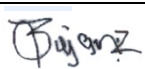


Industry Experience Summary

Complete this document by indicating your experience in the hospitality industry. Along with your CV/Resume and qualification, this information will assist the assessor in confirming that the nominated occupation (Cook or Chef) is best suited to your prior experience.

Your knowledge and experience will be verified at Documentary Evidence and Technical Interview stages so there is no benefit to be gained by claiming competency in areas that you cannot prove.

Applicant Name:	Sujan Khatri		
Please provide information on your work experience below.			
How many years total have you been working in the Hospitality Industry?	7		
What is your highest position in the hierarchy system of the kitchen?	Chef		
What type of cultured cuisine have you experienced? (Tick all boxes that apply)		What sections of the kitchen have you worked in? (Tick all boxes that apply)	
Asian: <input checked="" type="checkbox"/> Chinese <input type="checkbox"/> Korean <input type="checkbox"/> Japanese <input type="checkbox"/> Malaysian <input type="checkbox"/> Indonesian <input type="checkbox"/> Taiwanese <input type="checkbox"/> Vietnamese <input type="checkbox"/> Mongolian <input type="checkbox"/> Tibetan Indian: <input checked="" type="checkbox"/> Northern Indian <input checked="" type="checkbox"/> Southern Indian	Other: <input checked="" type="checkbox"/> German <input checked="" type="checkbox"/> French <input checked="" type="checkbox"/> Italian <input type="checkbox"/> Spanish <input type="checkbox"/> Greek <input checked="" type="checkbox"/> English (British) <input type="checkbox"/> Oceanic (Pacific Rim, NZ, Australian) <input type="checkbox"/> Middle eastern <input type="checkbox"/> Moroccan <input checked="" type="checkbox"/> Brazilian <input type="checkbox"/> African <input checked="" type="checkbox"/> Mexican <input checked="" type="checkbox"/> American <input type="checkbox"/> Persian / Arab	Al a Carte: <input type="checkbox"/> Larder <input checked="" type="checkbox"/> Hot Entree <input checked="" type="checkbox"/> Main (grill, oven, pans, deep fryer) <input type="checkbox"/> Dessert/Patisserie/High Tea <input type="checkbox"/> Pass (controlling dockets) Functions / Production: <input checked="" type="checkbox"/> Salads and Cold Sauces/Dressings <input checked="" type="checkbox"/> Hot Sauces (<i>mother sauces</i>) <input checked="" type="checkbox"/> Hot All Proteins (poultry, meat, seafood) <input type="checkbox"/> Patisserie/Cakes/Breads	<input checked="" type="checkbox"/> Wok <input checked="" type="checkbox"/> Steamer <input checked="" type="checkbox"/> Deep fryer <input type="checkbox"/> Sushi and Sashimi <input checked="" type="checkbox"/> Tandoor <input checked="" type="checkbox"/> Curry <input type="checkbox"/> Entrée
How often have you performed the following duties & responsibilities?		Regularly	Sometimes
Plan menus		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Estimate food & labour costs		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Order food supplies		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Monitor quality of dishes at all stages of preparation and presentation		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Demonstrate techniques and advising on cooking procedures		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prepare and cook food		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Explain and enforce hygiene regulations		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Recruit (select) staff		<input type="checkbox"/>	<input checked="" type="checkbox"/>
Train other kitchen staff and apprentice		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Freeze and preserve foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Examining foodstuffs to ensure quality		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Regulate temperatures of ovens, grills and other cooking equipment		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Seasoning food during cooking		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Portion and plate foods		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Add gravies, sauces and garnishes		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Store food in temperature controlled facilities		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Prepare food to meet special dietary requirements		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Discuss food preparation issues with Managers, Dietitians and kitchen and waiting staff		<input checked="" type="checkbox"/>	<input type="checkbox"/>
Signed		Date	22/04/2025