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| MUHAMMAD SHAHID JAMIL  (CHEF OR ASSISTANT CHEF ) |

ADRESS: VILLAGE 287EB DISTRICT VEHARI TEHSIL

BUREWALA PUNJAB PAKISTAN

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**PROFESSIONAL SUMMARY**



1) To contribute towards the growth & development of dynamic organization where opportunities to grow both personally and where I can utilize my skills effectively and efficiently.

2) I have been working as "CHEF" to regulate kitchen operation on daily base that includes:

Pre paration of food ,beef mutton karahi as well.

3) Responsible for maintaining, setting up, producing food and controlling quality of all food items prepared in the different kitchen stations, i.e., meats, fish, vegetables, bread products, sauces, stocks, seasoning, etc.

4) mixing ingredients, cooking meals, checking ingredients for freshness,

**AREAS OF EXPERTISE**



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| • | plans, prepares, and cooks food items. | • | Making of all type of vegetables. | • | Cooking a Hot Breakfast |
| • kitchen organized and running efficiently. | | • | Salad preparation slicing, cutting, chopping | • | Roasting Vegetables |
| • cooking of Barbie q | | • | mixing ingredients, plan of items menus and daily specials. | • | make lunch& dinner  Roast |
| • | Prepare beef mutton, Burger | • | Meat, Poultry & Fish cooking.  Vegetable Sanitation. | • | Good communication, presentation being a chef |

**CAREER**

**EXPERIENCE**



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| **FINAL YEAR WORKING:** |

**<2015-2016>**

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| VOLUNTEERY WORK <2007-2008> |

1) I joined the local Restaurants as "Assistant chef " to initiate my career where I learnt

about the preparation of various food items such as cooking of Barbie q, Mutton and Beef karahi, mixing ingredients , plan of items Menues& daily specials.

to know about Roasting,steam procedure.

2) To aququired knowledge about preparation of salad and various recepie for making food dishes.

3) To get experience about customer dealing and presents cooked dishes in front of customers.

4) To get knowledge about safety measures during working in kitchen and overall.

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| **WORK Experience**  <2008-Ownward> |

1) 5 years working experience as "CHEF ASSISTANT " in well reputable Restaurant where my responsibilities;

preparing food, plating dishes, storing food, testing recipes, maintaining supplies, and keeping the cooking area clean and organized.

Assisted the chef for preparation of food.

Prepare the breakfast, lunch and dinner.

Helping the head chef with menue planing.

Covering head chef duties in his absence.

2) 10 years working experience as "CHEF" in well reputable & established OWN restaurant where I performed as Head chef responsibilities.

• Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales.

Study each recipe and gather all necessary ingredients.

Cook food in a timely manner.

Delegate tasks to kitchen staff.

Inform wait staff about daily specials.

√ Now Running own restaurant on local base and eager to get foriegn exposure as well.

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| **ACHIEVEMENTS** |

1)Atteded seminar that is is held on exhibition of designs from different companies's designers.

2)Attended various meeting and conference about new trends designs and quality of clothes stuff as well.

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| **ABILITIES & LANGUAGE** |

1) Ability to work in stress environment.

2) Honest & hardworking

3) Ability to work in team work.

4) Quick learner and co-operative in nature.

5) Strong character.

LANGUAGE;

1) PUNJABI

2) URDU

3) ENGLISH ( Basics)

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| **EDUCATIONAL BACKGROUND** |

**DEGREE** **UNIVERSITY/COLLEGE**  **LOCATION COMPELTION**

INTERMEDIATE DEGREE COLLEGE Burewala(Pakistan) August 2006

MATRICULATION MC.MODEL HIGH SCHOOL Burewala(Pakistan) August 2003

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