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**SENTHIL KUMAR**

Crescent Court Condominium, Brickfields, Kuala Lumpur

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**CURRICULUM VITAE**

**OBJECTIVE**

Highly skilled in supervising the culinary line in a busy restaurant ensuring the maintenance of hygiene and quality standards. Eager to explore and imprint new flavors.

**EDUCATIONAL QUALIFICATION**

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| **Level** | **Institution** | **Year** |
| **Culinary Arts, Diploma** | Food Institute of Malaysia | April 2010 |

**EXPERIENCE**

**Responsiblities Undertaken**

**Year : June 2014 – June 2018**

**Role : Sous Chef**

**Company : Bunk & Bilik Hotel, Kuala Lumpur**

* Joined as Commis Chef (June 2014-June 2016)
* Handled cutleries, utensils, equipment in the kitchen
* Promoted as Sous Chef (July 2016- June 2018)
* To maintain a high standard of service at all times
* To ensure that all Health and Safety legislation and guidelines are implemented, adhered to and reviewed regularly, in respect of kitchen production, employees, machinery, equipment and hygiene.
* To ensure all products used are of a high standard.
* To produce all dishes to a high standard upon presentation of the recipe.
* To ensure all areas are clean and tidy after service
* To ensure all dishes are served at the correct portion size, quality and temperature.
* Jointly responsible for preparing kitchen cleaning rotas, supervising cleaning schedules and signing off on a weekly basis

**Year : July 2011 – present**

**Role : Kitchen Cook**

**Company : Jaya Restaurant, Kuala Lumpur**

* Cook food according to the menu in restaurant
* Prepare ingredients such as onion sauce, tomato puree, etc

**Personal Details**

Name : SENTHIL KUMAR

Age : 30 years old

Date of Birth : 03 November 1990

Marital Status : Married

**Referees**

Available upon request

Thank You.