

KEY SKILLS

- Culinary Techniques
- Food Safety and Sanitation
- Inventory Management
- Quality Assurance
- Team Coordination
- Portion Control
- Cost Management
- Customer Service
- Kitchen Operations
- Menu Planning
- Time Management
- Food Preparation
- Staff Training
- Health Regulations Compliance
- High-Volume Cooking
- Computer Skills
- Organizational Skills

EDUCATION

- **Bachelor’s in hospitality management** from S.P More college of hospitality and tourism management, Yashwantrao Chavhan Maharashtra open University

CERTIFICATIONS

- Certified Firefighting and fire prevention
- HACCP Certification
- Trained United States Public Health operator

VISA DETAILS

- US C\1D Visa valid till Feb 2027

PASSPORT DETAILS

- Y8550489, Issued on 08 Sept 2023 – Valid till 07 Sept 2033

SUMMARY

- A certified Ship Cook with around 8 years of experience in high-volume kitchen and exclusive food production environments, excelling in food preparation, portion, and cost control.
- Proven expertise in managing food and supply inventories, ensuring freshness and quality.
- Strong team leadership abilities and commitment to maintaining high food safety and sanitation standards.
- Effective communicator with front-of-house staff, enhancing customer service and operational efficiency.
- Skilled in supporting head chefs with essential preparation tasks and maintaining detailed records.
- Dedicated to building and maintaining professional relationships, with a friendly and positive attitude.

PROFESSIONAL HISTORY

Demi Chef de Partie | Seadream yacht club | Oct 2022 – Mar 2023

- In charge of a dedicated section and overseeing a team of 2 assistant chefs.
- Creating daily requisitions in accordance with the allocated budget.
- Ensuring timely preparation of mise-en-place for the start of each meal service in adherence to United States Public Health standards
- Coordinating with the supervisor to accommodate any changes in the menu based on product availability.
- Updating logs and ensuring proper labeling of food products.
- Minimizing wastage and track food waste after every meal service.

Cook | Oceania Cruises, Miami, USA | Nov 2018 – June 2022

- Performed assigned cooking tasks, providing support and relief to chefs throughout the kitchen.
- Adhered to health and safety regulations for food handling and disinfection of kitchen surfaces.
- Oversaw kitchen employee scheduling to ensure adequate coverage and efficient labor use.
- Directed kitchen staff to maintain department objectives, standards, guidelines, and budget.
- Monitored food products to ensure quality, freshness, and integrity.
- Acted as head chef to maintain team productivity and restaurant quality.
- Coordinated closely with front-of-house personnel to ensure smooth operations.

Assistant Cook | Oceania Cruises, Miami , USA | Dec 2016 – Aug 2018

- Conducted initial preparation work for soups, sauces, and salads, and assisted the head chef by chopping and preparing cooking ingredients.
- Prepared food for service according to daily specials and chef requirements.
- Logged and reported temperature data, promptly notifying supervisors of discrepancies.
- Ensured the freshness and quality of food and ingredients by checking and rotating stock.
- Maintained safe food preparation and service environments by monitoring work areas and serving lines.
- Managed detailed records of food and supply inventory, ordered supplies or alerted chefs of deficiencies

Commis | IBIS, Navi Mumbai, India | July 2013 – November 2015

- Played a pivotal role as a Commis at Ibis Navi Mumbai, adeptly assisting in food preparation and culinary operations.
- Ensured adherence to rigorous cleanliness and sanitation standards within the kitchen, maintaining a pristine work environment.
- Collaborated closely with senior chefs to facilitate efficient daily kitchen activities, ensuring prompt and precise meal preparation.
- Diligently followed standardized recipes and portion sizes to deliver consistently high-quality culinary offerings.
- Actively participated in inventory management and stock control procedures, minimizing waste and optimizing resource utilization.
- Demonstrated a strong commitment to excellence in culinary arts, contributing to the establishment's reputation for top-notch dining experiences.

ON Job Trainee | IBIS, Navi Mumbai, India | Jan 2013 – March 2013

- Engaged in comprehensive on-the-job training within the culinary department, gaining experience and skills in preparing and presenting multiple types of cuisine

Industrial Trainee | IBIS, Navi Mumbai, India | March 2012 – June 2012

- Trained in 4 departments such as Culinary-Food Production, Housekeeping, Front Office and Food & Beverage (F&B)

Industrial Trainee | ITC Maratha, Mumbai, India | Nov 2011 – Jan 2012

- Trained in 4 departments such as Culinary-Food Production, Housekeeping, Front Office and Food & Beverage (F&B)
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