Bir Bahadur Rai

CHEF DE PARTIE — INDIAN AND NEPALI CUISINE

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PROFILE

Chef with eight years in hotel and restaurant kitchens, currently chef de partie on the Indian and Nepali section of a five-star hotel. Runs a station serving around 220 covers a night with a team of three, and handles tandoor, curry and momo production. Trained in food safety and HACCP. Also experienced in continental breakfast and banquet service.

EXPERIENCE

Chef de Partie — Indian and Nepali

Ashoj 2080 – Present

Five-star hotel · Kathmandu

- Run the Indian and Nepali station for around 220 covers a night with a team of three
- Handle tandoor, curries and momo production, including banquet orders for up to 400 guests
- Write the section's mise en place list and keep food cost within the monthly target
- Train commis cooks on recipes, plating and HACCP record keeping

Demi Chef / Commis

2074 – 2080

Restaurant and banquet hall · Lalitpur

- Worked the tandoor and curry sections, rising from commis to demi chef
- Prepared wedding banquets for up to 600 guests during the season

SKILLS

Indian cuisine and tandoor · Nepali cuisine and momo · Banquet production · Continental breakfast · HACCP and food safety

CERTIFICATIONS

Food safety and HACCP training — 2081

Hotel Association Nepal

CTEVT Skill Test — Cook Level 2 — 2078

National Skill Testing Board

EDUCATION

Culinary arts training (1 year)

2073 – 2074

Hotel management training institute · Kathmandu

Industrial placement in a five-star hotel kitchen.

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LANGUAGES

Nepali	Native
Hindi	Professional
English	Working

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