



## 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

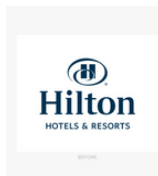
As a Chef de Partie, you hold a pivotal role in the kitchen, overseeing a specific section and reporting directly to the Sous Chef. Your multifaceted responsibilities encompass the meticulous preparation, cooking, and presentation of high-quality dishes tailored to the unique requirements of your specialty 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

15/07/2025  
to  
20/04/2024



### HILTON , OMAN

#### CHEF DE PARTIE

- As a Chef de Partie specializing in Italian and Sushi cuisine, you bring expertise in food preparation and station management.
- A dedicated team player with strong organizational skills, you assist the Sous Chef in overseeing daily kitchen operations, managing staff, and ensuring a smooth and efficient workflow.
- With a demonstrated ability to meet deadlines, maintain high standards of food quality and presentation, and adapt swiftly in fast-paced environments, your culinary skills and leadership are essential to the overall success of the kitchen.

11/04/2024  
to  
11/03/2022



### CASPER & GAMBINI'S, SAUDI ARABIA

#### CHEF DE PARTIE

- Chef de Partie specializing in Italian and Sushi 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.

01/12/2021  
to  
11/10/2017



### SPICY VILLAGE RESTAURANT, DUBAI

#### CHEF DE PARTIE

- 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



**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.

22/10/2016  
to  
10/02/2015



**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.

07/01/2015  
to  
02/03/2013



**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**