

# MOHIT SINGH

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## PERSONAL INFORMATION

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- ✓ Date of Birth - 09/08/2003
- ✓ Sex- Male
- ✓ Marital Status - Un-Married
- ✓ Nationality - Indian
- ✓ Religion - Hindu
- ✓ Language known - Hindi, English.

## CAREER OBJECTIVES

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Passionate and hardworking culinary professional seeking a Commis Chef position to enhance my skills in food preparation, kitchen operations, and menu execution. Eager to contribute to a dynamic kitchen team, maintain high-quality standards, and grow within a professional culinary environment.

## ACADEMIC QUALIFICATION

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**10** 2019

Vivekanand inter collage Ranidhara Road Almora

- ✓ Completed 10th from Uttrakhand Board.

**12** 2021

Vivekanand inter collage Ranidhara Road Almora

- ✓ Completed 12th from Uttrakhand Board.

**BHM** 2023

Jai Shree collage Almora Uttarakhand

- ✓ Under Going Hotel management Dergee

## KEYS RESPONSIBILITY

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- ✓ Takes care of daily food preparation and duties assigned by the superiors to meet the standard and quality set by the Restaurant.
- ✓ Coordinates daily tasks with the CDP Chef.
- ✓ Able to estimate the daily production needs and check the quality of raw

and cooked food products to ensure that standards are met.

✓ Ensure the highest levels of guest satisfaction, quality, operating, and food costs on an ongoing basis.

✓ Knowledge of all standard procedures and policies about food preparation, receiving, storage, and sanitation.

✓ Ensure effective communication between staff by maintaining a secure and friendly working environment.

✓ Establishing and maintaining effective inter-departmental working relationships.

✓ Personally responsible for hygiene, safety, and correct use of equipment and utensils.

✓ Checks periodically expiry dates and proper storage of food items in the section.

✓ Guides and trains the subordinates daily to ensure high motivation and an economical working environment.

## **PROFESSIONAL EXPERIENCE**

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### **Industrial Traning**

1/6/2023 To 1/12/2023

The Lalit Laxmi Vilas palace udaipur Rajasthan

✓ Completed IT Training in Four Major Departments.

### **Apprentice**

06/05/2024 to 22/04/2025

Radisson Blu udaipur palace Resort and Spa, Rajasthan

✓ Completed Apprenticeship in Continental Cuisine (Hot).

## **SKILLS**

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✓ Problem-Solving

✓ Decision-Making

✓ Teamwork

✓ Planning and Coordination

✓ Time Management

✓ Teambuilding

## **EXTRA CURRICULAR**

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✓ Practical knowledge of Butchery.

## **SOFTWARE PROFICIENCY**

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✓ Basics Knowledge of Computer.

✓ Knowledge of MS Office and Internet Browsing.

## **DECLARATION**

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I here by declare that, all the informations provided by me is true and correct in best of my knowledge.