



# MISHAB AK

Date of birth: 16/03/2000

## About Me

Ambitious and promising commis chef with culinary education trained in multiple cuisines and preparations and extremely knowledgeable of basic and advanced cooking techniques. Able to prioritize safety in the kitchen while upholding high standards for meal and ingredient preparation.



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mishabak10@gmail.com



Kerala, India

## Language

- English
- Hindi
- Malayalam

## Expertise

- Catering
- Menu planning
- Stock rotation
- Food plating and presentation
- Kitchen equipment operation
- Attention to detail
- Time management
- Customer service and teamwork

## Experience

### MansionHaus

#### Commi 3

Goa - India

2022 - 2023(12 Months)

- Work in all areas of the restaurant under the supervision of the executive chef.
- Learn new skills quickly and make for an excellent addition to the kitchen team.
- Maintained high levels of quality and safety within a busy and often high-pressure environment.

### Orion Holiday Resorts

#### Industrial Exposure Training (IET)

Kerala - India

(1 Year)

- Assisted with prep work before the restaurant opened, improving the productivity of the Restaurant.
- Gained valuable knowledge of how kitchens are run and what competencies a chef needs to have to thrive in a kitchen environment.

## Education

### RMHS, Melattur-Kerala

High School

### Nalanda College, Karuvarakundu-Kerala

Higher Secondary School

### VidyaBharathi Group of Institutions, Kochi-Kerala

Diploma in Hotel Management

1 Year