**laxman shrestha**

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**Email: -** **laxmanrampur@gmail.com****,** **lshrestha28@gmail.com**

**Markhiya City, Doha, Qatar**

**PROFESSIONAL PROFILE**

To be able to share my skills and knowledge and to contribute the fullest of my ability and be an integral part of the growth and development of the company’s operation on the local and international scene

Especially on the Hotel, Restaurant & catering industry.

**KEY SKILLS**

* Knowledgeable and certified in the proper handling of foodstuff and keeping food areas clean and safe
* Excellent approach to customer service, creating meals and menu that match special events and occasions
* Constantly seeking fresh and innovative ways to enhance meals with new recipes, variety in foods and distinctive plating arrangements
* Proficient in preparing, cooking and presenting a variety of grilled foods, homemade pasta, all homemade sauce, Jus.
* Familiar with local and state practices, principles and standards for cooking in a public environment
* Skilled with all kitchen grill requirements, with a specialty in utilizing the Josper grill
* Working Experiences **( Fine Dining, A la carte, All the dining, Banquet)**
* **Achievement**
* Certificate of Appreciation for outstanding performance, dedication, and involvement in winning the **AHLAN AWARD for “Best Brunch 2014”.**
* Certificate of Appreciation for outstanding performance, dedication, and involvement in winning the **What’s On Award for “Favorite Americas Restaurant 2014”.**
* Certificate of Appreciation for outstanding performance, dedication, and involvement in winning the **“What’s On Award for best "Steak House (55&5) in Abu Dhabi 2016”.**
* Certificate of achievement **Essential Food Safety Training Certificate** Abu Dhabi Food Control Authority, Syscoms College.
* Certificate of Achievement for **Outstanding Performance**, dedication, and involvement in winning at Intercontinental Hotel. Abu Dhabi.

**PROFESSIONAL CAREER HISTORY**

**01th Feb. 2019 to Present Senior Chef De Parties, Alrabia Investment (Rosemary Café) Doha, Qatar**

**Areas of Responsibility:**

* Operate and maintain all department equipment and reporting of malfunctioning.
* Ensure effective communication between staff by maintaining a secure and friendly working environment.
* Establishing and maintaining effective inter-departmental working relationships.
* Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
* Personally responsible for hygiene, safety and correct use of equipment and utensils.
* Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
* Full awareness of all menu items, their recipes, methods of production and presentation standards.
* Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
* Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.

**02th Oct. 2018 to 26th Dec. 2018 Senior Chef De Parties, Modern Seafood Cuisine THILA Fine Dining Restaurant in Kurumba Maldives Resort & Hotel.**

**Areas of Responsibility:**

* Responsibilities and duties for this position shall include, but not be limited to, the following areas and activities. At management discretion, direction may be given for tasks outside the scope of work described.
* Supervise food preparation. Resolve problems affecting production.
* Monitor customer counts and food consumption. Maintain supply of products for customer selection.
* Supervise and lead team members in cost control management of food, supplies and equipment.
* Supervise and lead advance food preparation. Supervise and lead proper packaging, labeling and storage of leftover food products to minimize waste.
* Design and assemble special food presentations.
* Supervise and perform food production duties at special events on or off site.
* Assist in preparation of staff scheduling.
* Use information and reports from computerized menu management system.

**27th Nov. 2016 to 30th Sep. 2018, The St. Regis Saadiyat Island Resort, Abu Dhabi**

**Demi chef to Chef De Parties, (55&5 The Fine Dinning Steak House)**

.**Main duties and responsibilities**

* Reporting to the Chef De Cuisine responsibilities and essential job functions include but are not limited to the following:
* Oversee a line in the absence of sous chef
* Work and train under the leadership of sous chef
* Prepare all food items as per standard recipes and presentation
* Keep station up to sanitation and safety standards
* Train Cook demi chef, 1, 2, 3
* Rotate all food products labeled and dated
* Keep station well set up with mise en place
* Ensure that’s all the equipment is in working order and well maintained
* Product knowledge of all food products used on station
* Handle and store all food products properly
* Ensures that all food products are handled, stored, prepared and served safely in accordance with hotel and government Food Safety guidelines.

**19th Oct. 2015 to 09th Nov. 2016 Pullman Creak City Center Hotel & Resort**

**Commis (I) Chef**

.**Main duties and responsibilities**

* To prepare, cook and serve food delegated as 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 carry out daily and weekly procedures, including temperature checks, food labeling/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 labeling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained.

**14th June 2012 to 9th Oct. 2015 Intercontinental Hotel**

**Commis (III to II) (Brazilian Cuisine)**

.**Main duties and responsibilities**

* Prepared daily grill special as well as other unique grilled foods
* Ensured cooking operations followed operational procedures and standards in regard to food handling
* Planned, prepared, coordinated, supervised and implemented stages of food production
* Created unique menu of grilled foods
* Supervised regular maintenance and cleaning of grills and other kitchen areas
* Managed relationships with vendors, ensuring access to fresh foods and the best equipment and resources for cooking
* Utilized excellent knife skills to chop, dice, and julienne and slice vegetables, carve and grind meats and cheeses and fillet fish.

**Jan 11th 2011– 15th May 2012 Zyara Cafe Dubai media city**

**Assistant cook (Arabic cuisine)**

**Main duties and responsibilities**

* Suggested supervisor on cost effective food items in inventory. Provided assistance in receiving ordered inventory items as needed. Ensured dirt-free, sanitized and completely organized cooking area.
* Ensured all kitchen dishes reaching service tables comply with approved presentation standards. Avoided unwanted food waste by ensure apt check on control procedures.
* Responsible for preparation of all mise-en-place Receiving raw materials and storage
* Checking daily food products and food expiries Follow standard of hygiene cleaning of food Keeping clean and tidy work area and kitchen Following the chef instructions and order**.**

**EDUATION**

* INTERMEDIATE: - I.A. (Humanities) Pass. (2006) Sarswati M. Campus (Thamel, Kathmandu, Nepal)
* S.L.C.:- Pass.(2004) HMG, EDUCATION BORD OF NEPAL.

**Training**

* Food Safety Training from Abu Dhabi Food Control Authority.
* Good English communication skills written and verbal
* Kitchen operation background
* Professional Culinary Training Marriott Company

**COMPUTER SKILLS & OTHER TRAINING**

* Training of Computer Information Technology

 Computer Diploma (2005)

* Fire ,High risk food Safety ,Chemical

**PERSONAL DETAILS**

|  |  |  |  |
| --- | --- | --- | --- |
| MY NEME | Mr. LAXMAN SHRESTHA | HEIGT | 5.7” Inch |
| FATHER'S NAME | Mr. SHUVA NARAYAN SHRESTHA | WEIGHT | 69 KG, |
| MARITAL STATUS | MARRID | HAIR COLOUR | BLACK |
| RELIGON | HINDU | EYE COLOUR | BROWN |
| NEXT OF KIN | SABITA SHRESTHA | BODY TYPE | SLIM |
| PASSPORT NO | 07459710 | DATE OF ISSUE | 06/06/2014 |
| PLACE OF ISSUE | KATHMANDU, NEPAL | DATE OF EXPIRY | 05-06-2024 |

 **LANGUAGE KNOWN**

|  |  |  |
| --- | --- | --- |
| **Nepali** | **-** | **Spoken & Written** |
| **Hindi** | **-** | **spoken & Written** |
| **English** | **-** | **spoken & Written** |

**References History**

**Executive chef at Shangri-La Hotels and Resorts, Canada**

**Mr. Malcolm Webster**

**Profile : linkedin.com/in/malcolm-webster-87941737**

**Email: Malcolm.Webster@shangri-la.com**

**Mr. Saroj (Singh) Thapa**

**Head pastry chef at Marriott international (Lapita, Dubai park & resorts autograph collection)**

**Saroj’s Profile :linkedin.com/in/saroj-thapa-20393115**

**Phone: +971563649982 (Mobile)**

**Email: Chefthapasaroj@gmail.com**

 **Mr. Guilherme Reis**

**Chef de cuisine Four Seasons Hotels and Resorts**

**Mobile :- +971-561236615,**

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**Mr. Antoine Baudry**

**Chef de cuisine One&Only Resorts, United Arab Emirates**

**Mobile :- +971 55 431 7253**

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**INTEREST**

**Cooking, Playing Snooker, Music, Playing Football, Internet, Social Works, Official Works**

**Laxman Shrestha**