

# Jaspreet Bindra

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647-620-4512

- To be asset to the organization, to achieve a steady growth along with job satisfaction and rise to challenges, so my skills are effectively utilized and enhanced, to make a significant contribution to the organization.

#readytowork

## Work Experience

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### **Morning chef**

TEXAS LONGHORN - Mississauga, ON

August 2020 to Present

I open the kitchen with setup of whole line for Breakfast,lunch and Dinner.My shift is 7:30 till 4pm includes breakfast and lunch service.I do line setup for lunch and dinner too which includes prep for the line.

### **Sous Chef**

Lonestar Texas Grill - Etobicoke, ON

January 2020 to March 2020

Handling cooks under me.Doing line check,fifo,cleaning,handling line and ordering.

### **Grill Chef**

The Keg Steakhouse Bar and Grill - Toronto, ON

October 2019 to January 2020

Handling line with 3cooks under me.taking care of temp sheets.helping in purchasing orders from gfs etc.taking care of fifo,labeling and specifications.

### **Chef de Partie**

Toronto pearson - Toronto, ON

September 2018 to August 2019

Handling over 1000 people parties on weekly basis with buffet plus plated dinner.

### **Chef de Partie**

sheraton hotel - Toronto, ON

April 2017 to July 2018

handling kitchen includes  
schedule making  
ordering food and supplies  
assigning duties to staff  
menu planning  
managing audits

## **Commis Chef**

Novotel hotel - Mississauga, ON

April 2016 to March 2017

Handling line with 50 covers by myself.

Prepping for banquets.

Placing orders of purchasing.

Fifo.

## **CDP**

Holiday Inn - Mississauga, ON

January 2015 to March 2016

### **Responsibilities**

Handle the kitchen in the absence of headchef.....placing orders.....handling cooks.....taking care of all sections.....letting other know to follow specs ..

### **Accomplishments**

Team work.....understanding.....coordination.....work under pressure...

### **Skills Used**

Launched new dishes.....costing...schedule making

## **CDP**

canyon creek - mississauga

June 2013 to April 2015

### **Responsibilities**

Work on different sections like grill, saute and pantry.stocking, labelling , sanitizing , portioning , stock rotation and teaching new line cooks how to follow the specs....

### **Accomplishments**

I started here on pantry than I have worked on saute and grill.i know all three sections so incase if someone call sick there wont be any problem for me to close any section of the kitchen.

### **Skills Used**

Team work, listening, line check, cooking upto the mark, follow specs, cutting veg and non veg products,on time service, sanitizing, no wastage and flipping containers after service.

## **line cook**

moxies - Mississauga, ON

June 2013 to May 2014

### **Responsibilities**

Set up my station, cook chicken, fish, burgers, sushi etc.making sauces from scratch, stocking, portining labeling and cleaning....

### **Accomplishments**

I learned how to work in fast pace environment, serving the wright food at wright time, listening to the chef , follow the team and coordination.....

### **Skills Used**

Fast cooking, quality food, work under pressure , good team player and follow the specification.....

## **CDP**

Jack Astor's - Etobicoke, ON

July 2011 to July 2013

Handling the whole line.

Line check.

Fifo.

Ordering Sisco.

## **Chef de partie**

Crowne plaza hotel - London

October 2005 to March 2010

Cooking and presenting homemade vegetarian dishes.

- Cutting and cooking meat dishes like varieties of lamb (neck, shoulder, rack, leg, rump),
- Chicken(pesto crust, slow cook, stuffed, wrappedetc.) pork(steak, belly, confait,
- Caper net stuffed etc), turkey (roast, slowcook, confait, stuffed) and beef (steaks, Mince,
- Burgers, slow cook belly).
- Making different types of sauces, stocks and syrups like jus, veloute, hollandaise, pesto,
- Béchamel, arabiata, red pepper sauce, peppercorn sauce, mushroom and blue cheese
- White wine sauce etc.chicken stock, beef, lamb, fish and vegetable stock. In syrups
- Nage syrup, cinnamon, staranise, lavender etc.
- To support banquet sous chef for buffet lunch and dinner.
- Receiving deliveries every day from food suppliers.
- Responsible for documentation of fridge temperature file.
- Giving help to breakfast chef in busy time.

120+ covers per day.

- Planning daily specials, buffet and Christmas menus with sous

Chef and executive head chef.

## **Commis chef**

Crowne Plaza - London

September 2004 to September 2005

Catering for West5 Brassiere, bar, restaurant, room service, banquets and weddings.

- Preparing Chinese buffet every day for fifty people for Chinese aircrew.
- Cooking vegetables, lasagna, soups, cold food, vegetable tarts, risotto, cheese boxes
- Quiches and polenta.
- From January (2005) started working in sauces (meat) section.
- 120+ covers per day.
- Preparing meat and fish products.
- Cooking roast for buffet.
- Done special menu evenings like British, Italian, Spanish, French, Oriental and Indian.

## **Education**

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### **PG Diploma in Business Administration**

University of East London

2006 to 2007

**B.A. in hospitality management**

Thames valley university

2005 to 2006

**B.A. in Hospitality Management**

Thames Valley University - London

2002 to 2005

**Bachelor's Degree**

Central board of secondary education

1999 to 2002

## Skills

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- kitchen
- Cooking
- Line cook
- Team Player
- training

## Additional Information

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1. Clear thought process, high level of motivation - both for self and others.
- 2.Participation in number of individual and team sports. Played in school college cricket, volleyball and paint balling.