

NASAAZI JOAN

Visa Status: visit visa
Nationality: Ugandan
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CAREER OVERVIEW

Responsible for all food preparation, Salad dressings and sauce production, Maintains highest professional food quality and sanitation standards.

Desire Position: WAITRESS/ KITCHEN HELPER

STRENGTHS

- Adaptable, Positive, & Resilient
- Proven computer skills
- Team player & active listening
- Excellent organizational skills
- High volume production
- Kitchen and appliance maintenance
- Advanced knife skills
- Supply management
- Food safety certification
- Outstanding communication and coaching abilities

Professional experience

Employer: UNIQUE HOTEL- KAMPALA

Outlet(s): CRANE HOTEL
LINE COOK

- Responsible for receiving, storing and rotating produce, daily, meat, fish, poultry and seafood based on a FIFO rotation
- Responsible for straining, cooling and storing stocks in a timely manner
- Accompanied the offsite events team on special events to assist in preparation, plating and service of salad, cheese and desert courses
- Actively involved in cost control, sanitation, menu development, training, recruitment, private dining and catering
- Got chance to work with several Michelin star chefs who got best chef awards which motivated me and inspired to get challenge for my future goals
- Got chance to attend several food festivals in Uganda
- Continuously monitor and control food costs.

- Daily Ordering, inventory, prep sheets, emailing and invoicing.
- Control purchase and daily wastage to maintain and achieve the monthly COGs budget.
- Prepared all food items in a hygienic and timely manner
- Upheld the stocking of the items throughout the shift
- Prepared items for broiling, grilling, frying, or other cooking methods by portioning, battering, breading, seasoning and or marinating

{ Professional experience continued}

FOOD HUB KAMPALA UGANDA

Position: COMISS

- Accurately measuring meal ingredients for the chef de partie
- Preparing meal ingredients which includes seasoning of different meats as well as washing peeling and chopping vegetables and fruits
- Preparing basic salads and sauces as directed by the chef de partie.
- Ensured a clean and organized work station while preparing food items for service
- Properly prepared and executed recipes as assigned by the sous chef
- Upheld the stocking of the items throughout the shift
- Helping with deliveries

OTHERS

- EXPERIENCE IN ARABIC FOODS

Personal Competencies:

- Core Values: Commitment; Diversity and Inclusion; Integrity
- Functional Competencies: Analyzing; Applying Technical Expertise; Following instructions and Procedures; Planning and Organizing

Academic Qualification

HIGH SCHOOL CERTIFICATE

NB: REFERENCE CAN BE FURNISHED UPON REQUEST