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RESUME

**Chef. Abinash Kumar**

**Plot no-37**

**Flat no-10-3-241/10**

**RL Nagar, Rampally.**

**Keesara Mandal,**

**RR Dist-501301**

**Hyderabad**

**Mobile No. 917032347035 /919916901927/ 916305981479**

**Email: -** [**abinashkumar76**](mailto:abinashkumar76@yahoo.com)**@gmail.com**

**CAREER OBJECTIVE:**

Positive and Self-motivated Chef seeks challenging fast paced kitchen with an emphasis on quality food. To be a leader and winner in an Organization of repute, and to contribute to prosperity and own personal growth, and learning.

**EDUCATIONAL QUALIFICATIONS:**

* Bachelor of Business Administration (Hotel Management) From Institute Of Hotel Catering & Studies, Orissa (1997-2000)
* Completed Graduation B.A ( Honors) in the year 1993-1996 from Magedh University Bodha gaya (Bihar)
* Completed Higher secondary school in the year 1991-1993 from Patna (Bihar Board)
* Completed Matriculation in the year 1990-1991 from Patna ( Bihar Board )

**ACHIEVEMENTS:**

* Won 1st prize in Fruits & Vegetable carving at Colour Institute of hotel management at Hyderabad.
* Pre-opening member awarded at Park Hyatt, The Westin and Novotel.

**EXPERIENCE:**

* **Working with Sodexo food solutions Indian Prt. Ltd. As an Executive chef based at Hyderabad India. (From 21 Sep 2017 to till Date)**
* **Worked as a Sous chef in Park Hyatt pre-opening team, Hyderabad (January 2012 to 15 September 2017)**

**CAPABILITIES:**

* Proven ability supervising and training new employees.
* Ability to plan a variety of menus from fine dining to contemporary Modern cuisine
* Efficiently handle inventory control to ensure waste and theft is reduced.
* Solid understanding and enforcement of safety procedures.
* Ability to plan work schedules and assign duties in accordance to the work schedule.

**Description of Hotel**

Hotel consists of209 Rooms & 49 service apartments and threerestaurant, One Italian  Specialty restaurant and one oriental Bar & kitchen  restaurant and  pool bar and living room and  round the clock in The All Dinning and  IN Room Dining, Conference rooms for organizing various banquets and seminars and workshops, Gym, Spa, swimming pool.

**Job role**

* Report to the CDC.
* Directly Responsible for buffet, banquet function and ala carte and all types of the VIP Amenities.
* Responsible for the Grocery and Perishable items.
* Maintain of staff duty roster. Take the training to the staff for the operational related things.

**Chef de Partie in Westin Hyderabad mind space, Hyderabad (Starwood Hotels) (3rd August 2009 to 31st Dec 2011)**

**Description of Hotel**

Having428 Room and threerestaurant, One multi-cuisine restaurant, One Indian  Specialty restaurant and one Italian restaurant and mix bar and pool bar, round the clock in room Dining and Conference rooms for organizing various banquets and seminars and workshops, Gym, Spa, swimming pool.

**Job role**

* Directly Responsible for buffet, banquet function and a la carte and all types of the VIP Amenities.
* Responsible for the Grocery and Perishable items
* Coordinate all the training related to operation

**Demi Chef de Parties in Novotel Hyderabad Airport, Hyderabad (Accor Hospitality) (09th June 2008 to Aug 2009)**

**Description of Hotel**

Having305 Room and tworestaurants, One multi-cuisine restaurant And One Indian Specialty Indian restaurant and Two bar, round the clock in room Dining and Conference rooms for organizing various banquets and seminars and workshops, Gym, Spa, swimming pool.

**Job role**

* Report to the Chef de Partie.
* Responsible for all the Banquet function and all the a la carte order.
* Menu planning, Designing, planning and taking training classes.
* Checked food expiry dates and discarded any outdated food.
* Made sure all stations in the kitchen were clear and up to OH&S standard.

**Lead Associate in Marriott Hyderabad & Convention Centre, Hyderabad (Marriott Hotels) (20th June-06 to 5th June-2008)**

**Description of Hotel**

Having350 Room and threerestaurants, one multi-cuisine restaurant And One Indian Specialty Indian restaurant and two bar, round the clock in room Dining and Conference rooms for organizing various banquets and seminars and workshops, Gym, Spa, swimming pool.

**Job role**

* Report to the Sous Chef.
* Responsible for all the Banquet function and all the a la carte order.
* Responsible for all the Perishable and grocery.
* Menu planning, presentation of the food and decoration of the restaurant.

**Commi in Welcome Hotel Grand Bay, Visakhapatnam.  (21st april-02 to 17th June- 06)**

**Description of Hotel**

Having104 well-appointed rooms under the categories of Superior Suite, Deluxe Suite, Executive Club Exclusive and Deluxe Room, most of which offer a breathtaking view of the Bay of Bengal. The Hotel has a choice of premier restaurants serving Indian, Continental, Italian and Oriental cuisines and a Bar offering a wide variety of liquor. With these unique styles of restaurants, business or leisure entertaining takes on a new meaning.

**Job role**

* Store pick up.
* Cleaning fridges and tagging.
* Mis en place for lunch and dinner

**EXTRACURRICULAR ACTIVITIES:**

* Won a medal in High jump at school level.
* Won 1st prize in writing Environment slogon at Welcome group grand way ITC Vishakhapatnam.

**STRENGTHS:**

* Positive attitude
* Confident
* Creative Approach
* Polite and Humble

**PERSONAL INFORMATION:**

Date of birth : 06 April 1976

   Sex : Male

Nationality : Indian

Marital Status :Married

Hobbies  **:** Cooking Food, Listening Music, Traveling,ReadingHindi Novels

**Language Known  :**English & Hindi to Read, Write & Speak

I hereby declare that all the information given is true to my knowledge.

Place:   Hyderabad

Date: (Abinash Kumar)