

## CURRICULUM VITAE

House No.: 256 Kirkwood Ave Nw, Edmonton

Phone No : 5879740486

E-mail :parminder\_singh@hotmail.co.in

Parminder Pal Singh

### OBJECTIVE

Want to work in a competitive organization as to enhance my professional skills and carve a winning edge for my organization.

### EXPERIENCE

Worked in Normand's Bistro Restaurant as a Food service supervisor From April 2019-March2020 (On Work Permit)

\*prep and cook food for restaurant, \*Worked with specialized cooking equipment.

• Worked in DOMINOS PIZZA restaurant From July 2013 –March2019.

\*Worked as a line cook, dispensing hot food \* following the specifications set by company

\*Maintaining higher hygiene standards

• Worked in TGI Fridays restaurant (American chain of restaurant) From July 2012–March 2013

• Worked as a cook preparing salads, sauces, dressings, starters, all the prep

For the line as well

\*maintaining the hygiene standards set by company

\*following HACCP standards

• Worked in Hotel Fortune Park Boulevard By Welcomgroup chhatarpur, New Delhi

\*6 months as a cook in continental kitchen

### QUALIFICATION

Academics:

12th grade from Madhya Pradesh Board, India

10th grade from PSEB (Punjab Secondary Education Board) India

### PROFESSIONAL QUALIFICATION:

Craftsmanship Course in Food Production and patisserie from IHM PUSA, Delhi.

### TRAINING

1 month Industrial Training as a cook in continental kitchen in  
IRIS HOMETEL A SAROVAR GROUP HARI NAGAR, NEW DELHI

### PERSONAL DETAILS

Father's Name : Paul Singh

Date of Birth : 12th November, 1989

Marital Status :Unmarried

Sex : Male

Languages known: English, Hindi and Punjabi

Key Strengths : Innovation and Creativity Initiative and Problem

Solving Communication and

Interpersonal Skills

Ability to learn and Implement new things

Date: 12th August 2020

(PARMINDER PAL SINGH)