**RESUME**

****

**ARUN RAWAT**

**Email: arunrawat088@**[**gmail.com**](http://gmail.com)

**M. No. : 7895241110**

**CAREER OBJECTIVE:**

Enthusiastic and hardworking culinary professional looking to work as a DCDP (Chinese) with a view of enhancing culinary knowledge and skills while contributing to the success of the business.

**EDUCATION :**
- Bachelor of Hotel Management & Catering Technology (BHMCT) from HNB

 Garhwal University (Central University),

 Srinagar Garhwal (UTTRAKHAND).

- Completed 12th from NIOS, Srinagar Garhwal (UTTRAKHAND).

- Completed 10th from SGRR public school, Srinagar Garhwal (UTTRAKHAND).

**Highlights of Qualifications:**
 - Working in fast paced catering environment.
 - Knowledge of operations of food preparation kitchen equipments.
 - Operational knowledge of cooking methods and food ingredients.
 - Good understanding of ingredients measuring and mixing techniques.
 - Understanding of measuring, weighing and mixing food ingredients.
 - Ability to follow given instructions and even take initiative in kitchen activities.
 - Ability to work in team and perform all tasks as given by Head Chef.

**PROFESSIONAL EXPERIENCE:**

Dcdp (chinese)

Grill and bar restaurant Dehradun

Dcdp (Chinese)

GTR restaurant, Bright hospitality chandigarh, INDIA

July 2018 – 2019

Commi1 (Chinese)

BrysFort, Jaisalmer (Rajasthan), INDIA

October 2017- June 2018

Commi2 (Chinese)

BrysFort, Jaisalmer (Rajasthan), INDIA

February 2015- September 2017

Commi3 (Continental, Chinese)
Hyphene, Merrut (UP) , INDIA
April 2014 - January 2015

**Summary of position**

Performs basic cooking functions within all galleys on board which involves buffet preparation and plate presentation in banquet and a la carte style. Maintains the line’s high culinary standard.

**Primary Responsibilities**

 - Support the DCDP, line chefs as well as other kitchen employees in food

 Production.

* Assist kitchen staff in maintaining high cuisine standards for function clients as well as delegates.

 - Assists the chefs in the production of different foods.

* Assists the chef in ensuring that health and safety standards are upheld in the kitchen.
* Assists to set-up of breakfast, lunch, and dinner service lines and to ensure that menu items are re-supplied as deemed necessary.

**TRAININGS:**

**Organisation : park palaza (Ludhiana)**

**Role :** Trainee.

**Duration :** 20 weeks

**Department :** All Department

**Organisation : Park Palaza (New Delhi )**

**Role :** Trainee.

**Duration :** 20 weeks

**Department :** food production

**STRENGTH:**

 **-**     In possession of a pleasant personality complement with a caring and responsible

 attitude.

* Self motivated, focused and dedicated.
* Good Managerial and interpersonal skills.
* Good communication skills.
* Willingness to learn.
* Willing to take responsibilities.

**PERSONAL DETAIL:**

Date of birth               : -   19th October1988

Language Known       : -   English, Hindi.

Hobbies                      : -   cooking, creative writing, Socializing with Friends.

Email id                      : -   arunrawat088@[gmail.com](http://gmail.com)

I hereby declare that above furnished details are true to the best of my knowledge.