

RESUME

Prashant Dhungana.

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OBJECTIVE:

Seeking a Challenging Cook / Chef opportunity in Hotel or Restaurant Where I can use my Expertise, Work, and Learn & move up in the organization.

EDUCATION:

Graduate Bachelor Degree in Hotel & Tourism Management, 1999 To 2003.
H.T.M.I Hotel & Tourism Management School, Luzern Switzerland.

Associate Degree in Business Management, 1995 To 1998
N.S.W Business College, Sydney Australia.

High School Diploma, 1994.
Siddhartha Vanasthali, Institute, Kathmandu, Nepal.

TECHNICAL SKILLS:

APPLICATION SOFT WARE:

MS office (MS Word, MS Excel, Visual Base,)

PERSONAL STRENGTHS:

Ability to manage multiple projects while producing quality, timely work.
Excellent ability to and in team environments.
Strong ability to learn, applies, and explains rules, policies, and procedures.
Carry positive attitude and friendly communicate effectively both orally and in writing.
Works well independently.

LANGUAGE:

	Speak	Read	Write
ENGLISH	Yes	Yes	Yes
GERMAN	Yes	Yes	Yes
NEPALI	Yes	Yes	Yes
HINDI	Yes	Yes	Yes

WORK EXPERIENCE:

The Stanley Hotel , Estes Park , CO , USA.

Cook IV , December 2015 to May 2016
cooked in Hot , section of the kitchen.

Hunters Chop House , Estes Park , CO, USA.

Chef , February 2015 to November 2015
Managed and run the kitchen.

Cafe De Pho Thai, Restaurant, CO, USA.

Chef , January 2012 to November 2014.
Managed and run the kitchen.

International House at UC Berkeley, CA, USA.

Line Cook, February 2011 to August 2011
Cooked in Hot , section of the Kitchen, Sauté, Etc.

Trader Vic's Restaurant, Emeryville, CA, USA.

Line Cook, October 2008 to December 2010
Cooked in Hot Line, Sauté, Grill Work, Banquet, Prep, Plated Food & Execute, Expedite in Continental Kitchen.

Wild Rose Restaurant, Estes Park, CO, USA.

Cook, April 2008 to September 2008 (Summer Job)
Cooked in Every Section of line.

Marriott International Hotel, Dallas, TX, USA.

Cook IV, March 2006 to September 2007
Cooked in Continental Kitchen, Room Service Food, and Banquet Etc.

The Radisson Hotel Plymouth, MA, USA.

Cook III May 2004 to December 2005
Worked as a Saucer, sauté, Pantry work, Expedite, Banquet Food Etc.

Movenpick Gastronomy Hotel & Resort, Luzern, Switzerland.

Intern Cook, August 2000 to September 2003 .Worked as an Intern Cook, and moved up as a Line Cook,
Learned all the Modern Kitchen Organization.

Hard Rock Café, Sydney, Australia.

Line Cook January 1996 to December 1998

Worked as a Trainee in Kitchen, Learned all the Basic Thing's in The Kitchen.

REFERENCE:

Dinesh Shakya (Owner Cafe De Pho Thai Restaurant, Estes Park CO , USA)

Ph. No - (303) 888-0759.

Antonio Orozco (Chef , Marriott International, Hotel, Dallas, TX, USA)

Ph. No - (972) 929- 8800

Bishwa lama (Owner Hunter's Chop House , Estes Park , CO , USA)

Ph. No - (970) 586-6962