MR.YAM

Bur Dubai UAE

Email add: [yam-397803@gulfjobseeker.com](mailto:yam-397803@gulfjobseeker.com)

**OBJECTIVES:**

Looking for a challenging career and a suitable position in your organization where I can have a great opportunity to develop my career and accessible track to use my utility skills and knowledge

Currently working as a Kitchen Crew from-past 6 month to till now ( I am on visit visa )in this time

**Level café:**

**Working as a Demi Chef Di Party ai Level Café in Alain from nov 2018to till now .**

**March 4 2013 up to PRESENT**

**DUBAI MALL**

**COMMI 1**

* Prepare pizzas, breads and other pastas as requested by customers
* Prepare dough by kneading and stretching as required
* Add toppings according to order slips
* Manage pizza time in the oven
* Deliver pizza to the counter or the customer when needed
* Slice pizza according to size and customer specifications
* Assist in cleaning workplaces
* Assist in maintaining utensils and equipment

**GELATO ITALIAN RESTAURANT:**

**February 2,2012 to March 3, 2013**

**COMMI 1**

* Prepares and services all food items according to Gelato Italian Restaurant recipes and standards
* Ensures consistency in taste and presentation of all food items.
* Maintains daily mis-en-place and prepares certain food items for the following days duties
* Has the ability and flexibility to work in all areas of the kitchen such as hot & cold line,
* Has the ability and flexibility to be scheduled for opening and closing shifts in the Café Restaurant and Production as well as weekends.

* Ensure freshness of food and ingredients by checking for quality, keeping track of old and new items, and rotating stock.
* Inspect and clean food preparation areas, such as equipment and work surfaces, or serving areas to ensure safe and sanitary food-handling practices.
* Ensure food is stored and cooked at correct temperature by regulating temperature of ovens, broilers, grills, and roasters.
* Monitors related equipment, reporting any problems or inconsistencies to the Sous Chef
* Assumes responsibilities of the Chef de Partie in their absence
* Performs other related duties as required

**CAFE ITALIAN PIZZERIA RESTAURANT**

**BAHRAIN**

**COMMI**

**PAPA JONESH RESTAURANT**

**BAHRAIN**

**COMM1**

**TRAINING**

* Basics Computer Training.
* Food Hygiene Training.
* Basics Cook Training.

**SKILL SUMMARY:**

* Have an outgoing and pleasant personality to interacting people.
* Outstanding capability to perform strong physical task while required.
* Extensive knowledge of Food and Beverages preparation.
* Excellent coordination with colleagues and superior.
* Good ability to lead and motivate the staffs.
* Fluent and polite communication.
* Efficient knowledge in Italian foods and pastry items.

**MERIT/AWARD**

* **EMIRATES CULINARY GUILD**
* *CHICKEN PRACTICAL COOKERY (2016)*
* **SHARAF HOSPITALITY**
* EMPLOYEE OF THE MONTH

**EDUCATIONAL BACKGROUND:**

* Secondary level passed.

**PERSONAL INFORMATION:**

**Date of Birth:** January 28, 1986

**Civil Status:** Married

**Expected Employment Status:** Full time

**Language:** English, Hindi, Nepali and basic Arabic

**Sex:** male

**Nationality:** Nepalese

I hereby certify that the above information is true and correct to the best of my knowledge and belief.

**MR. YAM**