

URADWAR RAVIKUMAR

COMMICHEF - 3

 commi.ravikumar@gmail.com
 0091-9705748816
 TELANGANA,INDIA



WORK EXPERIENCE

THE TAJ LANDS END MUMBAI

FROM: 05-JANUARY-2023 TO PRESENT

ADDRESS: B.J. Road, Bandstand Promenade, Bandra West, Mumbai, Maharashtra 400050 • 022 6668 1234

A towering beacon of hospitality with views overlooking the Arabian Sea and the Bandra Worli Sea Link, Taj Lands End, Mumbai forms an idyllic, palm-fringed refuge in the midst of buzzing Bandra. As you step into the large lobby, your senses are immediately greeted by the harmonious sounds of a grand piano. Opulent furnishings, soft lighting, chic décor and high gloss floors set the stage for a luxurious stay at our hotel in Mumbai.

WALDORF ASTORIA DOHA WEST BAY

From: 05-NOV-2020 TO 05-NOV-2022

Address: Al Shaghya St, Doha, Qatar

Discover effortless luxury and elegant service in Doha's Diplomatic Area. The impressive 44-story tower offers a refined haven for sophisticated journeys in 283 Art-Deco-inspired rooms, suites, and 50 apartments. Savor inspiring dining experiences at our restaurants and bars. Rejuvenate your senses at The Waldorf Astoria Spa & Fitness, a four-floor sanctuary that elevates your wellness.

INDUSTRIAL TRAINING

MARI GOLD GREEN PARK HYDERABAD

From: 25-August-2019 to 25- February-2020

Discover effortless luxury and elegant service in Doha's Diplomatic Area. The impressive 44-story tower offers a refined haven for sophisticated journeys in 283 Art-Deco-inspired rooms, suites, and 50 apartments. Savor inspiring dining experiences at our restaurants and bars. Rejuvenate your senses at The Waldorf Astoria Spa & Fitness, a four-floor sanctuary that elevates your wellness.

ABOUT ME

A qualified and experienced hotelier with an enthusiasm for all aspects of the Hospitality industry. With knowledge of Inter National Cuisines (Continental / Italian / Indian/Butchery), Having Good practice of HACCP & FSMS, I have the skills to cook for a wide variety of tastes. I enjoy the creative side of cooking and have good presentation skills; which together with excellent communication skills ensure customer satisfaction. I am receptive to new ideas which I like to apply to all my work. A good team worker and I am also able to independently and use my initiative. I am keen to develop my skills further, and would be happy to do any training which is available

SKILLS

- Communication
- Time management
- Organization
- Culinary skills
- Creativity
- Flexible
- Service Orientation

RESPONSIBILITIES:

- I worked at the restaurant named Italian Restaurant.
- At the Restaurant, I learned and executed following duties:
- Working with an Italian cuisine with a touch of Arabian cuisine.
- Responsible for alcarte hot section like pasta pizzas and meat steaks soups & sauces' and serving accordingly.
- Taking care of kitchen ordering, wastage, mark outs.
- Serving food according to the HACCP standards, portion size and visualization.
- Sometimes working as a barker or counter chef in place of head chef presence.
- Maintain hygiene standards.
- Got opportunity to start the fresh kitchen right from the scratch..

EXPERTISE

- cutting
- cleaning
- slicing
- pounding
- steaming
- juliennning

EDUCATION:

- Bachelors Degree in Catering Technology from Indian Institute of Hotel Management Catering Technology & Applied nutrition India.(2017/2020)
- Intermediate passed from Board of intermediate.
- Higher School Certificate passed from SSC.

DETAILS:

- NAME : RAVIKUMAR
- FATHER: LIMBADRI
- D.O.B : 07/05/1994
- PP NO : Y2429894
- HOBBIES: CRICKET, COOKING.

Ravi Kumar