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Annecy-le-Vieux (74940)

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PROFESSIONAL SUMMARY, Confirmé

EXPERIENCES PROFESSIONNELLES

févr. 2022 /

Chef de partie

Brasserie Irma - Paul Bocuse (2 Stars MICHELIN) - Annecy, France

**Assisted head chefs in developing creative menus, developing based on seasons, themes and trends.*

**Maintained excellent customer satisfaction by completing all dishes within tight deadlines and to high-quality standards.*

**Kept kitchen and preparation table clean by sanitising workspaces regularly.*

**Assisted in plating meals using creative and artistic styles while following head chef's plating instructions.*

**Prepared a wide variety of complex dishes, including starters, mains and desserts, finishing to first-class standards.*

**Managed kitchen waste control, monitoring waste to reevaluate portion sizes and recommend actions to head chef.*

**Developed high-quality dishes for guests, including starters, mains and desserts.*

**Sliced fruit and vegetables for various menu items and stored for later use at proper temperatures.*

**Worked with sous chef to manage day-to-day rostering of catering team.*

**Prepared and cooked high quality food following recipes and menu guidelines.*

janv. 2021 / janv. 2022

Chef De Cuisine

Barbeque-Nation Hospitality Ltd. - Kolkata, India

**Designed and implemented innovative and exciting new menus with other chefs.*

**Encouraged a close working relationship with suppliers to minimise stock order disruptions.*

**Kept up-to-date on current allergen information, monitoring orders to accommodate dietary restrictions.*

**Managed all kitchen H&S systems and procedures successfully, while adhering to food safety legislation.*

**Developed recipes and menus to align culinary trends with consumer demand.*

**Directed quality, presentation and proper quantities of plated food from line activities.*

**Monitored kitchen area and staff to ensure overall safety and use of proper food handling techniques.*

**Monitored quality, presentation and quantities of plated food across line.*

**Designed new ways to present and enhance dishes.*

**Prepped foods to be roasted, sautéed, fried and baked.*

**Managed team of [35] junior chefs and porters.*

sept. 2020 / janv. 2021

Barbeque Nation Hospitality Ltd. - kolkata, INDIA

**Independently managed a wide range of sections within the kitchen without difficulty or stress, including pastry and mains.*

**Created kitchen rotas, planning based on busy restaurant periods, required cover and budgets.*

**Conducted extensive evaluations of food to assess freshness and quality.*

**Assisted head chefs in staff training, including teaching best*

practices, kitchen operations and menu training.
**Assisted head chefs in developing creative and innovative menus for starters, mains, desserts and sides.*
**Products high-quality, first-class dishes, both taste waste and plating presentation.*
**Planned menus for daily use, special events and seasonal promotions.*

nov. 2019 / août 2020

Chef De Partie

the big barbeque.restaurant - chennai , INDIA

- * Designed new ways to present and enhance dishes.*
- *Supervised work of cooks and kitchen helpers helping to keep kitchen running smoothly.*
- *Developed high-quality dishes for guests, including starters, mains and desserts.*
- * Planned dishes to reduce food costs and maximise gross profits.*
- * Followed strict health and safety guidelines in kitchen.*
- * Managed team of [5] junior chefs and porters.*

juin 2017 / nov. 2019

Demi Chef De Partie

nation hospitality ltd. - bengaluru , INDIA

- *Assisted sous chefs in the training and onboarding of junior chefs, managing training aspects such as best practices and health regulations*
- *Helped sous chef and head chef create new dishes, suggesting enhancements or additions according to market trends, seasons or requests.*
- * Assisted other chefs prepare and plate food during busy restaurant periods.*

- *Prepared and cooked high quality food following recipes and menu guidelines.*
- *Helped prevent waste of food of any kind and overproduction of mis-en-place.*

déc. 2016 / juin 2017

2nd commis chef

bengaluru , INDIA

- *Assisted with diverse food preparation tasks, chopping vegetables and garnishes to support high-volume shifts.*
- *Adapted food preparation methods to meet vegan, vegetarian and gluten-free dietary requests.*
- *Regularly conducted deep cleans of kitchen and storage areas to maintain hygiene.*
- *Chopped, mixed and prepared ingredients for line cooks ahead of busy periods.*
- *Maintained excellent chef relationships by assisting cooks with all tasks promptly as and when requested.*
- *Managed food prep before service, including peeling vegetables, washing ingredients, portioning meats and mixing spices.*
- Managed ingredient deliveries and stock rotation, maintaining optimum product quality.*

juil. 2016 / déc. 2016

3rd Commis Chef

brew & barbeque microbrewere pub .restaurant - bengaluru , INDIA

- *Helped kitchen team prioritise and complete high-volume orders in busy restaurant environment.*
- *Stored, thawed and prepared raw meat safely and hygienically, maintaining excellent quality standards.*
- *Helped prepare and plate dishes, adding condiments and garnishes to enhance presentation and meet quality standards.*
- * Washed, peeled and chopped food before cooking preparation.*

DIPLOMES ET FORMATIONS

juil. 2016 / juil. 2017

Food production & culinary arts - CAP

Vista skills academy

COMPETENCES LINGUISTIQUES

Anglais