

Curriculum Vitae

SHASHI KANT KUMAR



S/o-Balram Shaw

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DOCUMENTS DETAILS

DOCUMENT	NUMBER	DATE OF ISSUE	DATE OF EXPIRY	PLACE OF ISSUE
PASSPORT	S9595029	23-09-2019	22-09-2029	BIHAR
INDIAN C.D.C	MUM462105	21-04-2022	20-06-2032	MUMBAI
INDOS NO.	22ZM2822	20-02-2022	LIFE TIME	MUMBAI
YELLOW FEVER		20-05-2022	10 YEAR	CHENAI TAMILNADU
PRESEA TRAINING FROM SEACOM MARINE COLLEGE MUMBAI				

COURSE DETAILS

COURSE	CERT NO.	DATE OF ISSUE	DATE OF EXPIRY	PLACE OF ISSUE
P.S.T	2040176101220093	19-11-2022	UNLIMITED	MUMBAI
P.S.S.R	2040176101220093	19-11-2022	UNLIMITED	MUMBAI
F.P.F.F.	2040176101220093	19-11-2022	UNLIMITED	MUMBAI
S.T.S.D.S.D.	20401766212200921	19-11-2022	UNLIMITED	MUMBAI
E.F.A.	2040176101220093	18-02-2022	UNLIMITED	MUMBAI
(NCMASAFETY/CRISES	1000000183	18-02-2022	UNLIMITED	MUMBAI
P.S.F	2040175211220101	08-03-2022	UNLIMITED	MUMBAI

Personal Statement

With a prolific career spanning over 6 year, I have the experience of working with the top hotels and restaurants & Cruise in India and abroad.

To hone my culinary skills, I trained with many international chains of hotel and restaurant. Leading by Excellence, with a constant focus to quality & company standards, proven management abilities include training staff, extensive knowledge of Food principles, trends & cultural food skills.

Excellent public relations & customer service skills from extensive numerous high- quality working locations, broad experience in managing & supervising staff in a high work pressure setting. Effective coordination & management of all culinary related activities in the kitchen, ensuring that safety & hygiene standards are maintained.

I am working European Country Specialty Italian food.

Till Now working Hotel Maurya Patna Senior CDP. I am looking forward to opportunities where I can help my clients benefit from my culinary expertise.

Educational Qualification

Course	Institute	place
Hotel management Deploma	Maharashtra Computer & Technical Education Board, Nagpur	Maharashtra Nagpur
Class 10+2	BSEB	Bihar, Nawada
Class 10	BSEB	Bihar, Lakhisaray



Hotel Maurya In My Possession and My Duty Responsibility

Date: 5 Dec-2022 to till Now

Hotel Maurya Patna Continental Department handling to all Department as a charge Banquet handling as spice cote Handling & Coffee Shop and Bollywood Restaurant as out Door ODCs & Banquet 2000 capacity charge and Department Duty Schedule Handling and Store ordering and Vegetable Ordering and Auditing Principle and Practice



Oceania Cruises Notica Ship

COMPANY: International Cruise Services, SDAD, LTDA.

CREWMEMBER: Shashikant Kumar Lnu

SHIP: Nautica

POSITION: **Assistant Cook**

• **Position Knowledge**

Demonstrates the required knowledge and technical skills for the position as per job description.

Answer: Meets Expectations

Comments

Avinash Pinheiro, 10/26/2022, Workflow: Review

The cm is able to demonstrate the required knowledge and technical skills for the position as per job description. The cm is hard working and always eager to learn more.

• **Work Quality & Efficiency**

Is productive, organized, efficient, punctual and displays a positive work ethic. Completes tasks according to standards and in a timely manner. Answer: Meets Expectations

Comments

Avinash Pinheiro, 10/26/2022, Workflow: Review

The cm is productive, organized, efficient, punctual and displays a positive work ethic. Completes tasks according to standards and in a timely manner.

• **Initiative, Judgment & Problem Solving**

Demonstrates self-initiative, reliability and adaptability. Is proactive, uses sound judgment when solving problems and consults with supervisors as and when required.

• **Interaction with Guests**

Embraces company service culture and engages with guests in a friendly, professional and courteous manner. Displays a positive and can-do attitude at all times.

Comments

Avinash Pinheiro, 10/26/2022, Workflow: Review

The cm embraces company service culture and engages with guests in a friendly, professional and courteous manner. Displays a positive and can-do attitude at all times.

- **Safety**

Adheres to SMS regulations and standards at all times. Displays the safety knowledge appropriate to the safety position held on board.

Answer: Meets Expectations

Comments

Avinash Pinheiro, 10/26/2022, Workflow: Review Displays thorough knowledge of mandatory safety regulations and procedures as per SMS requirements.

Professional Experience/Industrial Exposures



VIVANTA BY TAJ BANGALURU WHITEFIELD

Date: 22 Dec 2020 to 24 march 2022

Demi chef de partie

- Interacting with various food distributors.
- Managing business finances, including paying vendors and suppliers for product services rendered.
- Monitored income expense sheets to track and adjust expense.
- Researched public perception of product and services and used information gathered to guide strategy development.
- Taking in charge in the absence head chef and Sous chef.
- Responsible for training the junior chef and maintain proper communication in the team.
- At all times, keeping updated on product knowledge of premises & related activities.



Taj Banjara Haidrabad

Date: 15 Dec 2019 to 20 Dec 2020

- Worked for a fine dining French restaurant.
- Preparing orders to Established standards.
- Preparing thorough mis-en-place of all items featured on the menu.
- Responsible for proper storage of food in all areas.
- Handling breakfast service, taking care of mis-en-place and Ala Carte orders for lunch and dinner service.
- Maintaining hygiene in the kitchen.



Leonia Holistic Destination

Date: 2018 to 2019

- Worked for the fine dining restaurant called Service Lunch & Dinner Ala Carte Service.
- Worked under Italian Master chef, Prepare and cook food, following recipe, maintaining food and safety standards.
- Have been trained in multiple section of the restaurant includes soups, Antipasti and Pastry and Pizza, pasta and main course.



Clarks Inn Vijatej Patna

Date: 2017 to 2018

- Trained in different sections of the restaurant and learnt the operations of a fine dining service.
- Assisted the operations in various sections such as appetizers, second and desserts and got a deep insight of the innovations.
- Was appreciate for interest in the sections.



The Ashhoka Hassen

Date: 2016 to 2017

- I am handling banquet food make bulk, Indian, Chines, Tandoor, Continental, multitask working as will be incharge Banquet.
- Worked under Italian Master chef, Prepare and cook food, following recipe, maintaining food and safety standards.
- Monitored income expense sheets to track and adjust expense.
- Researched public perception of product and services and used information gathered to guide strategy development.
- Maintaining hygiene in the kitchen.



Patliputra Exotica Panta

Date: May 2015 to December 2015

- Worked diligently in all the different kitchens of the hotel with to understand the operations of hotel industry.
- Got '100% ATTENDANCE' award and an APPRECIATION CERTIFICATE signed by the GM.
- Selected as brand ambassador for best performance in all core departments.

Personal Details :

➤ Name	:	Shashi Kant Kumar
➤ Father's Name	:	Balram Shaw
➤ Date of Birth	:	24.11.1999
➤ Hight	:	5ft 6 Inch
➤ Cast	:	Shaw
➤ Wight	:	62 KG
➤ Sex	:	Male
➤ Marital Status	:	Unmarried
➤ Nationality	:	Indian
➤ Religion	:	Hindu
➤ Language Known	:	Hindi & English

Declaration

I understand certify that to the best of my knowledge and belief this CV correctly describes my qualification and me.

Date :

Place :

Signature