

SAMEER FARHAN

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Address:
street 2 , house 418,
dha karachi

Professional Summary

Skilled culinary professional experienced in international cuisine, precise cooking techniques, and creative presentation, focused on maintaining high standards of flavor, safety, and efficiency in dynamic kitchen environments.

Key Skills

- Precision knife skills
- Menu planning and cost control
- Knowledgeable in kitchen safety (HACCP)
- Skilled in diverse cooking techniques international cuisine plating
- Recipe adaptation for dietary needs

- Strong flavour pairing and seasoning Adaptable in high-paced kitchens
- Team Work
- Attention To Detail
- Critical Thinking
- Quick Learner

Experience

Aussie Burger Company

Currently working as FryerOne from 3 months

House of Niwala

2 years worked as a Liner

Education

Diploma In Culinary Arts (in progress)

From COTHM College of Tourism and Hotel Management.

Intermediate (Pre-Medical)

From Jinnah Polytechnic Institute