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**Objective** **–** To further enhance my skills by the work experience offered in the company and be able render my service to the company in best way I can.

**WORKING EXPERIENCE**

**Company:** Mekeni Cabalen Restaurant

**Duration:** Febrauary 2014 – March 2015

**Position:** Cook/Confectioner Assistant

* Set up stations and collect all necessary supplies to prepare menu for service.
* Prepare a variety foods; meat, seafood, poultry, vegetables, and cold food items.
* Arrange sauces and supplementary garnishes for allocated stations.
* Maintain a prepared sanitary work area at all times.
* Keep the work area fresh all through the shift.
* Constantly use safe and hygenic food handling practices.

**Company:** Al fai Restaurant

**Duration:** December 2011 – Febraury 2014

**Position:** Cook

* Inspect food preparation and serving areas to ensure observance of safe, sanitary food-handling practices.
* Turn or stir food to ensure even cooking.
* Season and cook food according to recipes or personal judgement and experience.
* Observe and test foods to determine if they have been cooked sufficiently,using methods such as tasting, smelling or piercing them with utensils.
* Weigh, measure, and mix ingredients according to recipe and personal judgement, using various kitchen utensils and equipments.
* Portion, arrange, and garnish food, and serve to the waiters or patrons.

**EDUCATIONAL BACKGROUND**

HIGH SCHOOL GRADUATE 2005 - 2006 Tubod National High School

**SPECIAL SKILLS**

* Ability to work under pressure.
* High standards of cleanliness and hygiene.
* Ability to manage multiple tasks.
* The ability to work as part of a team.

**PERSONAL DATA**

Date of Birth : December 04, 1989

Civil Status : Married