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**GEORGE**

[**GEORGE.357161@2freemail.com**](mailto:GEORGE.357161@2freemail.com)

**SOUS CHEF**

PERSONAL SUMMARY

A hardworking, pro-active sous chef with a positive attitude, passionate about food and quality. Possessing excellent organizational skills, highly efficient and methodical with a good eye for detail.

KEY SKILLS AND COMPETENCES

* Offering professional, friendly and proactive guest service
* In depth knowledge of supervising multiple levels of culinary staff
* Hands on experience of advocating advance cooking techniques: Banquets, recipes, fine dining, menu development, catering, contemporary, Mediterranean, food preparation, food safety and butchery
* Friendly personality with a 'can do' attitude
* Responsible for stock control, purchasing and menu planning
* Ability to quickly identify and resolve problems
* Able to work overtime at short notice if required
* Ensuring that all HACCP reports are maintained and monitored.

CAREER HISTORY

Le Royal Meridien Abu Dhabi Stratos Revolving Lounge Bar and Grill

**Sous Chef May 2014 up to present**

Responsible for the smooth, efficient running of the kitchen, including its routine operations, food preparation and production, as well as supervising kitchen staff.

**Duties:**

* Assisting with the preparation of all food requirement
* Keeping all working areas and surfaces clean and tidy.
* Ensuring that all foods are produced in a safe and hygienic manner at all times.
* Making sure that foods are prepared and presented on time.
* Responsible for completing all audit and quality standards documentation.
* Cooking fresh food in a romantic and best commended European steak restaurant.
* Assisting with some administration duties and management of the team.
* Sometimes involved in catering for large conferences and banquets.
* Monitoring employee productivity & kitchen related costs to ensure efficiency.
* Dealing with any employee issues and queries.
* Making sure stock control and rotation procedures are implemented.
* Assisting with the training, management and development of the team.

Grand Heritage Doha Hotel and Spa Figus Italian Restaurant/Flavors All Day Dining

**Junior Sous Chef April 2011 -May 2014**

The Gramercy DIFC Dubai Pub and Sport Bar

**Chef De Partie Sep 2010 – April 2011**

Maze Gordon Ramsay The Pearl Contemporary Fine Dining

**Chef De Partie Mar 2010 – Sept. 2010**

Intercontinental Regency Bahrain Le Bistro All Day Dining

**Demi Chef de Partie** **July 2009 – Mar 2010**

Emirates Palace Hotel Abu Dhabi In Room Dining/Mezzaluna Italian Restaurant

**Commis 1** **Feb 2006 – May 2009**

ACADEMIC QUALIFICATIONS

Tertiary SchoolUniversity of Cebu Philippines (UC)

**Associate in HRM 1997 – March 2000**

Secondary School Bitoon National Vocational School (BNVS)

**Drafting Major 1991 – March 1995**

AREAS OF EXPERTISE TRAININGS AND SEMINARS ATTENDED

Planning Menus & Production Train the Trainers Program Certificate

Kitchen Management Essential Food Safety Training Certificate (EFSTC)

Banquets, Fine Dining & Classic Dishes Fire Extinguisher Training, Safety and Procedures

Wastage Control & Menu Development Basic Food Hygiene Training

Sanitation Technique Skills Cert. Program for Banquet Servers and Set-Ups

Cleaning Kitchen Equipment

Health and Safety Procedures

REFERENCES – Available upon request