



# MUHASIR KULATHINGAL

F & B PRODUCTION, HOSPITALITY MANAGEMENT

## PROFILE

Experienced F & B professional with over 5 years in food preparation and service, adept at overseeing a large-scale dining operation and effectively leading staff to excel in every service.

## SKILLS

- F&B Production
- Food Safety
- Leadership
- Problem Solving
- Communication
- Multitasking
- Time Management

## EDUCATION

**Bachelor of Tourism and Hotel Management** – University of Calicut  
2013 – 2016

**VHSE Kerala Higher Secondary**  
2011 – 2013

**SSLC – Kerala State Education Board**  
2011

## LANGUAGES KNOWN

- English, Hindi, Malayalam
- Arabic (writing)

## CERTIFICATION

- CATERING & FOOD SAFETY SUPERVISOR TRAINING  
FOOD SAFETY & STANDARDS AUTHORITY OF INDIA
- FSS LICENCED FOR RETAIL FOOD PRODUCTION  
MAR 2021 – Valid Till MAR 2026  
FOOD SAFETY & STANDARDS AUTHORITY OF INDIA



Abu Dhabi



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## CAREER

2019-2023

### MUZWALLAH GRILL RESTAURANT - Malappuram, Kerala, INDIAN CHEF & KITCHEN SUPERVISOR

- Oversaw food and beverage preparation and supervised kitchen staff.
- Provided excellent service, ensuring maximum customer satisfaction.
- Enforced health and safety regulations.
- Maintained cleanliness and organization in kitchen and service areas.
- Forecasted future needs for supplies and cleaning product.

2019

### LE MERIDIEN KOCHIN

#### ON THE JOB TRAINEE F & B PRODUCTION

- Enforcing sanitation, hygiene, health, and safety regulations.
- Upholding organizational and quality standards.

2017 - 2018

### SHARAFIYA RESTAURANT, MALAPPURAM, KERALA, INDIAN-CHEF

- Prepare various international dishes including South Indian, Arabic, Chinese, and grilled cuisine.
- Ensure freshness of ingredients and final products.
- Cook meats, vegetables, fish, poultry, and other foods through various methods such as baking, grilling, steaming, and boiling.
- Present and garnish final dishes in an appealing manner.
- Measure and assemble ingredients for menu items efficiently.
- Maintain accurate inventory of food items.
- Rotate stock items according to established procedures.

2016 - 2017

### CLUB MAHINDRA - Cherai, Kerala, INDIAN F & B SERVICE STAFF

- Prepared for restaurant openings by attending briefings and ensuring readiness with necessary operational tools.
- Inspected station equipment and furniture for maintenance needs and functionality.
- Maintained cleanliness and polish of silverware, cutlery, glassware, and chinaware.
- Stocked sideboard with service ware and essential items such as sauces, jams, salt and peppershakers, and butter dishes.