

PERSONAL INFORMATION

Name : Abdul Haziq Ilmi Bin Abd Razak
I/C No. : 921110 – 02 – 5337
Current Address : No.1, Taman Rasa Sayang, 06000
Jitra, Kedah.
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EDUCATION INFORMATION

Studied Program : Bachelor Science (Hons.) in Foodservice Management
(September 2013 – Jun 2016)
Campus : UiTM Dungun, Terengganu
Undergraduate Research : Obesity Among University Student, 2016
Studied Program : Diploma in Tourism Management (Jun 2010 – March
2013)
Campus : Kolej Poly-Tech Mara Alor Setar (Franchise with UiTM)

SKILLS

- | | | |
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| • Language
Spoken/Writing <ul style="list-style-type: none">▪ English▪ Malay | • Computer
Software: <ul style="list-style-type: none">▪ 1Bestarinet▪ Microsoft Office▪ Adobe Photoshop▪ Google SketchUp | • Other Skills: <ul style="list-style-type: none">▪ Food Preparing▪ Customer Service▪ Reservation▪ Tour Planning |
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WORKING EXPERIENCE

- Commis at Komatra Sajian Sdn. Bhd. - Cawangan 2 Rejemen Askar Melayu Kem Sungai Ara, December 2017 – Present:
 - Assigned as Cooked
 - Managed to cook for an army who working inside the camp
 - Successfully handle each meals to other 2 camp
 - Work closely with kitchen crew and service crew
- Learning Support Specialist at SMK Abdullah Munshi, Penang (Khazanah SL1M-Green Programme), May 2017 – November 2017:
 - Facilitated learning needs by doing a discussion with a group of subject teacher
 - Successfully developed 4 module per month basis
 - Submitting weekly reports on student progress
 - Work closely with ICT teachers to facilitate students for taking online evaluations, examinations, etc

- Internship Student at Jabatan Dietetik dan Sajian, Hospital Sultanah Bahiyah, Alor Setar, Kedah, February 2016 – June 2016:
 - Assigned as Kitchen Helper for each diet section
 - Managed purchasing & receiving item for diet meals
 - Managed to calculate the number of items in storage
 - Creating a Diet Menu for the patient
 - Conduct a mini-project about “Pengenal Pastian Hazard, Penaksiran Risiko Dan Kawalan Risiko (HIRARC) – Pra-Penyediaan, Masakan Dan Zon Cucian” to the department staff
- Internship Student at Mahsuri Travel & Tours Sdn. Bhd., Langkawi, Kedah, October 2012 – March 2013:
 - Assigned as sales and marketing executive by promoting package to the customer
 - Successfully reserved hotel and transportation to customers
 - Successfully plan a package based on customer demand

EXTRA CURRICULAR ACTIVITIES

- Graduates Employment Programme 2017 (Khazanah SL1M-Green Programme), Support Learning Executive, 2017
- Virtual Learning Support Project (VLSP), Learning Support Specialist, 2017
- VCLE-Instructional Module (V-IM) Course, Committee Member/Trainer, 2017
- 21st Century Learning Approach Module-Virtual Collaborative Learning Environment, VCLE Support Specialist, 2017
- Kursus Latihan Pengendalian Makanan, Participant, 2015
- Coffee Appreciation Workshop by Barista Guild Asia, Kuala Lumpur, Participant, 2015
- Educational Project of Innovation Competition (EPIC), Participant, 2015
- Food Innovation Exhibition: Once Upon A Time (Childhood Possession), Vice President/Participant, 2015
- Program Memperkasakan Keselamatan dan Kualiti Makanan di UiTM Dungun, Participant, 2015

AWARDS/ACHIEVEMENTS

- Educational Project of Innovation Competition (EPIC), win Gold Medal
- Food Innovation Exhibition: Once Upon A Time (Childhood Possession), win Third Place

REFERENCES

- 1st Reference** : Cik Sazlina Binti Ramli
 Guru ICT
 Sekolah Menengah Kebangsaan Abdullah Munshi,
 Jalan P.Ramlee,
 10460 Pulau Pinang.
 012 – 5664258