Career profile



**HASHAM MUNIR**

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 **Professional EDUCATION**

* Professional Chef Training Programme – 2009 College of Tourism and Hotel Management, **COTHM** Lahore Pakistan.
* Chinese Cooking Course – 2007 Art Council Rawalpindi – Govt of Punjab Pakistan.
* HACCP Certified from SGS Pakistan Private Limited (15-09-2015)

HACCP, Hazard Analysis and Critical Control Point, is a pro-active & systematic approach to ensure food safety. The food regulating authorities, buyers and customers are demanding HACCP globally. HACCP is an internationally accepted methodology to reduce / eliminate / manage risks associated with the food.

 **AWARD**

* I got life time membership from CAP (Chef Association of Pakistan)
* I was invited in Pakistani TV show on MetroNews1 channel with very famous Chef Asad Latif and in most popular cooking show in recent times (Lazzat with Asad) as a guest.

 **ACADEMIC QUALIFICATION**

* Intermediate BISE (I.COM) Wings College of Learning Jhelum Pakistan (2006)
* Matriculation BISE (ARTS) GOVT School Kala Gujran Jhelum Pakistan (2005)

 **COMPUTER SKILLS**

 Fundamental of Computers, MS office, Internet Browsing, Adobe Photoshop, In page,

 **LANGUAGES SPOKEN**

English, Urdu, Punjabi, learning Arabic, Persian learning

  **PROFESSIONAL EXPERIENCE**

* **Working as a chef manager at Baryan restaurant from**

**August 2017 till now.**

* Worked as a Sous Chef in BBQ Kabab restaurant at Aswaaq Mall Al Mizhar 1 Dubai (29 August 2016 to 6 April 2017).. I was holding kitchen, purchase and also customer service and deal direct, get complains from them and try to give good service. Making of new recipe’s and bring in marking front of customer. Creating new plans how to get good business day by day. Meeting with different companies for introducing our food for daily packs. If company wants less price food we put out cost and give them healthy and hygienic food according to their requirements.
* Worked as a Operational Manager in PCRS (Pakistan Car Rentals) in 7th Floor Executive tower Dolmen Mall Clifton Karachi. (25 Jan 2015 to 25 August 2016) We had regional offices in Lahore, Islamabad, Peshawar, Hyderabad, Gujrat and head office in Karachi. We had Contracts with different companies. we provide every kind of transportation everywhere in Pakistan. I was controlling operations in all over Pakistan. Daily Fuelling, Solving driver problems, vehicle maintenance, meeting with customers, agreement with new companies.

* Worked as Sous Chef in Ocean Grill Restaurant Karachi Pakistan from (25 Jan 2015 to 25 August 2016)
* Worked as a CDP in Zaitoon Classiqe Iranian Restaurant &Coffee Shop (4star) near Muraqabat Police station Daira Dubai from (july 23 2012 to Jan 5 2015)
* Worked as a Demi Chef and chef de party in Aryana Hotel Alqusba Sharjha 4star (February 15 2011 to June 4 2012)
* Worked as a Cook liner in Sarena Hotel (25 Sep 2009 to 28 Dec 2010) I submitted my application for job in Sarena hotel after training. They accepted and started work in different kitchen sections such as Iranian kitchen, short kitchen, continental kitchen, cold kitchen and Pakistani kitchen
* Worked in Serena Hotel (5star deluxe) Islamabad as a cook trainee(23 Feb 2009 to 9 May 2009)

* Worked as a waiter in Baryan Restaurant Karachi (May 2007 to Mar 2008).

 **SPECAIL PROFESSOINAL SKILLS**

Management, marketing, guest relation, Iranian food, Continental food, Italian pastas, Sushi maker, Arabic Appetizer, Pakistani food , BBQ, Grill, Butchery, Salads, Sauces, Dressings , Burgers, Sandwiches, Garnish, Food display, Carving, Kitchen Operations, Cost controller, Supervision, Hygiene inspector, making new menu and recipes,

 **JOB DESCRIPTION**

Check every day temperature of chillers and freezers. Take care of hygiene. Food production has to be according to HACCP rules. Check the FIFO give the quality food to customers. Write the kitchen requisitions and handle the purchasing. Help to head chef for making new menu and work with cost controller. Arranging the buffet taking the orders of kitchen. Collect the equities prepare the menu, supervise and allocate work to subordinates to ensure that all areas of responsibilities are covered. Ensures the highest standard of food production, handling and storage is maintained. Ensures that specialized menu items are prepared on time. Ensures that a clean and orderly work place is maintained at the highest standard. Assists in preparing the dishes according to guests and menu. Ensures A-4 quality food production and hygiene. Prepares complete line of products in the department and report to head chef, Assists in preparing the buffet breakfast Ala carte & lunch. I have good relation with f and b manager and the whole staff. supervise the all kitchen depts and can handle the any situation, Operations, Cost controller, Giving plans of sales & marketing.

 **STRONG POINTS**

Team player, have strong sense of responsibility and dedicated in work, enthusiastic and highly organized, good interaction skills with guests, have strong passion for food, good knowledge and understanding in kitchen operations, having experienced working with brigades of chefs in a multi-culture environment.

 **PERSONAL DETAILS**

 Nationality Pakistani

 Date of Birth 28th of August 1988

 Passport No AX3493092

 Current city Islamabad

 **HOBBIES**

 Playing Snooker

Traveling is my hobby and I want to travel see across the globe.