



JITHIN JOHN

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Objective

Passionate and industrious culinary professional with outstanding kitchen management skills and 2 years of experience. Possess excellent communication, interpersonal, and creative skills that establish rapport with clients from diverse cultures. Able to thrive in high-pressure environments and bring excellent food preparation and organizational skills to drive results.

Experience

- St. Regis Doha -OPA Restaurant (Greek Cuisine) Pre-opening (Doha, Qatar)** November 2022 - Present
Commis 1
 - Cooking and preparing elements of high quality dishes
 - Consistently met my short and long-term targets.
 - Handled customer complaints with empathy and composure.
 - Trained, coached, and supervised new staff members.
 - Cleaning thoroughly and complying with the highest hygiene standards
 - Receiving and prepping ingredients from local shops and supermarkets
 - Receiving orders and moving supplies
- W Dubai Mina Seyahi -Ginger Moon Restaurant (Dubai, UAE)** September 2022 - November 2022
Commis 2
 - Worked as a commis 2 in busy ala carte restaurant
 - Followed recipe closely and served food in accordance with restaurant serving guidelines
 - Helped management to identify workflow issues and find solutions.
 - Identified problem areas in occupational health and safety as well as local authority hygiene standards
 - and promptly executed the proper remedial measures
 - Efficiently prepared exceptional and healthy appetizers as well as fish, meats, and vegetable-based dishes
 - Collaborated with colleagues to make unique meals in a fast-paced environment
- The Westin Dubai Mina Seyahi Beach Resort and Marina -Banquet Kitchen (Dubai, UAE)** September 2021 - April 2022
Kitchen Assistant
 - Ensure that all needed supplies were present before work
 - Monitor the stock movements
 - Worked with effectively with all kitchen personal and to promote a happy environment
 - Worked in regards to food safety regulations
- Woodlandshotel Wayanad, Kerala, India** July 2021 - July 2021
Commis 3 (Part time)
 - Assisted with food preparations prior to service
 - Made sure my food station was ready before needed. Handled food with care and cleanliness
 - Cleaned kitchen and organized cooking utensils.
 - Worked with other restaurant staff to ensure success
- Oakwood Residence Prestige Whitefield, Bangalore, India** June 2019 - October 2019
Internship
 - Assisting the cook with the preparation of meal ingredients which include Washing, Cleaning,Peeling,

Cutting, and Chopping fruit vegetables

- Assistant in the preparation of several part of a major meal by mixing, stirring,ladling, and adjusting the flame
- Prepare the breakfast on an independent basis of cooking eggs and meat.

Education

- **Oriental School of Hotelmanagement Lakkidi, Wayanad (University of Calicut)** 2017-2021
Bachelor of Hotelmanagement

Skills

- Adaptability
- Determination
- Creativity
- Accuracy and Responsibility
- Attention to details
- Cleanliness
- knowledge of Greek, Indian, Italian cuisines
- A desire to learn and improve
- solid knife skills

Interests

- Drawing
- Social Networking
- Travelling

Languages

- English
- Malayalam
- Tamil
- Hindi
- French

Reference

- **Richard - "The Westin Dubai Mina Seyahi Beach Resort And Marina"**
Chef De Cuisine
chefrichardmarriot@gmail.com
- **Chef Yusuf sujeer - "St. Regis Doha"**
Executive chef
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