

Sudhan Shakya

Certified Cook



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Employment History

The New Royal Hotel Rubyvale

May 2014 - October 2016

COOK

This venue is one of the best places to visit for people traveling on the outskirts of Emerald, Queensland, Australia.

Being a small pub, it does have full drinks and food menu.

Also awarded as the best bush pub for straight three years from 2014, one can be assured to get that warm country hospitality here.

Duties performed

- Proper communication with all the levels of the management about my area concerned.
- Properly manage stocks and order accordingly.
- Prepare or change menu with the management authority.
- Ensure the kitchen standards are maintained for smooth functioning.
- Organize days of works among staff.
- Teach new staff about working in commercial kitchen.

Chicks Ahoy

Feb 2009 - Jan 12

Restaurant Allrounder

This is one of the oldest venue to serve the most fresh poultry in the Surry Hills area of Sydney, N. S. W.

Being open for nearly three decades, the quality assurance is there and also you will love the freshly made chicken burger.

Duties Performed

- Setting up the venue before the commencement of the service.
- Ensure all the products are well stocked up.
- Inform for any under stocked items or the ones defective.
- Manage or fixing any equipments.
- Serve customer over the counter, take orders and prepare the meals.
- Maintain safety and cleanliness of the premises.

Cook, prepare and serve the food from the menu.

Cook

Job DESCRIPTION

- Set up the kitchen before the service commencement.
- Preparing all the menu items before the service time.
- Ordering the stock items as per the needs.
- Making sure all the safety procedures are followed and the kitchen equipments are operated properly.

Mickys Cafe

2012 - 2013

-Prepare the food items as per the customers order and ensure the food is going out in standard set.

Windsor Institute

2008 - 2009

Advance Diploma of Hospitality Management

Level 5

127 Liverpool Street

Sydney, 2000 NSW

Certificate iii in Hospitality Management

Holmes Institute

2009 - 2011

Commercial Cookery

Level 9, York street

Sydney, NSW 2000

Certificate IV in Hospitality Management

Ambition Academy

2004 - 2006

Year 12

Hotel Management

Career Objective

Sharing learned knowledge across the continent and learning new skills with new people. Doing the best for the service industry in becoming professional.

Portfolio

Experienced cook actively seeking a position in the culinary field that will offer me the opportunity to continue to learn and develop my skills and help me realize my ultimate goal of becoming a master chef.

Having been around Australian food scene, I am looking to explore another continent for more exposure for better understanding of the food industry.

Skills

Language

Knowledge of English, Nepali.

Skills

Computer

Computer literate with basic skills.

Skills

Sociable

Very sociable and likable person to be around with.

References'

Available on request