






Deepak chauhan

Chef(commie 3rd)

CONTACT

 9927212416
 deepakchauhan2832@gmail.com
 Chamukhet, Pithoragarh

EDUCATION

- DHMTL
Diploma in Hotel Management
Completed in 2021
- Central govt School
Senior secondary education
Completed in 2013
- Central government school
Higher education Completed in
2011

SKILL

- Culinary Skills
- Food safety and sanitation
- Menu planning and engineering •
- Time management
- Communication Skills

AWARDS

Oct 2021| Bijoli place
The Best Employee of the Year

May 2015 | Golden tulip
The Best trainee of the Year

PROFILE

"Aspiring chef with a strong foundation in farm-to-table cuisine and hands-on kitchen experience, seeking to leverage culinary skills and a passion for memorable dining experiences in a dynamic kitchen environment".

WORK EXPERIENCE

Blackmail pub Restaurant, Dehradun
2023 – Present

Assisted senior chefs with daily mise en place, including washing, peeling, cutting, and portioning ingredients. Rotated through various kitchen stations (e.g., vegetable, pastry), learning fundamental cooking methods and techniques. Maintained the highest standards of cleanliness and hygiene by adhering to sanitation schedules and food handling protocols.

Bijoli place, jodhpur
2021-2023

Led and mentored a culinary team of 35+ staff, including sous chefs and line cooks, to ensure efficient workflow and high-quality food preparation. Managed all kitchen operations, including inventory, budgeting, and procurement, resulting in a 25% reduction in operational costs within 30 days. Established and enforced stringent food safety and sanitation protocols (HACCP) that ensured 100% compliance with health regulations.

Golden tulip, Chandigarh Softech. Pvt. ltd
2/21-10/21

Assisted senior chefs with daily food preparation, including washing, peeling, cutting, and portioning ingredients. Rotated through various kitchen stations, gaining hands-on experience in grade manger, sauté, and grill. Maintained the highest standards of sanitation and hygiene by following cleaning schedules and food handling protocols. Executed recipes accurately and efficiently, contributing to timely service during busy periods.

REFERENCES

Bailey Dupont
DCDP, bijoli place

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Rakesh Sanwal
CDP, blackmail pub

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