

Arjun S.
Other

ID: 4568

Hardworking, highly motivated professional eager to lend combined knowledge and skills to enhance business performance. Operates well in both individual and team capacities, leveraging seasoned work ethic to quickly adapt to different processes and drive company objectives. Resourceful and results-driven with a passion for growth and efficiency to meet company needs and increase service value.



General information

Considering industry	Готельний бізнес
Type of employment	Unskilled worker
Age	23 (2002)
Original nationality	Nepal
EU Citizenship	No

Location of residence

Country of residence	Nepal
City of residence	Dhangadhi
Staying type	I have a citizenship

| Work Experience

Work period	from 01.01.2024 to 01.07.2024
Країна	Франція
Посада	Pastry and bakery Assistant
Industry	Готельний бізнес
Сектор	Готель
Responsibility	

Cleaned and sanitized work surfaces, equipment, utensils, dishes, and pots.

Prepared food items consistently following recipe cards and production and portion standards.

Stocked supplies such as food items and utensils in serving stations, cupboards, refrigerators, and salad bars. Maintained a clean and sanitary kitchen environment

Kept track of inventory levels and restocked supplies when necessary

Operated commercial-grade ovens to bake items such as breads, cookies, cakes and pies

Carried out daily kitchen prep and closing duties with station setup, breakdown and organization. Assisted with plating and serving desserts.

Tempered chocolate.

Measured, mixed and prepped raw mixed an prepped raw materials and recipes.

Created new recipes, using available ingredients and for special occasions.

Work period	from 01.08.2022 to 01.09.2023
Країна	Nepal
Посада	Kitchen Helper
Industry	Готельний бізнес
Сектор	Готель
Responsibility	

Prepared food items consistently following recipe cards and production and portion standards.

Stocked supplies such as food items and utensils in serving stations, cupboards, refrigerators, and salad bars. Assisted in developing pricing strategies for bakery items

Maintained a clean and sanitary kitchen environment

Kept track of inventory levels and restocked supplies when necessary.

Carried out daily kitchen prep and closing duties with station setup, breakdown and organization Assisted with plating and serving desserts.

Measured, mixed and prepped raw materials according to company specifications and recipes. Created new recipes using available ingredients and for special occasions.

| Education

Type of education	Вища освіта бакалавра
Статус навчання	в процесі
Educational institution	Nepal Western Management and Engineering College
Faculty, specialty	Hospitality Management
Країна	Nepal
Period	from 01.01.2020 to Present
Опис	

Bachelor degree in hospitality management. In this degree we studied about the four major Department of Hotel that is front office, food and beverage service, food and beverage production and housekeeping.

Type of education	Середня школа
Статус навчання	Закінчено
Educational institution	Millenium Bridge Academy
Faculty, specialty	Hotel Management
Країна	Nepal
Period	from 01.01.2017 to 01.01.2019

| Мови

Мова	French
Рівень	Вище початкового

Мова	Англійська
Рівень	Професійний
