### muhammad


### muhammad.347707@2freemail.com

**POSITION APPLIED: Cook**

### **CAREER OBJECTIVE**

## SEEKING EMPLOYMENT IN ORDER TO PROVIDE PROFESSIONAL QUALITY SERVICE IN FAVORABLE AND CONDUCIVE ORGANIZATION WITH CHALLENGING TO DISCHARGE DUTIES EFFECTIVELY AND EFFICIENTLY AS REQUIRED OF ME BY EMPLOYER THOROUGH TEAM WORK AND DEDICATION, SO AS TO ACHIEVE THE ORGANIZATION GOALS THOUGH THE SEARCH FOR EXCELLENCE.

### **WORK EXPERIENCe**

**Krana Bar Pakistan**

**Cook**

**2 Years**

**Bin Hindi Batuti Furniture Dubai, UAE**

**Food presention**

**6 Months**

**Bin Hindi Dubai, UAE**

**Commi II**

**Feb 25, 2015 to Still Working (Feb 25,2017) in Dubai Mall**

**Food Skill**

**International Salads And Sandwiches, pasta,**

**pasta Sauces, Salad Dressings,And Coffee ☕ E.t.c**

**DUTIES & RESPONSIBILITY**

* To maintain a high standard of specified work in accordance with the Executive Head Chef’s instructions
* To prepare, cook and serve food delegated as your responsibility, ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times under guidance from a senior chef
* To monitor stock movement and be responsible for ordering on your section
* To aid in achieving food cost, kitchen standard and overall objectives
* To carry out daily and weekly procedures, including temperature checks, food labeling/dating and storage
* To remove any hazards and make safe any defects in the kitchen or its equipment and report any problems to a senior chef
* To keep high standards of personal hygiene, clean uniform and overall camaraderie
* To adhere to company procedures in regards to temperature checks, food labeling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained
* To assist with the acceptance and storage of deliveries and that all relevant company procedures are adhered to
* To be punctual for work and report directly to the manager on duty on arrival in the kitchen To have an understanding of menu planning, the implementation of stock controls, the importance of good stock management, and how this enables the kitchen to meet gross profit
* To be familiar with the opening and closing procedures of the kitchen and carry them out as rotated
* To keep high standards of cleanliness on section where employed, also to assist in any job regarding hygiene or cleanliness asked for by a senior chef
* To be fully aware of all hygiene control and chemicals used in the work place
* To have full knowledge of, and be able to act upon, fire procedures
* To work as part of a team in a constructive manner that enables the hotel to achieve the objective of being a market leader in the luxury hotel sector
* To comply with all hotel and company policies
* To be responsible, whilst liaising with the Executive Head Chef, for self-development
* To be aware of and comply with statutory requirements regarding the work place such as health and safety, hygiene, fire prevention, licensing and employment law, etc.
* To carry out and assist in the smooth running of the kitchen
* To attend all meeting and training sessions as required
* To comply with any reasonable request from your Superiors

### **EDUCATIONAL ATTAINMENT**

* **I Com Commerce**
* **6 Month Computer Software Diploma**

### **EXTRA SKILL**

* A responsible and good leader
* Leadership capabilities
* Hardworking and can work under pressure
* Computer Literate.
* Excellent written and verbal communication skills
* Problem analysis and problem-solving

### **PERSONAL REFERENCE**

Date of Birth 06 April 1995

Nationality Pakistan

Gender Male

Marital Status Single

Visa Status Employment

### **LANGUAGES SKILLS**

* Arabic
* English
* Urdu

### **DECLARATION**

I hereby certify that the above information are true and correct to the best of my knowledge and belief.

### **CHARACTER REFERENCE**

Upon Request

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 **Applicant**