



Pawan Kumar Singh

Date of birth: 10/10/1997

Nationality: Indian

Gender: Male

CONTACT

Usmanpur, laxmipur Mishra
kushinagar uttar Pradesh,
274401 Gorakhpur, India (**Home**)

htrpawan007@gmail.com

(+91) 8269775268



europass

ABOUT ME

About me:

A chef with great ambition, always keen to learn new things. Determined and promising chef with Culinary education. Able to prioritize safety in the kitchen while upholding high standards in production of food. Understands direction well and can work under pressure while maintaining a positive attitude. Passionate about pursuing a career in the culinary industry.

WORK EXPERIENCE

07/05/2022 – CURRENT Florida , United States

Demi chef de partie Disney cruise line

RESPONSIBILITIES:-

- Responsible for My Section. Preparation of ala carte orders as per the standard operating procedures.
- Acting CDP of my section, as there is no CDP in my section. Directly reporting to Executive sous chef.
- Giving basic training to my juniors. Preparing ala carte orders while maintaining the hygiene standards.
- Preparing new dishes. Creating menu of my section for Sunday brunches.

Working in Fine dining restaurant palo..

Palo holds a special place in the hearts of many Disney Cruise guests, and it's easy to see why. With its mouthwatering menu featuring a delicious array of northern Italian cuisine, succulent steaks, irresistible desserts and fine wines, it's no surprise that Palo has earned a stellar reputation among cruisers.

11/03/2019 – 20/04/2022 Chennai , India

Commis 1 ITC GRAND CHOLA ,RESPOSIBLE LUXURY COLLECTION HOTEL , CHENNAI

Responsibilities

- .Set up workstations with all needed ingredients and cooking equipment
- .Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- .Ensure great presentation by dressing dishes before they are served
- .Keep a sanitized and orderly environment in the kitchen
- .Ensure all food and other items are stored properly
- .Check quality of ingredients
- .Knowledge of various cooking procedures and methods (grilling, baking, boiling etc.)

Working in fine dining restaurant OTTIMO CUCIANA ITALIANA. prepare rustic and contemporary Italian dishes in the live cuisine theatre. To give you great company, is a fine selection of wine from across the world.

17/07/2017 – 26/03/2018 Kolkata , India

On job trainee ITC SONAR , LUXURY COLLECTION HOTEL, KOLKATA

LEARNINGS AND RESPONSIBILITIES#

- Learning the basics.
- Interacting with Machine and Equipment.
- Cleaning and upkeep of sections worked in.
- Stacking of food items.
- Responsible for Buffet Operations
- Acquired knowledge about mise-en-place, kitchen basics , tagging, freezing wrapping etc.
- Gathered knowledge about thawing , sanitization and handling of food in spick and span order .
- Presented food production problems to the respective department heads.
- Learnt to keep the station up-to-date, pristine as cleanness is the first priority .

EDUCATION AND TRAINING

05/07/2014 – 03/06/2018 Indore , India

bachelor of hospitality management Devi Ahilya Vishwavidyalaya

About Culinary arts ...

focus specifically on the art of food preparation and presentation. From basic knife skills to advanced cooking techniques, these courses offer hands-on training in professional kitchens. Whether you aim to work in fine dining establishments,

catering companies, or even start your own culinary business, these courses will equip you with the necessary culinary expertise.

Field of study Culinary arts and hospitality management | **Final grade** FIRST DIVISION | **Thesis** Culinary arts

LANGUAGE SKILLS

MOTHER TONGUE(S): English | Hindi

DIGITAL SKILLS

BASIC COMPUTER | WPS Office Paket | Microsoft Office package: Microsoft Word, Excel, PowerPoint, Access

HOBBIES AND INTERESTS

● **Playing cricket and listening music** 

HONOURS AND AWARDS

● **05/02/2024** Disney cruise line

● **Recognize as Employee of the month**

An employee of the month (EOM) program is a company-wide initiative that recognizes an employee for their exceptional contributions during a given month.

● **05/07/2020** ITC GRAND CHOLA HOTEL LUXURY COLLECTION HOTEL

● **Star of the hotel for best culinary arts.**

When selecting an the star of hotel for culinary arts

- Achievements
- Attitude
- Reliability
- Cooperation
- Quality of work
- Willingness to learn
- Service to clients/customers
- Punctuality
- Communication skills
- Creative contributions

CREATIVE WORKS

● **Italian culinary arts**

Culinary creativity is defined as the expression of food in artistic and new ways, the expression of the chef's inner world, and the attempt to transfer creativity to food.

culinary creativity involves adding various elements or techniques to culinary traditions to satisfy customers.

DECLARATION > The firmest details above are true to the best of my knowledge. If given an opportunity in your esteemed organization, I will serve the best of my Knowledge, Skills and your Expectations.

Kushinagar uttar Pradesh, India , 09/07/2024



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