

## Tahir Shahid Ali

Experience chef with 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.



## Tahir

- Tahir Shahid Ali
- talishahidaa@gmail.com  
+974 7150 8449
- Qatar id # 28358609217
- Qatar Driving Licence Valid till 2030
- Doha Najma Zone 26, Street 875,  
Building 5
- November 7, 1983
- Saudi Arabia
- Male
- Pakistani

## Skills

Customer Service	● ● ● ● ●
Food Handling	● ● ● ● ○
Culinary	● ● ● ○ ○
Food Service	● ● ● ● ○
Kitchen Operations	● ● ● ● ○

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

## Employment

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

## Certificates

Body Language Basics	Mar 2024
Institute of Hospitality, Typsy.	
Customer Service	Mar 2024
Institute of Hospitality, Typsy.	
Delivering Passionate Service	Mar 2024
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	Mar 2024
Institute of Hospitality, Typsy.	
Mise en place	Mar 2024
Institute of Hospitality, Typsy.	
Pastry fundamentals	Mar 2024
Institute of Hospitality, Typsy.	
Sustainable food practices	Mar 2024
Institute of Hospitality, Typsy.	

# Languages

English

Urdu

Arabic



# Hobbies

- ☐
- ☐ **Cooking**
- Fishing**
- Reading**

# Courses

Food Safety & Hygiene 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.
- ☑ Created new recipes with senior chefs.
- ☑ Kept the kitchen clean and safe.
- ☑ Made food look appealing on the plate.
- ☑ Worked well under pressure during busy times.
- ☑ Learned about ingredients and how to store them.
- ☑ Trained and helped junior kitchen staff.
- ☑ Helped the kitchen team achieve its goals.

