

CURRICULUM VITAE OF MR MUFTAU ADEWALE LUKMAN

Name : Mr Muftau Adewale Lukman

Passport No : A04375737

Nationality : Nigerian

Language : English

Genda : Male

Marital Status : Married

Religion : Muslim

Skype : +971556042925

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D.O.B : 14/02/1984

Contact No : +971556042925

PERSONAL INFORMATION

Motivated person in pursuit of a business oriented full time, career position supporting the mission and operational needs of the organization .Ability to established priorities, work independently and execute complex duties. Highly developed organization and time management skills .Excellent team player with demonstrated and experience of work diplomatically and collaboratively with all level of staffs to ensure successful implementation of a mission

**Chef depatie Southern hotel Abudhabi 27/1/2016 to date.**

Blu sky griled and sports bar with kharaman Arabic grilled bar and resturant.

Ø Understands the executes the importance of covering and labelling food

Ø Reduces and avoid wastage and spoilage.

Ø Reduces waste and re – use as much as possible.

Ø Maintains a healthy and clean surrounding.

Ø From time to time,may be ask to take on special task and to perform additional duties to those outlined above.

Ø Responsible to ensure employee,s performance are up to the hotel-required standards.

Ø Responsible for instructing the staff on correct use of utensils and equipment,monitor and controls productivity.

Ø Check constantly the taste,flavor,décor and design of food served

Ø To take care of all equipment and train employee on proper usage.

Ø To supervise and checking daily mise an place and operations.

Ø Reviews quest complaints and develops actions to prevent repetition of such complaints.

**Demi Chef: Sheraton grand hotel Dubai 27/9/2014 Pre- openingTeam.**

Ø Ensures that all detainls are taken care of i.e check all set ups for banquet functions

Ø Achieves highness standards through strict adherence to the hygiene and sanitation rules.

Ø Responsible for cleanness of all working areas including corridors.

Ø Monitor portion control established with standard recipes.

Ø Ensures uniform appearance of food served in the hotel and maintains presentation and decoration standards.

**Commis**: **Intercontinental Hotel Nigeria 24/02/2012 to 2014 Pre-opening Team**

Ø making sure all miss\_place ready on time.

Ø making sure the chillers and freezers and monitored well arrange and clean.

Ø Making sure the food recipes and garnish techniques and follow and maintain.

Ø making sure theFIFO is follow and attattendin daily briefing organise by direct supervisor.

Ø checking expiry tracking on daily basis to ensure proper storage.

Ø Takes care of all equipment and train employee on proper usage.

Ø Develop team spirit.

Ø Reviews quest complaints and develops actions to prevent repetition of such complaints.

**Commis: Lagos Oriental nigeran15/05/2008 to 2012**

Ø Understands the executes the importance of covering and labelling food

Ø Reduces and avoid wastage and spoilage.

Ø follow the instructions and recommendations from the immediate to complete the daily tasks.

Ø responsible for the daily mise en place for Ala carte,buffet and banquet operations.

Ø Check constantly the taste,flavor,décor and design of food served

Ø Develops and train all section employee

Ø Takes care of all equipment and train employee on proper usage.

Ø support Demi chef departure and commis in daily operation. Reviews

**EDUCATION**

Osun State College of Technology Nigeria : 2005 to 2008

United Secondary School Nigeria Lagos : 1996 to 2002

Community Parimary School Nigeria : 1991 to 1996

OTHER TRAININGS :

I have attended courses in the Sheraton service culture training, management skills, welcome host, handling drug awareness, fraud awareness .Basic first aid training, fire safety and basic hygiene training.

HOBBIES :

Working with different nationals.Willing to learn from different chefs and experts.

Cooking,reading recipes,working as team and willing to learn.

REFERENCES :

Chef Mr Zhou Baiyan

Executive Chinesse Chef Intercontinental Nigeria

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Chef Mr Mbye kuyateh

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