



DOB: 27 September 2002

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PROFILE

A Hospitality graduate possessing leadership quality with good communication skills and friendly attitude; and has a strong eye on every detail. Primary experienced the work done in food production and front office.

INDUSTRIAL EXPOSURE:

1. HOTEL: CIDADE DE GOA IHCL SELEQTIONS

DURATION: 4 MONTHS

DECEMBER 2021 TO APRIL 2022

Job Profile

Culinary:

In the kitchen department, I gained experience from working in the breakfast buffet, various live counters, getting the supplies for the kitchen, knowing all about the raw materials used, various dishes and their preparation.

Front Office Department: Learnt how to use IDS. Taking calls and guest request in operators. Learnt the procedure to make a key card. Luggage handling. Learn how to approach a guest? How to handle a guest complaint how to interact with guest and staff members & managers

Housekeeping Department:

Learnt attending a check out room, handling guest calls and requests and how supervisors handle guest complaints, I think the most important thing I learned in housekeeping is time management and discipline

Food & Beverage Department:

Learnt the amenities, cutlery, etc which go in different setup for different table, different tray setup or room service setup in room dining. The procedure for service in room dining.

2. REGENTA INN BY ROYAL ORCHID, RANIP

DURATION: 1 MONTH

JUNE 2020 TO JULY 2020

Job Profile

Culinary:

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Food & Beverage Department:

Learnt the amenities, cutlery, etc which go in different setup for different table, different tray setup or room service setup in room dining. The procedure for service in room dining.

EDUCATION

COURSE	BOARD	ACADEMIC YEAR	PERCENTAGE
F.Y.B.SC	IHMCT GOA	2020-21(1 st Sem) (2 nd Sem)	74%
S.Y.B.SC	IHMCT GOA	2021-22(3 rd Sem) (4 th Sem)	70%
T.Y.B.SC	IHMCT GOA	2022 (5 th Sem)	77%
HSC	CBSE	2019-20	77.8%
SSC	CBSE	2017-18	65.4%

LANGUAGES KNOWN

English

COMPUTER SKILLS

MS-OFFICE (EXCEL,

Hindi

POWERPOINT, WORD)

IDS(BASIC)

HTML

TECHNICAL SKILLS

- Mastering all the Indian sauce preparations.
- Mastering Indian marinades used in tandoor department.
- Buffet setup
- Chopping skills
- Mastering various types of Indian bread preparations.

STRENGTHS

- Communication skills
- Leadership quality
- Creativity
- Team player

EXTRA CIRCULAR ACTIVITIES

- State level 10 meter air pistol shooter.
- Sketching and drawing
- Writing

SIGNATURE:



DATE: 27-01-2023

PLACE: Goa