



# Kalyani Dona

I am good at pattern-cutting and dress-making. Also, I am a pattern-cutting tutor . I even have a YouTube channel

[View profile on Dweet](#)

## Languages

Tamil

English

## About

With a robust background in fast-paced environments and a Diploma in Fashion Designing, I excel in customer service, team leadership, and maintaining high standards. Proficient in English and Tamil, my passion for fashion retail is evident through my hands-on experience in client advising, styling, and upselling in high street womenswear.

### BRANDS WORKED WITH

- Compass Group
- Holroyd howe, Worship Street
- Young's Pubs, Cutty shrk

## Experience

### ● CommisChef

Holroyd howe, Worship Street | Sep 2023 - Now

- Prepped food items by cutting, chopping, and mixing sauces.
- Cooked food items by grilling, frying, and sautéing according to recipes and standards.
- Coordinated with other kitchen staff to ensure timely and efficient food production.
- Assisted and supported kitchen staff using sound knowledge of food health and safety regulations.
- Conferred with executive chef to facilitate new menu selections and changes.
- Managed a team of chefs in a busy kitchen, which included assigning tasks, training and scheduling shifts. Trained new employees within kitchen area, maximizing team production.
- Cleaned and sanitized cooking surfaces at end of shift.
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### ● CommisChef

Young's Pubs, Cutty shrk | Mar 2023 - Aug 2023

- Served food and beverages to dining guests with outstanding customer service
- Prepared service area and kitchen equipment as directed
- Inspected kitchen equipment and tools, promptly reporting malfunctions to prevent inefficiencies
- Ensured cleanliness and usability of crockery, cutlery and utensils for smooth running, high-functioning kitchen operations
- Carefully prepared ingredients based on menus, portion control and agreed quality standards
- Mastered skills across various kitchen roles, providing support in alternative positions during staff absences
- Clean-as-you-go approach Hospitality service expertise
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- Temperature monitoring
- Catering experience Food safety
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- Food spoilage prevention
- Food plating and presentation Kitchen equipment maintenance
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- Recipes and menu planning
- Food preparation Kitchen equipment operation and maintenance
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- Incident reporting
- Short order cooking Meal planning and cooking.
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- Cooked food items by grilling, frying, and sautéing according to recipes and standards.
- Trained cooks and food preparation workers in cooking techniques and kitchen processes. Demonstrated new cooking techniques and equipment to staff.
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- **Catering Assistant**

Compass Group | Jan 2013 - Nov 2014

- Worked alongside caterer to handle event bookings from initial contact to completion.
- Followed health and safety guidelines in all catering activities.
- Assembled and delivered food and supplies for catered functions to scheduled locations. Set up and cleaned up events to assist caterers.
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- Carried food supplies, equipment, and utensils to and from storage and work areas.

## **Education & Training**

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2021

- **Pattern Cutting**

Diploma of Higher Education in Fashion designing and pattern cutting,

2017

- **University of East London**

Bachelor of Arts,

- **Hackney Community College**

OCR Level 3,