Tahir Shahid Ali

Experience chefwith more than 10 years of experience in the hospitality industry. Skilled in providing excellent customer service, maintaining high standards of food safety and sanitation, and creating innovative and delicious dishes.



Profile

Passionate about cooking and a fast learner, I am a Hard –working Commis Chef with 10+years of professional experience assisting chefs with food preparation processes and various kitchen duties. I wish to work for a hotel that has high reputation I want to be able to face all kinds of challenges. Be it a culinary challenge or stressfull time. Speciality is in Desi Cuisines.

Education

Matric Saudi Arabian International School, Al Khobar	Apr 1999 – Apr 2000
Intermediate College of Digital Science, Karachi	May 2001 – Aug 2003
Culinary Art	
Cothm, Karachi	

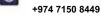
Tahir

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Tahir Shahid Ali



talishahidaa@gmail.com





Qatar id # 28358609217



Qatar Driving Lisence Valid till 2030 Doha Najma Zone 26, Street 875,

Building 5



November 7, 1983



Saudi Arabia



Male



Pakistani

Skills

Customer Service

Food Handling	••••
Culinary	•••00
Food Service	••••
Kitchen Operations	

Employment

Chef	Mar 2014 – Aug 2024
Karachi	
Employment is continue	
Speciality is Desi Cuisines.	

Certificates

Pastry fundamentals Institute of Hospitality, Typsy. Sustainable food practices

Institute of Hospitality, Typsy.

Body Language Basics Institute of Hospitality, Typsy.	Mar 2024
Customer Service Institute of Hospitality, Typsy.	Mar 2024
Delivering Passionate Service Institute of Hospitality, Typsy. Front of house essentials	Mar 2024
Institute of Hospitality, Typsy. Introduction to the kitchen	Mar 2024
Institute of Hospitality, Typsy. Kitchen leadership for executive chefs Institute of Hospitality, Typsy.	Mar 2024
Mise en place Institute of Hospitality, Typsy.	Mar 2024
	Mar 2024

Mar 2024

Mar 2024

Languages

English

English

Urdu

Arabic

Hobbies

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☐ **Cooking**

Fishing

Reading

Courses

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Food Safety & Hygience Level 2

Apr 2023

Achievements

- ☑ Cooked food to a high standard, making customers happy.
- ☑ Improved knife skills and food preparation speed.
- Helped plan menus and manage kitchen supplies.

- Made food look appealing on the plate.
- ☑ Worked well under pressure during busy times.
- \[
 \begin{align*}
 \text{Learned about ingredients and how to store them.}
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- ☑ Trained and helped junior kitchen staff.

