

# MD KABIR HOSSAIN AKHAND

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**SUMMARY OF QUALIFICATION:** I believe my 10+ years of Chef experience including a keen understanding of cooking and Hotel & Restaurants kitchen operations and interpersonal skills have prepared me well for the rules and enabled me to become a more motivated and enthusiastic Chef who has a real passion for food, nutrition, kitchen hygiene and who is sure to exceed your customer's expectations. Now I want to explore the international culinary arena to contribute my knowledge & expertise to set a new example.

## **PROFESSIONAL WORK EXPERIENCES**

### **1. Fish & Co, Bangladesh. (Singapore Franchise Casual Dining**

**Restaurant)** Family Style Types of Restaurants, Seafood & Continental Cuisine.  
Gulshan-1, Dhaka-1213, Bangladesh.

#### **Executive Chef.**

Form Date: 10 February 2020 – To Present.

##### **Summary of responsibilities:**

1. Oversaw Plan and direct food preparation and culinary activities. Assist various retail food operations in develop new recipes and menus & oversee all food production procedures and cost. Manage inventory of ingredients and kitchen supplies.
2. Schedules and coordinates the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
3. Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
4. Execute food orders and deliveries. Regularly inspect and update the kitchen's health code standards.

### **2. Orion Restaurants Limited. (Singapore Franchise Casual Dining**

**Restaurant).** Family Style Types of Restaurants, Seafood, European cuisine & Continental Cuisine. 153-154, Tejgaon Industrial Area, Dhaka-1208, Bangladesh.

#### **Executive Chef.**

Form Date: 10 June, 2014 – To 18 December 2019.

##### **Summary of Responsibilities:**

1. Supervise efficient working of all culinary activities and estimate required food on everyday basis and place required purchase orders.
2. Develop various new recipes and ensure customer satisfaction and ensure standardization of all recipes to maintain consistency in same and determine all quality standards and monitor pricing of all menus.
3. Maintain and operation all equipment's required for executive team to prepare food and maintain safety regulations in kitchen. Maintain good hygiene and cleanliness of individual by following basic grooming and hygiene.

### **3. HADJIANTONAS WINERY RESTAURANT, CY-4520, Parekklesia, Limassol, Cyprus.**

Fin dining Style Types of Restaurants,

Greek cuisine, Mediterranean cuisine, Mexican cuisine. European cuisine. Japanese sushi & Maki.

#### **Sous Chef.**

Form Date:22 March, 2010 – 25 October, 2013

##### **Summary of responsibilities:**

1. Assist with menu planning and maintaining a high level of quality in all Food offering. Maintain a cleanand safe work area adhering to food safety and health standards.
2. Maintain par-stocks of food product for all menu items. Requisition through Executive Chef all productrequired in a timely manner for prompt delivery to kitchen.
3. Ensures food ingredients are stored in their designated area and in the proper manner. Handles and trainsothers to clean kitchen equipment carefully and safely to prevent damage or injury.

### **D. ALI ATHON HOTEL& RESORT\*\*\*\*Geroskipon, Paphos, Cyprus.**

#### **Commis Chef.**

The Banqueting Hall Kitchen, Greek cuisine, Mediterranean cuisine, international cuisine.

Form Date:01 April, 2007 – 01 December, 2009.

##### **Summary of responsibilities:**

1. Prepare, cook and present food efficiently and quickly. Cost implications in following standardrecipes and minimize wastage.
2. Maintain good hygiene and cleanliness of individual by following basic grooming and hygiene.
3. Prepare and cook special meals for clients as instructed by Chef. Maintain par-stocks of food productfor all menu items.

#### **ACHIEVEMENTS:**

1. Top Chefs Magazine, Diners Club International —2017, Top Newspaper, The Daily Star, Bangladesh----- 2016
2. Most Outstanding Employee of the Year-2011, HADJIANTONAS WINERY RESTAURANT, CY-4520, Parekklesia, Limassol, Cyprus.

#### **TRAINING/S ATTENDED:**

- A. Food Safety License Training: HACCP GMP & FOOD SAFETY,  
Based on ISO 2200:2018Standard, PECB, Canada.**

- B. Language Training: GREEK & ENGLISH, KES College, Nicosia, Cyprus.**

**SKILLS:** **CULINARY Skill:** Greek and Cypriot cuisine• European cuisine • Mexican cuisine• International cuisine • All kind of steak• Japanese sushi & Maki •Seafood cuisine •Pizza andPasta• Indian cuisine & Italian cuisine & Cold Kitchen.

1. Inventory management, Quality Control Analysis. Time Management.
2. Menu planning, Cost control, Verify food quality. Food Production.
3. Knife Skill, Kitchen operations management. Good Customer Service.
4. Create recipes, Food Costing. Problem Solving.
5. Microsoft word Office, Microsoft Excel, Cash Counter Sales Statement.

## **EDUCATIONAL QUALIFICATION:**

- 2009 BUSINESS ADMINISTRATION (DIPLOMA), Global College Nicosia, Cyprus.
- 2003 HIGHER SECONDARY SCHOOL CERTIFICATE (HSC), PuranBazar College,Chandpur, Bangladesh.
- 2001 SECONDARY SCHOOL CERTIFICATE (SSC), Safarmali High School, Chandpur, Bangladesh

## **PROFESSIONAL TRAINING:**

- 2004 HOSPITALITY& CULINARY ARTS (DIPLOMA), Bangladesh Skills Development Institute, Dhaka, Bangladesh.

## **REFERENCES**

1. Md. Ruhul Amin Molla, Chief Executive Officer (CEO), US-Bangla Footwear Limited US-Bangla Group, Mob: +8801713094604, E-mail: [ruhul.amin.molla@gmail.com](mailto:ruhul.amin.molla@gmail.com)
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