**Shaik Abdul Aziz**

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*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**

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| --- | --- | --- | --- |
| **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