**POSITION: EXECUTIVE CHEF**

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**Syed Haider Ali**

**Novel hotel city center Abu Dhabi. Contact No: +971501662032**

**Email:** [**bobay55@hotmail.co.uk**](mailto:bobay55@hotmail.co.uk)

**Skype I.D haider.ali1515**

**OBJECTIVE:**

Seeking a challenging career in the field of culinary preparations and prosper into a professional chef, where creativity, endeavor, responsibility and flexibility and has a key role to play by maximizing my own potential to the food and beverages production and to grow along with the organization.

**Personal profile:** A highly trained professional chef with more than 10 years’ experience of working within establishments. Possesses excellent leadership and management capabilities. Demonstrates punctuality, honesty and creative flair. Works excellently as part of a team and displays a conscientious attitude towards work and others at all times.

**Summary of qualification;**

Possess excellent knowledge in cookery theory and production

Good awareness in hygienic conditions (HACCP) and safety precautions

Good knowledge in kitchen terms and equipment’s

Ability to work under pressure

Excellent verbal knowledge in speaking, writing and reading in English

knows Microsoft office, Power Point, Micros and MS Outlook

***PROFISSIONAL EXPERIENCE:***

**Novel Hotel City Center Abu Dhabi (Managed by Danats Hotels &Resort)**

Executive Chef All Outlets / Bars July 15th 2019 till Present

* Plans menus for all food outlets, Banquet buffet seminar, in the Hotel.
* 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.
* Approves the requisition of products and other necessary food supplies.
* Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.
* Establishes controls to minimize food and supply waste and theft.
* Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation and accident prevention principles.
* Develops standard recipes and techniques for food preparation and presentation which help to assure
* Consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
* Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.
* Attends food and beverage staff and management meetings.
* Consults with the operation Director about food production aspects of special events being planned.
* Cooks or directly supervises the cooking of items that require skillful preparation.
* Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
* Evaluates food products to assure that quality standards are consistently attained.
* Interacts with food and beverage management to assure that food production consistently exceeds the

Expectations of members and guests.

* In conjunction with F&B management team, assist in maintaining a high level of service principles in accordance with established standards.
* Evaluates products to assure that quality, price and related goods are consistently met.
* Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology.
* Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
* Provides training and professional development opportunities for all kitchen staff.
* Ensures that representatives from the kitchen attend service lineups and meetings.
* Periodically visits dining area when it is open to welcome members.
* Support safe work habits and a safe working environment at all times.
* **Reporting to GM**

**Meydan Hotel 5 Star (Horse Race Course Dubai ) MEYDAN GROUPS**

Sous Chef (ALL THE DAINE IN /ROOM SERVICE/PERIME STEAK HOUSE)

From June 1st , 2016 to May 20th 2019

* Preparing, cooking and presenting dishes within your specialty
* Serve the Food to Ruler of Dubai Sheikh Mohammad Bin Rashid Al Maktoum
* Managing and training any Chef De Parties Demi-Chef De Parties or Commis working with you
* Helping the Ex Chef, Ex Sous Chef, to develop new dishes and Menus
* Ensuring you and your team have high standards of food hygiene and follow the rules of health and safety of the hotel
* Monitoring portion and waste control to maintain profit margins
* Strong understanding of produce, culinary techniques and kitchen equipment
* ability to effectively and efficiently co-ordinate and work as part of the team
* Passion, enthusiasm and flair in the culinary space
* Excellent communication and interpersonal skills
* Ability to work varied shifts, including weekends and holidays

**Melia Hotels & Resorts 5 Star (Dubai U.A.E)**

Sous chef

May 9, 2013 – May 20, 2016

* In charge in the production and ala carte and buffet preparation.
* Reporting to Exe Chef
* Coordinates with the stewarding supervisor to ensure the cleanliness of the kitchen.
* Maintaining temperature records of chillers and freezers.
* Keeping up to date of the mis en place according to FIFO regulation.
* Make sure that all the Mis en Place was done at any operating hours.
* Prepare the dishes as per standard.
* Participating buffet and decoration and garnishes.
* Ensure that portion control policy and standard plating instruction.
* Ensure that all equipment are correctly handled and well maintained.
* Complies with hygiene and sanitation standards

**Suite Novotel & Ibis Mall of the Emirates (Dubai U.A.E)**

Chef De Partie

January 25, 2011 – April 20, 2013

* In charge in the production and ala carte and buffet preparation.
* Reporting to and Sous chef
* Coordinates with the stewarding supervisor to ensure the cleanliness of the kitchen.
* Maintaining temperature records of chillers and freezers.
* Keeping up to date of the mis en place according to FIFO regulation.
* Make sure that all the Mis en Place was done at any operating hours.
* Prepare the dishes as per standard.
* Participating buffet and decoration and garnishes.
* Ensure that portion control policy and standard plating instruction.
* Ensure that all equipment’s are correctly handled and well maintained.
* Complies with hygiene and sanitation standards

**Pearl Continental 5 Star (Pakistan Lahore)**

Chef Hot Kitchen

December 5, 2009 – December 10, 2010

Job Responsibilities:

* Preparation of Buffet in the night for the main Restaurant and making Ala carte orders for the in house guests.
* Also preparing Mis en Place and the preparation for Lunch buffet.
* The best Live Pizza preparation in Italian Restaurant got praised by the higher corporate management.
* Main person to arrange the preparation for the banquet functions every day.
* Going extra miles and extending working hours to achieve guest satisfaction and self motivation.
* Training of new staff
* Maintaining HACCP files in accordance to policy.

**Royal Palm Club 5 star (Pakistan Lahore)**

*Trainee Chef Hot Kitchen*

*May 5, 2008 – November 29, 2009*

Job Responsibilities:

* Preparation of Buffet in the night for the main Restaurant and making Ala carte orders for the in house guests.
* Responsible for the daily operation in the hot kitchen.
* Ensure the food quality meets the provided standard.
* Notifies Sous Chef of any issues or problem.
* Coordinates with the BQT chef
* Also preparing Mis en Place and the preparation for Lunch buffet.
* Main person to arrange the preparation for the banquet functions every day.
* Going extra miles and extending working hours to achieve guest satisfaction and self-motivation
* Responsible for day operation of the kitchen
* Maintaining HACCP files in accordance to policy

***CERTIFICATIONS***

* Management Skill training in Novel Hotel
* First Aid training certificate in Novel hotel
* Profit and Loss training in Novel Hotel
* Duty Manager on shift training In Novel hotel
* Food Control Training for kitchen in Meydan Hotel
* Personal-in-Charge (PIC) Level 3 Award Certificate Meydan Hotel
* Cost Control Training for kitchen In Suite Novotel & Ibis Dubai UAE.
* Communication Essentials, Training. In Suite Novotel & Ibis Dubai UAE
* Basic Food Hygenic Training In Suite Novotel & Ibis Dubai UAE
* Personal Hygiene Training In Melia Dubai.
* Health and Safety Training In Melia Dubai.
* TSI Quality Services Person-In-Charge (PIC) Level 2 Award Certificate

**Education Back Ground:**

**Tertiary: (Pakistan)**

**Bachelor of Science Hotel Management**

**Pakistan Lahore**

**March 2004, Graduated**