



Sameer Farhan

Objective

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.

Contact

Phone Number

+123-456-7890

E-mail Address

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Address

street 2 , house 418,
dha karachi

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

Educational

- **Diploma In Culinary Arts (in progress)**
From COTHM College of Tourism and Hotel Management.
- **Intermediate (Pre-Medical)**
From Jinnah Polytechnic Institute