

KIMAYA INAMKE

Commis

0091 95955 60542

kimi123inamke@gmail.com

Pune, India



Overview

A reliable Commis Chef with 1.10 years of experience with expertise in advanced baking techniques. Ability to prioritize safety in the kitchen while upholding high quality standards for meal and ingredient preparation. And to interact effectively with people of various cultures, backgrounds and succeed in high-pressure environments. Seeking to take next career step with a team focused on consistently delivering high quality service and looking forward to bringing strong organizational skills.

Experience Summary

Hotel: The Oberoi AmarVilas, Agra
Designation: Commis Chef from July 2018 – May 2019



Hotel : Trident (Nariman Point), Mumbai
Designation: Commis Chef from June 2019 – October 2019



Hotel : Hyatt, Hyderabad
Designation: Commis Chef from December 2019– June 2020



- Supervised cooking procedures at every step to ensure quality is maintained.
- Collaborated with Head Chef in menu design and innovative designs.
- Avoided unwanted food waste by ensure apt check on control procedures.
- Maintained high level of quality and safety within a busy and often high-pressure environment.
- Consistent first class product of the highest quality is achieved and maintained in all culinary areas, whilst adhering to operational deadlines.

Core Skills

Expertise

- Motivational
- Cost Control
- Food Preparation
- Computer
- Hygien
- Passion



Edit with WPS Office

Industry Certification

- Specialised training at Modern Cakes & Confectioners in April, 2014.
- Industrial training from Trident (Nariman Point), Mumbai, India for four months in July, 2016 – October 2016.

Academic Qualification

- Bachelor of Science in Hotel management from Institute of Hotel Management, Mumbai in 2015-2018.
- Intermediate Passed from H.S.C. Board in 2015.
- High School Passed from S.S.C. Board in 2013.

Key Competency

I show case my expertise not just as a culinary specialist but also in kitchen management. At my current job, I am solely responsible for the operation of the entire bakery. With my comprehensive bakery experience and expertise, I ensure the smooth functioning of the kitchen with no compromise in food quality and kitchen efficiency.

Here are a few examples of my competency and foresight in handling all matters pertaining to a kitchen:

- Special talent for maintaining a high level of hygiene.
- Inborn ability to explore new cooking avenues.
- Demonstrated ability to train new culinary staff.
- Committed to work in extreme hot temperatures.
- Ability to concentrate on food quality.

Scope of Work

- Interact with guests to obtain feedback on product quality and service levels.
- Ensure that,
 - Guests are always receiving an exceptional dining experience representing true value for money.
 - All recipes and product yields are accurately costed and reviewed regularly.
 - Food items are prepared as per standard recipe cards whilst maintaining portion control and minimizing waste.
- Be aware of new items, which are introduced on to the market and keep up with the latest product trends.
 - Responsible for the supervision of all occupancy and function forecasts.
 - Chefs are always in clean tidy uniforms and are always presentable to be in guest view.
- All food preparation equipment stewards and their activities within the culinary department.

Achievement

- Certificate of Appreciation for participated in Venky's and Nestle competition.
- Awarded with 3rd position in M.A. Rangoonwala Cup Cake competition.

Personal Detail

Father's Name : Mr. Sachin Mahadeo Inamke

Address : Flat no. B-706, The Landmark, Sr no. – 5, Undri, Pune - 411060

Date of Birth : 5th May 1997

Marital status : Unmarried

Gender : Female

Languages Known : Hindi, Marathi & English

Nationality : India

Declaration

I hereby declare that the information provided above is true to the best of my knowledge and I bear the responsibility of the above mentioned particulars.

Date:

Place: (KIMAYA INAMKE)