

RASHIDA NABIRYE
COMMIS CHEF.



NAME: RASHIDA NABIRYE

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NATIONALITY: UGANDAN

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VISA STATUS: VISIT VISA

CAREER SUMMARY

Quality focused and efficient chef with 2 years of experience in a Dubai based fine dining restaurant. Specialized in international cuisines like Continental, Italian, American, Lebanese etc. Experience in both ala-carte and set menu. Adept in preparing and plating food in high energy in a fast-paced working environment. At the same time maintaining the food quality and food safety procedure. Having a 'hands on' approach to all areas of the kitchen as well as possessing excellent organizing, administrative and communication skills. Looking for an opportunity as a chef to engage in a full-time employment in your prestigious company where I can increase my experience and knowledge, while making a significant contribution to the success and aim of your company that is to render quality service and perform it with my utmost dignity

SKILLS

- Knowledge and ability to run a section and work without close supervision. Strong organizational skills and ability to work in a stressful fast-paced environment.
- Experienced in cooking various types of dishes e.g. (Main course, Breakfast, Pasta, Soup, Sauce, Burgers Salad, Sandwiches, Crape and Pancake.)
- Hands-on experience with various kitchen equipment e.g. (griller, oven, boilers, fryer, crape maker, toaster, etc.)
- Good level of numeracy and Communication skill. Reading, writing, and oral proficiency in the English language
- Ability to remain calm and undertake various task and available to work any shifts and also during weekends and holidays.
- Good listener and fast learner with enthusiasm to develop own skill and knowledge plus those around me

EXPERIENCE

SANDERSON'S RESTAURANT L.L.C DUBAI.

COMMIS

- Always record down the wastage that happened during the food preparation.
- Ensure that all chillers and freezers are in good working conditions by recording their temperatures.

- Do monthly inventory every end of the month and present it to the Sous chef.
- Clearly check my line checklist before any start of a shift. · clearly record all kitchen wastage so as to reduce variance.
- Monitor kitchen stock through the company system. Making salad, sandwiches, burgers, tacos etc.
- Preparing misc en place for cold section.
- Preparing dressing and cold sauces for sandwich and burgers.
- Maintained high standard of food service during fast faced operation. Cleaning and organizing the cold section.

SHAKESPEARE AND CO RESTAURANT AND CAF'E (2022TO 2023) **COMMIS**

- Accurately measuring meal ingredients for the Chef de Partie.
- Preparing basic salads and sauces as directed by the Chef de Partie.
- Plating and presenting meal items as per the Chef de Partie's instructions.
- Accurately Preparing portion size and quantity as directed by the Chef de Partie
- Receiving deliveries and verifying that all ordered items have been delivered and are of good quality.
- Discarding all expired and spoiled food items stored in the stock rooms, refrigerators, and freezers. Performing basic cleaning duties and ensuring that workstations are properly sanitized.
- Making salad, sandwiches, burgers, tacos etc.
- Preparing misc en place for cold section.
- Preparing dressing and cold sauces for sandwich and burgers.
- Maintained high standard of food service during fast faced operation. Cleaning and organizing the cold section.

SHAKESPEARE AND CO RESTAURANT AND CAF'E (JUNE 2021 TO NOVEMBER 2022)

- Washing, peeling, and cutting of fruits and vegetables to prepare for cooking or serving.
- Assist chefs and other kitchen staff with various task as needed.
- Carry food supplies and utensils to and from storage and work area.

EDUCATION:

- Uganda Certificate of Education
- Uganda Advanced Certificate of Education (UACE)