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| Name: | **MUHAMMAD HASEEB ZAHID**  |
| Contact: |  +97430579766  |
| Email :  | Haseebzahid36@gmail.com  |
| Date of Birth: Address: | June 02,1993H # 251 Block A New Shalimar Housing Scheme Salamatpura Lahore. |

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|  | **Objective** |  |  |
| Seeking to build my dream-career in the ever-growing and global hospitality, travel and tourism industry |
|  | **Key Skills** |
| •Excellent communication and customer service skills• In depth knowledge of hygiene, hand washing and safety code• Able to listen and answer guest inquiries in a helpful and professional manner • Superb attention to detail**CORE COMPETENCIES**

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| ✔ Food Safety | ✔ Kitchen Management | ✔ Gastronomy |
| ✔ Nutrition | ✔ Product Knowledge | ✔ Culinary Math |

* ***Soft Skills***
 |
| Communication skill, Inter-personal skill, Positive attitude, Confidence, Assertiveness, Team management, Attention to detail, Target driven, Punctual |
| * ***Computer Skills***
 |
| Microsoft Word, Excel, PowerPoint |
| * ***Languages***
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English, Urdu, Punjabi

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|  | **Experience** |
|  | **Oryx Rotana Hotel Doha, Qatar (July 2018 – to date)**Main duties and responsibilities include: * Commis I in Cellar Wine & Tapas (Spanish & Mediterranean Cuisine)
* Gourmet 3 course and course menus including Business lunch
* Live cooking during the Friday brunch like Canapés and Mediterranean dishes
* Worked with Michelin Star chef Mr. Nicolas Isnard (October 15 to 19)

**Freddy’s Café, Lahore, Pakistan (**April 2016 to June 2018)* Fine dining restaurant where I worked as a Continental cook (Commis I)
* Responsible for handling A la carte orders and setting up of special buffet’s for catering in the restaurant

**Desom Service Club, Lahore, Pakistan (**June 2014 to Jan 2016)* Army Club where I was Hot kitchen withresponsible for setting up VIP and executive buffet as a Continental Cook

**Park Plaza Hotel Lahore (**June 2012 to May 2014)* Kitchen Apprentice for 2 years in Park Plaza, a Radisson Group of Hotel, Lahore, Pakistan.
* Trainee F & B & Kitchen for six months
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|  | **Educational Background** |

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| ***Bachelor in Commerce ,B.COM (continue)***  |  |
| Allama Iqbal Open University , -Pakistan. |
| ***Apprenticeship in cook 2014*** Two years’ cook apprentice in Park Plaza, a Radisson Group of Hotel.  | 2012–2014 |
| ***Intermediate (HSSC), I.COM 2012*** | 2010–2012 |
| Lahore Board , -Pakistan. |
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| ***Matriculation (SSC), Science 2010*** | 2008 - 2010 |
| Lahore Board , -Pakistan. |

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|  | **Achievements** |

* Participated in **QATAR CULINARY SALON (live** cooking chicken) **2018**
* Participated in **Pakistan international Culinary Championship 2018**
* Won **Gold Medal** in Fish & Seafood practical cookery.
* Won **Bronze Medal** in best Cuisine of Pakistan.
* Participation in **Pakistan Culinary Championship 2016**
* Won Bronze **Medal** in Chicken Practical Cookery.
* Earned **Merit Certificate** Fish & Seafood Practical cookery.
* Earned **Merit Certificate** Beef Practical Cookery.

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|  | **References** |

* **Mr. Amir Abbas**

**Executive HR Manager**

**Luxus Grand Hotel, Lahore, Pakistan**

**Phone: +923214512003**

**Email: hhr@luxusgrand.com**

* **Liton Marma**

**Sous Chef**

**Oryx Rotana Hotel, Doha, Qatar**

**Phone: +97433584276**

**Email: liton.marma@rotana.com**