



ABOUT ME

Professional Chef 9+ years of extensive experience in Multi cosine. Capable of managing dining series of up to 100 tables while supervising and motivating staff to perform to best of their abilities.



EDUCATION

S.S.C

H.S.C

B.A (HONORS)

DIPLOMA IN FOOD & BEVARAGE (SHORT)

FOOD SAFETY & HYGIENE (TRAINING)



SKILLS

Cold Kitchen

Continental

Arabic Food

Thai & Chinese

Indian

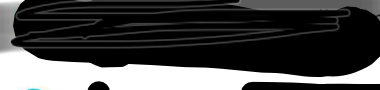
Grills/BBQ

Italian Food

Barista



CONTACT ME



JOB EXPERIENCE

SOUS CHEF

Appeared

Lakeshoregrand

Gulshan Dhaka 2025

HEAD CHEF

Abacus Group

Gulshan Dhaka 2023

HEAD CHEF

2023

Halda Valley Restaurant

Gulshan Dhaka 2023

SOUS CHEF

2017-2022

Al Abraaj Restaurant Group

Kingdom of Bahrain

ASSISTANT CHEF

2016-2017

Cardinals Restaurant

Kingdom of Bahrain

COMMI CHEF

2015-2016

La Meridian Hotel (Banquet)

Niketon, Khilkhet, Dhaka.

EVENT COORDINATOR

2012-2014

Swife Solution

Mirpur 12, Dhaka.



AWARDS

EMPLOYEE OF THE MONTH

December 2018

NHTTI FOOD FESTIVAL CHAMPION

2016



JOB RESPONSIBILITIES

- Directs food preparation and collaborates with executive chef.
- Helps in the design of food and drink menu.
- Produces high quality plates, including both design and taste.
- Oversees and supervises kitchen staff.
- Assists with menu planning, inventory, and management of supplies.
- Ensures that food is top quality and that kitchen is in good condition.
- Keeps stations clean and complies with food safety standards.
- Offers suggestions and creative ideas that can improve upon the kitchen's performance.
- Prepares food properly.
- Trains new employees.
- Solves problems that arise and seizes control of issues in the kitchen.

DECLARATION :

I hereby consciously as certain that all the particulars mentioned above are true. I myself will be liable for any miss information mentioned herewith.

SIGNATURE