

Suhaib Velliyath, commin chef

London, United Kingdom, 7385293661, suhaib786here@gmail.com

PROFILE

Dedicated and dynamic Assistant Chef with a proven track record of culinary excellence in fast-paced kitchen environments. Adept at assisting with menu planning, food preparation, and kitchen operations while ensuring the highest standards of food quality and hygiene. Committed to continuous learning and culinary innovation, I bring a passion for gastronomy and a flair for creating memorable dining experiences. With excellent teamwork and communication skills, I am ready to contribute to the success of a prestigious culinary establishment.

EMPLOYMENT HISTORY

Jan 2023 — Present

Commin chef, Catch me Seafood Restaurant

London

- Assisting in the preparation and design of food menus
- Ensuring the kitchen operates in a timely manner that meets quality standards
- Resourcefully solving any issues that arise and seizing control of any problematic situation
- Managing and training kitchen staff, establishing working schedule and assessing staff’s performance
- Ordering supplies to stock inventory appropriately
- Complying with and enforcing sanitation regulations and safety standards
- Maintaining a positive and professional approach with coworkers and customers (2 year’s experience)

EDUCATION

Jan 2023 — Jan 2024

MBA Marketing , university of wales trinity saint devid

Loadon,UK

Jun 2017 — Mar 2020

Bachelor in Commerce , Calicut University

India

SKILLS	Communication Skills	Customer Service
	Leadership	Food Preparation
	Effective Time Management	Passion for Cooking
	Problem Solving	Kitchen Safety
	Attention to Detail	Menu Development
	Team Work	Menu Development
LANGUAGES	English	Tamil
	Malayalam	