

Vishal Rawat

Commis Chef – Continental and Bakery

Dehradun, Uttarakhand · [Phone] · [Email] · [Website or LinkedIn]

PROFESSIONAL SUMMARY

Hotel management graduate trained in continental hot kitchen and bakery, with industrial training at a five-star resort and a first job as commis in a busy all-day café. Works cleanly under pressure, follows recipes and plating standards exactly, and keeps station logs for temperature and labelling. Seeking a commis role in a hotel or restaurant brigade.

SKILLS

Mise en place · Continental sauces · Bread and viennoiserie · Knife skills · Plating standards · FIFO and labelling · Temperature logs · Station cleaning

EXPERIENCE

Commis II — All-day café and bakery with 80 covers, Dehradun

10 months · current

- Prepare breads, croissants and laminated doughs for daily service, producing about 200 pieces each morning shift.
- Run the pasta and sandwich station during weekend rush, serving up to 150 covers without plating complaints.
- Maintain chiller temperature logs and date labels, helping the kitchen clear a surprise hygiene inspection without remarks.

Industrial Trainee — Five-star hill resort, Mussoorie

5-month industrial training

- Rotated through the continental kitchen, pastry, banquet and Indian sections under the guidance of chefs de partie.
- Assisted banquet prep for weddings of up to 400 guests, portioning desserts and sauces to the chef's standards.

EDUCATION

B.Sc. in Hospitality and Hotel Administration — Government institute of hotel management, Dehradun

Specialisation in food production

CERTIFICATIONS AND REGISTRATIONS

- FoSTaC Basic Food Safety Training (Catering), FSSAI
- Short course in artisan bread baking

PROJECTS

- Hill Grain Loaf — sourdough using local mandua flour, added to the café's weekend menu

LANGUAGES

Hindi · Garhwali · English