



Suyog Pudasaini

I'm Line Chef, Cook, Chef, Kitchen Staff, and Culinary Professional

About Me

I am Suyog Pudasaini, I introduce myself as a Line Chef and am known as Cook, Chef, Kitchen Staff, and Culinary Professional. I'm a culinary professional who loves cooking and creating delicious dishes that have a positive impact on people's lives. Currently working on Line Chef

Age	21
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Professional Skills

Knife Skills

Cooking

Food Plating

Grilling

Food Safety Knowledge

Multi-tasking

Adaptability

Teamwork

Work Experience

Cook at The Little Spoon Co.

6 mos

I have worked as a Cook at The Little Spoon Co. for the past 6 months. In this role, I am responsible for preparing and cooking a variety of dishes according to company recipes and standards. I work efficiently in a fast-paced environment and am able to handle multiple tasks at once. I have developed strong knife skills and am able to produce high-quality dishes that meet the standards of the company.

Cook at Cavill Hotel

6 mos

I worked as a Cook at Cavill Hotel for a period of 6 months. During my time at the hotel, I was responsible for preparing and cooking a wide range of dishes using various cooking techniques. I developed strong skills in working efficiently in a fast-paced commercial kitchen environment, including food safety and hygiene practices. I received positive feedback from my colleagues and superiors for my ability to produce high-quality dishes that met the standards of the hotel.

Cook at Sandbar

3 mos

I have experience working as a Cook at Sandbar, where I spent 3 months preparing and cooking a range of dishes using various cooking techniques. In this role, I honed my skills in working efficiently in a busy commercial kitchen environment and learned how to follow important food safety and hygiene practices. I received praise from my colleagues and superiors for my ability to consistently produce high-quality dishes that met the standards of the restaurant.

Education

Certificate III, IV in Commercial Cookery from Imagine Education

2022 - 2023

"I am currently enrolled in a Certificate III and Certificate IV in Commercial Cookery program at Imagine Education, which I expect to complete in 2022 - 2023. Through this program, I am developing a wide range of skills in preparing and cooking a variety of dishes using different cooking techniques. In addition to improving my culinary skills, I am also learning how to work efficiently in a commercial kitchen environment, including food safety and hygiene practices. The program includes training in menu planning, cost control, and kitchen management, as well as food and beverage service, customer service, and event management.

Diploma in Hospitality Management from Imagine Education

2022 - 2024

I am currently enrolled in a Diploma in Hospitality Management program at Imagine Education, which I expect to complete in 2022 - 2024. Through this program, I am gaining a comprehensive understanding of the hospitality industry and learning how to manage and lead a team in a hospitality setting. The program covers a range of topics, including customer service, event management, food and beverage service, and financial management. Upon completion, I will be well-prepared to take on a management role in the hospitality industry.

High School in Hotel Management & Tourism from Liverpool International Collage

2018 - 2020

I completed my high school education at Liverpool International Collage, where I studied Hotel Management & Tourism from 2018 - 2020. During this program, I gained a strong foundation in the principles of hotel management and tourism, including customer service, marketing, and financial management. I also had the opportunity to participate in industry-related field trips and internships, which allowed me to apply my knowledge in a practical setting and gain valuable hands-on experience. I graduated with a GPA of 3.09.