

Jitenderprasad Duyari

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Mumbai 400014

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Career Objectives:-

To obtain a position where my experience & education can be utilized & expanded

Personal Details

Date of Birth : 23th march 1998
Language : English, Hindi, Bengali, Marathi
Hobbies/Interest : Food Blogging

Experience

7/7/21 – 26/7/21 commis 2(Asia kitchen) at Nemo by cinnamontree hospitality

Nemo is an fine dine authentic Asian restaurant guide by “chef Birendar”.

In my working period I have learned the basic of Asian cuisine which consist Japanese, Thai , Chinese cuisine. I have also learn how to make dimsum and many Mexican dishes.

14/11/18 – 16/4/19 Industrial training at “ The Leela”

During my second year of hotel management I have completed my training at “The Leela” which is one of the well-know five star hotel brand in Mumbai.

During my training in five star hotel, I was working in continental and Indian kitchen under the guidance of ‘suman Sarkar” the sous chef of the speciality restaurant .

I have learned the value of hygiene and cleanliness and acquired skills like cutting, kitchen operation planning, guest handling, pressure handling, menu planning.

Education Qualification

Degree	Board/University	School/College	Grade/Percent age	Year of passing
T.y.bsc(HS) Sem VI	Mumbai	Rizvi College of Hotel & Tourism Management Studies	“B+”	2019-20
T.Y.bsc(HS) SEM V	mumbai	Rizvi College of Hotel & Tourism Management Studies	“B”	2018 -19
S.Y.BSC(HS) SEM III	Mumbai	Rizvi College of Hotel & Tourism Management Studies.	“B”	2018 -19
F.Y.BSC (HS) SEM II	Mumbai	Rizvi College Of Hotel & Tourism Management Studies	“B”	2017 -18
F.Y.BSC (HS) SEM I	Mumbai	Rizvi College Of Hotel & Tourism Management Studies	“B”	2017 -18
HSC	Maharashtra state board	Siddharth college of commerce & economics	71	2016 –17
SSC	Maharashtra state board	B.E.S High school	74	2014 - 15

skills

*Asian cuisine *Indian cuisine
*Mexican cuisine *Continental cuisine

