

RESUME



JITENDRA BHAT

MOBILE: +971 0564760053

EMAIL: bhattjitendra73@gmail.com

PROFILE

- Highly skilled Chef with 8 years of culinary experience in restaurants, hotels & catering companies. Looking for a position in a reputable catering company so I can grow professionally by implementing my skill & job knowledge.

WORK EXPERIENCE

SHINING STAR HIMACHAL PRADESH SHIMLA

MAR 2021 to NOV 2023

CDC (CHEF DE CUISINE)

CHINESE & INDIAN CUISINE

- Setting up the kitchen prior to restaurant opening.
- Preparing a particular kitchen station by bringing all the food containers to that point in the line
- Cooking a specific portion of each plated meal.
- Assisting with marinating, cutting & precooking food.
- Wrapping unused items & storing them in the proper areas at the end of the shift.
- Cleaning the kitchen before the restaurant closes & updating the records as required.
- Prepare the daily mise-en-place & food production in different sections of the main kitchen.
- Arrange cuts of meat & place them in an attractive manner in the designated storages.
- Weigh, label & price a variety of cuts of meat as per the request from the various departments.
- Receive deliveries of meat & inspect them to ensure that they adhere to the highest quality standards & are not expired.
- Use skewers, bone knives, twin & other tools to lace, tie & shape roast so that they are ready for the preparation.
- Maintain & clean the meat preparations counter to reduce the risk of food contamination & adhere to food safety guidelines.

MISTY MEADOWS RESORT HIMACHAL PRADESH SALON

15 AUG 2019 to JAN 2021

(CDP) CHEF DE PARTIE
CHINESE & INDIAN CUISINE

- Take care of daily food preparation & duties assigned by the superiors to meet the standard & quality set by the company.
- Follow the instructions & recommendations from the immediate superior to complete daily tasks.
- Coordinate daily tasks with sous chef.
- Responsible for supervising junior chefs or commis.
- Ensure that the production, preparation & presentation of food are of the highest quality.
- Personally responsible for hygiene, safety & correct use of equipment & utensils. Follow all standards given by QHSE department.
- Check periodically expiry dates & proper storage of food items in the section.
- Consult daily with the sous chef & executive chef on daily requirements, functions & also about any last-minute event.

AGONDA WHITE SAND, SOUTH GOA

12 SEP 2016 – 25 APR 2017

(CDP) CHEF DE PARTIE
GRILLED & INDIAN CUISINE

- Monitor stock movement & be responsible for ordering in my section.
- Prepare daily mis-en-place & food production in different sections.
- preparation & presentation of the breakfast & lunch buffet ensuring it is adequately stocked & well presented for the duration of the services.
- Work according to the menu specifications & recipes provided by the chef de partie.
- Control department food cost expenditure & minimum food wastage.
- Ensured hygiene & HSE standards of the kitchen are always maintained.

EASY CRYSTAL, LANGKAWI MALASIA

13 JUNE 2009 – 6 APR 2014

**DEMI CHEF DE PARTIE
CHINESE ,& INDIAN CUISINE**

- Work according to the standard recipes.
- To ensure cleanliness & maintenance of all work areas, utensils & equipment.
- Assist supervisor to run the station efficiently.
- Stock food items neatly in shelves & fridge.
- To consistently offer professional, friendly & proactive guest service while supporting fellow colleagues.
- Provide functional assistance & direction to the kitchen operations.
- Work closely with the leading cook.
- Clean & Maintain work areas, cold room & all equipment's.
- Maintain organization, cleanliness & sanitation of all work areas to provide cross contamination.
- Perform additional duties as assigned.
- Prepare special mis-en-place as featured for the menu.
- Maintain complete knowledge of all menu's items & daily features, prepare all dishes following recipes & yield guide.

**HOTEL SURBHI PALACE – DEHRADHUN
COMMI I**

MARCH 2008 – APRIL 2009

**HOTEL OASIS LUDHIYANA, PUNJAB
2008
COMMI II & III**

JULY 2007 – FEB

ACADEMIC CREDENTIAL

10TH Grade from Uttar Pradesh board India.

PERSONAL INFORMATION

- Date of birth: **20 May 1985**
- Nationality: **Indian**
- Languages: **English, Hindi**
- Educational level: **Highschool**
- Current location: **Abu Dhabi**
- Visa Status: **Visit Visa**
- Availability: **Can join immediately**