



# 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

sameerfarhan118@gmail.com

### 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