SUMAN ROY

Demi Chef de Partie — Tandoor



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Indian

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07/07/1997

EDUCATION

Hospitality Management & Skills Certificate — Bandhan Group, Kolkata
2015

Secondary Education — Dum Dum Kishore Bharati High School, Kolkata
2013

CORE CULINARY STRENGTHS

- Tandoor Cuisine
- Banquet & Bulk Kitchen Operations
- Food Safety & Hygiene Compliance
- Live Counters & Grill Operations
- Team Coordination
- Time & Service Management

INTERESTS

- Reading mythic stories
- Biking

CAREER SUMMARY

Dedicated culinary professional with extensive experience in hotel kitchens and banquet operations. Specialized in tandoor cuisine with strong knowledge of food safety, hygiene standards, and high-volume service execution.
Known for consistency, teamwork, and maintaining quality under pressure in fast-paced environments.

PROFESSIONAL EXPERIENCE

Demi Chef de Partie (DCDP)
Altair Boutique Hotel, Kolkata
05/2025 – Present
- Assist CDP in daily kitchen and banquet operations
- Maintain quality, consistency, and hygiene standards
- Coordinate kitchen team for smooth service delivery

Commis 1
Altair Boutique Hotel, Kolkata
03/2024 – 04/2025
- Supported hot kitchen and tandoor operations
- Assisted senior chefs during service hours
- Followed HACCP and hygiene standards

Commis 1
Pride Plaza Hotel, Kolkata
04/2022 – 01/2024
- Prepared dishes as per hotel standards and recipes
- Supported daily operations and banquet services
- Maintained cleanliness and food safety compliance

Commis 3 (Tandoor Section)
The Spring Club, Kolkata
03/2017 – 08/2020
- Specialized in tandoor cooking and grill preparations
- Maintained consistency in taste, portioning, and presentation
- Worked in high-volume service environments

LANGUAGES

English

Hindi

Bengali