

Bharti Rahul Harishankar

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### Objective

To work within an established organization with opportunity for career development whilst performing as an innovative and responsible individual.

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### Personal Details

Date of Birth : 05/04/1996  
Blood Group : B+  
Father Name : Bharti Harishankar Barsati  
Mother Name : Bharti Urmila Harishankar  
Nationality : Indian

### Academic Qualifications

DEGREE	COLLEGE	BOARD/ UNIVERSITY	YEAR
S.S.C	Charkop Sector No-1, BMC Hindi School	MAHARASHATRA BOARD	2011
H.S.C	Smt. K.G. Mittal Collage	MAHARASHATRA BOARD	2013
T.Y.BSC. (HS)	VIVA Collage of Hotel & Tourism Management Studies	MUMBAI UNIVERSITY	2019

### Work Experience

- Completed 5 Months Industrial Training in **ITC MARATHA** – 2017
- Worked as a Chef in San Marzano from December 2019 to March 2020(Before 1<sup>st</sup> Wave)
- Worked as a **Commis 3** in the Sazio Luxury Dining and Lounge from December 2020 to July 2022
- Event coordinator at BOX Zone from November 2022 to Till Date

### Extra Curriculum Activities

- Won 1<sup>st</sup> Prize in Innovative Farali Competition
- Won 3<sup>rd</sup> Prize in Innovative Modak Competition
- Participated as a Volunteer in Vasai-Virar Mayoiz's - 2016 Marathon
- Participated as a Volunteer at Jeevadani Temple – 2016
- Won 1<sup>st</sup> Prize in Sale ka khel Competition
- Won 1<sup>st</sup> Prize in Naivedyam Competition

### Roaster Training

- 2016-2018
  - ODC at ITC Maratha The Grand
  - ODC at Club One
  - ODC at Peninsula Grand Hotel

#### Duties Performed

- Works in the designated Station Set by Executive Chef.
- Able to organize the assigned work area and efficiently put away orders.
- Able to operate kitchen equipment like Braising pan, Microwave, Griller, - Stoves Etc.
- Responsible to maintain cleanliness, sanitation at the assigned work area.
- Prepare ingredients for cooking, including portioning, chopping, and - storing food.
- Cook Food according to recipes, Quality standards, presentation - standards and food
- Preparation checklist.
- Wash and peel fresh fruits and vegetables and also able to weight, measure and mix
- Ingredients in correct proportion.
- Have general knowledge of cooking temperature, making soups and sauces.
- Check Supplies and prep lists and ensure all item are prepped in time.
- Replenishes services lines as needed and restocks and prepares the workstation for Next shift.
- Keep work area clean and hygienic condition according to the rules set by the hotel.
- Serve foods in proper portion on to correct serving vessels and plates.

- Reserving Store items as per indenting list and stacking.
- Communicate assistance needed during busy period.
- Ensure and Prepare mise-en-place for banquets and restaurant buffets.
- To assist chef with chopping, packing and helping/learning.

#### Hobbies

- Cooking
- Watching Television

#### Language Known

Language	Read	Write	Speak
English	✓	✓	✓
Hindi	✓	✓	✓
Marathi	✓	✓	✓

I hereby certify that all the particulars furnished by me are true and accurate to the best of my knowledge, And in the event of my application being considered, I endeavour to discharge my duties to the best of my ability for the entire satisfaction of my superiors.

Date: .....

Signature: .....