



GUNESH RAVI

PERSONAL INFO

Name	Gunesh Ravi
Date of Birth	30-06-1995
Passport No	B8757763
Licences No	135995446, (Oman)
Nationality	Tamil Nadu, Indian

CONTACT

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- As Sultan Qaboos St, Salalah 211, Oman.
- [Chef Gunesh Ravi](#)

LANGUAGES

- Tamil
- English
- Hindi

PROFILE INFO

As a Chef de Partie, you hold a pivotal role in the kitchen, overseeing a specific section and reporting directly to the Sous Chef. Your multifaceted responsibilities encompass the meticulous preparation, cooking, and presentation of high-quality dishes tailored to the unique requirements of your specialty section. Your culinary prowess and attention to detail contribute significantly to the overall success of the kitchen, ensuring that each dish meets the highest standards of taste, texture, and visual appeal.

APPLYING FOR

JOINER SOUS CHEF

WORK EXPERIENCE

HILTON, OMAN

CHEF DE PARTIE

15/07/2025
to
20/04/2024



CASPER & GAMBINI'S, SAUDI ARABIA

CHEF DE PARTIE

11/04/2024
to
11/03/2022



SPICY VILLAGE RESTAURANT, DUBAI

CHEF DE PARTIE

01/12/2021
to
11/10/2017



- Chef de Partie specializing in Indian and Italian cuisine with a focus on efficient food preparation and station management.
- Enthusiastic team player with strong organizational skills, capable of working independently and taking initiative in a fast-paced kitchen environment.
- Demonstrated ability to handle responsibilities and meet tight deadlines while maintaining high standards of food quality and presentation.

SKILLS

- Inventory management and stock rotation.
- Ability to work in fast-paced and high-pressure kitchen environments.
- Teamwork and collaboration with the culinary team.
- Training and mentoring junior kitchen staff.
- Adaptability and flexibility in adjusting to changing circumstances.

INTERESTS

Food Creativity,
Fruit Carving

QUALIFICATION

- 10th
- Hotel management
Paradise college,
kumbakonam.
- Training with Studying

COMPUTER KNOWLEDGE

- WinHMS Software
- IDSS Software
- Data Entry

15/08/2017
to
08/12/2016



22/10/2016
to
10/02/2015



07/01/2015
to
02/03/2013



SATHYAM GRAND RESORT, CHENNAI

COMMI - I

- Commi I Porter, commonly known as Kitchen Assistant, supports Chef de Partie with miscellaneous basic tasks in the kitchen.
- Typically lacks formal culinary training but contributes to the smooth operation of the kitchen by handling tasks such as cleaning, rinsing salad greens, and peeling vegetables.
- Plays a crucial role in maintaining a clean and organized food preparation area to facilitate efficient workflow for the culinary team.

MINISTER'S KOURT, KARNATAKA

COMMI - I

- Basic Kitchen Support: As a commis chef, responsible for fundamental kitchen tasks such as cleaning the food preparation area.
- Prep Work Assistance: Involved in essential prep work, including tasks like rinsing salad greens and peeling vegetables to support the chef de partie.
- No Formal Culinary Training: Typically lacks formal culinary training but plays a crucial role in maintaining kitchen hygiene and assisting with basic food preparation.

PARADISE RESORT, KUMBAKONAM KITCHEN TRAINING

- Comprehensive Training Guide: Offers a detailed how-to article providing a comprehensive guide to the kitchen life, covering various aspects.
- Timely Instructions: Provides insights into the appropriate timing for different tasks in the kitchen, ensuring efficiency and smooth operations.
- Essential Kitchen Protocols: Outlines crucial practices, detailing what needs to be done in the kitchen, emphasizing proper procedures for a successful culinary experience.

DECLARATION

I hereby certify that the above details are true and accurate to the best of my knowledge and if I am selected for the above post I will carry out my duties to the utmost satisfaction of my superiors.

GUNESH RAVI