

CURRICULUM VITAE

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**SATTI SAI VENKATA KRISHNA REDDY**

## OBJECTIVE:

I love to cook food delicious with quality and consistency.

## WORK EXPERIENCE:

 I am currently working with **Indian Culinary Academy Cafeteria** Bangalore, as a **Kitchen Assistant** from 2nd November 2023 – 31st May 2024.

Currently Doing Internship in LES FRERES IBARBOURBE, BIDART, France

## EDUCATIONAL QUALIFICATION:

 Qualification International Master Diploma in Culinary Arts and Patisserie(2023-2024)

 Institution : Indian Culinary Academy, Bangalore

 Duration : Persuing

 Qualification : B.Tech ( Mechanical Engineering)

 Institution : Kakinada Institute Of Engineering and Technology(Korangi, AP, INDIA)

 Duration : 2018 – 2022

 Qualification : HSC

 Institution : Swarnandhra College of Engineering and Technology,

 Duration : 2017 – 2018

 Qualification : SSC

 Institution : Genesis English Medium School, Alamuru

 Duration : 2015 - 2016

##  SKILLS

* Flexible and can easily adjust to new environment.
* Able to work under pressure.
* Self-motivated.
* High achiever and hard working.
* Positive attitude.

## TECHNICAL SKILLS

* Digital painting
* Drawing
* 3rd modelling
* Designing

 **PERSONAL DETAILS**

Nationality : Indian

Religion : Hindu

Gender : Male

Marital Status : Unmarried

Language Known : English, French, Hindi.

 Hobbies **:** Listening to music, and exploring the areas.

**Contact Details:**

**PH:** +918500974568

Email: Arthabow98g@gmail.com

**DECLARATION**

I declare that the information furnished above is true to best of my knowledge and brief.

## DATE:

 **SATTI SAI VENKATA KRISHNA REDDY**