**CURICULAM VITAE**

**MANISH KUMAR**

**ADDRESs**

**MANISH KUMAR**

**F-252/7, STREET NO.7, F-BLOCK,**

**TOMAR COLONY BURARI, DELHI**

**MOBILE No:+91-9911-582-969**

**Email:**[**manish.manjera@gmail.com**](mailto:manish.manjera@gmail.com)

**CAREER OBJECTIVE**

To excel in the field of hospitality with perfection in culinary arts, meeting the global standards and to contribute ensuring a positive image building for the organization through consistent delivery of highest standards of product and service – a thorough approach to meet and excel customer date.

**ACADEMIC QUALIFICATION**

* Senior Secondary from U.A Board with 2nd Division in the year 2009.
* Secondary from U.A Board with 2nd Division in the year 2006.

**PROFESSIONAL QUALIFICATION**

* Completed B.B.A in Hotel Management from Institute For Educational Leadership, Dehradun (Affiliated to H.N.B. Garhwal Central University) in the year 2012.

**INTERNSHIP**

* 6 months Industrial Training from **ITC Welcom Sheraton Hotel** New Delhi.

**WORK EXPERIENCE**

* Worked with **PZZABOX** as a Sr Chef De Partie (HEAD CHEF) at Noida from 14th sep 2020 to 28th July 2021.
* Worked with **P&O CRUISES AUSTRALIA** as a Chef De Partie from 02nd Aug2018 to 11 March 2020.

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* Worked with **SUJAN RELAIS & CHATEAUX** as a Chef De Partie in Western cuisine hot and cold section at Jaipur from 21st Aug 2017 to 15th July 2018.
* Worked with **Vana Retreat**, as a Demi chef de partie in Western hot and cold section at Dehradun from 1st Sep 2016 to 8th Aug 2017.
* Worked with **Vana Retreat**, as a commi chef in Western section at Dehradun from 18th Nov 2014 to 31st Aug 2016.
* Worked with **Jaypee Green Golf & Spa Resorts**, as a commi III at Greater Noida from 1st Fab 2014 to 15th Nov 2014.
* 12 months On job Training from **Jaypee Green Golf & Spa Resorts**, Greater Noida from 21stjan 2013 to 31stjan 2014.

**JOB RESPONSIBILITIES**

* Maintain safework practices in the area of responsibility and comply with USPH.
* Support Sous Chef or an Executive Chef in the daily operation and work.
* Preparing food samples whenever the Executive Chef Deems necessary (show plates, tasting, recipe Trials etc).
* Prepare all home made pasta.
* Prepare the daily mise-en-place.
* Work according to the menu specifications by the Sous Chef.
* Control food stock and food cost.
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost controle.

**SKILLS&STRENGTH**

* Work under pressure.
* Effective communication skills.
* Keen learner
* Willingness to work as a part of a team
* Good listener
* Self motivated with strong work ethic

**HOBBIES**

* Cooking, Listening to Music, Playing Cricket and Vollyball

**PERSONAL DETAILS**

Father’s name : Mr. B.P Manjera

Date of birth : 10th June 1990

Gender : Male

Nationality : Indian

Martial Status : Married

Language Known : Hindi & English

**DECLARATION**

I hereby declare that all the above mentioned information given by me are true and correct to the best of my knowledge.

**DATE:**

**PLACE: (MANISH KUMAR)**