

CURRICULAM VITAE

HAMEED.A

JOB TITLE: HEAD CHEF/CAMP BOSS

India Contact :+917845602691

Official Email : salimaydin1809@gmail.com



15 Years of experience as an innovative Chef with an exceptional record of service and international experience in handling multiple clienteles and expertise in all facets of cooking and management of five star hotels and **Restaurants/Offshore/Onshore/Remote site.**

- Culinary innovator with exceptional culinary skills known for producing top- quality, creative dishes and contributing to revenue growth while simultaneously reducing food and labor costs.
- Forte in operations, food and beverage management, public relations, food promotions, menu planning, F&B, Front Office, Guest Servicing, costing, human resource management and customer relations
- Proficiency in handling all aspects of kitchen management and all sections of the cruise galley including monitoring food production and aesthetic presentation of food and beverages, developing and testing recipes and techniques for food preparation ensuring consistent high quality and minimizing food costs & supply waste

Proactive decision maker, seeking challenging assignments at a senior managerial level with reputed hotels, food chains, cruise ships bringing the following transferable:

CORE COMPETENCIES: F & B Operations ❖ Kitchen Organization ❖ Inventory management ❖ Menu Planning and Costing ❖ Mastery of Food Styles ❖ Product Quality Assurance ❖ Guest Servicing ❖ Quality & Hygiene ❖ Cost Optimization Measures ❖ Budget Control ❖ Image & Concept in Fine Dining ❖ Recipe Creation ❖ Food Promotions

PROFESSIONAL INTERNATIONAL EXPERIENCE :

Previous Work Experience :

Sea Soul Kitchen

Qatar

Position : Head Chef

DOJ: 20.06.2021 to 02.02.2022

Qatar Petroleum Oil Project /OFF SHORE

Qatar

Amwaj Catering Services Company.

Position : Head Chef / Camp Boss

NOV-16 –Jan 2020

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M.H.ALSHAYA INTERNATIONAL GROUP.

THE CHEESE CAKE FACTORY AMERICAN CASUAL DINING.

Jan 2013- Aug 2016

KUWAIT & SAUDI ARABIA.

Position: Chef-de-Partie

- Maintaining high standard quality level of food production.
- Assist the food production manager & co-staffs during the operation.
- Maintaining the food temperature (hot & cold) during the operation.
- Well trained in hygiene and sanitation practices to be followed in the cooking area had good knowledge HACCP adhere to various standards and procedures.
- Preparation of all cuisine like American, Italian, Continental cuisine and Asian varieties.

**CHEVRON OIL PROJECT- COMPASS GROUP- ESS/WEST AFRICA / ANGOLA-
OFFSHORE/ONSHORE.**

“EXPRESS SUPPORT SERVICE”-ANGOLA

8 December 2008 – 24 January 2012

Position: Chef-de-Partie & Unit kitchen Supervisor

- Responsible for planning and enhancing menus and creative cuisine preparation in line with the international standards. Ensuring strict compliance to standard production procedures and recipes for food production as per the company policy
- Establish framework for the department including assignments, time schedules and job descriptions. Task responsibilities include upkeep, maintenance & hygiene of the Kitchen; food forecasting, ordering of food supplies on board & maintaining optimum levels of food inventories
- Responsible for planning the set menu items and any specials as well as provide the recipes.
- Manage the team for better performance and efficiency while providing regular training sessions to the new students; allocate work to the team members.
- Contribute creative inputs in the areas of menu Planning, food costing, staffing, new recipes to add value in operations of F&B dept.
- Maintain physical stock inventory of the kitchen, fill out food requisitions & adhere to control systems to assure quality, portion size & consistency.
- Upkeep, maintenance & hygiene of the Kitchen; Indenting & cost controlling on the basis of requirement; Quality control and assurance as per international standards.
- Manage guests and international clients, increase guest satisfaction. Evaluate feedback for further changes
- Expertise in menu planning in line with the national/international culinary standards; handle matters pertaining to costing of food, pricing and house keeping while ensuring adherence to budgetary & quality parameters.
- Conceptualize plans to ensure that hygiene standards as laid down by the Company
- Structuring annual operational budget and implementing control measures to contain expenses within defined limits

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“SALT ROCK GRILL”, U.K.BERMUDA ISLAND.

30 Oct 2007– 10 Oct 2008

Position: Chef De Partie

- Organized and coordinated the food operations, aiming to provide high quality food to guests in the most cost efficient manner, and in accordance with the Organization’s relevant policies and procedures.
- Responsible for placing food orders and necessary equipments orders in order to enable the preparation of meals in line with the international standards
- Monitored & maintained the quality of the food produced, ensuring that the kitchen works within relevant hygiene, health and safety guidelines.
- Maintained daily inventory, filled out Food requisitions & adhered to control systems to assure quality, portion size & consistency.
- Carried out menu revamping and recharging as per guest profile and preferences. Implementation of new menus and writing procedures for the items that is produced.
- Worked within the food cost budget, always checked/adjusted food requisitions and controlled waste.

“ELITE SEEF RESIDENCE”, BAHRAIN

8 September 2006 – 29 July 2007

Position:Demi Chef De Partie

“SUPERME GLOBAL SERVICE”, IRAQ

27 January 2005 – 25 Aug 2006

Position:Commis I

“SUN ISLAND BEACH RESORTS”, MALDIVES

3 October 2003 – 25 oct 2004

Position:Commis I

EDUCATIONAL CREDENTIALS

Diploma In Food & Beverage Production Department. Hotel Management & Catering Technology

Offshore Training Courses:International Approved:

OPITO APPROVED-T-BOSIET:

Completed TBOSIET OFFSHORE SAFETY INDUCTION& EMERGENCY TRAINING

(Course Valid:07/01/2023 TO 06/01/2027)

certificate number-51455507070123N0237)from ENERTECH- Training centre-QATAR.

CERTIFICATION:

BASIC OFFSHORE SAFETY INDUCTION EMERGENCY TRAINING

S.T.CW-95 2014 courses (E.F.A/F.P.F.F./P.S.T./ P.S.S.R/HELICOPTER SAFETY &ESCAPE)

AREA OF INTEREST :

- Food Production - Continental/Italian/French/Asian Cuisine/Mexican/Arabic.
- International experience- 15 years.

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COMPUTER SKILLS:

Windows 7 and Win XP.

MS-office 2003/2013

ERP &Dynamic Amwaj Application,

INTERESTS:

Music,Driving,playing.

PERSONAL PROFILE

| | | |
|-----------------|---|--|
| Fathers name | - | Atham sahib |
| Nationality | - | Indian |
| Date of birth | - | 15 th may 1982 |
| Sex | - | Male |
| Marital status | - | Married |
| Languages known | - | English, Tamil,Hindi, Portuguese. |

REFERENCES

| | |
|----------------|---|
| Name | Mr.Tim Jesset/Mr.murthy |
| Position | Operation manager/catering Manager |
| Company | Compass Group/angola |
| Telephone No | +244914753980/0119258421111 |
| Email Address: | aess5@chevron.com / mail.murthy@yahoo.com |

PASSPORT DETAILS

- Number - **Z7374502**
- Date of Issue - **17/08/2023**
- Date of Expiry - **16/08/2033**
- Place of Issue - **CHENNAI**

DECLARATION

I hereby declare that the above details furnished by me are true and correct to the best of my knowledge and belief.

Date:

Place:

(HAMEED.A)