



ASIF ALI

CULINARY TRAINER

CONTACT

📞 +971 54 538 6821
✉ asifalimt4455@gmail.com
📍 Dubai, UAE

KEY SKILLS

- Culinary Training & Staff Development
- Menu Planning & Execution
- Food Production & Preparation
- Inventory & Kitchen Management
- International & Indian Cuisine
- Fast-Paced Kitchen Operations
- Customer Service
- Team Leadership
- Microsoft Word

EDUCATION

Diploma in Food Production 2018

State Board of Technical Education
Food Craft Institute (FCI), India

Higher Secondary Education 2015

Government of Kerala

LANGUGES KNOWN

- English
- Arabic
- Hindi
- Malayalam

PERSONAL INFO

Nationality : Indian
Visa Status : Resident
Date Of Birth : 29-03-1998
Passport Number : R1854008

DECLARATION

I hereby declare that all the information given above are true to the best of my knowledge and belief

CAREER OBJECTIVE

Dedicated and energetic Crew Trainer with over 7 years of progressive experience in the hospitality and food service industry. Skilled in staff training, food preparation, quality control, and customer service across high-volume quick service restaurants, cafés, and hotels. Recognized for mentoring new employees, ensuring compliance with operational standards, and maintaining a productive and positive kitchen environment. Seeking to leverage hands-on experience to contribute as a Culinary in a dynamic organization.

WORK EXPERIENCES

Crew Trainer Mar 2021 - May 2025

McDonald's, Dubai, UAE

- Trained and mentored new team members in kitchen operations, customer service, and hygiene practices.
- Delivered in-store training modules for onboarding and skill enhancement.
- Maintained training records and ensured crew met performance and safety standards.
- Assisted in launching new products by training staff on preparation, portioning, and presentation.

Cafe Staff May 2019 - Jan 2020

Chaigo Coffee Shop (IIM Calicut)

- Supported café operations including beverage preparation, food handling, and customer service.
- Provided on-the-job training to new hires on store procedures and hygiene protocols.
- Assisted in managing inventory and daily food prep.

Commis Chef Feb 2018 - Feb 2019

Sarovar Hotels & Resorts

- Prepared mise en place and assisted in cooking under the supervision of senior chefs.
- Participated in training sessions for kitchen staff on recipe standards and presentation techniques.
- Maintained cleanliness and compliance with health and safety regulations.