

PROFILE

A challenging position in a dynamic organization, where I can show my capabilities and acquire valuable experience while contributing toward prosperity and growth of the organization

CONTACT

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ADDRESS: Bin Omran Doha, Qatar

Qatar Driving License 29935618812 Validity (2029-02-26)

PERSONALPROFILE

DateofBirth: 20/06/1999

Gender: Male

Nationality: Indian

Language: English Hindi Arabic (Basic) Telugu

SHAIK ABDUL SHAIBAAZ CHEF-COMI1

CAREER OBJECTIVE:

Dedicated and skilled **Kitchen Chef, Salad Maker, and Sauce Maker** with over **4 years of experience** in restaurant kitchens. Passionate about preparing high-quality salads, sauces, and dishes while maintaining hygiene and presentation standards. Seeking a position in a dynamic restaurant where I can utilize my culinary expertise and creativity.

WORKEXPERIENCE

Responsible Prepare meal ingredients for the chef de-partie and assist with various kitchen duties. Responsibilities include informing the supervisor of malfunction or broken kitchen equipment, unpacking and organizing deliveries, also ensure that all food items are properly store to prevent spoilage. Should demonstrate excellent organizations skills and ensure that all duties are Compared in a timely manner. Should be able to follow all instructions and comply with food health and safety regulations.

SALAD MAKER | SAUCE MAKER (COMMIS 1)

Salad Lab - Diet & Fitness Food Restaurant, Doha, Qatar 2022- Present

- Followed menu and recipes to prepare and cook orders efficiently.
- Prepped and worked at various cook stations as per kitchen rotation.
- Experienced in plating and dishing out food while managing high order volumes.
- Received, inspected, and stocked kitchen supplies, ensuring proper labeling.
- Set up and cleaned kitchen equipment for daily food preparation.
- Maintained kitchen hygiene, ensuring compliance with health and safety standards.
- Completed Boecker-endorsed Food Safety & Basic Hygiene Certification.

PASSPORTDETAILS

Passport No: T1130218

ValidUpto: 14/04/2029

PlaceofIssue: Nizamabad

Skills:

- Salad & Sauce Preparation
- ✓ Kitchen Management
- ✓ Food Safety & Hygiene
- Techniques
- ✓ Teamwork & Communication

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COMMIS CHEF

Arabian Restaurant, Nizamabad, India February 2020 - June 2022

- Assisted in meal preparation and supported kitchen operations.
- Specialized in fresh salad and sauce making.
- Ensured proper food handling, storage, and labeling.
- Maintained a clean and organized kitchen environment.

DECLARATION

I hereby certify that the information provided above is true and correct to the best of my knowledge. I am confident that my skills and experience will contribute positively to your esteemed organization.

Education & Certifications:

- □ [Educational Qualification Secondary] [2020]
- □ Food Safety & Hygiene Certification (available)

HOBBIES

Swimming Travelling Sports



