



# Ahmed Mohamed

COOK

## CONTACT INFO

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- Deira, Dubai, UAE

## SKILLS

- Food safety oversight
- Supply Restocking
- Recipe-based cooking
- Recipe modification
- Cooking
- Frying
- Grilling
- Customer Service

## EDUCATION

### High School

Mallawi High School, Egypt  
Graduated 2015

## LANGUAGES

- Arabic: Native
- English: A2 Level

## PROFESSIONAL SUMMARY

Enthusiastic cook with over 3 years of experience specializing in grilled and seafood cuisine. Proven ability to create delicious recipes, maintain food safety standards, and ensure smooth kitchen operations. Dedicated to providing memorable dining experiences in fast-paced settings.

## EXPERIENCE

### Cook, Restaurant Temple of Grills

Mallawi, Minya, Egypt

2022 – September 2024

- Prepared and served a variety of grilled dishes such as kebab, kofta, and shish tawook.
- Developed unique spice blends to ensure consistent and distinctive flavors.
- Coordinated with waitstaff to ensure fast and accurate delivery of orders during peak times.

### Cook, Mansour Fish Restaurant

Marsa Matruh, Egypt

2020 – 2021

- Prepared a wide range of seafood dishes, including shrimp, calamari, and grilled mullet.
- Cleaned, filleted, and ensured the freshness of fish before cooking.
- Managed inventory and planned orders based on customer preferences and seasonal availability.