**SURESH THANKAVEL **

Mobile No: +97333101235

EMAIL :[sureshaathe@gmail.com](mailto:sureshaathe@gmail.com)

**Objective:**

To attain high performing and result oriented profession to lead organization

towards achieving its vision and at the same time to perform my personal and social responsibilities well and to be a successful person.

**PRESENTLY – RAMADA HOTEL BAHRAIN**

Demi Chef

Since 2016

**Responsibilities**

* A demi chef relays orders to his station cooks and ensures each menu item his station is responsible for is prepared on time.
* Oversees all preparation, cooking and presentation for plates.
* May be required to assist with cooking, preparation and plating when station chefs are absent.
* Kitchen’s demi chef also ensures that all health and food safety standards are practiced and he helps troubleshoot any kitchen issues that may arise.

**Work experience:**

**CARLUCCIO’S RESTAURNT IN DUBAI**

**Commi -1**

**2014 to 2016**

**Responsibilities**

* Support Chef de Partie or Demi Chef de Partie in the daily operation and work.
* Work according to the menu specifications by the Chef de Partie.
* Keep work area at all times in hygienic conditions according to the rules set by the hotel
* Control food stock and food cost in your section.
* Prepare the daily mis-en-place and food production in different sections of the main kitchen or satellites.
* Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks.
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.

***EMPORIO ARMANI CAFFE, the pearl, state of Qatar***

COMMI 2

January 2012 to 2014

**Responsibilities**

* My strong areas are pastry, bakery and cold kitchen and hot kitchen. I prepare home made fresh pastas, different kinds of salads, breads and desserts.”
* Support Chef de Partie or Demi Chef de Partie in the daily operation and work.
* Work according to the menu specifications by the Chef de Partie.
* Keep work area at all times in hygienic conditions according to the rules set by the hotel.
* Control food stock and food cost in your section
* Prepare the daily mis-en-place and food production in different sections of the main kitchen or satellites.
* Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks.
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.

**Intercontinental Hotel Doha, Qatar**

COMMI 2

July 2009 to December 2011

**Responsibilities**

* 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 appearances are clean and professional; maintain confidentiality of proprietary information; protect company assets.
* Speak with others using clear and professional language. Develop and maintain positive working relationships with others; support team to reach common goals; listen and respond appropriately to the concerns of other employees.
* Ensure adherence to quality expectations and standards. Stand, sit, or walk for an extended period of time or for an entire work shift.
* Reach overhead and below the knees, including bending, twisting, pulling, and stooping. Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance.
* Perform other reasonable job duties as requested by Supervisors.

Academic Qualification:

School attended: BT/ Shivananda National School GCE O/ L Examination 2007.

**Computer skills:**

* MS office, Ms-Excel, Internet &E-mail

**Language skills:**

* English (Advanced)
* Tamil (Advanced)
* Hindi (Advanced)

Personal Information:

Passport no: N6868104

Validity: 11/11/2026

Date of birth: 01/02/1991

Nationality: Srilankan

Marital status: single

Religion: Hindu

**I HEREBY DECLARE THAT THE ABOVE DETAILS FURNISHED BY ME ARE CORRECT AND TRUE TO THE BEST OF MY KNOWLEDGE**

**Your’s Faithfully,**

**Suresh**