

Sumit Pal

Kolkata West Bengal India
+919635367573
SUMITPAL755@gmail.com



Objective

Seeking a challenging position as bakery Chef where my capabilities may be utilized, developed, and enhanced and to be a part of the company's growth and success with the contribution of my knowledge and skills.

Experience

- Commi 3
Barbeque nation Ltd
Worked in the core departments of the restaurant giving special attention to Food Production and Food and beverage service.
01/02/2020 - 17/04/2021
- Commi 2
ITC Ltd
08/05/2021 - 19/10/2021
- Commi 1 service associate kitchen (pastry)
Shangri-La hotel Bangalore
As a commi 1 Chef is responsible to prepare a consistent, high-quality food product, ensure courteous, professional, efficient and flexible service and Hotels operational standards. I will be also responsible for assisting CDP
08/11/2021 - 15/11/2022
- Demi Chef de Partie
Ritz Carlton hotel Bangalore
As a Demi Chef de Partie you will be responsible for: Preparation and cooking of food. Assisting in all areas of the kitchen for breakfast, lunch and dinner. Ensuring the kitchen areas are clean and tidy
➤ Handling bakery and Al Cart breads
➤ Make sure food stock is rotated properly.
➤ Assisted Senior Chef.
➤ Control the quantity and served the food quality in time.
➤ Presentation, Making Inventories, Cleaning, Safety and Hygiene.
➤ Active
05/12/2022 - Still date
- Chef de Partie baker
Qatra Group of Company
Qadra Group of Company (Saudi Arabia,Riyadh)
Working as a chef de partie in Riyadh session (18th September 2024)
• working as a chef de partie baker and carrying out the duties and responsibilities for a cake bakery shop ,buffets and ala carte.
• Reporting directly to pastry chef.
• Planning, coordinating and directing food service and catering operation for breads and desserts for the restaurants and cake shop.
• Carrying out day-to-day operations, training of associates and managing different events and sit down lunches, dinners and Brunches.
• Handling the ordering and requisitioning of stores.
• Planned and executed various food .
19/09/2023 - 6/12/2024
- Cdp bakar
SOLACE
Assisted in daily production of various breads, rolls,
Measured, mixed, and prepared doughs and batters according to recipes and production schedules.
Helped with shaping, molding, and proofing of bread to ensure consistent quality and size.
4/02/2025 -

Operated basic baking equipment (mixers, dough dividers, ovens) as per safety standards.
Monitored baking times and temperatures; assisted in loading and unloading ovens.
Performed finishing tasks such as glazing, slicing, or packaging as per order requirements.
Managed ingredient stock levels; assisted in inventory and daily ingredient preparation.
handling large-volume orders and special bakery projects.

Followed all kitchen protocols to maintain efficiency and quality in a high-paced.

Education

- Successfully Completed three years Degree Bachelor (HM)
A
- Successfully Completed intermediate from West Bengal Board •
Bengal board of secondary education
B
- Successfully Completed matriculation in May 2014
West Bengal board of secondary education
B
- Information and communication technology ICT
Council for vocational training
A

2012

2014

11/07/2014

Skills



➤ Flexibility and adaptability to work under any environment. ➤ Positive attitude in facing new challenges. ➤ Confidence, hard work and dedication ➤ Good communication skills and problem-solving

Interests

- Making bread
- Reading books
- Listening music
- Play cricket

Languages

- English
- Hindi
- Bengal

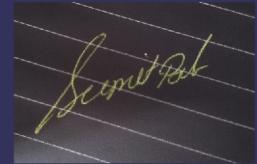
Personal Details

- Marital Status : Single
- Nationality : Indiana
- Gender : Male
- Phone number : +966510819577

Additional Information

1. Diploma in information technology application

The Bangalore wine club recognise the superlative display of talent exhibited by your team and you in curating our event on 15th 2022



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