



Age: 27

PROFILE

Result – Experienced and talented Indian Chef and supervise skilled in the preparation and serving of Asian foods. Adhering to standard in cooking capable of giving every meal an exciting and unique spin that always impresses.

To be a part of creative and challenging environment, where my skills and abilities in the area of Hotel Management can be effectively utilized and where learning and knowledge are the key incentives.

Sahinsha Hashim

Experience

December 2019- September 2023

Commi 3– Lulu Hypermarket LLC

- Cooking and preparing a variety of fresh Indian foods and meals.
- Supervising food service assistants.
- Ensuring that appropriate level of hygiene and cleanliness are maintained in the kitchen.
- Washing, cutting and preparing food before it is cooked.
- •Making sure that all food at point of delivery is of the highest quality.
- •Assisting the catering manager to price up menus.
- •Constantly checking the quality of the food being served t customers.
- Supporting suppliers and ordering vegetables, meats, kitchen and cleaning equipment.

Indian Cook- **Rose Hotel** AJMAN, UAE June 2018-December 2019

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- Assisting the catering manager to price up menus.
- Constantly checking the quality of the food being served to customers.
- Supporting suppliers and ordering vegetables, meats, kitchen and cleaning equipment.

Education

Certificate Course, Hotel Management

CERTIFICATE COURSE IN FOOD PRODUCTION IN THE LEELA HOTEL, KOVALAM (RAVIZ HOTEL), Kerala, India

Higher Secondary School (+2)

Kerala State, India SSLC, School Kerala State, India

Skills

- •Computer Knowledge (MS Office, Excel, & Outlook.
- Driving.



