



# PANKAJ KISHORE

**vill Darbhenti Po Sandhi Distt  
chamba tehsil chamba  
Himachal Pradesh**

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9805414916

02 October 1997

 Pankaj kishor

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## Objective

To secure a position as a chef at one of the state's most excellent and exceptional food service establishments and to contribute my culinary expertise in preparing outstanding and commendable dishes to provide customers with a world class dining experience

## Experience

### **Marriott Resort and spa Katra**

Demi chef the Parties

**Presently work in as a Demi Chef de Partie Indian Tandoor Department Marriott resort and spa katra**



### **Intercontinental chennai Mahabalipuram Resort**

Demi chef the Partie

**08 month as a Demi Chef de Partie Indian Tandoor Department Intercontinental chennai Mahabalipuram Resort**



**INTERCONTINENTAL<sup>®</sup>**  
HOTELS & RESORTS

## **Ramada by Wyndham Amritsar**

<sup>1</sup>st commi

**04 Month as a 1<sup>st</sup> commi in the Indian Tandoor Department Ramada by Wyndham Amritsar**



## **Ramada by Wyndham Amritsar**

<sup>2</sup>nd commi

**08 month as a 2<sup>nd</sup> commi in the Indian Tandoor Department Ramada by Wyndham Amritsar**



## **Radisson blu Jammu**

<sup>2</sup>nd commi

**01 year 01 month as a 2<sup>nd</sup> commi in the Indian Tandoor Department Hotel Radisson blu jammu**



## **The Pavilion Hotel Dharamshala**

<sup>3</sup>rd commi

**02 year 06 month as a 3<sup>rd</sup> commi in the Indian Tandoor Department The Pavilion Hotel Dharamshala**

**Which is currently named after Radisson Blu Resort Dharamshala**



Concentrating mainly on Entire food producti

Working on of Cricket matches.

Trained and maintaining the highest standards of

health & hygiene as per FSSAI

Assisting Chefs in controlling food costs and implementing  
measures to keep it in tact.

Responsible for smooth operations of the kitchen.

Responsible for cleanliness of all walk ins and under counter  
refrigerators of theKitchen and storage of the food

Responsible for cleanliness of all walk ins and under counter  
refrigerators of theKitchen and storage of the food.

Preparing food as per guest a la carte orders and banquet party  
menus.Used to maintain cleanliness of the section.

Preparing and making dishes as per the S O P s and chef  
sinstructions

## **The Pavilion Hotel Dharamshala**

OJT

06 month Job tra

Hotel Dharamshala



## Education

Himachal Pradesh Board of School Education

2013

10<sup>TH</sup>

Board of School Education Haryana

2016

12<sup>TH</sup>

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## Skills

Basic knowledge of all sections.

Ability to work under supervision of a limited range.

Ability to produce good quality basic food.

Understanding of health and safety. Understanding of basic food hygiene practices.  
Good oral Communication

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## Interests

Chefs and dinner cooks typically have

The following interests: Have realistic

Interests. They like work activities that

Include practical, hands-on problems

And solutions. They like to work with

Plants, animals, and physical materials

Such as wood, tools, and machinery.

## Languages

Hindi English Pahadi Punjabi

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## Strengthen

I am highly devoted to my Profession, not only having natural Predisposing to carry

Out task of responsibility and leadership but also have a good Supervisory and Managerial ability.

Punctuality & discipline with Versatility in nature.

I am considered as a high energy and self-motivated individual who is able to lead

The team from front.

Thinks positively with good communication skills and constructive approach

Towards anything

## PERSONAL Profile

Date of Birth: 02Oct.1997

Father Name : Sh. Baldev Kishor

Marital status : Married

Hobbies : Listening to Music and playing cricket.Languages

known : English, Hindi, Punjabi,

Signature:



**PANKAJ KISHORE**