

# MD MAJHAR

## INDIAN CHEF DE PARTIE

### About Me

Motivated and inspired Cook with 7 years of experience in high volume casual and fine- dining restaurants, Catering and live counter. Dedicated to increasing kitchen efficiencies and delighting customers while continually striving to improve culinary expertise.

### Contact

-  +91 8428300192
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### Personal Profile

Date of birth : 01/01/2001

Gender : Male

Nationality: Indian

Language : English, & Hindi



### Experience

#### THE LEELA PLACE HOTELS RESORTS, HYDERABAD

**24-07-2024 TO STILL WORKING**

**The leela Hyderabad PRE- OPENING working with  
as a indian CHEF DI PARTIE**

Duties & Responsibilities: 1. Support Chef de Partie or Sous Chef in the daily operation and work. 2. Work according to the menu specifications by the Chef de Partie. 3. Keep work area at all times in hygienic conditions according to the rules set by the hotel. 4. Control food stock and food cost in your section. 5. Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks. 6. Maintain highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques. 7. Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.

#### THE RAINTREE HOTEL, CHENNAI

**Worked as a ( INDIAN CHEF DE PARTIE )**

**29-05-2023 TO 30-06-2024**

Ensure team adhere to set standard procedure department rules and sanitation requirement, monitoring equipment quality, food promotion · ordering daily basis department team co-ordination, duty planning, banquet Ala-carte operations

#### SHERATON GRAND CHENNAI RESORT AND SPA

**Worked as a ( INDIAN DEMI CHEF DE PARTIE )**

**28-09-2022 TO 20-05-2023**

properly measuring kitchen ingredients and food portion · banquet Ala-carte operations · ordering daily basis department · team co-ordination · cleaning hygiene · temperature record

#### HYATT REGENCY, CHENNAI

**Worked as a ( INDIAN COMMIS )**

**06-09-2021 TO 23-06-2022**

1. Assisting Senior Cooks Supports senior chefs (Commis I, Chef de Partie) by performing assigned tasks, including preparing ingredients, simple cooking, and plating dishes under supervision. 2. Maintaining Cleanliness and Hygiene Ensures that their workstation, kitchen utensils, and equipment are clean and well-organized. Adheres to sanitation and hygiene standards, keeping th

### Skills

- Effective customer up selling and dining service.
- Buffet setup
- Dinning crew workflow optimization
- Menu memorized
- Active listener and highly organized
- Problem solving skills.

## **Experience**

### **THE LEMON TREE HOTEL PVT., CHENNAI**

**Worked as a ( INDIAN COMMIS )**

**13-01-2020 TO 07-08-2021**

cook and prepare dishes

- Overseas food preparation
- Preparing meal and food
- Cleaning hygiene
- Temperature record

### **PALMSHORE HOTEL, CHENNAI**

**Worked as a ( INDIAN COMMIS )**

**01-04-2018 TO 01-01-2020**

## **Education**

10th from JAC board Ranchi

I have done my Enter from JAC board Ranchi

## **Certification**

Food safety supervisor certificate of competence (fssai)

Attendent G20 Event at Sheraton grand Chennai resort&spa

## **Declaration**

**I hereby declare that all the particulars above are true to the best of my knowledge and believe.**

**Place :**

**Yours sincerely**

**Date :**

**( Md majhar )**