**Curriculum Vitae**

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| C:\Users\SYSTEM1\Downloads\WhatsApp Image 2021-06-30 at 7.47.13 PM.jpeg**Contact Details:-**shiefshahine2021@mail.com0562673439Dubai, UAE 971**Personal Details**Date of Birth: 04.11.1992Natinality : CameroonSex: MaleMarital status: Single**Education Rename****HIGHER INSTITUDE FOR PROFERTIONAL TRAINING**Diploma of Higher Education CAMEROUN, August 2016  **LYCEE TECHNIQE DES BDA-WEST** A Level1 / BACC CAMEROUN, August 2013 **LYCEE TECHNIQE WEST A Level 2 / PROB / TV** CAMEROUN, September 2011 | ***SHENY BERDEVEURE*****PROFESSIONAL SUMMARY RENAME**Bilingual Restaurant Cook complying with all safety standards, including those pertaining to kitchen machinery, equipment and utensils. Considered grill master and expert baker.**WORK HISTORY RENAME**November 2019 - Current **AVANI HOTEL RESTAURANT DUBAI** **- CHEF**, DUBAI, UAE* Planned and prepared food products orders to maintain appropriate stock levels.
* Checked freezer and refrigerator prior to each shift to verify correct temperatures.
* Utilised proper cleaning techniques to sanitise counters and utensils used in preparation of raw meat, poultry, fish and eggs.
* Prepared meals from scratch using authentic, popular recipes to generate repeat business.

 January 2018 - November 2019 **CAPITIANO RESTAURANT CONTINENTAL** **- KITCHEN ASSISTANT**, DUBAI, UAE* Mastered 10 TO 20 recipes to professional standard.
* Assisted [head chefs] in timely preparation of up to [100] meals weekly .
* Cleaned and organized kitchen stations within [45]-minute timeframe, promoting team efficiency.
* Reported [to] maintenance needs and unsafe work conditions within -minute timeframe.
* Assisted chefs with preparing and presenting food to regular guests, employing meticulous attention to detail and presentation expertise.

 January 2016 - February 2018 **PRIMMIER IIN** **- STORE KEEPER**, ABU DHABI, UAE* Remained flexible to commit to hours overtime to maintain smooth workflow in busy periods.
* Sustained safety protocols while delivering proper, cost-effective and safe handling equipment and material use.
* Explained information about quality, value and style of products to influence customer buying decisions
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| **LANGUAGES RENAME**1. **English:**
2. **French**
3. **Arabic ( Beginner)**

**Passport Details**Passport No: 0921788Issue Date: 15.03.2019Expiry Date: 15.03.2024 | **SKILLS RENAME*** Hospitality service expertise.
* Passionate, spirited and classically trained culinary professional
* high-performing teams.Leader in the delivery of excellent customer service,
* Dedicated to food safety, customer service best practices and quality food .
* HACCP
* Effective communications
* Purchasing
* Kitchen inventory control
* Food safety & hygiene expert

 **CERTIFICATIONS*** [FOOD SAFETY] Training - [2021]
* Certified[ CHEF], [AVANI HOTEL] - [2021]

Reference Cresco safe occupational safety trading L.L.CDubai-U.A.E |