

SUBRAMANYA MUTTUSWAMY

NEAR JANAPRIYA STORE, MAJUR, KAUP : 574 106 UDUPI DISTRICT,
KARNATAKA : STATE, COUNTRY, INDIA
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PERSONAL PROFILE

- Date of Birth : January 17 1987
- Marital Status : Single
- Nationality : Indian
- Known Languages : English, Hindi, Kannada, Tulu
- Passport No. : T0002134

QUALIFICATION

Cruise ship experience. Hands on experience in baking, roasting, boiling and frying meats, fish, vegetables and other foods. Vast experience working in fast paced catering environment. Profound knowledge of operations of food preparation kitchen equipments. Operational knowledge of cooking methods and food understanding of ingredients measuring and mixing techniques. Strong understanding of measuring, weighing and mixing food ingredients. Ability to follow given instructions and even take initiative in kitchen activities. Ability to work in team and perform all tasks as given by- Head Chef.

EXPERIENCE

- **PULLMANTUR CRUISE SHIP MANAGEMENT** 16 AUGUST 2014 - 17 JANUARY 2018

First Cook

Preparation of all food in the assigned party under guidance of the first cook in charge for the area
Executes food handling and cleaning procedures in accordance with PUBLIC HEALTH standards
and maintain a high level of cleanliness during food preparation

Responsible to follow proper work and cleaning methods in order to produce and serve
safe, whole some, high quality and attractive food for passenger

Responsible for proper use of equipment in order to avoid damage or undue maintenance

Report multifunction and repair need to the 1st cook in charge of this are

Responsible to meet standards of professional hygiene and appearance as per company
policies

Responsible to use provider personal protective equipment in order to avoid injuries

Responsible to follow given duty schedules and to perform duties in given farms

Responsible to arrange all the stock dry store room

Store all the meats in the chiller with label including time and date

Check daily fries in first out it

ARABIAN FOOD SUPPLIES

28 AUGUST 2011 - 31 AUGUST 2013

2nd Cook

Duties and Responsibilities

Do daily mis en place according by the function and events

Do daily branching vegetables for the event function

Responsible to prepared raw meals and sea foods for daily mis en place

Responsible to assist the chef and prepare the ingredient

Responsible to clean and santize all of kitchen tools before and after used

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