

# ZOHAIB ALI

📍 Espoo, Finland    ✉ alizohaib877@gmail.com    ☎ 045 78383467

## Experience

### Vapiano, Chef

Helsinki, Finland  
Jan 2025 – present

- Maintain hygiene during the work in kitchen ensuring high standards of cleanliness and food safety.
- Prepare mise en place efficiently to support smooth kitchen operations and meal preparation.
- Cook delicious pastas with attention to quality, taste, and presentation.
- Provide overall help to culinary team, supporting colleagues and maintaining team collaboration.
- **Skills:** Kitchen hygiene, Mise en place preparation, Pasta cooking, Team collaboration, Flexibility

### Henricus Omnia's Restaurant, Kitchen Worker

Espoo, Finland  
May 2024 – June 2024

- Learned to prepare high-quality dishes according to Finnish standards, ensuring hygiene and appealing presentation.
- Worked efficiently with kitchen staff, maintaining smooth operations under rush hours.
- Adapted to the restaurant's flexible working hours and continuously sought professional growth in culinary skills.
- **Skills:** Flexibility, Culinary experience, Problem solving, Detail oriented, Kitchen hygiene standards

### Bro's Burger, Restaurant Apprenticeship

Helsinki, Finland  
Mar 2024 – May 2024

- Learnt to creatively built burgers and prepare food and drink products, maintaining health and safety standards and cleanliness.
- Managed inventory by unloading and stocking items, and provided rapid service to customers.
- Ensured reliable attendance and adapted to flexible shifts while pursuing professional growth in my culinary skills.
- **Skills:** Customer Service, Food presentation skills, Health and safety standards, Inventory management

### Ramada by Wyndham, Kitchen Chef

Multan, Pakistan  
Feb 2011 – Nov 2017

- Prepared and cooked diverse meals, ensuring ingredient freshness and using various cooking methods, while arranging and garnishing dishes to impress guests.
- Worked efficiently under pressure, maintaining kitchen cleanliness, and supporting the restaurant manager in leading the kitchen staff.
- Adapted to flexible working hours, continuously enhancing culinary skills and ensuring smooth kitchen operations.
- **Skills:** Culinary experience, Cooking techniques, Leadership

## Certifications

**Hygiene Passport | Omnia | 11.12.2023 | Espoo, Finland:** Certification

**Alcohol Passport | Omnia | 13.12.2023 | Espoo, Finland:** Certification

## Education

### Omnia, Vocational Education

Espoo, Finland  
March 2024-Current

- Currently pursuing advanced vocational training in restaurant and catering service, specializing as a restaurant cook.

### Sustainable Business Solution, Occupational Safety And Health

Lahore, Pakistan  
May 2012 – June 2012

- Recieved training regarding safety and health standards in business organizations.

### Virtual University of Pakistan, Bachelor's in Business Administration.

Lahore, Pakistan  
Jan 2009 – Dec 2012

- Recieved Bachelor's degree in Business Administration.

## Additional Skills

**Languages:** English , Finnish (LISTENING A1, READING A1, WRITING A1, SPOKEN A1)

## Additional Experience

### Descon Engineering Limited, HSE Assistant

Ras Al, Qatar  
Dec 2008 – Feb 2009

- Led daily safety briefings, performed risk assessments, and enforced preventive measures.
- **Skills:** Risk assessment, Safety enforcement, Communication, Leadership, Flexibility