



## AKASH KUMAR SAHU

### ABOUT

To pursue a challenging and rewarding career as a Food Production Professional where I can apply my skills and add to the success of the organization

### PROFESSIONAL SKILLS

- Good Communication
- Teamwork Skills
- Openness to learning
- Leadership Skills
- Adaptability

### PERSONAL SKILLS

- Cooking
- Baking
- Travelling
- Listening Music
- Reading

### CONTACT

P: +91 7209282575

E:akashkumar.sahu666@gmail.com

### PERSONAL PARTICULARS

GENDER:- MALE.

DATE OF BIRTH:- 21/03/1999

RELIGION:- HINDU.

CASTE:- OBC.

ADDRESS:- PUAL TAL NAYA BAZOR JUGSALI JAMSHEDPUR - **831006**.

### WORK EXPERIENCE

#### • THE LEELA PALACE UDAIPUR

June 2019 – November 2019

#### Industrial Exposure Training

Front Office/Housekeeping/Food and Beverage/Food Production

- 1) Enhanced guest experience by performing concierge duties
- 2) Worked as a trainee chef in Indian section
- 3) Assisted HK team in cleaning the guests 'room, public area
- 4) Fulfilled complete table service duties including taking food orders, placing orders, food pickup, running orders to tables, cleaning and setting tables.

- On Job Training at Indi smart hotel sector-v December 2018

- Casual Training at ( JW Marriott, ITC Sonar Bangla, Oberoi Grand) Worked as a trainee for a event in this hotels. September 2018

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### ACADEMIC QUALIFICATIONS

International Institute of Hotel Management Kolkata

June 2018 - 2021

- Advanced Program in International Hospitality Administration from International Institute of Hotel Management, Kolkata
- Bachelor in Tourism Studies from IGNOU at IIHM Kolkata
- Shrikrishna Public School (ISC Class 12) March - 2018
- Dayanand Public School (ICSE Class 10) March - 2016
- Design and Cost Menus by E-Hotelier January - 2020
- COVID-19 (CORONAVIRUS) AWARENESS by E-Hotelier March - 2021
- ENTERPRISE DESIGN THINKING COURSE BY IBM June - 2021

Food Production Team Member at Food Festival Carnivals February 2021  
• Participated & provided inputs for all type guests

Food Production Team Member February 2020  
Planned the menu for Realia an entrepreneurship activity, generated maximum revenue

Coordinating Team Member at Young Chef Olympiad February 2019