ASHISH KUMAR

EMAIL-nashish777@gmail.com

MOBILE NO. - 09313613253, 07011528262 ADDRESS- vill.-Ratanpursukrow, post office.-Balashore, Kotdwara, Dist. - Pauri Garhwal, Uttrakhand, pin code- 246149 PASSPORT NO. - M3230136

DATE OF ISSUE- 30 OCT 2014

DATE OF EXPIRY- 29 OCT 2024

PROFESSIONAL SUMMARY

Obtain the job of bakery commis chef at an organization where I can use my excellent culinary skills and make a positive contribution.

PROFESSIONAL QUALIFICATION

Diploma bakery and confectionary from food craft institute AMU campus Aligarh in 2012 to 2013

EDUCATIONAL QUALIFICATION

- 10TH From Uttarakhand board in 2008
- 10+2 From Uttarakhand board in 2011

OTHER CIRTIFICATES

3 months industrial training form JEHAN NUMA PALACE, Bhopal in 2012 6months industrial training form PICCADILY HOTEL, Lucknow in 2013 The hotel medallia scores so for in 2016 in TAJ YESHWANTHPUR

WORK HISTORY

BREAD AND MORE (NEW DELHI)

COMMI CHEF / DECEMBER 2013 TO JULY 2014

Setting up the kitchen for daily operation.

Baked and presented bakery item in café.



Provided assistance to head chef in cooking and serving different baked good.

Helped marketing and café sale team as needed

SKY GOURMET CATERING PVT LTD. (NEW DELHI)

COMMI CHEF / JULY 2014 TO JANUARY 2015

Ensuring appropriate levels of hygiene and cleanliness are mentioned.

Ordering of daily required ingredients.

Maintaining the standard of food to be served.

Taking care of all kitchen equipment's for a safe work place.

TAJ YESHWANTPUR (BANGALURU)

TEAM MEMBER / FEBRUARY 2015 TO APRIL 2017

Maintained adequate bread stock to ensure smooth operation during service time.

Ensured to maintain dirt free and sanitized cooking area.

Measured and mixed ingredients in right quantity to form concoction like wheat flour and sweetener.

Prepared bread in alliance with the order received form chef.

Ensured cleanliness of baking equipment's bread counter and working staff.

DOVE AND MOUSE (NOIDA)

COMMI 1ST / JUNE 2017- CURRENT

Assigned baking duties to bakery café staff.

Monitored task performance of bakery shop personnel.

Developed new recipes, presentation designs and styles.

Placed timely ordering for row material needed in bakery.

Gathered ingredients and prepared bread items adhering to recipes.

Ensured to lesson food wastage and ingredients spoilage.

INTRESTS-

Cooking, Travelling and playing football

DECLARATION-

I have by declare that information provide above is true to the best of my knowledge and believe.