

RESUME

GYAN BAHADUR KHADKA

Dubai, UAE

Email ID: Kundadaxis46@gmail.com

Mob: +971565649745



5+ Years of Experience in Hospitality Management.

Carrier Objective:

To become a competent & dynamic professional working in an organization that places high value on professional growth for self-motivated individuals seeking challenging assignments for responsible positions also To be a good person and develop my career as a chef because cooking is what I always love and want to keep doing. To be associated with progressive hotels and restaurant which will help me grow and explore myself fully and realize my potential.

Key Skills:

- Self Motivation,
- Excellent interpersonal and communication skills in a professional manner.
- Ability to learn and work under pressure.
- Confident and good team player.
- Ability to deal effectively with multicultural environment
- Good Judgment, Honesty, Innovative

Education and Certificate

Qualification	Institute	Board	Remark
S.L.C	Panchadhura mavi, Charu, Maisthan, Nepal	Gov.Of Nepal	52% (2 nd Div)
+2	Nasa international HSS/ College,Tinkune, Nepal	HSEB	45% (2 nd Div)
<u>Bachelor Degree</u> <u>B.H.M</u>	Goldengate International College- Nepal	T.U.	First Div(3.42) GPA

Personal Details:

Passport No : 10224043
Issued Date : 30th Jan 2017
Expiry Date : 29th Jan 2027
Place of Issue : Mahottari
Visa Status : Visa Status
Visa expiry on : 14th Mar 2020
Language Known : English, Hind, Nepali & Basic Chinese

Professional Experience:

1. **Cook** (2018 Sep- 2019 Dec)
Flavor's Café & Restaurant- Nepal
 - Work at various star hotels in casuals holding responsible duty.
2. **INTERNSHIP** (June 24th 2017- June 24th 2018)
Pullman Ocean view Sanya Bay Resort & Spa- China

RESPONSIBILITY

- Able to organize the assigned work area and efficiently put away orders.
- Able to prepare and sell food within recommended time frames to meet Guest expectations.
- Able to operate kitchen equipment like braising pan, baking ovens, stoves, grills, microwaves and fryers.
- Able to produce quality product in a timely and efficient manner for the guests or staff.
- Responsible to maintain cleanliness, sanitation at the assigned work area.
- Responsible for preparing and cooking all food items by the recipe and to specification.
- Prepare ingredients for cooking, including portioning, chopping, and storing food.
- Follow all rules and regulation guided by supervisor

ASSETS:

Good understanding of Human Behavior, keen desire to achieve Success, Self-Discipline, Optimistic attitude, Good planning skills, spirit of team work and cooperation, Adaptability and learning ability, believe only in results, regular and punctual.

DECLARATION:

I hereby declare that the facts given in resume are correct to best of my knowledge and belief.

Reference Available on request.

Gyan Bahadur Khadka