

Digital Portfolio



STUDENT NAME: M. Sandhiya

REGISTER NO AND NMID: 2428b0243, 3D3CC89F72860B8BFDB43EE27A4DCE97

DEPARTMENT: Bsc computer science with data analytics

COLLEGE: COLLEGE/ UNIVERSITY: tiruppur kumaran college for
women/Bharathiyar university



PROJECT TITLE



MY DIGITAL PORTFOLIO



AGENDA

1. Problem Statement
2. Project Overview
3. End Users
4. Tools and Technologies
5. Portfolio design and Layout
6. Features and Functionality
7. Results and Screenshots
8. Conclusion
9. Github Link



PROBLEM STATEMENT

Chef's like professionals in any creative field ,need a way to show case Their talents, skills and specialties to potential employer, restaurant or Customers traditional resume often fail to capture the creativity, signature Dishes and passion that chefs bring to their work.

The challenge and difficulties are that allows the chef to present a key Information about them a structure and appealing way and without a proper platform chefs struggle to present their talents in professional and visually appealing manner



PROJECT OVERVIEW

The chef portfolio is a personalized showcase designed to highlight the skills, creativity and professional journey of a chef . It provides an organized platform to display culinary expertise achievement and unique cooking style.

KEY OBJITIVES

- To create a professional profile highlighting the chefs background and experience and training

- To showcase skills such as cooking styles, cuisines mastered and kitchen management abilities

CORE SECTION

- It contains about me, skills and expertise, signature Dish achievements , experience and abilities



WHO ARE THE END USERS

CLIENTS AND CUSTOMERS

Individuals or organization planning private dining or event checks the portfolio to see the chefs dishes, style and specialities

CULINARY SCHOOL And TRAINING INSTITUTIONS

When applying higher education, internship, or certification school uses the portfolio to understand the chefs passion, learning and growth in culinary field

RESTAURANT OWNERS AND EMPLOYEES

they are restaurant owner, catering and hotel companies who use the portfolio to access the chefs talent and creativity and professional experience

TOOLS AND TECHNIQUES



KITCHEN EQUIPMENT AND MASTERY

show expertise in using knives, ovens, grills, mixers, and plating tools to prepare dishes with precision and efficiency.

DIGITAL TOOLS

use of recipe management software, food casting apps And menu design tools to plan and organize dishes professionally.

KNIFE SKILLS AND CUTTING TECHNIQUES

Precision cutting, dining, julienne, and carving to demonstrate professional and preparation.

COOKING METHODS

Expertise in grilling, roasting, sautéing, baking, steaming, and sous-vide to lighting versatility

POTFOLIO DESIGN AND LAYOUT

COVER PAGE

Full page high quality photo (chef in uniform/ signature Dish) name, title(chef/culinary artist)

ABOUT ME

A professional photo of the chef, short biography (culinary background, experience, cooking philosophy)

SKILLS AND EXPERTISE

Use icons or graphics for visual appeal

- Culinary skills

- Kitchen skills

- Specialization

SIGNATURE DISH

Grid layout with dish images+ short description each entry name of the dish, ingredients focus and playing style highlight awards or customer favorites

FEATURES AND FUNCTIONALITY

SOCIAL MEDIA LINKS

Direct connection to Instagram, YouTube or Facebook where dishes are showcased

MENU SAMPLE

Example menus for events like
fine dining
casual dining

SEARCH AND FILTER IN DISHES

Visitors can filter dishes by type of
Vegetarian
Non-vegetarian
Desserts
Beverages, etc..

INTERACTIVE MENU TO VIEWERS

Digital menu format where users can click to see dish details

RESULTS AND SCREENSHOTS



Chef sandhiya

About Me

Hello! I am Chef sandhiya, passionate about creating delicious and healthy recipes. With 10 years of experience in the culinary world, I specialize in traditional and modern cuisine.

Skills

- Expert in Indian, Italian, and Continental cuisines
- Menu planning & food presentation
- Baking and pastry art
- Food safety & hygiene

Signature Dish

Spiced Butter Chicken with Garlic Naan

A flavorful dish that blends aromatic spices with creamy texture, served with soft garlic naan.

Contact Details

Email: chef.sandhiya@example.com

Phone: +91 9876543210

CONCLUSION

This portfolio reflects my journey, skills, and passion as a chef it highlights not only my ability to create favourable and visually appealing dishes but also my commitment to innovative, quality and continues learning cooking for me is more than a profession it is an art of bringing people together and creating memorable experience