



Padage Amar Shrinivas

MadhaColony, Gadegaon Road, Barshi – 413411

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Objective

•To begin my culinary journey in the cruise industry by applying my practical training and passion for food preparation and presentation. •To learn and grow in a professional kitchen environment while maintaining high standards of hygiene, discipline, and teamwork.

Experience

- **LAGUNA BEACH HOTEL AND SPA MAURITIUS** april 2024 - august 2024
Culinary Intern
Worked in Cold Kitchen, Hot Kitchen, Breakfast, and Pastry sections

Gained hands-on experience in food preparation, hygiene, and time management

Learned plating techniques and international standards of food presentation

Education

- **Bachelors of Science in Hospitality Studies (Bsc.HS)** 2025
Chef's Kitchen Institute of Culinary Arts And Hotel Management, Kolhapur.
- **HSC 12th** 2022
Shri Shivaji Mahavidyalaya, Barshi
- **SSC 10th** 2020
sulakhe high school,barshi

Skills

- Basic knowledge of Indian, Continental & Pastry cuisine
- Experience in breakfast and cold kitchen operations
- Familiar with HACCP guidelines & cruise kitchen safety
- Knife handling, food plating, and mise-en-place
- Time management, team coordination & communication skills

Projects

- **Diagram Drawing for Junior Training – Spoons and Glassware**
Created detailed hand-drawn diagrams of various types of spoons and glassware used in food and beverage service. These visual aids were developed to support junior students in understanding equipment identification, usage, and handling techniques.

Reference

- **Chef Dev Kasalkar - Managing director of Chef's kitchen Institute of culinary Arts & Hotel Management, Kolhapur, 416 004**
Vice President, Young chefs Association of India (YCAI)
+917020437188

Hobbies

- drawing
- cooking

Luggage

- marathi
- hindi
- english
- telugu

Passport Validity

- date of issue- 21/9/2023
- date of expiry - 20/9/2033

Passport No

- Y9585446

Marital Status

- Unmarried

Date Of Birth

- 07 October 2003

Extra-Curricular Activities

- participated in the 'Art of Plate on Paper' by Chef's Kitchen Institute of Culinary Arts & Hotel Management, Kolhapur in the academic year 2022-2023.
- Participated in various Outdoor Catering Assignments as a part of Academic and Professional project and experience in Kolhapur
- Completed 150+ Banquets with Leading Catering Company In Kolhapur.
- Participated in public banquet service for 4000 guests in Islampur, assisting in guest service and maintaining hospitality standards in a high-volume event.
- College Event Support – Academic Year 2025–2026

Assisted in documentation and guest management during the opening of the new academic year 2025–2026.

Coordinated with faculty for organizing welcome procedures, maintaining records, and guiding guests and new students during orientation.

Developed communication and teamwork skills while ensuring smooth event execution.

Declaration

- I hereby declare that all the information provided above is true to the best of my knowledge.