

Kaushik Debnath

Al Salam Living City,
H1C1, Hameem Road
Musaffah, Abu Dhabi,
United Arab Emirates,
P.O. Box 61091
Mobile: +971 502605434 (UAE)
Email: debnathkaushik85@gmail.com



Career Objective

To develop a career as an executive in hospitality industry in a challenging environment with excellent career development prospects and where hard work, discipline, creativity and commitment are the corner stones of success.

- **Supervisor (Mess Hall)- Four N Catering Sole proprietorship, Abu Dhabi.**

Duty Responsibilities

13th. January 2020 – till date.

Supervises the preparation and setting up of dining rooms during each meal in assigned shift. Inspect equipment's and dining rooms for cleanliness and condition of repairs. Keep record of amount of food used and numbers of meal served daily. Keep record of attendance of dining rooms employee as per established procedure. Train and motivate new employees using training manuals and materials. Supervises the portioning of food to control and eliminate waste. Assit in preparing employee annual performance evaluations. Preparing food request, duty schedule, day off and time sheet of the mess hall staffs.

Achievements:

Completed basic training on First Aid.
Completed training on Fire fighting.
Completed training on Essential Food Safety.

- **Cook (Trainer)- Chilis (Jawad Business Group), Bahrain.**

Duty Responsibilities

15th. January 2013 – 8th. January, 2015

Inspect food preparation and serving areas to ensure observance of safe, sanitary food handling practices. Season and cook food according to recipes. Observe and test foods to determine if they have been cooked sufficiently, using methods such as tasting, smelling and piercing them with utensils. Weigh, measure and mix ingredients according to recipes or personal judgment, food to waiters or patrons. Estimate expected food consumption, then requisition or purchase supplies or procure food from storage. Coordinate and supervise work of kitchen staff.

Achievements:

Employee of the month twice within six months.
Completed training on SAFE edition, 2014 (Risk & Hazards)
Promoted to Cook (Trainer)

- **Captain (F&B), Tulip Family restaurant, Kolkata.**

Duty Responsibilities

02nd. January 2012 – 05th. October, 2012

Ensure that all food and beverage is served according to specifications. Greet members and guests in a pleasant manner and ensuring a pleasant dining experience. Assume responsibility as the supervisor on the floor during meal periods, ensuring food and service standards are being maintained. Schedule patrons by recording dining reservations, arrangements for special parties. Maintain purchase order and inventory system. Ensure that all employees have received adequate training to perform their duties.

- **Barman, Ordnance club (Defence), Kolkata.**

- **Duty Responsibilities**

22nd. June 2011– 31st. December 2011

Mix ingredients to prepare cocktails and other drinks.

Pour wine and beer using wine measuring cup according to excise law.

Collect payment and operate a cash register.

Check identification of customers to make sure they meet age requirements for purchase of alcohol and tobacco products.

Clean up after customers and clean work area.

Arrange bottles and glasses to make attractive displays.

Order and maintain liquor and bar supplies. Perform inventory daily basis.

- **Captain (F & B), Tulip Family Restaurant, Kolkata.** 01st. September 2010 – 08th. June 2011

- **Kitchen Assistant, Mc Donalds, Cyprus (Europe)**

- **Duty Responsibilities**

22nd. July 2009 – 30th. November. 2009

Greeting customers while offering super customer service attention, taking, assembling and presenting food orders, requesting and receiving payment, operating the cash register (Constant movement, frequent bending and stooping) Cleaning in accordance to our company's sanitary standards including but not limited to: sweeping and mopping floors, cleaning walls, tables, counters, kitchen and service equipment. Cooking and preparing food for sale. Deliveries; off-loading trucks, storage and movement of raw product to the work area. Checking equipment to ensure that it is in proper working order, letting the management team know if there might be a problem. Backing up other crew members in their jobs, assist in any area to ensure that the food is being prepared, packaged and delivered to customer in a timely manner.

- **Handyman, Air India Ltd., NSCBI Airport, Kolkata.**

- **Duty Responsibilities**

30th. March 2006 -- 20th. October 2008

Checking passengers in for flights.

Re-routing or re-booking passengers whose flights have been cancelled or delayed.

Assisting disabled passengers or those travelling with young children.

Giving passengers up-to-date information on flights.

Assisting passengers with all enquiries, including lost or delayed baggage.

Assisting staff in carrying out security checks as and when the situation arises.

Delivering high levels of customer service to passengers and those travelling through the airport. Helping direct passengers on to and off the aircraft.

Handling all the loading and unloading of passenger bags from the aircraft.

Education

Qualification Obtained	Institution attended & Place	Board/Council/ University & Year	Marks
Bachelor in hospitality and catering management	GNK InstInstitute, Saltlake	Sikkim Manipal University; 2010---2015	75.6
Diploma in Travel and Tourism Administration	College of Tourism & Hotel Management, Cyprus	College of Tourism & Hotel Management, Cyprus; 2008---2010	75
Higher Secondary	Bholananda National Vidyalaya, Barrackpore	National Institute of Open Schooling; 2005	57.8
Secondary Education	Indira Gandhi Memorial High School, Barasat.	Central Board of Secondary Education; 2001	59.2

Languages Known

- Bengali (Mother Tongue)
- Hindi (Excellent)
- English (Excellent)
- Japanese (5th. Level)
- Greek (Basic)
- German (Basic)

Computer Literacy

Diploma in Computer Application (C,C++, Java)
Excellent Knowledge in Microsoft Office and Internet

Training

Undertaken training on food safety, health and first aid.
Undertaken the training on Food Hygiene.
Three months certification on export and import management.

Skills and Competencies

Strong verbal and personal communication skills.
Analytical thinking, planning.
Accuracy and Attention to details.
Organization and prioritization skills.
Problem analysis, use of judgment and ability to solve problems efficiently.
Self motivated, initiative, high level of energy.
Decision making, critical thinking, organizing and planning.
Tolerant to different stressed situations.
Adaptability and ability to work under pressure.

Volunteer and charity work

Associated with Rotary club, executing projects on blood donation camp, thalassemia, treatment, free eye operation, polio & free body check up, education to poor.

Additional skills and experience

Experience with food preparation and cocktail making.
Flexible with cash handling skill.
Average typing skill is 30 words per minute.

Personal attributes

Well Presented, fast learner and punctual.
Confident Communicator
Responsible, Reliable and honest

Personal Information

- Nationality : Indian.
- Religion : Hinduism.
- Sex : Male.
- Marital Status : Married
- Date of Birth : 14th July 1985
- Passport No. : R2207968 (valid upto 10/08/2027)
- Driving License number : WB-2520060150792 (Indian)



Hobbies

Listening to music, watching cricket matches in television, travelling and surfing internet.

References

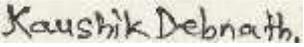
References available on request.

Declaration

I do hereby declare that all the statements made in the application are true, complete, correct and in the event of any information being found false, incomplete, incorrect or concealing the fact, my candidature may be cancelled at any stage without any notice and without assigning reason there of even after selection.

Date:

Place: Abu Dhabi. UAE


(KAUSHIK DEBNATH)