

CUURRICULAMVITAE



CARRIER OBJECTIVES

Be a Multi Skilled Official With Professional Sincere And Innovative Approach
And a Sense of Responsibility Towards The Concerned Field of Work Looking a Suitable
Position to Fully Utilize My Learning And Skills.

SKILLS

Creative, Leadership, Team, Management, Quick learner, Coordinator, Communication.

PERSONAL DETAIL

NAME : MOHD MAHTAB SHAIKH

FATHER NAME : AKHTAR HUSSAIN SHAIKH

PRESENT ADDRESS : ROOM NO.309 (U), OPP.NAGINA MASJID, TARDEO
TULSIWADI, NEAR MUMBAI CENTRAL (W),
MUMBAI – 400 034

MOBILE NO : 7021141770

E-MAIL ID : shaikh.mahtab@yahoo.com

DATE OF BIRTH : 1st November 1988

PASSPORT NO. : H5991012

PASSPORT EXPIR : 02/06/2019

ACADMIC QUALIFICATION

- S.S.C PASSED FROM MAHARASHTRA BOARD MUMBAI.
- H.S.C FROM MAHARASHTRA BOARD MUMBAI.

WORK EXPERIENCE

- **WORKING WITH “THE SHALIMAR HOTEL” AS A INDIAN / TANDOOR COOK (COMMIE – II) FROM 26/11/2006 TO 31/08/2010. (04years01Month)**
 - Maintained work areas clean and in a safe environment following health standards.
 - Managed kitchen inventory.
 - Maintained stock of ingredients required for preparing kitchen products
 - I am able to catch best trainee on shift rewards from Head Chef and Human Resources.
 - I have learned maintain hygiene, keeping work place clean, taking care of raw material properly and
 - Deliver order within time frame.

- **WORKING WITH ‘VEDA RESTAURANT’ AS A TANDOOR COOK (COMMIE –II) FROM 01/09/2010 TO 30/11/2010. (03Month)**
 - Set up and performed initial prep work for food items.
 - Quickly and courteously resolved all guest problems and complaints.
 - Completed custom cake orders for customers (decorating, preparing for pick-up, etc.)
 - Maintained neat color coordination and decoration to improve the look.

- **WORKING WITH ‘THE COMEDY STOR’ AS A TANDOOR COOK (COMMIE- II) FROM 27/12/2010 TO 30/06/2011. (06Month05days)**
 - Work in Indian Kitchen.
 - Preparation of Miza.
 - Preparation of event food.

- **WORKING WITH DE GUSTIBUS (NEEL RESTAURANT) AS A COOK (COMMIE TRAINEE-I) FROM 01/07/2011 TO 25/2/2013. (01Years08Month)**
 - Helping for team work and success or team etc.
 - Maintaining requisition report as per chef ordered and collation of same from variety of stores.
 - Making a Seekh kebabs, biryanis and kormas.
 - All legendary Awadhi dishes, which are regarded as some of the best in India.
 - The cuisine comes from Lucknow, a city in the north of India.
 - but has spread across the country thanks to its aromatic flavours and unique cooking.

- Specially thanks **MASTER CHEF MUKHTAR QURESHI.**
- **WORKING WITH`BLUE FROG`AS A INDIAN CHEF (COMMIE – I) FROM 01/03/2013 TO 30/03/2014. (01Years01Month)**
 - Ensured safe storage of the products and the ingredients
 - Made certain the food products are not subject to dust, moisture Assisted customers in selection of products and responded to their questions.
 - Multi task complete in my this job.
- **WORKING WITH"PALADIUM HOTEL"/" ST. REGIS, MUMBAI (MANAGE by MARRIOTT INTERNATIONAL) AS A (SERVICE ASSOCIATED KITCHEN) FROM 01/04/2014 TO 26/01/2018. (03Years10Month)**
 - My life entry five star*hotel for more knowledge.
 - I have learned maintain hygiene, keeping work place clean, taking care of raw material properly.
 - deliver order within time frame.
 - Set up and performed initial prep work for food items.
 - Quickly and courteously resolved all guest problems and complaints.
- **WORKING WITH “ LITE BITE FOOD” (TAPPA RESTAURANT) AS A (CHEF DE PARTY) FROM 22/01/2018 TO 31/01//2019. (01Years)**
 - I handle both departments Indian/ Tandoor.
 - Always i traind all staff to maintain hygiene & production.
 - Staff duties roaster and kitchen inventory Maintained stock of ingredients required for preparing kitchen.
 - I take care of staff and kitchen.
 - I have learned maintain hygiene, keeping work place clean, taking care of raw material properly.
 - work responsibilities include planning the menu, observing the kitchen, and supervising the entire kitchen staff.
 - At the trainee level, they work closely with the senior chef to master the skills.
 - In the beginning, a trainee chef might be asked to wash dishes, clean the kitchen, chop vegetables.
- **WORKING WITH`'SANJEEV KAPOOR RESTAURANT' (THE YELLOW CHILLY) AS A (SOUS CHEF) FROM 04/02/2019 TO 30/03/2020. (01Years02Month)**
 - At the trainee level, they work closely with the senior chef to master the skills.

- My responsibilities include studying recipes, setting up menus and preparing high-quality dishes.
 - I should be able to delegate tasks to kitchen staff to ensure meals are prepared in a timely manner.
 - Also, i should be familiar with sanitation regulations.
 - Willingness to Learn. I can be a hands-on learning experience, and like they say, practice does make perfect. ...
 - Genuine Passion. ...
 - Organisation. ...
 - Ability to Skilfully Multitask. ...
 - Creativity. ...
 - Time Management. ...
 - Teamwork. ...
 - Leadership Skills.
- WORKING WITH “ **SEPTAGOAN HOSPITALITY CLOUD KITCHEN** AS A (**HEAD CHEF**)FROM 07/05/2020 TO 06/01/2021. (**09Month**)
 - Thai experience with handcrafted cocktails · We're proud to deliver an experience centred around ..
 - Best of thai food knowledge cloud kitchen.
 - Takway & delivery knowledge first time in lockdown best experience.
 - New food new rules new dishes amazing.
- WORKING WITH “ **#ASH TAG FINE DINE RESTAURANT**” AS A (**HEAD CHEF**) FROM 07/01/2021 TO 31/11/2021. (**11Month**)
 - I m opening new restaurant as a head chef for my best knowledge and specialty of VEGETARIAN RESTAURANT.
 - Store small pantry items such as spices and seeds in deli containers.
 - And store bulky items such as flour and sugar in Cambros.
 - Practice F.I.F.O.
 - Create a safe space to store your knives to prevent damage.
 - Inspire teamwork in the kitchen: how to be a good head chef

- Be an inspiring leader.
- Encourage teamwork.
- Don't shout!
- Delegate tasks.
- Take time to get to know your staff.
- Listen to ideas.
- Look after your staff's safety.

• **WORKING WITH “THE PINK ELEPHANT” Hyderabad AS A (SR.SOUS CHEF)
FROM 01/12/2021 TO TILL DATE•**

- Developing New Recipes. A chef is responsible for developing new recipes...
- Planning Menus. ...
- Manage Customer Relations. ...
- Train the Kitchen Staff. ...
- Inventory Management. ...
- Quality Control. ...
- Monitoring Safety standards. ...
- Coordinating with the purchasing department.
- Cooking is not their function; their role primarily is in managing the overall kitchen
- They are responsible for operating multiple restaurant outlets.
- Their role also includes controlling kitchen costs.
- Another essential duty — liaising with suppliers and creating the menus.

HOBBIES AND INTEREST'S

- COOKING NEW AND CREATIVE DISHES.
- MAKING A NEW FREINDS & TRAVELLING.

OTHER PERSONAL DETAILS

LANGUAGE KNOWN : ENGLISH, HINDI & URDU

NATIONALITY : INDIAN

PLACE OF BIRTH : MUMBAI

SEX : MALE

RELIGION : ISLAM

MARITAL STATUS : MARRIED

PLACE: MUMBAI

DATE :

YOURS FAITHFULLY
(MOHD.MAHTAB SHAIKH)