



chef

PAVAN POOJARY

About Me

Passionate, spirited and classically trained culinary professional, Adept at working effectively unsupervised and quickly mastering new skills. Working under pressure and adapting to new situations and challenges to best enhance the organizational brand. I am recent graduate with excellent research, technical and problem-solving skills. Detail-oriented and able to learn new concepts quickly.

Professional Experience

THE PARK Navi Mumbai | Continental hot & cold
Commi-1

Dec 2021 - Nov 2023

Key responsibilities:

- Rotated food stock, using up older items first and rejecting expired goods, taking care of FIFO standards.
- Prepared and cooked food items according to recipes, portioning, and presentation specifications.
- Maintained a clean working area at all times in compliance with health codes and ensured all food are stored accordance to the safety to make sure there is no cross contamination.
- Kept up with current culinary trends by attending workshops or seminars as requested by head chef.
- Controlled usage of all products to reduce wastefulness.
- Ordering perishable & non-perishable items according to the usage and future events.

Hard Skill

- Meal preparation
- Recipe development
- Inventory supervision
- Stock rotation
- Cleanliness and Sanitation
- Quality assurance
- Staff training
- Cost control

Soft Skill

- Observation
- Decision making
- Communication
- Multi-tasking

Education Background

- St Joseph high School, Navi Mumbai
Completed in 2014
- LCKT Junior college , Panvel , Navi Mumbai
Commerce
Completed in 2016
- Institute of Hotel Management (IHM), Goa
Bachelors in Hotel Management.
Completed in 2021

THE PARK Navi Mumbai | Industrial training
Dec 2019 - March 2020

Key responsibilities:

- Worked and trained in all four core department.
- Explored various guest service opportunities.

Achievements

2021 – 2022 Reduced the food cost by 20%

2022 – 2023 Managed events & created menu for pool side restaurant.