

Shashmita Sahu

**B.Sc. (Biotechnology), PG Diploma course in
Tourism and Hotel Management.**

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Present Address:- C/O- Uma Shankar Sahu, House NO.-331, Maitry Nagar, Sundar Nagar,
Mahadev Ghat Road, Raipur

Permanent Address: House no – 14, Ward No -1, Tendunala, Rajnandgaon, CG

CAREER OBJECTIVE

To use my innovative knowledge and passion for cooking in order to explore and experiment new things and new recipes.

ACADEMIC QUALIFICATION

Qualification	Board/University	Institute	Year of completion	Percent age
Post-Graduation Diploma in Tourism and Hotel Management	Pt. Ravishankar Shukla University	Pt. Ravishankar Shukla University	2021-2022	62.17%
Diploma course in Baking and Culinary arts	Disha Cooking Institute	Disha Cooking Institute	2019	—
B.Sc. (Biotechnology)	Pt. Ravishankar Shukla University	K.D Rungta, Raipur	2016-2019	50.89%
Intermediate	CGBSE	Higher Secondary School, Rajnandgaon	2016	52%
High School	CGBSE	Saraswati Shishu Mandir	2013	59%

JOB EXPERIENCE

- Worked at **DISHA COOKING STUDIO** as a Faculty Member (Sous Chef), teaching students and taking their practical classes, helping students create new dishes. I have experience of opening various Café, and create menu and recipes for them.
- Worked at **TAXI STAND PVT. LTD** for 1 year as a Guest Relation Associate and handled operations.
- **7 DREAMS HOLIDAY, RAIPUR**- 6 months job experience, where I got the opportunity to learn flight ticket Bookings, making International itenary, filling up Visa form, booking hotels, filling Thai-pass, making tour packages.
- Participated in **NUKKAD FOOD PAKSHALA** – A social experiment by well Known NUKKAD café as they believe that a great introduction to a culture is in its cuisines. Started as a fresher and got the chance to try new experiment with the recipes.
- Participated in **BAKER'S FACE OF RAIPUR** - Cake competition being organized in Magneto Mall Raipur, got to learn many things and also got to provide, as well as see sweet things and sweet smiles to the customers.

SUMMER EDUCATION

- **DIPLOMA IN CULINARY ARTS – A course including:**
 1. Baking
 2. Italian
 3. Chinese
 4. Dessert
 5. Ice cream
 6. Main Course
 7. Mocktails/Shakes
 8. International/Indian Starters
 9. Barbeque

INTERNSHIP

- **SINGHANIA SAROVAR PORTICO** – 7 days internship was organized as a part of which I got to learn many opportunities to get my baked good

out into the world and increase my cuisine profitability.

- **MAYFAIR LAKE RESORT, RAIPUR-** 30 days internship exposure, where I got the opportunity to work in kitchen, handle live-counters, deal with guests, prepare guest's order, and learn about kitchen operations.
- **7 DREAMS HOLIDAY, RAIPUR-** 30 days internship exposure, where I got the opportunity to learn flight ticket Bookings, making International itenary, filling up Visa form, booking hotels, filling Thai-pass, making tour packages.

INTERPERSONAL SKILL

- Ability to rapidly build relationship and set up trust.
- Confident and Determined.
- Ability to cope up with different situations.
- Good communication skill.
- Manage things in a smooth manner.
- Innovative and Creative.

SKILLS

- Microsoft Office
- Travel Boutique
- Culinary Art

I do hereby declare that the above information is true to the best of my knowledge.

Place: Raipur

Date:

Shashmita Sahu

(Signature)