**AZEEM**

Dubai, United Arab Emirates

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**10+ ye ars of quantifiable experience in the hospitality and food service industry**

**CHEF DE PARTIE**

 **E X E C U T I V E S N A P S H O T**  Innovative Chef with an exceptional record of service and experien ce of over 10 years in handling multiple clientele s and expe rtise across p urchasing, receiving and preparing pastry dishes as w ell as baked goods; posses sing comprehensive experience in managing all a spects of Kitchen Manage ment, including monitoring Food Produ ction and aesthetic presentation of foo d and beve rages, excell ent knowledge of all kitchen equipments and tools.



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| **Menu** | **Foo d Safety/** | **Guest** | **Private** | **Expense** |  |  |
| **Planning/** | **Hy giene,** | **Relations /** | **F unctions/** | **Staff Training,** |  |
| **Management,** |  |
| **Costing,** | **Food** | **Satisfactio n,** | **Banqueting,** | **Performance** |  |
| **Restaurant** |  |
| **Recipe** | **Prep aration/** | **Quality** | **Food** | **Optimization** |  |
| **Management** |  |
| **Creation** | **Presentation** | **Assurance** | **Promotions** |  |  |
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 **S Y N O P S I S**

* **A culinary innovator** with exceptional cooking skillsknown forproducing top‐quality, creative dishes and contributing torevenue grow th while sim ultaneously reducing food & labor costs. Solid credentials to lead in all areas of pastry and bakery.
* **Expertise in developing a nd testing recipes** and techniques forfood preparation, ensuring consistenthigh qualityandminimizing fo od costs & s upply waste. Profound knowledge of all key health, safety and sanitation concerns when it comes to kitchen operations and fully conversa nt with statutory requirem ents regardi ng health and safety.
* **An unwavering commitm ent to custom er service,** with the abilityto ensure high quality andtimely expedition of customerrequests, build productive relationships, resolve complex issues, and win custo mer loyalty.
* **Highly skilled** in creatingmenu specialswhile ensuring that all stations are setbefore service time. Proven track record ofmaintaining c leanliness and sanitation o f kitchen. Po ssess passion and enthusiasm for food.
* **Exemplary leadership qualities** andprofessionalismwhich promotes enthusiasm and teamwork. Excel at supervising,training and mentoring j unior staff with hands on experience to schedule training, workshops and doing live c uisine presentation s in restaurants & banquets. Strong ability to analyze and interpret documents such as recipes and manuals.
* **Focused and hardworking** with excellent professional credentials;self motivated and detail oriented; willing to go the extramile, effective team player with excelle nt communic ation, interpersonal and time managem ent skills.

**C A R E E R H I G H L I G H T S**

* Eminence of having participated in live cake making c ompetition i n World Hospitality Championship ‐ 201 4 held in Dub ai.
* Successfully bagged the opportunity of working with reputed chefs from all over the world during World Hospitality Championship ‐ 2013 held in Dubai.
* Received ‘Certificate of Appreciation’ for actively taking part in World Hospitality Championship ‐ 2013 held in Dubai.
* Made significant contributions as a goo d team memb er in the bakery department and received awards for the same.
* Distinction o f having participated in the Creative Chef Contest 2006 organized by Chef Kaviraj Khilani in association with Sun‐n–Sand Hotel, Mumba i.
* Set a high sta ndard of accomplishment by preparing specialty dis hes, training junior staff, planning menu s, developing new recipes, coor dinating team s, reducing w aste, and respecting hygiene standards.

**C A R E E R P R O G R E S S I O N**

**DE MI CHEF DE PARTIE – PASTRY & CONFECTIONARY**

**in Dubai** **Sep 2012 ‐ Present**

* Shoulder the responsibility as demi chef de partie for a royal family of Dubai and V.I.P delegates.
* Closely monitor daily production of French pastries, c akes and special orders.
* Diligently prepare a list for the prep cooks and assist them with completion at times.
* Deploy techn iques to ma nage the daily rotation of dry store products as we ll as dairy pr oducts, implement waste logs, temperature logs and prop er cleaning procedures for all kitchen employees.
* Engage in ord ering and rec eiving food and supplies w eekly for daily operations.
* Lead & guide employees t o make sure all tasks are co mpleted and executed correctly.
* Fully accountable for daily ordering of stores requisitions – food items (whole eggs, sugar, baking powder, cocoa powder, icing sugar, whipping cream), non‐food items (cling wrap, aluminum foil, surgical gloves, cake boards, aluminum platters, cake box) and outside market requests (fruit purees, cooking chocolates, pasteurized eggs, edible food colors, pre‐ mix cake flour, coco butter colors).
* Meticulously manage various operations with end to end responsibility to explain the junior staff the

Achieved efficiencies in the production of cakes and gateaux as in making of baked New York cheese cake, red velvet cake, black forest cake, chocolate fudge cake, sacher cake, tiramisu cake, brownie, fresh strawberry cream cake, linzer torte, vanilla cream cake, mocha slice pastries, opera slice pastries, pistachio and raspberry slice pastry, fresh fruit tarts, éclair, profit rolls, almond biscuit sponge, hazelnut biscuit sponge, pistachio biscuit sponge, raspberry cream slice pastry etc.



standard operating procedure of machines; guide them the correct procedure on how to prepare the product which includes baking or cooking, freezing or chilling; teach them to finish the product by using proper equipment and utensils.

* Undertake the preparation and production of all food orders as required from the menu, ensuring the delivery of correct orders and appropriate presentation and quality of each service.
* Maintain the highest standards of health and hygiene and follow HACCP. Ensure consistency, quality, cost effectiveness and highest level of sanitation.

**COMMIS I – PASTRY & CONFECTIONARY**

**Sharjah** **Aug 2011 – Aug 2012**

* Held accountability of providing training to trainees and commis on the basic methods of preparing certain products such as mousse, sponge cake, cookie dough etc.
* Drove the efforts to manage the restaurant and set up the buffet while guiding the junior staff the way of garnishing and presenting the food on display at the buffet.
* Established high quality service standards and ensured strict adherence to quality systems/procedures in conformance to a principal’s set of directions.
* Pivotal in implementing effective measures to minimize food wastage and preparing equipments as well as store standards for the station.

**PATISSIER**

**Miami** **Nov 2007 – Sep 2010**

* Leveraged broad competencies in guiding and training the new recruiters and trainees for line production of recipes like molten chocolate, crème brulee, soufflés, crumble cakes etc.
* Supervised the kitchen team with a willingness to 'get hands dirty' and led by example.
* Maintained a detailed Knowledge of the full menu and explained dish descriptions.

**E A R L I E R P R O F E S S I O N A L E X P E R I E N C E**

**TRAINEE – CHEF DE PARTIE**

**The Leela, Mumbai** **Aug 2006 – Aug 2007**

**TRAINEE – INDUSTRIAL EXPOSURE**

**Lotus Suites (Kamats Group of Hotels), Mumbai** **Feb 2006 – Jul 2006**

**A C A D E M I C C R E D E N T I A L S**

* **Diploma in Hotel Management and Catering Technology,** Rizvi College of Hotel Management and Catering Technology

**P E R S O N A L D O S S I E R**

Date of Birth : 28th Apr 1984

Nationality : Inidian

Linguistic Abilities : English, Hindi & Marathi