

Miheer Steward Das

Organized and detail-oriented Chef, with a track record of preparing and presenting healthy and nutritious food. Varied food-management skills and exceptional knowledge of food safety and sanitation standards. High energy Chef who is well-trained, fundamentally sound and innovative with cuisines.



Address : Sahari Village, Hyatt Accommodation,
Ras Al Khor, Dubai

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WORK HISTORY

August 2018 to Current

Commis Chef

Grand Hyatt Dubai, UAE , Dubai, United Arab Emirates

- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.
- Experimented with new dish creations by incorporating customer recommendations and feedback.
- Monitored kitchen area and staff to ensure overall safety and proper food handling techniques.
- Maintained and cleaned all kitchen appliances including grill, stove, and oven.
- Buffet setup, food plating, canapé and pass around, prepare sandwiches, hot and cold snacks for coffee breaks.
- Successfully managed events up to 2000 PAX
- Successfully managed and complete Maifest and Oktoberfest (German fest)
- Ensured personnel safety, kitchen sanitation, and proper food handling or storage.

January 2018 to July 2018

On Job Trainee

Grand Hyatt Dubai, UAE , Dubai, United Arab Emirates

- Supporting chefs in food preparation.
- Ensuring cleanliness of the kitchen, store pickups, labeling, etc.
- Maintaining hygiene standards.
- Ordering Raw Ingredients for functions.
- I talked to patrons about dietary issues and food allergies and prepared meals that met their needs.

SKILLS

- Forecasting and planning
- Inventory control
- Specialized in western and Indian food.
- Know how to work on Birchsheet.

EDUCATION

2018

Culinary

RIG Institute Of Hospitality And Management, Greater Noida, Uttar Pradesh, India

- Highly initiative and energetic participant in all the events held by the university.
- Being a University Representative in competitions and other cultural events.
- Successfully organized several events in and outside the university.
- Won several events held in the university.

- Planned promotional menu additions based on seasonal pricing and product availability.

November 2016 to March 2017

Industrial Trainee

Hyatt Regency Delhi, India , Delhi, India

- Maintained and cleaned all kitchen appliances including grill, stove, and oven.
- Experimented with new dish creations by incorporating customer recommendations and feedback.
- Created tasty dishes using popular recipes that delighted patrons and resulted in repeat business.
- Inventoried food, ingredient, and supply stock to prepare and plan vendor orders.

2013

High School

Kendriya Vidyalaya, Andrews Ganj,
Andrews Ganj, Delhi, India