

PAVAR AKHIL

Demi Chef De Partie

CONTACT

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Karimnagar 505001

SKILLS

Heat control

Adaptability & Consistency

Technical culinary knowledge

Technical knife skills

Stock control

Strict safety standard

Flavor development & pairing

Kitchen management

Food preparation

Menu planning

Inventory control

LANGUAGES

English

Hindi

Telugu

Marathi

REFERENCE

Jaipal BASAVAPURAM
Sous CHEF

PROFILE

Dedicated and passionate Commi-1 with over 4 years of experience in hospitality and food production operations. Experienced in Indian, Continental, and Tandoor cuisine preparation, buffet operations, banquet production, and à la carte service. Skilled in food preparation, inventory management, stock control, HACCP compliance, FIFO procedures, and maintaining high standards of hygiene and food safety. Proven ability to perform efficiently in fast-paced kitchen environments while ensuring quality, consistency, and guest satisfaction. Recognized for strong teamwork, adaptability, attention to detail, and commitment to continuous learning and professional growth.

WORK EXPERIENCE

Novotel Hyderbad Airport **June 2025 - Current**

Demi Chef De Partie

Rejoined Novotel Hyderabad Airport as Demi Chef De Partie and currently responsible for managing daily kitchen operations, food preparation, and production activities across assigned sections. Preparing buffet menus, banquet productions, and à la carte dishes while maintaining consistency in taste, presentation, and portion control according to hotel standards. Supporting senior chefs in maintaining smooth kitchen workflow, ensuring timely service execution, and delivering high-quality culinary experiences. Responsible for stock rotation, inventory control, wastage reduction, and maintaining food safety and hygiene standards in accordance with HACCP guidelines and hotel operating procedures. Actively contributing to operational efficiency, guest satisfaction, and team performance through strong coordination, attention to detail, and commitment to excellence in food production and service delivery.

Novotel Hyderbad Airport **January 2021 - January 2024**

Commi-1

Started professional culinary career at Novotel Hyderabad Airport as Commi-2 and earned promotion to Commi-1 within 9 months through dedication, discipline, and consistent performance. Worked across Indian, Continental, and Tandoor sections, supporting buffet, banquet, and à la carte food production while maintaining high standards of quality and presentation. Prepared ingredients, organized kitchen workstations, and ensured smooth food production during high-volume service periods. Maintained strict compliance with HACCP standards, food safety regulations, hygiene practices, and FIFO procedures for stock rotation and inventory management. Collaborated closely with senior chefs and kitchen teams to ensure efficient operations, timely service delivery, and guest satisfaction. Gained valuable experience in inventory monitoring, wastage control, production planning, and operational coordination while continuously enhancing culinary skills and technical expertise.

Absolute barbeque pvt. LTD **January 2020 - January 2021**

Commi-2

Supported senior chefs in daily kitchen operations, food preparation, and ingredient processing, contributing to efficient buffet, banquet, and à la carte food production while maintaining quality standards, portion control, and presentation requirements. Prepared ingredients and organized workstations to ensure smooth kitchen operations during service hours, maintained cleanliness,

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adhered to food safety and hygiene standards, and implemented proper stock handling using FIFO procedures. Gained strong culinary fundamentals and teamwork skills while actively participating in fast-paced kitchen operations in a hospitality environment.

EDUCATION

Sri Saraswathi Shishu Mandir High School

Diploma in hotel management
Orange college of hotel management

Sahiti Jr. College

AWARDS / ACHIEVEMENTS

Certificate Of Achievement **June 2026**

June Culinary Employee of the Month Award Recognizing exceptional dedication and skill in the kitchen. Praised for outstanding culinary execution and creativity. Their contributions significantly elevate our dining experience. A true asset to our culinary team.

PROMOTED AS DCDP

Demi Chef De Partie