



NAVEEN MORRISON

CHEF



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New Delhi, India 110010



Passport No. - U0946417

SKILLS

- Apprenticeship Cook Course: Cooking Recipe Development
- Special Events and Catering
- Standards Compliance
- Vendor Relationship
- Staff Supervision and Coordination
- Food Preparing, Plating and Presentation
- Cooking Technique Demonstrations
- Decision Making
- Hospitality Services
- Resolving Complaints
- Flexible and Adaptable
- Inventory and Project Management
- Leadership
- Staff Scheduling
- Flexible and Adaptable

PROFESSIONAL SUMMARY

Seeking world-class quality environment of star deluxe hotels where my knowledge can be shared and enriched. Looking forward for opportunities where I could expose culinary repertoire and the people management skills gained throughout **18 years** tenure in hospitality industry as a **Professional Continental Chef**.

WORK HISTORY

January 2019 - December 2020

VOX Cinemas, Majid Al Futtaim, Jeddah (KSA) - C.D.P, Jeddah, Saudi Arabia

- Worked at GOLD Restaurant Pre-Opening Team Member, GOLD is for Film Fan Premium Seating, With Gourmet Menu, and Exclusive Lounge for Dining Before or After Movie.
- Mentored kitchen staff at all levels to prepare each for demanding roles.
- Placed orders to restock items before supplies ran out.
- Modernized processes for kitchen staff to reduce guest wait times and boost daily output.
- Prepared items for roasting, sautéing, frying and baking.

August 2012 - December 2018

United Coffee House Bar & Restaurant - SR.C.D.P, Delhi

- Exclusive vegetarian as well as non-vegetarian Restaurant is drawn from Continental, Italian, Lebanese and Mexican
- Concept of a live grill to India for the first time.
- An International Concept- restaurant offers option where customers can make their food on their personal grills, which are embedded in each table.
- Collaborated with vendors to source desired recipe ingredients while maintaining tight cost controls.
- Maintained high food quality standards by checking delivery contents to verify product quality and quantity.

April 2011 - February 2012

Hops n Brew Bar & Restaurant, Guru Gram - C.D.P, New Delhi, India

- This Exclusive vegetarian as well as non-vegetarian Restaurant is drawn from Mediterranean, American, Oriental and Asian origin.
- It brought the concept of a live grill to India for the first time.
- An International Concept, the restaurant offers an option where customers can make their food on their personal grills, which are embedded in each table.
- Carried out day-day-day duties accurately and efficiently.
- Used critical thinking to break down problems, evaluate solutions and

EDUCATION

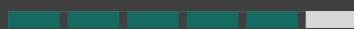
Apprenticeship Cook Course:
Cooking Pusa Institute of Delhi, Delhi
Completed two and a half practical Training at NEW DELHI Y.M.C.A, specializing in continental, Indian Curries and Tandoor

12th **CBSE**, Delhi, 2001
Completed All India Senior School Certificate Examination from CBSE , Delhi.

10th **CBSE**, Delhi, 1999
Completed **All India Secondary School Examination** from CBSE, Delhi.

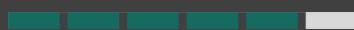
LANGUAGES

English



Advanced(C1)

Hindi



Advanced(C1)

make decisions.

- Maintained energy and enthusiasm in fast-paced environment.

September 2009 - April 2011

INDULGUNCE CAFE & BAR, DUBAI - C.D.P, Dubai, United Arab Emirates

- Added to my experience the knowledge of Italian cuisine.
- That was an excellent experience in Dubai.
- Monitored line processes to maintain consistency in quality, quantity and presentation.
- Mentored kitchen staff at all levels to prepare each for demanding roles.
- Planned promotional menu additions based on seasonal pricing and product availability.

June 2008 - February 2009

Cafe Italia, Italian Restaurant - Commi I, Dubai, United Arab Emirates

- Learnt variety of dishes including Italian Cuisine, wood fire baked pizza and many more .
- Seasoned and marinated cuts of meat, poultry and fish.
- Worked with Chef de partie to learn storage locations of fresh ingredients for daily use by station staff.
- Prepped daily menu items to quickly deliver to upon request.
- First time I was learn here wood fire baked pizza and many more things

November 2005 - May 2008

Lee Waterina hotel & Resort - Commi I

- To prepare, cook and serve food delegated as your responsibility .
- Ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times under guidance from a senior chef.
- O monitor stock movement and be responsible for ordering on your section.
- Scheduled and received food and beverage deliveries, adhering to food cost and budget.
- Estimated food consumption and requisitioned food, selected and developed recipes, standardized production recipes for consistent quality and established presentation technique.

Date	Place
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