

PALANIKUMAR GOVINDHASAMY

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1/97 MARKANDEYAR KOVIL STREET, CHINTHAMANI, MADURAI
-625009 TAMILNADU, INDIA.



Objective

To be renowned professional hospitality industry, being an outstanding performer by constant learning with discipline, hard work, innovative, confidence and dedication towards responsibility.



Experience

NEONYX CRUISE

25/05/2024 - 27/09/2024

Pastry 1 cook

Pastry Night Shift incharge

MSC WORLD EUROPA

14/07/2023 - 14/03/2024

Pastry 2nd Cook

Pastry and confectionery

Heritage Hotel Madurai

05/2022 - 05/2023

Pastry CDP

Pastry and confectionery

Taj Gateway Hotel Madurai

10/2020 - 04/2022

DCDP

Pastry and confectionery

Shangri-La Hotel Bangalore

04/2017 - 05/2018

Service associate

Pastry and confectionery



Education

Barathidasan University

04/2014 - 04/2017

Bsc Hotel Management

A++

State Board

04/2006 - 04/2008

HSC

72%

State Board

04/2005 - 04/2006

SSLC

70%



Skills

- I have a 8 years experience in hotel industry pastry department
- I have a work experience in pastry and confectionery department
- I have a good experience in catering, buffet, and A la cart.
- I have a good experience in work with 7 chef's (Team work) prepare for 1000 people catering food
- I have a experience in drawing cake,gateau, pastry,and chocolate garnish



Languages

- English
- Tamil
- Telugu
- Hindi



Personal Details

- Date of Birth : 10/04/1990
- Marital Status : Married
- Nationality : India
- Religion : Hindu
- Passport : R8943244
- Gender : Male
- Father Name : N.Govindhasamy
- CTC : MUM 511240
- SID : C33681866



Reference

Rabik Raja - Heritage Hotel Madurai

Sous chef
raja.rabik517@gmail.com
+91 7358859751

Satheesh - Shangri-La Hotel Bangalore

Pastry sous chef
nettayamsatheesh2008@gmail.com
+91 9742745955



Job Responsibilities

- Assist, supervise and control the event's, the production in general and the A la cart
- Prepare every courses as well as mis an place at the respective post
- Responsible for the preparation of the market list and daily store order
- Allocate the individual tasks to the DCDP and COMMIS de cuisine
- Jointly responsible for the subordinated employees especially trainees and apprentices
- Clear and take care of the equipment at the respective post