

MUHAMMED HASSAN FAISAL

COMMI I CHEF

Experienced Commi i specializing in Continental cuisine, South Indian cuisine and middle eastern cuisine, adept at crafting diverse menus and executing culinary creations to the highest standards of quality and authenticity. Demonstrated track record of driving customer satisfaction and operational excellence through menu innovation, kitchen leadership, and collaboration with culinary teams. Proficient in recipe development, menu planning, and kitchen management, with a focus on delivering memorable dining experiences and achieving business objectives. Passionate about continuously enhancing skills and staying abreast of industry trends to contribute to the success of the culinary operation.



EXPERIENCE

[3 YEARS OF EXPERIENCE IN FOOD PRODUCTION]

Commis chef

Al Jazeera Catering, Al wajh, Saudi arabia

Worked has a continental and arabic cuisine chef from **15.03.2024 to 10.06.2024**, A passionate and experienced chef in the hospitality industry. Expert in creating delicious and innovative dishes, with a focus on health and nutrition. Proven ability to manage a team of cooks and ensure high standards of food quality and presentation, Ability to work under pressure and work directly with clients to create and deliver high-quality, nutritious, and attractive selection of meals. Entrepreneurial, innovative, and creative.

Commi I

Olive Eva, Kerala, India

06.2023 – 05.2024

Promoted from Commi II to Commi I on 10.10.2023, demonstrating rapid progression and increasing responsibility within the culinary team

- Executing Continental cuisine with precision and creativity, including pasta dishes, grilled meats, and sauces.
- Efficiently manage the South Indian section of the kitchen, organizing workstations, maintaining cleanliness, and ensuring all equipment is properly maintained and operational.
- Collaborating with senior chefs to develop new menu items that seamlessly integrated South Indian, middle eastern cuisine and Continental influences.
- Maintaining cleanliness and organization in the kitchen, adhering to food safety standards and regulations.
- Assisting in inventory management, including stock rotation and ordering of fresh ingredients for both cuisines.
- Training junior kitchen staff on proper cooking techniques and presentation methods for South Indian, middle eastern cuisine and Continental influences.
- Participated in menu tastings and evaluations, incorporating feedback to continuously improve the quality and appeal of South Indian, middle eastern cuisine and Continental influences.
- Actively engaged with customers to understand their preferences and dietary requirements, accommodating special requests and ensuring a memorable dining experience.
- Demonstrated flexibility and adaptability in a fast-paced kitchen environment, efficiently managing multiple tasks and responsibilities while maintaining composure under pressure.

CONTACT



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hssnfaisal101@gmail.com



U.A.E
(Dubai & Abu Dhabi)

EDUCATION

Bachelor of Hotel Management | 2022
Mangalore University, India

Higher Secondary | 2018
Islamic Vocational Higher Secondary School, Orumanayoor, Kerala, India

High School | 2016
IDC English Higher Secondary School Orumanayoor, Kerala, India

SKILLS

Culinary Skills

South Indian Cuisine

Continental Cuisine

Recipe Development

Menu Planning

Food Preparation Flavor Profiles

Ingredient Sourcing

Quality Control

Kitchen Organization

**Trainee in Front Office, Food and Beverage Service
and Culinary department** (Olive Eva, Kerala, India)

- Learn to operate hotel management software for processing reservations, updating guest information, and managing room inventory.
- Assist in handling telephone calls, emails, and other guest communications with professionalism and courtesy.
- Observe and learn service standards and procedures for various dining outlets, including restaurants, bars, and room service
- Assist chefs and kitchen staff in food preparation, including chopping vegetables, measuring ingredients, and assembling dishes.
- Learn basic cooking techniques and safety procedures under the guidance of experienced culinary professionals.

PROJECTS

- Researched and authored a report on Middle Eastern cuisine, enhancing menu offerings and guest experiences.
- Conducted an in-depth study on Umaid Bhawan Palace, elevating service standards through strategic insights.
- Addressed hospitality management challenges, boosting operational efficiency and guest satisfaction.
- Analyzed hospitality and tourism growth in emerging economies, identifying expansion opportunities.
- Investigated Indian Railways' role in tourism, enhancing passenger experiences and revenue streams.
- Explored culinary fusion trends, creating unique dining experiences to drive customer engagement.

ACHIEVEMENTS

- Innovated and introduced a selection of signature South Indian fusion dishes to the menu, resulting in a 20% increase in customer satisfaction and repeat business.
- Spearheaded the development of a new Continental dish, which received rave reviews from patrons and contributed to a 15% increase in overall restaurant revenue within three months.
- Implemented cost-effective ingredient substitutions without compromising on taste or quality, resulting in a 10% reduction in food costs while maintaining high standards of cuisine excellence.
- Led kitchen initiatives to reduce food waste by 25% through meticulous portion control and strategic menu planning, earning recognition for sustainability efforts

REFERENCE

Mr. Fejet
HR Manager
Olive Eva, Kerala, India
Mobile: +91 7025533062

DECLARATION

I hereby declare that all the details mentioned above are in accordance with the truth and fact as per my knowledge and I hold the responsibility for the correctness of the above-mentioned particulars.

MUHAMMED HASSAN FAISAL

SOFTWARE PROFICIENCY

- MS Word
- MS Excel
- MS PowerPoint
- Adobe Photoshop
- Hot Soft
- IDS
- Hotelier

LANGUAGES



CERTIFICATION

- Certification in MS Office
- Certification in Adobe Photoshop

PERSONAL DETAILS

Nationality : Indian
D.O.B : 27.09.1999
Gender : Male
Marital Status : Single
Passport No : R4916436

HOBBIES

