



Deepak Jakhmola

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Objective

Looking forward to work with an organization which gives me an opportunity to perform and provide a content learning environment where my ideas affects and contribution leads to me as well as to words the organization growth. Enthusiastic and detail-oriented hotel management graduate with a diploma in hospitality, looking to join a dynamic team where I can utilize my skills in front office operations, housekeeping, and food and beverage services to enhance guest satisfaction.

Experience

- **Golden tulip resort and spa Candolim**
3rd commi in continental

02/04/2025 - 09/11/2025

Assisted in daily food preparation and ensured ingredients were fresh and properly stored.
Maintained cleanliness and organization of the kitchen, including utensils and workstations.
Learned and practiced various cooking techniques under the supervision of senior chefs.
Followed safety and hygiene standards to comply with health regulations in the kitchen environment.

- **Job Training**

Nov-2024 - Mar-2025

Radisson Blu spa & resort(Udaipur)in Continental Section

Specialize in preparing and presenting Continental dishes with an emphasis on clean and elegant plating. Ensure all food items are plated with precision, symmetry, and aesthetic appeal to enhance guest experience. Maintain high levels of hygiene and sanitation in food preparation areas, adhering to HACCP standards. Train junior chefs in modern plating techniques, color balance, and ingredient pairing for attractive presentation. Collaborate with the culinary team to design visually stunning dish presentations for fine dining.

Butchery Possess basic knowledge of butchery, including meat selection, cutting, trimming, and portioning for Continental cuisine. Familiar with proper meat handling, storage techniques, and hygiene standards to ensure food safety. Able to assist in meat preparation for various dishes while maintaining kitchen cleanliness and adhering to HACCP guidelines.

Golden tulip resort and spa Candolim

- **Industrial Training**

Mar2024 - May2024

- Golden Tulip Goa in service
- Provided excellent customer service in a fast-paced environment.
- Managed table settings, order taking, and food delivery.
- Handled guest inquiries and resolved complaints efficiently.

- **Industrial Training**

Dec2023 - Mar2024

Golden Tulip Goa in kitchen Assisted in food preparation and cooking under the guidance of experienced chefs. Ensured adherence to food safety and hygiene standards. Gained hands-on experience in various cooking techniques and kitchen operations.

Education

Course / Degree	School / University	Grade / Score	Year
M. K. V. N KANVAGHATI	High School		2019
GOVERNMENT INTER COLLEGE ,KANVAGHATI	Intermediate		2021
KUKREJA INSTITUTE, DEHRADUN	Diploma In Hotel Management		2024

Skills

- Confident And Determined
- Problem Solving Abilities
- Quick Learner
- Communication Skills
- Time Management