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|  High-energy student having completed diploma in Culinary Arts and prepared to contribute abilities to play an assistant to Chef role while further developing acquired skills and gaining real-world experience. Highly organized, responsible and well-versed Culinary Professional. Positively impact with background of Commerce education with top-notch communication and critical thinking skills. **Work History**

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|   | 2019-06 - 2019-08 |   | **Intern***ITC SHERATON, New Delhi, NCR Delhi** 2019-06 - 2019-08 InternITC SHERATON, New Delhi, NCR Delhi
* Worked in the continental kitchen where I used to prepare various kinds of pasta, soups, pizzas, burgers, etc
* Also used to manage the live breakfast counter where I prepared various kinds of omelets, paranthas, south Indian preparations like dosas, idlis, uthappam, etc
* Checked expiration dates, rotated food and removed any items that were no longer usable
* Signed for deliveries, checked items into inventory and stocked goods into proper locations
* Read through recipes and set up all ingredients in advance for Main Chef
* Maintained well-organized mise en place to keep work efficient and consistent
* Oversaw grill, stove and oven and cleaned all equipment after every shift
* Produced menu offerings to put establishments on local, regional and national map
* Prepared meals from scratch using authentic, popular recipes to generate repeat business
* Cleaned kitchen areas, including counters, work spaces, shelves, refrigerators and freezers
* Collaborated with the Main Chef in production or modification of menus and selections
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 **Education**

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|   | 2018-09 - 2019-01 |   | **Post Graduate Diploma in Culinary Arts: Culinary Arts***GD Goenka University (Le Cordon Bleu)-* Gurgaon |

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|   | 2015-07 - 2018-01 |   | **Bachelor in Commerce : Commerce***D A V College -* Chandigarh |

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|   | 2013-07 - 2016-01 |   | **XII: Commerce***DAV Senior Secondary School -* Chandigarh |

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|   | 2003-04 - 2013-03 |   | **X: School Study Till Class X***Tender Heart School -* Chandigarh |

 **Accomplishments** * Experience in Event Management
* Title: Wine Tasting by Sula Wines Period: 1 Day
* Title : Field Visit to Crowne Plaza, Gurugram Period : 1 day
* Title : Field Visit for Basic Sushi Making to Lodhi Hotel, New Delhi Period : 1 day

   |  Yajat MahajanCulinary Arts

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| **Contact** |

 Address 2F, 60 75 Fresh Pond Road Maspeth, NY, 11378Phone 9294212007E-mail yajatmahajan07@gmail.comLinkedInyajatmahajan

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| **Skills** |

 AcademicArtsEnglishHindiPunjabi

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| **Languages** |

 IndianLanguage proficiency : English, Hindi, Punjabi (conversational) |

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