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| **Naresh Chandra Ranakoti**  **Chef de Partie le Meridien Gurgaon**  **Mobile:+919873308426**  **E-mail: naresh234568@gmail.com** |

**Career objective**:

To obtain a challenging position in the area of hospitality development, where my skills and creativity can be utilized in maximizing company profits while providing career advancement opportunities.

**Work experience**

15 years of experience in hospitality industry in Food Production department with knowledge and quality

*❖* **presently working. Le meridian hotel Gurgaon India** as chef de parties 08 Fab 2021 to till date

**Duties and Responsibilities**:

Responsibleforcookingqualityproductsandpreparingqualityproductstoexactrecipe.

Assisted barker chef, food costing wastage control

ResponsiblefordailyMiseenplusandcleantheallthewalk-InChillerandfreezer Responsible o rallthe food items leaning and washing vegetables items.

Responsible forallthe food items costing production control.

EnsuredkitchenareasareconstantlyClean-ranges,Cooler,Freezer,Mixer,Slicer,Floor,Dishwashing,Pots&Pans, Garbage ,Recyclables ,etc..

**.*❖* Ghaya**  **grand hotel in Dubai as a chef** de parties 30 December 2019to 30 Jun 2020 to covid 19

*❖one and half year* working **olive roots** restaurant Dubai as a chef de parties from 3 April 2018 to 28 December and 2019

*❖* working **Anya hotel Gurgaon as a chef de parties** from 05 Dec 2016 to 31 march 2018

*❖* working **pind Baluchi restaurant Gurgaon** as a unit chef from

26 oct 2016 to03 decembe2017

*❖*Three year working **anya hotel gurgaon as a Demi chef partie 15nov 2012 to24 Oct 2015**

**One year woking I T c fortune** **Chettarpur New Delhi** as a commi-I 10 Sep-2011 to 13th October 2012.

*❖ Two year* Workeing with L.O.N.C. in **Qutab hotel branch soul vacation** hotel colva beach Goa in Indian curry commi-II, form 1st feb 2007 to 12 dec 2009

***❖*** Worked **in Infusion fine dining** restaurant in Gurgaon form 24-12-2009 to 6 Aug-2011**(branch to Maurya Patna**) commis-I

**EDUCATIONAL QULAIFICATION**

**Six month I industrial training president hotel dehradun india**

***❖*** *High school from U.P Board in year 1997*

***❖*** *Intermediate from U.P. Board in year 2000*

***Six month industrial training hotel president dehradun***

***❖*** *One- half years Diploma in hotel management catering.*

***❖*** *Technology and applied nutrition from Himalayan*

***❖*** *Institutes of Hotel Management (DEHRADUN)2006-2007*

**Response Balti**

Responsible standard under the guideline of executive chef in pre-opening

Responsible for the  **indian** Section

* Daily indenting, placing and receiving of market orders, daily inventories.
* Responsible for the maintenance and hygiene according to the standards in the kitchen.
* Taking care of Hot-section mise-en-place and services.
* Interacting with guests during meal periods to get feedback.
* Worked in malticusion r as well.

**Areas in which I can work**

Indian section

kitchen hot kitchen

**Personal Profile**

Date of birth 24th February 1981

Father’s name Sri Lungi Ram Ranakoti

Marital status Married

Nationality Indian

Language English and Hindi

**Summary**

My long term goal is to join a company that offers the potential for experience and growth as well as stability. I work well in a fast paced, high pressure environment, and feel I would be a contributing asset to your company.

**Declaration**

I hereby declare that the information furnished above is true to the best of my knowledge.

( NARESH CHANDRA RANAKOTI)