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|  | CURRICULUM VITAE |
| Abhishek Suresh Galinde |  |
| AREAS OF EXPERTISE  Food preparation  Kitchen hygiene  Cost controlling  Hospitality  Food for special occasions/events  Controlling food wastage | PERSONAL SUMMARY  A dedicated, talented and self motivated Chef manager with a successful track record of impressing customers with delicious meals and creative decorative food displays. Able to expertly instruct cooks and other kitchen workers in the preparation, cooking, garnishing and presentation of food to the highest standards. Experienced in the planning, directing and supervising of food preparation and cooking activities in a busy environment.  Looking for a suitable Manager position with an exciting and innovative Hospitality.  **COMPANY - HINDUSTAN UNILIVER FOODS LTD .**  **LOCATION - PUNE**  **WORK AS KNORR OPRETIONAL CHEF 29 JAN 2018 TO 15 Oct 2020**  Responsible for creating a good work atmosphere, co ordinate and motivate the kitchen staff. Making sure all procedures involved in the kitchen are in accordance with Health and Food Safety standards. |

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| **PROFESSIONAL**  HACCP CERTIFICATE  DIPLOMA IN COOKING COURSE  COMPUTER KNOWLEDGE  M.B.A ( HR )  **PERSONAL SKILLS**  Commercially minded  Ability to delegate  Creative flair  PERSONAL DETAILS  Abhishek.s. galinde  Phone no.: 8805607136  [abhi.chefgalinde@yahoo.co.in](mailto:abhi.chefgalinde@yahoo.co.in)  [galinde\_abhishek@yahoo.in](mailto:galinde_abhishek@yahoo.in)  **DOB** : 28th Oct 1987  **NATIONALITY** : Indian  **PASSORT NO** : **P5488519**  **VISA** : U.S C1/D VISA Expiry - 2018  **LANGUAGE** :  English , Hindi , Marathi  **CDC Book**-  BAHAMAS : SRB186300-00**p:::;p** | **Duties:**  Responsible for the operational management of the Adda outlets . Making sure that all health and safety requirement are met. In charge of the all HACAP trainings , new food implements , menu tasting , sales target . Keeping the kitchen organized, ensuring utensils are placed in the correct place. Ensuring the kitchen is a safe environment to work in. Advising new cooking techniques and equipment to kitchen staff. Carry out preparatory work for creating dishes. Checking food items on delivery and tidy them into cold storage. Prepare and present dishes so they are ready for guests at the right time. Ensure all the food produced is of the very highest standard.  **KEY SKILLS AND COMPETENCIES**  Able to cook a variety of different dishes including English and foreign dishes. An awareness of all health and hygiene requirements . Experience of 3 different cruises line / 4 star hotel/restaurant. A good track record of achieving and consistently maintaining target gross percentages.   1. **COMPANY - SEVEN SEAS REGENT CRUISE**   **LOCATION - USA CHEF DE PARTIE 8 MAY 2016 TO 16 NOV 2017**  **2. COMPANY - ABU DHABI NATIONAL HOTALS**  **LOCATION - New York University - SADIYAAT ISLAND, ABU DHABI DEMI CHEF DE PARTIE 1 JULY 2014 TO 12 AUGUST 2015**  **3. COMPANY ROYAL CARIBBEAN CRUISE – PASSENGER CRUISE CULIINARY OPERATION COORDINATOR 6 JUNE 2010 TO 4 FEB 2014**  **4. COMPANY CARNIVAL CRUISE – PASSENGER CRUISE COMMIE 1 14 JUNE 2008 TO FEB 2010**  **5. COMPANY Le Royal Residency PUNE (INDIA) JUNE 2006 TO NOV 2007**  **6. COMPANY MOCHA CAFÉ & CONVERSATION PUNE (INDIA) 02 MARCH 2006 TO 05 JUNE 2006**  **TRAINING EXPERINCE** :-   * Completed industrial 6th months training in to food & beverage production department .   In hotel the BEST WESTERN PRIDE HOTEL , pune .  In period of { 3rdjuly 2005 to 3rdjan 2006 }   * Completed 2 months part time training in to food & beverage production department .   In hotel the BEST WESTERN PRIDE HOTEL , pune .  In period of { 4th march 2004 to 26th may 2004 }   * Extensively worked THE TIMBER CALETE Restaurant ,in SAHARA AMBY VALLEY   LONAWALA ,PUNE. During the function of lories Mrs. WORLD 2005. In period of { 15th FEB. 2005 to 28th FEB . 2005 }  **EDUCATIONAL QALIFICATION**  :-   * **MBA** , IIBM institute. Pune . * Internal aditors course in **food & safety management system ( ISO -22000-2005)** from **BUREAU VERITAS** . * HMCT .Diploma , Metropolitan Institute . Pune. * Advanced course in European cuisine , the Indus institute . Bang lore. * H.S.C , Maharashtra board .Pune. * S.S.C , Maharashtra board .Pune. * Completed STCW 2010 updated courses in 2015. |
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