**CURRICULUM VITAE**



**Name**   **:Muluh**

**DATE OF BIRTH** **: 10/04/1999**

**SEX** **: Male**

**MARITAL STATUS** **: Single**

**NATIONALITY** **: cameroonian**

**VISA STATUS. : Cancellation**

**Career summary**

 **A very active, determined and clean steward with successful 3 years stewardship experiences and positive confident approach. Well developed skills in forming strong relationship with the surroundings. Able to work well both in a team and on own initiative, with aproven record of contributing to project improvements. Resilient and confident and can work understand presure seeking a role within the restaurant which to use aquire more skills and success.**

**Areas of expertise (skills)**

**KITCHEN HELPER**

* Cleared and washed all restaurant dishes, cup,pants, containers and silverware in a busy in a busy restaurant during dinner shift.
* Replainish takeout containers, condiments, sugar, salt and pepper shakers, and napkins throughout the restaurant.
* Experience of working in a commission based steward environment.
* Achieved 90% on restaurant cleanliness when shift supervisors came through dishwashing station periodically.
* Clean the trash areas arround the outdoor dumpters by breaking down boxesfor recycling, removing debris from the ground and emptying kitchen trash cans.
* Awarded employee of the month two and three times during employment of the restaurant because of excellent works ethic and attitude.

**PERSONAL**

* Willing to work on a shift basis including evenings and weekends
* Always smartly dressed, articulate and presentable.
* Ability to take ownership of issues and to work alone with little or no supervision.
* Extremely organized with a high level of attention to detail.
* Ability to respond to timeframes and deadlines with pace.

**Employment history**

**2014\_2016 (kitchen helper at Njieforbi restaurant )**

**Responsibilities**

* Washing restaurant equipments.
* Mops the floor.
* Assist waiters when need be.
* Ensuring everything is properly intact.
* Clearing tables and preparing them for other customers.
* Always time concious.
* Empty food remains in trash cans .
* Assist the company in any duty when need be.
* Sanitize all kitchen equipments.
* Replainish any takeout from the kitchen.

**Duties**

* Handling enquiries.
* Performing administrative functions.

**2016\_2017 (chief kitchen helper at green land restaurant)**

**Duties**

* Providing quality responses to customer contacts in person, telephone & email.
* Controlling the whole steward staff.
* Suggesting solutions to the administration on how to manage the company.
* Dealing with all escalated complaints and enquiries from the staffs.
* Communicate promptly any information to the staff.
* Helping customers to register online and or to process their orders.
* Giving customers information about company services and products.
* Building relationships with customers.
* Recording all queries and making notes on logging software.
* Resolving assigned incidents within pre-agreed timescales.
* Familiar with all with Microsoft packages.
* Handling difficult and aggressive customers in a professional manner.
* January to March 2020
* Steward at la mazcaleria restaurant in Dubai.

**EDUCATIONAL PROFILE**

**2019**  Bachelors degree in business management (university of Bamenda Cameroon )

**LANGUAGES**

English (perfect in speaking and writing)

**INTERESTS**

* learning new things
* team work
* travelling
* Advitisation. **Muluh**

**Email Address**  : muluh.399948@2freemail.com / muluh.399948@gulfjobseeker.com

**Mobile Number** : 0504973598

**Reference** : Mr. Anup P Bhatia, HR Consultant, Gulfjobseeker.com

**YouTube Video CV**

<https://www.youtube.com/channel/UCdsv_v9Czkx2Dc8bW4Bt4wA>

**View My CV on Gulfjobseeker.com CV Database**

<http://www.gulfjobseeker.com/employer/cv_database_highlighted_cv_freetocontact.php>

**Chat with me Live on Zoom**

<https://zoom.us/j/4532401292?pwd=SUlYVEdSeEpGaWN6ZndUaGEzK0FjUT09>