# YUBA RAJ CHHETRY

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**PERSONAL ATTRIBUTES**

A challenging position of chef utilizing my culinary experience, integrity, professionalism and

Providing a high standard of service, knowledge and management skills that will help contribute

To the hotel’s kitchen services extensively, thus making Guest experiences a pleasant memory.

**EDUCATIONAL QUALIFICATION**

**S.L.C – Shree Sarada Higher Secondary School:** Successfully completed School Level Certificate through Nepal Board in **2008**.

**ADDITIONAL QUALIFICATION: computer knowledge.**

**WORK EXPERIENCE:**

**Employed**  **: Pre-Opening at Fish Bone by chef susy massetti (Accor hotels Novotel Bharain)**

**Department**  **: Italian, cold & sushi**

**Promotion : Chef De Partie**

**Duration**  **: October 1st 2019 to till date**

**Job profile : Demi Chef De Partie**

**Duration : 4th Jun 2018 to 30th September 2019**

**JOB DESCRIPTION:**

* In charge of the section kitchen reporting to Sous chef.
* Maintain High Standards of hygiene
* Check daily receiving items.(vegetables, meat, poultry and sea foods)
* Taking care of the ale-carte menu order and weekly brunch, daily special foods
* In addition to the day to day operation, was responsible for, ordering the supplies which include meat products, dairy, vegetables, dry stores etc.
* Was responsible for the inventory at the end of the month.
* Documentation of procedures, and product standards.
* Documentation of standard recipe cards.
* Continuous innovation of the recipes to deliver the standards of guest.
* To prepare duty roaster for the department.
* Make new gourmet food trial dishes for the restaurant
* Prepare the for set menu and take away orders.
* Making daily basis orders and handling the paper works.
* Train the junior staffs & briefly describe them about daily work pattern
* Taking care of the section kitchens operation including food quality, indent ordering, purchasing and cost controls,
* Developed action plans for hygiene standards.
* Training the staffs according to brand standards.
* Responsible for supervising, planning, coordinating and participating in the activities of personnel engaged in the preparation of italian,continental and cold cuisine.
* Supervise and coordinate with activity in cuisine.
* Preparing food items as per the Weekly brunch menu and daily special menu.
* Preparation of all basic sauces & maintain the standard of operations
* planning & implements new salads and recipe
* Check daily menus to determine the kind and quantity of food in the kitchen
* Prepare weekly time schedule.
* Inspect all food stores and refrigerated areas twice daily and suggest, where necessary, correct storage methods to comply with Health & Safety regulations
* See to it that kitchen equipment and utensils are handled and used properly and ensures cleanliness and maintenance of work area.
* Ensure that hotel cost control policies and procedures are followed.

**Employed at**  **: Pre opening at Caffe Concerto Italian Restaurant ,Doha Qater**

**Department**  **: Italian, cold & sushi**

**Job profile**  **: Commie Chef De Partie ( Demi Chef De Partie)**

**Duration**  **: Jun 11th 2017 to 30th April 2018**

**JOB DESCRIPTION:**

* Maintain High Standards of hygiene.
* Maintaining store and walk-in cooler as per ISO standard.
* Preparation of requisition sheet for daily store ordering.
* Taking care of Ala-crate orders for the Pasta Section, Main Course Section, Pizza section, Cold Section.
* Preparing food items as per the menu ale-carte for Breakfast,Lunch, Dinner food
* Ensuring good hygiene and health and safety at all times.
* Preparing the salads and hot food for Caffe Concerto Restaurant , Out Door, Italian Restaurant Ala-carte.
* Preparation of Italian, Continental and cold cuisine.
* Preparation Daily Paper Work.
* Ordering of dry store ingredients and butcher ingredients.

**Employed at : ACCOR Group Of Hotel Novotel Hyderabad International Convention**

**Centre (Hyderabad India)**

**Department :**  **Continental , Cold & Sushi**

**Job profile : Commis Chef**

**Duration : 5thJun 2014 to 3rdDec 2016**

**JOB DESCRIPTION:**

* Maintain High Standards of hygiene.
* Check daily receiving items.(vegetables, meat, poultry and sea foods)
* Attend the daily morning meeting.
* Preparation daily requisition order. (Dry store, General store, vegetables, meat,poultry and sea food)
* Preparation for Lunch and Dinner Buffet for Restaurant.
* Preparation of food items as per ale-carte menu.
* Maintaining store and walk-in cooler as per ISO standard.
* Guide to reliever about operation.
* Handling the guest & guest reviews.

**Employed at**  **: Green Park Hotel Hyderabad.(INDIA)**

**Department : Kitchen**

**Job profile : Commis 2nd**

**Duration : 3rd May 2012 to 6th Feb 2014**

**JOB DESCRIPTION:**

* Maintain High Standards of hygiene.
* Maintaining store and walk-in cooler as per ISO standard.
* Preparation of ordering shit for daily store ordering.
* Not only taking care of Hot Buffet also handling the guest.
* Taking care of Ala-carte orders for Room service and restaurant.
* Preparing food items as per the menu for restaurant Hot Buffet.
* Ensuring good hygiene and health and safety at all time.

**Employed at**  **: Anchor Restaurant (Chennai ,INDIA)**

**Department**  **: Kitchen**

**Job profile : 3rd Commis**

**Duration : 15 Jun 2010 to 25th April 2012**

**JOB DESCRIPTION:**

* Ensuring good hygiene and health and safety at all times.
* Maintain store and walk-in cooler as per ISO standard.
* Preparation Lunch and Dinner for Restaurant.
* Preparing the Ala-carte set up and prepare Ala-carte order.
* Sotre pickup and vegetable pickup .
* Maintain the all records.

**Employed at**  **: Taj Tristar (Hyderabad ,INDIA)**

**Department**  **: Kitchen**

**Job profile :**  **Trainee**

**Duration : 8th Jan 2010 to 12th Jun 2010**

**JOB DESCRIPTION:**

* Ensuring good hygiene and health and safety at all times.
* Maintain store and walk-in cooler as per ISO standard.
* Preparation mise en place .
* Preparing the Ala-carte set up & help to chefs.
* Sotre pickup and vegetable pickup setup.

**PROFESSIONAL TRANNING:**

* HACCP And Hygiene
* Fire Fighting
* Kitchen Sanitary
* First Aid

**PROFESSIONAL SHOWCASE**

* Excellent interpersonal skills, motivational and executing promotional skills.
* Superb customer relation skills, quality assurance & control.
* Great ability in cost control, problem solving ability to analyse issues, creates plans of action and reach solutions.
* Exercise initiative in conducting food surveys, achievement and independent judgment in sourcing and approving new products.
* Develop kitchen processes in respect of team building.

**PERSONAL DETAILS**

**Date of Birth** **:** 1st May 1992

**Nationality** **: Nepalese**

**Status**  **: Single**

**Gender**  **:** Male.

**Hobbies**  **:** Listening to music, riding bike, playing volley ball, travelling.

**Languages known**  **:** English, Hindi, Bangali ,Tamil & Telugu.

**Passport Number**  **:** 06894600

**Passport issued**  **:** 18 Dec 2013.

**Passport Expiry**  **:** 17 Dec 2023.