

## **RAKESH THIRUVANGADAN**

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**CDP with 5.5 years of Experience**



### **PROFILE SUMMARY:**

A bright, talented and self-motivated Chef with a successful track record of impressing customers with delicious meals and creative decorative food displays. Able to expertly instruct cooks and other kitchen workers in the preparation, cooking, garnishing, and presentation of food to the highest standards. Experienced in the planning, directing, supervising of food preparation and cooking activities in a busy environment.

### **PROFESSIONAL SKILLS:**

- Experience of looking after babies' right through to young teenagers.
- Full knowledge of the Statutory Regulations contained in the Health & Safety at Work Act.
- Comprehensive understanding of Food Hygiene Regulations.
- Detailed knowledge of seasoning and recipes.
- Maintaining personal and professional development to meet the changing demands of the job.
- Able to work as part of a team.
- Relaxed personality with excellent communication skills.

### **PROFESSIONAL EXPERIENCE:**

- CDP ITALIAN CUSINE with M/s Express Cafe Dubai, From January 2018 to till date.
- CDP INDIAN CUSINE with M/s ELEGANCE CASTLE HOTEL DOHA, QATAR from June 2013 to December 2017.
- COMMI 1 with M/s ROYAL OMARS KANNUR, KERALA - 1year & 6months.
- COMMI 2 with M/s MUSCOT BEACH RESORT, KANNUR, KERALA - 1year & 6months.
- COMMI 3 with M/s KTDC VADAKARA, CALICUT - 1year & 6months.
- IET TRAINEE with M/s MALABAR RESIDENCY KANNUR, KERALA - 6 months.

### **ROLES AND RESPONSIBILITIES:**

- Supervising food service assistants and kitchen staff, organizing their daily duties and monitoring performance.
- Cooking and preparing a variety of fresh nutritious midday meals and other refreshments.
- Ensuring that appropriate levels of hygiene and cleanliness are maintained in the kitchen.
- Washing, cutting and preparing food before it is cooked.
- Taking into account the wishes of clients when planning of menus.
- Making sure good nutritional standards are maintained when preparing meals.
- Making sure that all food at point of delivery is of the highest quality.
- Enquiring is any clients have allergies and then cooking meals accordingly.
- Responsible for high standards of food, hygiene, and health and safety.
- Keeping an eye on the temperature of cookers and roasters.

- Deciding what quantities are to be cooked and the amount of portions to be served.
- Constantly checking the quality of the food being served to customers.
- Encouraging junior staff in their training and development.
- Contacting suppliers and ordering vegetables, meats, kitchen and cleaning equipment.
- Controlling stock rotation to ensure the kitchen and larder are always well stocked.

**EDUCATIONAL QUALIFICATIONS:**

- Diploma in food production at food craft institute, Kannur.
- Higher Secondary Education from Jaybees College Kannur, Kerala.
- Secondary Education from Rajas Higher Secondary School, Kannur, Kerala.

**STRENGTHS:**

- Cleanliness
- Food preparation.
- Attention to detail.
- Target driven.
- Punctual.

**PERSONAL PROFILE:**

Father's Name : LAKSHMANAN.T  
Date of Birth : 17-10-1989  
Marital Status : Single  
Nationality : Indian.  
Passport : J2670854  
Languages Known : English, Malayalam, Hindi and Tamil.  
Interests : Cooking, and Travelling.

**DECLARATION:**

I hereby declare that all details furnished above are true to best of my knowledge.

Date:

*RAKESH THIRUVANGADAN*