

PERSONAL INFORMATION

Name: Rustam Chamlagai

Address: 1010 Grant Avenue, Apt 25, San Francisco, CA 94133

Contact: 4156407736

Email: rustamchamlagai@gmail.com

OBJECTIVE:

A proactive achiever with a passion for food and strong communication and interpersonal skills and extensive knowledge of culinary processes and procedures.

CAREER AND ACHIEVEMENTS TO DATE:

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A proactive achiever with a passion for food and strong communication and interpersonal skills and extensive knowledge of culinary processes and procedures.

CAREER AND ACHIEVEMENTS TO DATE:

2010 -till date

Line Cook

Amber India Restaurant,

25 Yebra Buena Lane,

San Francisco.

Responsibilities:

- Mise for ala carte**
- In charge of busy line operations.**
- Organizing line according to ala carte.**
- Ordering of Vegetables**
- Managing and maintaining high performance standards.**
- Keep up with USPH Standard Cleaning**

#2002 TO 2005 Working experiences as CHEF in La'Soon Restaurant and Vinotheque, KATHMANDU,NEPAL.

Responsibilities:

- In overall charge of busy kitchen operations.**
- Organizing staff, restaurant schedules and menus.**
- Planning weekly and monthly kitchen operations and activities.**
- Handle all the Orderings and check all the food items on delivery.**

#2005 to 2008 Working experience in CARNIVAL CRUISE LINE as COMMIS and DEMI CHEF THE PARTI.

Responsibilities:

- Have worked in all the section including VEG PREP,FISH COOK,ROAST COOK,SAUCE COOK and VEG COOK.**

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RESPONSIBILITIES :

- Have worked in all the section including VEG PREP, FISH COOK, and ROAST COOK SAUCE COOK and VEG COOK.
- Have worked in Lido (restaurant serving buffet) in OMELETSTATION, DELI, BISTRO, LINE COOK and PIZZERIA.
- Have worked in Buffet Pantry and Butchery as a reliever

Key Achievements to Date:

- Successfully managed and coordinated the entire kitchen operations of a busy restaurant.
- Created many new menus along with chefs
- Successfully trained cooks in preparing, cooking and presenting food.
- Introduced an efficient system to improve communication between front & back house staff.
- Streamlined procedures to ensure efficient management and maintenance of stock levels.
- Successfully trained, mentored and motivated kitchen staff to provide high quality service.
- Achieved all targets by successfully prioritizing workloads.
- Initiated and forged strong and lasting relations with customers and staff.

SKILLS:

- Extensive restaurant industry experience and expertise.
- Excellent catering and food preparation skills.
- Excellent people and communication skills.
- Expertise in creative menu development.
- Sound knowledge of food, safety and sanitation standards.
- Excellent management, training and motivational skills.
- Strong interpersonal, administration and multitasking skills.

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- Strong interpersonal, administration and multitasking skills.
- Natural flair and ability to work on own initiative or as part of team.

EDUCATION:

- 10+2 INDIA,
- BACHELORS DEGREE INDIA

DIPLOMA:

- 3 YEARS DIPLOMA FROM IIAS(HOTEL AND HOSPITALITY MANAGEMENT,INDIA.)

TRAININGS:

- 6 Months Industrial Training in CHOLA SHERATON,CHENNAI,INDIA
- Another 6 Months training in CIDEDE GOA,GOA,INDIA.

***References:Phone no.4153612029**

Ajay Mishra (Executive Chef Amber India)

Krishna Malla(Sous Chef amber india). Phone number (510) 590-7941

Tej Brains(General Manager-Amber India,Amber India). Phone number (415) 777 0500

Dheeraj Rai(cook-Inter Continental, San Francisco). Phone number (415) 238 7741

Thal Adhikari(Station Cook,St.Regis, San Francisco). phone number 415 632 0195 Line Cook

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****Immediate Hire for Indian Cuisine Cook** (SOMA / south beach)**

1 message

rustam chettri chamlagai <rustamchamlagai@gmail.com>
To: xcsnp-3585390644@job.craigslist.org

Thu, Jan 31, 2013 at 8:55 PM

Dear Hiring Manager,

This letter is to express my interest in a post of INDIAN COOK . I have more than nine years of experience in culinary position. Which includes more than three years of experience as a Line Cook in Amber India Restaurant, San Francisco and other three years of experience in different section of Main Galley as a commis, then later as Demi Chef de partie in Carnival Cruise Line, which is a floating 5 star resort and serves a variety of American and Foreign cuisine . I have one year training experience in two of the finest 5 star hotel in India(6 month in ITC group and another 6 month in Cidade Goa). I have great communication skills I and experienced in producing high quality dishes in a quick and efficient manner. I can organize the work area, maintain the sanitary for the smooth work flow. I can perform all duties and responsibilities in a timely and efficient manner according to your need. As I was the overall manager and Executive Chef in Lasoon Restaurant in Nepal, I have the skill in planning, organizing the work flow and supervise the staff in the time of need. I can perform my duty to meet guest and team member expectations by providing Yes I Can! service and team work. Based on my skills and experience I am confident that I would be a great addition to your team.

I have aim to work for renowned company which needs highly skilled people to succeed, and I have that confident and skill, according to this I am the best candidate for this post.

Thank you in advance for your time. Please do not hesitate to contact me if you have any questions. I would appreciate the opportunity to review my qualifications in more detail.

Sincerely,
RUSTAM CHETTRI CHMLAGAI,
1010 GRANT AVE
APT 25
SAN FRANCISCO
CA-94033
PHONE NO-4156407736

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Original craigslist post:

<http://sfbay.craigslist.org/sfc/fbh/3585390644.html>

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