



Nahas Naushad

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📍 Alappuzha,
Kerala,
India
DOB : 17/07/1996
Nationality : Indian

Skills

- Kitchen management
- Handling situations
- Hard work
- Time management
- Leadership
- Teamwork
- Adaptability
- Inventory management
- Pre-opening experience
- Cost control
- Presentation
- Cutting skills
- Sushi experience
- Fish handling experience
- Butchering experience
(costly meats like Wagyu 09+)
- Robotayaki
- Dim sum
- Steaks
- Tempuras
- Hirata buns
- Ramen

Languages Known

- English
- Malayalam
- Hindi
- Tamil

Computer Proficiency

- MS Office
- Sap
- Tally

Career Objectives

Utilizing my broad knowledge of cooking and my love of creativity, I hope to inspire a team of motivated cooks, produce unique meals and help a progressive restaurant expand and succeed. Together with a dedication to quality, sustainability, and client happiness, my goal is to consistently push the limits of culinary inventiveness

Experiences

• White Bobata - Saudi Arabia

Working as a CDP and taking care of the robata section, Ensuring the quality of all products, including steaks, fish, and vegetables, and following the FIFO system. Checking all log books, monitoring records, conducting monthly inventory, and ensuring date tags and chillers, lowhoy, and dry areas are neat and clean. Assisting the section during busy times and making sure company standards are followed. 2024

• Asian Fusion Encore - India

Worked as an CDP in Asian Fusion restaurant that serves a variety of fusion foods. Assisting with the busy time of the department by plating the food and placing orders for daily store items, meats, and veggies. keeping an eye on things like product dates, kitchen tidiness, Inventory control, and staff handling of various scenarios. Ensure that every production complies with the company's standards. 10 October 2022 - 16 June 2023

• Oishi Fusion - Bahrain

Successfully had pre-opening experience in 2 branches and worked as a DCDP Mainly focused on kitchen. operations, quality of the products we serve, cost control and inventory control. Assisted all sections and supported. them in operations. 21 April 2021 - 15 August 2022

• White Robata - Kuwait

Worked as a Commis I for 3 years, creating various kinds of fusion dishes, steaks, salads, and plating different preparations. Have extensive knowledge of various types of sauces and a variety of burgers and steaks. 13 August 2018 - 20 March 2021

• Shabarush Mamzar - Dubai

Worked as a Commis 111 for 3 months in an Italian restaurant, specializing in continental food preparation and plating: 15 October 2017 - 13 January 2018

• Marriot Whitefield - India

Completed 5 months of industrial training, including food plating, cooking temperatures, cutting of dishes, and gained experience in managing public relations. 2015

References

- Chef Jobi
Brand Chef
White Robata
☎ +9656769603
- Chef Simjo
Chef de partie
Oishi
✉ simjond19993@gmail.com
- Chef Jibin
Sous Chef
Asian Fusion Encore
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Educational Qualifications

- **Bachelor of Hotel Management**
Calicut University
Oriental School of Hotel Management, Wayanad
First Class
2017 - 2014
 - **Higher Secondary - Commerce**
Kerala Board of Higher Secondary Examination
o XIII Higher Scannary School, Alappuzha
72 %
2013 - 2011
- Additional Qualification**
- Advanced Tally
Orbit Institute
2023

Achievements

- Successfully opened a Japanese fusion restaurant, set the moon, and handled all preparations and plating.
- Participated in a seminar conducted by HACCP (August 2013).
- Attended a bartending workshop conducted by Mr. Varun Sudakar (Head Bartender, Four Seasons Hotel Mumbai January 2015).
- Participated in different flavored puttu making (Food Festival conducted on Guinness World Record for Longest Puttu on campus).
- Successfully conducted an Arabic theme dinner, THAFATALO
- An active member of the Gastronomy Club. Successfully conducted a food festival featuring different cuisines.