Curriculum Vitae

PERSONAL INFORMATION

Bir Bahadur Rai

Chef de Partie — Indian and Nepali Cuisine

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Kathmandu

Date of birth 28 August 1995 | Nationality Nepali

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

Sep 2023 – Present

Chef de Partie — Indian and Nepali

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

2017 – 2023

Demi Chef / Commis

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
- Banquet production
- HACCP and food safety
- Nepali cuisine and momo
- Continental breakfast

CERTIFICATIONS

2024

Food safety and HACCP training

Hotel Association Nepal

2021

CTEVT Skill Test — Cook Level 2

National Skill Testing Board

EDUCATION

2016 – 2017

Culinary arts training (1 year)

Hotel management training institute, Kathmandu

Industrial placement in a five-star hotel kitchen.

LANGUAGES

Nepali — Mother tongue

Hindi	B2 — independent user
English	B2 — independent user