



ANKIT PANWAR

CONTACT

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SKILLS:-

- Innovating with sandwiches, burgers, salads and excelling in cold dish presentation and buffet setups.
- Assist in planning and executing menu's for the including breakfast and happy hour.
- Oversee the daily operations of the kitchen , including food preparation , koking and plating.
- following food safety and hygiene protocols in the kitchen.

LANGUAGES.

- *HINDI.
- *ENGLISH.
- *GARHWALI.

" my goal is to secure a challenging position in reputable organisation to expand my learning, knowledge, and skills & want to be associated with organization.

where I can utilize my skills and gain further experience while

enhancing the organization productivity and reputation .

WORK EXPERIENCE:-

*job training at **Taj HOTEL & CONVENTION CENTRE AGRA (Garde Manger)**in year **Nov.-2024 to - April 2025.**

*Industrial training at **Taj Hotel & Convention Centre Agra** in year **March. 2024- to - September 2024.**

* **K. F.C -Rajpur road Dehradun** in 6month

EDUCATION:-

***1year,Diploma in hotel & Catering management** at **KUKREJA INSTITUTE.** from **Dehradun,Uttarakhand.**

***High school** from **u.k board** in year **2017.**

* **Intermediate** from **u.k board** in year **2020.69/**

HOBBIES:-

***COOKING THIS FOOD.**

***EXPLORING NEW PLACE.**

DECLARATION:-

* **I hereby declare that the information furnished above is true the best of my knowledge.**