



PERSONAL DETAILS

Name	: SURAT SINGH
Residential Address	: village .Bhandi Tehri Garhwal Uttarakhand
Mobile	: 9358574908
Date of Birth	: 30 May 1997
Marital Status	: Single
Nationality.	Indian
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CAREER SUMMARY

Over the Last 9years as a continental chef I have had professional experience in a range of restaurants and Hotels and have culinary training and knowledge in continental cuisines. I am extremely skilled at putting my own stamp on traditional dishes, creating new combinations and experimenting with new flavors while being careful not to compromise the freshness and originality of the food I prepare. I am great at following orders and working as part of a team, but can also step up to the plate to delegate and take charge when required. I believe my exceptional culinary expertise, positive outlook and absolute passion for this industry would make me the perfect chef for the Organization

CAREER ACHIEVEMENTS

1 years experience tree off life resort in uttarakhand ramnagar as a cdp continental

RESPONSIBILITIES

- Maintain high standards of kitchen hygiene in accordance with HACCP guidelines
- Achieve consistency in food preparation in accordance with approved recipes
- Participate in creativity exercises such as new menu concepts and demonstrate ongoing professional development in all aspects of the hot section.
- Consults with Supervisor regarding menus, controls the portioning and rotation of foods to contain food costs while maintaining the standards of Brand Hotels.
- Assist personnel in checking all coolers and storage areas for cleanliness,

2 years experience hotel IBIS IN jaipur as a DCDP continental

RESPONSIBILITIES

- Prepares work checklist and organizes workstations for each shift, maintaining high levels of productivity and sanitation at all times.
- Provides value added service to customers by doing whatever reasonable and possible to meet or exceed customer expectations
- Keep work area at all times in hygienic conditions according to the rules set by organization
- Control food pilferages & food cost in my section

2 years experience hotel the fern in jaipur as a comi 1 continental

RESPONSIBILITIES

- Communicates effectively with customers, co-workers and supervisors
- Demonstrates recipe knowledge for all kebabs, breads & Biryani, with making suggestions to improve quality and eliminate waste.
- Work according to the menu specifications and maintain standard recipe.
- Preparing Mis en place for operation
- Detailed scala ordering knowledge for recipe costing and portioning
- Performs other duties as required to provide Yes I Can! service and

1year 4 month experience Hotel Park Regis in Jaipur as a commi 2nd Continental

RESPONSIBILITIES

- Performs all duties and responsibilities in a timely and efficient manner in accordance with established company policies and procedures to achieve the overall

objectives of this position.teamwork

- Demonstrate ability to proactively priorities needs, put first things first and effectively manage resources and time.
- Maintain mis en place on accurate manner for operation.
- Maintain the kitchen hygiene and sanitation.

- *1years experience Hotel mercure Lavasa in Pune as a commi 3rd Continental*

1 years diploma Annapurna college rishikesh uttarakhand 2016 to 2017

ACDEMIC ACHIEVEMENTS

- 12th passed from Uttrakhand Board
- 10TH passed from Uttrakhand Board

KEY SKILL

- **Communication**
 - Fluent communication in English, Hindi
- **Teamwork**
 - A Good Team Player In continental
- **Problem Solving**
 - Always looking forward to accept challenges in work
- **Hobbies.**
 - Playing cricket
 - Cooking something new
 - Reading book
- **STRENGTH .**
 - I never give up
 - Honest for my job

ADDITIONAL SKILLS, EXPERIENCE, AWARDS

Technical skills:

- Computer Basic.

Surat Singh