



RAKESH SINGH

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Al Badaa Jumeirah 1, Dubai Nationality (Indian)

Skills

Well Knowledgeable, about making sandwiches, Burger, barbeque. Good communication skills. Believe in honesty and team work

LANGUAGES

Hindi.
English

INTERESTS

Travelling.
Cooking
Watching Cooking Movie

ACHIVEMENTS

Opening new restaurant m as a head chef in Dubai Bravostar Restaurant with,

Ensuring all the kitchen equipment's. Ensuring proper supplies

- RAKESH SINGH

OBJECTIVES

Secure a responsible career opportunity to fully utilize my training and a skills, while making a significant contribution

EXPERIENCE

New Food Range Restaurant Dubai
(Thu 04/05/18 - Fri 05/15/20)

Position: Demi Chef de Partie Indian Tandoor Chinese

Working with all the mise-en-place before opening
Ensuring food quality and taste to be consistently
Ensuring the expenses should always be in limits.
Ensuring food hygiene should be proper by the staff

Bravo Star Restaurant Dubai (Thu 01/01/15 - Sun 04/09/17)

Position: Indian Chinese tandoor department chef

Working with all the mise-en-place before opening the outlet.
Ensuring food quality and taste to be consistently good.
Ensuring the expenses should always be in limits
Ensuring food hygiene should be proper by the staff.
Conducting Briefing for all the junior staff

Chola restaurant Mumbai (India)
(Tue 06/18/13 - Sat 07/26/14)

Position: Indian Chinese tandoor department chef

Working with all the mise-en-place before opening the outlet.
Ensuring food quality and taste to be consistently good.
Ensuring the expenses should always be in limits.
Ensuring food hygiene should be proper by the staff.

Hotel Aarti International India
(Thu 09/15/11 - Tue 05/26/13)

Position: Indian Chinese tandoor department commichef

Working with all the mise-en-place before opening the outlet.
Ensuring food quality and taste to be consistently good.
Ensuring the expenses should always be in limits.
Ensuring food hygiene should be proper by the staff.

Hotel Taksonz
(Fri 03/06/09 - Wed 04/06/11)

Position: Indian Chinese tandoor department line cook

Working with all the mise-en-place before opening the outlet.
Helping in chopping and cutting vegetables.
Learned how to make consistent taste and how to ensure food quality and quantity over every order.