



CAREER GOALS

A Suitable position with an organization where I can utilize the best of my skills and abilities that fit my education, skills, and experience a place where can encourage and be permitted to be an active participant as a well vital contribution to the development of the company. Very Energetic result-oriented and organized, Efficient, and well-behaved person. Extremely hard working self-motivated and able to work independently in a team environment under minimum supervision. Keep excellent interpersonal relations with colleagues and be ready to help them

ABDUL RAKEEF

COMMIS CHEF

SKILLS

- Leadership
- Commercial Awareness
- Confidence
- Excellent Communication
- Interpersonal
- Decision-Making
- Organisational

CAREER HIGHLIGHTS

- ★ Bun & Pastry
- ★ Barbecue
- ★ Salad Maker
- ★ Cutter
- ★ F&B Assistant
- ★ Math Skills

COMMUNICATION SKILLS

- ★ English
- ★ Hindi
- ★ Tamil
- ★ Sinhala

PERSONAL INFO

- DOB: 1997 May 11th
- Nationality: Sri Lankan
- Martial Status: Single

REACH ME AT



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Abu Dhabi, UAE

ACADEMIC HISTORY

ZAHIRA COLLEGE - SRI LANKA

- G.C.E Ordinary Level - 2014

CAREER HISTORY

Commis Chef

Food Cycle Restaurant - Sri Lanka

2021 - Present

- Accurately measuring meal ingredients for the Chef de Partie.
- Preparing basic salads and sauces as directed by the Chef.
- Washing, peeling, and chopping vegetables and fruits.
- Keeping a track of the inventory supplies.
- Continually develops culinary knowledge to produce high-quality meals.

Kitchen Assistant

A1 Hotel - Sri Lanka

2019 - 2020

- Washing utensils, pots, pans, and chopping boards.
- Sanitizing the food preparation areas.
- Preparing ingredients, including washing and chopping.
- Sweeping, mopping, and emptying rubbish bins.
- Organising food supplies and ingredients.
- Assisting the chef and taking directions.

Salad Maker

Qatar Star Services (Mezzan) - Qatar

2016 - 2017

- Responsible for preparation of salads which are to be served at specified times.
- Responsible for ordering all produce used in food production
- Manages own time, knowledge of quantity of food production, has Knowledge of fresh fruits and vegetables, and basic skill in using needed equipment.
- Alert and able to carry on specified duties.
- Skill in measuring and/or weighing ingredients.
- Proper portioning of food to be served

ACHIEVEMENTS

- ★ Diploma in English Language
- ★ Employment Certificate

I do hereby declare that the information provided above is true and correct to the best of my knowledge.

Reference of certificates and other - Available on request.

Rakeef.