**GURDEEP SINGH**

**M .H. ALSHAYA( BAHRAIN)**

**SOUS CHEF (DEAN & DELUCA)**

**Telephone : +97332367998**

**Email :** **gurdeeps389@gmail.com**

 **:Gurdeep.2008singh@yahoo.in**

**D.O.B : 2 FEB 1988**

**Nationality : Indian**

**Language : English, Hindi,, Punjabi.**

**Health : Excellent**

**Passport No ; S 6626704 (Expiry-2028)**

**CAREER OBJECTIVE:**

**Hard-working professional with 14 years of experience and a proven**

**knowledge of cost management, menu development, and plating and food**

**presentation. Aiming to leverage my skills to successfully fill the Sous Chef**

**role at your company.**

**SKILL SUMMARY:**

**Food Production
Handling customers
Guest satisfaction
Team Building
Menu planning
Training Individuals
Cost Controlling
Public Relations
Driving Guest Voice
Ordering & Procurement
Kitchen Hygiene
Auditing
Developing Food Manuals
Food styling
Recruitment
Inventory Control**

**EMPLOYMENT HISTORY:**

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 **WORKED IN M.H.ALSHAYA (DEAN & DELUCA) AS A SOUS CHEF FROM 4th OCT 2017 TO 1ST JUNE 2020.**

**As a Sous Chef role I am responsible for the daily operation of Dean & Deluca restaurant**

**Working with a team of 22 team members, I am constantly involved in the menu creation for the**

**restaurant, creating recipes and plating standards for the dishes.**

**I am also responsible for maintaining the inventory for dry goods, vegetables and meat according to the needs of the operation.**

**Ensuring the quality of food, garnishes and plating are in accordance with the standards defined by the M.H. Alshaya Group.Report all equipment problems and maintenance issues, known safety hazards, or unsafe practices and procedures to supervisor immediately. I am always guide and motivate colleagues to work more efficiently.**

**Daily briefings and training of the team members, with regards to the changing menus, presentation, LTO menu recipes and HACCP training.**

**Responsible for maintaining food hygiene records as per the standards set by the company and**

**Municipality.**

**Constantly working with the purchasing department and local vendors to ensure the right delivery of meat, dry goods, vegetables and bread.**

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 **2011 TO 2017**

**WORKED IN THE ROYAL GOLF CLUB (TROON GOLF)**

**WORKED AS A CHEF THE PARTI .**

**Handling the entire operation in absence of Sous Chef.**

**Be responsible for proper reshuffle of food by retaining its quality by consulting with the Sr. chefs to maintain the Food cost.**

**Fully responsible for making of daily food consumption list & monthly inventory.**

**Find ways to improve the efficiency of the portions which will benefit our clients.**

**Following the recipes HACCP & Hygiene and food safety plan.**

 **2010 TO 2011**

**WORKED IN THE LEELA PALACE KEMPINSKI DELHI INDIA**

**Worked as a Commi with pre opening team**

**Be responsible for authentic mise-en-place and food preparation of a-la-carte and buffet food.**

**Responsible for all a la carte order and preparation of Arabic mezze and salad.**

**To follow up with the kitchen stewarding department about the proper cleaning in kitchen and respective areas**

**Be responsible for proper rechauffe of food by retaining its quality by consulting with the sr. chefs. to maintain the Food cost.**

 **2007 TO 2010**

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**WORKED IN THE LEELA PALACE KEMPINSKI BANGALOURE INDIA**

**Worked as a Commi in Cirtrus {24 hours} restaurant**

**Be responsible for authentic mise-en-place and food preparation of a-la-carte and buffet food**

**Plans, coordinate and supervises all menu implementations in a timely manner with proper recipes, photographs**

**To follow up with the kitchen stewarding department about the proper cleaning in kitchen and respective areas**

**Be responsible for proper rechauffe of food by retaining its quality by consulting with the sr.chefs.to maintain the Food cost.**

**Ensure the proper timing to dish out the a-la-carte order.**

**Making annual leave forms for the subordinates consulting with his seniors**

**Fully responsible for making of the daily food consumption list**

**Constantly strive to reduce energy consumption within the kitchen.**

**Find ways to improve the efficiency of the portions which will benefit our clients.**

**Responsible for maintaining proper hygiene in their respective areas**

**TRANNING:**

 **Since Dec 2006 to June 2007**

**Working as a job trainee in continental kitchen at Citrus restaurant at Leela Palace Kempinski Bangalore.**

**Since April 2005 to Oct 2005**

**Six Months industrial training from K.K. Royal Day’s INN group in Jaipur.**

**Since Jan 2006 to July 2006**

**Six month industrial training at Hotel Great Value ( Clarks groups hotel, Dehradun).**

**EDUCATIONAL QUALIFICATIONS**

 **2002 : 10Th Passed from Uttarakhand board.**

 **2005 : 12th passed from Uttarakhand board.**

 **2006 : Diploma in food and beverage production 2 year From MAURYA’S Institute of Food Technology Dehradun( India).**

**ACHIEVEMENTS AND AWARDS**

**Pre-opening experience in The Leela Palace, New Delhi (India)**

**Pre-opening experience Italian restaurant Prego at The Royal Golf Club Bahrain**

**Basic Food Safety training certificate in The Royal Golf Club in Bahrain.**

**Pre- opening team member in M.H.ALSHAYA (Dean & Deluca) Bahrain.**

**Basic Food Safety training certificate in M.H.Alshaya**

**Person In charge training (PIC) training certificate in M.H. Alshaya**

**HACCP training .**

**References :-**

**SUDHEESH SUNDEREN : THE ROYAL GOLF CLUB (TROON GOLF) BAHRAIN**

**Executive Sous chef : Phone: (+973 38830650)**

 **: tvs.sudhi@gmail.com**

**SACHIN MALIK : WYNDHAM HOTEL & RESORT”S BAHRAIN**

**Executive Sous chef : Phone(+973 66398034)**

 **:** **sachinmalik2002@yahoo.co.in**

**executivesouschef@wyndhamgardenmanama.com**

**Kindly**

**Gurdeep Singh**