

# Abass A Adedamola

Cooking and confentionery

Dec 7, 1993

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Dahan ras al khaimah

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Language

Arabic English

A2

#### **O** Education

Aug 2005 - Sep 2011 New discovery secondary school

Science class

AA

High school

Ladoke Akintola university of

technology

Computer science

2:2

Bsc

# O Work Experience

Apr 2013 - Apr 2016 Waiters

Mar 2012 - Mar 2015

American garden

**Basic Math** 

Verbal Communication

**Customer Service** 

Resolve Conflict

Teamwork

Persistence High Energy

Sell to Customer Needs

Professionalism

Thoroughness

Client Relationships **Physical Strength** 

Stamina

**Problem Sensitivity** 

Mild Sales

Thoroughness

Professionalism

Hospitality

Stamina

Teamwork

POS Systems

Confidence

Empathy

Bilingual Fast

Greet and escort customers to their tables

Present menu and provide detailed information when asked (e.g. about portions,

ingredients or potential food allergies)

Prepare tables by setting up linens, silverware and glasses

Inform customers about the day's specials

Offer menu recommendations upon request

Up-sell additional products when appropriate

Take accurate food and drinks orders, using a POS ordering software, order slips or by memorization

Check customers' IDs to ensure they meet minimum age requirements for consumption of alcoholic beverages

Communicate order details to the Kitchen Staff

Serve food and drink orders

Check dishes and kitchenware for cleanliness and presentation and report any problems

Arrange table settings and maintain a tidy dining area

Deliver checks and collect bill payments

Carry dirty plates, glasses and silverware to kitchen for cleaning

Meet with restaurant staff to review daily specials, changes on the menu and service specifications for reservations (e.g. parties)

Follow all relevant health department regulations

Provide excellent customer service to guests

Welcoming customers & interacting to determine their coffee interests

Explaining the coffee drink menu & answering questions.

Preparing and sells coffee drinks by following prescribed recipes and preparation techniques for various coffee drinks

Suggesting food pairing to improve the coffee drinking experience Generating revenues by attracting new customers; defining new and expanded services

and products. Maintaining inventories by replenishing supply; stocking coffee brewing equipment;

maintaining supplies, pastries, and cookies for coffee bar. Keeping equipment operating by following operating instructions; troubleshooting breakdowns; maintaining supplies; performing preventive maintenance; coordinating for repairs.

Enhancing the outlet reputation by accepting ownership for accomplishing new and different requests; exploring opportunities to add value to job accomplishments.

### Waiters

Dec 2016 - Dec 2018

Mc Donald

Ensured the food was properly handled and stored

Front end cashier/ cash handling

Provided ultimate customer service to the customers

Ensured the area was clean and up to company standards Good customer service while taking orders and handling money

Connecting well with the customers, giving them the best care of what they need

Able to cope with different people and solving problems

Adaptable to pressure, responsible, organized and hardworking

Friendly, courteous and enthusiastic Clear communication skills

Practiced cleanliness

Able to collaborate and work well in a teamwork

## Cooking and confectionery

Feb 2019 - present

Ideal nutrition uae rak

Monitor side dish ingredients and report inventory levels to the Chef or Sous Chef at regular intervals throughout the night.

Aided the Executive Chef and Sous Chefs in the ordering, receiving, and storage of all kitchen commodities.

Trained and developed Chefs and Sous Chefs, and maintained Chef's development program.

Prepared and plated dishes as directed by the Executive Chef and Sous Chef.

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Cleaned dining and kitchen areas per health and safety standards. Maintained sanitation, health and safety standards in the work area. Verified that prepared

food meets requirements for quality and quantity.

Order supplies to stock inventory appropriately comply with and enforce sanitation regulations and safety standards.

Assist in maintaining sanitation and safety standards by responsibly maintaining

cleanliness of food production areas. **Show More** 

Skills

Basic Math. Verbal



