



Muhasir Kulathingal

Graduate Tourism & Hotel Management

Abu Dhabi - muhasirkulathingal@gmail.com | +971 547375432

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.

Professional Experience

MUZWALLAH GRILL RESTAURANT - Malappuram, Kerala, India

01/20 - 08/23

COOK & KITCHEN SUPERVISOR

- Managed food and beverage preparation and supervised kitchen staff
- Delivered outstanding service for maximum customer satisfaction
- Enforced health and safety regulations
- Maintained cleanliness and organization in kitchen and service areas
- Forecasted supply and cleaning needs
- Ensured food preparation met quality standards
- Managed vending machine cleanliness and restocking

LE MERDIAN- Kochi

01/19 - 07/19

ON THE JOB TRAINEE

F&B production

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

SHARAFIYA RESTAURANT - MALAPPURAM, KERALA, INDIA

08/17 - 12/18

COOK

- Prepare various international dishes including South Indian, Arabic, Chinese, and grilled cuisine
- Ensure freshness of ingredients and final products
- Follow recipes accurately, including precise measurement, weighing, and mixing of ingredients
- 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
- Occasionally serve food to customers
- Measure and assemble ingredients for menu items efficiently
- Maintain accurate inventory of food items
- Properly store food at appropriate temperatures
- Clean and sanitize food preparation area and kitchen at the end of each shift

CLUB MAHINDRA - Cherai, Kerala, India

05/16 - 05/17

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 pepper shakers, and butter dishes

Education

Calicut university
Bachelor of Tourism & Hotel Management

04/13 - 03/16

VHSE Kerala
Higher Secondary

03/11 - 03/13

Languages Known

- English, Hindi, Malayalam,
- Arabic (writing)

Training & Certifications

- Industrial Exposure Trainee at Gateway of Taj, Kozhikode - April to June 2014
- Catering & Food Safety Supervisor Training, Food Safety & Standards Authority of India
- FSS License for Retail Food Manufacturing, Food Safety & Standards Authority of India

Key Skills

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