

MOHAMMED SHIFAK

Commis Chef

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📍 Abu Dhabi, UAE

PROFILE

I am a young, motivated, and responsible employee with good teamwork skills. I appear as a mature team worker who is adaptable to all challenging situations and flexible using my own initiative as well. Appears as a reliable, enthusiastic job seeker who possesses good technical skills and excellent time-keeping skills in the field. Keen to find a challenging position within an ambitious employer where I will be able to continue to increase my work experience & develop my abilities.

WORK EXPERIENCE

Commis III (05/2023- 10/2023)

Fries and guys restaurant (New Shahama, Abu Dhabi)

- Responsible for maintaining cleanliness, and sanitation at the assigned work area.
- Responsible for preparing and cooking all food items according to the recipe and to specification.
- Prepares, seasons, and cooks a wide variety of meats, vegetables, soups, breakfast dishes, and other food items.
- Slices grinds, and cooks meats and vegetables using a full range of cooking methods.
- Wash and peel fresh fruits, and vegetables, and also be able to weigh, measure and mix ingredients in correct proportions.
- Have general knowledge of cooking temperatures, making soups & and sauces, preparing entrees, vegetable preparation, and a la carte cooking.

Commis III (04/ 2022 - 04/2023)

K4 BURKA KING (Nittambuwa, Sri Lanka)

- Works in the designated station as set by Executive Chef and/or Sous Chef.
 - Able to organise the assigned work area and efficiently put away orders.
 - Able to produce a quality product in a timely and efficient manner for the guests.
 - Cook food according to recipes, quality standards, presentation standards and food preparation checklist. Wash and peel fresh fruits, and vegetables and also be able to weigh, measure and mix ingredients in correct proportions.
- Responsible to maintain cleanliness, and sanitation at the assigned work area.

Kitchen Trainee (10/ 2021 - 04/2022)

K4 BURKA KING (Nittambuwa, Sri Lanka)

- Learned and followed standard recipes and cooking techniques under the guidance of senior kitchen staff.
 - Observed and practiced proper food handling and safety procedures to maintain a clean and hygienic work environment.
 - Prepared ingredients such as chopping vegetables, weighing and measuring ingredients, and marinating meats.
 - Operated kitchen equipment, including knives, mixers, grills, and ovens, while adhering to safety protocols.
 - Supported the kitchen team in organizing and stocking ingredients, supplies, and equipment.
 - Assisted with dishwashing, cleaning, and sanitizing kitchen surfaces and utensils.
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QUALIFICATIONS

- **Diploma in International Cookery (City & Guilds -UK)**
(Swiss Lanka Hotel School, Colombo, Srilanka)
- **Successfully Completed GCE Advanced Level**
- **Successfully Completed GCE Ordinary Level**

SKILLS & OTHERS

- **Languages** : English , Russian, Tamil(Native),
Sinhala **Computer Skills** : MS Office, Graphic
Design **Leadership and Management Skills**
- **Multi Tasking**
- **Team Work**