

**NAME:NGABO ERIAB**

**MOBILE; 0582663935**

**AGE; 25 YEARS**

**Visa status: Employment**

**Email:** [**Ngaboelly92@gmail.Com**](mailto:Ngaboelly92@gmail.Com)

**CAREER OBJECTIVES**

A team-oriented chef who works effectively with other restaurant employees to produce high-quality, delicious food.

**CORE VALUE AND SKILLS**

1. Food hygiene skills
2. Receiving procedure skills
3. Safety skills
4. Personal hygiene skills
5. Food temperature skills
6. Making inventory

**PROFESSIONAL EXPERIENCE**

***MADO RESTAURANT (Turkish cuisine)2019-2021***

**Commie2 HOT,GRILL AND COLD SECTION**

* Responsible for the daily food preparation and duties assigned to meet the set standard and qualities
* Support the Demi Chef de Partie in the daily operation and work
* Work according to the menu specifications by the Head Chef
* Keep work area at all times in hygienic conditions according to the rules set
* Control food stock and food cost in his section
* Prepare the daily mis-en-place and food production
* Follow the instructions and recommendations from the immediate Superiors to complete the daily tasks
* Ensure the highest standards and consistent quality in the daily preparation and keep up to date with the new products, recipes and preparation techniques
* Coordinate and participate with other sections of requirements, cleanliness, wastage and cost control
* Monitors kitchen equipment and reports issues to superiors
* Continually develops culinary knowledge to produce high-quality meals
* Measures, mixes, and prepares meal ingredients, sauces, and s

***SUZANS BAKING & RESTAURANT (AMERICAN CUISINE)2021 to present***

**Commie 1 HOT AND COLD SECTION**

**ROLES AND RESPONSIBILITIES**

* Complying with food hygiene policies
* Making monthly inventory
* Monitoring and recording chillers & freezer temperature
* Grilling all kinds of meat and chicken
* Preparing different types of salads
* Cook food and prepare top quality menu items e.g soups pasta ,grilling, maintaining stock
* Ensuring the quality of food items
* Ensuring proper sanitation and cleanliness of surface and storage container
* Monitor the quality and quantity of food prepare Making good food presentation
* support Demi chef dear parties in preparing food according to recipes
* Making in burger

**EDUCATION BACK GROUND**

**HIGH SCHOOL DIPLOMA /HILLSIDE COLLAGE / KAMPALA UGANDA /2014**

**MADO RESTAURANT DUBAI (Food hygiene certificate**

**SUZANS BAKING CO FOOD HYGIENE CERTIFICATE**