

ABHAS RAJ

Chef De Partie

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SUMMARY

Passionate and highly skilled Chef De Partie with over 2 years of experience in culinary arts. Proficient in menu development, food presentation, and culinary techniques. Demonstrated creativity and attention to detail in consistently delivering exceptional dishes. Excelled in fast-paced kitchen environments, effectively managing time while prioritizing tasks. Accomplishments include developing innovative dishes and increasing customer satisfaction. I hold a degree in mechanical engineering, but my true passion lies in the culinary arts, prompting me to pursue my dream in the field of cooking. Enthusiastic about joining a dynamic team to create outstanding dining experiences and contribute to culinary excellence.

EXPERIENCE

Chef De Partie

Larch Restaurant - Sky Garden 06/2023 - Present London

Worked in a high-pressure culinary environment situated in the center of London, at the most bustling tourist hub in the city, responsible for preparing and supervising the main courses section.

- Worked in all different stations in the kitchen: Pizza, Pasta, Larder and Desserts.
- Improved the efficiency at each station while reducing the wastage.
- Proficient in restaurant style Italian desserts.
- Contributed to menu updates by suggesting and recommending new dishes.
- Prepared food in several large scale events in the Sky Garden, receiving great feedback and customer satisfaction from 700+ guests.
- Learned Italian cuisine with different cooking techniques.
- Ensured hygiene standards were maintained throughout the kitchen.
- Maintained a clean and organized workstation, adhering to food safety and hygiene standards.
- Ensured adequacy of supplies at the cooking station.

Head Pizza Chef

The Libertine Pub 05/2022 - 04/2023 Cambridge

Worked as the Head Pizza Chef in a pub in Borough London. I was given the sole responsibility of the kitchen just after 6 weeks.

- Developed new menu resulting in a 20% increase in customer satisfaction.
- Implemented cost-effective inventory management system resulting in 15% reduction in food wastage.
- Successfully created several dessert pizzas during the festive period.
- Was responsible for inventory management and stock ordering.
- Effectively coordinated numerous events, each catering to a crowd of over 150+ people.

LANGUAGES

English



Hindi



STRENGTHS



Effective Communication

Skilled in communicating with other staff members, resulting in efficient teamwork and smooth operations.



Attention to Detail

Extremely detail-oriented, consistently ensuring dishes are prepared and presented to the highest standards.



Creativity

Highly creative approach to cooking, constantly innovating and experimenting with new flavors and techniques.



Time Management

Exceptional time management skills, able to prioritize tasks and meet deadlines in fast-paced kitchen environments.

SKILLS

Menu Development

Food Presentation

Culinary Techniques Teamwork

Food Safety and Hygiene

Organization Inventory Management

Recipe Creation Multitasking