

# CURRICULUM VITAE

**Paul George**

## OBJECTIVE

To be a part of an organization which provides me with ample opportunities to hone my skills in the field of culinary and obtain a position that will enable me to use my technical skills, educational background and ability to work well with people.

## PERSONAL PROFILE

- Positive attitude with ability to lead a team/ part of it
- Spontaneous and well organized
- Excellent interpersonal and communication skills
- Easily adaptable and hard working

## PROFESSIONAL EXPERIENCE

**Period of work; From 19th January 2020 until now**

**Company: GBL GROUP BAHARIN**

**Position: D. CHEF DE PARTIE**

### WORK PROFILE:

- Being the part of pre-opening team of ESCOBAR Latin restaurant got knowledge of menu trails, kitchen setup etc
- Inspect and clean food preparation areas, such as equipment and work surface, or serving
- safe and sanitary food handling practices.
- Ensure food is stored and cooked at correct temperature by regulating the temperature of ovens, grills, and roasters.
- Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock
- Fine dining and plate skills.
- Work with staffs and head chef to develop menus for weekly brunch.
- Awareness of HACCP and Kitchen safety measures

**Period of work: from 17<sup>th</sup> Jan 2019 to 11<sup>th</sup> Jan 2020**

**Company: SOFITEL Bahrain Thalassa sea &spa (ACCOR)**

**Position: commis 1**

### WORK PROFILE:

- Worked in main kitchen, ala carte kitchen & banquet kitchen
- Was the part of grant Friday brunch, special events held in the Hotel.
- Checking the mise en place and preparation for the section
- Bulk cooking for Banquet operations, wedding events.
- Aware about of HACCP & safety measures.



**Email ID:**

**paulmgeorge03@gmail.com**

**Mob No: +973-35120637**

## Personal Data

Date of Birth : 03-02-1994

Age : 26

Sex : Male

Nationality : Indian

Marital Status : SINGLE

Languages Skills: English, Tamil, Hindi, Malayalam

## Passport Details

Passport Number: L1477127

Date of Issue : 27/05/2023

Date of Expiry : 26/05/2023

## Driving Licence:

Valid Indian Licence

**Period of work: From 29<sup>th</sup> may 2016 to 18<sup>th</sup> nov2018**  
**Company: NORWEGIAN Cruise lines, Miami Florida USA**  
**Position: COOK**

**WORK PROFILE:**

- Was cook in the bistro French restaurant got trained to cook meats and vegetables.
- Aware about USPH standards and safety measures onboard ship
- Worked in main kitchen(galley) preparing food for day to day operations
- Worked in sauce, soup, and meat section.
- Ensure the work place safety and hygiene standards.
- Checking the dry stores & vegetables of the section.

**Period of work: from 12<sup>th</sup> Dec 2015 to march 2016**  
**Company: Courtyard by MARRIOTT COCHIN**  
**Position: commis chef**

**WORK PROFILE:**

- Worked in western live kitchen, preparing mise en place.
- Cooking dishes according to the recopies and company standards
- Ensure the work area cleanliness.
- Reporting to the section head and following the standard

**Period of work: from 3<sup>rd</sup> oct 2014 to 4<sup>th</sup> sept 2015(pre-opening)**  
**Company: PLANET HOLLYWOOD Beach resort GOA (WYNDHAM BRAND)**  
**Position: Culinary associate**

**WORK PROFILE:**

- Worked in all day dinning restaurant,
- Responsible for mise en place for the section
- Checking the area hygiene and standards
- Followed the FIFO standards in the kitchen
- Proper closing and opening of the section

**Period of work: Dec 2012 to April 2013**  
**Company Taj Hotels &Resorts, Trivandrum, Kerala**  
**Position: culinary Trainee**

**Work profile:**

- Trained under various chefs
- Cleaning the work section
- Follow FIFO standards
- Receiving and storing the ingredients
- Maintaining walk in freezer
- Ensure the mise en place for the section

## EDUCATIONAL BACKGROUND

Sl No	Qualification	Institution	Board/University	Passing Year & % of Marks
1	BSC HOSPITALITY &HOTEL ADMINISTRATION	SRM IHM CHENNAI,	NCHMCT (NATIONAL COUNCIL FOR HOTEL MANAGEMENT &CATERING TECHNOLOGY)	June 2014 72%
2	Higher secondary	Jayakeralam h.s.s Pulluvazhi,Ernakulam	Higher Secondary Board, Kerala	March 2011 69%
3	S.S.L.C	Jayakeralam h.s.s Pulluvazhi ,ernakulam	Boards of Public Examination, Kerala	March 2009 80%

## Declaration

I hereby declare that the above-mentioned details are true to the best of my knowledge.

**Paul george**