Eslam Atia

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Personal statement

A conscientious and professional Chef with extensive experience in Pizza, being an effective team member, currently employed has head Pizza Chef in a new busy street food establishment. A highly organised and efficient individual, whose thorough and precise approach to projects has yielded excellent results. Recent achievements with my current employer include the implementation of a bespoke menu based on unexpected & exciting flavours.

Key Skills

* Making Dough for pizzas & fresh bread daily
* Excellent communication skills, both written and verbal
* Kitchen management experience including general staff management & timekeeping
* Specialise in Italian & English cuisine
* Familiar with all aspects of food hygiene and preparation
* Grill & pasta chef, majority of all starters

Employment History

Head Pizza Chef, The Spot Grill, 256 Archway Road, London, N65TH

(February 2018 – Present)

Achievements and responsibilities:

* Implementation of a bespoke menu based on unexpected & exciting flavours
* Developed a long list of successful & original pizza recipes
* Responsible for taking a regular inventory of supplies and placing orders as needed
* Helped provide a safer workplace by cataloguing & dispatching health and safety information and posters within the takeaway.
* Responsible for making sure that there was always plenty of supplies in the kitchen

Senior Chef, Carluccio’s, Covent Garden, 2 Garrick Street, London, WC2E 9BH

(June 2016 – December 2017)

Achievements and responsibilities:

* Responsible for maintaining a clean kitchen at all times
* Assisted in developing new pizza recipes based on customer requests.
* Responsible for making sure that there was always plenty of supplies in the kitchen.
* Managing kitchen team & managing stock & stock taking
* Leading the kitchen in absence of head chef

**Senior Chef, Coppa Club, 3, Three Quays Walk, Lower Thames Street, London, EC3R 6AH**

(May 2015 – May 2016)

Achievements and responsibilities:

* Creating Menu items to a budget & keeping kitchen clean & tidy
* Creating pizza sauces & preparing fresh ingredients
* Responsible for own station & Grill & starters
* Making Dough for pizza & fresh bread daily
* Started working here a junior Pizza chef & progressed up to senior chef

Education

College/School Name

2 years at Sports College in Egypt.

Hobbies & Interests

I am involved in a local running club, where I volunteer occasionally as an organiser planning new exciting routes. I have been involved with this running club for 1 and very much enjoy being part of the team. More recently, I have taken a keen interest in the environment & the huge impact we as humans are having on this planet. I also enjoy spending time with friends & family, enjoy trying new food establishments.

References

References are available upon request.