

Raghav Dua

assistant chef

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Dynamic culinary professional with experience as an assistant chef, poised to make a significant impact in the kitchen. Proficient in essential culinary techniques and committed to delivering outstanding customer service. Demonstrates strong multitasking abilities and prioritises cleanliness in food preparation and service. Currently pursuing a degree in Business Administration with a focus on marketing, showcasing a dedication to professional growth in the culinary industry. Eager to contribute skills and creativity to a vibrant kitchen environment.

Professional Experience

National Finishing and Cookery Institute
assistant chef

April 2024 — December 2024

In the role of Assistant Chef at the National Finishing and Cookery Institute, responsibilities included assisting in the preparation of various culinary dishes while ensuring adherence to high standards of quality and safety. Collaboration with senior chefs was essential for developing new recipes and conducting training sessions for students. Maintaining an organised kitchen environment was crucial to facilitate efficient cooking processes.

- Assisted in the preparation of a variety of culinary dishes.
- Collaborated with senior chefs to develop new recipes and training modules.
- Ensured a clean and organised kitchen environment to optimize workflow.

Vishal Mega Mart
cashier

May 2023 — December 2023

Working as a cashier at Vishal Mega Mart involved handling customer transactions with accuracy and efficiency. The role required strong communication skills to assist customers effectively and resolve any queries they had. Maintaining a clean and orderly checkout area was also a priority to enhance the shopping experience for customers.

- Handled customer transactions accurately and efficiently.
- Provided excellent customer service by assisting with queries and concerns.
- Maintained cleanliness and organisation of the checkout area.

Education

Business Administration (Marketing)
Northern Alberta institute of technology (NAIT)

Areas of Expertise

- culinary techniques
- clean kitchen
- customer service
- recipe development
- multitasking abilities
- organised environment