

**ABOUT ME:**

Self-motivated, hands-on Chef with over 10 years’ of experience in managing kitchen staff, menu planning, tracking inventory, controlling costs, developing recipe and serving patrons. A versatile individual who has a positive attitude and the demonstrated ability to work under pressure. A methodical individual who constantly seeks a better way to maximize guest satisfaction.

**EXPERTISE:**

* **Italian food.**
* **Continental food.**
* **Mexican food.**
* **Chinese food.**
* **French food.**
* **Pakistani food.**
* **Fast food.**

**Tanzeel**

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**WORKING EXPERIENCE:**

**December 2016 to till date**

**Global Emirates Catering Company LLC - Abu Dhabi UAE DEMI CHEF**

* *Leading the fine dining restaurant with integrity and team work.*
* *Taking care of grill, sauces, purees, and give handover to chef.*
* *Maintaining and improving high standard and quality of food.*
* *Assist to chef when ever need it.*
* *Well awareness of all menu items their recipes method of production and presentation standards.*
* *Take care of daily food preparation.*

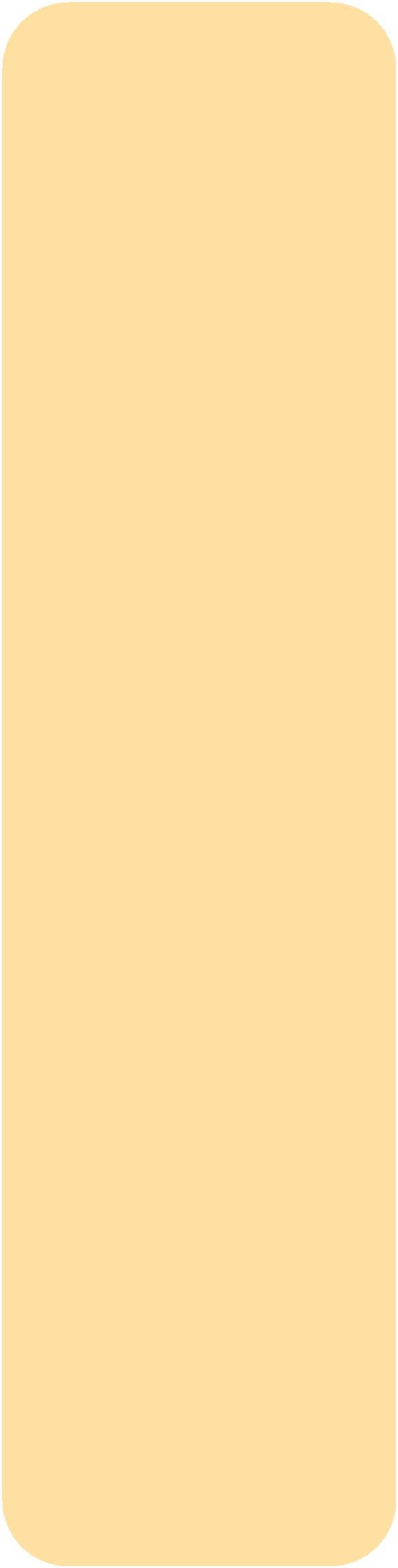
**December 2014 to November 2016**

**Global Emirates Catering Company LLC - Abu Dhabi UAE GENERAL COOK**

* *Set up work stations.*
* *Wash and unwrap fresh fruit and vegetables.*
* *Prepare ingredients for cooking including portioning, chopping, and storing food*
* *Prepare and cook food in keeping recipes quality standards and presentation standards.*
* *Operate stoves, grills, fryers, oven, microwave.*
* *Taste all food items for quality purpose before* serving.
* Use food preparation tools accordance with manufacturer’s instructions.



**1**



**EDUCATION:**

**Matriculation** from **Abbott bad Board** in the year 2007

**TRAINING:**

Essential Food Safety Record of Attendance Abu Dhabi food authority

**SKILLS**

* Food knowledge
* Knife skills
* Ability to understand and follow instructions
* Superb kitchen organization set-up skills
* Follow recipes to create dressings and sauces
* Detail-oriented
* Knowledge of kitchen equipment operation and maintenance
* Food safety proficiency
* Problem-solving ability

**PERSONAL DETAILS:**

**Nationality:** Pakistani

**Date of Birth:** 27/11/1990

**Gender:** Male

**Marital Status:** Married

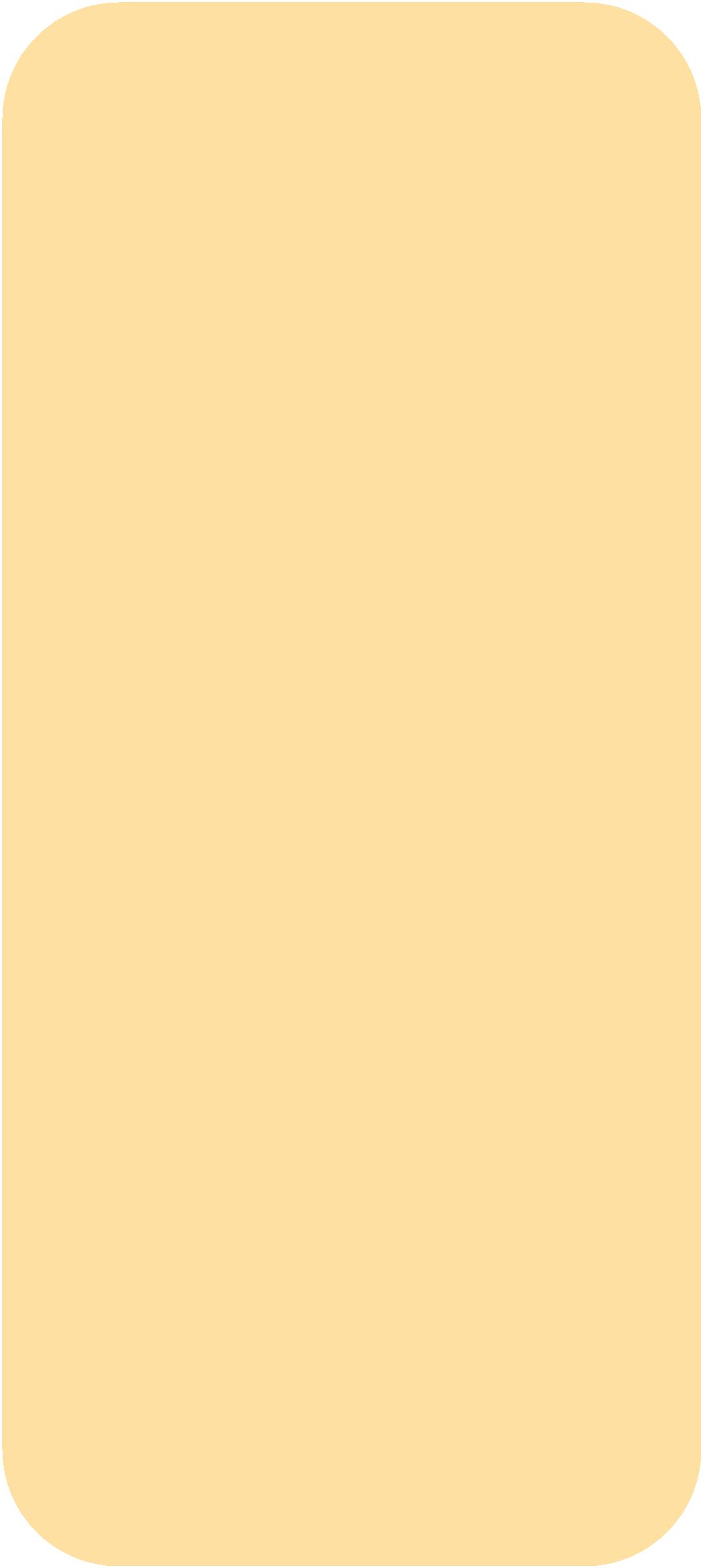
**Religion:** Islam

**Visa status:** Employee visa

**REFERENCE:**

Will be furnished upon request.

**Feb 2013 – March 2014**



**Ramada Hotel 4\*, Islamabad - Pakistan**

**Line cook**

* *Setup station and collect all necessary supplies to prepare menu for service.*
* *Weigh and measure ingredients for cooking.*
* *Prepare variety of foods including meat, seafood, poultry, vegetables and cold food item.*
* *Prepare sauces and garnishes for allocated stations.*
* *Cover date and correctly store all food items as per safe food handling procedures.*
* *Inform chef in advance of likely shortage.*
* *Prepare all food items in timely and hygiene manner.*
* *Fallow recipes and food presentation.*

**November 2011 – January 2013**

**Best Western Hotel 4\*, Islamabad - Pakistan Line Cook**

* *Setupstationandcollectallnecessarysuppliestoprepareme nuforservice.*
* *Weigh and measuring gradients for cooking.*
* *Prepare variety of foods including meat, seafood, poultry, vegetables and cold food item.*
* *Check inventory at the start and end of restaurant operation.*
* *Receive all deliveries from suppliers in the store.*
* *Rotated to cover the grill fry station and salad preparation.*
* *Prepare all food items for lunch and dinner services.*

**March 2010 - October 2011**

**American Steak House Restaurant, Islamabad - Pakistan Cook**

* *Prepare all food item timely and hygiene manner.*
* *Fallow the recipe and food presentation.*
* *Supplies assigned work area with all required products.*
* *Store all food item appropriate storage area.*
* *Operate stove, grill, fryer, oven, and microwaves.*

**March 2008 –Feb 2010**

**Zefra Restaurants, Islamabad - Pakistan**

**Cook helper**

* *Prepare all the prep work for soups, salad, sauces, and entrees.*
* *Interacted with patron so as to provide for special requests.*
* *Close kitchen correctly and fallow the closing check list for kitchen station.*
* *Maintain an organized and sanitized work area all time.*
* *Good knowledge in food and beverages.*
* *Replenished raw food, garnishes, and other ingredients to serving line.*



**2**