**OBJECTIVE**

To gain experience and knowledge in a challenging work environment while utilizing my skills to provide benefits to the organization.

## Academic Qualification

Bachelors in Commerce: 2009 University Of Karachi

Intermediate in commerce: 2007 Board of Intermediate Education Karachi

Metric: 2004 Board of Secondary Education Karachi

**EXPERIENCE**

**As a Commi in pastry Kitchen**

* **Working as a Pastry commis 1 at Park Rotana & Park Arjaan by Rotana Abu Dhabi UAE From 8th June 2014 to date**
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques.
* Instruct and lead subordinates through their daily requirements in food preparation and actively take part in set up of buffets and special functions
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.
* **Worked As a pastry Commis 1 in Mercure Grand Hotel Al ain UAE From 7st March 2011 to 20th may 2014**
* Support the Chef de Partie or Sous Chef in the daily operation and work.
* Work according to the menu specifications by the Chef de Partie.
* Keep work area at all times in hygienic conditions according to the rules set by the hotel.
* Control food stock and food cost in his section.
* **Worked as a comis pastry in Ramada plaza Hotel Karachi**

**Pakistan from 15/10/2008 to 25/12/2010**

* Instruct and lead subordinates through their daily requirements in food preparation and actively take part in set up of buffets and special functions
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.
* Keep work area at all times in hygienic conditions according to the rules set by the hotel.
* Control food stock and food cost in his section.
* **worked As a comis pastry in Hotel Mehran Karachi Pakistan from**

**03/09/2006 to 27/10/2007**

* + Keep work area at all times in hygienic conditions according to the rules set by the hotel.
  + Instruct and lead subordinates through their daily requirements in food preparation and actively take part in set up of buffets and special functions
  + Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.
  + Control food stock and food cost in his section.
* **worked As a trainee in pastry kitchen in SARENA hotel gilgit baltistan Pakistan from**

**27/02/2005 to 01/08/2006**

* + Keep work area at all times in hygienic conditions according to the rules set by the hotel.
  + Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control.

.**HACCP CERTIFICATE**

Issued from Al Ain UAE

TRAINING & CERTIFICATE

\* F & B server

\* Fire safety

**LANGUAGES:-**

Fluent In English, Urdu &Hindi

**COMPUTER SKILLS:-**

Ms-Office, Microsoft, Internet Surfing,

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**PERSONAL**

Father’s Name : Shamir Shah

Date of Birth : 19 jan 1987

Place of Birth : pakistan

****

**Gulfjobseeker.com CV No: 1461822**