

# UTTAM ACHARYA

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## OBJECTIVE

With a strong passion for cooking, I am eager to begin my career as a line cook. I am committed to building my skills, working hard to create delicious meals, and ensuring a clean, organized kitchen. I look forward to contributing to a smooth and efficient kitchen environment while learning from experienced chefs.

## WORK EXPERIENCE

### **Humber college (Culinary Management) (Etobicoke) – (Jan 2024 - Present)**

- \* Learn and practice basic cooking techniques.
- \* Assist in food preparation and station setup.
- \* Follow instructions from instructors and senior chefs.
- \* Maintain cleanliness and adhere to food safety standards.

### **Jezebel Tapas and Tequilla (Cook) (Vaughan Mills) - (July 2023 – present)**

- \* Prepare and cook dishes as per recipes.
- \* Maintain and clean the station.
- \* Collaborate with kitchen staff.
- \* Follow food safety and hygiene standards.

## EDUCATION

- **Culinary Management (Etobicoke, ON) – (Jan 2024 – Aug 2025)**  
**(Humber College)**
- **Gorkha Int'l public secondary school (BBA) (Nepal) – (April 2021 – March 2023)**

## SKILLS

- Fast Paced Worker
- Teamwork
- Adaptability
- Physical Endurance
- Time Management
- Attention to Detail
- Waste Control and Personal Control
- Under Pressure Worker

## CERTIFICATION

- Food Handler/Food safety Certificate No. (59378111B)
- Smart Serve Certificate – Certificate No. (240228392416)

## REFERENCE

Chef Michael Teune – ([michael.teuni@humber.ca](mailto:michael.teuni@humber.ca))  
Chef Hector Vega – ([vegak94@hotmail.com](mailto:vegak94@hotmail.com))