



# KHALANDER SHA

COMMIS III



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Visit Visa

## PROFILE

Highly qualified Commis Chef with bachelor's in hotel management and creative problem solving and outstanding abilities food preparation. Also seek opportunities in an organisation to improve my skills and talents while I contribute myself to the organisation

## EDUCATION

### HIGHER SECONDARY

GHSS Paivalike

2018-2020

### DIPLOMA IN FOOD &CRAFT MANAGEMENT

STATE BOARD OF KERALA

2020-2022

## EXPERTISE

- Food preparation
- Cooking techniques
- Plating and garnishing
- Inventory management
- Kitchen organisation
- Food safety
- Quality control

## LANGUAGE

- English
- Hindi
- Tamil
- Kannada
- Malayalam



## WORK EXPERIENCE

2023

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2023

### Continental & Butcher

Hermitage Resort Nileshtar

6 Month worked as Commis III

- meeting quality standards and deadlines for products
- Wrapping, date-labeling, and storing food items
- Follow guidelines to ensure correct serving temperatures and adequate portion control
- maintained Clean work spaces and equipment to meet health and safety standards.
- Ensuring compliance to waste control guidelines

2022

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2022

### Continental & Butcher

Radisson Blu Resort Goa

5 Months Industrial Exposure Training in food production department & 6 month worked as job trainee

- Performs other duties as required to provide 'Yes I Can' Service and teamwork .
- Maintains cleanliness and stocking of coolers and storage areas
- Preparing notes about temperature ,Chiller and freezer
- storage of raw food ingredients including meat, fish, poultry and dairy.

