

# MAHESH PANDEY

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## OBJECTIVE

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Knowledgeable, creative, and resourceful chef with a background in the preparation of continental, Mexican cuisines. Looking for a position in your organization to use my capabilities with problem solving skills, applications of knowledge and wants to become an expert in hospitality.

- Three-year diploma in hotel management and catering from Amrapali institute of hotel management and technologies.
- Over 4 years of experience in professional kitchens across UAE, Qatar, and India.

## EDUCATION

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### Higher diploma in hotel management and catering (2013-2016)

Amrapali institute of hotel management and technology-India

### Higher Secondary Education (2013)

Universal convent senior secondary school– India

## WORK EXPERIENCE

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### DCDP

September,2022 -June2023

Qatar Airways

- Ensure compliance with food safety and hygiene standards as per policies and procedures set by the company.
- Performs daily operational tasks as per standard operating procedures i.e., Setting up of buffets and kitchen areas.
- Ensure that product knowledge of all food items served is attained so that customers receive accurate information about the various food items services during service.
- Responsible for marshaling and providing guidance to the 2nd Commi Chefs on duty.
- Provides operational updates and communicates daily instances to the Chef De Partie.
- Liaises with other internal departments particularly the Food and Beverage unit to ensure that both departments remain updated with current trends.
- Works collectively and amicably with various team members to ensure a positive team environment.
- Ensure that visual appearance of the kitchen area is always maintained by reporting faulty equipment.

### DCDP

September,2021–March,2022

The Paul Cafe and Restaurants

- prepare orders and serve standard portion sizes according to the menu.
- Maintain the cleanliness of all work areas, storage, and equipment.
- Always keep the temperature logs and others updated throughout the day.
- Assist the senior chefs and motivate the other team members.
- Proper handling of chemicals and their storage to avoid any Chemical hazards.
- Takes inventory counts before and after shifts, completes food inventory or storage sheets.

- Contributing to maintaining kitchen and food safety standards.

#### **Commi-1**

**June,2019–July,2021**

The Parkers Restaurant

- Setting up cook stations and stocking them with the necessary prep supplies.
- Preparing food on the line as needed, by cutting, mixing, chopping, and making sauces.
- Follow FIFO and LIFO.
- Handling and storing food safely and properly.
- Prepare the a-la- carte orders and buffet according to recipes.

#### **Line cook**

**February,2018-June,2019**

Airest Restaurant LLC

- Maintain Hygiene and personal grooming.
- Assist the senior chefs in daily operations.
- Training and learning to grow and avoiding mistakes.
- Proper stock rotations and daily inventory of it.

## **PROFESSIONAL CERTIFICATIONS & AWARDS**

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**Food handler certificate**      **2022**

Qatar Airways

**Opening certificate**      **2019**

The daily dxb

**Industrial Training**      **2014**

Radisson Blu Hotel

## **SKILLS**

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- Creativity, attention to detail and high level of discipline.
- Experience and ability to handle large orders within a stipulated time frame.
- Good In inventory management and daily ordering.
- Having a good culinary skill can easily work under pressure.
- Strong leadership and management skills.
- Knowledge of menu planning, costing, and budgeting.

## **LANGUAGES**

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- English
- Hindi



CORN  
ON THE  
COB



BLACK LEMON  
SHRIMP PASTA



WHITE TRUFFLE  
PASTA



TENDERLOIN  
PORTOBELLO



BALSAMIC  
QUINOA



FRIED  
MAC &  
CHEESE



AVOCADO  
TOAST



CHICKEN  
MOJITO



BENEDICT  
CROISSANT



MR. PARKER'S  
SHAKSHUKA



TRUFFLE  
BENEDICT



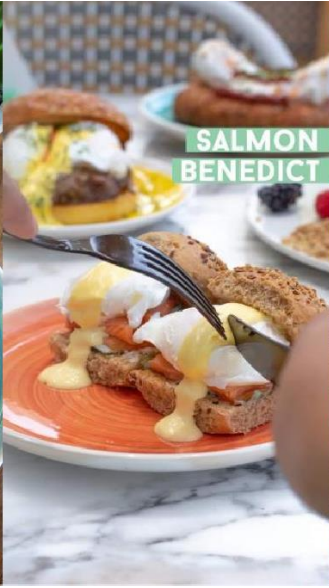
SWEET  
POTATO  
GUAC



TURKISH  
SIMIT



SALMON  
BENEDICT



TACO  
OMELETTE

