

HEMALI PATEL
HA0 4TH
London
07417424577
hemali1976@hotmail.com

Profile

Highly reliable and dedicated worker with a strong customer service record and a stellar work ethic. Flexible scheduling availability to include evenings, weekends, and special events as required. Able to function well as an independent individual using my own initiatives and work well in a team.

Key Skills

- Good communication both in writing and verbally
- Excellent team player
- Ability to use own initiatives to achieve targets
- Good interpersonal and social relationship skills
- A dynamic individual with great work ethics

Qualification

Gujarat Secondary Education Board (College)	March 1991-1993
<ul style="list-style-type: none">• Arithmetic and account	
Gujarat Secondary Education Board (College)	March 1993-2007
<ul style="list-style-type: none">• Computer	
Bluebird Care-Home Care Services London	December 2021- 2021
(DBS) Certificate	January 2022-2021
Food hygiene course level 2	March 2022-2021
Business Management & Tourism Course	June 2023 -Continue

Experience

Paramount Solicitors (Alperton)	Feb 2023-Countinued
(Paralegal)	
<ul style="list-style-type: none">• Undertake research work for a case/prepare legal documents• Perform critical legal work in an office• Prepare files for clients – Printing, Scanning	
Jalaram Mandir (Greenford)	Sept 2022-January 2023
(Chef)	
<ul style="list-style-type: none">• Determining food inventory needs, stocking and ordering• Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines	

Sakonis (Wembley)

Dec 2021-September 2022

(Chef)

- Controlling and directing the food preparation process
- Approving and polishing dishes before they reach the customer
- Managing and working closely with other Chefs of all levels
- Creating menu items, recipes and developing dishes ensuring variety and quality
- Determining food inventory needs, stocking and ordering
- Ultimately responsible for ensuring the kitchen meets all regulations including sanitary and food safety guidelines
- Being responsible for health and safety
- Being responsible for food hygiene practices

Hemali's

May 2012- Oct 2021

(Self Employed, Spain)

- Preparing, cooking and presenting high quality dishes within the specialist section
- creating menu items, recipes and developing dishes
- Preparing vegetables dishes
- Assisting with the management of health and safety
- Managing profit and loss account
- Management of food hygiene practices
- Developed menus and provided some delivery services
- Monitoring portion and waste control
- Overseeing the maintenance of kitchen and food safety standards

References

Available upon request.