***CURRICULAM VITAE***

*MEHLULI*

Abu Dhabi – U.A.E

Email: mehluli.360139@2freemail.com

***OBJECTIVE:***

I am looking for a new and challenging chef position, one which will fully utilize my existing skills and experience and also further my personal and professional development.

***PERSONAL STRENGTH:***

* Good kitchen management and hands on team player.
* Mindful of food quality, food portioning and food presentation all the times.
* Menu planning, food costing and inventory control.
* Excellent communication Skills.
* Sincere, hard work and confidence
* Identifying and solving problems.
* Ability to work under pressure.
* Ability to learn new tasks quickly.
* Ability to work individually or as an active team member

***PROFESSIONAL EXPERIENCE:***

**PINESLOPES SPAR**

**SOUTH AFRICA**

**OCTOBER 2012-FEBRUARY 2017**

**DUTIES**

Working in kitchen taking part in making recipes and the preparation of dishes in advance

Cooking different types of dishes, e g:

*MEAT DISHES:*

Meat balls, Beef stew, beef stroganoff, beef curry, beef stir fry, beef & peppers, bolognaise, steak and many more.

*STUFFED BURGERS:*

Egg cheese burger, Beacon cheese burger, chicken cheese burger, fish burger, turkey burger, and Pizza burger.

*PANINI SANDWICHES:*

 Chicken mayo, Roast beef, Sweet chill chicken, ham and cheese

 *PIZZAS:*

Chicken and mushroom, Hawaiian, Magharita, vegetarian and deep dish Chicago, pizza

 **ADEGA RESTAURANT**

**SOUTH AFRICA**

**JANUARY 2009-2012 SEPTEMBER**

**SEA FOOD CHEF**

**DUTIES**

Preparing seafood dishes e g :

Grilled prawns, grilled fish, fried calamari rings, grilled lemon and herb calamari tubes, fish cakes, fish balls, different types of sushi, prawn curry, fried fish and many more

**MARRISON HOTEL**

**SOUTH AFRICA**

**JANUARY 2005-DECEMBER 2008**

**SOUS CHEF**

**DUTIES**

 Working in a kitchen as a second in command, preparing different types of dishes e g:

 brown rice, savory rice, veggie rice, fried rice and chicken biryani,

curry pasta, basil pesto pasta, pasta & ham

VEGETABLES

Creamed spinach, sweet pumpkin, roasted butternut, beacon and green beans, steamed veggies

LASAGNAS

Chicken, beef, vegetable, tuna, macaroni & cheese, macaroni & mince, cottage pie, and potato bake.

***Qualification:***

Three Years Diploma from Swiss Hotel School South Africa

***PERSONAL INFORMATION***

Date of Birth : 07/09/1980

Nationality : Zimbabwean

Religion : Christian

Gender : Male

Marital Status : Married

Languages : English

Visa Status : Visit Visa

***DECLARATION***

I hereby declare that all above information are true and correct according to my knowledge and that I have not withheld any information, which may affect my suitability for employment.

 Yours sincerely

 Applicant: