 **Tauheed**

**Cothm & PITHM Qualified Experienced CHEF**

**Email:** [tauheed.212417@2freemail.com](mailto:tauheed.212417@2freemail.com)

***Objective:-***

To be a part of a growth-oriented organization where my skills & capabilities can add value to the organization and maximize the productivity, while providing top-quality support to Culinary Arts & Hospitality Industry.

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**Summary:-**

A talented individual who is equipped with a high level of capability to perform in the most competitive multi-cultural environment with a lifelong interest in food preparation with quality and presentation. Has knowledge of the latest culinary trendsand the hospitality industry. Completed academic education from Karachi. Certifications pursued for International recognised ‘Diploma in Culinary Arts’ followed by a British Certification from ICMA-UK and Cothm (College of Tourism & Hotel Management), Karachi along with advance food production diploma from Pakistan Institute of Tourism and Hotel Management (PITHM). An experienced host, who worked hard to cultivate a high profile with guests at; Starwood Hotel, Sheraton Hotel; currently working at Mövenpick bur Dubai, UAE.I consider myself to be the beating heart of an International class hotels & restaurant's success, with a hand’s on experience in Customer Services & Kitchens of five star International Hotels & Chains across Europe and Asia.

**Career:-**

*Having experience in various organizations and institutions across Middle East & Asia.*

**Work Experience:-**

**Jumeriah Beach Movenpick Hotel**

**Desigination:- DEMI CHEF DE PARTIE ( AUGUST 2016 TO AUGUST 2017)**

**Role Summary:**

* BREAKFAST SETUP
* LUNCH DINNER SETUP WITH DIFFERENT THEAMS
* ARABIC MEZZE
* Cold kitchen dressing
* SUSHI BRUNCH SETUP
* CHEESE STATIONS
* Brunch SETUP
* VIP COFFE BREAK SETUP AND FRUIT PLATTER

**Movenpick Hotel & Apartments *Bur Dubai, UAE.***

**Desigination:- COMMIS 1 (May 2014 to July 2016)**

**Role Summary:**

* Cold kitchen canapes
* arabic mazzey
* sushi
* Coffe break sandwiches
* Making breakfast buffet
* Making executive lounch food
* Making food for sport clubs
* Ala carte orders
* Handling omelat station ,korian , steak grill station ,teppanyaki station ,pasta station
* Cooking up tasty, nutritious and well balanced meals for customers.
* Assisting in the basic preparation of food under the supervision
* Maintaining the correct level of fresh, frozen and dried foods in the store room

**SHERATON HOTEL Pakistan Karachi**

**Desigination:- COMMIS 3 (20 MARCH 2013 TO 1ST JAN 2014)**

**Role Summary:**

* Set up, prepared, and presented work areas and food dishes in accordance with culinary practices.
* Assisted chefs in food preparation and helped run assigned station.
* Reviewed and accurately reproduced recipes to produce standardized dishes and sustain quality benchmarks.
* Maintained cleanliness of all kitchen areas, and assisted kitchen staff to clean, store, and maintain all kitchen equipment, supplies, and food inventories.

**SHERATON HOTEL Pakistan Karachi**

**Desigination:- TRAINEE (MAY 24 2012 TO NOV 24 2012)**

**Academic:-**

* **Matriculated 2008**

National High School, Karachi (Pakistan).

* **Intermediate (Commerce)2010**

Govt. Degree boys college #1, Gulshan-e-Jauhar, Karachi.

* **Diploma in Culinary Arts (DCA)2014**

Cothm (College of Tourism & Hotel Management), Karachi.

* **Advance Diploma in Food Production (ADFP)2013**

Pakistan Institute of Tourism and Hotel Management, Karachi University.

* **Expression english language training company dubai.**
* **English class and communication skills**
* **HAZARD ANALAYSIS CRITICAL CONTROL POINT (HACCP) DUBAI 2014**
* **MS OFFICE**
* **FIRE TRANING DUBAI POLICE**
* **Bomb threat safety traning**

**KEY SKILLS AND COMPETENCIES (Culinary attributes)**

* Strong desire to instill good practice and procedures in those working with you.
* Mentoring, training and supporting junior chefs.
* Ability to bring creative and commercially viable new lines to the market before anycompetitors do.
* Physically fit and able to lift heavy goods and stand for long periods of time.
* Able to communicate well with both superiors and subordinates.
* Enforcing strict health and hygiene standards in the cooking & food preparation area.

**LANGUAGES:**

English –Reading, Writing and Speaking

Urdu – Reading, Writing and Speaking

**Personal Profile:**

Date of Birth : 24th August 1991

Civil Status : Unmarried

Nationality : Pakistani

Sex : Male

Passport : Expiration Date: 19th November 2022

Visa Status : Residence Visa, changeable

Languages : English fluently speaking, reading and writing.

Hobbies : Cooking, Reading, Traveling, Internet, Socializing, Studying Personalities

**References Available on request**