

SUMMARY

Experienced culinary professional with expertise as Head Chef, Sous Chef, and Line Cook. Skilled in menu development, food preparation, and staff training. Proven ability to lead teams, manage kitchen operations, and ensure quality, efficiency, and customer satisfaction. Strong focus on health and safety compliance, fostering a collaborative and innovative environment to exceed guest expectations.

EXPERIENCE

10/2021 - Present

Bahrain

Head Chef

Aroma Restaurant and Café Lebanese

Mesk Holdings B.S.C Bahrain

- Oversee and manage the food preparation process to ensure quality and efficiency.
- Develop innovative recipes and menus that align culinary trends with consumer preferences.
- Delegate tasks and responsibilities to team members with clear guidance.
- Collaborate with the restaurant management team on supply ordering, budgeting, kitchen efficiency, and staffing needs.
- Lead the opening of new restaurant branches and refresh menus to enhance food sales.
- Maintain optimal inventory levels of fresh, frozen, and dried foods in the storeroom.
- Review and enhance dishes prior to customer service to ensure presentation and quality.
- Foster strong relationships with vendors to secure high-quality ingredients at competitive prices.

04/2021 - 09/2021

Bahrain

Sous Chef

Aroma Restaurant and Café Lebanese

Mesk Holdings B.S.C Bahrain

- Lead the kitchen team in the absence of the head chef.
- Assist the head chef in the creation of menus.
- Supervise all food preparation and presentation to ensure adherence to quality standards and restaurant policies.
- Oversee and organize kitchen inventory and ingredient stock.
- Ensure that all food storage units are well-managed and meet health and safety standards.
- Collaborate with the restaurant management team on supply ordering, budgeting, kitchen efficiency, and staffing.
- Ensure kitchen staff comply with appropriate attire and headwear guidelines at all times.

10/2017 - 03/2021

Bahrain

Chef De Partie

Be Babel Lebanese's Restaurant

M.H Alshaya Bahrain

- Supervise all food preparation and presentation to ensure compliance with quality and restaurant standards.
- Lead the kitchen team in the absence of the sous chef.
- Oversee and organize kitchen inventory and ingredient stock.
- Ensure that all food storage units consistently meet health and safety standards.
- Assist in basic food preparation under supervision.
- Collaborate with the restaurant management team on supply ordering, budgeting, kitchen efficiency, and staffing.
- Ensure kitchen staff adhere to appropriate clothing and headwear guidelines at all times.
- Maintain optimal inventory levels of fresh, frozen, and dried foods in the storeroom.

EXPERIENCE

11/2013 - 09/2017

Chandigarh, India

Assistant Professor

Chandigarh University

- Prepare nutritious and well-balanced meals for VVIP guests.
- Organize and conduct all culinary events at Chandigarh University.
- Participate in the recruitment and hiring of hospitality kitchen staff.
- Assist in basic food preparation under supervision.
- Determine the quantities of food to be cooked and the appropriate portion sizes for service.
- Create specialized dishes for VVIP corporate guests with specific dietary or cultural needs.
- Ensure kitchen staff adhere to appropriate clothing and headwear guidelines at all times.
- Maintain optimal inventory levels of fresh, frozen, and dried foods in the storeroom.

06/2011 - 06/2013

Dubai

Kitchen Trainer

Red Lobster Sea Food Restaurant

Kuwait food company Americana

- Successfully opened a new restaurant branch and trained kitchen staff.
- Certified Trainer in the Food Production Department.
- Experienced in fryer, pantry, prep, griller, and fresh bread sections.
- Demonstrate cooking techniques and the proper use of equipment to staff.
- Capable of introducing creative and commercially viable new menu items ahead of competitors.
- Develop and motivate kitchen teams to enhance performance and productivity.
- Physically fit, with the ability to lift heavy items and stand for extended periods.

06/2010 - 05/2011

Gurgaon, India

Line cook

Ruby Tuesday Restaurant

- Manage the à la carte menu in the continental section of the main kitchen.
- Set up and stock stations with all necessary supplies for efficient service.
- Prepare ingredients for service, including chopping vegetables, butchering meat, and making sauces.
- Cook menu items in collaboration with kitchen staff.
- Ensure quality and consistency in all dishes served.

EDUCATION

Punjab, India

Bachelor's Degree in Hotel Management & Catering Technology

Punjab Technical University

- Degree Attested with NZQA level 7

Delhi, India

Higher Secondary School Certificate

National Institute of Open School

India

Secondary School Certificate

Haryana Board of School Education

ACHIEVEMENTS

CREDITS & AWARDS

Awarded in Mesk holdings with appreciation outstanding loyal service.

Certified PIC(Person in Charge level -3)
Member of chef Association of Five River.

Awarded with Certified Trainer at Red Lobster Sea Food Restaurant at Dubai Mall.

CREDITS & AWARDS

HOTEL - MANSINGH TOWER JAIPUR TRAINEE CHEF JUNE 2008-DECEMBER 2008

Awarded with New Restaurant Opener in Abu Dhabi.

Awarded Employee of the month in Ruby Tuesday Restaurant.

Appreciation award in college for organizing event.



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LANGUAGES

English
Advanced



Hindi
Proficient



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SKILLS

- Culinary Techniques
- Menu Development
- Food Safety and Sanitation
- Inventory Management
- Kitchen Equipment Proficiency
- Staff Training and Development
- Cost Control
- Customer Service
- Leadership
- Communication
- Teamwork
- Time Management
- Problem-Solving
- Adaptability
- Creativity