MUZAMIRU

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COOK / HELPER

***Career Objective/Personal statement***

Highly-creative and detail-oriented Grill Cook with profound ability to follow recipes and take directions. Full command on a wide range of grill cooking techniques, effective in producing rare, medium rare and rare blue barbecued meats done to order. Expert in meat carving, butchering and deboning.

**CORE COMPETENCES;**

|  |  |  |
| --- | --- | --- |
| -Food Presentation |  |  |
| – Designer Cuts | – Equipment Handling |  |
| – Food Service | – Station Maintenance |  |
|  |  |  |

**KEY ACHIEVEMENTS**

\*Enhanced overall quality of the grilled food 50% through introduction of a creative rotatory grilling technique at the diner  
• Developed various vegetable based grilling recipes that made their way to the menu’s chef special  
• Implemented WHO work station hygiene and sanitation guidelines applicable to commercial grills at the work station

**WORK EXPERIENCE**

**Al KHAJA GROUP ABUDHABI (UAE) FEB 2015 - April 2017**

Designation : Grill Cook / Arabic bread maker / Salad maker



**Responsibilities and duties:**

Set up the grill station in time for service  
• Prep and marinate meat and vegetables to be grilled  
• Cut and carve various mat cuts with delicacy  
• Grill the items as per standard grilling procedures and use thermometer to ensure the food is not under or overcooked  
• Take safety precautions applicable to grilling equipment

**CAFE JAVAS** **KAMPALA UGANDA JULY 2012 - DEC 2014**

**Designation: Chef Assistant/Steward**

**Duties and responsibilities:**

• Seeded and cut fruits and vegetables for salads  
• Weighed out ingredients accurately as per recipe requirements  
• Cleaned the kitchen surfaces and floor  
• Stored leftover cooked and uncooked food hygienically for re use

• Prepared steaks and chops on grilling stoves and ovens

• Garnished and decorate grilled food items

• Tasted grilled food in order to ensure that the taste is just right

• Cleaned and maintain grilling equipment such as grillers and grilling ovens

• Took orders for grilled food items from customers

• Ensured that all items needed in food preparing activities are available at all times

• Managed inventory and order supplies

• Maintained the cleanness of work stations and equipments

**EDUCATION**

**Mbalala Secondary school**

**High school Diploma - 2010**

PERSONAL SKILLS

* Excellent customer service skills at all times and in all circumstances
* Outstanding interpersonal and communication skills
* Exceptional cooking and food presentation skills
* An ability to stay calm under mounting pressure
* A natural flair with ingredients
* Attention to detail (particularly in food preparation and presentation)

*Languages Known*

* English
* Arabic
* Luganda

*Personal Profile*

Name : Muzamiru

Gender : Male

Marital Status : Single

Nationality : Ugandan

D.O.B : 25/06/1992

Visa status : visit visa