**Rajeesh.K.R.**

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**PROFESSIONAL QUALIFICATIONS**

2011-2013 Level 7 Postgraduate Diploma in Hospitality and Tourism Management, CTH

London.

2006-2009 BSc Tourism and Hospitality Management, Bharathiyar University – Coimbatore .

**DETAILS OF EMPLOYMENT**

* From 30/10/2013 to 06/08/2015 worked in Cochin Restaurant Ltd. London as CDP
* The main focus of catering management is ensuring customer satisfaction
* Planning menu in consultation with chefs and ordering supplies as required
* Monitoring the quality of the product and service provided & quality of food
* Ordering supplies when required
* Comply fully with all Safety Policies and Procedures
* Assist in keeping the kitchen clean,hygienic and tidy,at all time
* Maintain personal knowledge by completing in-house training,attending courses and completing workbooks
* Assist in preparation of food products
* Cuts,prepares and cooks food
* Cleans and organizes kitchen area

From 09/02/2012 to 27/10/2013 worked in Mint and Mustard Ltd. – London as Commis – I

* Food Hygiene Regulation and Food Safety Acts.
* Comply with Company due diligence procedures to ensure quality and legal compliance.
* Prepare, Cook and Present structured food menu’s to company standards.
* Communicate with all team members to promote efficient service throughout the business.
* Maintain and manage food stock level.
* Assist Kitchen Manager to prepare and count dry food stock for weekly/monthly stock take.
* Responsible for the kitchen in the absence of Kitchen Manager.
* To train new and existing kitchen team members.
* From 11/03/2010 to 08/12/2010 worked in Grand Hotel Cochin as Commis III.
* Responsible for preparing Food and Mise-en-place.
* Responsible for cleaning kitchen and kitchen equipment’s.
* Maintain Sanitation, Health and safety standards in work areas.
* Preparing foods quickly and as company standard.
* From 25/05/2009 to 25/11/2009 worked in Travancore Court Cochin As Chef .
* Keep an inventory.
* Clean, stock and restock workstation.
* Store everything properly and in order.
* From 03/06/2008 to 03/10/2008 worked in Hotel Fidalgo, Goa . as Industrial Trainee .

**SKILLS**

* An effective communicator
* Can motivate others and encourage harmonious working relationships as a manager.
* Holds Food Hygiene Certificate

**CAREER OBJECTIVE**

* Career planning consists of effective implementation of given tasks and responsibilities by a company or an organization.

**REFERENCES**

**1, Mr.Pramod Nair**

Executive Chef

Mind and Mustard Ltd

10th Station Road ,

UK Somerset TA1 1NH

<Tel:+447411296096>

**Rajeesh.K.R.**