

HIMANSHU SINGH THAKUR

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About Me

Detail Info

Address

Katni / Passport No-S4625852, Madhya Pradesh,
India

Birth Date

Date: 12/Sep/1993

Objective

To be associated with a dynamic organization and grow professionally along with
The organization and
Work towards with the aim of achieving the company's goal, by implementing my
Skills in practical field.

Education

Syna International/American Hospitality & Lodging Educational Institute

2011 - 2013

Diploma

Syna International/RDVV University

2013 - Perusing

BBA-HM

Experience

Hilton Garden Inn Lucknow

10/sept/2017 - 10/nov/2018

Commi

I had joined the Hilton garden inn as a pre-opening member, so I helped my chefs
To make menu and simulation planning and making rotas. I had joined here as a
commi for Tandoor for learn famous Awadhi kebab.

I had got opportunity to join western cuisine, so I joined the western section too.
Some time I was reliever for south Indian also. Driving guest feedback system by
taking care of SALT from MEDILLA.

Courtyard By Marriott Bilaspur

15 January 2016 - 3 April 2017

Commi 2

Worked in South Indian department specially breakfast choices.

Also handled night shift Continental kitchen.

Had worked in Indian tandoor & Indian curry.

Support the Demi Chef de Partie or Commis I in the daily operation and

Work according to the menu specifications by the Chef de Parties.

The Red Maple Mashal Indore

15 march2015 - 1 January 2016

Commi2

Worked in tandoor and South Indian breakfast.

Follow the instructions and recommendations from the immediate Superiors to

complete the daily tasks
Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.

The Red Maple Mashal Indore

15 October 2014 - 15 March 2015

Job Trainee

Have done my culinary job trainee in tandoor department. Performance all required task in accordance to Hotel policies and procedures.

Responsible for consistently implementing the Policies and Procedures in operating.

Sayaji Indore

1 April 2014 - 12 April 2014

Industrial Trainee

Got selected as an Industrial Trainee through rounds of interviews. As an Industrial Trainee I got exposure in all four core Departments of the Hotel i.e. Front Office, Housekeeping, Food n Beverage Service & Food Production, during this tenure I got to learn about the basic functions of the departments. During the tenure of my training, I got maximum of my exposure in F&B Production.

Technical Skills

Computer Proficiency. Microsoft environment.ms office, micros.

Well-developed internet knowledge.

Interest

Travelling, cooking

Languages

English, Hindi

Skills

Cooking & delivering preferences by interacting to guests with exceptions.

Excellent in guest satisfaction and problem solving.

Excellent grasping capability and understanding the concepts clearly.

Self-motivated team player, with excellent confidence &commitment.

Sense of responsibility and a very hard worker.

Always have positive attitude towards goals.

Ability to adjust to the situation Quick Learning.

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