

Contact HR Consultant for CV No: 332479

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**PERSONAL SUMMARY**

An ambitious and well rounded Head Chef who is able to lead from the front by setting, following and delivering the highest culinary standards. Possesses a passion for excellence, and always strives hard to improve standards and guest satisfaction. Has detailed knowledge of how to manage the duties of kitchen staff, and how to supervise their daily operations. Has a track record of maintaining food cost while ensuring high quality standards, and is always focused on operating a kitchen so that its reaches maximum profitability. Has work in high- volume upscale restaurants where I can easily cope with the pressures and demands of the job.

**KEY SKILLS & COMPETENCIES:**

Culinary and managerial attributes

* Comprehensive knowledge of budgets, labor costs, inventory controls
* Readily adjusting to circumstances and managing change effectively.
* Proven judgement and decision making skills.
* Knowledge of the systems, methods and processes that contribute to running a successful kitchen and food preparation area.
* Self-starter, innovative and having the ability to multitask.
* Training up new kitchen team members.

**AREAS OF EXPERTISE:**

* Function catering Staff scheduling
* Buffet food Supervising shifts
* Cooking procedures Team Building
* Portion controlling

**PROFESSIONAL CERTIFICATES**

* Basic Food Hygiene certificate
* Fire Safety Training Certificate
* Level 3 Award in Supervising Food & safety in Catering

**COOKING SCHOOL ATTAINMENT:**

**Course:** GOLD STANDARD TRAINING PROGRAM

**Date:** August 15, 2005 – September 15. 2005

**Address:** CHOWKING ORIENT RESTAURANT

 MANILA CITY, PHILIPPINES

**SEMINARS ATTENDED:**

Effective Leadership Seminars July 26 – 28, 2007

Store Management Training Program - Year 2013

Leadership Seminar-Year 2013

Train the Trainer - Year 2013

PIC Training Level 3-Year 2013

FSC Audit Training- Year 2013

**WORKING EXPERIENCE**

**April 2012 - To present ( HEAD CHEF/ PRODUCT QUALITY MANAGER)**

**CHOWKING ORIENT RESTAURANT**

**MURAQUABAT RD., DIERA, DUBAI, UAE**

**RESPONSIBILITIES:**

* Store, prepare, cook and plate all foods items in accordance of company (SOP) STANDARD OPERATING PROCEDURES by consistently proving them with the high quality standard of (FSC) FOOD SERVICE AND CLEANLINESS.
* Able to prioritize, organize, delegate work well under pressure through assigned tasks at one time while maintaining a high level of professionalism. And ability to work in a Fast Paced, intense work environment, under sometimes extreme heat and stress.
* Adhere to company procedure and standards with regards to Temperatures Checklist, Food Labeling, and Dating, Cleaning Schedules, Food Hygiene & safety at all times and minimize the food wastages.
* Write daily DRY and WET products food request and kitchen transfer on the designated forms for approval my Store Manager in order to achieve the stock rotation in work areas.
* Ensure any operating machinery and equipment malfunction is communicated to the MANAGERS AND HEAD CHEF immediately to allow for engineering response.
* Measures and weigh all ingredients required for specific food items being prepared and there is no sanitation defect.
* To work with the Management Team to identify efficiencies through innovative

working practices.

* To ensure all new starters receive a thorough induction and are given all the initial help they need to achieve the required standards in their new job

**AUGUST 2004 – DECEMBER 2007 / STORE OPERATION (Head Cook)**

**FRESH N’ FAMOUS FOOD CORPORATION**

**CHOWKING RESTAURANT PHILIPPINES**

**JOB DESCRIPTION:**

* Kitchen management, monitoring of stock availability to avoid hamper operartions.
* Operate large – volume cooking equipment such as grills, deep – fat fryers, or griddles.
* Read food order slips or receive verbal instructions as to food requirement by patron, and prepare and cook food according to instructions.

**FEBRUARY 2003 – NOVEMBER 2004 / STORE OPERATION (PRODUCTION STAFF)**

**FRESH N’ FAMOUS FOOD CORPORATION**

**GREENWICH PIZZA & PASTA**

**JOB DESCRIPTION:**

* To clean, sanitize, prepare ingredients and equipment prior to each production cycle.
* To produce dough and vegetable based on quantity stated on the daily production chit
* To record process / requirement of each dough production batch run.
* To record quantity of raw materials used or wastage on each production day.

**ACADEMIC QUALIFICATION:**

**College:** Iligan City Technical Institute

**Course:** Electronics Technology

**Date:** School Year 1999-2002

**Address:** Iligan City, Philippines

*I hereby affirm that the information stated above are true and correct to the best of my knowledge and belief*

Please find the attached copy of my resume; I am forwarding these to you in hope that you will consider my application.

My particular strength lies in being a fast learner, pro-active, determined and organized.

I am not afraid of hard work and I am motivated to face new and different challenges, persevering to achieve them successfully so I can constantly keep broadening my skill and knowledge base. My given resume will detail for you my abilities.

I am enthusiastically applying for the position. As a seasoned professional with a rich and varied background in kitchen management, I am more than qualified to make an immediate and positive contribution to your company’s operations.

I am very confident that the seven years of experience will make me an ideal candidate for this position. I am a highly talented and award winning professional who in all my previous roles has consistently delivered results to the highest standards.

Right now I am employed with Chowking Orient Restaurant in this role I am responsible for Kitchen Management  and Controlling food cost, both areas of expertise that you are looking for in a candidate.

As my attached resume depicts, I have plenty of experience of working in a fast paced restaurant, and I firmly believe that your company will greatly benefit from my expertise in the fields Kitchen Management,  Food Safety, Food Cost Control,  and  handling manpower.

Being a solid team player, I can not only work to tight deadlines, but also have plenty of initiative to deal with unexpected problems. I have a consultative approach coupled with a “can-do” attitude, and you can be assured that I will always represent the company in a professional and diligent manner.

 I hope that after reviewing my attached resume you will be convinced of my potential and invite me for an interview to discuss my application in further detail.

Thank you very much for your time and consideration, and I look forward to hearing from you soon.