



## OBJECTIVE

Passionate culinary professional skilled in international cuisine, precision techniques, and creative presentation. Committed to high standards in flavor, safety, and efficiency, seeking to enhance guest experiences in a dynamic kitchen environment..

## PERSONAL INFORMATION

ADD:

[REDACTED]

PHONE :

[REDACTED]

E-MAIL:

sameerfarhan118@gmail.com

D.O.B :

[REDACTED]

M.STATUS :

[REDACTED]

NATIONALITY :

[REDACTED]

RELIGION :

[REDACTED]

## EDUCATION

### Diploma In Culinary Arts (in progress)

From COTHM College of Tourism and Hotel Management

### Intermediate (Pre-Medical)

From Jinnah Polytechnic Institute Karachi

### Matriculation (Science)

From Board Of Secondary Education Karachi

## WORK EXPERIENCE

### Aussie Burger Company

Currently working as FryerOne from 3 months

### House of Niwala

2 years worked as a Liner

## 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