# **OLIVER NATUKUNDA**

# **POSITION: COMMI CHEF**



ADDRESS Dubai, UAE



| PERSONAL INFORMATION |                   |
|----------------------|-------------------|
| Nationality          | : UGANDA          |
| Date of Birth        | : 08/10/1999      |
| Passport No          | : A00425859       |
| Visa Status          | : Employment Visa |
| Gender               | : Female          |
| Marital Status       | : Single          |
| Language             | : English         |

### EDUCATION

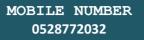
**High School Certificate** 

## SKILLS

- Working under pressure
- Willing to be trained
- Good interpersonal skills
- Ability to work effectively in a team
- Integrity and honesty.
- Ability to meet tight reporting schedule.
- Self motivated and target oriented.
- Able to stand for long period of time.
- Highly motivated in hard work.

#### REFERENCE

Available Upon Request





EMAIL ADDRESS natukundaoliva484@gmail.com

## **CAREER** OBJECTIVE

To obtain a responsible, challenging position and to be able to share, improve and make full use of my knowledge and skills for the growth, betterment and progress of an established organization dynamically.

## WORK EXPERIENCE

| Company  | : Baskin Robbins – Dubai, UAE |
|----------|-------------------------------|
| Position | : Waitress                    |
| Duration | : 2021 – Till Date            |
|          |                               |

: Volt Kitchen – Dubai, UAE Company : Commi iii Position Duration : 2017 - 2019

# DUTIES AND RESPONSIBILITIES

- Set up, prepare and present work areas and food dishes in accordance with culinary practices.
- Assist chefs in Foods preparation and help in run assigned station.
- Maintain cleanliness of all kitchen equipments, supplies and food inventories.
- Uphold company procedures and execute daily and weekly procedures including temperature checks and food labeling, dating and storage.
- Excellent understanding of various cooking methods, ingredients and equipments and procedures.
- Measuring dish, ingredients and equipments and portion sizes accurately.
- Maintain good working relationship with colleagues and all other departments.
- Complete all closing duties in efficient manner.
- Dedicated to helping the kitchen run smoothly.
- Prepare all menu items by strictly following receipts and yield guide.

## DECLARATION

I hereby confirm that the above-mentioned statements are true and correct to the best of my knowledge and belief.