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| **Sallim** ***Chef De’ Partie Professional*****Mobile:** +971504753686 / +919979971283 **E-mail:** sallim.312823@2freemail.com  | Untitled |

**Profile Synopsis **

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Creative, Dynamic and Gulf experience Chef De Partie Professional equipped 10+ years experience within Hospitality Industry in domains of Italian Chef De Partie (Hot Kitchen & Fresh Pasta making), French Chef De Partie, Assistant Chef, Guest Relation and Customer Satisfaction. Possess capabilities in handling the kitchen independently, making requisitions, checking food issues-returns, maintaining hygiene, cost-time factors and safety issues related to the food preparation. Proven expertise in food & production both in Hot Kitchen, Cold Kitchen and Counter Sales Services with a broad knowledge of different culinary dishes such as such as fresh pasta making, pastries, bakery and cheese, Intercontinental dishes, Fine Dining etc.; Possess ability in preparing food for A-La-carte, buffet and outdoor big volume parties. Know-how in designing new menu choices based on seasonal ingredients and customer demand, track, record and replenish inventory as needed, cross-train kitchen staff on multiple stations with attention to detail with excellent aesthetic sense and ability to follow recipes and measure ingredients properly along with strong fundamental chefs personality. Possess excellent communication, presentation, time-management, problem-solving, coordination supervision and interpersonal skills. Presently seek greater achievements in culinary art towards broadening horizons and honing skills into perfection whilst maintaining professionalism.

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| **Strengths** |
| * Gained 10+ years experience within Hospitality Industry
* Excellent in Multiple Culinary and Designing Menu
* Abreast with Safety Legislation and Food Hygiene
* Exquisite Guest Relation & Ability to work under pressure
* Detailed oriented, Dynamic & Committed to excellence
 | * Expertise in Chef De Partie (Italian & French Cuisine)
* Skilled in preparing food for A-La-carte, buffet & parties
* Exemplary Food Preparation and Kitchen Management
* Consistent adherence w/ HACCP and COSH standards
* Decision Making/Problems-Solving & Interpersonal Skills
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| **Educational Qualification** |

**Diploma in Food & Beverage**

**6 Months training in Italy as A La Pasta Fresca by (Michellis Star 3)**

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| **Career Snapshot**  |

**Italian Chef De Partie –** *Taste of Italy by Heinzbeck (Marka Holding Groups), Dubai* **2015 – Present**

**Italian Chef De Partie –** *Azadeea Group (Italian Restaurant), Dubai Mall, Dubai* **2012 – 2015**

*Hot Kitchen & Fresh Pasta, Counter Sales & Production*

**French Chef De Partie –** *Azadeea Group Paul Café, Dubai* **2009 – 2012**

**Assistant Chef –** *Bin-Hendi Hospitality (Bella-Donna Restaurant), Jumeirah Mercato Mall, Dubai* **2006 – 2009**

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| **Key Achievements**  |

* Gained 10+ years experience within Hospitality Industry in domains of Italian Chef De Partie (Hot Kitchen & Fresh Pasta making), French Chef De Partie, Assistant Chef, Guest Relation and Customer Satisfaction.
* Acquired expertise in food and production in (Hot Kitchen, Cold Kitchen, and Counter Sales Service & Production).
* Successfully completed the training course in Food & Beverage, Cake Making & Decoration, Fresh Pasta making, and Pastries. Traveled to Italy and accomplished 6 months training.
* Acquired a comprehensive knowledge of different culinary dishes such as such as fresh pasta making, pastries, bakery and cheese, Intercontinental dishes, Fine Dining etc. Capabilities in preparing food for A-La-carte, buffet and outdoor big volume parties.
* Showed distinguished ability in performing under pressure, meeting customers’ expectations, delivering strong strength of work ethics and maintaining dedication in work profile.

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| **Areas of Expertise**  |

**Chef De Partie**

* Provide support to the Head and Sous Chef in a busy kitchen delivering consistently high-quality food, handle purchase orders and ensures that items arriving without authorization are not received.
* Ensure the highest standards and consistent quality in the daily preparation and keeps up to date with the new products, recipes and preparation techniques.
* In-charge for daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant. Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Coordinate daily tasks with the Sous Chef. Responsible to supervise Junior Chefs or Commis.
* Estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met. Ensure that the production, preparation, and presentation of food are of the highest quality at all times.
* Safeguard the highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
* Knowledgeable of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
* Abreast of all menu items, their recipes, methods of production and presentation standards.
* Regulate and follows good preservation standards for the proper handling of all food products at the right temperature.
* Operate and maintain all department equipment and reporting of malfunctioning.
* Ensure effective communication between staff by maintaining a secure and friendly working environment.
* Establish and maintain effective inter-departmental working relationships.
* Provide excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business. Responsible for hygiene, safety and correct use of equipment and utensils.
* Check periodically expiry dates and proper storage of food items in the section.
* Consult daily with Sous Chef and Executive chef on the daily requirements, functions and also about any last minute events. Guides and trains the subordinates on a daily basis to ensure high motivation and economical working environment.

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| **Proven Job Role**  |

**Italian Chef De Parte –** *Taste of Italy by Heinzbeck (Marka Holding Groups), Dubai*

* Prepared menus in collaboration with Sous Chef and Junior Staff. Ensure adequacy of supplies at the cooking stations.
* Planned and prepare ingredients that should be frequently available such as (Vegetables, Spices etc.).
* Followed the guidance of the executive or Sous Chef and apply in different presentation or dishes.
* Provided effort in optimizing the cooking process with attention to speed and quality.
* Enforced strict health and hygiene standards. Help to maintain a climate of smooth and friendly cooperation.

**Italian Chef De Parte –** *Azadeea Group Italy Restaurant, Dubai Mall, UAE*

* Responsible for daily food preparation and duties assigned through the superiors to meet the standard and the quality set by the Restaurant.
* Strictly adhered to the instructions and recommendations from the immediate superiors to complete the daily tasks.
* Coordinated daily tasks with the Sous Chef. Responsible to supervise Junior Chefs or Commis.

**Chef De Partie –** *Azadeea Group Paul Café, Dubai*

* Ensured that the production, preparation, and presentation of food are of the highest quality at all times.
* Make sure the highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
* Knowledgeable of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
* Abreast of all menu items, their recipes, methods of production and presentation standards.
* Adhered to good preservation standards for the proper handling of all food products at the right temperature.
* Operated and maintain all department equipment and reporting of malfunctioning.

**Assistant Chef –** *Bin-Hendi Hospitality (Bella-Donna Restaurant), Jumeirah Mercato Mall, Dubai*

* Referred to the list of needed ingredients on a day-to-day basis and check inventor.
* Acquired ingredients not available in storage prior to the start of the day. Inform kitchen staff of their schedules and delegate appropriate duties. Prepared ingredients for chopping vegetables and meats.
* Assist head chef in cooking dishes according to set recipes. Monitored food budgets and make sure that all supplies are bought within the set budget. Provided arrangements to store food items in a safe and orderly manner.
* Rotate frozen food items as standardized in the kitchen rulebook.

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**I.T Proficiency **

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* Proficient in MS Office application (Word, Excel, PowerPoint, Email application & Internet).

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| **Personal Details**  |

Nationality : Kenya

Date of Birth : 08th Dec 1981

Marital Status : Married

Visa Status : Employment Visa

Languages : English, Swahili, Arabic & Italian

Reference : Available upon request