

# MAUTASIM QASIM **ALMASALMEH**

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## Professional summary

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General chef with more than 13 years experience in Arabic and western all kinds of food and to contribute my culinary expertise in preparing outstanding and commendable dishes to provide customers with a world-class dining experience .

## Skills

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- Proven work experience as a Chef
- Hands-on experience with various kitchen equipment (e.g. grillers and pasta makers)
- Advanced knowledge of culinary, baking and pastry techniques
- Leadership skills
- Ability to remain calm and undertake various tasks
- Excellent time management abilities
- Up-to-date knowledge of cooking techniques and recipes
- Familiarity with sanitation regulations
- Extremely organised
- Skilled in conflict resolution
- Quick problem solver
- Guest relations professional
- Communication skills

## Work history

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<b>chef</b> <b>AL Areesh</b> – Al ain, UAE	10/2004 to 12/2010
<b>Chef</b> <b>Al Farah Restaurant</b> – Abu Dhabi , UAE	02/2011 to 01/2015
<b>General chef</b> <b>Laiali Al Sham Restaurant</b> – Abu Dhabi, UAE	02/2017 to Current
<b>General Chef</b> <b>Alfanous Restaurant</b> – Abu Dhabi, UAE	01/2015 to 02/2017

## Education

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**High school** - Daraa - Syria

## Experiences

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- Preparing all kinds of Arabic and Western food as well as appetizers, juices and desserts
- Set up the kitchen with cooking utensils and equipment, like knives, pans and kitchen scales
- Study each recipe and gather all necessary ingredients
- Cook food in a timely manner
- Delegate tasks to kitchen staff
- Inform wait staff about daily specials
- Ensure appealing plate presentation
- Supervise Cooks and assist as needed
- Slightly modify recipes to meet customers' needs and requests (e.g. reduce salt, remove dairy)
- Monitor food stock and place orders
- Check freshness of food and discard out-of-date items
- Experiment with recipes and suggest new ingredients
- Ensure compliance with all health and safety regulations within the kitchen are

## Language

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- **Arabic:** Mother tongue.
- **English:** Excellent Reading, Spoken and Writing skills.

## Additional information

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1. Experience working in a wide array of working environments
2. Experience working as head chef, as well as working alongside other cooks
3. Experience supervising kitchen aids and line cooks
4. Polite, courteous, and professional with all customers, colleagues, and supervisors
5. Commitment to clean, safe, and sanitary practices and working environment
6. Familiarity and compliance with state and county food safety regulations and policies
7. Able to aid in the lifting of goods and loads
8. Experience boiling, frying, basting, grilling, roasting, and broiling meats, fish, and vegetables
9. An outgoing and dynamic personalitySuperb communication and interpersonal skills
10. Knowledge of checking freshness of raw foods
11. Ability to organize and prioritize workload effectively
12. Ability to clean and sanitize work environment, equipment, utensils, silverware, and dishes
13. Ability to work independently or in a team environment
14. Ability to measure, mix, weigh, prepare, and season ingredients in line with recipes