



SHEIKH SHAKIL AHMED

SUMMARY ||

- Proven experience as Executive Chef, with over 25+ year of qualitative in kitchen management.
- Proven expertise in WESTERN, ARABIC & INDIAN Cuisines.
- Certified Foundation Level HACCP & Food Hygiene professional.
- Up-to-Date with culinary trends and optimized kitchen process.
- Constructing Menus with new and existing culinary creations, ensuring the variety and quality.
- Skilled in handling the international customer service by satisfying their requirements.

CULINARY SKILLS ||

- Ability to develop a strong culinary team to assure Food Quality, Techniques, Menu Developing.
- Good knowledge of software and POS systems (Word, Excel, Outlook).
- Strong understanding of high level of customer service and food quality.
- Strong understanding of financials and strong analytical thinking skills.
- Considerable knowledge of mathematics to create and interpret reports, budgets, and forecasts.
- Excellent management skills in the areas of food production, food quality and food safety.

WORK HISTORY ||

ALROUSHENA CAFE & RESTAURANT	Kuwait	Executive Chef	May 2022 - Present
ROCHESTER STUFF FOOD RESTAURANT	Kuwait	Executive Chef	Oct 2019 - May 2022
OSQUE BOLD RESTAURANT	Kuwait	Head Chef	Oct 2018 - Oct 2019
EMIRATES HOSPITALITY MANAGEMENT	(U.A.E.)	Head Chef	Jan 2017 - Dec 2017
HOLIDAY INN	Kuwait	Sous Chef	Sep 2013 - Sep 2016
J.W.MARRIOTT	Kuwait	Jr. Sous Chef	April 2011 - Sep 2013
HOTEL COSTA DEL SOL	Kuwait	Sr. Chef De Partie	Dec 2009 - Mar 2011
SHERATON HOTEL & TOWERS	Kuwait	Chef De Partie	Dec 2007 - Nov 2009
RAMADA HOTEL	Kuwait	Demi Chef De Partie	Dec 2001 - Dec 2005
CROWN PLAZA HOTEL	Kuwait	Demi Chef De Partie	Jan 2007 - April 2007
SAFIR PALACE HOTEL	Kuwait	Commis Chef	Dec 2001 - Mar 2006
DEEWA AL KHALEEJ	Kuwait	Chef In charge	Jan 2001 - Nov 2001
SALMANI PALACE RESTAURANT	Kuwait	Chef In charge	Nov 1995 - June 2000

KEY RESPONSIBILITIES AS: Executive Chef

- Overseeing entire operation of culinary section.
- Involved in menu development and maintaining updated and accurate costing of all dishes prepared.
- Display exceptional leadership by providing a positive work environment, counselling employees.
- Interacts with guests to obtain feedback on food quality, presentation and service levels.
- Recognizes superior quality products, presentations and flavour.
- Frequently review finished products for quality and presentation before the orders are sent to guest.
- Ensure proper purchasing, receiving and food storage standards in the kitchen.
- Ensure proper grooming and hygiene standards for all kitchen staffs.
- Trains, develops and motivates culinary staff to meet and exceed established food preparation standards.
- Improves service by communicating and assisting individuals to understand guest needs.
- Reviews staffing levels to ensure that guest service, operational needs and financial objectives are met.
- Ensures all equipment in the kitchen is properly maintained and in working order in accordance with local Health department and hotel standards.
- Ensures compliance with food handling and sanitation standards.

KEY RESPONSIBILITIES AS: Head Chef / Sous Chef

- Oversaw entire operation of Culinary (Kitchen).
- Assigned stations and work shifts of Sous chef, CDP's and line staff for maximum productivity.
- Guaranteed all areas were properly staffed for daily, weekend and holiday schedules to optimize food production as per demand.
- Ensure consistent and high-quality cooking standards were always maintained.
- Overseeing all aspects of a Banquet, Central Kitchen, and Outdoor event, including set-up, menu selection, and food presentation, serving, while focusing on detail and quality presentation and personalized guest service.
- Responsible for enforcing and maintaining food safety standards, while ensuring a safe work environment.
- Developed a yield chart system for the dishes and for the ingredients used daily to assist with the order of ingredients and maintained their par-stock levels.

HIGHLIGHTS OF QUALIFICATION ||

- Kitchen Operations Management
- Budget Management
- Inventory Management
- Health and Safety Regulations (HACCP)
- Data Analysis/Food Cost Control

- Western / Arabic / Indian Cuisines
- Multi Cultural Environment
- Excellence in Food Production
- Staff Training & Retention
- Customer Service / Guest Satisfaction

QUALIFICATIONS ANTONYMS ||

Diploma in Food Production
Institute of Advance Management Studies

PERSONAL PROFILE ||

Date of Birth	-	26 th March 1972
Nationality	-	Indian
Marital Status	-	Married
Languages Proficiency	-	English, Arabic, Hindi, Bengali & Oriya
Contact Details	-	Mobile No: +965 55268773
		Email ID: sheikhahmed8585@gmail.com

PASSPORT DETAILS ||

Passport No	:	U0199610
Date of Expiry	:	13/10/2030

Sheikh Shakil Ahmed