

Muhammad Junaid Q.

Cook

ID: 3865

ABOUT ME

Able to work in different areas widen my experience. Create good relationship with my co-worker and costumers. Gain and share knowledge from different kinds of individual.

Work Experience

Manzo Sushi & Sliders Restaurant Abu Dhabi 2018 to present as a sushi maker

Al Liwan Cafeteria Syrian Arabic food Abu Dhabi 2014 to 2018 as a Line Cook

Pearl Continental Hotel Karachi 2011 to 2014 as a pastry cook
S.M Govt Collage Arts and Commerce intermediate 2003 to 2005

F&B Kitchen Diploma 1 years in Advance Food Production by Pakistan Hotel instituted of Hotel Management and tourism. 2007 to 2008

F&B Kitchen Apprenticeship 2years In Pearl continental Hotels Karachi 2008 to 2010.

HACCP certificate program issue by Abu Dhabi Food department Authority 2020

About me: Able to work in different areas widen my experience. create good relationship with my co- worker and customers. gain and share knowledge from different kinds of individual I achieve lots of award from different companies in events and on best performance

Subject: Multi Roll (Bakery and F&B kitchen)

Work in Pearl Continental Hotel in Bakery Department 2008 to 2014.

I did perform multi roll Duties Best performance Certificate received Bakery Department by Pearl continental Hotel Karachi Achieve award

1. certificate from Belgium consulee in national day of Belgium 2007.
2. Achieve Award Certificate from Turkish Consulee in Turkish National Day 2008.
3. Achieve Award from pearl continental Hotel on best performance in Italian food festival 2008.
4. Work in Al Liwan Cafeteria Pastry Department 2014 to 2018. I did perform multi roll Duties.



5. Work in Manzo Restaurant Sushi cook & Pastry maker 2018 to present Best performance Certificate receive by Manzo Sushi & Sliders
6. Achieve award certificate work on food truck 2018
7. Achieve Award certificate work on Shahama branch 2019
8. Achieve Award certificate work in Al Ain branch 2020

| General information

Considering industry	Hotel og restauration
Type of employment	Skilled worker
Age	41 (1984)
Original nationality	Pakistan
EU Citizenship	No

| Location of residence

Country of residence	Forenede Arabiske Emirater
City of residence	Abu Dhabi
Staying type	Work visa

| Work Experience

Work period	from 01.10.2018 to 01.07.2023
Land	Forenede Arabiske Emirater
Industry	Hotel og restauration
Profession	Cook
Branche	Restaurant
Responsibility	

opening restaurant and check items date which is expiry then remove check the stock of goods what is available . if there is short some goods inform to chef and storekeeper making backup for upcoming orders. mostly my work is all around like a cashier or waiter if my co worker is off day. Checking stock goods in restaurant and orders to storekeeper and do monthly inventory. checking chiller temperature every one hour and noted in book. Follow proper reporting procedures for accidents and incidents to ensure follow up and prevention. Under the guidance of chef and supervisor Responsible to execute daily and weekly, monthly cleaning schedule. Maintain inventory and record of food, supplies Always arrive to work place on duty scheduled time .and perform other related duties as required (extra time when chef day off). I report any infraction in the food services authorise policies and procedures. Always curiosity prepare dishes with instruction by the costumer food allergies. I make sure timely prepared of all orders meal and sever food in proper portion size and at the proper temperature. Clean and maintains all station in proacting good safety sanitation, organization skills. I have knowledge and understanding to properly use and maintain all equipment in kitchen areas. I have good knowledge of knife skills. As a cook responsibility for daily preparation of food items in the Area of kitchen. Make sure consistently clean and sanitized crockery and equipment and smell ware. Set up station according to the restaurant guidelines and must follow clean as you go requirement and assist cleaning of kitchen areas and walking chiller and deep freezer. Follows the recipes, portion controls and presentation

specifications as a set by restaurant management.
I do check restore row groceries items and restock marinate foods items with production day date as need throughout shift and prepare back up as need on busy schedule.

| Education

Type of education	Folkeskolen
Uddannelsesstatus	Ikke gjort færdig
Educational institution	S.M Arts & Commerce Collage
Faculty, specialty	Commerce
Land	Pakistan
Period	from 01.07.2003 to 01.08.2005

Beskrivelse

Study in Commerce and Account

Type of education	Erhvervsskole
Uddannelsesstatus	Færdiguddannet
Educational institution	PITHM
Faculty, specialty	Advance Food And Production
Land	Pakistan
Period	from 01.07.2007 to 01.08.2008

Beskrivelse

study in F&B kitchen And food production and maintain the food Quality and Quantity

| Sporg

Sprog	Engelsk
Niveau	Øvet
