**CURRICULUM VITAE**

 PERSONAL DETAILS

Name Douglas

Gender Male

Height 5 feet

Weight 70 Kg

Marital Married

Nationality Ugandan

Language Fluent English and Uganda

E-Mail douglas.383664@2freemail.com

Availability Immediate

Visa Status Visiting Visa

 CAREER GOALS AND ASPIRASTIONS

My previous profile is to obtain a position in any challenging organization that allows me to contribute effectively my knowledge, skills and interest with progressive approach in pursuing further education and personal growth. a diligent, hardworking, confident and determined person am easily able to work under littler no supervision and take on my tasks courageously. I love challenges because they help to make me sharpen my skills also a good team player and humble personality.

MY KEY ENTERPRENUERSHIP SKILLS INCLUDE

* **Well versed with product knowledge and market ability**
* **Confident, dynamic able to relate to people with diverse cultural background.**
* **Cooperation with co-workers and employers**
* **Fast learner able to adapt to any environment within a very short duration.**
* **Focused and responsible with very good organizational ability.**
* **Self driven able to work under pressure and ability to attain goals and objectives**

EDUCATION

2009 - 2012 Diploma in Hotel Management in YMCA Institute

2008 – 2009 - Advanced Certificate (High School Certificate) – Aghkan 2004 – 2007 – Ordinary Certificate – Kampala High School

WORK EXPERIENCE

POSITION : COOK

COMPANY : KAMPALA INTERNATIONAL HOTEL, KAMPALA, UGANDA DURATION : 1 YEAR (2012 to 2013)

POSITION : COMMI 2

COMPANY : CHICKEN TONIGHT, KAMPALA, UGANDA DURATION : 1 YEARS (2013 to 2014)

POSITION : COMMI 2

COMPANY : KFC , GARDEN CITY , UGANDA DURATION : 1 YEAR (2014 to 2015

 POSITION : COMMI 2

COMPANY : TERMINAL BURGER, BAHRAIN DURATION : 1 YEAR (2015 to 2016)

COMMI 2 – DUTIES & RESPONSIBILITIES

* **Using various types of dough blends**
* **arrangement of Kitchen**
* **Managing Busy Time**
* **Opening and Closing of the restaurant**
* **Working under pressure**
* **Using various types of cleaning detergents**
* **Making various types of pizzas standards**
* **cleaning and working out with all machines in the restaurant**
* **Time Keeping**
* **Food Safetyand Standards / Sanitizing**
* **Working out with the dish wash area**
* **Topping Cuttings**

POSITION : COMMI 1 (KITCHEN SUPERVISOR)

COMPANY : THREE LINES GROUP OF COMPANY BAHRAIN DURATION : 2 YEARS (2016 to 2018)

COMMI 1 – DUTIES & RESPONSIBILITIES

* **Arrangement of the Kitchen**
* **Clean & Working out with all machines in the restaurant**
* **Food Safety and Standard / Sanitizing topping cuttings TECHNICAL SKILLS**
* **Mashed Potato and baked potato**
* **Sauces**
* **Crape**
* **Burgers**
* **Order making and processing**
* **Dishes**
* **Work Area arrangement**
* **Speed or Work and First Learner**
* **Pastry Maker**

 Declaration

 I’m hereby declaring that all above given statements it true and correct to best of my knowledge.

REFEREES: UPON REQUEST