Abhiroop Dasgupta 2

Culinary Associate

Motivated and hardworking individual with experience in culinary arts and a zeal to learn something new everyday

Work Experience

1. MANAGEMENT TRAINEE Hilton Garden Inn, Lucknow | August 2019 - June 2020

Worked as a management trainee chef in the kitchen of Hilton garden inn Lucknow, working in the Italian section and learning proper presentation and cooking skills along with requisite skills to think and take decisions as a future leader.

2. KITCHEN ASSISSTANT

6 Ballygunge Place, Calcutta I May 2019 -July 2019

Worked as a Kitchen Assistant learning basics of Bengali cuisine and gaining experience running the kitchen of a medium scale casual dining restaurant.

3. TRAINEE CHEF

The Bombay canteen, Mumbai I March 2017 - May 2017

Worked as a Kitchen Assistant in the kitchen of Bombay Canteen-one of the best restaurants in India and Asia learning proper work ethics and necessary skills required to work in a kitchen

Awards and Certifications

- CERTIFICATE IN FOOD SAFETY | EVEL-3 FOSSTAC
- CERTIFICATE FOOD AUDITOR ISO 9001:2000
- PROJECT MANAGEMENT CERTIFICATE Harvard manage mentor
- PROCESS IMPROVEMENT CERTIFICATE Harvard manage mentor
- NESTLE FOOD COMPETITION 1st position
- YOUNG CHEF OLYMPIAD East zone finalist

Education

+33-0699426246

- Master in Culinary Leadership and Innovation
- Institut Paul Bocuse August 2021 currently pursuing
- B.Sc. In Hospitality Management and Hotel Administration IHM Mumbai - May 2016 - April 2019
- AISSCE (Class 12 Boards Exams) Delhi Public School Ruby Park, Kolkata - April 2015 - April 2019

Professional skills and Knowledge

- Culinary knowledge
- Knowledge about
- Ingredients
- Knowledge about
- Food Preservation
- Food Safety
- Knowledge
- Basic necessary skills required in Professional **Kitchen**

Language

- English (Advance)
- French (Basic)



• Creative spirit

- Reliable and Professional
- Organized
- Time Management
- Team Player
- Fast Learner
- Motivated

Personal skills