

MOHIT SINGH

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PERSONAL INFORMATION

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

CAREER OBJECTIVES

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

- | | |
|--|------|
| 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

- ✓ 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

Industrial Training

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

✓ Problem-Solving

✓ Decision-Making

✓ Teamwork

✓ Planning and Coordination

✓ Time Management

✓ Teambuilding

EXTRA CURRICULAR

✓ Practical knowledge of Butchery.

SOFTWARE PROFICIENCY

✓ Basics Knowledge of Computer.

✓ Knowledge of MS Office and Internet Browsing.

DECLARATION

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