

MOHAMMAD RAIS ALAM



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+918169565197

✉: rais.alam2011@gmail.com

chef.rais1975@gmail.com

F & B PROFESSIONAL CHEF DE CUISINE/ SOUS CHEF/ EXECUTIVE CHEF BASIC INDIAN CUISINE

Aspiring for a challenging managerial position, one which will make best use of existing skills and experience and also further my personal and professional development with a progressive and forward thinking organization.

Profile Summary

- Diligent, enthusiastic & competent **F & B Professional**, with **24 years of work experience in the Catering Industry**. Have a successful track record of impressing customers with delicious meals and creative decorative food displays.
- **Possess** strong commitment to providing the highest level of loyalty and service to the employers, colleagues & hotel patrons.
- Possess ability to develop and maintain a close working relationship with senior managers, which in turn helps me to gain in-depth understanding of an employer's needs, goals and ambitions; constantly reviewing processes and identifying ways to improve efficiency & service, thereby reducing overall costs.
- Self-motivated, hardworking and organised with a high degree of flexibility, creativity, resourcefulness, commitment and optimism.
- Astute professional having innate strengths in generating advantage for the organization with application of professional prudence & due diligence.
- Excellent judgement, decision making skills and ability to quality checking; ability to produce results in deadline-driven environment.
- Excellent time management skills with proven ability to work accurately and quickly prioritize, coordinate and consolidate tasks; resilient with a high level of personal integrity and energy experience.
- Ability to adapt according to the situational requirements and maintain a harmonious relationship with co-workers.
- Have excellent communication skills and outstanding interpersonal skill, apart from analytical acumen.

AREAS OF EXPERTISE

- | | | |
|--------------------------------|-------------------------------|---------------------------------|
| ◆ Staff management | ◆ Health & safety regulations | ◆ Food hygiene |
| ◆ Hospitality | ◆ Nutrition | ◆ Administration skills |
| ◆ Food & Menu preparation | ◆ Customer service | ◆ costing and monthly Budgeting |
| ◆ Leadership & Training skills | ◆ HACCP | ◆ Banquet management |

KEY RESULT AREAS

- ❖ Responsible for delivering high-quality, great tasting food to patrons, and for keeping an impeccable kitchen and very clean food preparation area. Also in charge of ensuring systems compliance and delivering team briefings.
- ❖ Creating a good working atmosphere, coordinate and motivate the kitchen staff. Making sure all procedures involved in the kitchen are in accordance with Health and Food Safety standards.
- ❖ Responsible for the operational management of the kitchen

- ❖ Creating innovative and authentic dishes
- ❖ Budgetary control; Hygiene control
- ❖ Controlling inventory and re-evaluated supplies at the end of each month
- ❖ Ensuring proper availability of crockery, cutlery, detergents and kitchenware
- ❖ Preparing weekly and monthly financial reports.
- ❖ Providing Job Safety Analysis (JSA) to staff.
- ❖ Ensuring adequate security for food and materials.
- ❖ Monitoring and training the staff in planning and preparing of various menus.
- ❖ Supervising the quality food being served to maintain excellent service.
- ❖ Expert in preparing Indian Mughlai Cuisine

PERSONAL SKILLS

- | | | |
|---------------------|-------------------------|--------------------------------|
| ◆ Personal hygiene | ◆ Smart appearance | ◆ Team work |
| ◆ Positive attitude | ◆ Relationship building | ◆ Confident |
| ◆ Perseverance | ◆ Flexible & adaptable | ◆ Loyalty, Honesty & Integrity |

Working with Hotel Hotel InterContinental .

IHG Group

Marine Drive

Mumbai.

As a Master Chef

Reporting to Executive Chef & General Manager

17 Sep 2018 to till

Key responsibilities:

- Overall responsibility for daily operations in the kitchen
 - Liaising with purchasing companies for food orders
 - Maintaining or raising the profit margins on food
 - Producing menus and new dishes
 - Managing, training and recruiting a brigade of chefs
1. Excellent cooking skills
 2. An understanding of produce and ingredients
 3. The ability to write menus that are both creative and profitable

Worked with Hotel The LaLiT Mumbai.

A Unit of Bharat Hotels.

As a Master Chef

Reporting to Executive Chef & General Manager

20 Jun 2016 to 15Feb 2018

Key responsibilities:

- Overall responsibility for daily operations in the kitchen
 - Liaising with purchasing companies for food orders
 - Maintaining or raising the profit margins on food
 - Producing menus and new dishes
 - Managing, training and recruiting a brigade of chefs
4. Excellent cooking skills

5. An understanding of produce and ingredients
6. The ability to write menus that are both creative and profitable

ITC Welcome Heritage Noor US Sabah Bhopal Indian.

Executive Chef

Reporting to General Manager.

11/09/2013 to 25/9/2015.

Key responsibilities:

- Overall responsibility for daily operations in the kitchen
 - Liaising with purchasing companies for food orders
 - Maintaining or raising the profit margins on food
 - Producing menus and new dishes
 - Managing, training and recruiting a brigade of chefs
7. Excellent cooking skills
 8. An understanding of produce and ingredients
 9. The ability to write menus that are both creative and profitable

Burj Al Arab, Dubai

2008 – 2013

Indian Head Chef

Reporting to: Executive Chef

Job Profile: Indian specialty chef in main kitchen

Key Accountabilities:

- Assisting the sous chef and chef de cuisine in managing the Indian section.
- Preparing all the Indian food for the buffets, banquets and 24 hour room service.
- Assigned to focus on a la cart, VIP hot canapés, and entire banquets buffet operation.
- Taking care of the Ordering List.
- Performing the standard portion, hygiene and Quality control actions
- Taking care of the vast mise-en-place on daily basis.
- Transferring the skills to the junior counterparts in the way of team work and co-operation.

Ushna Restaurant, Madinat Jumeirah, Dubai

2005 – 2008

Chef de Partie

Reporting to: Executive Chef

Job Profile: Sous chef in Indian restaurant

Key Accountabilities:

- I was all in-charge in Indian kitchen
 - Creating the new menu and new dishes
- :
- Worked in dumpukht Mughlai Indian and Hyderabad kitchen under the guidance of one of the Indian celebrity chef Mohammad Farooq
 - Create and implement the new menu and dishes as per our hotel standard.

Kakatiya Sheraton, Hyderabad

2000 – 2005

Demi Chef de Partie

Reporting to: Executive Chef

Job Profile

Key Accountabilities:

- Preparing Menu for all a cart
- Indenting, Receiving and Storing Of the Edibles.
- Co-Ordination with Stores, Purchase and the Suppliers.
- Assisting Working upon Food Cost Control Measures.
- Worked in Hyderabad Indian kitchen
- Managed all a la carte dishes, learnt recipes, I was responsible for preparing mise-en-place

Mughal Sheraton, Agra

1995 – 1997

3rd Commi

Reporting to: Executive Chef

Career Path: Joined as Apprentice and got promoted as Commi III in specialty Indian kitchen

Key Achievement:

- ✓ Worked in Mughlai Indian kitchen under the guidance of one of the biggest celebrity chef Master chef Mumtaz Ali Qureshi

Key Achievements

- ✓ Worked in hotel Fortune Select Excalibur, Gurgaon (India) as an Indian Master Chef
- ✓ Attended the Basic Food Hygiene Certification Programme, Dubai

Trainings/New skills acquired

- ❖ Chartered Institute of Environment Health – London Basic Food Hygiene
- ❖ Successfully completed a program of HACCP Awareness from JohnsonDiversey
- ❖ Successfully completed level 2 award in food safety and catering.
- ❖ Remain regular attend the Basic Food Hygiene Tests conducted in the outlet.

Academic Credentials

- ❖ **Food Craft Course** from Pusa Institute, New Delhi
Specialization: Mughlai Food, Tandoor, Curry & Hyderabad cuisine with knowledge of Indian Sweets
- ❖ **High School, 1991,**
Aligarh Muslim University, Aligarh

IT Expertise

- ❖ Well versed in utilizing MS Office Application including MS Word, MS Excel, MS PowerPoint
- ❖ Proficient with internet operation

Personal Dossier

- ❖ **Date of Birth** : September 25, 1975
- ❖ **Languages Known** : English, Hindi & Urdu
- ❖ **Passport no. & expiry date:** F8441875; 22/07/2016
- ❖ **References** : Available on request

Declaration

I hereby declare that all the information provided above is true to the best of my knowledge.

Place:

Date:

(Mohammad Rais Alam)





Certificate of Service

issued to

Muhammed Rais Ham

who was employed as a

Chief De Partie

from

17th January 2008 to 29th April 2010

Yours faithfully

for Burg HT Strab


Edwin Palmano
Director of Human Resources Department



This certificate is issued to colleagues regardless of performance. A reference check is available through HR Department on Tel: +971-4-3017067 Fax: +971-4-3017068

BURJ AL ARAB
Jumeirah



Certificate of Service

issued to

Muhammad Rais Ham

who was employed in the following position:

*Chief de Partie
(13 March 2011 ~ 24 June 2013)*

Stephanie Mendil

Human Resources Manager



This certificate is issued to colleagues regardless of performance. A reference check is available through HR Department on Tel: +971-4-3017067 Fax: +971-4-3017068



BURJ AL ARAB®
Jumeirah

24 January 2008

To Whom It May Concern

This is to certify that Mr. Mohammad Rais Alam, holder of Indian Passport no: F8441875 was an employee at Ushna Restaurant from 03-April-2005 to 06-01-2008 as Chef De Partie.

During his service with us, we found him to be a very hardworking, effective and sincere. He carried out all duties entrusted to him willingly, effectively and to our entire satisfaction.

He left us on his own accord. We wish him very best of luck and success in his future undertakings.

Yours truly

For Ushna Restaurant



Hani Ahmadi
Administration & HR Manager



Member ITC's hotel group

26 Oct, 2013

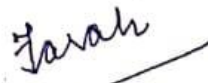
Main Sohna Road, Sector - 49
Gurgaon - 122 018 (Haryana) India
Tel.: 91-124-3988444 Fax: 91-124-3962424
Email: excalibur@fortunehotels.in
Website: www.fortunehotels.in

TO WHOMSOEVER IT MAY CONCERN

This is to certify that **Mohammad Rais Alam S/o Sh. Jamil Ahmad** has worked in our organization from 01 Apr 2010 till 26 Feb 2011 as **Asst. Master Chef**.

He left us on his own accord. We wish him all the best in his future assignments.

for Fortune Select Excalibur
Unit of Nimitaya Hotel & Resorts Ltd.


Farah Tarannum
HR Manager

Date: 1/4/2010

Mr. Mohammad Rais Alam
479, Tehsil Road, Upper Fort,
Aligarh, UP-202001

Dear Mohammad Rais,

CONTRACT OF APPOINTMENT ON PROBATION

We are pleased to appoint you on probation with effect from 1/4/2010 on the following terms and conditions:

1. Designation : Assistant Master Chef
2. Probation period till : Six Months from Date of Joining
3. Initial place of posting : Fortune Select Excalibur, Gurgaon.
4. Salary & Perquisites (any other allowances applicable)
 - (i) Basic salary of Rs.12000 per month.
 - (ii) House Rent Allowance of Rs. 5400 per month.
 - (iii) Conveyance Allowance: Rs. 7000 per month.
 - (iv) Personal Allowance: Rs.4420 Per month.
 - (v) You will be eligible to Provident Fund and all other statutory benefits as per law.
5. Reporting relationship: Your job will be facilitated by Executive Chef to whom you will be reporting on day to day basis or to such officer of the company as may be intimated to you.

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الجامعة الإسلامية
بأليغار
جامعة

SSC/16/Nº 000074
Roll No. 2115



Enrolment No. M-0450

Secondary School Certificate Examination, 1991.

This is to certify that Mohd Rais Alam passed the
Son/Daughter of Fareed Ahmad Examination for Secondary School Certificate of the Aligarh Muslim University
held in 1991 and was placed in the Second Division with
Distinction in Maths His/Her date of birth according to University record is 25th September, 1973.

The subjects in which he/she was examined were :

1. Muslim Theology / History of Civilization
2. Urdu with Compulsory Hindi / Hindi with Compulsory Urdu
3. Elementary Hindi / Elementary Urdu / Indian History and Culture
4. English Course A / Course B
5. Science (Physics, Chemistry and Life Sciences)
6. Social Sciences (History, Civics and Geography)
7. Optional Subject —
Arabic / Commerce / Economics / Persian /
Physical & Health Education / Sanskrit
8. Socially Useful Productive Work

ALIGARH MUSLIM UNIVERSITY
ALIGARH - 202 002 (INDIA)
Date of issue 08.02.2018

Controller of Examinations

Second copy in lieu of original lost

S No /FCIA/FP/ 260/

Reg No. B-4782

FOODCRAFT INSTITUTE, ALIGARH

(Sponsored by the Ministry of Tourism,
Govt. of India and Govt. of Uttar Pradesh)



Craftsmanship Course in Food Production, 1996.....

Certified that Mr./Ms *Mohd. Rais Alam*
Roll No. *93-FP-09*..... has passed one and half year Crafts-
manship Course in Food Production Examination, 1996.....
of this Institute and that he/she was placed in the *Second*
Division and has successfully completed..... *Six*.....
months Industrial Training.

The subjects in which he/she was examined were as under :

- | | |
|----------------------------------|-------------------------------|
| 1. Cookery Practical | 5. Bakery & Patisserie Theory |
| 2. Larder Practical | 6. Costing |
| 3. Bakery & Patisserie Practical | 7. Hygiene |
| 4. Cookery & Larder Theory | 8. Equipment Maintenance |

[Signature]
CHAIRMAN

Dated *25* JAN. 1997..

[Signature]
PRINCIPAL / SECRETARY
[Signature]



Noor-Us-Sabah Palace

Bhopal

VIP Road, Koh-e-Fiza, Bhopal-462001, M.P. INDIA
Tel: +91-755-4223333, Fax: +91-755-4227777
e-mail: contact@nusp.in, reservations@nusp.in
Website: www.noorussabahpalace.com, www.welcomheritagehotels.com

TO WHOM SO EVER IT MAY CONCERN

This is to certify that Mr. Rais Alam, S/o. Shri. Jameel Ahmed is worked as Executive Chef with welcome Heritage Noor-Us-Sabah Palace Hotel, Bhopal from 11th Nov 2013 to 25th May 2015.

He has been relived from the employment of the company on his own accord.

For WH Noor-Us-Sabah Palace


Director



WelcomHeritage

Legend Hotel

A UNIT OF RELIABLE VENTURES INDIA LIMITED, RELIABLE HOUSE, A-6, KOH-E-FIZA, BHOPAL 462 001 INDIA



BHARAT HOTELS LIMITED

20/12/2016

Name : Mohd. Rais Alam
Employee Code : 16923
Designation : **Master Chef**
Department : F&B Production

CONFIRMATION LETTER


Dear Mr. Alam,

We are pleased to inform you that on successful completion of probation period, your services have been confirmed as **Master Chef** in our Company with effect from **20/12/2016**.

All other terms and condition will remain unchanged till further review.

We are confident that you will put in your best efforts in attending Company's objective and contribute substantially toward its growth.

Your sincerely,

 For Bharat Hotels Ltd,
(Unit: The Lalit Mumbai)


Manish Sodhi
General Manager

Regd. Office: Barakhamba Lane, New Delhi 110001 India

T: 91 11 4444 7777 F: 91 11 4444 1234 E: corporate@thelalit.com W: www.thelalit.com

CIN: U74899DL1981PLC011274



MOHAMMAD RAIS ALAM

R8862263

25/09/1973

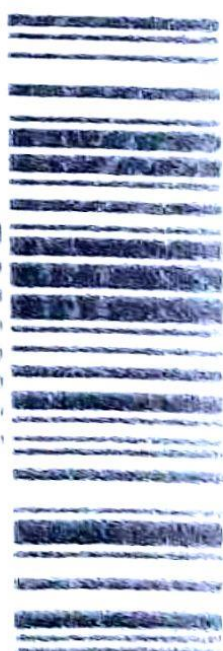
UPPER KOT, UTTAR PRADESH

GHAZIABAD

12/02/2018

11/02/2028

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R8852253

JAMEEL AHMED

TAHIRA BEGUM

SHAMEEM RAIS

218 KABRISTAN WAALI GALI NEAR BADI

MASJID DHURRA MAFI, ALIGARH

PIN:202001,UTTAR PRADESH,INDIA

F8441875 23/07/2006 DUBAI

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