

ANISH SUKUMARAN

MALIYACKAL KURIANAD P O ,MONIPPALLY KOTTAYAM .686636

Seeking a challenging and progressive career using inherent strength, skills and qualities and to contribute towards the organizational goals by being a person of value in the team. To secure employment in an organization where my dedication and smart work can be directly reflected towards future growth prospects.

Professional Profile

- A dynamic professional with **6 years of experience**.
- A creative & open-minded person with ability to follow instructions and willingness to learn new Service methods, recipes and menus.
- Skilled in interacting with customers from different nationalities, meeting their requirements through efficient customer handling skills as well as moulding the plans according to their feedbacks.
- Recognized for outstanding organizational skills, creativity, artistic display, public relations and an ability to consistently exceed guest expectations.

Core Competencies

- Service Excellence
- Personnel Management
- Food Service Operations
- Quality Assurance & Compliance
- Promotions & Presentations
- Training & Development

Organizational Experience

Since 12TH August 2011 to Till Date
Riyadh Kingdom of Saudi Arabia.
C.D.P (Chef De Partie)

TaoRestaurant

Role:

- Initiate and oversee the production of all meals produced during the shift and in preparation for other shifts.
- Ensure the timely provision of high quality and optimum quantities of food from the College kitchen, relevant to the shift, for students, staff and visitors, as directed by the Sous Chef.
- To supervise the activities of all the Commi Chefs & Kitchen Porters during the shift.
- Ensure adherence to the organization's Food Safety and Health & Safety policies at all times.
- Take responsibility for the ordering of stock as required and directed by the Sous Chef.

- Be responsible for taking delivery and safe storage of deliveries on your shift as directed by the Sous Chef.
- Ensure that necessary paperwork, administration, controls and records are undertaken and maintained as directed by the Head Chef to include Health & Safety, Food Safety and any other as requested.
- Participate in training programmers as required and, in liaison with the Sous Chef, ensure that training requirements for team members are identified and followed up.
- Ensure that high standards of customer service are maintained at all times.
- Cover some aspects of the Sous Chef role as appropriate and as directed.
- Any other reasonable duties as requested by the Sous Chef/Head Chef.

Since 17th January 2010 to 10th August 2010
Adrak Hotel, Kumarapuram, Thiruvanthapuram, Kerala, India.
C.D.P

Amenities multi-cuisine restaurant (Coffee Shop & Restaurant)

Role:

- To maintain a high standard of specified work in accordance with the Executive Head Chef's instructions
- 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
- To monitor stock movement and be responsible for ordering on your section
- To aid in achieving food cost, kitchen standard and overall objectives
- To carry out daily and weekly procedures, including temperature checks, food labelling/dating and storage
- To remove any hazards and make safe any defects in the kitchen or its equipment and report any problems to a senior chef
- To keep high standards of personal hygiene, clean uniform and overall camaraderie
- To adhere to company procedures in regards to temperature checks, food labelling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained
- To assist with the acceptance and storage of deliveries and that all relevant company procedures are adhered to

Since 15th May 2009 to 15th December 2009
Club Mahandra Hotel , Kollam, Kerala, India
C.D.P

Role:

- To be punctual for work and report directly to the manager on duty on arrival in the kitchen
- To have an understanding of menu planning, the implementation of stock controls, the importance of good stock management, and how this enables the kitchen to meet gross profit
- To be familiar with the opening and closing procedures of the kitchen and carry them out as rotated
- To keep high standards of cleanliness on section where employed, also to assist in any job regarding hygiene or cleanliness asked for by a senior chef
- To be fully aware of all the health and safety at work regulations in accordance with HASAW Act 1974 and Hygiene Regulation Act 1971
- To be fully aware of all hygiene control and chemicals used in the work place
- To have full knowledge of, and be able to act upon, fire procedures
- To work as part of a team in a constructive manner that enables the hotel to achieve the objective of being a market leader in the luxury hotel sector
- To comply with all hotel and company policies
- To be responsible, whilst liaising with the Executive Head Chef, for self-development
- To be aware of and comply with statutory requirements regarding the work place such as health and safety, hygiene, fire prevention, licensing and employment law, etc.
- To carry out and assist in the smooth running of the kitchen
- To attend all meeting and training sessions as required
- To comply with any reasonable request from your superiors

Since 21st January 2009 to 10th May 2009

Abhirami A Three Star Hotel, Kattakada, Thiruvanthapuram, Kerala, India

C.D.P

Role:

- To be punctual for work and report directly to the manager on duty on arrival in the kitchen
- To have an understanding of menu planning, the implementation of stock controls, the importance of good stock management, and how this enables the kitchen to meet gross profit
- To be familiar with the opening and closing procedures of the kitchen and carry them out as rotated
- To keep high standards of cleanliness on section where employed, also to assist in any job regarding hygiene or cleanliness asked for by a senior chef
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Academics

- **One Year Diploma in Hotel Management from Academy for Catering Technology, Cochin, Kerala passed on June 2008.**
- 12th from Kerala Board Passed
- 10th from Kerala Board Passed

ITS Skills

- Well versed with Micros POS Systems and MS Office (Word, Excel & Power Point) People Soft & Internet Applications.

Personal Details

Fathers Name : C.R Sukumaran
Date of Birth : 23.06.1987
Gender : Male.
Marital Status : Single
Nationality : Indian.
Passport No. : U 9498565 ,
Date of Issue : 23/02/2021

Date of Expiry : 22/02/2031
Place of Issue : Cochin

Permenent Addres

Anish Sukumaran
Maliyackal (House)
Kurianad (P.O)
Kottayam, Kerala, India
Pin: 686636

Language Known: English, Malayalam, Arabic

(Anish Sukumaran)