



MD GHOUSE BABA

Chef Commis2or1

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OBJECTIVE

Always looks for new challenging opportunities with any progressive organizations to take their business and market reputation to the next level excellence.

PROFESSIONAL SUMMARY

With the experience gained during my industrial exposure as a part of the course curriculum, I look forward to work in FOOD PRODUCTION department.

Experienced and talented Commis Chef with a great range of gastronomic knowledge and menu specialties. Comfortable operating in a variety of venues and looking for new opportunities in the hospitality industry.

CORE QUALIFICATIONS

- Knowledgeable and certified in the proper handling of foodstuff and keeping food areas clean and safe
- Solid understanding of adapting foods to tastes, diets, cultures, etc.
- Excellent approach to customer service, creating meals and menu that match special events and occasions
- Constantly seeking fresh and innovative ways to enhance meals with new recipes, variety in foods and distinctive plating arrangements
- Exceptional understanding of how to adapt apposite combinations and ingredients

INDUSTRIAL EXPOSURE

- ↻ Successfully completed 16 weeks of Industrial Exposure Training in RADISSON hotel, HYDERABAD.
- ↻ During the Training period, I underwent training sessions in the core areas Accommodation Operations, Food and Beverage Service, Front office and Food Production.
- ↻ The exposure has helped me learn the concepts as well as understand the hotel industry and its requirements.
- ↻ It has helped me understand the need for hospitality professionals and the dedication required during work and handling situations with guests.
- ↻ During the course, I have attended various catering and hospitality related services, which has helped me gain knowledge and undergo practical training in handling guests and related services.

DUTIES AND RESPONSIBILITIES

1. Responsible for preparing and cooking all food items by the recipe and to specification.
2. Prepare ingredients for cooking, including portioning, chopping, and storing food.
3. Cook food according to recipes, quality standards, presentation standards and food preparation checklist.
4. pares, seasons, and cooks a wide variety of meats, vegetables, soups, breakfast dishes and other food items, meats and vegetables using a full range of cooking methods
5. Provide the highest and most efficient level of hospitality service to the hotel guests.
6. Works in the designated station as set by Senior Level Chef.
7. Able to organise the assigned work area and efficiently put away orders.

8. Able to operate kitchen equipment like braising pan, baking ovens, stoves, grills, microwaves and fryers.
9. Set-up the station with par stocks of menu items, and prepare the dishes designated for that station.
10. Serve food in proper portions on to correct serving vessels and plates.
11. Ensures that all products are stored properly in the correct location at the appropriate levels at all times.
12. Maintain correct portion size and quality of the food to the hotel's standards.
13. Assists other Team Members in the kitchen when needed or perform any other tasks assigned by the hotel management.

WORK EXPERIENCE

ENTREPRENEUR IN RESTAURANT

I have my own restaurant in my home town and I have managed multiple roles and responsibility in the filed.

1. Training employees in food preparation techniques, including cooking methods and food safety practices
2. Training new employees and providing them with on-the-job training to ensure that they are able to perform their jobs safely and efficiently
3. Establishing relationships with suppliers to ensure the restaurant has access to the products it needs to operate efficiently
4. Reviewing financial statements and sales reports to monitor business performance and make adjustments where necessary
5. Maintaining an inventory of food items to ensure that there is always enough for customers to purchase without running out
6. Scheduling staff members' shifts and making sure that they are aware of their schedules
7. Supervising employees' work performance and addressing performance issues as they arise
8. Overseeing the restaurant's operation, including hiring and firing staff members and maintaining inventory levels of supplies
9. Providing customer service by greeting patrons, seating them in booths or at tables, and serving food and beverages
10. Ensure that all dishes are cooked well and presented in an aesthetically pleasing way
11. Oversee food preparation, checking that all kitchen staff are performing their duties
12. Monitor equipment quality and order new equipment as needed
13. Help the restaurant determine how much food and supplies need to be ordered
14. Train new kitchen staff
15. Maintain good relationship with customers and suppliers (resolving issues with suppliers if any arises)
16. Strictly follow and adhere to the budget of the restaurant or hotel, by ensuring that supplies and/or orders are in line with the budget and supervising food and labor cost(s)
17. Make sure that kitchen safety measures are met and that sanitation practices are carried out to the letter
18. Create new methods and recipes in preparation of meals
19. Make sure that the restaurant or hotel keeps up with new trends in the industry
20. Maintain work schedule for kitchen staff so as to ensure smooth flow of activities in the kitchen and the restaurant or hotel at large
21. Make sure that meal is prepared and served to customers in a timely manner
22. Monitor and maintain stock levels so as to place orders for supplies as at when due

PREREQUISITES or COMMUNICATION SKILLS

- ↗ Excellent understanding of various cooking methods, ingredients, equipment and procedures.
- ↗ Able to work in a fast-paced environment with speed and quality.
- ↗ Great personal hygiene and grooming standards.
- ↗ Should be able to communicate, read and write clearly and effectively.
- ↗ Culinary Techniques
- ↗ Nutrition
- ↗ Restaurant Operation
- ↗ Food Science
- ↗ Communication Skills
- ↗ The ability to manage a team of cooks
- ↗ Time management skills
- ↗ The ability to work under extreme pressure
- ↗ The ability to communicate in a fast-moving environment
- ↗ The ability to make good food consistently, even in a busy kitchen

EDUCATION CREDENTIALS

- BHMC Technology (2016-2019) from **GIHM (Global Institute of Hotel Management)**
Affiliated to OU, Hyderabad, Telangana, India.
- Intermediate from **C. V RAMAN junior collage** (2014-2016) wanaparthy, Telangana,India
- Secondary School **CHANAKYA High School** (-----) wanaparthy, Telangana,India

EXTRA CURRICULAR ACTIVITIES

- ↗ College Head of the Student (2016-2019) GIHM (Global Institute of Hotel Management).
- ↗ College Cricket team Captain.
- ↗ Participated in various Elocution Competitions.
- ↗ Qualified Trainer & Motivational Speaker by associating few non profitable organizations.

HOBBIES

- ↗ Cooking Food.
- ↗ Playing Cricket.
- ↗ Learning new recipe from YouTube and Great Chef like Sanjeev Kapoor, Ranveer Brar, Atul Kochhar.

PERSONAL DETAILS

Sex	: Male
Date of Birth	: 12-07-1997
Nationality	: Indian
Marital Status	: Single
Religion	: Islam
Languages Known	: English, Hind, Urdu and Telugu.

TO WHOM IT ME CONCERN

The above Declaration Information is correct and belong to My Profile & Experience.