**CURICULUM VITAE**

**NICHOLAS MUBIRU**

**Mob: +971588478835**

Nationality: Ugandan

Email; [nicholsmubiru@gmail.com](mailto:nicholsmubiru@gmail.com)

Visa status; visit visa

# APPLIED POST: COMM CHEF 11/BAKER

**Objective**

To seek a challenging position in a food processing environment and desire to

grow with the organization, prove to be a company asset and play as a team member towards effective functioning and achieve organizational goals.

**Key Credentials:**

* Ability to work with different nationality & culture.
* Team Player, highly organized, creative thinker with a strong work ethics.
* Customer service focus, presentable with a pleasing personality.  A fast learner with an open mind and excellent organization skills

ADDITIONAL TRAINING

* Cooking and Baking
* HACCP skills
* Food safety kills.
* Inventory officer
* Fifo skills
* Temperature awareness

STRENGTH SKILLS

* Customer service  Communication
* Excellent leader ship qualities. skills
* Able to make coffee such as Espresso, Cappuccino,  Interpersonal skills late coffee and milk shake  Computer skills
* Independent decision maker  Lead ship skill
* Customer 0rientation  Team player
* Being able to work under pressure with little or no supervision

EDUCATION AND TRAINING:

* Diploma in factory food production and hospitality.
* High school diploma
* Food safety and HACC

# WORK EXPERIENCE

**Company: URBERN FOODS LLC**

**Designation: BAKER**

**DURATION**: 2 YEARS DUTIES

* Ensuring profitability by maintaining an accurate record of baking operations.
* Managing needed supplies and inventory levels.
* Directing and supervising the production staff’s activities to make sure that products are up to standards.
* Recording all baked items and ensure all are labeled for ease identification
* Assess the quality of raw materials before baking.
* Conduct research to develop original recipes for products.
* Ensure the proper storage of baking utensils.
* Ensuring my team having high standards of food hygiene and follow the rules of health and safety
* Monitoring portion and waste control to maintain profit margins
* I also played a role of stock rotation as am following the FIFO system

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**Company: GRAND BABIQUE**

**RESTAURANT**

**DURATION; 2019-2020**

**DUTIES AND RESPONSIBILITIES**

* Food safety and hygiene trainer
* Preparing and serving hot and cold drinks such as coffee, tea, and artisan and specialty Beverages.
* Cleaning and sanitizing work areas, utensils and equipment Cleaning service and seating areas
* Describing menu items and suggesting products to customers
* Servicing customers and taking orders
* Receiving and processing customer payments

# DECLARATION

I here by declare that the above information is of my acknowledgement and with much pleasure would like look forward to hearing from you for any required information.