

HARISH PRASAD

Indian Cook

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harishprasad1061987@gmail.com

Bageshwar

06/10/1987

Male

Married

India,

Passport NO. : C4327941

SKILL'S

Authentic North Indian Cuisine

Tandoor & Kebabs

SUMMARY

Highly skilled and certified Indian & Tandoor Chef with 20+ years of international culinary experience across Oman, Thailand, and India. Certified in Food Safety Level 3 for Catering, specializing in high-volume Tandoor operations, authentic North Indian curries, kebabs, and signature marinations. Expert in strict HACCP hygiene compliance, European kitchen sanitation standards, menu planning, and food costing. Proven capability to adapt traditional Indian flavors to satisfy global palates in fast-paced, high-end hospitality environments. Seeking a full-time Chef role in Europe.

WORK EXPERIENCE

March 2022 - Till Date,

Indian Cook - Multi International General Service LLC ***Oman, Oman***

Manage daily culinary operations for the Indian station, preparing high-quality North Indian dishes and authentic curries for an international clientele.
Implement and enforce Food Safety Level 3 procedures and strict HACCP sanitation standards across all food prep areas.
Manage portion control and ingredient rotation, successfully reducing daily food wastage and maintaining cost efficiency.
Collaborate effectively with multicultural kitchen staff to ensure quick and smooth service during peak hours.

March 2018 - March 2020,

Indian Tandoor Cook - Kama Club ***Pattaya, Thailand***

Led the high-volume Tandoor section, preparing traditional breads (Naan, Roti), authentic kebabs, and tandoori specialties for international tourists.
Developed custom spice marinations, successfully tailoring authentic Indian flavors for diverse global preferences.
Managed daily stock replenishment, ensuring fresh ingredients while minimizing inventory waste.

June 2015 - June 2016,

Indo-Chinese

Marinades & Gravies

Bulk Catering

LANGUAGE

English

Hindi (Native)

SOCIAL

Facebook
harish prasad

Chinese Cook - Momocha ***Gurgaon, Haryana***

Managed fast-paced Indo-Chinese station with strict adherence to speed, portion consistency, and dish presentation.

February 2006 - February 2015,

Indian & Tandoor Cook (Senior Roles) - Reputed Restaurants & Clubs, ICS Food Pvt. Ltd, Liquid Restrobar , Krishna Sweets & Food, The Stainless Club
Indian & Tandoor Cook (Senior Roles) | Reputed Restaurants & Clubs — India February 2006 – May 2015,
Handled Tandoor and curry prep stations in busy, high-capacity dining establishments over 9+ years.
Executed bulk production for large banquets and catering events while maintaining strict quality and hygiene standards.

EDUCATION

- April 2006,

Inter Collage Quarali - High School Diploma

Bageshwar, Uttarakhand.

May 2004 - April 2005,

Doon Institute Of Food Technology - Food Safety Level 3 Training For Catering Multiline International General Services LLC Diploma In Food Technology

Dehradun, Uttarkhand.

PASSPORT

Valid Indian Passport

Expiry date: 01/12/2034