

Ooha Kondisetty

Sous Chef.

Phone Number (249) 989-2149

Email oohasriakhilak88@gmail.com

Address London, ON N5V2E5

Results-oriented professional with 5 years of experience and a proven knowledge of cost management, and culinary design. Aiming to leverage my abilities to successfully fill the Executive Sous/Sous Chef role at your company.

EXPERIENCE

Sous Chef

Dolce & Wyndham Resorts, London, ON

Aug 2021 - Present

- Coordinated kitchen workflows, fostering swift service and high-quality food preparation.
- Enforced sanitation practices to safeguard employees and patrons.
- Drafted employee schedules to accommodate staffing needs.
- Trained cooks and food preparation workers in cooking techniques and kitchen processes.
- Forecasted supply needs and calculated costs for approval.
- Worked with vendors to negotiate favorable supply pricing and coordinate delivery timelines.
- Developed seasonal and promotional menus to increase sales.

Chef De Partie

*The Algonquin Resorts By Marriot Auto Graph Collection/New Castle Resorts.,
St. Andrews, NB*

May 2020 - Jul 2021

- Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction and repeat business.
- Assisted in positive outcomes from guest queries in a timely and efficient manner and contributed to controlling costs, improving gross profit margins, and other targets.
- Delegated tasks and oversaw work performed, addressing bottlenecks or underperforming stations.

Demi Chef De Partie

*Roberta Place- Retirement Lodge (Maple Ridge Retirement Services) , Barrie,
ON*

Jun 2018 - Apr 2019

- Cooked and served food and meals in accordance with planned menus, diet plans, recipes, portions, temperature control procedures, and facility policies for at least 100 residents with various medical and nutrition needs.
- Helped with inventory management and documentation practices while ordered, restocked, and maintained inventories for kitchen supplies and equipment's
- Ability to produce high quality food by following recipes correctly

1st Cook

Friday Harbour Resort, Barrie, ON

Jan 2018 - May 2018

- Prepared identical dishes numerous times daily with consistent care, attention to detail and quality with proper portion sizes and consistently attained high food quality standards by meeting recipes, portioning, cooking and waste control guideline.
- Prepared cooking supplies, ingredients, and workstations during opening and closing procedures to maximize efficiency.

Cook

The Last Class, Barrie, ON

Aug 2017 - Jan 2018

- Cooked food to order following a specific menu & plating while performing other tasks as assigned by the sou's chef or chef.
- Stocked and maintained enough levels of food products at stations while maintaining a clean and sanitary kitchen ensuring it met province guidelines for food safety and inspections.
- Verified proper portion sizes and consistently attained high food quality standards while preparing dishes for catering events or during high-volume shifts.

EDUCATION

Culinary Management In Hospitality Management

Georgian College, Barrie, ON.

Mar 2017

- Learning Master classical and contemporary culinary technique through hands- on experience.
- Basic and Advanced Food Servicing.
- Basic and Advanced Baking and pastry skills.
- Basic and Advanced Cooking Techniques.
- Basic and Advanced Kitchen Management.
- Basic and advanced Nutrition.
- Practical Butchery
- Garde Manger

SKILLS

- Budgeting and Cost Control, Instruction and Delegation, Line Inspections, Staff Recruiting and Hiring.
- Coordinating Kitchen Staff, Kitchen Management, Supervising Food, Portion Control, Equipment Purchasing.
- Attention to detail, Multitasking.
- First-hand experience in cleaning and maintaining the dining area.
- Good interpersonal skills to efficiently work with patrons, co-workers, and the public.
- Highly Adaptable to a new environment and Active listening skills.

CERTIFICATIONS

- Food Handlers.
- Smart Serve.
- First Aid.

