**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.com  0562673439  Dubai, UAE 971  **Personal Details**  Date of Birth: 04.11.1992  Natinality : Cameroon  Sex: Male  Marital 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 |
| **LANGUAGES RENAME**   1. **English:** 2. **French** 3. **Arabic ( Beginner)**   **Passport Details**  Passport No: 0921788  Issue Date: 15.03.2019  Expiry 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.C  Dubai-U.A.E |