

MD KABIR HOSSAIN AKHAND

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SUMMARY OF QUALIFICATION:

I believe my 12+ years of Cook/Chef experience and culinary Arts education 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 & 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 area to contribute my knowledge & expertise to set a new example.

WORK EXPERIENCE:

1. Date: 10 February 2020 – To Present, **Job Title:** **Chef**, **Employer:** **Fish & Co, Bangladesh. (Singapore Franchise Casual Dining Restaurant)**, Dhaka, Bangladesh.

Summarize main duties and responsibilities:

- #. 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.
- #. Schedules and coordinates the work of cooks, and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- #. Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.

2. Date: 10 June, 2014 – To 18 December 2019, **Job Title:** **Chef**, **Employer:** **Orion Restaurants Limited. (Singapore Franchise Casual Dining Restaurant)**, Dhaka, Bangladesh.

Summarize main duties and responsibilities:

- #. Supervise efficient working of all culinary activities and estimate required food on everyday place required purchase orders.
- #. 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.
- #. 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. Date: 22 March, 2010 – 25 October, 2013 **Job Title:** **Cook**, **Employer:** **HADJANTONAS WINERY RESTAURANT, CY-4520, Limassol, Cyprus.**

Summarize main duties and responsibilities:

- #. Assist with menu planning and maintaining a high level of quality in all Food offering. Maintain a clean and safe work area adhering to food safety and health standards.
- #. Maintain par-stocks of food product for all menu items. Requisition through Executive Chef

all product required in a timely manner for prompt delivery to kitchen.

4. Date: 01 April, 2006 – 01 December, 2008 Job Title: **Assistant Cook**, Employer: **ALI -ATHON HOTEL& RESORT****** Paphos, Cyprus.

Summarize main duties and responsibilities:

#. Prepare, cook and present food efficiently and quickly. Cost implications in following standard recipes and minimize wastage.

#. Maintain good hygiene and cleanliness of individual by following basic grooming and hygiene. Prepare and cook special meals for clients as instructed by Chef. Maintain par-stocks of food product for all menu items.

EDUCATION:

Date: **2009**, Degree Title: **BUSINESS ADMINISTRATION (DIPLOMA)**, Global College Nicosia, Cyprus. (As determined by World Education Services, Toronto, ON).

Date: **2003**, Degree Title: **HIGHER SECONDARY SCHOOL (DIPLOMA)**, PuranBazar College, Chandpur, Bangladesh. (As determined by World Education Services, Toronto, ON).

Date: **2001**, Degree Title: **SECONDARY SCHOOL CERTIFICATE (SSC)**, Safarmali High School, Chandpur, Bangladesh.

CULINARY SKILL: Greek and Cypriot cuisine • European cuisine • Mexican cuisine • International cuisine • All kind of steak • Japanese sushi & Maki, Chinese • Seafood cuisine • Pizza & Pasta • Indian cuisine & Italian cuisine & Cold Kitchen and **Buffet tables / breakfast / a la carte**.

SOFT SKILLS: Inventory management, Quality Control Analysis, Time Management, Menu planning, Cost control, Verify food quality. Food Production, Knife Skill, Kitchen operations management. Good Customer Service, Create recipes, Food Costing. Problem Solving.

COMPUTER SKILL: Microsoft word Office, Microsoft Excel, Cash Counter Sales Statement

LANGAGE SKILL: **ENGLISH (LEVEL-B1-INTERMEDIATE), GREEK (LEVEL- BASIC), HINDI (LEVEL- BASIC), & BANGLI (LEVEL-C1-ADVANCED).**

PROFESSIONAL CERTIFICATIONS:

Date: **2004**, Degree Title: **HOSPITALITY& CULINARY ARTS (DIPLOMA)**, Bangladesh Skills Development Institute, Dhaka, Bangladesh.

TRAINING FOOD SAFETY:

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

B. Language Training: Date: **2007**, GREEK & ENGLISH, KES College, Nicosia, Cyprus.

ACHIEVEMENTS:

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

