** CURRICULUM VITAE**

**BRIAN**

**Email ID:** [**brain.382483@2freemail.com**](mailto:brain.382483@2freemail.com)

**Summary:**

Looking forward to join a progressive organization where I can pursue a successful career by utilizing my skills, abilities and experience to the maximum extent with full potential. Being a professional I feel confident that I can achieve level performance which is nothing short to perfection**.**

**EDUCATION:**

* High School Uganda Certificate of Education
* Hygeia Quality Consultants Basic Food Hygiene Course
* Abu Dhabi Food Control Authority Essential Food Safety Training Certificate

**PERSONAL PROFILE:**

* Excellent communication skills with great ability to interact with the subordinate, supervisors and customers.
* Goal oriented, objective, focused & with positive attitude.
* Ability to work under pressure
* Problem solving
* Self Motivated & a great team player
* Fast Learner

**EXPERIENCE:**

1. Organization **Rock and Rolls Restaurant Dubai, UAE**
2. Position Cook
3. Duration Aug 2016 – Present
4. Organization  **Leisure tech Hotel Kampala Uganda**
5. Position Commi I
6. Duration Jan 2014 – Mar 2016
7. Organization **Ivys Hotel Kampala Uganda**
8. Position Commi II
9. Duration Feb 2011 – Dec 2013

**DUTIES AND RESPONSIBILITES:**

* To prepare, cook and serve food delegated as your responsibility, ensuring that the highest possible quality is maintained and that agreed standards for food preparation and presentation are met at all times under guidance from a senior chef
* To monitor stock movement and be responsible for ordering on your section
* To aid in achieving food cost, kitchen standard and overall objectives
* To carry out daily and weekly procedures, including temperature checks, food labeling/dating and storage
* To remove any hazards and make safe any defects in the kitchen or its equipment and report any problems to a senior chef
* To keep high standards of personal hygiene, clean uniform and overall camaraderie
* To adhere to company procedures in regards to temperature checks, food labeling and dating, cleaning schedules and hygiene regulations at all times ensuring that all records of such are maintained
* To assist with the acceptance and storage of deliveries and that all relevant company procedures are adhered to
* To be punctual for work and report directly to the manager on duty on arrival in the kitchen To have an understanding of menu planning, the implementation of stock controls, the importance of good stock management, and how this enables the kitchen to meet gross profit

**PERSONAL DETAILS:**

* Nationality: Uganda
* Date of Birth: 16 June 1987
* Marital Status: Married
* Languages Known: English , Luganda
* Visa Status: Employment Visa

**DECLARATION:**

I hereby certify that the above information are true and correct according to the best my knowledge & my experience.