

# ADNAN RIZWAN

DESIGNATION : **CHEF**

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Burdubai , Dubai - UAE



## CAREER OBJECTIVE

Experienced , talented, and highly organized individual seeking a Chef position , Coming with a High School diploma , 5 years of experience working as a Chef in a hospitality and healthcare environment ; related certifications from accredited companies ; excellent customer service ; ability to build positive and strong relationships with associates, coworkers, and residents; as well as ability to handle multiple jobs and priorities.

## PERSONAL DETAILS

Date of Birth : 26<sup>th</sup> Aug 1995

Marital Status : Single

Nationality : Pakistani

Visa Status : Visit Visa

Passport No : TG9892851

Language : English, Hindi, Urdu, Punjabi

## SKILLS

- Extensive cooking experience
- Ability to create new recipes from popular ingredients
- Good knowledge of modern cooking devices
- Expert in multiple cuisine styles
- Menu creation
- Maintaining hygienic and safe kitchen practices
- Ability to anticipate client tastes and preferences

## EDUCATION

### ► Matriculation (2012-2014)

B.I.S.E Lahore Pakistan

### ► National Vocational Certificate Level 2 in Hospitality Cook 2022

Registration no: PBTE/PSDF-1/2022/308865

COTHM College of Tourism and Hotel Management Lahore

Pakistan Inter Board committee of chairman (IBCC) verified

## WORK EXPERIENCE

- **Avari Express Hotel, Lahore, Pakistan**  
(March 2018 to September 2018)  
Position : **Commis 1** (Daily Wages)
- **Burger Corner Restaurant, Lahore, Pakistan**  
(October 2018 to December 2019)  
Position : **Cook**
- **Tavuk Arroz Restaurant, Lahore, Pakistan**  
(January 2020 to December 2022)  
Position : **Cook**
- **Meet Man, Lahore, Pakistan**  
(January 2023 to June 2023)  
Position: **Butcher**

## DUTIES & RESPONSIBILITIES

- 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- Check freshness of food and discard out-of-date items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 area

## DECLARATION

I hereby declare that the above statements made in this application are true and correct to the best of my knowledge and belief.

**ADNAN RIZWAN**