



Harish kumar

Professional Goals

Want to be a professional chef in a leading hotel chain where i can set a benchmark of quality and hygiene in my work. And utilize the knowledge which i gained in proper manner.

Get in touch!

Mobile:

+91 8860272497

Email:

baghell.harish@gmail.com

Website:

harishbaghel.journoportfolio.com

Address:

Harkesh nagar, New Delhi - 110020

Work Experience



Le Meridien, Jaipur

Industrial training | June 2019 - Oct 2019

I have done my industrial training from Le meridien jaipur resort and spa ..

- During my industrial training tenure i learned a lot specially in kitchen.
- I got Appreciation letter from three major departments of hotel because of my stunning performance.

Academic History



Institute of hotel management, Gurdaspur B.sc in Hospitality and Hotel Administration

Apart from my academics i always participated in many other functions.

- Member of chef club
- participated in chef competition
- participated in swachh bhara abhiyan
- use to work in kitchen on occasion as a chef club responsible member

Central board of secondary education 10th and 12th (Humanities)

- participated in International equity Olympiad
- Cultural head
- class monitor in 11th and 12

Achievement

- "Pre commis chef" by world chef academy.
- Sandford's " introduction to food and health ".
- "wine of south Africa" e-learning certificate.
- "fundamental of digital marketing" by Google.

Professional References

Educational:-

Mr. Sohan lal
Sr. lecturer / IHM Gurdaspur
sohanlalkangra@gmail.com
+91 9915532143

Professional:-

Chef piyush mishra
Executive chef / le meridien jaipur
Piyush.mishra@lemeridien.com
+91 99829262011

Skills

- Time management
- Team working
- culinary
- punctuality
- interpersonal skills