



Curriculum Vitae

Mohammed Toslim

Biella Italian Restaurant

Marina mall

Abu Dhabi

United Arab Emirates

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Mobile No. +971588661918

Carrier Objection

Seeking a suitable position and substantial responsibility where my qualifications and experience would be fully utilized in a career opportunity where I make a significant contribution to the hospitality industry.

Employment History.

Demi chef De Partie 2010

WAFI HOSPITALITY L.L.C.

Biella Italian Restaurant

Marina mall

Pizza, Salad, Pasta, Dessert

Kitchen incharge2017

Ethai Thailand Restaurant L.L.C.

Isa town

Kingdom of Bahrain

Thai cuisine

Chef De Partie 2023

Snowbell Restaurant Management Co. LLC

Ming's Chamber Restaurant

Abu Dhabi Dalma Mall

Asian cuisine

Thai, Chinese, Indonesia, Malaysia, Singapore, Vietnam, Japan, Korean, Philippines

Duties / Responsibilities

Takes care of daily food preparation and duties assigned by the superiors to meet the standard and the quality set by the Restaurant.

Follows the instructions and recommendations from the immediate superiors to complete the daily tasks.

Coordinates daily tasks with the Sous Chef.

Responsible to supervise junior chefs or commis.

Able to estimate the daily production needs and checking the quality of raw and cooked food products to ensure that standards are met.

Ensure that the production, preparation and presentation of food are of the highest quality at all times.

Ensure highest levels of guest satisfaction, quality, operating and food costs on an ongoing basis.

Knowledge of all standard procedures and policies pertaining to food preparation, receiving, storage and sanitation.

Full awareness of all menu items, their recipes, methods of production and presentation standards.

Follows good preservation standards for the proper handling of all food products at the right temperature.

Operate and maintain all department equipment and reporting of malfunctioning.

Ensure effective communication between staff by maintaining a secure and friendly working environment.

Establishing and maintaining effective inter-departmental working relationships.

Have excellent knowledge of menu creation, whilst maintaining quality and controlling costs in a volume food business.

Personally responsible for hygiene, safety, and Inventory, checking the receiving item temperature of the item, checking the quantity of item correct use of equipment and utensils.

Ability to produce own work in accordance with a deadline and to assist and encourage others in achieving this aim.

Skills and specifications.

- Good communication and interpersonal skills.
- Must have a love and passion for food.
- Good management and organizational skills.
- The ability to work under pressure.
- Attention to detail and ability to identify and solve problems.
- Excellent oral and written communication skills.
- The ability to work in work environments that are openly diverse.
- The ability to work without help and in a team.
- Willing to take on extra responsibilities and new challenges.

Language Known

English:

Read, Write, and Speak

Hindi:

Speak

Bangla:

Read, Write and Speak

Personal Information

Date of Birth:

06^h June. 1984

Birthplace:

Feni City

Nationality:

Bangladesh

Marital Status:

Merit

Permanent Address:

Feni, Chittagong, Bangladesh

Contact No:

+971588661918

Education

S S C

Email Address:

toslimmd123@gmail.com

Reference:

HEAD CHEF RAHMATH

Biella Italian Restaurant

Marina Mall, Abu Dhabi, UAE

Mings Chamber Restaurant

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