



FALCON®
MULTI SERVICES LTD

Falcon Multi Services Ltd

201, Creado, Juhu Chruch Road, Juhu Mumbai 400049

Personal Information

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

Additional Information

Roles and Responsibilities	Additional Skills/Certification
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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)