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| Name: | **MUHAMMAD HASEEB ZAHID** |
| Contact: | +97430579766 |
| Email : | [Haseebzahid36@gmail.com](mailto:Haseebzahid36@gmail.com) |
| Date of Birth:  Address: | June 02,1993  H # 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**   |  |  |  | | --- | --- | --- | | ✔ 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*** | | | |

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**