



## 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]  
[REDACTED]

PHONE :

[REDACTED]

E-MAIL:

[sameerfarhan118@gmail.com](mailto: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*