Nitin Dangwal

Address: Prateet Nagar Dandi Raiwala,

Dehradun, Uttarakhand, India.

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Career Objective:-

Talented kitchen leader and team motivator successful at maintaining staff focus, efficiency and productivity in high-volume, fast-paced operations. Experienced with Indian - Tandoor cuisine, sourcing ingredients, controlling budgets and boosting restaurant profiles. Conversational English skills.

Skills:-

- Sanitation guidelines
- Recipes and menu planning
- Food plating and presentation
- Kitchen equipment operation and maintenance
- Food preparation and safety
- High hygienic standards
- Basic cooking methods
- Food spoilage prevention

Work History:Trident Bhubaneswar (Jan 15, 2021 to till date)

TRIDENT HOTELS

Commi Chef

Key Responsibilities:-

- Maintained cleanliness and order of kitchen prep areas and appliances as well as convenient organization of ingredients.
- Managed food preparation activities, such as cutting ingredients to size and preparing sauces and garnishes.
- Limited portion sizes and used garnishes to control food costs.
- Assisted in menu preparation, making suggestions and researching recipes compatible with existing menu items.
- Utilized culinary and cutlery tools to prepare various foods for cooking or cold dish presentations.
- Prevented cross-contamination from utensils, surfaces and pans when cooking and plating meals for food allergy sufferers.
- Rotated stock to use items before expiration date.
- Plated meals paying special attention to garnishes and overall presentation.

Hyatt Regency Thrissur (Sep. 2019 to Jan 13, 2021) (SINCE PRE-OPENING)

Commi Chef

Key Responsibilities:-

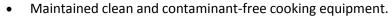


- Developed recipes and menus by applying understanding of market demand and culinary trends.
- Rotated through all prep stations to learn different techniques.
- Seasoned and marinated cuts of meat, poultry and fish.
- Gathered and placed all ingredients into workstations to meet shift needs.
- Assisted with routine stock rotation to keep ingredients fresh.
- Maintained well-organized mise en place to keep work efficient and consistent.
- Assisted other chefs with ingredients preparation in support of recipes designed by head chef.
- Learned specific cutting techniques for chopping vegetables and fresh spices.
- Planned and directed high-volume food preparation in fast-paced

Evoma Hotel Bangalore (Jan, 2019 to Sep, 2019)

Job Training

Key Responsibilities:-



- Helped team meet expected demands by restocking work areas throughout restaurant such as server stations, salad bars and supply cupboards.
- Moved items from main storage areas to easily accessible small fridge, freezers and containers to support kitchen staff efficiency.
- · Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise.
- Used proper handling and preservation methods while packaging and storing food products.
- Washed, peeled and cut fruits and vegetables in advance to save time on food preparation.

The Lalit Golf & Spa, Resort, Goa (Feb, 2018 to Jun, 2018)

GOLF & SPA RESORT

GOA

Industrial training

Key responsibilities:-

- Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise.
- Prevented food spoilage by monitoring dates, rotating stock and following proper storage procedures.
- Cleaned and sanitized dishes and utensils, consistently keeping adequate supplies on hand for expected customer loads.
- Maintained customer satisfaction with timely table check-ins to assess food and beverage
- Kept server areas clean and stocked during service hours to increase efficiency while working



PROFESSIONAL QUALIFICATION:-

COURSE	INSTITUTION	YEAR/BATCH
внм	Kukreja Institute of Hotel Management & Catering Technology, Dehradun (U.K)	2016-2019 Three year Full time

ACADEMIC QUALIFICATIONS:-

COURSE	NAME OF INSTITUTION / BOARD	YEAR OF PASSING
Sr. Secondary	Gayatri Vidyapeeth Shantikunj Haridwar /CBSE Board	2016
Secondary	Gayatri Vidyapeeth Shantikunj Haridwar /CBSE Board	2014

PERSONAL PROFILE:-

Passport No.: U4759399

Father's Name: Late Mr. Dinesh Prasad Dangwal

Mother's Name: Mrs. Shakuntala Devi

Date of Birth: 22.03.1999

Place of Birth: Raiwala

Gender: Male

Nationality: Indian

Marital Status: Unmarried

References: Available on request

Signature