



Ashok Chapagain

Senior Chef

CONTACT

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Location : Dubai

OBJECTIVE

I worked in Challenging atmosphere with a high level of discipline where I effectively utilize my knowledge, skills and talent to achieve organization goals with smooth kitchen operation.

SPECIALIZATION

- Italian
- Sea Food Night
- Indian
- Indo Chinese
- Asian
- Banquet

TRAINIING

- Team Building.
- Relation with Guest
- Menu development.
- Situation Handling.
- Safety And Food Hygiene.

PERSONAL INFORMATION

Date of Birth : 19-07-1976

Gender : Male

Languages : English , Hindi , Nepali

Nationality : Nepalese

Marital Status : Married

EDUCATION

10th passed

Shree Chandrodaye Secondry High school kailali Nepal.

ACHIEVEMENTS

- Pasta premier League ([Italian Cuisine World Summit](#) 2016 Dubai).
- Wagamama Mystery Shopper Audit (Scored **100%** wining journey in [CROWNE PLAZA IHG Hotel](#) Dubai)
- Best Guest relationship [Award](#).
- Electrician Professional (Indian [technical Institute](#) Mumbai India.)

Experiences

Hotel : Four seasons hotel - Scalini Italian Restaurant.

Position : Chef De Partie

Worked Date : 01-Nov-2021 to Present

DUTIES AND RESPONSIBILITIES:

1. Prepare home made pasta & manage food costing.
 2. Ordering kitchen food supply.
 3. Responsible for stocks and control of wastage.
 4. Managing kitchen staff or other employees.
 5. Maintaining standards for food storage , quality & appearance.
 6. Preparing home made classic sauces.
 7. Support the section and colleagues.
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Hotel : Jumeirah AL Naseem

Position : Demi Chef De Partie

Worked Date : 05-Mar-2019 to 31-Aug-2020

DUTIES AND RESPONSIBILITIES:

1. Develop and plan menus and daily specials.
2. Train the colleges to make sure job done, # Providing Job training to the staffs and trainers.
3. Working as a relives cooking (pizza and pasta)
4. Assists the Chefs in roster, menu planning, display and setup.
5. Making Home made fresh pasta item. and Home made pizza dough.
6. Handle guest complaint in professional way.

Hotel : Crowne plaza(IHG) sheikh zayed road Dubai ,UAE.

Position : Demi chef de Partie

Worked Date : 02-Nov-2014 to 06-Feb-2019

DUTIES AND RESPONSIBILITIES:

1. Keeping profile of food safety & hygienic condition.
 2. Train the colleges to make sure job done, # Providing Job training to the staffs and trainers
 3. Working as a relives cooking (pizza and pasta)
 4. Assists the Chefs in roster, menu planning, display and setup.
 5. Making Home made fresh pasta item. and Home made pizza dough.
 6. Handle guest complaint in professional way.
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Hotel : Dubai marine beach resort and spa.dubai UAE..

Position : Commi 1 .

Worked Date : 09-Dec-2010 to 10-Oct-2012

DUTIES AND RESPONSIBILITIES:

1. Cook food and prepare top-quality menu items in a time.
2. Ensure the quality of the food items.
3. Worked as a curry and tandoor.
4. Monitor the quality and quantity of food that is prepared.
5. Test foods to ensure proper preparation and temperature.
6. Assists the Chefs in roster, menu planning, display and setup of various special Themes.

Hotel : Globle Catering Doha Qater (Big banquet)

Position : Commi 2

Worked Date : 01-Apr-2008 to 25-Apr-2010

DUTIES AND RESPONSIBILITIES:

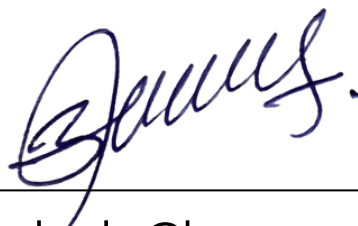
1. Prepare ingredients for cooking, including portioning, chopping, and storing food.
2. Prepare all menu items by strictly following recipes and yield guide.
3. Slices, grind and cooks meats and vegetables using a full range of cooking methods.
4. Responsible to maintain cleanliness, sanitation at the assigned work area.
5. Worked in the designated station as set by Executive Chef and/or Sous Chef.
6. Produced quality product in a timely and efficient manner for the guests or staffs.

Technical Skills

- Excellent Communication.
- Menu creation
- Business skills

ALL THE REFERENCES ARE AVAILABLE ON REQUEST.

I hereby to declare that the above given information is true as based of my knowledge and skills.



Ashok Chapagain