**RAM SINGH KATHAYAT**

Al Hoora, Bahrain

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**CAREER OBJECTIVE**

I am looking for a challenging job with a rapidly growing organization that can provide me with a range of goals and job objectives with a contemporary and economical business setting.

**EDUCATIONAL BACKGROUND**

College: Ishtha Institute of Hospitality and Culinary Arts

India

Course: Advanced Diploma in Food Production and Cookery

Supervision

2015 - 2016

Intermediate: Alakshya Public Senior Secondary School

India (2013)

**WORK EXPERIENCES**

**Yum Yum Tree Food Corp. - Bahrain**

Chef(July 2018 – Present)

**Eqbal Inn. - Patiala India**

Commi 3rd (July 2016 – June 2018)

**Sarovar Portico - Jaipur, India**

Trainee (Oct. 2015 – April 2016)

**SKILLS AND QUALIFICATION**

Eager to learn,Time Management, Critical Thinking, Problem Solving and Adaptability.

A Hardworking and goal-oriented person.

Have a good team leader background.

Ability to communicate effectively.

Dear sir/mam

With this letter and the attached resume, I would like to express my sincere interest in the CHEF position you have available. As a highly accomplished and results-oriented chef with more than 4+ years of experience directing food and beverage services for highly rated restaurants, I possess a wide range of knowledge and experience that will allow me to contribute toward the success of your establishment.

My expertise lies in successfully conceptualizing, developing, and implementing innovative menus to optimize guest satisfaction and retention while leading staff training initiatives and ensuring inventory and cost containment. Additionally, my established ability to prepare successful menus for special events positions me to make a significant contribution to your restaurant.

The following achievements demonstrate my qualification for this position:

* Responsible for receiving, storing, and rotating produce, dairy meat, fish, poultry, and shellfish based on a FIFO rotation.
* Ensured a clean and organized work station while preparing food items for service. Properly prepped and executed recipes as assigned by the Sous Chef.
* Cleaned, maintained, and organized kitchen.
* Assisted in taking orders and cash register.
* Assisted customers by providing information and resolving complaints.
* Maintained clean and sanitized cooking surfaces, appliances and implements.
* Validated foods inventory and quality and assisted in food preparations.
* Prepared/ cooked food.
* Checked for expired products (expiration dates).
* Organized and maintained a neat work area.
* Learning ordering, inventory and scheduling.
* Working the line and back kitchen in various positions and task
* Working clean and effective being evaluated and criticized daily to improve quickly.

I look forward to speaking with you soon.

Thank you for your consideration.