



AMUND SEN SAGAR

Permanent Address:

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Present Address:

Doha Qatar

CAREER OBJECTIVE:-

Professional Chef with 8 years of extensive culinary, kitchen management and menu planning experience in Multi Cuisine. Capable of guiding and motivating a huge team to perform the best. Manage restaurant and catering services of up to 150 tables while focusing on quality and innovative menus featuring seasonal recipes inspired by traditional culinary styles, local ingredients and modern techniques..

ACADEMIC QUALIFICATIONS:-

- 2010-2014 -Bachelor Degree in Hospitality Management from Banarsidas Chandiwala Institute of Hotel Management & Catering Technology, (Indraprastha University)
- Passed All India Senior School Certificate Examination from KENDRIYA VIDYALAYA (CBSE) Delhi.
- Passed All India Secondary School Examination from KENDRIYA VIDYALAYA (CBSE) Delhi.

PROFESSIONAL EXPERIENCE:-

QATAR AIRWAYS (QDF)

JUN, 2021- Till

Duties and Responsibilities

(In charge Of Pre- opening Armani restaurant)

- Ensuring that all food items and products are stored, prepared and served based on the restaurant's recipe, preparation and portion standards
- Evaluating and disciplining kitchen personnel accordingly and making employment and termination decisions
- Ordering kitchen materials and ingredients based on the menu and market demand
- Supervising food preparation in the kitchen and ensuring that customers are satisfied
- Maintaining clean working environments and making sure that employees follow the restaurant's preventive maintenance measures
- Maintaining adequate inventory levels and conducting weekly inventories

- Working with Restaurant Managers to create menu items, pricing and establishing portion sizes of each meal
- Scheduling shifts by business hours, days, and occasions
- Overseeing the training of employees to ensure the safe operation of kitchen equipment and utensils and the proper handling of heavy items and hazardous materials.

CAPITAL CLUB BAHRAIN

APRIL 2019- March 2021

Jr. Sous Chef

Duties and Responsibilities

- Maintains food handling and sanitation standards.
- Performs all duties of Culinary and related kitchen area employees in high demand times.
- Oversees production and preparation of culinary items.
- Works with Restaurant and Banquet departments to coordinate service and timing of events and meals.
- Complies with loss prevention policies and procedures.
- cooks foods of all types, either on a regular basis or for special guests or functions.
- Supervises and coordinates activities of cooks and workers engaged in food preparation.
- Checks the quality of raw and cooked food products to ensure that standards are met.
- Assists in determining how food should be presented and creates decorative food displays.
- Supervises daily shift operations.
- Ensures all employees have proper supplies, equipment.
- Handles employee questions and concerns.
- Communicates performance expectations in accordance with job descriptions for each position.
- Participates in an on-going employee recognition program.
- Conducts training when appropriate.
- Monitors employee's progress towards meeting performance expectations.
- Participates in department meetings and continually communicates a clear and consistent message regarding the departmental goals to produce desired results.
- Supports and assists with new menus, concepts and promotions for the Restaurant outlets and Banquets.
- Handles guest problems and complaints seeking assistance from supervisor as necessary.
- Empowers employees to provide excellent customer service within guidelines.

W HOTEL & RESIDENCES DOHA QATAR

APRIL, 2018–APRIL,2019

Chef de partie

Duties and Responsibilities

- Supervise and coordinate activities of staff.
- Determine how food should be presented, and create decorative food display.
- Ensure proper portion, arrangement, and food garnish to be served.
- Monitor the quantity of food that is prepared.
- Inform f&b service staff of different items and number of available menu specials.
- Prepare special meals or substitute items.
- Assist. kitchen staff with various tasks and provide staff with needed items.
- Monitor stock of kitchen supplies and food items.
- Maintain kitchen logs for food safety program and food products.

- Ensure the quality of the food items and notify manager if a product does not meet specifications.
- Assist. sous chef scheduling, evaluating, counselling, disciplining, and motivating and coaching employees.
- Follow all company and safety and security policies and procedures.
- Report maintenance needs, accidents, injuries, and unsafe work conditions to manager complete safety training and certifications.
- Ensure uniform and personal appearance are clean and professional.
- Preparing, cooking and presenting dishes within speciality and serve food to the highest standard.
- Managing and training any demi-chef de parties or commis .
- Helping the sous chef and head chef to develop new dishes and menus.
- Ensuring team have high standards of food hygiene and follow the rules of health and safety.
- Monitoring portion and waste control to maintain.
- Ensure the highest standards of cleanliness and maintenance, are achieved at all times in the kitchen and catering areas.
- Support other kitchen staff in their duties.
- To be fully conversant with the procedures for fire, security, health and safety and food safety including haccp.

ROTANA, MUSCAT OMAN (PRE-OPENING HOTEL)OCTOBER, 2017-MARCH, 2018

Chef de partie

Duties and Responsibilities

- Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.
- Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
- Coordinates daily tasks with the Sous Chef.
- Responsible to supervise junior chefs or commie.
- Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.
- Ensure that the production, preparation and presentation of food are of the highest quality at all times.
- Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
- Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
- Full awareness of all menu items, their recipes, methods of production and presentation standards.
- Follows good preservation standards for the proper handling of all food products at the right temperature.
- Operate and maintain all department equipment and reporting of malfunctioning.
- Ensure effective communication between staff by maintaining a secure and friendly working environment.
- Establishing and maintaining effective inter-departmental working relationships.
- Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.
- Personally responsible for hygiene, safety and correct use of equipment and utensils.
- Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.
- Checks periodically expiry dates and proper storage of food items in the section.
- Consults daily with Sous Chef and Executive chef on the daily requirements, functions and also about any last minute events.
- Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.
- Should be able to set an example to others for personal hygiene and cleanliness on and off duty.
- Daily feedback collection and reporting of issues as they arise.

- Assess quality control and adhere to hotels service standards.
- Carry out any other duties as required by management

INTERCONTINENTAL, IHG.

October 2014- Sept, 2017

Demi chef de partie/commi chef

Duties & Responsibilities

- Handling all ala cart ,breakfast, lunch, dinner buffet and Banquets functions as well .
- Prevent food spoilage through daily checks and ensures that all incoming and outgoing food items are up to agreed standards.
- Have full knowledge of all menus being offered in the respective kitchen at any one time.
- To ensure that all kitchen mise-en-place is prepared according to production plan.
- To carry out daily checks of all refrigerators and freezers.
- Check food storage areas and refrigerators for cleanliness and proper functioning on a daily basis.
- Maintain a consistent quality of food preparation & presentation in his assigned section.
- Rotates all kitchen food stock items using FI FO method.
- Keep Chef de Partie informed about all aspects of assigned section, including equipment, working environment, staff problems and departmental relations.
- Responsible for the cleanliness of respective section.
- Ensure all equipment is being maintained and cleaned regularly.
- Always keep workstations clear, clean and tidy.
- Ensure Mise en Place is always done according to business demands.
- Assist in other food production areas as and when required.
- Actively participate in all training activities.
- Ensure full cooperation with all other service colleagues and departments.
- Participate and serve guests during outside catering as and when assigned.
- Perform any other duties as required by the Executive Chef, Executive Sous Chef or Sous Chef from time to time.
- Working in others outlets (Steakhouse, Italian restaurant and banquets as well)
- Responsible for Prepares and properly garnishes all food orders as they are received in accordance with menu specifications, insuring proper plate presentation.
- Responsible for all food preparation in their assigned kitchen section.
- Maintaining high hygiene standards and cleanliness within the kitchen and store-rooms.
- Maintaining high standard in food production.
- Responsible to control that all safety measure and regulations are followed by staff.

THE GRANG (NEW DELHI) INDIA

January, 2013- Jun, 2013

Industrial Training (Food & Beverage Production Department)

Duties & Responsibilities

- Food & Beverage Service- Welcoming guests, Taking orders, Serving drinks and meals, Mise en place for Lounge Operations, Assisting in room service operations
- Front Office Operations – Handling check-in and check-out, cashiering at business centre, assisting guests in using internet, fax, and telephones.
- Housekeeping- cleaning of guest rooms, public areas, assisting in laundry operations, flower decorations, arranging linen room.
- Food Production -Weighing and measuring cooking ingredients
- Cleaning the fish, shellfish and poultry ,Stirring sauces and soups ,Cleaning the work areas, dishes and utensils.

WESTIN SOHNA RESORT & SPA, GURGAON,INDIA

June, 2011-August, 2011

Industrial Training (Food & Beverage Production Department)

- Deliveries of food and other equipment to the kitchen.
- Following the instruction given by chef.
- Proper arrangement of vegetables & fruits in walk in cooler.
- Proper arrangements of food & vegetables for the banquet.
- Handle the live counter in morning breakfast.
- Prepare the daily mis-en-place and Control food wastage.
- Organize the food & vegetables storeroom.
- Pick up the raw material from the store.
- Co-ordinate with kitchen staff.
- Prepare the sauces.

ACHIEVEMENTS:-

- Certificate of achievement- Data Privacy- Handling personal data-EMEA
- Certificate of achievement IHG- Foundation Food Safety (Level-2)
- Certificate for IHG-Problem resolution
- Certificate for IHG- Suggestive Selling
- Certificate of achievement- General Fire Training
- Certificate of achievement- Introduction to Information Security-EMEA
- Certificate Of Achievement- Role In Preventing Human Trafficking
- Certificate of achievement –Global Privacy
- Certificate of achievement- Food Allergen Training
- Certificate of achievement- The Business We Do- Marriott International
- Certificate of achievement- Global Anti Corruption
- I have participation in stage management in hospitality ensemble 2010.
- I have actively participated in food production in chef comp. and annual day from 2011 onwards.
- I have participated in olive oil competition 2010

Technical Skills:

- Microsoft Office (MS-Word, MS-PowerPoint, MS-Access, MS-Excel), Internet.

Key skills and competencie

Cooking

- Able and willing to perform complex and difficult tasks.
- Cooking meats, fish, vegetables, soups and other hot food products.
- Can understand basic cooking directions.
- Providing leadership to kitchen staff.
- Coming up with new and exciting recipes.
- Trained in putting out fires that start in a kitchen.
- Able to work in a hot and busy environment where food is being cooked.
- Ensuring high sanitation standards.
- Can competently use ovens, grills and fryers, as well as a variety of other specialist kitchen equipment.
- Keeping in down food and payroll costs to maximize profitability.
- Minimizing food wastage.

- Ability to solve practical problems.

Personal

- Willing To Accept Responsibility For Food That Is Cooked.
- Able To Work Nights Weekends And Holidays.
- Physically Fit And Able To Walk Or Remain Standing For Long Periods Of Time.
- Superb Manual Dexterity.
- Able To Converse With Our Clientele.
- Maintaining A Personal And Tidy Appearance.
- Good Physical And Mental Stamina.
- Willing To Learn.
- Ability To Form Positive Relationships With Colleagues.

Hobbies:

- Cooking, Keeping and gaining Knowledge of food & beverage production and making friends and nook corner of the world.

PERSONAL DETAILS:-

Father's name : Shri. B.Ram
Date of Birth : 17th sept 1991
Gender : Male
Language Known : Hindi & English
Nationality : Indian
Marital Status : Married
Passport no : K2328802

DECLARATION:-

I am a smart worker and ready to learn every time with a pleasant smile on my face. I have acceptable communication skills. I am go-getter and keen to make it big in life. I declare that the information and facts stated above are true and correct to the best of my knowledge and belief.

DATE:

(AMUND SEN SAGAR)

PLACE: