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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**     |  |  |  |  | | --- | --- | --- | --- | |  | 2019-06 - 2019-08 |  | **Intern**  *ITC SHERATON, New Delhi, NCR Delhi*   * 2019-06 - 2019-08 Intern ITC 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 |     **Education**     |  |  |  |  | | --- | --- | --- | --- | |  | 2018-09 - 2019-01 |  | **Post Graduate Diploma in Culinary Arts: Culinary Arts**  *GD Goenka University (Le Cordon Bleu)-* Gurgaon |  |  |  |  |  | | --- | --- | --- | --- | |  | 2015-07 - 2018-01 |  | **Bachelor in Commerce : Commerce**  *D A V College -* Chandigarh |  |  |  |  |  | | --- | --- | --- | --- | |  | 2013-07 - 2016-01 |  | **XII: Commerce**  *DAV Senior Secondary School -* Chandigarh |  |  |  |  |  | | --- | --- | --- | --- | |  | 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 Mahajan  Culinary Arts     |  | | --- | | **Contact** |     Address  2F, 60 75 Fresh Pond Road  Maspeth, NY, 11378  Phone  9294212007  E-mail  yajatmahajan07@gmail.com  LinkedIn  yajatmahajan     |  | | --- | | **Skills** |     Academic  Arts  English  Hindi  Punjabi     |  | | --- | | **Languages** |     Indian  Language proficiency : English, Hindi, Punjabi (conversational) |

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