



# MOHAMED KUTHUBUDEEN.M

- 📍 Doha, Qatar
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- ✉ mkuthubdeen1986@gmail.com
- 🌐 Indian
- 🚗 Manual Light Vehicle Qatar

## Professional summary

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A reliable and dedicated professional with strong time management and organizational skills, committed to providing safe and efficient transportation services. Able to perform effectively in high-pressure environments while maintaining a positive attitude and professionalism. Possesses basic computer knowledge and excellent communication skills, with a strong focus on punctuality, customer service, and adherence to safety regulations. Eager to contribute to a dynamic organization and continuously develop professional driving and operational skills...

## Work history

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July 2023 -	<b>Premium Limited Group</b> <b>Kitchen Crew</b> <ul style="list-style-type: none"><li>• Inventoried supplies, minimizing unnecessary costs on overstocking ingredients.</li><li>• Utilized knife skills, improving precision and reducing waste.</li><li>• Rotated stock in temperature-controlled storage areas for safe food service.</li><li>• Followed strict hygiene practices, providing a sanitary kitchen environment.</li><li>• Handled all foods, storage and cleaning activities in accordance with sanitary procedures.</li><li>• Adapted quickly to new recipes and techniques for improved menu variation.</li><li>• Assisted in food preparation for enhanced meal quality.</li><li>• Supported chefs by doing daily tasks promptly.</li><li>• Demonstrated teamwork by assisting fellow staff during peak hours.</li><li>• Multi-tasked efficiently to meet strict deadlines.</li><li>• Used kitchen equipment as instructed and to safety protocols.</li><li>• Labelled and stored fresh food deliveries immediately to avoid spoilage.</li><li>•</li></ul>	Doha, Qatar
May 2014 -	<b>Iqfa Restaurant</b> <b>Chief Cook (Biryani Specialist)</b> <ul style="list-style-type: none"><li>• Prepared and cooked large quantities of food for events.</li><li>• Prepare and cook meals and supervise the preparation of meal by kitchen staff.</li><li>• Prepare, cook and serve a variety of items in accordance with menu items.</li><li>• Measuring, Mixing, and Preparing ingredients according to the recipe</li><li>• Monitored food quality to uphold established standards and enhance customer satisfaction.</li><li>• Ensure that all the ingredients are received in Good Quality</li><li>• Monitor the Expiry Date and Strictly Follow the FIFO method.</li><li>• Managed kitchen inventory and initiated reorders to maintain adequate stock levels.</li><li>• Maintain and Monitoring the Temperature Chart for Chillers and Freezers</li><li>• Assigned tasks to kitchen staff to optimize workflow and ensure timely meal</li></ul>	Thanjavur, India
April 2023		

preparation.

- Maintained the temperature chart for chillers and freezers.
- Co-ordinate with maintenance Team for all kitchen Maintenance Report to the General Manager.

January 2010

**Al Sarafi Real Estate**

Dubai, UAE

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April 2013

**Security**

- Supervised the property entrance to manage access and enhance security protocols
- Monitored and authorized vehicle entrance to maintain property security
- Conducted regular inspections and patrols of the premises to ensure safety and security
- Reported suspicious behaviors to management and monitored surveillance cameras to uphold safety standards
- Recorded and tracked visitor information for security and management purposes

**Skills**

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- Computer literacy
- Ingredient management
- Patient and composed
- Menu development proficiency
- Food safety management
- Positivity in high-stress environment
- Cooking passionate

**Education**

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Jamiya Jainul Uloom Arabic College **Jamiya Jainul Uloom Arabic College – Diploma –**

**Islamic Education**

**Haafiz**

**Languages**

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**Languages known English, Tamil, Hindi & Arabic (Basic)**

**Personal Information**

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- Date of birth: 09/11/86
- Nationality: Indian

**Declaration**

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I hereby declare that all the particulars mentioned above are true to my best knowledge and I assure that I am willing to work in your esteemed organization with great enthusiasm.

Mohamed Kuthubudeen.