

# Jintu moni Sharma

Commi 2/commi 1/Pizza maker

To secure a Commi 2/Commi 1/Pizza Maker position within a reputable catering company or pizza establishment where expertise in garnishing, relishing, portioning, designing, and decorating plates, alongside experience in high-volume salad, appetizer, and dessert preparation, can contribute to exceptional culinary experiences and efficient kitchen operations.

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DOB: 1985-10-01

## PROFESSIONAL SUMMARY

- Highly motivated and skilled Commi II with proven experience in high-volume salad, appetizer, and dessert preparation, consistently adhering to strict sanitation and food safety protocols.
- Expertise in garnishing, relishing, portioning, designing, and decorating plates to deliver visually appealing and appetizing culinary creations.
- Proficient in managing inventory, requisitioning supplies, and maintaining a clean and organized work station to support efficient kitchen operations.
- Demonstrated ability to work effectively in fast-paced environments while maintaining a strong focus on quality and presentation.
- Successfully collaborated with kitchen teams to ensure timely and efficient food preparation, contributing to positive customer experiences.
- Proven ability to follow recipes and instructions precisely, ensuring consistency and adherence to culinary standards.
- Eager to contribute to a dynamic culinary team and further enhance skills within a reputable catering company or pizza establishment.

## TECHNICAL SKILLS

Salad Preparation    Garnishing    Food Presentation    Inventory Management    Sanitation Protocols    Food Safety    Recipe Adherence  
Knife Skills    Appetizer Preparation    Dessert Preparation

## WORK EXPERIENCE

### Pizza maker

**Dominos pizza** (*Jul 2024 - Present*)

Responsible for all aspects of pizza preparation, from dough making to baking, in a fast-paced, customer-focused environment.

- Prepared pizza dough from scratch daily, ensuring consistent quality and freshness.
- Assembled and cooked pizzas to order, following specific recipes and customer requests.
- Operated industrial ovens and kitchen equipment safely and efficiently.
- Maintained a clean and organized work station, adhering to strict sanitation and food safety standards.

#### Achievements:

Recognized for consistently meeting or exceeding daily production targets while upholding high quality standards.

### SALAD MAKER,COMMI II

**ABU DHABI NATIONAL HOTEL AND COMPASS (Abu Dhabi, United Arab Emirates)** (*Feb 2021 - Jan 2024*)

Responsible for the preparation of salads, appetizers, and desserts, contributing to exceptional culinary experiences for guests at a high-volume, fast-paced hotel.

- Prepared a diverse range of salads, appetizers, and desserts according to established recipes and hotel standards, consistently ensuring high quality and presentation.
- Managed inventory and supplies effectively, accurately forecasting and requisitioning items to minimize waste and prevent shortages.
- Proficiently cleaned, cut, and prepared vegetables, fruits, and beans for various menu items, ensuring freshness and adherence to quality standards.
- Maintained a clean and organized work station at all times, strictly adhering to sanitation protocols and food safety regulations to ensure a hygienic work environment.

### COMMI III

**BLR LOUNGE SERVICE PRIVATE LIMITED, BANGLORE AIRPORT (Banglore, India)** (*Feb 2020 - Feb 2021*)

As a Commi III, provided comprehensive support to the culinary team, contributing to the efficient operation of a high-volume airport lounge kitchen while ensuring strict adherence to food safety and sanitation protocols.

- Provided essential support to the kitchen team in a fast-paced airport lounge environment, contributing to the efficient preparation and service of high-quality dishes.
- Assisted in all aspects of food preparation, including washing, chopping, and preparing ingredients to precise specifications, ensuring consistency and adherence to recipes.
- Conducted daily and weekly procedures including temperature checks, food labeling, dating, and storage, upholding strict adherence to food safety regulations.
- Assisted with the receipt and storage of deliveries, skillfully rotating stock to minimize waste and maintain optimal ingredient freshness.
- Collaborated effectively with chefs and kitchen staff to maintain a clean, organized, and efficient work environment, ensuring adherence to sanitation and food safety standards.

### SALAD MAKER COMMI III

**GULF CATERING COMPANY (Al baha, Saudi Arabia)** (*Sep 2017 - Oct 2019*)

Responsible for all aspects of salad preparation, from ingredient preparation to final presentation, for a busy catering company, consistently meeting high standards of quality and efficiency.

- Prepared a wide variety of salads to meet the demands of a high-volume catering company, consistently ensuring quality and presentation standards.
- Cleaned, cut, and prepared a diverse range of vegetables, maintaining freshness and ensuring adherence to quality standards for all menu items.
- Prepared dressings and sauces according to established recipes, contributing to the overall flavor and quality of the salads.
- Maintained a consistently clean and organized work station, strictly adhering to all sanitation protocols to ensure a hygienic food preparation environment.

## EDUCATION

**12TH PASSED (HIGHER SECONDARY)** (Feb 2003 - May 2007)  
Diphu govt.boys HS school, Diphu, Karbi anglong, assam, Diphu, India

## CERTIFICATIONS

- **HUNAR SE ROZGAR EIGHT WEEKS CERTIFICATE COURSE IN FOOD PRODUCTION** (IHM GUWAHATI - 2014)
- **HUNAR SE ROZGAR 6MONTHS CERTIFICATE COURSE IN FOOD PRODUCTION** (IHM GUWAHATI - 2015)
- **IN OM SAI COOKING CLASS HAS COMPLETED TRAINING OF A SPECIAL COOKING COURSE IN BUBBLE TEA** (2024)
- **IN OM SAI COOKING CLASS HAS COMPLETED TRAINING OF SPECIAL COOKING COURSE IN DOMNIO'S STYLE NON-VEG PIZZA** (2024)

## SKILLS

**Core Competencies:** Culinary Expertise, Food Safety and Sanitation, Teamwork and Collaboration, Fast-Paced Environment Adaptability, Presentation and Plate Decoration

**Soft Skills:** Teamwork, Communication, Adaptability, Time Management, Organization, Problem-Solving, Creativity, Attention to Detail, Fast-Paced, Sanitation

## HOBBIES

Cooking/Baking, Food Photography, Exploring New Restaurants, Local Food Markets, Gardening (Herbs/Vegetables)

## LANGUAGES

ASSAMESE, HINDI, ENGLISH, NEPALI