

Namazzi Hanifah

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Visa : Cancelled Visa



Career Objective

To be an active bakery staff in an organization where my gained experience can be fully utilized through elaborating and manifesting high quality and efficient customer satisfaction so the company improves and maintains its reputation as a way of corporate social responsibility and as well as working towards the company to achieve its objectives, mission and vision.

Skills and Competencies

Excellent customer service
Very good and excellent database management skills especially oracle
Excellent crowd management skills
Change and adaptability
Good interpersonal relationship skills
Creativity with Flavor and Texture.
Excellent Hand-Eye Coordination.
Patience Under Pressure Customer
focused and oriented
Ability to work under pressure for long hours
Numerical skills.
Physically Fit

Professional Experience

PARAMOUNT HOTEL (U.A.E)

1 YEAR

POSITION: BAKERY DEPARTMENT

JOB RESPONSIBILITIES:

- Designing and improving recipes.
- Measuring and combining ingredients and using mixers, blenders, heat sources, and other equipment to make baked goods, such as cookies, bread, cakes, etc.
- Decorating and displaying finished products.
- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Greeting customers, answering questions, making recommendations, accepting orders and payments, and providing exceptional customer service.
- Keeping records relating to deliveries, inventory, and production levels.
- Taking client information and ensuring that deliveries are fulfilled accurately and on time.
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift.

VELERO HOTEL (DOHA, QATAR)
POSITION: *BAKERY DEPARTMENT*
2 YEARS

RESPONSIBILITIES

- Designing and improving recipes.
- Measuring and combining ingredients and using mixers, blenders, heat sources, and other equipment to make baked goods, such as cookies, bread, cakes, etc.
- Decorating and displaying finished products.
- Testing ingredients and finished goods to ensure that each item meets food safety and quality controls.
- Greeting customers, answering questions, making recommendations, accepting orders and payments, and providing exceptional customer service.
- Keeping records relating to deliveries, inventory, and production levels.
- Taking client information and ensuring that deliveries are fulfilled accurately and on time.
- Cleaning and restocking workstations and ensuring that all equipment is sanitized and prepared for the next shift.

Educational Qualification

HIGH SCHOOL DIPLOMER
DIPLOMA IN INFORMATION TECHNOLOGY

Reference

Provided upon request