



BALASANKAR

CHEF

ABOUT ME

Highly adaptable and self-motivated professional with the ability to perform tasks efficiently with minimal to no supervision. Committed to maintaining an organized workflow, enhancing productivity, and ensuring the timely completion of tasks.

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📍 Uae 🇦🇪

LANGUAGE

- English
- Malayalam
- Tamil
- Hindi

SKILLS

- Management Skills
- Creativity
- Communication
- Cooking
- Plating
- curving
- Preparing ingredients
- Knife skills
- Adaptability
- Food preparation
- multi tasking

EXPERIENCE

CIOCCOLATO
Abudhabi - Uae

2022 -

Prepare the food by ensuring the Good quantity, quality and presentation. Guiding and proper analysing the juniors. Setting up mise en place and Checking knives to maintain. Dedication to quality and understanding of basic. Ensure the Food safety and hygiene to prevent hazards. Ensuring proper food storage, handling, sanitization of equipment. Controlling food wastage, managing food costs and inventory. Daily quality checks on food, controlling quantity. The kitchen sections, including tables and burners, had always be sanitized and kept clean. Make sure about the Personal hygiene. Carefully following the instructions that given by CDP

HOLIDAY INN IHG HOTEL
Tamil Nadu - India

2021 - 2022

I always keep my personal hygiene as well as the kitchen department too. Assist in food preparation, food plating and maintain food log follows ingredient instructions given by the CDP. Making sauces, types of vegetables and meat cutting, types of cooking methods, checking cooking temperatures and control wastages regularly. Daily quality checks before serving food help to ensure that only the best dishes reach customers. Additionally, setting up mise en place for food preparation and enhance the knife skills. Making sure before the closing time, that the chiller and freezer are properly set, food equipments are sanitized, and kitchen hygiene is maintained.

THE EDGE RESORT
Kerala - India

2018 -2019

Provide excellent customer services and ensure the Highest level of customer satisfaction, always greet customers warmly and present them with menus. I usually engage with them by making thoughtful suggestions based on their preferences and take their food and drink orders with care. Keep tables clean and arrange table setting, mise en place nicely. Deliver checks and collect payments smoothly. Effective corporation and communication with both serving and kitchen staff. Always put in extra effort to make the guests experience special and memorable.

EDUCATION

Chennai Amrita IIM
Food production
2021 - 2022

FOOD CRAFT INSTITUTE
STATE BOARD OF TECHNICAL EDUCATION

Food and beverage
2017 - 2018

Board of higher secondary certificate

Humanities
2016 - 2017

REFERENCES

Vishwam
Cioccolato Manager

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