

# VIGNESH RAJENDRAN SENGUNTHAR

## ACHIEVEMENTS

- Advanced Fruits and Vegetables Carving Course from Khan Fruit Carving

## KEY SKILLS

- Managing Breakfast operation and Dosa counter.
- Production of Breakfast buffet and Ala carte operations.
- Advanced course in fruits and vegetables carving.
- Inventory and store management.

## INTERESTS

- COOKING
- TRAVELLING

## PROFILE

Diligent and professional commis chef with 2 years of experience in Indian Ala carte and South Indian section. Proven ability to work efficiently with kitchen staff, communicate, multi-task, and follow instructions.

## EDUCATION

BSc (HS)	Ramanath Payyade College of Hospitality Management Studies	A+
HSC	G. R. Patil Jr. College	52%
SSC	T.M.S High School	74%

## EXPERIENCE

- SOFITEL BKC (Commis 2) NOV 2022 - current
  - Managing Indian Ala carte and south Indian Section.
  - Handling Breakfast operations and Dosa Paratha counter.
  - Mise en place for South Indian section (Batters and Cuts of vegetables)
- TRIDENT BKC (Commis 3) OCT 2021 - OCT 2022
  - Managing Indian Ala carte section.
  - Bulking for Ala carte and Night shift handling.
  - stocking, tagging and inventory.
- St. Regis Mumbai (Trainee) Nov 2018 – March 2019
  - Trained in all department.
  - Buffet and banquets handling.

## PERSONAL DETAILS

- Date of Birth : 7<sup>th</sup> August 1999
- Gender : Male
- Nationality : Indian
- Languages Known : English, Tamil, Hindi, Marathi & French