

R. RAHOTHAMAN

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OBJECTIVE:

To share the knowledge and experience and contribute to the growth of the esteemed company

AREAS OF EXPERTISE:

- Pastry Preparation • Sanitary Handling • Food and Service Techniques
- Work within Pre-Established Budget • Marketing Strategies • Record Keeping
- Report Preparation • Researching Current Trends.

CAREER HIGHLIGHTS:

- ✓ 21 years of experience primarily in the areas of pastry and cooking.
- ✓ Hands on experience in hiring training and coaching pastry teams.
- ✓ In depth knowledge of cake decoration and flaky pastry techniques.
- ✓ Able to operate relevant machines such as dough dividers, sheeters, rounders, and ovens.
- ✓ Proven record of overseeing pastry baking efforts to maximize customer satisfaction.

ACHIEVEMENTS:

- ✓ Achieved 10 years' service completed award from celebrity cruise. (Certificated Attached).
- ✓ Won the best performer award in TOP chef competition, Miami. (2014).
- ✓ Involved and prepared USPH audit and achieved nil compliance.

EDUCATION:

- Diploma in Professional Cookery from Pondicherry Institute of Hotel Management Studies. (Year – 2000 passed out).

PROFESSIONAL EXPERIENCE:

- Amiri yacht (Katara 124 meter boat) as a pastry chef (14th July 2022 to till date)
- Lindblad National Geographic Expedition as a Pastry Chef (19th Apr 2022 to 09th June 2022)
- CMI- LEISURE Management as a Pastry Chef (August 07th 2019 to Nov 03rd 2019)
- Regent seven seas Cruises as a CDP Pastry since (Jan 15, 2017 – Feb 14, 2022)
- 10 Years' experience in CELEBRITY CRUISE LINE (U.S.A Miami Florida) as a Asst Pastry chef since (31st October 2005 to 20th March 2016)
- 2 years' experience in P & O CRUISE LINE (U.K) Company capacity of 1st COMMIEE (Jul 2003 to Oct 2005)
- 1 year experience in (ITC GRAND MARATA SHERATON) Mumbai. India (Apr' 2002- Jul' 2003)
- 1 year experience in 5 Star properties in India. (TAJ CORAMENTAL), Chennai, India (Feb' 2001- Mar' 2002)

RESPONSIBILITIES:

- Prepared food orders for everyday and forthcoming events.
- Monitored complete food planning and production.
- Monitored and maintained cooking standards in pastry kitchen.
- Supervise the quality and quantity of dishes
- Ensured maintenance and smooth functioning of all kitchen equipment's
- Create new dishes and add them to the menu.
- Prepared frequent food for Aqua class and royal suit guest.
- Organized with variety of nationality buffet (German, French, Italy, American etc.)

STRENGTHS:

- ✓ Outstanding ability to work under pressure and with little time.
- ✓ Knowledge of supplies order, control of inventory and waste avoiding.
- ✓ Team worker with good interpersonal skills.
- ✓ Understanding of all key health and sanitation concerns.

PERSONAL DETAILS:

FatherName : S Rajasekaran
MotherName : R Banumathi
MaritalStatus : Married
DOB : 17th Mar 1980
Nationality : Indian
Languages : English/Tamil/Hindi
PassportNo : T6227643
CDCNo : Mum 428761

DECLARATION

I hereby declare the above information is true to the best of my knowledge and belief. And I understand that it may lead to my disqualification and if found incorrect.

Hi sir, kindly attached the Relevant documents for your perusal, if further any required let me know.

Place: Pondicherry

YOURS SINCERELY

DATE:

RAHOTHAMANRAJASEKAR