 ***Aziz***

*Personal Details*

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OBJECTIVE

To obtain a position that will enable me to use my skills. Particularly in making different foreign food and enhance my ability to work well with people. I am available for immediate employment.

SUMMARY

A calm,pleasant, helpful and hardworking individual who has a passion for great food and enjoys cooking mouth watering dishes. It is my pleasure seeing the guests happy whıle enjoying the food that I cooked. I’m also reliably carry out order as well. As a experienced Chef I have proven of making great food that will entice diner and leave them wanting for more. Now I am looking for a suitable position with a company that want to recruit talented and enthusiastic individuals.

SKILLS & ABILITIES

Admirable experience in large scale food production upscale restaurant and hotel   
Profound knowledge of trends in catering industry with centralized attention towards quality, hygiene, price control and food display   
Operational knowledge of administrating departmental food preparations procedures   
Proficient in menu and recipes designs   
Familiarity with quality, production, sanitation,food cost controls, and presentation   
Good understanding of food production and presentation adhering detailed standards   
Skilled at complying with HACCP and GMP guidelines for cook and chill, prolong production restaurant   
Ability to implement operational change to enhance staff performance and work atmosphere   
Ability to cook meals according to detailed specifications   
Excellent culinary and leadership skills

**PROFESSIONAL EXPERIENCE**

**Alfaisaliah Hotel & Resort / Riyadh / Saudi Arabia 5 star hotel**  May 2016 - untıl present

Position : Chef De Cuisine

Handling kebab,butchery,shawarma, all day dining, cold & hot, with 47 staff kitchen team,

Preparation all food items,marination, presentation and design.

Monitored performance of all kitchen staff and offered best food taste and quality.

Maintained food cost in alliance with allocated financial plans..

Indentifed,mentored and coached available culinary talent and assisted Excutive

**Yıldız Döner & Kebab Restaurant- Turkey/Iskenderun/Hatay )** December 2015- April 2016 Position: Ale carte chef ,

Handling shawarma ,professional kebab grill ,butcher, live cook , all day dining, preparation,presentation and design,all Turkish ottoman food.menu development

*NOTE : EMPLOYEED SECOND TİME*

**Intercontinental (PALM ROYAL & RESORT ) Soma Bay** May 2015 - December2015

Position :Turkish & Lebenes Chef De Cuisine), Egypt/ Hurgadha

Manage 1 fine dining special restaurant ( Turkish cusine ,Moroccan cusine ,Lebenese cuisine and Syria cusine) 5 chefs

Monitored performance of all kitchen staff and offered best food taste and quality.

Maintained food cost in alliance with allocated financial plans..

Indentifed,mentored and coached available culinary talent and assisted Excutive chef in overseeing every facet of departmental activities.

Handling; Ale carte, fine dining, all day dining, butchery , shawarma banquet .

with 110 guests capacity outlet

**Aspire Katara Hospitality-Cultural Village (SUKAR PASHA OTTOMAN LOUNGE )**  January 2010 - March 2015

Position : Turkish speciality chef ( Qatar/Doha )

Handling; Ale carte , fine dining, all day dining, butchery , grill , professional experienced kebab cook, shawarma , buffet , banquet function

Preparation all secret food items,marination, presentation and design

(indoor 80, outdoor 500, guests) capacity 5 star Turkish Ottoman lounge

**Shish Shawarma Restaurant**  January 2005 to January 2010

Position : Chef De cuisine front leader ( Isparta / Turkey ) Certification

Handling kebab , butchery , shawarma , fine dining ,ale carte . Preparation and presentation

280 military guests capacity 4 star special Restaurant.

**Zeytinburnu Teachers Location** February 2004 to December 2004

Position : Turkish & Arabic speciality sous chef ( İstanbul / Turkey )

Handling kebab,butchery,shawarma, all day dining cold & hot, with 56 staff kitchen team

Preparation all food items,marination, presentation and design

Teacher location Cusine incharge

1300 guests capacity

**Mazaj Restaurant Lebanese Cuisine ( UAE ) DUBAI** March 2000 to January 2005

Position Chef de partie to Sous Chef

Handling, ale carte , live cook ,arabic and mediterranean appetizers shawarma , findining , kebab cook, butcher.

4 stars special ale carte Lebanese Cuisine 600 guests capacity

**Isos hotel & resort LLC** December 1998 to February 2000

Position: Turkish Chef de Partie, (TURKEY)

with 600 guests capacity Dolphin cuisine

Handling, butchery, kebab , shawarma, all day dining, steak , cold & hot section

Findining, banquet

**Pinar Restaurant LLC** May 1993 to April 1997

Commis to Demi chef de partie to Chef de Partie ( TURKEY )

Handling,kebab,butchery,hot, bakery and whole section Traditional and Regional Turkish chef

RELEVANT QUALIFICATIONS

Turkish cuisine , Lebenese cuisine , Syria cusine professionel Presentation and design

Many kind of diffirent kababs and main course, Many kind of Doner (shawarma) turnspit

Many kind of cold and hot Appetizer

Many kind of diffirent foreigner dishes with traditional and regional style

PRE-OPENİNG Cuisine & Rstaurant

GRAND OPENİNG Cuisine & Restaurant

DUTIES:

- Cooking up tasty, nutritious and well balanced meals for customers

- Assisting in the basic preparation of food under the supervision of the Executive Chef

- Creating new menu with new traditional concept, recipes Food costing and budget forecast of portion

- Deciding on the quantities of food to be cooked and size portions to be served

- Making sure that kitchen staff always wear appropriate clothing and head wear in accordance with the relevant guidelines.

- Training and developing the staff during the duty

- Maintaining the correct level of fresh, frozen and dried foods in the store room

CERTIFICATIONS :

- Chef de cuisine Certification

- HCCP Certification Programme

LANGUAGES

English –Fluent

Arabic – Very Good

Turkish–Native