



# CHANDER MOHAN

Kitchen Assistant

## Contact

**Address**

469977

**Phone**

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**E-mail**

hcool934@gmail.com

## Skills

- Cash handling
- Complaint resolution
- Safe food handling
- Point of Sale
- Food preparation
- Cooking techniques, and knowledge of kitchen equipment

## Languages

English

Experienced Crew Member with a strong track record of reliability. Efficiently meets high-volume order demands while upholding exceptional service standards. Demonstrates expertise in food preparation and safety protocols to guarantee a secure and delightful dining experience for customers.

## Work History

2017-07 -  
2018-01

### F&B Kitchen Staff Internship

*Hotel Palace Hoshairpur Indian Cuisine, India*

- Supported staff members in their daily tasks, reducing workload burden and allowing for increased focus on higher-priority assignments.
- Analyzed problems and worked with teams to develop solutions.
- Enhanced team environment by working with interns on presentations. The knowledge of kitchen equipment usage.

2022-05 -  
2024-08

### Crew Member/Kitchen Staff

*McDonald's, Kuwait*

- Provided excellent customer service by greeting customers and meeting quality expectations.
- Worked well with teammates and accepted coaching from management team.
- Promoted a positive work environment through effective communication and teamwork among staff members.
- Improved customer satisfaction by providing friendly and efficient service at the register.
- Collaborated with team members to complete orders.

2019-01 -  
2020-04

### Service Crew Member/ Kitchen Staff

*KFC, India*

- Enhanced customer satisfaction by providing efficient and friendly service.
- Prepared food items accurately and quickly, adhering to strict food safety guidelines.
- Developed strong multitasking abilities while managing multiple responsibilities simultaneously

	during high-pressure situations.
	<ul style="list-style-type: none"><li>• Maintained a clean and organized work environment for improved customer experiences.</li><li>• Kept customers and crew areas organized.</li></ul>
2024-09 - 2025-01	<b>Kitchen Helper/ Cleaner</b> <i>SS Super Service, Singapore</i> <ul style="list-style-type: none"><li>• Completed deep cleans as scheduled, resulting in improved overall cleanliness levels within the facility.</li><li>• Maintained a healthy environment for building occupants by consistently removing dust, dirt, and allergens from surfaces.</li><li>• Improved cleanliness and sanitation by diligently performing daily cleaning tasks.</li><li>• Supported fellow cleaners with various tasks, ensuring efficient completion of assigned duties.</li><li>• Kitchen cleaning, teamwork with kitchen equipment utensils neat and tidiness.</li></ul>

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## Education

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2018-01	<b>Diploma</b> <i>Food Production &amp; Restaurant Operation</i>
2015-01	<b>Senior Secondary School Education</b> <i>Intermediate</i>
2013-01	<b>Secondary School Education</b> <i>Metric</i>  <i>Training in Food Safety</i>

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## Personal Information

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- Date of Birth: 07/08/96
- Nationality: Indian

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## Training

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Training in Food Safety, Kuwait