

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.

Mobile: +971 0566439280 E-mail: jintumonisharma52@gmail.com Address: Abu Dhabi, United Arab Emirates
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