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FALCON ID # 57544

Marine/vessel / Chief Cook

Residential Country : United Arab Emirates Nationality : Kenya
Resume Title : Chef Notice Period : 1 Days

EDUCATION

Qualification	Institute / College /university	Year	Country
Diploma		0000	Kenya

CAREER SUMMARY

Position	Employer	Country	From Month/ Year	To Month/ Year
Chef D Parte	Reputed Company	United Arab Emirates	03/2015	/
Chef D Parte	Azadeea Group	United Arab Emirates	02/2012	03/2015
Chef D Parte	Azadeea Group Paul Caf?	United Arab Emirates	04/2009	02/2012
Assistant Chef	Jumeirah Mercato	United Arab Emirates	03/2006	04/2009

ADDITIONAL CERTIFICATE AND TECHNICAL QUALIFICATION

Name Of The Course	Course Date	Valid Upto	Name Of Organisation
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Current Salary
(Monthly In Usd): Not Mention

Expected Salary
(Monthly In Usd): Not Mention

Additional Skills :

Objectives:

Seeking a challenging opportunity where I will be able to utilize my strong organizational skills and ability to work well with people, which will allow me to grow personally and professionally. I am self-motivated and able to work both independently and as collaborative team member

Personal Qualification

Quick learner.

Hard working, detail oriented and able to multi-task

Courteous , professional with good sense of humor

Strong interpersonal skills

Work well with others at various levels

KEY QUALIFICATIONS:

Building Relationship

Able to Resolve Problems

Excellent in communication skills

Able to Handle Responsibilities.

Work under Pressure and meet deadlines.

Ability and willingness to learn more on the job

Strong ability to work alone and to be self-motivated and organized

Declaration:

I hereby declared that all statement in this resume are true, complete and correct to

The best of my knowledge

Additional Information :

Experience:

to till present:

Marka Holding Groups worked as a (Chef D Parte) Taste of Italy By Reputed Company in Dubai UAE

Duties:

Prepare menus in collaboration with colleagues
Ensure adequacy of supplies at the cooking stations
Prepare ingredients that should be frequently available (vegetables, spices etc.)
Follow the guidance of the executive or sous chef and have input in new ways of presentation or dishes
Put effort in optimizing the cooking process with attention to speed and quality
Enforce strict health and hygiene standards
Help to maintain a climate of smooth and friendly cooperation

to :

Azadeea Group Italy Restaurant work as a Chef D Parte in Eataly Dubai Mall Dubai UAE

Duties:

Takes care of daily food preparation and duties assigned through the superiors to meet the standard and the quality set by the Restaurant.
Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.
Coordinates daily tasks with the Sous Chef.
Responsible to supervise junior chefs or commis.

to :

Azadeea Group Paul Café work as a Chef D Parte in Dubai UAE

Duties:

Ensure that the production, preparation and presentation of food are of the highest quality at all times.
Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.
Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.
Full awareness of all menu items, their recipes, methods of production and presentation standards.
Follows good preservation standards for proper handling of all food products at right temperature.
Operate and maintain all department equipment and reporting of malfunctioning.

to :

Bin-Hendi Hospitality Industry Bella-Donna Restaurant Jumeirah Mercato Mall work as a Assistant Chef

in Dubai UAE

Duties:

Refer to list of needed ingredients on a day-to-day basis and check inventor

Acquire ingredients not available in storage prior to the start of the day

Inform kitchen staff of their schedules and delegate appropriate duties

Prepare ingredients by chopping vegetables and meats

Assist head chef in cooking dishes according to set recipes

Monitor food budgets and make sure that all supplies are bought within the set budget

Make arrangements to store food items in a safe and orderly manner

Rotate frozen food items as standardized in the kitchen rule book