

# Ramchandra Lamsal

Chef/Cook

2367888660 | ramchandra.lamsal2073@gmail.com | Vancouver, British Columbia, Canada | Ramchandralamsal

## Professional Summary

Versatile and seasoned professional Chef with 6 years of experience across a variety of dining settings, from bustling bistros to Michelinstarred restaurants. Strong foundation in classical cooking techniques combined with a flair for trendforward flavors and presentations. Known for exceptional organizational abilities and a dedication to culinary perfection. Excels in designing menus that cater to diverse palates and dietary restrictions while optimizing kitchen workflow and maximizing guest satisfaction.

## Certification

Advanced Diploma in Culinary Art, <i>Western Modern Hotel Training Center Pvt. Ltd.</i>	<i>Jul 2021 - Jul 2022</i>
Building Electrician, <i>Gaurav Integrated Development Associates Nepal Pvt Ltd</i>	<i>Mar 2015 - Jun 2024</i>
Diploma In Computer Application, <i>Cyber World Computer &amp; Language Center</i>	<i>Apr 2015 - Jul 2015</i>

## Skills

- Teamwork
- flexibility
- Creativity
- Attention to Details
- Critical Thinking

## Employment History

<b>Line Cook/Butcher</b>	<i>Jul 2023 - Present</i>
<i>Restaurant Name Hidden</i>	<i>Burnaby, British Columbia, Canada</i>

- Assisted with menu development by suggesting new recipes and experimenting with flavors and cooking methods.
- Trained junior kitchen staff in butchery skills, safety protocols, and proper meat handling procedures.
- Implemented hygiene and sanitation practices, ensuring compliance with food safety regulations.
- Coordinated with the head chef to plan and execute special events and caterings that required specialized meat dishes.
- Kept detailed records of cut meats and prepared dishes to aid with inventory control and cost management.
- Monitored kitchen inventory and communicated with suppliers to ensure a consistent supply of high-quality ingredients.
- Mastered various cutting techniques for meat and fish, significantly reducing waste and improving presentation.

<b>Commis Cook</b>	<i>Aug 2021 - Jun 2023</i>
<i>Valley Meals on Wheels Pvt Ltd</i>	<i>Lalitpur, Mid-Western Region, Nepal</i>

- Assisted in the preparation of a wide range of dishes, ensuring compliance with recipes and the high standards of the restaurant.
- Maintained a clean and organized work environment by adhering strictly to health and hygiene regulations.
- Monitored kitchen equipment and reported any malfunctions for timely repairs to prevent disruptions in kitchen operations.
- Consistently tasted and smelled prepared dishes to guarantee they achieve the desired quality and flavor profile.
- Demonstrated flexibility by rotating through different sections of the kitchen, gaining comprehensive culinary experience.
- Adapted to various kitchen stations as required, showcasing versatility and a commitment to supporting team members across the restaurant.

**Subcontract Cleaning***Self**Nov 2019 - Feb 2021**New Delhi, Delhi, India*

- Coordinated with various businesses to provide comprehensive cleaning services tailored to their specific needs and schedules.
- Trained and supervised a team of cleaners, ensuring high standards of cleanliness and efficient use of time and resources.
- Implemented quality control measures to consistently meet and exceed client expectations for cleanliness and sanitation.
- Purchased cleaning supplies and equipment, maintaining inventory levels and controlling costs effectively.
- Addressed and resolved any client complaints or concerns regarding the cleaning services offered, maintaining positive working relationships.
- Developed safety protocols for the handling of cleaning chemicals and the operation of equipment, ensuring compliance with regulatory standards.

**Assistant Cook***Sushi Junction**Feb 2017 - Aug 2019**Malviyanagar, Delhi, India*

- Maintained cleanliness and organization in the kitchen, including washing dishes and sanitizing surfaces to comply with health and safety regulations.
- Monitored food temperatures during storage, preparation, and cooking to ensure quality and safety standards were met.
- Collaborated with the cooking team to plan and execute special menus and catering events, providing input on food presentation and serving sizes.
- Executed food preparation tasks, such as chopping vegetables, butchering meat, and preparing sauces, to streamline cooking processes.
- Received and inspected food deliveries, verifying quantities and quality, and reported any discrepancies to the head chef or supplier.
- Provided excellent customer service, addressing diner inquiries and feedback regarding meals, and communicated special dietary needs to the cooking staff.

**Education**

---

**SLC/10 Grade***Devasthan Secondary School**May 2014**Ghamir Gulmi, Western Region, Nepal***Certificate/12 Grade***Mahendra Secondary School**Jul 2014 - Aug 2016**Tamghas Gulmi, Nepal***LANGUAGES**

---