

Sanket Irole

Email ID: sanketirole3@gmail.com

Field of Training Desired: Culinary Department

Language: German (A1), English, Hindi, Marathi.



Dedicated and disciplined Commis III with a strong foundation in basic culinary techniques and kitchen operations. Experienced in ingredient preparation, station setup, and maintaining hygiene standards. Eager to learn from senior chefs while contributing to a smooth, efficient, and high-quality kitchen environment.

EDUCATION

University Name: SAVITRIBAI PHULE PUNE UNIVERSITY

Location: Pune, Maharashtra

Website: <http://www.unipune.ac.in/>

Institution Start Date: Aug 2016

Graduation Date: Nov 2020

Field of Study: Bachelor of Science in Hospitality Studies

WORK EXPERIENCE

- **Employer Name:** Marigold Regency
Location: Shirdi, India
Position: Commi III
Dates of Employment: Jan 2021 – Till Date

Responsibility:

- Prepare salads, garnishes, appetizers, dressings, cookies, desserts, and other items as directed by the Head Chef.
- Assist the Head Chef and/or Assistant Chef with food preparation tasks as assigned.
- Prepare meal ingredients, including seasoning meats and washing, peeling, and chopping vegetables and fruits.
- Take inventory of kitchen supplies and inform the supervisor of low or depleted stock.
- Discard expired or spoiled food items from storage areas, refrigerators, and freezers.

- Perform basic cleaning tasks and ensure all workstations are sanitized and maintained in accordance with hygiene standards.

INDUSTRIAL TRAINING

- **Employer Name:** JC Castle
Location: Shirdi, India
Position: Intern
Dates of Employment: Mar 2018 – Jun 2018

Responsibility:

- Gained hands-on experience by working across all core departments of the hotel.
- Ensured proper handling and storage of food products, maintaining correct temperature and hygiene standards.
- Remained flexible and provided assistance to other departments during peak hours or as needed.
- Prepared mise-en-place to support smooth and timely kitchen operations.
- Ensuring cleanliness and hygiene standards in guest rooms and public areas.
- Providing information, assisting with requests, and resolving guest issues.
- Assisting with setup, service, and breakdown of events.
- Inspecting rooms to ensure they meet established standards.

SKILLS

- Punctuality
- Cutting techniques
- Preparing ingredients
- Teamwork
- Effective communication

HOBBIES

- Cooking
- Listening to music
- Playing cricket

DECLARATION

I Hereby Declare that the above furnished details are fully true to the best of my knowledge and Belief.

(Sanket Irole)