**Tanveer Hussain**

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**PROFESSIONAL SUMMARY**

As a demi chef de partie, I am a skilled professional responsible for creating a wide variety of delicious food and dishes. I am adapt at working with a range of ingredients to create a variety of items, soup, salad, main course and other treats. My expertise in hot kitchen extends beyond just three cuisine, continental, Indian. I am highly knowledgeable about food safety and sanitation, inventory management. I am skilled in working in a fast-paced , high pressure environment. I can produce high quality cook food consistently. As a demi chef, I am integral part of any kitchen team and I am always looking for ways to improve my knowledge and skills at kitchen, with my passion for cooking and my dedication to excellence, I am a valuable asset to any kitchen department and hospitality establishment.

**WORK EXPERIENCE**

**Demi chef de partie** April-2022 to September-2023

Double tree by Hilton • Saudi Arabia

* Prepare a wide variety of breakfast with a team such as healthy food in cuisine.
* Create new and exciting dish to renew our menus and engage the interest of customers.
* Prepare live stations, using different method for setup, buffet etc. to ensure the presentation will be beautiful and exciting.
* At late night in kitchen prepared ala carte orders with colleague.
* Check quality of material and condition of equipment and hygine.
* At finished shift hand over to chef de partie, attendance of staff, store request, temperature log book.

**Commi-I** April 2021- April 2022

Doubletree by Hilton • Saudi Arabia

* I am responsible for ala-carte counter with colleague or chef de partie.
* I am ensuring that customers are satisfied with the food items and that culinary department provides excellent customer service.
* Responsibly write temperature log book for food and freezer, chiller.
* Attend trainings such as hygiene, fire, Hilton goals..
* Prepared mise en place for ala carte and breakfast buffet or sometime for live stations.

**Joined as Commi-II**

Double by Hilton • Saudi Arabia

May 2019 - April 2021

* Started with pre-opening team, as a commi-II I prepared Indian dish mostly. Preparing mise en place and complete with garnish.
* Worked at breakfast buffet, omllete live station and serve direct guest healthy foods.
* Assists with preparing, cook goods for delivery clean and restock workstation and ensures all equipment is sanitized and prepared for next shift.

**Industrial TRAINEE** October 2013 - July 2014

Holiday Inn

* Preparing meals as ordered.
* Perform other related work as required.
* Assist in the preparation of several parts of major meal by mixing and stirring, ladling.
* Collects store items as required from the main kitchen.
* Cleans and maintain kitchen equipment.

**Apprenticeship TRAINEE**

Hyatt regency- Delhi

* Follow senior staff to clear work.
* Follow chef rules to avoid mistakes.
* Worked as a trainee in all departments at kitchen.
* Attend all shift for clearing new things.

**SKILLS**

* Physical Strength and Competence
* Social Adaptability
* Planning and Administration
* Knowing Cooking Method

**EDUCATION**

**APPRENTICESHIP COURSE**

FOOD PRODUCTION (B.T.C PUSA, DELHI)

NATIONAL COUNCIL FOR VOCATIONAL TRAINING

NATIONAL APPRENTCESHIP CERTIFICATE

**SCHOOL**

10TH Grade school certificate