

VISHAK KRISHNAN

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***CAREER OBJECTIVE***

To obtain with position with progressive concern when I can utilize my knowledge, experience, skills & energy and to ensure an effective contribution to the company growth. Enthusiastic to gain additional knowledge and experience for future career growth with achieved sustainable bottom-line performance.

***PROFILE***

* *An honest, highly efficient, hardworking, enthusiastic, best outstanding, good commitment and self-motivated individual with thorough knowledge of hospitality industry*
* *Hard working in diversified work environment can easily adjust to the new workload assigned and work under pressure.*
* *Have the ability to effectively deal with individuals from all background and professional levels.*

**RESPONSIBILITIES**

* Fine-dining expertise
* Employee Training and development
* Budgeting and cost control
* Banquets and catering
* Food preparation techniques
* Menu planning
* Purchasing
* Strong butchery skills
* Contemporary sauce work

***WORK EXPIERENCES***

* ***Worked as a Chef De Partie at Soul (Mitera Kerala) Feb 05th 2021 to Jan 18th 2022***
* ***Promoted as a Chef De Partie from December 5th 2018 to Nov 08th 2020***
* ***Worked as a Commi I from ORION Holding Company Kuwait (24th February 2015 to December 1st 2018)***
* ***Worked as a Commi II from Vasundhara Sarovar Premier five star Resorts Kerala (7th January 2013 to 8th May 2014)***
* ***Worked as a Commi III from Abad group of Hotels and Resorts (21st September 2011 to 20th August 2012)***
* ***Job training at Abad Group of Hotels and Resorts (14th March 2011 to 20th September 2011)***
* ***Industrial training at Vivanta by Taj, Kumarakom (Period of six months, July 1st to December 31st 2010***

***JOB SPECILIZATION***

* North Indian and South Indian
* Italian and Ala-carte and Buffet
* Arabic Restaurants dishes

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| **Course** | **Institution** | **Year of Passing** | **Board / University** |
| S.S.L.C | Govt. H.S. School  Areepparambu, Kottayam | March 2007 | Board of public exams, Kerala |
| Higher Secondary | Govt. H.S. School  Areepparambu, Kottayam | March 2009 | Board of Higher secondary exams, Kerala |
| Hotel  Management | Consult Inn Hotel Management | October 2010 | Professional course |

***EDUCATIONAL QUALIFICATION***

***PERSONAL QUALIFICATION***

* Food hygiene international certificate
* Telephone manners and body language

***PERSONALITY TRAITES***

* Perseverance, originality, and desire to requirements are need.
* Effective communicator internal & external customers.
* Given the utmost a best effort towards charring out responsibilities.
* Strive for the perfection.
* Strong management training and motivational skills.
* Fast learner and willing to learn.

***ACHIEVEMENTS***

Team Member of Hosting her Excellency Mrs. Pratiba Devi Singh Patil, Honorable

President of India who stayed in Taj Kumarakom for three days ( August 2010)

***FUTURE GOALS AND CARRER PLANS***

To be a professional hotelier to meet company standard and customer satisfaction. To gain more knowledge and develop my skills to get better career in future

***LANGUAGES***

* + English
  + Hindi
  + Malayalam
  + Tamil

***PASSPORT DETAILS***

* + Number : K5970240
  + Date of Issue : 31/10/2012
  + Date of Expiry : 30/10/2022
  + Place of Issue : Cochin

Dear Team

I wish to express my great Enthusiasm to be an Employee on if you have vacancy from esteemed organization. Therefore, herewith I am forwarding my Resume for suitable position,

Please be good enough to take few minutes of your valuable time to go through my Resume and consider the experience and the qualification that I have gained the past few years. If you find me eligible to work on your prestigious establishment, I shall make every endeavor the duties and the responsibilities entrusted to me to do the best of my ability,

I look forward for a favorable response from you,

Thank you.

Yours sincerely

Vishak