



SHAN SALIM

| **Date of Birth** : 18/02/1988 | **Nationality** : Indian | **Gender** : Male
| **Phone No** : +973 33841921, +918075193223 | **Email** : shansalim8844@gmail.com
| **Address**: Hamala, Bahrain

PROFILE

Highly skilled butcher cum griller with over 9+ years of experience in high-end restaurants and supermarkets in Bahrain. Adept at combining expert butchery techniques with advanced grilling methods to deliver exceptional quality and presentation. Demonstrated success in managing high-volume operations, ensuring stringent food safety standards, and providing outstanding customer service. Proven ability to manage high-volume operations, ensure food safety, and provide top-notch customer service in a fast-paced culinary environment. Known for precision, efficiency, and a deep understanding of meat cuts and grilling techniques, contributing to the success and reputation of prestigious dining establishments. Seeking to leverage my extensive expertise in butchery and grilling to contribute to a dynamic culinary team, drive operational excellence, and deliver exceptional dining experiences in a reputable environment.

WORK EXPERIENCE

29th Sep 2022 – Present

BUTCHER CUM GRILLER

CAST IRON STAEK HOUSE RESTAURANT - BAHRAIN

- Skilled in the precise butchering of beef and lamb, including cutting and de-boning whole carcasses into various parts to optimize yield and ensure high-quality cuts for diverse culinary applications
- Expert in preparing meat according to established procedures, ensuring consistent quality and adherence to industry standards for optimal results
- Proficient in minimizing meat wastage through strategic cutting techniques and efficient processing methods, contributing to cost savings and sustainability
- Dedicated to ensuring that all meat is handled and stored according to best practices and industry standards, maintaining optimal freshness and safety
- Committed to ensuring the consistent availability of high-quality meat for customers by maintaining rigorous standards in selection, preparation, and inventory management
- Experienced in performing temperature checks on meat and meticulously recording readings to ensure proper storage conditions and adherence to safety standards
- Proficient in operating processing, fabricating, and packaging machines to efficiently prepare and package meat products while maintaining high standards of quality and safety
- Skilled in utilizing processing, fabricating, and packaging machines to streamline meat preparation and packaging processes, ensuring precision and adherence to quality standards
- Expert in cutting meat both for display purposes and to fulfill customer orders, ensuring precision in portioning and presentation to meet quality and aesthetic standards
- Responsible for maintaining a clean, safe, and organized work environment to uphold hygiene standards and ensure operational efficiency in meat processing and handling
- Experienced in both butchering and grilling, adept at preparing high-quality meat cuts and expertly grilling them to perfection in an international restaurant setting
- Proficient in grilling a variety of premium cuts, including Ribeye Steak, Strip Loin, Tenderloin, Tawook, T-Bone Steak, Burger Patties, Lamb Shank, Short Ribs, and Beef Brisket, ensuring exceptional flavor and quality in each dish

25th Mar 2015 – 31st Aug 2022

BUTCHER

ALOSRA SUPERMARKET (BMMI) WLL – BAHRAIN

- Cut, trim, and prepare various types of meat, including beef, pork, poultry, and fish, according to customer specifications and quality standards.
- Handle and process poultry, including chickens and turkeys, ensuring proper cleaning, plucking, and cutting for retail display.
- Clean, fillet, and portion fish, ensuring high standards of hygiene and safety while handling seafood.
- Cut and prepare pork products, including chops, roasts, and sausages, while adhering to safety and quality regulations.
- Expert in cutting and de-boning beef into primal cuts, including steaks, roasts, and ground beef and breaking down whole lamb carcasses into specific cuts, ensuring precision and adherence to international culinary standards.
- Experienced in preparing meat in strict accordance with established procedures, ensuring consistency, quality, and compliance with international standards
- Skilled in minimizing meat wastage through efficient cutting techniques and resourceful processing methods, contributing to cost savings and sustainability in an international setting
- Dedicated to ensuring that all meat is handled and stored correctly, adhering to global standards of hygiene and safety to maintain optimal quality and freshness

- Committed to ensuring the consistent availability of high-quality meat for customers by maintaining rigorous standards in selection, preparation, and inventory management
- Responsible for maintaining a clean, safe, and organized work environment, adhering to international hygiene and safety standards to ensure operational efficiency and product quality
- Physically fit and skilled in meat processing and slaughtering, with extensive knife skills and a deep understanding of industry standards for quality and safety.

April 2013 – February 2015

BUTCHER

CENTRAL MARKET, MANAMA, BAHRAIN

- Skillfully cutting, trimming, and deboning beef and lamb according to customer specifications.
- Preparing various cuts of meat for display and sale.
- Assisting customers by providing information on different cuts of meat, cooking methods, and recommendations.
- Taking custom orders and ensuring customer satisfaction.
- Monitoring stock levels of beef and lamb products, ensuring freshness and quality.
- Assisting in inventory control by recording sales and managing stock rotation.
- Adhering to health and safety regulations, maintaining a clean and sanitized workspace.
- Staying informed about different beef and lamb cuts, including their characteristics and best cooking methods.
- Educating customers on the benefits and uses of various cuts.

2009 - 2013

BUTCHER

AK BUTCHERY, KERALA, INDIA

- Cut, trim, and prepare beef and lamb carcasses into various cuts, including steaks, chops, roasts, and ground meat, according to customer specifications.
- Inspect beef and lamb products for quality and freshness, ensuring they meet industry standards before sale.
- Assist customers in selecting beef and lamb products, providing information on different cuts, cooking methods, and recipe recommendations.
- Prepare and produce various types of sausages and specialty meat products from beef and lamb, following established recipes.
- Monitor stock levels of beef and lamb products, ensuring proper rotation and freshness while managing waste and by-products effectively.
- Operate and maintain butchering equipment, including knives, saws, and grinders, ensuring all tools are kept clean and in good working condition.
- Adhere to strict hygiene and safety protocols to prevent contamination and ensure food safety during meat processing.
- Properly package and label beef and lamb products for retail sale, including weight, price, and product information.
- Handle waste from meat preparation, ensuring proper disposal of scraps and by-products in compliance with health regulations.
- Collaborate with management to develop and promote special offers or seasonal products related to beef and lamb.
- Stay informed about current trends in meat products, customer preferences, and pricing to make informed decisions about product offerings.

● **EDUCATION**

- **PLUS TWO**
MOHAMADAN HIGHER SECONDARY SCHOOL
Board of Higher Secondary Examination, Kerala | 2005-2007
- **SSLC**
Board of Public Examination, Kerala | 2005

● **ACHIEVEMENTS**

- **Microsoft Excel 2013 (Basic)**
31st March, 2018

ADDITIONAL INFORMATION

● **SKILLS**

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|--------------------------------|----------------------------|---------------------------------------|
| ▪ Knowledge of Meat Cuts | ▪ Interpersonal Skills | ▪ Problem-solving & Analytical Skills |
| ▪ Inventory Management | ▪ Communication & Teamwork | ▪ Client Relationship Management |
| ▪ Precision Cutting | ▪ Attention to Detail | ▪ Grilling and Cooking |
| ▪ Hygiene and Safety | ▪ Time Management | ▪ Self Confidence & Hardworking |
| ▪ Customer Service | ▪ Negotiation Skills | ▪ Organization Skills |
| ▪ Advanced Grilling Techniques | ▪ Slaughtering | ▪ Knife Skills |

● **LANGUAGE SKILLS**

MOTHER TOUNGUE(S): Malayalam

English

Listening C2	Reading C1	Spoken Production B2	Spoken Interaction B2	Writing C1
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Hindi

Listening C2	Reading B2	Spoken Production C2	Spoken Interaction C2	Writing B1
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Arabic

Listening C2	Reading B2	Spoken Production C2	Spoken Interaction C2	Writing B1
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Tamil

Listening C2	Reading B1	Spoken Production C2	Spoken Interaction C2	Writing B1
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● **PASSPORT DETAILS**

Passport No. : S9746276
Date of Issue : 27/12/2018
Date of Expiry : 26/12/2028

● **DRIVING LICENSE**

Valid Bahrain Driving License

Type of License : Private
Date of Issue : 25/11/2014
Date of Expiry : 25/11/2024

Valid Indian Driving License

License No : 25/1953/2017
Date of Expiry : 15/03/2037

● **REFERENCE**

HABEEB

Butchery Supervisor
BMMI Alosra Supermarket WLL, Bahrain
+97333390668

MUHAMMAD

Manager
Casteiorn Stake House, Bahrain
+97366647645

● **DECLARATION**

I hereby declare that the above-mentioned information is correct to the best of my knowledge and belief.

SHAN SALIM