

Deepak Kr. Behera

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Education

Name of the Course	Affiliates	Percentage	Year of passing
B.A	Utkal University	40	2014
Class XII,	CHSE, Odisha	63	2011
Class X	BSE, Odisha	65	2009

Work Experience**Loyal Hospitality**

Mar 2021– Present

Current Position: R&D Chief

- Researched and developed items to be incorporated in menu keeping up with restaurant expectations.
- Ensured to create methods to enhance processes and execution at culinary operations.
- Developed new methods for preparing innovative food items and procured required ingredients.
- Answered all routine queries and questions related to culinary.
- Identified new and studied existing trends in food service industry.
- Researched ways to enhance quality and lessen cost to existing food production procedures.
- Strong knowledge of food preparation and packaging at commercial level.

Hotel Aurick

August 2020 – Feb 2021

Last Position held: CDP in Indian Section

- Maintain a working environment where creativity, continuous improvement, and constructive criticism are the standard.
- Ensure the cleanliness and maintenance of all work areas, utensils, and equipment.
- General food preparation work.
- Prepared banquet menu items
- Observes service behaviors of associates and provides feedback to individuals; continuously strives to improve service performance.

Bundl Technologies Pvt Ltd.(Swiggy)

Mar 2016 – April 2020

Last Position held: DCDP in Oriental Section

- Follow directions and maintain good working relationships with Sous Chef & Head Chef.
- Assisting the Chef de Partie to ensure that food standards are maintained according to established recipes and standards.
- Perform all tasks as directed by the Manager in pursuit of the achievement of business goals.
- Oversees kitchen staff and quality control.
- Inventory recording & maintenance.

Nandhana Grand Hotel

May 2015 – Feb 2016

Last Position held: Commi-1

- Work in all areas of the restaurant under the supervision of the executive chef.
- Helped to prepare kitchen for nightly service.
- Gained valuable knowledge of how kitchens are run and what competencies a chef needs to have to thrive in a kitchen environment.

Other information

- **Technical Skills:** Proficient in MS office applications.
- **Languages Known:** English, Hindi, Kannada& Odia.
- **Date of Birth:** February 03, 1994
- **Father Name:** Niranjan Behera
- **Marital Status:** Unmarried
- **Permanent Address:** At/Po-Saya,Ps-Tihidi,Dist-Bhadrak,Odisha-756130