



# FAIZAN HUSAIN

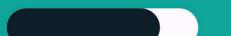
## EDUCATION

**2020 Aaley Mansoob Inter College**  
Amroha (UP)  
**Intermediate**

**2018 Borcelle University**  
Amroha (UP)  
**High-School**

## SKILLS

Culinary Experience



Menu Development



Kitchen Management



Food Safety



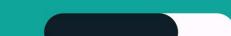
Creativity



Leadership and Teamwork



Time Management



## CONTACT ME



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## INTRODUCTION

Passionate and creative chef with over 6 years of experience in high-volume kitchens, specializing in Indian cuisines. Adept at menu development, food presentation, and team leadership, with a proven track record of enhancing customer satisfaction and optimizing kitchen operations. Committed to using seasonal ingredients and maintaining high standards of food safety. Looking to leverage culinary expertise in a dynamic restaurant environment.

## WORK EXPERIENCES

### from 2 NOV 24 Jw Marriott prestige golfshire

Current Working as a CDP

### 2023 – 2024 Hyat Place

Demi Chef De Partie

Contributed to the successful launch by setting up kitchen operations and training staff.

### 2022 – 2023 Fairmount

Commi 1

Efficiently prepared and executed diverse dishes for large scale events, ensuring smooth and successful catering.

### 2022

#### Hotel Holiday Regency

Commi 2

Mastering tandoori techniques for kababs and naan with precise marination.

### 2019 – 2021

#### The River Side Inn

Commi 3

Mastering diverse Indian dishes and specialties, perfection authentic flavor and spice balance.

Proficient in Advance techniques like tandoori cooking, mentored by senior chefs.

### 2018 – 2019 The Opal

Training & job training

Gained hands on experience with traditional Indian dishes and spice mastery under expert chefs.

