**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.

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Email : [**miheerdas33@gmail.com**](mailto:miheerdas33@gmail.com)

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| **WORK HISTOR Y**  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. | **SKILL S**   * Forecasting and planning * Inventory control * Specialized in western and Indian food. * Know how to work on Birchsheet.   **ED UCATION**  2018  **Culinary**  **RIG Institute Of Hospitality And Management**, Greater Noida, Utter 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.

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# High School

**Kendriya Vidyalaya, Andrews Ganj,**

Andrews Ganj, Delhi, India

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