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Ajman, United Arab Emirates



07/14/2003



Egypt

EDUCATION

Certificate of Higher Education, NURSING UNIVERSITY IAN SHAMS, CAIRO, EGYPT January 2019

LANGUAGES

English	C2
Proficient	- 10
Arabic	C2
Proficient	
Hindi	A2
Elementary	
filipino	A2
Elementary	

AHMAD ABDELWHAB MOHAMED

PROFESSIONAL SUMMARY

Hardworking kitchen team member always ready to assist with diverse needs. Helps keep kitchen clean, stocked and organised for fast-paced demands. Trained in health, safety and best practices for kitchen support. Service-focused hospitality professional ready to help others and meet customer needs. Understands kitchen processes, food service standards and safety requirements. Takes on challenging new role harnessing interpersonal skills, collaboration and problem-solving. Driven to deliver high-quality service and consistent results.

SKILLS

- · Team player
- · Infection prevention and control
- · Food preparation
- · Product knowledge
- · Stock counting
- · Kitchen sanitisation

- · Food hygiene practices
- · Food storage procedures
- · Food hygiene knowledge
- · Kitchen equipment expertise
- · Food safety

WORK HISTORY

October 2023 - May 2024

NOOR ALANDALOS - Kitchen helper, DUBAI, United Arab Emirates

- . Kept kitchen areas clean, orderly and well-stocked for smooth service.
- · Maintained utensils, knives and kitchen equipment.
- · Observed health and hygiene standards to minimise food contamination.

September 2021 - October 2023

PIZZA HUT - Waiter, Ajman, United Arab Emirates

- · Warmly greeted guests upon arrival to create welcoming atmosphere.
- Cleaned and set tables quickly after customers left to maximise restaurant capacity.
- · Prepared tables for guests and reset tables between customers.
- Provided friendly, courteous service, maximising positive customer satisfaction ratings.

February 2019 - August 2021

Fast Food RESTAURANT - Waiter, SHAM AL SKAIK, EGYPT

Served meals and drinks with professionalism and skill, maintaining high presentation and quality standards.

Delivered food and drinks from kitchen to respective tables to meet timely expectations.

Maintained excellent level of service in busy and demanding restaurant environment. Maintained excellent guest satisfaction by providing attentive, proactive and helpful service