**MASOOD**

[**MASOOD.336792@2freemail.com**](mailto:MASOOD.336792@2freemail.com)

**Objective**

**Profile**

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| --- | --- |
| To utilize my abilities to making the team work in kitchen and coordination with other  Staff to obtain the best result for the business.  **Professional Experience**  **OCT 2009– JULY 2011:**  **Commi1 IN HUNGRY SQUARE PIZZA LEEDS(UNITED KINGDOM)** | Sydney, NSW, Australia |
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| * **Responsibilities:** * Managing the kitchen porters. * Making sure the kitchen is a safe and hygienic place to work. * Organizing the inventory, storage, and distribution of foodstuffs and supplies. * Helping to plan menus, apportion ingredients and use food surpluses. * Control portion costs by working out the number of portions per food batch. * In some job was making food. | |

**Professional Experience**

**AUG 2011-JULY 2013**

**COMMI2 BIBIS ITALIANISSIMO LEEDS (UNITED KINGDOM)**

* **Responsibilities:**
* Manage a section within the kitchen with the assistance of a Demi Chef de Partie and Commis Chef.
* Ensure that dishes are prepared and cooked according to the specific restaurant standards.
* Managing the development and supervision of the Commis Chefs on the section, ensuring they are fully trained and understand their duties.
* Ensure that stock is rotated and controlled within the specific section of the kitchen.
* Ensure the cleaning schedule is adhered to and that cleaning tasks are delegated as appropriate.

**Professional Experience**

**JUNE2014-UNTIL NOW**

**ESPRESSION LAVAZZA Chef de partie**

* **Responsibilities:**
* Ensures consistency in taste and presentation of all food items.
* Maintains daily mis-en-place and prepares certain food items for the following days duties
* Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
* Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
* Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
* Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
* Performs other related duties as required.
* Control inventory twice a mont
* Maintain food costing over new menus

FOOD AND HYGIENE CERTIFIED VIRTUAL COLLEGE LONDON:OCT-2012

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FOOD AND HYGIENE CERTIFIED syscom college abu dhabi:December 12-2016

**Bachelor in ARTS**

Punjab University, Pakistan 2010

**IELTS**

**BRITISH COUNCIL WITH 5.5 SCORE**

**Employee of the year 2015 lavazza espression.**

**Key skills**

**Well versed with the following:**

Hot section

Cold section

Pizzeria

Pastry

Food costing

Inventory controller

Lunch menus

breakfasts