



DIGAR SINGH

Commie Chef

+91-7055817077 | 6376227403

digarsingh659@gmail.com

Uttarakhand, India

EDUCATION

Class 12th

Uttarakhand Board of School Education
Completed in: 2020

Class 10th

Uttarakhand Board of School Education
Completed in: 2018

SKILLS

- Indian Cuisine
- Tandoori Techniques
- Kitchen Operations
- Food Safety & Hygiene
- Menu Planning
- Time Management
- Team Collaboration
- Communication Skills
- Inventory Management

PERSONAL DETAILS

Date of Birth: 20/02/2002

Nationality: Indian

HOBBIES

- Cooking
- Playing Cricket
- Travelling

Professional Summary

Passionate and dedicated Commis Chef with over 2 years of experience in high-quality food production within renowned establishments. Proven expertise in Indian cuisine, tandoori dishes, and various food preparation techniques. Strong communication skills and a positive, team-oriented attitude with a commitment to delivering excellence. Eager to contribute culinary expertise and grow within a fast-paced kitchen environment.

Experience

January 2024 – Present

Time Square Club Resort & Spa, Bhuj, Gujarat

Commis 2nd Chef

- Preparing Indian dishes, specializing in **tandoor**, **South Indian cuisine**, and **Indian curry commi 2**.
- Focusing on authentic curry preparations and flavors.
- Maintaining kitchen hygiene and food safety standards.
- Collaborating with chefs to ensure consistent food quality.
- Assisting in menu planning, inventory, and food prep.

January 2023 – December 2023

Vijay Garh Palace and Resort Pvt. Ltd., India

Indian Commi 3rd Chef

- Supported food production in a multi-cuisine restaurant, focusing on Indian dishes.
- Managed food prep tasks, assisting senior chefs.
- Maintained food quality, presentation, and portion control.
- Contributed to menu development and seasonal specials.

January 2022 – January 2023

Moti Mahal Deluxe (Tandoori Trail), Vadodara, India

Indian Commi 3rd Chef

- Assisted in preparing Indian and tandoori dishes, ensuring consistency.
- Operated tandoor and grills, delivering great flavors and presentation.
- Managed food stock, ensuring timely delivery and reducing waste.
- Maintained a clean and organized kitchen environment.

Personal Attributes

- Motivated, enthusiastic, and detail-oriented.
- Passionate about food and hospitality.
- Able to work in high-pressure environments.
- Strong teamwork and interpersonal skills.