



Gursagar singh Sudan

C h e f d e p a r t i e



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E D U C A T I O N

Diploma in food production (84%)

Institute of hotel management, Dehradun
27 June 2015- 27 December 2016

Bachelor in commerce (56%)

H.N.B Garhwal University, Srinagar
May 2011-july 2014

Intermediate (73%)

S.G.R.R. PUBLIC SCHOOL, (C.B.S.E Board)
(2011)

Matriculation (53%)

S.G.R.R. PUBLIC SCHOOL, (C.B.S.E Board)
(2009)

C E R T I F I C A T E S

1. STCW (Oceanic maritime academy)
2. Security training for seafarers with designated security duties. (Oceanic maritime academy)
3. Diploma In basic computer

K E Y S K I L L S

- Indian gravies, sauces and Mari nation.
- Well Acquainted to tandoor
- Stewing, grilling, pan fry, steaming etc.
- Indian breads and Rice.
- Advance knife skills

A B O U T M E

Chef de partie with 3 years' experience in a fast service restaurant. Adept in handling the busy hours while keeping the working area hygienic and systematized.

Outgoing, dedicated, hardworking and detail oriented. Proficient at building and maintaining professional relationships.

E X P E R I E N C E

Chef de partie

Group of Pind, Chennai (15jan 2019- Present)

I am working as a CDP chef in a multicuisine restaurant.

- New recipe trial
- Duty Rota
- Menu planning
- Food cost control

Commis 1

Old diamond general trading and contracting, Kuwait
(3 June 2017- 28 December 2018)

- Mise en place
- A la carte, Buffet Preparation
- Marinating of poultry, meat and sea food.
- Grilling and kebab.
- Stewing of shanks and meat.

Industrial trainee

The park hotel, New Delhi (27 June 2016- 27 December 2016)

- Receiving of delivery and proper storage
- Following FIFO
- Cleaning, Hygiene and sanitation.
- Proper thawing of meat

P E R S O N A L S T R E G N T H

- Loyal and trustworthy
- Reliable
- Team management
- Laborious
- Quick learner