**Sujan Khatri**

**Chef**

**sujankc791@gmail.com**

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| Nationality on Passport | Nepalese |
| Address | Australia |
| Marital Status | Single |

**EMPLOYMENT HISTORY**

**Bull & Bush**

**20 March 2024 – Present**

* Chef
* Full-Time

1. Developing menu plans, assessing food and labor expenses, and procuring necessary food supplies.

2. Supervising the quality of dishes throughout the entire preparation and presentation process.

3. Engaging in discussions with Managers, Dietitians, and both kitchen and waiting staff regarding food preparation matters.

4. Illustrating techniques and offering guidance on cooking procedures.

5. Actively participating in the preparation and cooking of food.

6. Providing explanations and ensuring compliance with hygiene regulations.

7. participating in the selection and training of staff.

8. handling the freezing and preservation of foods.

**Meraas Holding/Dubai Holding – Roxy Cinemas**

**05 July 2021 - 2024**

* Commis Chef
* Full-Time
* Maintaining record keeping and documentation on the highest level as well as adhering to food safety guidelines and hygiene standards. Reporting back to the sous chef. Managing respective section and prep work.
* Continental Cuisine
* 6 outlets; 800 seats
* Hot and cold kitchen
* 5 Chefs in the Kitchen
* 2000 Covers per service

Developing menu plans, assessing food and labor expenses, and procuring necessary food supplies.

2. Supervising the quality of dishes throughout the entire preparation and presentation process.

3. Engaging in discussions with Managers, Dietitians, and both kitchen and waiting staff regarding food preparation matters.

4. Illustrating techniques and offering guidance on cooking procedures.

5. Actively participating in the preparation and cooking of food.

6. Providing explanations and ensuring compliance with hygiene regulations.

7. Participating in the selection and training of staff.

8. Handling the freezing and preservation of foods.

**Jones the Grocer – Al Futtaim Company**

**16 July 2018 – 04 July 2021**

* Line Cook
* Full-Time
* Preparing mise en place for the daily operation. Following the recipe as per brand standard. Ensuring the HACCP standards are up to DM requirements. Helping CDP for weekly inventory. Ensuring to have sufficient stock and informing CDP to order for next day operation.
* Australian Cuisine
* 5 outlets; 120 seats
* Hot and cold kitchen
* 14 Chefs in the Kitchen

**EDUCATION HISTORY**

**Diploma in Culinary Arts**

Kantipur Hotel Training Center, Pokhara Nepal

August 2017

**School Leaving Certificate (Secondary Level)**

Mahakaleshwari Secondary School

September 2007 – June 2013