



**Falcon Multi Services Ltd**  
201, Creado, Juhu Chruch Road, Juhu Mumbai 400049

## Personal Information

<b>Candidate id</b>	6878
<b>Name</b>	shaikh husain
<b>Date of Birth</b>	1982-09-03
<b>Salary (in USD)</b>	3000/Per Month
<b>Industry</b>	Drilling / Rig
<b>Sub Industry</b>	Control Room Operations
<b>Nationality</b>	India
<b>Primary Language</b>	English,
<b>Secondary Language</b>	English,
<b>Total Years of Experience</b>	16

## Additional Information

<b>Roles and Responsibilities</b>	<b>Additional Skills/Certification</b>
-----------------------------------	--

Working as Camp Boss,Catering Unit Manager & Catering Project Supervisor.  
 \* Daily Inspection of location and Raise Food Safety, Follow HACCP plan , QHSE & KPI STRICTLY ALL TIME IN LOCATION with COMPANIES STANDARDS & POLICY. \* Quality-Control, Food Cost, Internal cleaning of Store, Kitchen, Mess Hall , Accomodation & Laundry. \* Conducting Weekly Toolbox Meeting for all staff's in Location for continues improvements & job Awareness. \* Follow Personal Hygiene at all time & follow Proper PPE in all departments. \* Prepare Daily Food cost - Cleaning & Disposable cost & Report. \* Co-ordinate with department supervisors and Chef and give the necessary suggestion. \* Make sure Stock in,Stock out in stock card when goods are in & out from store. ( maintain the stock card ) \* Monitor all Activities. Review of safety quality, control Food Cost & Cleaning Cost. \* Make sure that expiry date, weight & count of goods when the supply arrived in the camp. \* Make sure that FIRST IN FIRST OUT procedure followed STRICTLY in STOCK ROTATION. \* Control the Wastage ( Discuss with chef about Balancing Location Weekly Menu according to mandays, preparation portions,maintaining quality,cost control.) Also controlling wastage from all service counters, All preparations area like BUTCHERS, SALAD SECTION & VEGETABLE SECTION. \* Update P.O.B ( MANDAYS ) IN & OUT on daily Basis of Camp. \* Provide Accomodation according P.O.B ( Mandays List ). \* Daily Inspection of Camp Maintenance, wastage & Sewage Disposal. \* Maintaning Pest Control of Camp As per Schedule ( internal pest control and External pest control ) & Records \* Maintaning Cleaning Schedules on timely manner & records \* Maintaning accident & incident reports. \* Chiller temperature inspection ( 0c To +5c \* Freezer temperature inspection ( -18c To -21c.) \* (TDZ) Temperature Danger Zone Inspection ( +5 To 63c.) \* Follow Cooking Temperature +75c. \* Follow Bain Marie Temperature +65c. \* Follow HACCP PLAN to Avoid Food Contamination or Food Poisoning.

Catering Unit Manager. Catering Supervisor. Housekeeping Supervisor

## Education Summary

Course	University	Passing Year	Country
B. Com Graduate	Sikkim University	2010	India

## Career Summary

Position	Employer	Country	From	To
Camp Boss	Rawabi Vallianz Offshore Services KSA	Saudi Arabia	02/2021	09/2026

[To View Contact Number, Kindly drop an email to hr6@falconmsl.com](mailto:hr6@falconmsl.com)