Shafique Ahmad

I am an enthusiastic, self-motivated, reliable, responsible and hard working person. I am a mature team worker and adaptable to all challenging situations. I am able to work well both in a team environment as well as using own initiative. I am able to work well under pressure and adhere to strict deadlines.

What is Lorem Ipsum?

Lorem Ipsum is simply dummy text of the printing and typesetting industry. Lorem Ipsum has been the industry's standard dummy text ever since the 1500s, when an unknown printer took a galley of type and scrambled it to make a type specimen book. It has survived not only five centuries, but also the leap into electronic typesetting, remaining essentially unchanged. It was popularised in the 1960s with the release of Letraset sheets containing Lorem Ipsum passages, and more recently with desktop publishing software like Aldus PageMaker including versions of Lorem Ipsum.

Why do we use it?

It is a long established fact that a reader will be distracted by the readable content of a page when looking at its layout. The point of using Lorem Ipsum is that it has a more-or-less normal distribution of letters, as opposed to using 'Content here, content here', making it look like readable English. Many desktop publishing packages and web page editors now use Lorem Ipsum as their default model text, and a search for 'lorem ipsum' will uncover many web sites still in their infancy. Various versions have evolved over the years, sometimes by accident, sometimes on purpose (injected humour and the like).

Where does it come from?

Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one of the more obscure Latin words, consectetur, from a Lorem Ipsum passage, and going through the cites of the word in classical literature, discovered the undoubtable source. Lorem Ipsum comes from sections 1.10.32 and 1.10.33 of "de Finibus Bonorum et Malorum" (The Extremes of Good and Evil) by Cicero, written in 45 BC. This book is a treatise on the theory of ethics, very popular during the Renaissance. The first line of Lorem Ipsum, "Lorem ipsum dolor sit amet..", comes from a line in section 1.10.32.

The standard chunk of Lorem Ipsum used since the 1500s is reproduced below for those interested. Sections 1.10.32 and 1.10.33 from "de Finibus Bonorum et Malorum" by Cicero are also reproduced in their exact original form, accompanied by English versions from the 1914 translation by H. Rackham.

Where can I get some?

There are many variations of passages of Lorem Ipsum available, but the majority have suffered alteration in some form, by injected humour, or randomised words which don't look even slightly believable. If you are going to use a passage of Lorem Ipsum, you need to be sure there isn't anything embarrassing hidden in the middle of text. All the Lorem Ipsum generators on the Internet tend to repeat predefined chunks as necessary, making this the first true generator on the Internet. It uses a dictionary of over 200 Latin words, combined with a handful of model sentence structures, to generate Lorem Ipsum which looks reasonable. The generated Lorem Ipsum is therefore always free from repetition, injected humour, or non-characteristic words etc.

- ✓ Duis dignissim elit ac sollicitudin gravida.
- ✓ In pellentesque risus eu sodales volutpat.
- ✓ Proin imperdiet est et accumsan tincidunt.
- ✓ Sed tristique lectus sed ex fringilla, et blandit tortor pharetra.
- ✓ Sed quis turpis nec ipsum viverra egestas.
- ✓ Nam feugiat mi eu mauris imperdiet, ut consectetur libero accumsan.
- ✓ Nullam ut tellus quis diam ultrices venenatis non et sapien.

I. Duis dignissim elit ac sollicitudin gravida.
II. In pellentesque risus eu sodales volutpat.
III. Proin imperdiet est et accumsan tincidunt.
IV. Sed tristique lectus sed ex fringilla, et blandit tortor pharetra.
V. Sed quis turpis nec ipsum viverra egestas.
VI. Nam feugiat mi eu mauris imperdiet, ut consectetur libero accumsan.
VII. Nullam ut tellus quis diam ultrices venenatis non et sapien.

Chicken Biryani Recipe

One of the most royal delicacies that you can enjoy on any occasion or festival, Chicken Biryani is the epitome of a one-pot meal. Well, no one can resist the sight of the aromatic and delicious Chicken Biryani recipe. If you are also craving that, then you need not go anywhere as we have got this super-easy biryani recipe for you. So, what are you waiting for? Do try this delicious Chicken Biryani recipe and enjoy it with your loved ones.
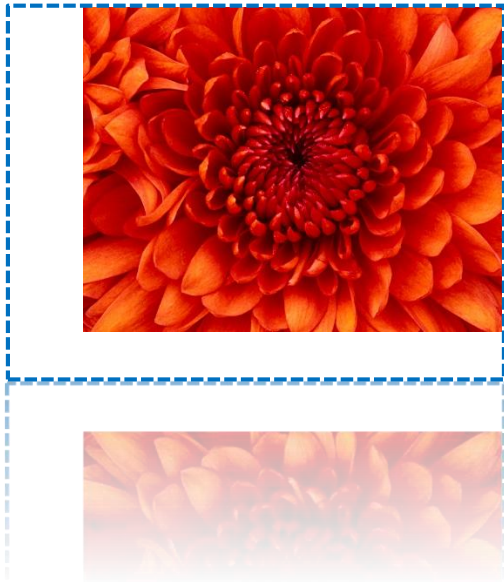
Ingredients of Chicken Biryani

- ✓ 5 Servings
- ✓ 1 cup boiled basmati rice

- ✓ 1/2 teaspoon mint leaves
- ✓ salt as required
- ✓ 2 tablespoon refined oil
- ✓ 3 green cardamom
- ✓ 2 clove
- ✓ 2 onion
- ✓ 1 teaspoon turmeric
- ✓ 1 tablespoon garlic paste
- ✓ 1 cup hung curd
- ✓ 2 tablespoon coriander leaves
- ✓ water as required
- ✓ 1 tablespoon ghee
- ✓ 600 gm chicken
- ✓ 1 tablespoon garam masala powder
- ✓ 1 teaspoon saffron
- ✓ 1 tablespoon bay leaf
- ✓ 1 black cardamom
- ✓ 1 teaspoon cumin seeds
- ✓ 4 green chillies
- ✓ 1 tablespoon ginger paste
- ✓ 1 teaspoon red chilli powder
- ✓ 1/2 tablespoon ginger
- ✓ 2 drops kewra
- ✓ 1 tablespoon rose water

Tables

Person 1	Person 2	Person 3
Emil	Tobias	Linus
16	14	10

Images

Spelling and grammar