

RAVI KUMAR BISHT

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OBJECTIVE

I am a Dcdp Pastry at Fio Cookhouse & Bar. I have a total of 7 years of experience in this field. I would love to gain more knowledge to enhance my skills to be a better chef

EXPERIENCE

Fio Cookhouse & Bar

03/2023 -

Dcdp Pastry

Preparing the daily food production

Helping out my senior chefs with food Practicing proper hygiene and sanitary methods

Building a good team spirit for better outcome

Fio Cookhouse & Bar

02/2020 - 02/2023

Commis 1

Preparing for the daily Pastry food production

Helping my senior chef with the food trial

Checking monthly inventory

Artisan Labs & Cafe

01/2019 - 02/2020

Commis 2 Pastry

Preparing for the display pastries

Making sure the misa is done in a proper manner

Maintaining hygiene and sanitation

Theobroma

01/2018 - 01/2019

Commis 3 Pastry

Preparing the misa according to the recipes

Maintaining hygiene and labelling all the containers

Cleaning the deep fridge and the chiller regularly

Fio Cookhouse & Bar

05/2017 - 11/2017

Trainee

EDUCATION

Tedco Academy

2017

Diploma in Food & Beverage



SKILLS

Creative



Team building



Inventory management



Food production



Problem solving



REFERENCE

Chef Iqbal - Fio Cookhouse & Bar

Pastry chef

9650181050

Government boy's senior secondary school

2016

12th Board

Government boy's senior secondary school

2014

10th Board