**Pathan**

**Pathan.340295@2freemail.com**



Objective

**To work in an organization or establishment wherein I can use my Skills at an optimum level and to further enhance my acquired expertise In the field of cuisine**

**To work a challenging friendly organize offering job satisfaction with professionalism and passion, where my exposure and skill can be used to exposed my talents and given me an opportunity to developed my carrier based on achievement results**



Basic Knowledge of Computer

**Microsoft: World Excel outlook Power Point: Photoshop E-mailing**



Hobbies

**Net Surfing Long Drive Cooking playing Badminton Learn Something New Food Recipe**



Employment Records in Hospitality industries

**Period: From November 2016 to Present Organization: Anantara Resorts Al Jabal Al Akhdar Oman Position: Senior Sous Chef**

**Taking Care Main Kitchen and Banquet Operation and Al Maisan Restaurant Break Fast Lunch and Dinner Buffet and Ala cart and Room Dining Break Fast Lunch and Dinner Ala Cart**

**Period:** **From October 2015 to August 2016**

**Organization: Embassy of The State of Qatar The. Hague Netherlands**

**Position: Private Head Chef**

**Taking care all kitchen continental oriental Arabic and Indian Food Hot and Cold Food**

**And Desserts Ala Cart Buffet and All Events**

**Period:** **From January 2015 to September 2015**

**Organization: Four Seasons Hotel Bahrain Bay Bahrain**

**Position Assistant Banquet Chef in charge of Banquet Kitchen Indian Arabic Oriental Continental Hot and Cold Food Taking Care of all Events Wedding Conference Exhibition Coffee Break Breakfast Buffet and Ala Cart**

**Period:** **From 20, July.2013 to 10 January 2015**

**Organization: Grand Safir Hotel Juffair Bahrain**

**Position** **Senior Sous Chef Kitchen Manager I Was Take Care Executive Chef Work**

**Whole Kitchen and 6 Outlets + IRD**

**Period:** **From 01, January 2007 to 28, February 2013**

**Organization: Nayyara Banqueting, Conferences & Exhibition Center, Riyadh, in charge of Indian**

|  |  |
| --- | --- |
| **Arabic oriental continental hot and cold food** | **Saudi Arabia** |
| **Position:** | **Chef De Partie** |  |

**Period: From 05, November 1999 to 03, December 2006 Organization: Hotel WEL-COME Gujarat India**

**Position:** **Demi Chef De Partie Main Kitchen Continental and Indian Food**

**Period: From 29, May 1993 to 10, October 1999**

**Organization: Hotel Sabras Gujarat India**

**Position:** **Head Cook Main Kitchen Continental and Indian Food**

**Period: From 01, March 1992 to 20, April 1993**

**Organization: Hotel Copper Queen Gujarat India**

**Position:** **Commis 1 Whole Kitchen Hot and Cold**

**Period: From 15, Jan 1991 to 20 Feb 1992**

**Organization: Hotel Express Gujarat India Main Kitchen Indian Fast Food Position: Commis 2**



Job Description / Duties and Responsibilities:

**Ensure optimal level of sanitation and safety standard**

**Take Care Hot & Cold Section check All Fridge and Store Item and Place One by one under the Hygienic and HACCP, Responsible in monitoring vegetables & meat items for inventory and request. Assist the cook in all vegetables and meat preparation.**

**Assist the students all the time**

**Ordering and Receiving Vegetable Dry Item Dairy Poultry Item Check Product and Expiry Date Cost Control Assisting and Reporting Daily to Executive Chef & Executive Sous Chef Maintain food standard recipes and safe food handling.**

**Manage Kitchen Staff & Stewards Around, 50 People Make Duty Schedule Prepare Manu for Breakfast & Lunch Dinner Buffet and Ala Cart Out Door Catering Wedding Conference**

**Exhibition Serve to Guest High Standard Quality Food**



Strength

**Hard Working & my Positive Attitude. Punctuality**



Educational Qualification

|  |  |  |
| --- | --- | --- |
| **Certificate/Degree** | **I n s t i t u t i o n** | **Y e a r** |
|  |  |  |  |  |
| **S** | **S** | **C** | **G u j a r a t B o a r d ( I N D )** | **1 9 9 1** |
|  |  |  |  |  |



Training

**Obtained the Special training of HYGIENE HACCP FOOD SAFETY G M P from SGS Riyadh (KSA, 2007) HYGIENE HACCP and Training FOOD SAFETY from E Cristal Bahrain 2015**



Languages known

**English, Hindi, Gujarati: reading, writing and speaking**

**Arabic, Urdu: speaking**



Personal Details and Permanent Address

|  |  |  |
| --- | --- | --- |
| **Date of birth** | **01/07/1977** |  |
| **Gender** | **Male** |  |
|  |  |  |
| **Marital status** | **Married** |  |
| **Age:** | **38: Years** |  |
| **Nationality** | **Indian** |  |
| **Height.** | **5.6, Inch** |  |
| **Religious** | **Islam** |  |
|  |  |  |





Area of Interests

**Professionally, I am interested in enhancing my knowledge in the area of F & B Production with Hot and Cold Section Continental Arabic Lebanese Oriental Indian**

**And Fast-food Hot and Cold Appetizers**