

Shaik Abdul Aziz

Farnham, Surrey, UK

07311720097

aziz4in@gmail.com

Portfolio: <https://aziz7979.github.io/Portfolio/>

Objective

Highly skilled and creative web designer with over 15 years of experience as a chef. Seeking to apply my transferable skills, leadership abilities, and team player mentality in the field of web design. Recently completed a Level 3 Diploma in Web Design and Coding Practice. Eager to leverage my diverse background to create visually stunning and user-friendly websites.

Education

Qualification	Year	Level	Academy
English Language	2023	2	NCC London (Edexcel)
Mathematics GCSE	2023	4	NCC London (Edexcel)
Web Design	2023	3	NCC London (NCFE)
Coding Practice	2023	3	NCC London (NCFE)
English Language	2022	1	NCC London (Edexcel)
Mathematics	2022	1	NCC London (Edexcel)
IT User Skills (ICDL Extra)	2022	2	NCC London (OFQUAL)
Essential Digital Skills	2021	1	NCC London (OFQUAL)

Key Skills

- Proficient in HTML, CSS, JavaScript, and other web design languages
- Extensive experience in creating responsive and visually appealing websites
- Strong understanding of UX principles for optimized website functionality
- Proficient in design software, such as Adobe Photoshop and Illustrator
- Familiar with CMS platforms like WordPress
- Excellent attention to detail and ability to meet strict deadlines
- Strong leadership skills developed from managing teams in the culinary industry

Professional Experience

Web Designer | Link Wise Law Limited

- Developed a unique and engaging website layout
- Collaborated with clients to align designs with business goals
- Implemented responsive designs to ensure smooth user experiences
- Created and optimized website graphics, icons, and visual elements
- Conducted regular website audits, improving performance and user interaction

Kitchen Volunteer | The Passage (Homeless Charity), Victoria, London (June 2023 - Present)

- Assisted chefs in food preparation and service
- Maintained a clean and organized kitchen environment
- Contributed to delivering high-quality food services for the community

Sous Chef | Karwan Restaurant, Southall, London (September 2016 - December 2019)

- Assisted in menu planning, kitchen management, and recipe development
- Supervised a team of 8 chefs, ensuring high-quality dish preparation
- Sourced high-quality ingredients and implemented cost-control measures
- Maintained hygiene and safety standards in the kitchen

Head Chef | Star Kebab House, Earls Court, London (December 2003 - October 2013)

- Led a team of chefs, managing daily kitchen operations
- Developed recipes, maintained food quality, and managed inventory
- Trained new staff, ensuring high culinary standards
- Ensured compliance with health and safety regulations

Additional Skills

- Strong communication and interpersonal skills
- Ability to work both independently and in a team
- Problem-solving abilities to tackle design and technical challenges
- Adaptability and eagerness to learn new technologies and industry trends
- Proven experience in managing multiple projects and delivering quality work on time

References

Available upon request