

Contact

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Address

Vavara puthen veedu Pachalloor, Thiruvananthapuram, Kerala 695027

Education

Diploma in hotel management

Food Craft Institute

Thiruvananthapura, Kerala, Apr 2021

Higher secondary

SMV Govt model boys higher secondary school

Thiruvananthapuram, Kerala Mar 2019

High School

Govt. H S Vazhamuttam

Thiruvananthapuram, Kerala Mar 2017

Extracurricular Activity

Cooking / Baking

Language

English

Hindi

Anishkar Sulfikkar

To work in a reputed organization in a creative and challenging environment using all skills and exceed my employers and guest expectations, where I could constantly learn and successfully deliver solutions to challenges as a dedicated employee. I look forward to rewards & recognition for hard work and a progressive career. Ambitious individual with strong organizational and multitasking skills, as well as an aptitude for technology. Ready to apply knowledge and skills to any challenge.

Experience

O March 2023- present

MS Catering and Event Management | Thiruvananthapuram, Kera **Catering Supervisor**

- PLAN AND COORDINATE ALL ASPECTS OF CATERING
- ARRANGE THE FOOD ITEMS FOR TIME TO DELIVERY
- ENFORCING HEALTH AND SAFETY REGULATIONS
- SUPERVISING SUBORDINATE STAFF
- INVENTORY MANAGEMENT

April 2022- January 2023

The Travancore Heritage Resort | Thiruvananthapuram, Kerala **Pastry Commi**

- WEIGHED INGREDIENTS TO PREPARE BATTER AND DOUGH FOR BAKED GOODS.
- ROTATED INVENTORY TO REDUCE WASTE AND REMOVE EXPIRED ITEMS.
- KNEADED AND PREPARED DOUGH TO FORM PIE CRUSTS AND COOKIES.
- SET OVEN TEMPERATURES AND OVERSAW SIMULTANEOUS BAKES TO ACHIEVE TOP-QUALITY RESULTS.

MAINTAINING HIGH STANDARDS OF WORKING PRACTICE LIKE GOOD APPEARANCE, HYGIENE AND

October 2021-January 2022

The Muthoot Skychef | Thiruvananthapuram, Kerala Kitchen Trainee

- GROOMING. RECEIVED AND STORED FOOD ITEMS IN AN ORDERLY AND ORGANIZED FASHION.
- SAFETY AND STANDARD HYGIENE PROCEDURES.
- PROPERLY LABELED AND STORED FOOD ITEMS IN THE REFRIGERATOR AND FREEZER.

SKILLS

- · Knowledge of Basic First Aid
- Health and safety
- Proactive responsible reliable capable
- Communication skill
- · Willingness to learn
- Event planning