



RENJITH R

CHEF

OBJECTIVE

Seeking a Challenging Position in a reputed organization where I can learn new skills, expand my knowledge, and leverage my learnings. To get an opportunity where I can make the best of my potential and contribute to the organization's growth

CONTACT



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SKILLS

Active Listening	★★★★★
Time Management	★★★★★
Communication	★★★★★
Problem Solving	★★★★★
Customer Service	★★★★★
Critical Thinking	★★★★★

WORK EXPERIENCE

● HOPPERS RESTAURANT(MICHELIN BIB GOURMAND AWARD WINNING DOHA 2025)

31.07.2022 - Since working

Specialty Chef

Preparing South Indian and Srilankan Food

● ALMARAI COMPANY (Soudi Arabia)

19.03.2019 - 19.06.2022

Chef de Partie

- Preparing, cooking and presenting high quality dishes within the South Indian Section

● SEA LEGOON HEALTH RESORT (Ernakulam)

06.05.2018 - 11.03.2019

EXE-SOUS CHEF

- Head chef absence manage staff of the kitchen, plan and direct how the food is presented on the plate, keep kitchen staff in order and train new chefs create new dishes

● CRISTAL PALACE HOTEL (DOHA)

23.10.2014 - 15.01.2017

CHEF DE PARTIE

- Preparing and cooking and presenting high quality dishes, introducing new dishes

● MADATHIL REGENCY (KOLLAM)

14.04.2014 - 20.10.2014

EXECUTIVE CHEF

- Overseeing kitchen staff and ensuring the quality of food items. Hiring and training staff to cook their dishes creating dishes to add to the menu

EDUCATION

S S L C (1999)

PLUS TWO (2002)

HOLDING A DIPLOMA IN

PROFESSIONAL COOKERY

(2003-04)

PERSONAL INFO

Date of Birth : 10/12/1985

Marital Status : Married

Nationality : Indian

Passport No : M 6025811

LAUNGUAGE KNOWN

English ★★★★★

Hindi ★★★★★

Malayalam ★★★★★

Tamil ★★★★★

● REGANT LAKE PALACE HOTEL, (KOLLAM)

01.04.2009 - 08.12.2011

CDP

- Working with REGANT LAKE PALACE HOTEL (Under F & B production department as a CDP)
- Handling Continetal and Chinese thai cooking Operations.

● KANNOS RESIDENCY, TRISUR

13.02.2008 - 20.03.2009

COMMI – 1 +Tr.CDP in F & B Production

- Handling Continental and Chinese thai cooking operations
- Responsible to prepare a consistent, high quality. Food product, Responsible for assisting CDP in cooking and the ensuring that all stations are clean

● AVENUE REGANT, COCHIN

06.05.2004 – 09.02.2008

Trainee +COMMI – 3 - F & B Production

- Helping in all F & B Production Operations

CERTIFICATION & ACHIEVEMENT

Best Employment Award

- Christmas Special Award February 2007 (Hotel Avenue Regant, Cochin)
- Best employment award for the month of November 2009 (Regant Lake Palace, Kollam)

REFERENCES

1. Mr. Sreejith

Head Chef

Hoppers Restaurant

Mob No. +97474026160

2. Mr. Shivadas

Exe Chef

P G S Vedanta

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