

RESUME

SHALINDER RAWAT

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Kingdom of Bahrain



Career Objective

A highly motivated and capable professional cook with a real passion for preparing popular, healthy and nutritious meals. Having a "hands on" approach to all area of kitchen and possessing excellent organizational skills and administrative skills. A quick learner who can effortlessly fit into exiting established environment, and also encourage junior staff to achieve their best when preparing meals. Also having a good knowledge of working in chinese kitchens, indian cuisines, hot and cold kitchen

Personal Date:

Personal information

Name in full	:	SHALINDER RAWAT
Sex	:	Male
Date of birth	:	30th January 1987
Civil status	:	Single
Nationality	:	INDIA

Education

- SSC/HSC-INDIA

Professional Education

- Diploma in food production

Work Experience

- Urban Dhaba- Kitchen and F& b Supervisor ,(pre-opening)
29th October 2018 to till date
- Caffè bellezza- head cook .(pre-opening)
May 2015 to Sep 2018
- Hotel mercure pune, india.(pre-opening)-cook
15th April. 2010 to 05 october, 2011)
- Hotel park plaza
(16 april. 2012 to 24 june, 2013)-second commi
- Bistro flame bois Restaurant
(10 July, 2013 to 10 february, 2014)-demi chef

Additional Experience

Giant hyper market (Singapore)

(3 months training as sales assistant in fruits & vegetable)

Strengths

1. Experience of 8 years plus working in restaurants and hotels which have high volume of production of food
2. Expert in the use of kitchen equipment that are used for the production of outsized amount
3. Can work in various shifts
4. Proficient in performing basic maths calculations
5. Ability to maintain and establish working relationship with the management and the staff effectively
6. Effective use of grills, oven, roasters, steam kettles and knives
7. Skill to control and regulate the temperature while cooking special recipes
8. Ability to work in team as well as individually and manage the time efficiently
9. ability to meet deadlines and work under pressure

DUTIES AND RESPONSIBILITIES

- Overall responsibility for the kitchen's daily operations.
- Liaising with the relevant companies for food orders.
- Creating new dishes and menus.
- Interviewing and hiring new staff.
- Maintaining/raising the food's profit margins for your employer.
- Monitoring and controlling stock levels.
- Ensuring correct stock rotation procedures are followed.
- Implementation of health and safety procedures in the kitchen.
- Estimating costs and ensuring all purchases come within budget.
- Taking care of the kitchen's accounts and creating a work roster.

Trainings

- Apprentice JOB Trainee.(2006-07), one year
- Industrial training from hotel Novotel in Hyderabad (INDIA-Accor group)
- (06, Months)

Top Skills

- | | | |
|---------------------------|---|--------------------|
| • Customer care | : | professional level |
| • Hospitality | : | professional level |
| • Marketing communication | : | professional level |
| • Computer | : | professional level |
| • Team Leadership | : | professional level |

Areas of knowledge

- Food& Beverage Operation
- Food Hygiene,Health &safty

Languages

1. English: contractual level
2. Hindi : Mother tounge