

# Nitin Dangwal

**Address:** Prateet Nagar Dandi Raiwala,  
Dehradun, Uttarakhand, India.

**Pin code :-** 249205

**Contact No:** +919897785249

**Email id:** [nitindangwal.0@gmail.com](mailto:nitindangwal.0@gmail.com)



## 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)

### ***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:-**

- Maintained clean and contaminant-free cooking equipment.
- 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)**

***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 needs.
- Kept server areas clean and stocked during service hours to increase efficiency while working tables.



### PROFESSIONAL QUALIFICATION:-

COURSE	INSTITUTION	YEAR/BATCH
BHM	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