ABHAY JAISWAL

ADDRESS: 14, JAGANNATH DUTTA LANE KOLKATA - 700009.

E-MAIL: abhayjaiswal600@gmail.com SKYPE ID: live:abhayjaiswal600

LINKEDIN: https://www.linkedin.com/in/abhay-jaiswal-205562202/

CONTACT NUMBER: (+91) 9830756194.

DOB: 20.09.1999

CAREER OBJECTIVE:-

To obtain a successful position in the industry . To cook with enthusiasm, utilize extensive culinary skills to deliver an utmost guest experience through the best combination of food & drinks in a fun environment .

EDUCATION:-

CLASS X	Mahavir Institute Of Education & Research	2015
CLASS XII	National Institute Of Open Schooling	2018

Bachelor's Degree :- Graduated

University: Guru Nanak Institute Of Hotel Management.

Location: Kolkata, Batch: 2018-2021.

Field Of Study: B.Sc In Hospitality And Hotel Administration.

EXPERIENCE:-

Property: The Greenbrier, United States Of America.

Job Title: Trainee / Line Cook

Date :- 10ST July 2019 TO 18TH March 2020

Duties:-

- Makes Adjustment to Food Items to Accommodate Guest With Allergies Or Specific Diet Concerns . Test Food To Ensure Proper Presentation & Temperature
- Worked in Garde Manger , Saute , Grill , Fry & Prep Station Respectively .
- Operate Kitchen Equipment Safely. Managed the Kitchen and Teammates .
- Clean Food Preparations Areas as determined by the Law & Company Policy.
- To Assist Chef With Chopping , Packing , Helping/Learning With Dishes.

Property: The Gateway Hotel Kolkata, Basu Hotel Pvt. Ltd

Job Title: Trainee / Commis Chef

Date: 1ST August 2018 TO 29TH August 2018 & 1ST April 2019 TO 28TH April 2019

Duties:-

- Maintain the Specific Kitchen Area Clean & Hygienic.
- Prepare Mise en Place
- Pick Up Ingredient from the stores .
- Cleaning of Work Station after work

SKILLS:-

- Kitchen Hygiene & Sanitation .
- Food Plating & Presentation.
- Team Management . Standard Safety Protocols .
- Handling Different types of Meats.
- To Work With The Team In Very Busy Service Days .
- Computer Knowledge In PowerPoint, Word, Excel.
- Quick Learner .
- Able To Operate Under Pressure.
- Supervising & Budgeting.

ACTIVITIES AND INTERESTS:-

- Spending Time With My Pet.
- Food & Travel Photography.
- Learning New Dishes From Roadside Food Vendors .
- Reading Food Blogs On Social Media .
- Have participated in NESTLE Cooking Competition in College.
- Have participated & won 2 Cooking Competition outside College.

LANGUAGES:-

- English
- Hindi
- Bengali



CERTIFICATE OF TRAINING

This is to certify that Abhay Jaiswal successfully completed 1677.50 hours of practicum training in the Culinary Department at The Greenbrier from July 10, 2019 to March 18, 2020.

Issued this 11th day of June 2020 upon the request of Abhay Jaiswal in compliance with his or her academic requirements.

Certified by:

Bryan Skelding, CEC Executive Chef

The Greenbrier

BASU HOTEL PVT. LTD.

Phone: 91-33-2373 0193

Fax: 91-33-2373-0325, H/P: +91-98300 17241

E-mail: basuhotelpvt.ltd@gmail.com

Office: 17B, Biprodas Street, Kolkata - 700 009

Ref.

Date 20.05.2019

To Whom It May Concern

This is to inform you that Mr. Abhay Jaiswal was working at Cygnett Lite Hotel (A Unit of Basu Hotel Pvt. Ltd.) as Commis III from 1st April 2019 to 28th April 2019.

During this period, we found his services satisfactory in carrying out the following duties in the kitchen department:-

- ➤ Prepare Mise-en-place in advance before the cooking process starts, review recipes, measure quantity of ingredients, wash & chop the ingredients.
- > Cleaned refrigerator, trolley & other kitchen equipments on daily basis.
- ➤ Maintain the specific kitchen area clean & hygienic.
- Make proper use of leftover food items to minimize wastage of food.
- > Pick up ingredients from the store.
- > Assist with daily inventory of assigned station for daily requisitions.

We wish him All the Best for his future.

BASU HOTEL PRIVATE LIMITED . Closer Show

Director



Mr/Ms. ABHAY JAISWAL





GURU NANAK INSTITUTE OF HOTEL MANAGEMENT

NATIONAL CHEE COMPETITION

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. GURU M	JANAK	INSTITUTE	OF	HOTEL	MANAMEMENT,	KOLKATA

PRINCIPAL CHEF KUNAL KAPUR CHEF SANJEEV KAPOOR DR K DAMODARAN LIDA SIDDONS







Certificate Of Participation

This is to certify that Mr. / Ms. _ ABHAY JAISWAL

has participated in the Nestle Young Chef Contest – 2018 held at GNIHM Kolkata on 19th December 2018.

ANIRBAN GUHA
RSM – NESTLE PROFESSIONAL

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