



# PRITAM SINGH RAWAT

## CHEF DE PARTIE

Pauri Garhwal  
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### PROFILE

Over the last 6 months of job training experience as a chef. I have good knowledge and experience in a Indian cuisine as well as I have completed culinary training and knowledge in Indian cuisine. I am extremely skilled at putting my own stamp on traditional dishes, creating new combination. I am great at following orders and working as part of a team but can also step up to the plate to delegate and take charge when required. I believe my exceptional training expertise, positive outlook and absolute passion for this industry would make me the perfect chef.

### PERSONAL DETAILS

Father's Name: Mr. Shri Dalip Singh Rawat  
Mother's Name: Mrs. Kamla Devi  
D.O.B: 31.07.1987  
Nationality: Indian  
Marital Status: Married

### KEY SKILLS

- Positive Attitude
- Self-Motivated
- Hard Working
- Ready to Accept Challenges
- Work Under Pressure
- Multitasking in Shifts & work
- Good Culinary Skills
- Basic Hygiene Knowledge
- HACCP Trained
- Team Management Skills
- Adaptability to Change & Embrace New Idea.

## WORK EXPERIENCE

- working as a CDP in MKT Restaurant Chanakya Puri New Delhi, 25May 2023
- Worked as a CDP Chef in Hot Kitchen with Leela Ambience Hotel, Gurgaon from April 2022 to April 2023 date.
- Worked as a DCDP Chef in Hot Kitchen with Radisson Blue **Hotal Paschim Vihar New Delhi From 2018 to 2022** RADISSON BLU HOTEL, PASCHIM VIHAR AS A COMII 1 IN FOOD PRODUCTION (INDIAN & SOUTH INDIAN) FROM 10 AUG 2017
- Kabab Mistri Restaurant, Sector 53, Gurgaon from May 2017
- Pride Plaza Hotel, IGI Airport, New Delhi as Comi I in Indian Foods from October 2016 to March 2017
- Ramada Group as a Comi II in Indian foods from November 2013 to August 2015
- Legends Grill as a Cook (Comi II) department Indian Cury from April 2013 to November 2013
- Corporate Residency as a Cook from 2012 to April 2013
- Sasha Food Ltd, Khawja Chowk, Bangalore as a Third Comi in
- Kitchen Dept from 2011 to 2012
- Sasha Food Ltd, Khawja Chowk, Gurgaon as a Third Comi in Kitchen Dept from 2010 to 2011.
- 26 week's Industrial Training in Food & Beverage Production Department in Park Plaza from 6 April to 6 Oct 2010.

## CULINARY STANDARDS & RESPONSIBILITIES

- ✓ Maintain the highest possible hygiene and maintenance standards in your Kitchen section.
- ✓ Achieve the highest degree in applied hygiene and food safety as per the ADFCA HACCP guidelines to ensure that the food served to the Guest is of highest quality and standard.
- ✓ Support directly to the Chef de Partie in daily operation.
- ✓ Full responsibilities of your section when your immediate supervisor is not there, in order to ensure a smooth operation
- ✓ Ensure food prepared is according to the set menu specifications (pictures or/and portions), thus maintaining high standards set by the Outlet Chef
- ✓ Organize your section according to the plan devised by the Outlet Chef, in order to ensure smooth operation
- ✓ Practice economy of inventory items to ensure sufficient supplies and minimize cost by avoiding wastage and spoilages
- ✓ Operate in a safe and environmentally friendly way to protect guests' and colleagues' health and safety, as well as protect and conserve the environment
- ✓ Comply with the hotel environmental, health and safety policies and procedures.
- ✓ Consults with chefs regarding menu, controls the portioning

## SPECIALIZATION

- Indian, South Indian, Tandoor, Cuisine.

## COMPUTER PROFICIENCY

- MS – Office (Word, Excel, PowerPoint)
- Basic Knowledge of Computer
- 6 Month Basic Course in Computer (Networking) from Gurgaon.

## PROFESSIONAL QUALIFICATION

One Year Course in Food & Production from Institute of Hotel Management Studies Nehru Academy (Dehradun)

## EDUCATION

12<sup>th</sup> Passed from U.K. Board in 2006 Uttarakhand India.

10<sup>th</sup> Passed from U.K. Board in 2004 Uttarakhand India.

## DECLARATION

**I hereby declare that all the above-mentioned statement is true & authentic to the best of my knowledge.**