AKSHAY VENKATACHALAPATHI

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Experience

COOK – ASPIRE LOUNGE, LITHUANIA (AUG 2026)

- Prepare and replenish hot and cold food for buffet-style lounge service according to established menus and procedures.
- monitor food quality, presentation, temperature, and availability throughout each service period.
- support the open-kitchen service model and answer guests' basic questions about menu items.
- maintain clean, hygienic, and organized food-preparation and service areas.
- follow food-safety, safe-handling, and haccp procedures at all times.
- operate kitchen equipment safely and report food-safety or equipment issues promptly.
- coordinate with kitchen and lounge supervisors to maintain a smooth and efficient service.
- assist with stock handling, inventory checks, and proper storage of ingredients.

COOK – THE URBAN GARDEN, LITHUANIA (NOV 2025-JUL 2026)

- Prepare and cook daily meals in a fast-paced kitchen environment, maintaining consistency and quality.
- Manage kitchen inventory and help maintain stock levels for smooth daily operations.
- Maintain high standards of cleanliness, hygiene, and food safety throughout all tasks.

COOK - PINK PUDDLE, LITHUANIA (MAY 2025 – NOV 2025)

- Led daily cooking operations and food preparation, ensuring consistent quality and adherence to standards.
- Managed and maintained kitchen inventory, including ordering supplies, tracking stock, and minimizing waste.
- Assisted in the development and testing of new recipes, contributing to menu updates.

COOK - UAB "JUNGTINĖS MAITINIMO PAJĖGOS", LITHUANIA (JUN 2022 – FEB 2025)

- Prepared and processed raw ingredients according to kitchen requirements.
- Maintained a clean and hygienic work environment, adhering to food safety standards.
- Assisted in kitchen tool maintenance and ensured proper usage per company guidelines.
- Followed standardized recipes and technological cards for food preparation.

Education & Research

MASTER'S IN LOGISTICS MANAGEMENT | 2024 | MYKOLAS ROMERIS UNIVERSITY
Information system development for discrepancy management, MYKOLAS ROMERIS UNIVERSITY (2024)

Skills & Abilities

- Strong knowledge of food hygiene and workplace cleanliness.
- Ability to handle kitchen tools and equipment efficiently.
- Team player with excellent communication and adaptability.
- Ability to follow instructions and execute assigned tasks precisely.
- Responsible, diligent, and proactive in a kitchen environment.

Additional Information

- Flexible availability and weekends.
- Passionate about food preparation and delivering high-quality meals.
- Strong work ethic and reliability.
- Ready to contribute to a dynamic and creative team environment.