



PANKAJ KISHORE

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

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9805414916
02 October 1997
 Pankaj kishor

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®
HOTELS & RESORTS

Ramada by Wyndham Amritsar

¹st commi

04 Month as a 1st commi in the Indian Tandoor Department Ramada by Wyndham Amritsar



Ramada by Wyndham Amritsar

²nd commi

08 month as a 2nd commi in the Indian Tandoor Department Ramada by Wyndham Amritsar



Radisson blu Jammu

²nd commi

01 year 01 month as a 2nd commi in the Indian Tandoor Department Hotel Radisson blu jammu



The Pavilion Hotel Dharamshala

³rd commi

02 year 06 month as a 3rd 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

tel Dharamshala



Education

Himachal Pradesh Board of School Education

2013

10TH

Board of School Education Haryana

2016

12TH

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

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

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