

DESHMUKH AKIL ZAHEER

Permanent Address

At.DongargaonPost.Anvi

Tq.Sillod,Dist.Aurangabad -Pin- 431112

Contact No:+917972275280

Skype ID:akil deshmkh333

Email ID : akildeshmkh90@gmail.com



- **OBJECTIVE :**

Chef position in reputable organization to gain knowledge, skills and involve as team that work dynamically.

- **PROFILE :**

Highly motivated food service professional with experience in kitchen. Excellent problem solver with a great passion for food.

- **CORE COMPETENCIES :**

Sound ability to analyze recipes to determine food, labor, and overhead costs and to assign prices to various dishes.

Immense ability to plan for routine services and deliveries.

Excellent interpersonal skills and ability to motivate staff to higher achievement

Great Problem solving ability to analyze issues, create plans of action and reach solutions.

Knowledge of policies, regulations and laws, food safety and handling procedures

- **PROFESSIONAL EXPERIENCE :**

- Empower Pragati Jalna (skill india)
- From 10 Jan 2022 to till 10 Jan 2023 Worked as CSC Trainer
- The Cheesecake Factory (Kuwait).
- From 23 Aug 2015 to till 10 April 2017 worked as line cook
- TGI Fridays (KUWAIT)
- From 30thjan 2013 to 30thjan 2015 Works As a Line cook and Trainer
- Hotel ambassador Ajanta
- From 26th Oct.2011 to 31 Dec.2012 Hotel ambassador Ajanta as a commi-3rd
- The Lemon Tree Hotel Aurangabad
- From 4 Oct.2009 to 3 Feb.2010 4 Months Industrial Exposure Training.
- TAJ-SATS Delhi
- From 19 Sep.2010 to 18 Nov.2010 2 Month Specialisation Training.

- **KEY RESPONSIBILITIES :**

- Responsible to maintain cooling logs.
- Maintain and organized the product in walk in fridges.
- Organize with great Attitude the kitchen and motivates the cooks on the line to successful line team.
- Responsible to achieve kitchen's goal through ticket time.
- Responsible for maintaining high food quality standard
- Responsible for check the quality of food and Groups the items into "Hot or cold".
- A key responsibility to be sure the food prepared meets to our standards for Great food.
- Maintaining HACCP and temperature of walking register.

- **ACADEMIC QUALIFICATION**

- Completed 3 years of Hotel Management degree from Mahatma Gandhi Mission (MGM'S) affiliated to YCMU University Nasik
- 12th from Yashwantrao Chavan College, Sillod Tq.Sillod, Dist.Aurangabad.

- **TECHNICAL QUALIFICATION :**

- MS-Office & Internet Browsing.

- **PROJECTS :**

- Project on the Major Operating Department of the Lemon Tree Hotel Aurangabad.
- Project on "Study of sea Food" as a Final years Project.

- **EXTRA CURRICULAR :**

- Out Door catering for star hotels in Aurangabad.
- Worked as a Sous Chef in Food Festival (Indian, Chinese & Maharashtra)

- **DEPARTMENT EXPRIENCE :**

- Pasta, fry, sauté .
- Other Experience - Grade manger, Pantry & Tandoor etc.

- **Place :-** _____

- **Date :-** / /20

(Deshmukh A. Z.)