



**TASHI PHUNTSOK BHUTIA**  
DUBAI , UAE

Mobile # +971547669763  
tashibhutia967@gmail.com

**PERSONAL INFO**

Nationality : India  
Date of birth : 27/07/1989  
Gender : Male  
Marital Status : married

**PASSPORT DETAILS**

Passport No : R8825647  
Date of Issue : 19/01/2018  
Date of Expiry : 18/01/2028  
Visa Status : Employment Visa

**LANGUAGES**

English  
Hindi  
Nepali  
Bangali

**SKILLS AND KNOWLEDGE**

- Communication skills
- Problem solving abilities
- Organization
- Teamwork
- Customer service
- Responsibility
- Time management
- Multitasking

**CURRICULAM VITAE**

**PROFILE**

Seeking a position to utilize my skills with honesty, sincerity and hard work that offers a professional growth and pursues a challenging career while being resourceful and flexible.

**EDUCATION QUALIFICATION**

10<sup>th</sup> Passed ICSE  
12<sup>th</sup> Passed

**WORK HISTORY**

**Commi chef on Indian curry section.**

Abela & Co Catering at Production hot kitchen, Dubai, UAE

**June 2019 to June 2023**

- Accurately measuring meal ingredients for the Chef de Partie.
- Preparing meal ingredients, which includes seasoning of different meats as well as washing, peeling, and chopping vegetables and fruits.
- Preparing basic salads and sauces as directed by the Chef de Partie.
- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Taking inventory of restaurant supplies and notifying the supervisor of low or depleted supplies.
- Discarding all expired and spoiled food items stored in the stock rooms, refrigerators, and freezers.
- Performing basic cleaning duties and ensuring that workstations are properly sanitized.
- Plating and presenting meal items as per the Chef de Partie's instructions.

**Assistant Commi chef**

Emirates flight catering at production bakery, Dubai, UAE

**2015 to 2017**

- Measuring meal ingredients accurately for the chef de partie
- Preparing meals by washing, peeling, and chopping fruits and vegetables and seasoning different kinds of meat
- Preparing basic salads and sauces for meals, as directed by the chef de partie
- Receiving deliveries and verifying that all ordered items are received and are good quality
- Taking inventory of restaurant supplies and notifying the supervisor when stock is low
- Disposing of the expired and spoiled food items stored in stock rooms, refrigerators, and freezers
- Cleaning and ensuring that all the work stations are organized and properly sanitized

**DECLARATION**

I hereby declare that the above-mentioned information is correct up to my knowledge and I bear the responsibility for the correctness of the above-mentioned particulars

**TASHI PHUNTSOK BHUTIA**