



Rishikesh, Dist: Dehradun, Uttarakhand, India

+91-7455913751

harithapa2585@gmail.com

Facebook page -: The knife kitchen of art

Experienced Sous Chef with a passion for fresh ingredients and innovative ideas. Skilled in effective kitchen management and producing high-quality food. Committed to achieving excellence and supporting the delivery of financial targets. Actively involved in all technical aspects of the kitchen including cost control, sanitation, menu development, training, and catering. Prepared food items consistently and in compliance with recipes, portioning, cooking and waste control guidelines

Monroe hotel & suits Bahrain

January 12th January 2022 to 18 December 2023 Sous Chef Section/ Indian curry/tandoor/continental/Arabic food

As a sous chef am responsible for planning and managing food preparation in restaurant kitchens. Known as the assistant to the head chef or the head chef's second in command, these skilled individuals perform a range of duties including planning menus, training new staff, and recording inventory.

- Directs food preparation and collaborates with executive chef.
- Helps in the design of food and drink menu.
- Produces high quality plates, including both design and taste.
- Oversees and supervises kitchen staff.
- Assists with menu planning, inventory, and management of supplies.
- Ensures that food is top quality and that kitchen is in good condition.
- Keeps stations clean and complies with food safety standards.
- Offers suggestions and creative ideas that can improve upon the kitchen's performance.
- Prepares food properly.
- Schedules staff shifts.
- Trains new employees.
- Orders food supplies.
- Monitors and maintains kitchen equipment.
- Solves problems that arise and seizes control of issues in the kitchen.

Hotel ELL Bee Mussoorie Hills

November 2020 to December 2021

Chef de Partie section /Indian curry /tandoor & Continental

As a Chef de Partie specializing in Indian curry and tandoor cuisine, my responsibilities include expertly crafting traditional dishes with precision and flair. I innovate new menu offerings,

maintaining impeccable taste and presentation standards.

Roles and Responsibilities:

- Food Preparation: Expertly prepare Indian curry and tandoor dishes according to established recipes and standards.
- Menu Development: Collaborate with the head chef to develop and innovate new Indian curry and tandoor offerings to enhance the menu.
- Quality Control: Ensure that all dishes leaving the kitchen meet the highest standards of taste, presentation, and consistency.
- Inventory Management: Monitor and manage inventory levels for Indian curry and tandoor section ingredients, ensuring freshness and minimizing waste.
- Kitchen Operations: Oversee the day-to-day operations of the Indian curry and tandoor section, including coordinating with other kitchen staff to ensure smooth service.
- Training and Development: Train new kitchen staff on the proper techniques and procedures for preparing Indian curry and tandoor dishes, ensuring consistency across the team.
- Sanitation and Safety: Maintain a clean and organized workspace, adhering to all food safety and sanitation guidelines to uphold health and safety standards.
- Customer Satisfaction: Work closely with servers and management to address customer feedback and ensure a positive dining experience for all guests.

Monroe hotel & suits S.P.C Bahrain

September 2018 to February 2020

Chef De Partie Section/ Indian curry/tandoor/continental/Arabic/ ala cart kitchen

As a Chef de Partie specializing in Indian curry and tandoor cuisine, I adeptly assist in the preparation of traditional dishes, ensuring authenticity and flavor consistency. Collaborating closely with the Chef de Partie, I contribute to menu development, offering insights and suggestions for enhancing offerings.

Roles and Responsibilities:

- Food Preparation: Assist in the preparation and cooking of Indian curry and tandoor dishes according to recipes and standards set by senior chefs.
- Menu Support: Collaborate with the Chef de Partie to contribute ideas for menu development, ensuring variety and authenticity in Indian curry and tandoor offerings.
- Ingredient Management: Assist in managing inventory levels for Indian curry and tandoor section ingredients, ensuring freshness and minimizing waste.
- Kitchen Assistance: Support the Chef de Partie in coordinating kitchen operations, including organization, cleanliness, and adherence to food safety standards.
- Quality Control: Assist in maintaining high standards of taste, presentation, and consistency for all dishes leaving the kitchen.

Ramee Group of Hotel & Resorts (Business class property) Bahrain

February 2016 to September 2018

Demi Chef De Partie Section /Indian curry /tandoor

In the kitchen as a Demi Chef De Partie, I adeptly handle various sections including Indian curry, tandoor, continental, and ala carte. With precision and attention to detail, I assist in crafting authentic Indian curry and tandoor dishes alongside continental and ala carte specialties. Following

recipes meticulously, I ensure that each creation meets the highest standards of taste and presentation.

Roles and Responsibilities:

- Food Preparation: Assist in the preparation and cooking of Indian curry, tandoor dishes, continental cuisine, and ala carte items according to established recipes and standards.
- Section Management: Work efficiently within the Indian curry, tandoor, continental, and ala carte sections of the kitchen, ensuring smooth operations and timely delivery of orders.
- Recipe Adherence: Follow recipes and instructions accurately to maintain consistency and quality in all dishes prepared within the designated sections.
- Inventory Control: Assist in monitoring and managing inventory levels for ingredients specific to Indian curry, tandoor, continental, and ala carte preparations, minimizing waste and ensuring freshness.

Vivanta by Taj Hotels & Resorts Goa

October 2013 to January 2016

Commi-I. section /Indian curry /tandoor

In the kitchen as a Commi-I, I'm versatile across multiple sections including Indian curry, tandoor, ala carte, and banquet cuisine. I'm responsible for assisting in food preparation and cooking, ensuring each dish meets top-notch standards in taste and presentation. Whether crafting authentic Indian curry and tandoor delicacies or managing ala carte and banquet orders, I thrive in a dynamic kitchen setting.

Roles and Responsibilities:

- Food Preparation: Assist in cooking Indian curry, tandoor specialties, ala carte dishes, and banquet meals following established recipes and chef's instructions.
- Section Coordination: Ensure smooth operations in Indian curry, tandoor, ala carte, and banquet areas, facilitating efficient order execution and timely service.

Lalit Hotels & Resorts Goa

October 2012 to September 2013

Commi II section /Indian curry /tandoor/

In my role as Commi-II with apprentice responsibilities, I specialize in the hot section, Indian curry, tandoor, Goan cuisine, ala carte, and banquet kitchen preparations. With a passion for culinary arts, I assist in cooking a diverse range of dishes, from traditional Indian curries and tandoor delicacies to flavorful Goan specialties. My dedication to learning and growth drives me to excel in this dynamic environment, where I contribute to every aspect of kitchen operations.

Roles and Responsibilities:

- Food Preparation: Assist in the preparation and cooking of dishes in the hot section, including Indian curry, tandoor, Goan cuisine, ala carte, and banquet kitchen specialties.
- Apprentice Learning: Undergo training and guidance to develop skills and proficiency in various culinary techniques, recipes, and kitchen operations.

- Section Support: Work closely with senior chefs to ensure smooth operations in the hot section and other designated areas, contributing to efficient order execution and timely service.

Nandani's Restaurant Meerut
November 2010 to September 2012
Commie III as Indian Curry & Tandoor

As a Commie III specializing in Indian curry and tandoor cuisine, I bring passion and expertise to the kitchen.

Roles and Responsibilities:

- Food Preparation: Assist in the preparation and cooking of Indian curry and tandoor dishes according to established recipes and standards.
- Ingredient Handling: Ensure proper handling and storage of ingredients specific to Indian curry and tandoor preparations, maintaining freshness and quality.

CORE COMPETENCIES:

customer service, Culinary, and Communication skills. HACCP knowledge well & food safety.

HOBIS:- Traveling, cooking, reading, bike ride

Education:- SSLC board division first (M.P)

Summary:- Substantial experience and outstanding, Skills in customer service, accustomed to working in fast –peace environments, with the ability to think quickly, successfully, and handle difficult clients have exceptional leadership abilities concerning team initiatives.

Computer Knowledge:- Basic course, Data Entry, and Excel work.

Skills:-

{Italian cuisine: soup & pasta} { Indian cuisine curry & tandoori kabaab} {Arabic cuisine grilled & cold mezza items} {food presentation & display } {food safety standards} {menu development} {attention to details} creativity/team collaboration/time management/ cross –function communication/.



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- Menu Development: Collaborate with the head chef to develop and innovate new Indian curry and tandoor offerings to enhance the menu.
- Quality Control: Ensure that all dishes leaving the kitchen meet the highest standards of taste, presentation, and consistency.
- Inventory Management: Monitor and manage inventory levels for Indian curry and tandoor section ingredients, ensuring freshness and minimizing waste.
- Kitchen Operations: Oversee the day-to-day operations of the Indian curry and tandoor section, including coordinating with other kitchen staff to ensure smooth service.
- Training and Development: Train new kitchen staff on the proper techniques and procedures for preparing Indian curry and tandoor dishes, ensuring consistency across the team.
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- Ingredient Management: Assist in managing inventory levels for Indian curry and tandoor section ingredients, ensuring freshness and minimizing waste.
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