**ANMOL RATHORE**

**Chef Commi 1st Oriental**

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**EDUCATION**

10th Passed From

**SUMMARY**

To secure a position as a chef at one of the state’s most excellent and exceptional food service establishments and to contribute my culinary expertise in preparing outstanding and commendable dishes to provide customers with a world-class dining experience.

**SKILLS**

**\*Chinese Oriental Japanese Cuisine \*Singnature Dish Creation \*Food Plating And Presentation \*Sanitation Guidelines \*Kitchen Equipment Operations And Maintenance \*Order Delivery Practice \*Food Spollage Prevention \*Effective Communication \*Fine Diving Experience \*Food Preparation \*Food Inventions**

**HOBBIES**

Cooking

Playing cricket

Watching move

Travelling and listening music

Reading newspaper

Playing volleyball

Swimming

**LANGUAGE SKILLS**

Hindi

English

**OTHER**

Married status – Unmarried

Religion - Hindu

**Commis ( Chinese )**

**Slurp with salad Rajkot Chinese and thai Restaurant**

1. **March 2015 to September 2016 Rajkot Gujrat**

Checked freezer and refregator Prior to each shift to verify correct tempracture cleaned kitchen areas including counters workplaces shelves refrigator and freezar. and maintaing high standerd of personal and work place hygine at all the times and get the appreaciation letter from Restorent manager (best service) there i was worked as a fresher.

**Commis ( Chinese )**

**Comfort and regency jetpur chinese and thai Restaurant**

**October 2016 to December 2017 Jetpur Gujrat**

Read through recipes and set up all the ingredient in advance for chef checked in expiration date.

Related food any items that were no longer usable.

Sinned for deliverice chacked item into inventory and stocked good into proper location.

**Commis ( Chinese )**

**Testyliciues Delhi asian section Restaurant**

**January 2018 to July 2018 Delhi**

exprience oriental chinese and thai special handle range

My job responsbelity prepered good food daily make a buffet

Ready Ala-cart menu mise make a benquet food prepartion over grill stove and oven and cleaned all equipmentafter every shift properly handeled and stored food to eliminate illniss and prevent cross-contamination.

**Commis ( pan asian restorent)**

**Lemon tree premier pune Republic of Noddle Pan Asian Restaurant**

**July 2018 to October 2020 Pune Pune Maharastra**

Responsible for dim sum and all asian section. assist the master chef vikram tandan in daily operation. To cook food according to prescribed rooms and ala- cart order and Guest interaction and preparing food as per their taste. There is pan asian restorent so i learned something new.

**Commis ( Dim sum and Sushi) I lost my job because of covid 19**

**Fairmont Jaipur Zoya Chinese and Oriental Restaurant**

**October 2020 to 31 May Jaipur Rajasthan**

There I was worked as dim sum and sushi chef. its an zoya fine dining speciality restaurant Basically strength of the restaurant is 75 covers. Only dinner diling ala-carte menu by master chef shahil serma I kept 9 varieties of important dim sum menu which is guest like to bite I got teed backs from the guest and followed by team member. Look the coffee shop operation. And food cost, guest handling our kitchen strength was 14.

**Commii ( Dimsum and Chinese)**

**Present**

**Hyatt Regency Hotel**

**1 july 2021 Thrissur Kerala**

**I am working on range and so many types of dimsum and handling banquet also**

**And fine dining speciality restaurant Regency cafe 75 to 130 covers**