**NAME :** JEAN

JEAN.365686@2freemail.com

 **COMMIS 1**

**OBJECTIVES:**

*A highly motivated and capable professional commis 1 with a real passion for preparing popular, healthy and nutritious meals. Having a hand on approach to all areas of kitchen and possessing excellent organizational skills and administrative skills. A quick learner who can effortlessly fit into an existing established environment, and also encourage junior staff to achieve their best when preparing meals.*

**SUMARRY OF QUALIFICATIONS**

* *Over 7 years of experience as cook.*
* *Certified in international cooking, French, Greek, Lebanese…*
* *In depth knowledge of principal tools and equipment used in cooking.*
* *Ability to work with advance tools and equipment.*
* *Possess high level technical and troubleshooting abilities.*
* *Excellent communication skills in written and verbal English and French.*
* *Computer knowledge.*

**Professional experience**

*June 2014 SWBH ( SOUQ WAQIF BOUTIQUE HOTELS ) DOHA QATAR TILL DATE*

*Duties*

* *Preparing daily butchery for**functions*
* *Live cooking in breakfast station*
* *Looking after Ala Cart*
* *Receiving of stores*
* *Making monthly inventories*
* *Maintaining standard according to municipality laws.*
* *Cold kitchen in charge during shift work*

*August 2006 to September 2013, RESTAURANT MEDITERRANEE DOUALA CAMEROON.*

*Duties*

* *Preparing Ala Cart*
* *Doing production for functions*
* *Butchery for Ala Cart*
* *Worked in Ala Cart for both hot and cold section*

**ACHIEVEMENTS**

* *employee of the month September 2008*
* *nominated as employee of the month November 2014*

**EDUCATIONAL BACKGROUNG**

* *1992 : BEPC ( GCE Ordnary LEVEL Certificate )*
* *1997 : Certificate of Professional Cook*

**HOBBIES**

* *Sport*
* *Reading*
* *Music*
* *Internet*