Other Certificates

Professional Qualification

Institution –Global Institute of hotel mgt

Boards –Kerala University

Course –Diploma in Hotel management

Year – 2005

Percentage–60

Educational Qualification

Institution– Sivagiri Sree Narayana School

Boards – CBSE

Course – Higher Secondary

Year – 2004

Percentage– 55

Career Objective

Looking for a challenging position as a sous chef, offers 6 years of hands on experience in coordinating various cooking stations with high culinary standards.

Personal summary

A hardworking, pro-active sous chef with an upbeat and positive attitude. Who is passionate about food and quality. Fully aware of health and safety issues and compliant with the regulatory requirements for food handling, sanitation and cleanliness.



HACCP level 1 , level 2

STCW 85|95

Valid Indian driving license

Personal Details

Name – Ismail

Age ­–32

Date of Birth–05-09-1984

Nationality –Indian

Place of birth–Abu Dhabi UAE

Marital Status– Single

Languages– Hindi, English, Italian

Culinary attributes

Good communication, organization

And management skills

Excellent knowledge in estimating food costs, labor cost and menu.

Physically fit and able to lift heavy goods and stand for long hours.

Enforcing strict health and hygiene standards in the preparation area.

Experienced in various service concepts including cruise lines

Expert in Italian cuisine with deep knowledge of fresh pastas and meat

Sound knowledge in all stations including pastry

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| Regent Seven Seas Cruises Voyager Location– Miami Florida |
| Position – chef de partie Duration –23.05.2016 to 22.11.2016 |
| * Cook, prepare, present the dish according to the company standards. * Requisition, inventory, ordering supplies, for the stations. * Maintain proper USPH standards prior to the service and after. * Conduct daily meeting, monitor commis, report to sous chef. * e |

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| EMPLOYMENT HISTORY |

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| Pasta Antica Manufacturing LLC Location –Al quasis UAE |
| Position – Head chef Duration–06.01.2015 to 08.03.2016 |
| * Cook,prepare,present new fresh pasta products in demand with clients. * Requisition, inventory ordering, food costing, staff training. * Enforcing HACCP standards and waste management. * Creating innovative dishes to introduce in the market. |

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| BATCO, Industrial CateringLocation– Fujairah UAE |
| Position– Head chef Duration–04.01.2014 to 05.012015 |
| * Cook, prepare, present, buffet setup with dishes. * 100 cover lunch and dinner set menu on daily basis. * Hire, train, manage the kitchen . * Food costing, profit lose statement, waste management. |

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| Spaghetti House Club Location– JLT UAE |
| Position– sous chef Duration– 09.07.2013 to 02.01.2014 |
| * Cook, prepare, mise en place, a la carte, 130 covers per day. * Requisition, inventory, ordering supplies, food costing. * Creating new exotic menus in hands with executive chef. * Ensuring smooth operation in the entire production area. |

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| Bice mare Downtown Location– Down town UAE |
| Position – chef de partie Duration–06.12.2011 to 16.05.2013 |
| * Cook, prepare, mise en place, a la carte 120 covers per day. * Requisition, Inventory, Ordering supplies. * Manage the main course stations, staff training, * Maintain HACCP standards adhered to the local authority. |

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| La dolce vita Location– Goa India |
| Position – 1 st commi Duration–23.05.2005to01.03.2009 |
| * Cleaning vegetable, mise en place, cook and present the dish. * Deep cleaning chiller freezer daily at the end of the service. * Participate in meeting and training,advised by the executive chef. * Ensure the preparation area is clean and tidy all the time. |

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| Sharjah Golf and Shooting Club Location – Sharjah UAE |
| Position– Demi chef duration–03.03.2009to 05.12.2011 |
| * Mise en place, cook, present the dish as executive chefs standard recipe. * Monitoring freezer and chiller at regularly. * Cleaning freezer and chiller regularly. * Rounds man, maintains HACCPS standards on the kitchen. |

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| Employment History |

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* I hereby declaring that the above mentioned information’s are true and best of my knowledge,
* Reference and original documents are available upon request.