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ABDALLA ABDALLA ABDELKADIR

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Toronto, ON M1W3G4

PROFESSIONAL SUMMARY

Positive attitude. Ability to always keep a level head and considers no job too big or too small. Looking for a career advancement opportunity with a company that will challenge my problem-solving skills and allow me to further develop my potential.

SKILLS

- Efficient multitasking
- Quality control
- Teamwork
- Cleaning
- Food rotation
- Cooking
- Grill management
- Food inspection

WORK HISTORY

Line Cook | Hot House Restaurant - Toronto, Ontario 05/2022 - Present

- Preparing food for service (chopping vegetables, butchering meat, or preparing sauce cooking menu items in cooperation with the rest of the kitchen staff.

Line Cook | Tabule Bayview Village - Toronto, Ontario 08/2018 - 05/2022

- Cooking items on the line by grilling, frying, chopping, sauteing, and broiling to quality guidelines and standardized recipes.

Line Worker | La Rocca Creative Cakes - Richmond Hill, ON 04/2020 - 07/2020

- Conducted quality inspections of finished products and made minor repairs to meet project expectations.

Kitchen Helper | Wildfire Steakhouse - Toronto, Ontario 05/2017 - 08/2018

- Helped chefs prepare and present food to event guests with strong attention to detail and presentation expertise.

Marcom Arabia | MCI Company 01/2015 - 11/2016

- Account and events coordinator Riyadh, Riyadh Province.

- Maintained excellent attendance record, consistently arriving to work on time.

EDUCATION

Scarborough Centre for Alternative Studies, Toronto, ON
Architectural Technician Centennial College Diploma
(present).

04/2018