



ARUN P ASOK

Commis Chef | Garde Manger Chef

A dedicated Commis Chef / Garde Manger Chef with 4+ years of experience in food preparation, including salads, sandwiches, wraps and beverages. Skilled in food safety, portion control and menu planning. Known for maintaining high food quality and customer satisfaction. Proven ability to collaborate with kitchen teams and manage multiple tasks in a fast-paced environment.

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Dubai, UAE

WORK EXPERIENCE

Garde Manger Chef

Feb 2024 - Oct 2024

Nesto Hypermarket, Thrissur

- Prepared fresh and nutritious salads according to established recipes and customer preferences.
- Prepared a wide range of sandwiches and wraps, including specialty and customized orders, with a focus on quality and freshness.
- Cooked and assembled burgers, ensuring consistency in portion sizes and presentation.
- Prepared and served fresh fruit juices, smoothies, and other beverage options according to customer preferences.
- Collaborated with the kitchen staff to ensure all orders were prepared and served in a timely manner.

Restaurant Captain

Feb 2020 - Mar 2023

Bahrain Carlton Hotel, Bahrain

- Provided attentive and courteous service to guests, maintaining a professional and welcoming demeanor at all times while addressing their needs promptly and efficiently.
- Accurately took guest orders and relayed them to kitchen staff. Ensured that special requests or dietary restrictions were clearly communicated and that orders were delivered to the table as requested.
- Oversaw the cleanliness and organization of the restaurant's dining area, including table setups, chairs, and floors. Ensured that all service equipment was spotless and in good working condition.
- Served as a liaison between the guests and kitchen or other service staff, ensuring all guest requests were fulfilled and that all team members were informed of any special requirements or changes.
- Coordinated the setting of banquet tables for events, ensuring proper placement of table settings, decorations, and other elements according to the event's requirements.
- Ensured that all bills were accurately processed and payments were handled efficiently. Presented checks to guests in a professional manner and resolved any billing discrepancies that arose.
- Assisted in training junior staff members on service standards, ensuring that all team members were well-versed in the restaurant's policies on order taking, customer service, and maintaining cleanliness standards.

TRAINING

Industrial Training at Royal Orchid Beach Resort and Spa - Goa : Completed industrial training in hospitality operations, food preparation, and customer service. Assisted the culinary team with meal preparation, kitchen hygiene, and ensuring high service standards, while developing strong communication and teamwork skills in a fast-paced environment

SKILLS

Hard Skills

Food Preparation | Garde Manger Techniques | Sandwich & Wrap Preparation | Salad & Cold Dish Creation | Beverage Preparation | Portion Control | Recipe Adherence | Food Safety & Sanitation | Food Cost Management | Menu Planning | Stock Management | Banquet Setup & Service | Order Accuracy | Bill Handling and Payment Processing | Meal Customization | Basic Nutrition Knowledge

Soft Skills

Communication | Teamwork | Customer Service | Attention to Detail | Problem Solving | Adaptability | Stress Management | Time Management | Multi-tasking

Microsoft Excel | Microsoft Word | Microsoft PowerPoint

ACADEMIC QUALIFICATION

Professional Diploma In Hotel Management

Open University Malaysia (OUM) - Mar 2019

SSLC

CBSE - May 2015

LANGUAGES

English | Hindi | Malayalam

PERSONAL INFORMATION

Gender : Male

Nationality : Indian

Date of Birth : 20/08/1999

Visa Status : Visit Visa