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|  |  |  | **CURRICULUM VITAE** |  |
| **ASHFAQ** | | | |  |
| **Personal Detail**​**:** | |  | |  |
|  |  |  |
| **Nationality:** | | Pakistani | |  |
| **Date of Birth:** | |  | st​ |  |
| 01-04-1979 (1​ April 1979) | |  |
| **Marital Status:** | | Married | |  |
| **Language Skills:** | | IELTS, Urdu, English, | |  |
| **Email:** | | [Ashfaq.385316@2freemail.com](mailto:Ashfaq.385316@2freemail.com) | |  |



**SUMMERY & HIGHLIGHTS**

Over 20 years of experience in the area of Hospitality industry, largely involved in F&B production. I worked extensively in the area of hot kitchen in leading hotels of the World. I have been involved in providing service for multi skills and multitasking.

Well conversed English communication and deal with all level of personalities with excellent creative ideas, have strong organizational skills, a fast learner and able to handle pressure in demanding work environment.

**Training & Education**

* Basic food training kitchen Management Vegetable, Fruit Carving & Garnish
* Basic Hygiene & Safety Personal Hygiene
* Kitchen Trainee {UNO} Chef Course
* Food Process programs Storage, Transportation Equipment Surface
* IELTS (2015)
* Sanitation Sanitization
* Matric & Basic Course of Computer

**Working Experience:-**

**The Regency Hotel**

Executive Chef

Oct 2006 to Till Now

* Main Restaurant Fine Dinning western Italian and sub-continental
* 3 Restaurants & Halls setup (2500 Guests) 4 with 74 rooms
* Total staff 40 with 10 kitchen steward
* Reporting to General Manager

**Global Chef’s Institute**

Trainer chef with below courses related hospitality

Cooking and culinary Arts

* Basic Food handling & Basic Food Hygiene
* Cost controlling & operation budgeting
* Handling Equipment surface
* Basic Cutting & Knife Handling

**NAFEES FOOD PRODUCT/KASHMIR CROWN BACKERS U.K**

Area Chef

Feb 2004 to Sep 2006

* 3 Restaurants, Fine dining 3 Pastry shops Pakistani & Chinese Continental
* Banquet Hall set up (4000 Guests)
* Reporting to the Group General Manager
* Leading a team with 150 staff
* Responsible checking food items according to our standard recipes as Company per instruction

**TANDOORI RESTAURANT**

Feb 2002 Jan 2004

* Executive Sous Chef
* Worked as Executive Sous Chef for Asian cuisine Continental & Pakistani ale-cart
* Reporting to Executive Chef

**UNO CHICAGO GRILL**

Aug 2000 to Jan 2002

Chef De Partie

* Worked as a chef de parties hot kitchen in Pizzeria USA branch Lahore
* Prepare Italian Ale-carte
* Leading team of 15 staff
* Reporting to Sous chef

**HOTEL SUN FRONT LAHORE**

COMMIE 1

Nov 1998 to July 2000

* Worked as commie 1 Main kitchen Continental & Chinese Cuisine
* Reporting to the outlet chef
* Leading team 5 staff
* Prepare Ale-carte Pakistani & Continental

COMMIE 1

SALLOOS RSTAURANT LAHORE

Aug 1997 to Oct 1998

Worked as Commie 1 BBQ & Pakistani Cuisine

COMMIE 2

OLIVE RESTAURANT LAHORE

Worked as a Commie 2 hot range Continental Cuisine

**Main Responsibility:-**

My Duty and Responsibility:-

* Reporting to the General Manager in the All Dinning, Continental, Italian, Pakistani and Indian food section of kitchens
* Responsible for preparing fine dining ale-carte also Western food items in any section of the kitchen according to our standard recipes or as per instruction from senior chefs.
* Ensuring the operation and kitchen equipment is maintained at a good standard with minimum breakage at all time
* Handling the setup and break down of mesa-en-place stations according to Performance
* Being familiar with all sections of the kitchen equipment (except pastry) to facilitate
* The multi-skills and flexible use of employees
* Understanding and adhering to the hotel’s policy relating to fire, hygiene and safety
* Prepare, Supervise and cook on assigned station of work
* Assist Senior Chef with taste panels and menu classes
* Discuss food production problems (Quality & Quantity) through with senior Chef
* Assist Senior Chef with planning
* Taking on Job training to all Junior staff
* Make sure all food items are sent to the area on time
* Be able to work on other sections when needed and take part in cross training

***(References upon Request)***