

SACHIN RANA

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JOB OBJECTIVE

A challenging position as Commis Chef in your organization where I can use my gastronomic knowledge and skills

Highlights of Qualifications

- ❖ Profound knowledge of operations of food preparation kitchen equipments
- ❖ Operational knowledge of cooking methods and food ingredients
- ❖ Good understanding of ingredients measuring and mixing techniques
- ❖ Strong 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:**

- *Rembrandt hotel and tower ,Bangkok(13th May 2015-12th May 2016)trainee.

- *Yugen fusion restaurant ,Dubai(Nov2017-Feb2018)commis3

- **Current job**

- *Capital hospitality by ADNEC,Abu Dhabi (April 2018 – running)commis chef (oriental cuisine)

Responsibility

- ❖ Ensured dirt-free, sanitized and completely organized cooking area. ❖
- Adhered to all established food quality and sanitation standards.
- ❖ Ensured all kitchen dishes reaching service tables comply with approved presentation standards.

- ❖ Avoided unwanted food waste by ensure apt check on control procedures.
 - ❖ Weighing and measuring the cooking ingredients
 - ❖ Cleaning the poultry in preparation for cooking
 - ❖ Cleaning the working area and utensils
- ❖ Assisting seniors chef that the kitchen remain at all time
- ❖ Preparing food for storage.
- ❖ Ensured apt portions, chopping and storage of ingredients as needed for preparation of food items.
- ❖ Cleaned, peeled and plated fresh fruits and vegetables.
- ❖ Prepared ingredients with right weigh, measure and mix.
- ❖ Followed recipes meticulously to cook food keeping up with quality standards and presentation instructions.
- ❖ Used efficiently kitchen equipments including ovens, grills, fryers, stoves and microwaves.
- ❖ Inspected food preparations for quality and quantity.
- ❖ Supervised cooking procedures at every step to ensure quality is maintained.
- ❖ Served cooked food items in appropriate portions onto apt receptacles.

Education

- **S.L.C (School Leaving Certificate on 2010)**
- **H.S.E.B (Higher Secondary Education Board on 2012)**
- **B.Sc.H.T.M (Bachelor in Science in Hotel and Tourism Management on 2015)**
- **Recently complete EFST(essential food safety training)from Abu Dhabi**

Strengths

- Communication skill
- Feel at ease with crowds
- Dedication and commitment to the work
- Ability to work for long hours
- Self-motivation
- Positive attitude

PERSONAL DETAILS:

Birth date	:	April 13, 1993
Place of Birth	:	Waling-7, Syangja, Nepal
Nationality	:	Nepalese
Civil Status	:	Married
Passport Number	:	08450510
Visa Status	:	Employment visa
Visa Expire	:	June 01,2020

In view of the above, I humbly request the management to consider my case for employment in your esteemed organization for any suitable post that will fit my Qualifications. If given a chance to work under your management, I assure you that I will work hard to meet your expectations.

