2021
continental cook

Responsibilities:
 - Roster making
 - Discussing and creating menu as per guest requirement on events (New year, Christmas and any other festival)
 - Giving training session to staff for quality production and exceeding guest expectation.
 - Creating special menu for guest, keeping in mind their dietary issue.
 - Follow the guidance of the executive chef and have input in new ways of presentation or dishes
 - Enforce strict health and hygiene standards.
- **Punjab uthentic delicious food (Ahmedabad)** 25th Dec. 2017 - 10th Jan 2019
Continental sous chef
Responsibilities:
 - Follow the guidance of the executive chef and have input in new ways of presentation or dishes
 - Prepare menus in collaboration with colleagues
 - Enforce strict health and hygiene standards
 - Train and supervise junior chefs, including in best practices, safety, and cleanliness standards
 - Check for plating accuracy (garnish, portion size, correct serving dish, etc.)
 - To run and supervise dedicated kitchen section to the required standards set by the Head Chef
 - Ensure good stock and waste control is practiced
 - Support head chef in delivering required standard of food
- **Alibaba restaurant in phukhet Thailand** 12 April 2017 - 20 Dec 2017
Chef de party
- **Impromptu restaurant delhi (multi cuisine)** 10th March 2016 - 05th March 2017
Continental Commi
- **THE WESTIN PUNE koregaon park pune maharashtra** 12th Jan 2015 - 31st dec 2015
Commi

- **The Westin Pune**
Industrial training experience

June 2013 - Nov. 2013

Industrial Exposure Training: THE WESTIN PUNE

I have undergone the 22 weeks Industrial Exposure training with THE WESTIN PUNE, During June 2013 to November 2013. I got the opportunity to work in all four major departments of the hotel. I utilized the exposure to learn and understand hotel operations and to decide my area of Interest

Education

- **Uttarakhand Technical University Dehradun** 2011 to 2015
Bachelor of Hotel Management & Catering Technology (BHMCT)
1st division
- **Gov. inter college Wajula Bageshwar Uttarakhand** 2011
12th class
2nd division
- **Gov. inter college Salani Bageshwar Uttarakhand** 2009
10th class
2nd division

Skills

- Ability to produce excellent high-quality food Good oral communication Team management skills High level of attention to detail
- • TimeManagement • Decision making • Creative Work Positive and approachable manner

Interests

- Do something different try to do new fusion food
- Playing games Bollyball and cricket

Languages

- Hindi
- English

Personal Details

- Date of Birth : 10/05/1993
- Marital Status : Married
- Nationality : Indian
- Experience : 8 year