

Suraj Singh

Professional Chef

Have 6+ years of experience in making delicious healthy dishes from hotels, restaurants and event venues. Expert in making Modern Chinese, Italian and Mexican food. Have got training from chefs of various hotels/restaurant and so expertise in quality procedures and regulations to be followed while making food. I can handle high pressure environments and make dishes of good taste and health for large volumes in stipulated time efficiently.

Education

2010 | High School From UP Board

2012 | Intermediate From UP Board

Experience

1 Year Experience

Continental Commi - III

Royal Grill at Inox

1 Year Experience

Continental Commi - II

The Mill by THF (Kanpur)

1 Year Experience

Continental Commi - I

Grand Cabana (Savvy Grand)

2 Year Experience

Demi Chef Department

Master Chef Pankaj Bhadauria (Tramp Tree Cafe)

1 Year Experience

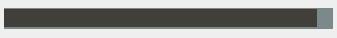
Continental Department Chef

Dream Art Cafe

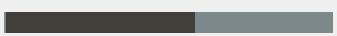


Skills

Appetizers



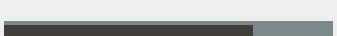
Main Course



Dessert



Drink



Contact

📞 +91-7235021318

✉ ss923245@gmail.com

🌐 <https://www.linkedin.com/in/suraj-singh-7526ba184>

📍 5/676, Seemant Nagar,
Kalyanpur, Lucknow 226022
(UP)