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| manpreet  kaur | 28 Dutch Crescent, Brampton  +1 647 309 6549  manpreet991215@gmail.com  Manpreet Kaur |

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|  | **Objective** |

Attentive and productive team player motivated to join a crew of competent and efficient cooks. Seeking the opportunity for professional experience in cooking that authorizes me to develop and expand my ability, knowledge, skills, and experience. Eager to learn commercial cooking techniques and provide delicious meals for guests at Bombay Palace, Anokhi Inspired Indian Dining, Tandoori Flame Brampton.

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|  | Education |

George Brown College, Toronto, ON

*Culinary Management*

May 9, 2022- Current

* Acquired Skills:
* Skill 1: Experienced cooking non-vegetarian food
* Skill 2: Making soups, sauces, and continental food
* Sustainability: Use of natural light, stop food waste, choose cloth over paper
* Cost Control: learning the business part of the industry and maximizing the profit over the cost

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|  | Experience |

## CORDIA INSTITUTE OF HOTEL MANAGEMENT, SANGHOL

## Volunteer- Baking

## September 15, 2021

## Discovered how to handle different doughs

## Practiced decorating and frosting cakes

## Get exposed to non-baked sweet treats like ice creams and chocolate truffles

## Learned the bread baking

## Understanding the use of the oven

## And lots of more tips and tricks

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|  | Skills |

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| * Excellent communication skills * Results-oriented problem solver * Empathic listener and persuasive speaker * Team leader and team player |

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|  | professional certification |

Nutrition, Sanitation, Smart serve, First aid, and CPR

August 6, 2022