

ABDUL HANNAN WADOOD

Dubai, UAE

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PROFESSIONAL SUMMARY

Professional culinary expert, well-versed in assisting chefs and contributing to dynamic kitchen teams. Experience includes supporting food preparation and ensuring consistency in dish quality. Known for strong teamwork and adaptability, effectively managing changing needs and contributing to seamless kitchen operations.

ACCOMPLISHMENTS

- Achieved Master Grilling Competition 2018 with accuracy and efficiency in Dubai.

SKILLS

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|---------------------------|------------------------------------|
| • Customer First | • HACCP |
| • Food Safety | • Sanitary Food-handling Practices |
| • Team Work | • FIFO/FEFO Practices |
| • Change and Adaptability | • Baking |
| • Communication Skills | |

WORK HISTORY

04/2021 to Working

Demi Chef De Partie

PF Chang's Asian Fusion Cuisine – Dubai, UAE

- Preparation of food, cooking, quality control, cutting & HACCP
- Maintain daily mis-en-place (MEP) and main sauce's for the line operations.
- Stay updated on industry trends and new sushi techniques to continuously improve skills and knowledge.
- Check the taste, temperature & visual appeal of food items prepared to ensure that the quality & portion are consistent & as per specifications set out
- Prepared multiple orders simultaneously during peak periods with high accuracy rate, maximizing customer satisfaction, and repeat business.
- Ensure the quality and freshness of all ingredients used in sushi preparation.

07/2018 to 02/2021

Front Grill Line Cook

Nando's Dubai – Dubai, UAE

- Managed grill station during busy periods, effectively handling multiple orders simultaneously while maintaining quality standards.
- Cleaned and maintained kitchen equipment regularly.
- Restocked and rotated food items according to expiry dates to minimize waste.
- Adhered to strict food safety guidelines to prevent cross-contamination and ensure a safe dining experience for guests.
- Grilled meats and seafood to customer specifications.

12/2016 to 05/2018

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Veri Peri Arabic Continental Dinning – Dubai

- Maintained a well-organized work area by consistently cleaning surfaces and organizing supplies.
- Supported chefs in food preparation tasks such as chopping ingredients, peeling vegetables, and marinating meats.
- Chopped vegetables, cut up fruit, and prepared sauces when kitchen staff was busy.
- Preparing Sandwich, Pasta & Salad's according to the standard recipes.

01/2014 to 02/2015

Prep Cook Intern

Holiday Inn Hotel & Resorts – Pakistan

- Enhanced internship program effectiveness by developing and implementing comprehensive training modules.
- Attended job orientation with intern and reiterated policies and practices to facilitate successful work experience.
- Washed, peeled, and cut fruits and vegetables in advance to save time on food preparation.

EDUCATION

01/2016

Graduate Diploma

Culinary Arts - Lahore, Pakistan

- Course Studied

01/2012

Matric: Science

Haveri Lyceum - Lahore, Pakistan

PERSONAL DETAILS

Date of Birth: 08/07/1996

Nationality: Pakistani

Marital Status: Single

Other: Reference: General Manager PF
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