



FAIZAN HUSAIN

EDUCATION

2020 Aaley Mansoob Inter College
Amroha (UP)
Intermediate

2018 Borcelle University
Amroha (UP)
High-School

SKILLS

Culinary Experience	<div><div></div></div>
Menu Development	<div><div></div></div>
Kitchen Management	<div><div></div></div>
Food Safety	<div><div></div></div>
Creativity	<div><div></div></div>
Leadership and Teamwork	<div><div></div></div>
Time Management	<div><div></div></div>

CONTACT ME



- Phone** +91-72483 23158
- Message** faizanhussain51612@gmail.com
- Address** Amroha (UP)

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.

